

Pasta: The Essential New Collection From The Master Of Italian Cookery

Offers recipes for more than forty pasta dishes, including whole wheat penne with braised garlic and radicchio, linguine with clam sauce, and roasted-eggplant lasagne.

A food for all occasions, pasta's huge variety of shapes, textures and flavours makes it the perfect basis for all kinds of meals, from sophisticated dinner parties to simple suppers at home. In this fully revised and updated edition, Antonio Carluccio once again shares with you his Passion for Pasta, providing innovative and exciting recipes for soups, main courses, salads and even desserts to promote this staple ingredient of traditional Italian cookery to the rank of haute cuisine. The 100 delicious dishes include Egg in Raviolo with White Truffles, Orecchiette with Lamb Ragout, Pappardelle with Quail Sauce and the unusual Chocolate Pasta Sauce. Forget the blasphemy of bottled sauces, ready-made pasta dishes and pre-packed Parmesan cheese. Instead, seek inspiration from the palette of delicious Italian ingredients Parma ham, mozzarella, radicchio, artichoke hearts, wild mushrooms and truffles combined with originality and genius in Antonio Carluccio's pasta masterpieces.

Antonio Carluccio is one of Italian food's greatest ambassadors, believing that Italy produces the finest produce and the richest cuisine in the world. In Carluccio's Complete A ? Z of Italian Food, he distils a lifetime's knowledge and experience into one definitive book. Each chapter focuses on a different food type describing methods of cultivation, production and preparation, and explaining numerous regional varieties, specialities and traditions. Each section contains an A ? Z of the specialist vocabulary used for each group and concludes with a selection of classic recipes.

One of a series featuring BBC television cooks, this book presents 40 pasta recipes of many kinds. The instructions are accompanied by tips for preparation, a photographic guide to unusual ingredients, and detailed nutritional information.

The Quiet Hunt

Baking

Antonio Carluccio's Music and Menus

Antonio Carluccio's Italian Feast

The Essential New Collection from The Master of Italian Cookery

Jamie's Food Tube: The Pasta Book

A colorful journey through the first decade of Gray Malin's vibrant photography career Gray Malin: The Essential Collection celebrates the first decade of work from bestselling photographer Gray Malin. This new collection features beloved images from his most iconic shoots, as well as new material that has never been seen or published. Journey high above Manhattan's skyline, return to the sunny beaches of Positano, and take a stroll through the Parker Palm Springs with Malin's unforgettable four-legged hosts. With vibrant imagery from all seven continents and stories of how each collection was made, this stunning volume will invite you into the colorful world of Gray Malin and help make every day a getaway.

This book, based on a BBC series, contains recipes for many types of pasta; including soups, filled pasta, pasta salads, pasta timbales and pasta puddings.

Antonio Carluccio believes that food and music go well together, especially Italian food and grand opera, for which he has a lifelong passion. Accordingly, he has created fifteen delicious menus to accompany a selection of his favourite arias in this unique book/CD presentation. Featuring selected highlights from his own repertoire, including classic regional dishes, the menus combine to provide an irresistible celebration of Italy's finest food. Ossobuco Milanese, prawns in garlic, oil and chilli sauce, or baked peaches are just some of the flavours to delight the senses. Antonio has tried to suit the food to the character of the opera and having entertained some of opera's greatest personalities, including Luciano Pavarotti, Kiril Te Kanawa and Placido Domingo, he is perfectly placed to create the perfect accompaniment. Why not share the Antonio experience by entertaining to the sounds of Donizetti's Che mi Frena? Or some quintessential Verdi or Puccini? The combination of inspiring music and delectable food is confirmation that life is too short not to be Italian.

"There's nothing Gennaro doesn't know about pasta. He's an absolute legend!" Jamie Oliver One of the most popular of all Italian dishes, bestselling author and much-loved personality Gennaro reveals all of his tips and tricks for making the best of the most versatile of dishes. Split into chapters for Dried, Fresh, Filled, Baked pasta and Sauces, Gennaro's Pasta Perfecto! includes recipes for lasagne four ways, pasta salads, classic minestrone soup, homemade ravioli and perfect pesto, these are dishes that can be quickly whipped up for the whole family to enjoy. An inexpensive staple that can be easily transformed into a luxurious meal, the possibilities of pasta are endless – perfect for busy families and for easy entertaining. Join Gennaro on an exciting Italian adventure, and discover both new and traditional recipes that will quickly become household favourites.

Pasta Grannies: The Official Cookbook

Desserts

Meat, Poultry and Game

100 Pasta Recipes

Gray Malin

Known as 'the mushroom man', Antonio Carluccio has been collecting, cooking and devising recipes for mushrooms for over 60 years. Here he draws on his knowledge and expertise to bring together over 100 recipes that make the most of readily available mushrooms. This popular Italian chef has created 15 delicious menus to accompany a selection of his favorite arias in this unique presentationa cookbook with an accompanying CD featuring an hour of Italian operatic arias and overtures to listen to while cooking.

The author has condensed his lifetime of knowledge and passion for the most popular elements of Italian cuisine into this book of dessert recipes. It is packed with recipes, tips on how to create his dishes, and advice on the best quality ingredients available.

"A pasta lover's delight and a culinary treasure that can provide the basis and foundation for memorable gatherings of family and friends." –The Midwest Book Review Pasta Friday is a weekly pasta tradition that turns neighbors into friends, and friends into family. Restaurateur and food writer Allison Arevalo shows you how to start your own tradition by cooking comforting, delicious pasta dishes to feed your family on a busy weeknight, or for a crowd on the weekend. It's not about entertaining, but sitting down with family and friends to eat together, and connect over big bowls of cannolicchi with red pepper sauce, pappardelle with slow-cooked pork ragu, trofie with pesto, and more. Find the right dish for any week of the year from the 52 comforting pasta dishes and 16 creative salads, organized by season. And, be sure to sprinkle in some extras like crispy, spicy prosciutto, lemon breadcrumbs. Each recipe uses a different pasta shape, so you can have fun experimenting with calamarata, gnocchetti, paccheri, and mafalda, or simply using traditional spaghetti. There are plenty of tips for scaling the recipes up for a crowd, shopping on a budget, and finding time to cook, along with wine pairings, and gorgeous photography. You'll fall in love with the Pasta Friday tradition, and start hosting your own before you know it. "A true testament that grace, kindness, and generosity can help build community and spread love for good food while nurturing a peaceful and joyful world, especially for our children." –Rolando Beramendi, author of Autentico: Cooking Italian, the Authentic Way

Recipes and Secrets to Elevate the Classic Italian Meal

The essential collection of fresh and dried pasta dishes

Cooking Light Cook's Essential Recipe Collection: Pasta

Two Greedy Italians

Simple Cooking

The Pasta Friday Cookbook

Antonio Carluccio is the Godfather of Italian food and his passion for pasta is complemented by his extensive knowledge. This book collects 100 of his delicious pasta recipes, from the quick to the complicated, traditional to modern, light summery recipes to hearty baked dishes. Everybody loves pasta and this cookbook will ensure that you have a recipe for every occasion.

The essence of Italian cooking is its reliance on superb ingredients and on simple cooking methods, both of which are the basis of an Invitation to Italian Cooking. Each recipe is overlaid with the personal touches that make Antonio Carluccio's cookbooks so popular and instructive?his memories of growing up in the Italian countryside, and of traveling his native land, cooking and learning about authentic local dishes and ingredients. From Risotto con Porcini, a famed specialty of Piedmont, to the Roman favorite, Carciofi alla Giudea (Jewish Artichokes), and Cannoli alla Siciliana?Antonio demonstrates his mastery of the complete Italian eating experience.

WINNER OF THE JAMES BEARD FOUNDATION 2020 AWARD FOR BEST SINGLE SUBJECT COOKBOOK Learn how to make pasta like Italian nonnas do. Inspired by the hugely popular YouTube channel of the same name, Pasta Grannies is a wonderful collection of time-perfected Italian pasta recipes from the people who have spent a lifetime cooking for love, not a living: Italian grandmothers. "When you have good ingredients, you don't have to worry about cooking. They do the work for you." – Lucia, 85 Featuring easy and accessible recipes from all over Italy, you will be transported into the very heart of the Italian home to learn how to make great-tasting Italian food. Pasta styles range from pici – a type of hand-rolled spaghetti that is simple to make – to lumachelle della duchessa – tiny, ridged, cinnamon-scented tubes that take patience and dexterity. More than just a compendium of dishes, Pasta Grannies tells the extraordinary stories of these ordinary women and shows you that with the right know how, truly authentic Italian cooking is simple, beautiful and entirely achievable.

The TV personality and author offers the best of Italian cooking, traditional and modern, with recipes for everything from Pizza Fritta to Wild Mushroom Salad, to Risotto with Two Artichokes

The Secrets of Ita's Best Home Cooks

Antonio Carluccio Cooks Pasta

Cooked

Antonio Carluccio

Fish and Shellfish

The Essential New York Times Cookbook: Classic Recipes for a New Century

This is one of eight books into which Antonio and Priscilla Carluccio have condensed their lifetime's knowledge of and passion for Italian cuisine. Each title in the series is packed with recipes and tips on how to recreate Carluccio's well-known dishes.

The author has condensed his lifetime of knowledge and passion for the most popular elements of Italian cuisine into this book of baking recipes. This title is packed with tips on how to create his dishes, and advice on the best quality ingredients available.

Antonio Carluccio presents over 200 recipes in this illustrated text. Reflecting his passion for fresh vegetables as well as his broad culinary knowledge, each dish encompasses the Carluccio style: a skillful simplicity that is matched by loving care. The text also details everything you need to know about over 40 Italian vegetables, from Aglio to Zucchini. Antonio Carluccio brings the very best of both traditional and contemporary Italian vegetable cooking: from classics such as Bagna Cauda and Caponata, to Torti di Carote and Piselli al Prosciutto, you will find here a cornucopia of recipes that exude the warmth and richness of the Italian countryside.

Antonio Carluccio is a larger-than-life character who, over his 50-year career, has inspired thousands of people with his no-fuss Italian cooking and passion for good food and wine. But behind the famous name is a man whose life has been full of unexpected twists and turns, joy and sadness, love and loss. Born on the Amalfi Coast in the South of Italy in 1937, Antonio's taste buds were first awakened by his Mamma's delicious home cooking. In this book he recounts the early years, including his first experience cooking simple suppers on a two-story stove, to his unplanned meteoric rise to fame as the founder of one of the UK's most prominent restaurant brands, the Carluccio's chain of restaurants, prolific author and successful television presenter. Despite his success, Antonio has never forgotten his humble beginnings or the women, who next to food, have been the biggest influence on his life. Throughout the text will be the recipes that have formed the touchstones of his life. This is a story of commitment, drive and the ingredients needed to succeed.

The Essential Guide to London's Best Food Shops

Mushrooms and Truffles

Antonio Carluccio Goes Wild

Pasta

Antonio Carluccio's Vegetables

The Collection

A New York Times bestseller and Winner of the James Beard Award: All the best recipes from 150 years of distinguished food journalism—a volume to take its place in America's kitchens alongside Mastering the Art of French Cooking and How to Cook Everything. Amanda Hesser, co-founder and CEO of Food52 and former New York Times food columnist, brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs, home cooks, and food writers. Devoted Times subscribers will find the many treasured recipes they have cooked for years—Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta—as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics—from 1940s Caesar salad and 1960s flourless chocolate cake to today's fava bean salad and no-knead bread. Hesser has cooked and updated every one of the 1,000+plus recipes here. Her chapter introductions showcase the history of American cooking, and her witty and fascinating headnotes share what makes each recipe special. The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne, for curious cooks who want to serve a nineteenth-century raspberry granita to their friends, and for the new cook who needs a book that explains everything from how to roll out dough to how to slow-roast fish—a volume that will serve as a lifelong companion.

The Godfather of Italian food, Antonio Carluccio is an internationally acclaimed cook whose worldwide book sales number in the millions and whose television series have screened in over 20 countries. Now, for the first time, he has brought together over 300 of his best recipes to form this ultimate compilation. Capturing Antonio's simple, joyful and no-fuss approach to cooking, this exceptional book provides a unique culinary journey covering every aspect of the Italian meal from antipasti to dolci and featuring mouthwatering dishes from each of Italy's distinct culinary regions. It is packed with stunning photographs and infused with Antonio's characteristic voice and style. Antonio's recipes are always beautifully simple and bursting with flavour, and now that they're collected into one stunning volume, you won't need to scramble between your cookbooks for your favourite recipes ever again. With only the very best recipes drawn from seven of his best-selling cookbooks, Antonio Carluccio: The Collection is bound to become the most significant Italian cookbook of its generation.

Intro -- Title -- Copyright -- Contents -- Introduction -- Starters & Salads -- Soups -- Pasta -- Gnocchi, Polenta & Rice -- Meat -- Fish -- Vegetables -- Desserts -- Index -- Acknowledgements

Recipes and photographs which celebrate the cuisine of Southern Italy.

120 Fresh Recipes for Wild Food from Land and Sea

Chef's Favourites: Antonio's Simple Dishes

Gennaro's Pasta Perfecto!

Savory Recipes for Wild and Cultivated Varieties

My Kitchen Table: 100 Pasta Recipes

63 essential recipes to eat smart, be fit, live well

Cooked: Food for Friends is the first of a series of Cooked badged books that share the wealth of food content on Hardie Grant's food website. This one is all about sharing: 100 dishes, all delicious, and many of which you can whip up fast. Across eight chapters, the book presents ideas for: backyard grill, impromptu dinners, brunch, picnics, drinks parties, high tea, and the ultimate Sunday roast spread. These are not just any recipes, they've been selected from books by 47 star chefs and authors in the Hardie Grant stable. For example, you might set your sights on Alain Ducasse's roast chicken, Luke Nguyen's crisp silken tofu in lemongrass, Mark Best's stunning orange and polenta cake, or Margaret Fulton's canapé savours, piroshki. Chefs and cooks featured include: Greg and Lucy Malouf, Luke Nguyen, Skye Gyngell, Antonio Carluccio, Paul Wilson, Mark Best, Matt Wilkinson and Jane Kennedy.

The author has condensed his lifetime of knowledge and passion for the most popular elements of Italian cuisine into this book of mushroom and truffle recipes. It is packed with tips on how to create his dishes, and advice on the best quality ingredients available.

The author has condensed his lifetime of knowledge and passion for the most popular elements of Italian cuisine into this book of meat, poultry and game recipes. This title is packed with tips on how to create his dishes, and advice on the best quality ingredients available.

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Antonio Carluccio's Passion for Pasta

Complete Mushroom Book

Passion for Pasta

Carluccio's Complete A-Z of Italian Food

Let's Eat Together

The Artisanal Kitchen: Perfect Pasta

*PastaThe Essential New Collection from The Master of Italian Cookery*Quadrille Publishing Ltd

Expand your pasta repertoire with this curated collection of recipes from the acclaimed chefs at Franny's in Brooklyn. Each is a simple dish, suitable for weeknight cooking but approached in a way that uncovers a newfound depth of flavor. The Artisanal Kitchen cookbook series brings together great chefs and appealing subjects to add an easy level of pleasure and expertise to home cooking.

At last, the ultimate book on pasta from the master of Italian cookery! Pasta's huge variety of shapes, textures and flavours makes it the perfect basis for every kind of meal, from sophisticated dinner parties to simple suppers at home. In his exciting new book, Antonio Carluccio shares his love of Italy's favourite food, providing innovative and exciting recipes for soups, main courses, salads and even desserts. To begin, clear and detailed instructions are given for making fresh pasta, opening up a whole new range of possibilities from making your own basic egg pasta to adding unusual colours and flavours like spinach and squid ink. Over 100 inspirational recipes for both fresh and dried pasta follow, ranging from the simple and traditional like Spaghetti Al Aglio, Olio E Peperoncino (with garlic, oil and chilli) and classics with a twist like Trofie al Pesto di Erbe e Noci (with walnut and herb pesto) to the truly unusual and luxurious, such as and Trullo di Zitoni (a deeply savoury baked lamb, herb and mushroom pasta pie). Also featured is a wealth of ideas for varying the basic recipe to produce numerous different dishes, according to taste and seasonal availability.

Containing over 100 mouthwatering recipes, this book goes beyond the cliches to reveal real Italian food, as cooked by real Italians."

An Invitation to Italian Cooking

The Complete Mushroom Book

Antipasta

Williams-Sonoma Collection: Pasta

Vegetables and Salads

Antonio Carluccio's Southern Italian Feast

Not many people can claim to have been collecting, cooking, and devising recipes for mushrooms for more than sixty years, but Antonio Carluccio is one of them. Here, he shares the excitement of the hunt and a lifetime of expertise in the kitchen with a ne

Healthy eating continues to be a major concern, with obesity and diet-related illnesses still dominating headlines. But where can we find the the top-quality, naturally produced ingredients that we're being urged to eat? The best-selling Essential Guide to London's Best Food Shops is the key to sourcing the abundance of fine food that the capital has to offer. This completely updated edition features 30 shops that have opened since the guide was last published, as well as a comprehensive section on London's burgeoning farmers' markets. Alphabetical, area-by-area listings point us to the most wholesome ingredients available in the city's food halls, specialist shops and markets, and through its mail-order services. And each entry features in-depth descriptions of the produce on offer, plus practical information including travel tips, opening hours and payment details. As food writer Nigel Slater once said: "Shopping is more important than cooking" - or, in other words, first-rate ingredients will always have the edge over cooking techniques. The Essential Guide to London's Best Food Shops is quite simply the food-shopping bible for anyone who lives in or visits the capital.

Jamie Oliver's Food Tube presents The Pasta Book, jam-packed with simple, seasonal recipes, plus all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetito!' - Jamie Oliver Whatever your ability in the kitchen, pasta is often a staple mid-week supper. This book will help to re-vamp your repertoire. It's full of delicious, simple, seasonal recipes such as: - Wild Rocket & Pecorino Orschiette - Summer Vegetable Cappellacci - Autumnal Wild Mushroom Tagliatelle - Wintery Game Ragù - Gennaro's take on classic favourites such as Carbonara and Bolognese. If you really want to be adventurous, there is always the option to learn about making pasta from scratch, but the recipes are equally tasty with dried pasta.

Antonio Carluccio Goes Wild is the natural successor to his best-selling Passion for Mushrooms. Here, Antonio revels in the natural bounty of the woods, fields, and seashore—from crab apples and strawberries, truffles and mushrooms, to crayfish and pheasant. Some 60 wild ingredients are featured, with aids to identification, guidance on where and how to gather them, and tips on preparation. Each one is accompanied by a recipe or two—often very simple, in the Italian tradition, and all satisfyingly delicious. Among the dishes are asta with Wild Garlic and Smoked Salmon, Ravioli of Chanterelles and Duck, Umbrian Trout with Truffles, Pheasant with Berry and Pomegranate Sauce, and Wild Strawberries with Balsamic Vinegar.

The Essential Collection

A Recipe for Life

Music and Menus from Italy

Great Italian Arias Classic Italian Recipes

Food for Friends

To create healthful pasta recipes infused with maximum flavor, less fat, and fewer calories, we've cooked countless pots of boiling pasta over the years! In Cooking Light Pasta, we present our best pasta dishes of all time.