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The Rich Flavours of Cucina Povera In Italy's less wealthy 'foot', traditional recipes evolved through economic necessity rather than experimental excess. Local people used whatever ingredients were available to them, plucked directly from the surrounding soil and seas, and kneaded and blended using recipes passed down through generations.

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Toscana in Cucina: The Flavours of Tuscany by William ...

Chef Davide Girolamo used seasonal ingredients from local producers to take us on a sensory journey among the varied flavors of Puglia, both land and sea. One dish, in particular, stood out as an amalgam of cucina povera and high-end dining excellence : Pure di fave bianche con polpo in humido (tender

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octopus, steamed and presented atop fava beans, the flavorful local stand-in for mashed potatoes).

The gastronomic culture of Puglia captured in 80 recipes. But PUGLIA IN CUCINA is not just another cookbook: it offers an authentic insight into Puglia's culinary art and culture, side by side with a photographic journey through the region. Alongside traditional fare are recipes with a touch of creativity, as well as invaluable advice on pairing with local wines. The book includes an entire section on wines from historic wineries, as well as a few new arrivals, and another section is devoted to the herbs of Puglia. The cuisine of Puglia comes from both the land and sea. Its ingredients reflect the nature of the region, coming together in dishes that are 'simple' in the noblest sense of the world. The quality of these ingredients stems from farming and fishing traditions that are thousands of years old. And since so many of the dishes have the most humble origins, they are generally easy to prepare.

"Recipes from the Puglian region of southern Italy, with photographs"--Provided by the publisher.

The entire gastronomical civilization of Tuscany enclosed in 80 recipes. This is not simply a cookbook, but an authentic glimpse into the culinary art and culture of this region—a voyage through images created especially for this volume by specialized photographers. There are traditional dishes, but also many recipes with creative touches, along with suggestions for food and local wine pairings.

Milan-style risotto, pizzoccheri Valtellinesi, and pumpkin tortelli to start; casoeula, Milan-style cutlets, frogs stewed in tomato to follow, and to send, a slice of sbrisolona cake or panettone. Lombardy surprises with the richness of its culinary traditions and natural ingredients, which modernity has barely affected. "Milano in Cucina" captures this kaleidoscope of flavours, with contributions from some of the most celebrated chefs on the culinary scene, who pay homage to their territory, and whose skill is able to present a modern vision in keeping with the region's progressive spirit.

Carciofi alla giudia, mozzarella in carrozza, supplied as appetizers. Then one of the many kinds of pasta, with cheese and pepper: amatriciana, gricia, carrettiera; then the endless ways of preparing meat and offal: tongue, tail, sweetbread, tripe. And for dessert: a delicious crostata. Roman cuisine is a veritable feast of the senses and flavours, often overwhelming and never banal; its history is rooted in the centuries under the empire and the papacy, and it makes use of the finest raw materials of the Lazio region. Fact sheets presenting the local products and wines accompany the 70 traditional recipes, prepared by some of the most renowned chefs in the capital."

A native of Calabria, located at the tip of Italy's "boot," presents a cookbook of easily accessible, fresh-from-the-garden recipes that introduce readers to the fiery and simplistic dishes of her homeland.

Sharing Puglia is a beautifully designed modern cookbook, full of spectacular on-location photography of the breathtaking Puglia region and featuring 80 authentic Pugliese recipes. Featuring the traditional recipes and stunning photography of the sun-kissed Puglia region, Sharing Puglia will transport you to the sapphire waters of the southern coast of Italy. With this collection of the quintessential culinary delights of Puglia designed for sharing and entertaining and that celebrate seasonal produce, you'll be able to imagine you are sitting by the shores of the Mediterranean, listening to the soothing sounds of the sea lapping against limestone cliffs, all the while savoring kingfish crudo with fresh fava beans, lemon, and Caciocavallo or devouring scampi with fresh chicory and pomegranate.

"Calabria in Cucina" contains authentic, regional recipes, as well as local food traditions and classic wine from the Sila Mountain range to the white cliffs of the Vaticano Cape, close to Tropea. The easy-to-follow recipes are written by Chef Valentina Oliveri, owner of the restaurant L'Elibelinde, based in Rende (Cosenza).

Learn to cook classic Italian recipes like a native with the long-awaited debut cookbook from Rossella Rago, creator of the popular web TV series Cooking with Nonna! For Rossella Rago, creator and host of Cooking with Nonna TV, Italian cooking was never just about the amazing food or Sunday dinner; it was also about family, community, and tradition. Rossella grew up cooking with her Nonna Romana every Sunday and on holidays, learning the traditional recipes of the Italian region of Puglia, like focaccia, bracirole, zucchini alla poverella, and pizza rustica. In her popular web TV series, Rossella invites Italian-American grandmothers (the unsung heroes of the culinary world) to cook with her, learning the classic dishes and flavors of each region of Italy and sharing them with eager fans all over the world. Now you can take a culinary journey through Italy with Rossella and her debut cookbook, Cooking with Nonna, featuring over 100 classic Italian recipes, along with advice and stories from 25 beloved Italian grandmothers. With easy-to-follow step-by-step instructions and mouthwatering photos, Cooking with Nonna covers appetizers, soups, salads, pasta, meats, breads, cookies, and desserts, and features favorite recipes including: Sicilian Rice Balls Fried Calamari Stuffed Artichokes Orecchiette with Broccoli Rabe Veal Stew in a Polenta Bowl Struffoli Ricotta Cookies Homemade Pasta Handcrafted Spaghetti with Meatballs Four-Cheer Lasagna If you are ready to bring back Sunday dinner and learn how to make Italian food just like nonna, then look no further!

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