

(Library ebook) La Cucina Italiana: The Encyclopedia of Italian Cooking

La Cucina Italiana: The Encyclopedia of Italian Cooking

From Brand: Rizzoli

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From Brand: Rizzoli : La Cucina Italiana: The Encyclopedia of Italian Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised La Cucina Italiana: The Encyclopedia of Italian Cooking:

2 of 2 people found the following review helpful. A lovely, large, hefty and wonderfully illustrated volume on Italian cooking. By APC Reviews "La Cucina Italiana Encyclopedia of Italian Cooking" is more than a wonderful cookbook, it's an introduction to the essentials of Italian cuisine and also a guide to a wide range of foodstuffs, vegetables, meats, seafood and other ingredients that an American cook may not be completely familiar with. Added to that, it has step by step photo illustrations showing how a number of essential food preparation and recipe assembly and cooking procedures work. A lovely, large, hefty and wonderfully illustrated volume on Italian cooking. For the home cook looking to expand his or her range of Italian style cooking this is an invaluable resource. **RECOMMENDED.** 6 of 6 people found the following review helpful. Every Italian kitchen should have it! By V. Foss "It's informative, entertaining, and a must-have for people who enjoy cooking Italian. It beats relying on Nonni's old 3x5 recipe cards!" 1 of 1 people found the following review helpful. This is an awesome Italian cookbook. By Lani Alsup This is an awesome Italian cookbook! Very step by step instructions for making pasta, etc. Great picture references. One of the best cookbooks I ever got

All the essential techniques, profusely illustrated with step-by-step photographs. How do you recognize a San

Marzano tomato? How do you shape tortellini? How do you cut scallopine? Everyone loves Italian food, but the ingredients and techniques can be new territory and plain recipes can take you only so far. To make sense of it all, you need *La Cucina Italiana*. With more than 3,000 step-by-step photographs, this veritable encyclopedia guides you through all the essential building blocks of this cuisine. The images remove the guesswork from the more than 500 recipes included, allowing you to truly master the art of Italian cooking. Reflecting the philosophy of the cuisine itself, *La Cucina Italiana* puts ingredients first, explaining the different types and the best use of each. Then it supplies you with multiple methods for preparing those ingredients, ranging from simple to complex. Thus the book is suitable both for beginners and more advanced chefs who want to perfect their techniques. Sprinkled throughout are sidebars such as "The Right Tool," "Chefs Secrets," and "Advice and Tips." Perhaps the most user-friendly publication ever on Italian cooking, *La Cucina Italiana* is like a compact cooking school you can keep on your shelf.

"The gorgeous accompanying photos are guaranteed to make your mouth water while they easily demonstrate how to do something or what it should look like. This book is like having a cooking school in your hands and very user friendly. *La Cucina Italiana* is a book with something for everyone" ~Snug HarborBay
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About the Author
La Cucina Italiana is the most trusted source of information on Italian cooking worldwide. The monthly magazine has been published in Italy since 1929. Its English-language edition, whose editorial offices are in New York, has an audience of 350,000 per issue. The magazine publishes more than a thousand original recipes each year and thus has amassed an enormous archive. It is published in Czech, Dutch, and German editions as well.