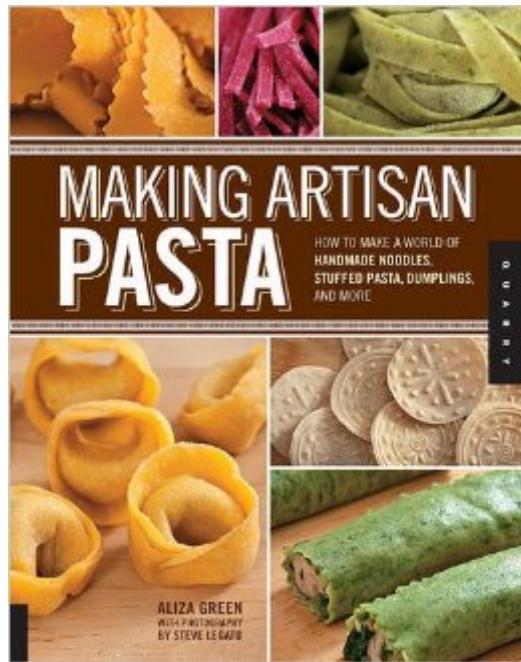


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# Making Artisan Pasta: How To Make A World Of Handmade Noodles, Stuffed Pasta, Dumplings, And More



## Synopsis

Learn how to use the best ingredients and simple, classic techniques to make fresh, homemade pasta in your own kitchen with *Making Artisan Pasta*. Calling for just the simplest ingredients and a handful of unique kitchen tools, making pasta at home has never been easier, more fun, or more delicious. Inside, you'll find:- Recipes for pasta doughs made completely from scratch, with such delicious ingredients as buckwheat and whole wheat flour, roasted red pepper, asparagus, and even squid ink and chocolate- Fully illustrated step-by-step instructions for rolling, shaping, and stuffing dough for gnocchi, lasagna, cannelloni, pappardelle, tagliatelle, ravioli, and dozens of other styles of pasta- Detailed instructions on how to make the ultimate in pasta: hand-stretched dough- Chinese pot stickers, Polish pierogi, Turkish manti, and other delectable pastas from beyond its traditional Italian borders- Artisan tips to help anyone, from novice to experienced, make unforgettable pasta Through author and chef Aliza Green's pasta expertise and encyclopedic knowledge of all things culinary, plus hundreds of gorgeous photos by acclaimed food photographer Steve Legato, you'll never look at the supermarket pasta aisle the same way again. *Making Artisan Pasta* is on *Cooking Light's* Top 100 Cookbooks of the Last 25 Years list for Best Technique and Equipment.

## Book Information

Flexibound: 176 pages

Publisher: Quarry Books (January 1, 2012)

Language: English

ISBN-10: 1592537324

ISBN-13: 978-1592537327

Product Dimensions: 8.2 x 0.8 x 10.2 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (294 customer reviews)

Best Sellers Rank: #5,855 in Books (See Top 100 in Books) #1 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles](#) #5 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#)

## Customer Reviews

I have a lot of cookbooks, anymore it takes a pretty special cookbook to get my heart thumping and inspires me to immediately take it in the kitchen and get to cooking. *Making Artisan Pasta* is just such a book. I have other pasta books, such as *The Joy of Pasta*, and usually they are maybe 25%

actual pasta recipes, and the rest is sauce or soup or casseroles using the pasta. There is nothing wrong with that, but *Making Artisan Pasta* is a book about the pasta, about what ingredients to use, how to use them, how to make the pasta, form the pasta, and tons and tons of ideas and tips on making amazing pasta. The pictures are simply inspirational. From step by step photos of how to accomplish making the pasta, to beautiful and inspiring finished products. This book could be intimidating, working with dough and various ingredients and appliances and gadgets, making different shapes. But it's totally not, Aliza Green writes clear simple instructions that would make the most dough-frightened person feel enabled to make luscious pasta. Between her clear instructions and tips, and Steve Legato's amazingly clear instructional photos, this is a book to really give a person confidence and a can-do attitude. There are some pastas that simply call for special gadgets to make them, it's the nature of the pasta, but if you don't want to spend a penny on new fun equipment there are still plenty of pasta recipes you can easily make. The author gives several techniques on how to make pasta. She gives three ways of mixing (hand, stand mixer, food processor) and different ways to roll out the pasta- rolling pin, sheeter (hand cranked pasta machine) and the extruders. Through out the entire book there are variations so if you want to make ravioli you can buy a really cool ravioli pan thing, or she shows you how to simply put the filling on the bottom sheet and put the second sheet over and cut out the dough. The pasta I made was easy to work with and tasted delicious. I started simple, but can't wait to get into the variations like green pasta, or the one with the parsley leaves pressed in between the sheets. The book covers basic pastas, stuffed pasta, dumplings, pot stickers, gnocchi, pastas I haven't even heard of but can't wait to try! This is honestly a book that has me excited to get in the kitchen and start making pasta.

I have recently gotten into making homemade pasta and was looking for a book to provide me with a variety of recipes, techniques and education on various types of pasta and this slim volume totally delivered on that request. It is also filled with gorgeous color photos on every page illustrating step-by-step instructions for producing perfect pasta every time. This is not a source book for sauce recipes - this focuses solely on making the pasta itself. I like its focus on simple, inexpensive hand tools rather than expensive gadgetry, and its in-depth info on various aspects of the simple ingredients used to create great pasta at home. I highly recommend this

book.[http://www..com/Making-Artisan-Pasta-Handmade-Dumplings/dp/1592537324/ref=sr\\_1\\_1?s=b  
ooks&ie=UTF8&qid=1325997788&sr=1-1](http://www..com/Making-Artisan-Pasta-Handmade-Dumplings/dp/1592537324/ref=sr_1_1?s=b ooks&ie=UTF8&qid=1325997788&sr=1-1)

I have recently acquired a pasta machine. I was just wanting to make simple pasta and looking for

recipes. This book is maybe more for someone looking to make really, really fancy pasta or maybe sell pasta. It had a purist sort of bent to it. It went into wooden dies and hand shaping pasta, and it did have some recipes just for the pasta itself. It has lots of pictures. One thing that raised my eyebrow a bit was the discussion on eggs. The author goes into a detailed discussion of eggs but I was left feeling like maybe she really didn't know much about them in spite of the fact she wrote a lot about them. For instance, we have free range chickens, and the best eggs are the ones right out from under the chicken, but the author says eggs aren't good for 2 days after they are laid. I suppose my family would just disagree. Also, she leaves out a very important tip about fresh eggs, that the easiest way to tell if one is bad is just to float it in water. Good eggs don't ever float. The best sink quick. This book would be great for you if you are looking for sources to buy wooden or high end pasta shapers and plates. If, however, you're an every day cook that has a pasta maker and could care less if your plates are bronze vrs plastic, there might be better beginner books out there. I'm going to try to find another one that's more appropriate for a beginner like me.

I dove right in the deep end: making pasta using only a bowl, rolling-pin, and knife. (Why? Because I recently had everything I own stolen.) Ms. Green's instructions worked perfectly, and I had a blast doing it. I'll post images shortly. Now that I have an Atlas pasta roller again, I'm all over these recipes like a cheap suit. No more store-bought wonton wrappers for me! The flavoured pastas are brilliant, and the utterly-gorgeous laminated parsley sheets are a show-stopper. I adjust amounts of semolina vs. Caputo "00" flour to give exactly the texture I want. Hand-formed udon in miso soup is ... ambrosial. More about the laminated parsley: It took me four 1/4 lb balls and about 20 minutes total to nail it (see user photos). The main thing is to completely trim the stalks off, or the sheets will tear. It's fun to experiment doing the laminating while still a couple thickness away from what you want: the leaves become enormous and abstract. Next time: edible flowers. Four stars only because her recipes constantly refer to other recipes, which is usually just inconvenient, but can be disastrous. Making spinach pasta? After blending the spinach with the eggs, you're told to follow the rest of the directions for red pepper pasta, but THOSE tell you to reduce the liquid on the stovetop. When the liquid started rising rather than reducing, my brain kicked in and I realized I was making a nice-looking spinach souffle. And yet the book had given me the confidence to just throw in another egg and make (excellent) spinach souffle pasta dough.

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