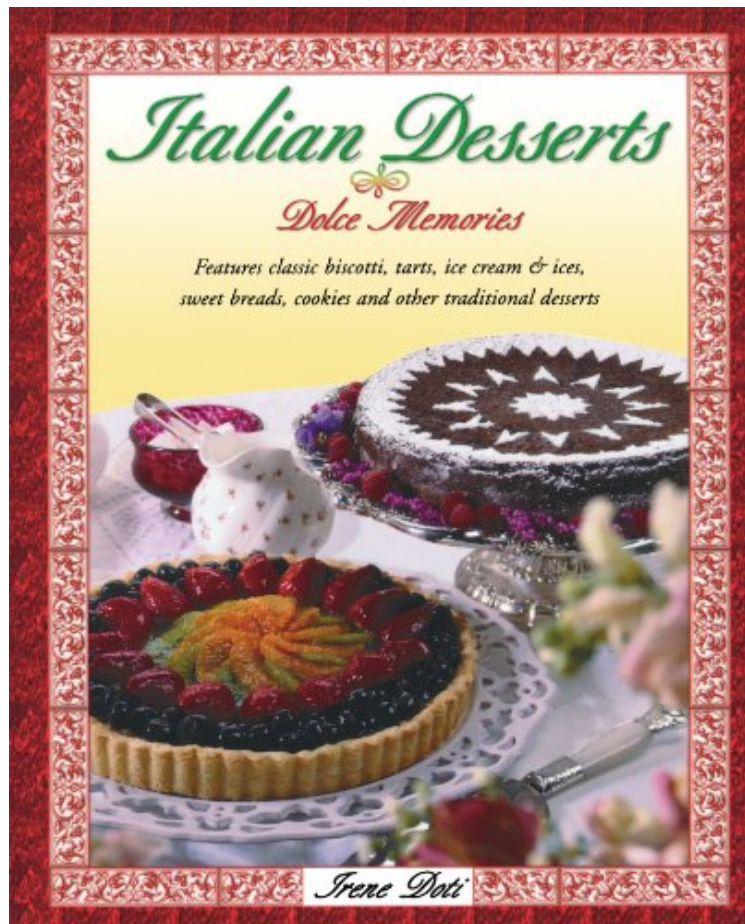


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Italian Desserts

Irene Doti

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Irene Doti : Italian Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised Italian Desserts:

0 of 0 people found the following review helpful. This is a reprint of her former book under her former name! By M. Cervi This is a reprint of her former book (Dolce Memories: a rediscovery of Italian desserts) under her former name (Irene Ritter).....which I already had, so this was a waste of money for me..... I will certainly be more careful in the future. Maybe I will be less trusting and borrow books from the library first before trusting to a purchase.....bummer! 2 of 2 people found the following review helpful. Authentic Italian desserts By Nancy A. Smith I had been searching for a dessert recipe I remember from my childhood my Italian grandmother used to make. I found it here. These recipes are what I would say are straight from an authentic Italian family kitchen. Includes many easy-to-follow recipes with some drawings. Full of tradition !! 2 of 6 people found the following review helpful. No photos By A Customer I just received the book in the mail today and while I cannot comment on the content yet, I am pretty disappointed in the presentation of the book. A large part of the delight that I get out of partaking in, and

creating desserts is the presentation. The total lack of any photos in the book is a real let down and really takes away all the fun that should be a part of cooking desserts.

This luscious collection of Italian desserts (dolci) is based on recipes brought to the United States in 1926 by the author's Italian immigrant family. Serving dolci is an important link to their heritage for Italian-American families working to preserve the rich traditions of the old country. Tired of the same old thing? From biscotti to gelati, cakes to custards, the recipes in this special collection will delight your guests and tantalize your taste buds. Try such rich, pleasing recipes as Apricot Marsala Biscotti, Nuns' Chatter Cookies, Sesame Brittle with Almonds, Lemon-Ricotta Filled Panettone, Chocolate-Espresso Cream Tarts, Lemon Ice, Date-Walnut Cassata and Zabaglione. Irene Doti's recipes and accounts of her family's cooking traditions make this book a treasure to enjoy and share with your own family and friends

From the Author Irene Doti, author of *Italian Desserts* and *The Cobbler Crusade* (written as Irene Ritter) is a Chicago native who inherited a rich tradition of Italian dessert making from her Sicilian born mother, Carmelina Siracusa Doti. Carmelina's recipes, along with her sisters' Francesca and Margareta, passed on a legacy of recipes that can be found in "Italian desserts." *Italian Desserts* features tantalizing recipes such as Apricot Marsala Biscotti; Nuns' Chatter Cookies; Sicilian Sesame Brittle with Almonds; Lemon-Ricotta filled Panettone; Chocolate-Espresso Cream Tarts; Date-Walnut Cassata and an incredibly easy and rich Zabaglione. "Sicilians practically invented desserts in Europe," says Irene. Desserts were created in convents by nuns and by chefs in the wealthy homes of aristocratic families. Doti's maternal great grandfather, Francesco Conti, began the family's legacy of "dolce" when he owned successful bakeries along Sicily's eastern coast that were destroyed by Fascists. Now, the legacy lives on in this insightful book that combines classic Italian desserts with rich family stories. Her first book, *The Cobbler Crusade*, was written under the name of Irene Ritter. *The Cobbler Crusade* expands the notion of cobbler to include savory meat, seafood and vegetable main dishes. "Anyone--and I mean anyone--can make these cobblers because they're so easy," says Irene. "All you need is a bowl and a wooden spoon." *The Cobbler Crusade* was inspired when Irene lived in a mountain hamlet in the Columbia Gorge surrounded by wild blackberries and huckleberries. "As an urban girl from Chicago, I was amazed when I found all of this wild fruit of the Pacific Northwest growing right in my backyard," she said. "Then I thought: Why not sprinkle a cobbler's biscuit crust with herbs; then place the herb biscuits over a fabulous seafood *roueacute*; recipe that's totally Pacific Northwest?" Irene now lives near the beaches of Southern California and travels extensively throughout the country searching for inspiring recipes and stories. About the Author Check out Irene's first cookbook, *The Cobbler Crusade*, written under her pen name, Irene Ritter