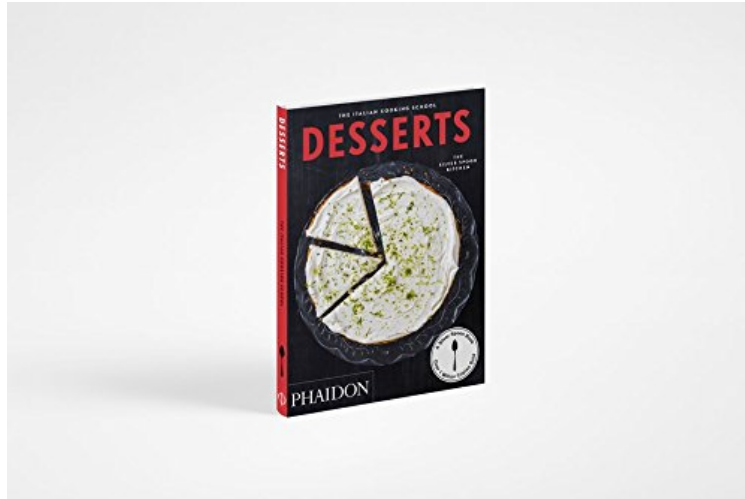


Italian Cooking School: Desserts

The Silver Spoon Kitchen
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The Silver Spoon Kitchen : Italian Cooking School: Desserts before purchasing it in order to gauge whether or not it would be worth my time, and all praised Italian Cooking School: Desserts:

3 of 3 people found the following review helpful. Fabulous Italian Desserts By Blaise Doubman This book contains some of the most delicious Italian-style desserts that I've seen in quite some time. The recipes are both quick, comforting and stylish. The photographs are professional and really blend in well with the "Italian Charm" of the overall book. Some of the delicious recipes that make up the book are, "Chocolate Chip Cookies" (page 19), "Daisy Cookies" (page 24), "Cornmeal and Lemon Cookies" (page 27), "Ginger Shortbread Spiced Cookies" (page 36), "Chocolate Pinwheel Cookies" (page 48), "Coffee and Almond Cantuccini" (page 64), "Candied Fruit Cupcakes" (page 72), "Chocolate and Caramel Cakes" (page 79), "Carrot Cake" (page 83), "Upside-Down Banana Cake" (page 91), "Chocolate Custard Cupcakes" (page 95), "Lemon and Kiwi Tartlets" (page 108), "Plum and Cheese Tartlets" (page 124), "Maple Pecan Tart" (page 135), "Jam Pie" (page 145), "Cherry Pie" (page 151), "Almond Lattice Pie" (page 156) and "Pear and Chocolate Pie" (page 164). The book is also filled with delightful ingredient listings, equipment descriptions and tips and tricks that will help anyone from the average home baker to the most professional pastry chef. I highly recommend this book to those who love desserts, and the Italian culture and lifestyle that's presented. Beautiful, beautiful book...

75 fail-proof recipes for delicious desserts from the world's most trusted and bestselling Italian cookbook series. Making desserts at home has never been easier! The Silver Spoon Italian Cooking School: Desserts teaches everything you need to know about making Amaretti Biscuits to a Strawberry Custard Tart to a Chocolate and Hazelnut Cake. With the illustrated step-by-step instructions, readers learn to make cookies and cakes, then advancing to pies and tarts and so many more. Readers build their cooking repertoire as they progress through the books, building confidence with simple recipes at the start and advancing to more challenging dishes. The Silver Spoon Italian Cooking School series is designed for modern cooks to prepare healthy, delicious, and authentic recipes in their own home. Ideal for cooking novices, each book in the series features illustrated instructions for basic techniques and a

collection of 75 Italian recipes to keep readers inspired. The Silver Spoon is the most influential and bestselling Italian cookbook of the last 50 years. From the publisher of The Silver Spoon, the most influential and bestselling Italian cookbook of the last 50 years.

"Not so much one more Italian cookbook as the one-volume encyclopedia of Italian home cookery." —The Wall Street Journal on The Silver Spoon
"The quintessential cookbook." —USA Today on The Silver Spoon
"Real Italian classics territory... a brilliant source of inspiration." —Delicious on The Silver Spoon
"Italy's version of The Joy of Cooking... presents lucid recipes for every dish a lover of Italian food could wish for — more than 2,000 of them." —Bon Appétit on The Silver Spoon
"The Silver Spoon is an amazing encyclopedia of Italian food— comprehensive and inspiring." —Gordon Ramsay on The Silver Spoon
About the Author
The Silver Spoon Kitchen is an archive of traditional recipes collected from across the country and includes every regional specialty. Eating is a serious matter in Italy. Cooking and food are among the finest expressions of Italian culture, vividly portraying the country's history, regions and traditions. The skills of Italian cooking are handed down from one generation to the next, and its unique character has come about through centuries of testing in family kitchens.