

Italian Desserts Pastries Delicious

An authentic guide to the festive, mouth watering sweets of Italy, including regional specialties that are virtually unknown in the US, as well as variations on more popular desserts such as cannoli, biscotti, and gelato. In this book, you will discover the recipes for making: - Limoncello Cake - Sicilian Anisette Cookies - Zeppole Recipe - Cucidati (Fig Cookies) - Moretti Cannoli - Napoli Tiramisu - Northern Italian Biscotti And so much more! To get started, simply scroll to the top of the page and click the "Buy now with 1-Click" button!

"The most entertaining cookbook in memory. . . . A game changer."—Anthony Bourdain While other chefs paid dues on restaurant lines and at cooking schools, Brooks Headley was in the back of a tour van as a drummer in much-loved punk bands that never made a dime. Now executive pastry chef at New York's Del Posto restaurant, Headley creates unorthodox recipes that echo his unconventional background: fruit is king, vegetables are championed, acidity is key, and simplicity is the goal. With 97 recipes and more than 100 photographs, Brooks Headley's Fancy Desserts has six chapters: "Fruit," "Vegetables," "Grains and Flours," "Chocolate," "Seeds and Nuts," and "Dairy." Recipes range from verjus melon candy to tofu chocolate creme brulée, fruit sorbet to eggplant and chocolate, showcasing Headley's unique perspective on ingredients and methodology. Guest contributors include philosopher-musician Ian Svenonius, essayist Sloane Crosley, and award-winning chefs Gabrielle Hamilton and David Kinch. Brooks Headley's Fancy Desserts is an essential, inventive addition to the shelf of both home cooks and professional chefs.

Italian desserts recipes easy and simple to make at home

THE GARRUBBO GUIDE is a lovingly curated handbook to the delicious importance of Italian food, wine, and culture. It can be a handy kitchen reference or a trusted travel companion, but above all it is an inspiration, an exaltation, and a guide to the adventure of Italian food and culture through the last 3,000 years. The GARRUBBO GUIDE covers everything you need to know about the most popular Italian foods, from bread and olive oil, to prosciutto and mozzarella, to panini, pizza, and pasta . . . all the way to gelato, espresso, and sambuca! The comprehensive chapter on wine simplifies the elaborate world of Italian wine. Adorned with simple and happy illustrations, the book contains an extensive Italian food glossary, a detailed table of pasta shapes, as well as sample menus from Italy's 20 regional cuisines. Also learn the famous Italian "food rules," and a bit of history, grammar, and geography, all right here, in a fun, easy, and stylish handbook.

La Vita è Dolce is an exciting take on Italian baking by food writer and trained pastry chef, Letitia Clark. Featuring over 80 Italian desserts, La Vita è Dolce showcases Letitia's favourite puddings inspired by her time living in Sardinia. Whether you're looking for something fruity, nutty, creamy, chocolatey or boozy, you will be seduced by the sweet aromas of every bake. Complete with anecdotes and beautiful location photography throughout, each recipe is authentic in taste but with a delicious, contemporary twist. From a joyful Caramelised Citrus Tart to a classic Torta Caprese, this is a stunning celebration of the sweet things in life, and is guaranteed to bring a slice of Italy into your home.

Includes recipes for drop cookies, molded and rolled cookies, rolled and filled cookies, biscotti, taralle and biscuits, and pizzelles

Showing that there is much variety to see and taste at the end of a good Italian meal, this Italian dessert cookbook is intended for those trying to master the art of Italian dessert-making.

In her newest baking book, everyone's favorite Italian baker, Maria Bruscano Sanchez of Connecticut's Sweet Maria's Bakery, takes the mini-sweet-treat trend on an eye-opening Italian vacation as she highlights classic Italian treats in small sizes for scrumptious small bites while offering readers a trove of new recipes that are hers alone—cappuccino hazelnut or Bellini cupcakes, tiny Torta Caprese and bite-sized almond cakes, individual pear crostatas, mini Italian cream horns, and a one-serving version of Zia Ann's delicious Chocolate Ricotta Pies. Sanchez fills tiny parfait glasses and baking dishes with Arborio Rice Pudding Parfaits, Tiramisu Bread Pudding, and Buttermilk Panna Cotta with Crushed Amaretti and Berries. Small, Sweet, and Italian includes more than seventy-five recipes with easy-to-follow instructions that will turn any kitchen into a Sweet Maria Kitchen. So, think "small, sweet, and Italian" when you're looking for small, scrumptious desserts with an Italian twist!

Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion The Silver Spoon is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. The Italian Bakery is the first volume in the Silver Spoon library to focus on dolci - the Italian term for all sweet treats. Dishes found in bakeries throughout Italy's diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes, pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection showcases a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.

Created for Italian gourmets, this book contains 100 authentic recipes for sublime desserts. Moving from tiramisu to cannoli, from cakes, pastries and biscuits to puddings, this collection of recipes captures all the regional savours - sweetly. Each recipe is accompanied with step-by-step instructions and mouthwatering photos to guarantee complete success.

Collects recipes for Italian desserts and pastry, including chocolate and cherry cake, Italian peach cookies, and custard tarts.

WANT GREAT ALL-TIME ITALIAN BAKING and DESSERT FAVORITES? Just Like The Ones You See on Restaurant Menus! THEN YOU'LL LOVE THIS BOOK! (Picky Eaters Love the 5 Star Dishes) Tiramisu and more. . . #1 Best Selling Baking, Dessert Cookbook Many Times in a Row The debut cookbook from Steve Strong, How To Cook Italian Desserts and the Best Italian Recipes The Right Way is a new edition to the baking cookbooks of Ken Forkish, Robin Donovan, and Chad Robertson. A GREAT PRICE FOR A COOKBOOK THAT HAS SO MANY FAMOUS RECIPES. Don't let the low price fool you. This one is truly a winner, if you love baking and desserts, this Book Has Great Tips and Even Some Secrets to Make the Best Italian Desserts You've Ever Tasted! DID YOU KNOW Most Italian Cookbooks DO NOT Have This Complete List of Famous Recipes! THAT'S WHY I WROTE THIS BOOK! SEE RECIPE PICTURES INSIDE So Get A High Quality Cookbook at a Very Fair Price! WHY THIS BOOK IS JUST LIKE LAST YEARS COOKBOOK, BUT BETTER THAN THE REST 1) Only 5 Star Traditional Baking Recipes! 2) All "Versions" of the Recipes (are superb) especially the Desserts! 3) The Top 3 Popular Tiramisu Styles + A Great Panna Cotta Recipe Too! 4) A Super Price!

5) No Filler Recipes Taking Up Precious Space! 6) Easy Directions! The Dessert Recipes in this Book are Basic & Great for Beginners Listen, I know Desserts can be a little tricky in the beginning but I'll help you so don't worry! IT'S JUST LIKE EATING IN A FANCY 5 STAR RESTAURANT Follow these easy directions + you may shock yourself turning out meals That Are Just Like a 5 Star Restaurant THIS BOOK WAS RECENTLY UPDATED, AND NEW RECIPES WERE ADDED LIKE: The Best of Panna Cotta Recipes A Homemade Fresh "crème pâtissière" Recipe Fantastic Apple Maserati Cake Recipe Baking Cake has never been easier Italian Ice Cream Favorites Plus Frozen Goodies! Liquors, Sugars, and More!! (PLUS A FEW BEST KEPT ITALIAN SECRET RECIPES SURE TO SATISFY) Chefs from All Over the World Make These Classics. I Hope You'll Try Them Too! (HERE'S AN EXCERPT FROM THE BOOK) TIRAMISU EXPLOSION AND MORE There is something magical about cooking and especially Italian style cooking. This is a great collection of sweets and desserts and other tasty treats your loved ones or just for you will love. On my many travels to and from Italy, I have dined with some of the best home cooked chefs there is, and I have collected these over the years and now I will bring them from my kitchen to yours. Bon Appetit

"Tuscan food tastes like itself. Ingredients are left to shine. . . . So, if on your visit, I hand you an apron, your work will be easy. We'll start with primo ingredients, a little flurry of activity, perhaps a glass of *Vino Nobile di Montepulciano*, and soon we'll be carrying platters out the door. We'll have as much fun setting the table as we have in the kitchen. Four double doors along the front of the house open to the outside—so handy for serving at a long table under the stars (or for cooling a scorched pan on the stone wall). Italian Philosophy 101: *la casa aperta*, the open house." —from the Introduction In all of Frances Mayes's bestselling memoirs about Tuscany, food plays a starring role. This cuisine transports, comforts, entices, and speaks to the friendly, genuine, and improvisational spirit of Tuscan life. Both cooking and eating in Tuscany are natural pleasures. In her first-ever cookbook, Frances and her husband, Ed, share recipes that they have enjoyed over the years as honorary Tuscans: dishes prepared in a simple, traditional kitchen using robust, honest ingredients. A toast to the experiences they've had over two decades at Bramasole, their home in Cortona, Italy, this cookbook evokes days spent roaming the countryside for chestnuts, green almonds, blackberries, and porcini; dinner parties stretching into the wee hours, and garden baskets tumbling over with bright red tomatoes. Lose yourself in the transporting photography of the food, the people, and the place, as Frances's lyrical introductions and headnotes put you by her side in the kitchen and raising a glass at the table. From *Antipasti* (starters) to *Dolci* (desserts), this cookbook is organized like a traditional Italian dinner. The more than 150 tempting recipes include: · Fried Zucchini Flowers · Red Peppers Melted with Balsamic Vinegar · Potato Ravioli with Zucchini, Speck, and Pecorino · Risotto Primavera · Pizza with Caramelized Onions and Sausage · Cannellini Bean Soup with Pancetta · Little Veal Meatballs with Artichokes and Cherry Tomatoes · Chicken Under a Brick · Short Ribs, Tuscan-Style · Domenica's Rosemary Potatoes · Folded Fruit Tart with Mascarpone · Strawberry Semifreddo · Steamed Chocolate Cake with Vanilla Sauce Frances and Ed also share their tips on stocking your pantry, pairing wines with dishes, and choosing the best olive oil. Learn their time-tested methods for hand rolling pasta and techniques for coaxing the best out of seasonal ingredients with little effort. Throw on another handful of pasta, pull up a chair, and languish in the rustic Italian way of life.

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In *Dessert FourPlay*, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tules, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. *Dessert FourPlay* invigorates all the senses and inspires home cooks to create innovative desserts of their own.

Presents one hundred Italian dessert recipes, including such sweet treats as ladyfingers, tiramisú, truffles, biscotti, cream puffs, cannoli, profiteroles, croissants, and gelato.

75 fail-proof recipes for delicious desserts from the world's most trusted and bestselling Italian cookbook series. Affordable and compact, it offers easy everyday recipes for busy people, on all budgets. Readers develop their cooking repertoire by learning how to make cookies and cakes, then advancing to pies and tarts. From Amaretti Biscuits to a Strawberry Custard Tart to a Chocolate and Hazelnut Cake, baking has never been this easy. Step-by-step instructions and photography guide readers through the cooking process and ensure success every time.

From bestselling cookery author, Gino D'Acampo, comes a brand-new cookbook inspired by a culinary journey along Italy's most famous rail journeys. Gino's Italian Express is a celebration of the delicious and authentic local foods Gino discovered on his train travels across beautiful Italy. Packed with 80 brand-new recipes, Gino shows you how to cook Italian dishes at home with minimal effort, pronto! Each recipe is in Gino's signature easy-to-follow style and perfect for both weeknight suppers and dinner parties alike. Including all the recipes from Gino's major ITV series coming in Autumn 2019, Gino's Italian Express is the must-have cookbook for those wishing for a taste of Italy.

Southern Italian Desserts Rediscovering the Sweet Traditions of Calabria, Campania, Basilicata, Puglia, and Sicily

Create scrumptious, easy-to-make Italian desserts at home. Recipes include cassata alla Siciliana, white corn biscotti, little grappa-soaked spongecakes, and chocolate and tangerine semifreddo.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true

chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

'Every bookshelf needs this - it's Italian food, but not as you know it' The Times Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Delicious recipes include . . . • GRILLED APRICOT SALAD with thyme, mozzarella, pink peppercorns and prosciutto • TUNA FETTUCCHINE with baby courgettes, cherry tomatoes, pecorino and crushed almonds • CHICKEN SKEWERS wrapped in prosciutto with salsa verde stuffing, potatoes and tomatoes • LIMONCELLO TIRAMISU with vanilla mascapone, crushed cherries and white chocolate Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. _____ *SHORTLISTED FOR A NATIONAL BOOK AWARD* 'An irresistible collection of classic Italian recipes . . .An essential purchase for any fan of Italian cuisine' Daily Express 'Food is described in Jamie's trademark cheeky chappy style, but infused with real, in-depth knowledge of Italian food. Bravo, Jamie' Daily Mail

Bring Home a Taste of Italy with Delectable Desserts That Are Molto Deliziosi Rosemary Molloy, creator of the blog An Italian in My Kitchen, takes you on a delicious and decadent culinary journey through the cities and countryside of Italy. Make incredible classics like biscotti and tiramisù, as well as bundt cakes you can dip in your morning coffee—a staple in Italy—moist ricotta cake, or Italian butter cookies that melt in your mouth. Whether you're serving a crowd or simply satisfying your own sweet tooth, Rosemary brings the rustic and diverse baking traditions of Italy into your home kitchen. And with recipes that are simple to make and require little prep time, indulging in a true Italian baking experience is easier than ever.

Bring the bold and beloved flavors of Italy into your kitchen with this enticing collection of authentic dishes made modern. Domenica Marchetti is back with her stellar Italian cooking and more great recipes in Rustic Italian. With over 80 recipes for simple, seasonal Italian fare, exquisite hand-painted illustrations, and gorgeous full-color photography, this book celebrates an irresistible cuisine and will inspire home cooks everywhere. This expanded version of the 2011 title features more than 20 new recipes—such as burrata with shaved fennel and pink grapefruit, tagliatelle with juniper-spiced short rib ragu, creamy lemon risotto with asparagus, and roasted swordfish with Ligurian herb sauce—along with new illustrations and photography. Domenica's narrative notes and suggested wine pairings accompany every recipe. An ingredient glossary, comprehensive guide to salumi and cheese, and an Italian wine primer round out this gorgeous cookbook.

Presents a collection of seventy-five recipes for desserts organized by five regions of southern Italy, with a short history of Italian dessert cooking and advice on ingredients and cooking equipment.

COOKING/WINE

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Take your sweet tooth on a tour of Italy with this collection of sixty much-loved sweets recipes.

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, braciola, 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!

Pasta recipes, with expert wine pairings and gorgeous original photography.

Do You Love Italian Desserts? Are You Fascinated By Tiramisu? Want To Eat REAL Italian Dessert That Is Delicious And Traditional? With the help of my Sicilian nonna (grandma) & Milanese Nonno (grandpa) who at 91 & 95 have been cooking in the old country since WWII. We formulated a real Italian Dessert Cook Book. This book is unique in that it has REAL traditional Italian Dessert Recipes that have been in my Italian family for generations! I also made sure to include popular regional dishes that are unique to certain areas of Italy. There's a little bit of everything here from Tiramisu to the infamous Sicilian Cannoli. Pick your own delicious Italian adventure with our 51 recipes! If you are ready to eat delicious Italian Recipes Today... Don't waste any more time buy this book now!

A “swoon-worthy” illustrated tour of Italian desserts and treats, from the James Beard Award–nominated author of *Opera Lover’s Cookbook* (Publishers Weekly). Join food historian Francine Segan on a lavishly illustrated tour of Italy, with more than one hundred recipes for cookies, cakes, pastries, puddings, frozen confections, and more. Drawing from all regions of Italy, *Dolci* collects recipes from grandmas in remote villages as well as hip young bloggers, world-renowned pastry chefs, and small local cafés. Classics like Cannoli and Zuppa Inglese are featured alongside unique regional favorites like Sweet Rosemary and Chocolate Eggplant. Embellished with bits of history and Italian food lore, this cookbook offers new innovations like an “updated” Tiramisù that doesn’t use raw eggs, unexpected frozen delights like Spumone with Homemade Hazelnut Brittle, an award-winning Parmesan Panna Cotta with Pears, and many other irresistible Italian treats. Rounded out by a chapter on after-dinner drinks, this delectably comprehensive guide offers “a canon of authentic recipes collected from the people who really use them” (The Wall Street Journal).

Sweet Maria’s Italian Desserts is baker Maria Bruscano Sanchez’s loving tribute to the desserts her family has enjoyed for generations - desserts you’ll find in Italy and in Italian-American homes on special occasions and, in many cases, any day of the year. These are festive favorites like Traditional Cannoli, Espresso Cheesecake, Tiramisu, Amaretto Chiffon Cake, Spiced Gelato, and many others. The result of years of baking in Italy, in her popular bakery, and in the kitchens of her grandmother, mother, and aunts (many of whom do the baking at Sweet Maria’s), the book includes cookies, cakes, pies, tarts, pastry, sweet breads, frozen desserts, fruit dishes, and other specialties—all made with warmth, tradition, and a love of great desserts. Presented with simple instructions, tips from the bakery, and a dollop of background information on the customs and history of the desserts, these creative, top-notch recipes will bring delicious favorites to your kitchen. “In her latest endeavor, Sanchez serves up enticing recipes for Italian and Italian-American specialties, including the ubiquitous cookies as well as cakes and tarts.”--Publishers Weekly

Bring into your home a piece of Italy at a time with this Italian Dessert Cookbook. Only Great Italian Desserts with the traditional recipes explained both for experts and amateurs. Follow these simple instructions step by step to understand the secret of one of the finest culinary traditions around the world. Have you always wanted to cook Bab or Panettone or another of the most famous Great Italian Desserts? This Italian Dessert Cookbook will make your day!

First published in 1891, Pellegrino Artusi’s *La scienza in cucina e l’arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi’s death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi’s masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

Ever dreamed of enjoying a sweet dessert under the Tuscan sun? The good news is, you don't have to go far to satisfy your craving for authentic Italian desserts. This short book is a quick reference for those lovers of sweets and desserts seen all over the world nowadays and would like to attempt at making them at home. The book contains 19 photos. I hope you like making them and enjoy eating them as much as my family and friends do.

Learn a British take on Italian cooking from one of London’s brightest chefs. Trullo offers the ultimate in warming comfort recipes for cold winter nights. ‘This is the book I’ve been waiting for’ Nigel Slater Trullo is about serious cooking, but with a simple, laid-back approach. From creative antipasti and knockout feasts to the bold pasta dishes that inspired Trullo’s sister restaurant Padella, this is food that brings people together. 'Now you can make Siadatan’s very good food at home' The Times

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe.

“Innovative, creative, and effortlessly funny.” —Cooking Light Deb Perelman loves to cook. She isn’t a chef or a restaurant owner—she’s never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You’ll get more than three million results. Where do you start? What if you pick a recipe that’s downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you’ll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you’ll bookmark and use so often they become your own, recipes you’ll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Italians know how to live. They know how to eat and drink. And they especially know how to create scrumptious desserts. In this book, you will be taken on a delicious and decadent culinary journey of Italian sweets - from classics like biscotti and tiramisu, you will find desserts from affogato to zuppa inglese. Whether you're serving a crowd or simply satisfying your own sweet tooth, this cookbook brings the rustic and diverse baking traditions of Italy into your home kitchen. And with recipes that are simple to make and require little prep time, indulging in a true Italian baking experience is easier than ever. Grab your copy of Authentic Italian Desserts now.

James Beard Award—winner Karen DeMasco, who first came to national attention as the pastry chef of Tom Colicchio's Craft, Craftbar, and 'wichcraft restaurants from 2001 to 2008, approaches the art of baking in a unique way. Building on the savory cooking philosophy of using seasonal ingredients to create dishes with pure flavors, Karen makes acclaimed desserts that are both simple and elegant. Now, she shares her secrets and techniques in her first cookbook, *The Craft of Baking*, designed to help home bakers think imaginatively in order to expand their repertoires with new and fresh combinations. Using the bounty of the seasons as inspiration and Karen's clear instructions, both beginners and experienced bakers will find it easy to let their creativity take the reins. Learn how to make Karen's celebrated sweets, such as Apple Fritters with Caramel Ice Cream and Apple Caramel Sauce, White Chocolate Cupcakes with White Chocolate Cream Cheese Buttercream, and Raised Cinnamon-Sugar Doughnuts. Then check out the tips on "varying your craft" to transform Grandma Rankin's Cashew Brittle into Pumpkin Seed Brittle and to alter a cobbler recipe to make Rhubarb Rose Cobbler in the spring or Mixed Berry Cobbler in the summer, for example. Karen's suggestions for "combining your craft"—such as serving Almond Pound Cake with Apricot Compote and Lillet Sabayon—reveal how easy it is to take desserts to the next level. Karen's ingenuity is boundless. All types of sweets, from muffins and scones to pies and cakes to ice creams and custards, are her mediums for exploring flavors. With Karen's simple techniques, unique flavor combinations, and inventive ideas, *The Craft of Baking* will change the way you think about baking and equip any home cook with the skills and creativity to create amazing, one-of-a-kind desserts.

Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's *Fruit Desserts* celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

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