

The Seasons Of The Italian Kitchen - , Tom Maresca

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Italian cooking draws its inspiration from the roll call of seasonal ingredients that pass through its kitchens, and in this splendid volume Diane Darrow and Tom Maresca share the simple secrets of making the most of the best fresh, top-of-the-season foods from farm and woodland, lake and sea. The Seasons of the Italian Kitchen presents two hundred recipes according to the four seasons and the traditional courses of the Italian meal: antipasto, primo, secondo, contorno, dolce. All are wed (as they always are in Italy) to the wines that best match them, and the recipes have been tested and adapted to seasonal ingredients readily available in the United States. Richly stocked with delightful anecdotes and culinary lore gathered from the authors long love affair with Italy, they invite both amateur and expert to experience the Italian genius for making the most of the moment. To make 1 pound of fresh pasta, as called for in most of the recipes in this book: 2 cups all-purpose flour 3 eggs 1 teaspoon salt (or to taste) 1 teaspoon olive (omit if you're a purist) 1 tablespoon or more water (depending on the dryness of your flour, the size of your eggs, and the humidity of the day) In a large bowl, combine all of the ingredients and knead by hand 10 minutes, however long your machine's instructions say, until you've achieved a fine, smooth, unsticky dough. Set aside, covered we just bury ours in the flour bin for 1/2 hour to relax the gluten and make the dough easier to roll. Then roll it out to the desired thinness and cut and shape it according to your needs and equipment. Author: Darrow, Diane Author: Maresca, Tom Publisher: Atlantic Monthly Press Illustration: N Language: ENG Title: The Seasons of the Italian Kitchen Pages: 00480 (Encrypted EPUB) On Sale: 2012-08-27 SKU-13/ISBN: 9780871136572 Category: Cooking : Regional & Ethnic - Italian

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