

Altri Grani Altri Pani

Recipes from the kitchens and restaurants of Italy's new culinary masters, who combine an innate sixth sense for quintessentially Italian flavor with a contemporary approach, defining an exciting new gastronomy. Everybody loves Italian food. It is among the most talked about, written about, and globally popular. But as travelers have sought out culinary experiences in off-the-beaten-path destinations elsewhere in the world, in Italy even consummate foodies eat the same postcard versions of traditional dishes, occasionally making forays into a handful of fine-dining favorites. Yet by far the country's most interesting cuisine is to be found outside of well-trodden establishments, and it's as varied and full of personality as it is delicious. This generation of chefs has come a long way from their nonna's kitchen: they approach tradition with a respectful yet emancipated perspective; they rethink the formats of the Italian restaurant; they are rediscovering foraging and farming; they introduce serious cocktail programs. This book covers thirty-two chefs and restaurateurs who are reinterpreting the "greatest hits" of Italian dining: from trattorias to fine dining, from aperitivo to pizzerias. Laura Lazzaroni takes her readers on a visual north-to-south tour of this new cucina italiana, stopping at restaurants, inns, farms, and pop-ups all

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across the country, showing in stories and recipes the multitude of approaches, influences, and ingredients that compose this movement, which is paving the way for the country's gastronomic rebirth.

- A book about the pleasure of baking your own bread using natural sourdough and healthy ingredients - Includes 90 taste-tested recipes Bread making is a skill, but it is also a pleasure, rooted in traditions that have nurtured generations. Sourdough, pasta madre in Italian, is one of bread-baking's most popular variations with its signature tang and unique health benefits. It is also one of the easiest and most natural, its starter made from flour, water, and time. Riccardo Astolfi has mastered the art of baking with sourdough and here collects 90 taste-tested recipes for breads, as well as sweets and savories such as brioche, sweet buns, traditional panettone, pancakes, bagels, pizza and more. Each recipe calls for organic and locally available ingredients and is tested for the home kitchen. Contents: Introduction; Everyday recipes (breakfast, snacks and pizzas); Festive recipes.

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