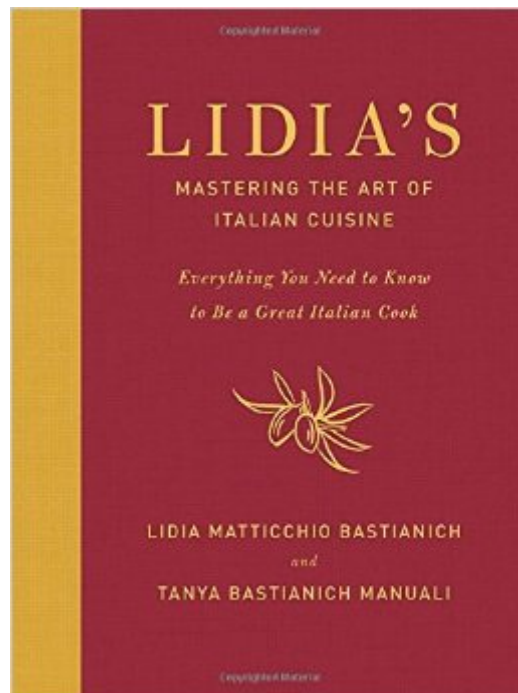


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Lidia's Mastering The Art Of Italian Cuisine: Everything You Need To Know To Be A Great Italian Cook



Synopsis

From the Emmy-winning host of *Lidia's Kitchen*, best-selling author, and beloved ambassador for Italian culinary traditions in America comes the ultimate master class: a beautifully produced definitive guide to Italian cooking, coauthored with her daughter, Tanya, covering everything from ingredients to techniques to tools, plus more than 400 delectable recipes. Teaching has always been Lidia's passion, and in this magnificent book she gives us the full benefit of that passion and of her deep, comprehensive understanding of what it takes to create delicious Italian meals. With this book, readers will learn all the techniques needed to master Italian cooking. Lidia introduces us to the full range of standard ingredients—meats and fish, vegetables and fruits, grains, spices and condiments—and how to buy, store, clean, and cook with them. The 400 recipes run the full gamut from classics like risotto alla milanese and Tagliatelle with Mushroom Sauce to Lidia's always-satisfying originals like Bread and Prune Gnocchi and Beet Ravioli in Poppy Seed Sauce. She gives us a comprehensive guide to the tools every kitchen should have to produce the best results. And she has even included a glossary of cuisine-related words and phrases that will prove indispensable for cooking, as well as for traveling and dining in Italy. There is no other book like this; it is the one book on Italian cuisine that every cook will need.

Book Information

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Customer Reviews

Not your "mainstream" celebrity chef cookbook. NO PHOTOS - what a travesty - NOT. If you want commercial Lidia, pick one of her many other books. If you want to experience the passion that has clearly brought her to where she is today - pick this master class in Italian cooking. My husband was

born in Naples, he ordered this book, and we both LOVE it! It is a compendium of recipes that clearly speak from the heart. As another reviewer has said think "Mastering the Art of French Cooking", not shiny pages and glossy pics. We will begin working our way through this lovely book, moving the old school ribbon bookmark as we go, and enjoy every minute of it!

This is a heavy duty immersion into the fine art of Italian Cooking. If you really want to get the most out of it, you need to read it first. Most of the time when I get a new cookbook, I just hunt through it for this or that recipe and slowly add to the list from there. You can do that with this cookbook but if you do you will not ever see what is really there for you. I say, read first and cook later.

For those comfortable with cookbooks without photos or diagrams (I am) this book is thorough and the recipes are well presented. Marcella Hazen's are also and there is actually more detail on technique with line drawing diagrams. Marcella's directions are a bit more expanded and almost conversational, as if she is talking to you. I just do not see that "Lydia" offers sufficiently more to motivate me to purchase it. I checked it out from the library. My "Marcella's is actually falling apart after 15 years of use and if anything I would replace it. Thosenwho purchasd "Lydia's" will have a wonderful book. Both her's and Marcella's are worth while.

This cookbook doesn't have a lot of pictures or illustrations in it, but what it does have is a lot of good recipes. For those that are familiar with Julia Child's "Mastering the Art of French Cooking", they'll notice a number of similarities. Neither cookbook is filled with a bunch of pictures like today's cookbooks often are. And they both have that slightly yellowed paper that looks like it is from years back. So I think the design of this cookbook is to herald back to that look and feel of Julia Child's famous cookbook but for Italian cooking instead. To be honest, I haven't started cooking my way through the recipes yet. But I have cooked a lot and have made tons of good tasting dishes enough to know when I read a recipe to get an idea whether it is likely to be a great recipe or not. And from what I've skimmed through this cookbook several times, there are a bunch of great recipes in this cookbook. I plan to cook a lot from it. It would be nice if it had more pictures, but if you did that you'd either be making the cookbook a lot thicker or you'd be missing out on some great recipes. Buy the recipes, try them and I think you'll love them. Yes, there are some recipes in the cookbook that are with ingredients I don't typically cook with or like, but that's bound to be the case in any cookbook. And I think even many of those would taste quite good if I cook them (just gotta get over the mental block). But the reason I give this five stars is because of the sheer number of exceptionally good

recipes that I think this cookbook has. A lot of the picture cookbooks will have 100-200 recipes or so and only a handful of those recipes are exceptional. I think Lidia has given us a cookbook full of exceptional recipes and the guidance to become a great Italian cook. I think time will prove this to be maybe her best cookbook ever and a classic that cooks turn to for generations to come.

I wasn't expecting any photos, so I wasn't disappointed in that in the least. It doesn't need any photos; it's visual on it's own as it is. Not just recipes here, but pretty thorough tour of Italian culture. Explains just about anything and everything related to Italian cuisine. It even adds a little of Lidia's own humor, such as in the Italian Culture and Language section, under the subtitle 'Learn a Little Italian', she writes "Even if your Italian vocabulary is limited to food and profanity ". Adorable. Comes with a fabric page marker, which will come in quite handy, as I can see myself constantly bookmarking pages and sections. When it arrived, after skimming through it, I must've sat there clinging onto it saying "mine, mine, mine, mine, etc." Whether you're a Lidia fan, or just a novice being newly introduced to Italian cuisine, I highly recommend this book. It may just turn out to become your Italian Cooking Bible!

Very good introduction to classic techniques regarding Italian cooking. I would have loved some pictures, because food visuals are really great, however I do understand the book would be twice as expensive and twice as long if pictures were added. Anyway I love the book.

This is one of the best books that I have purchased. It teaches me something new everyday in the Art of Italian Cuisine. I am a great cook but this has improved my Italian cooking even better. My Italian friends think that I went to Italy for cooking school over the winter months. I chuckled inside, feed them and then come out with this book. I would purchase this book again for gifts. Thank you Lidia for creating and writing this book for us.

while I normally love cookbooks with color I realized that this was one on the lines of Julia Child's French Cooking volumes - which I adore - so now I adore this one too - I sit with it watching Lidia's t.v. show and check her recipes in the index. This week I watched the show including eggplant stuffed with ground beef and veggies. I had just returned from our local Farmer's Market with a beautiful eggplant!!! Tonight it is on the menu. It is a lovely book to follow and there are hints etc. to learn. Thank you Lidia.

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