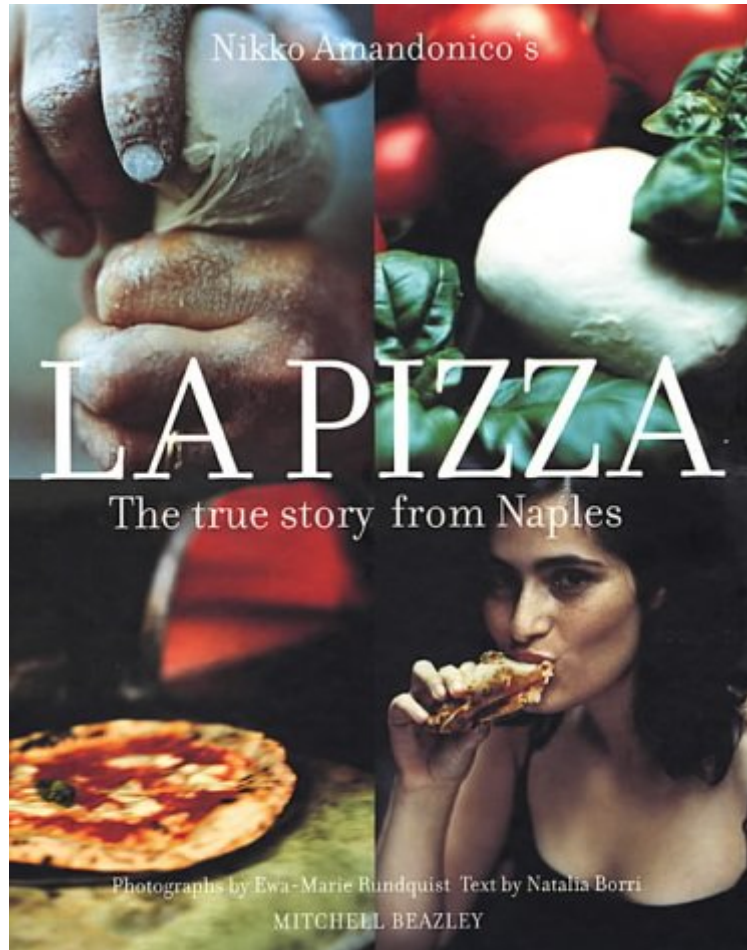


(Free pdf) La Pizza: The True Story from Naples (Mitchell Beazley Food)

La Pizza: The True Story from Naples (Mitchell Beazley Food)

Nikko Amandonico, Natalia Borri, Ian Thomson
DOC | *audiobook | ebooks | Download PDF | ePub



[Download](#)

[Read Online](#)

#4209676 in Books 2005-04-14Original language:EnglishPDF # 1 11.34 x .47 x 9.17l, #File Name: 1845330749168 pages | File size: 62.Mb

Nikko Amandonico, Natalia Borri, Ian Thomson : La Pizza: The True Story from Naples (Mitchell Beazley Food) before purchasing it in order to gage whether or not it would be worth my time, and all praised La Pizza: The True Story from Naples (Mitchell Beazley Food):

2 of 2 people found the following review helpful. A beautiful bookBy Trapped in a SuitThis is a beautiful book lavished with beautiful photos. It does not overarch itself, containing just the right amount of information. I like its sanctimonious moralising about the two true pizzas, the Neapolitan Marinara (a pizza devoid of any seafood or fish) and the margherita. There are many coffee table books out there about food. This one is better than most, a little unusual, perhaps because it started life in Italian, and this is a translation. Thumbs up from me. A more detailed review may be found at [...]

La Pizza is a passionate account of the history of the Neapolitan pizza and the city itself. The pizza was born amid the

poverty and exuberance of Naples. The classic Margherita and Marinara pizza are linked not only to the city's fresh produce of tomatoes, garlic, mozzarella, olive oil, and basil, but also to its history, religion, mythology, and street life. The author passionately relates the history of the pizza, from its origins as the food of the poor to its current status as the whim of the wealthy. 180 photographs beautifully evoke the street atmosphere, from the Vespas that swish by to the pizzerias where dough rises and wood burns steadily in the wood-fired ovens, where people flock at lunch time to eat the best pizza in the world. The book features 30 delicious recipes for all the classic, authentic pizzas you would expect, as well as modern twists, all based on genuine southern Italian ingredients.

About the Author Nikko Amandonico is one of Italy's most noted graphic designers. Born in southern Italy, he grew up in Sweden but now lives and works in Parma. He has always wanted to create cookery books that demonstrate why Italian cuisine is the best in the world. Ewa-Marie Rundquist is an internationally renowned photographer. A swede in love with Italy, her photographs have illustrated many cookery books. Natalia Borri is Italian and graduated in Law before becoming a writer. Her beautiful country house has an authentic pizza oven, which has produced many of the pizzas in this book. Ian Thomson has lived in Rome, working as a journalist and teacher. During this time he travelled extensively in southern Italy. Among the books he has written is Southern Italy (Collins Independent Travellers Guides).