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Tom Maresca, Diane Darrow

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Tom Maresca, Diane Darrow : LA Tavola Italiana before purchasing it in order to gage whether or not it would be worth my time, and all praised LA Tavola Italiana:

0 of 0 people found the following review helpful. Delightful food and wine experiences in ItalyBy SfChowhoundFilled with authentic recipes and interesting narrative. A bonus is the list of suggested accompanying wines. I made the spaghetti all'Amatriciana. It was delicious.0 of 0 people found the following review helpful. Five StarsBy Barbara J. F. DiiorioExcellent book.0 of 0 people found the following review helpful. Good bookBy Lois SabatinoLa Tavola Italiana is a very well-written cookbook that I am happy to add to my 750 other Italian cookbooks.

“An Italian meal is not just for allaying hunger,” the authors aptly write. “Dining in Italy is an affirmation of the preciousness of simple things — of the worth of bread, of oil, of wine, and of ourselves. . . . For animals, eating is survival. For humans, eating is a rite of civilization. For Italians, eating is the single great art accessible to us all.” Maresca and Darrow’s superb celebration of the Italian table is a mine of information about the cuisines of Italy’s three major culinary regions and the varieties of wine that complement them. The authors’ respect for ingredients and their scores of excellent, expertly tested recipes — covering all courses from antipasti to desserts — provide students with an education in habits of husbandry and appetite that will inform a lifetime’s meals.

From Publishers WeeklyLucid directions and brief, pointed wine suggestions accompany an enticing assortment of

Italian homestyle recipes. The fare is organized by broad geographic regions. The "bold and forthright" Northern dishes include tortellini with Bolognese meat sauce, lamb with fresh horseradish, duck braised in Barolo, broiled tuna steaks with fennel and sage-scented tea bread. Garlic bread with tomatoes, linguine with clam sauce, veal scallops with prosciutto, chicken liver and anchovies, potato gnocchi with tomato sauce and hazelnut macaroons are items on the Central Italian menu. The flavors of the South, which the husband-and-wife authors (he wrote *Mastering Wine* and she is a food and travel writer) call "light, bright, and vivid," appear in rigatoni with ricotta and sausage, eggplant baked with mozzarella, veal marsala and zabaglione. Illustrations not seen by PW. Copyright 1988 Reed Business Information, Inc. From *Library Journal* Wine writer Maresca (*Mastering Wine*) and food writer Darrow have pooled their talents to write a regional cookbook with a strong emphasis on wine. Believing that Italian wines remain an unknown quantity to many Americans, and that the choice of the appropriate wine often can "make" a dish, they accompany each of 200 recipes from the north, the center, and the south of Italy with a wine recommendation. The recipes are authentic, the text is an enjoyable travelogue that makes one want to visit the source of such food, and the wine suggestions are informative. JS Copyright 1988 Reed Business Information, Inc. From the Publisher Introduction by James Mustich, Jr.