



the Italian regions that have inspired and informed Lidia Bastianich's legendary cooking. For the home cook and the armchair traveler alike, Lidia's Italy offers a short introduction to ten regions of Italy—from Piemonte to Puglia—with commentary on nearby cultural treasures by Lidia's daughter Tanya, an art historian. · In Istria, now part of Croatia, where Lidia grew up, she forages again for wild asparagus, using it in a delicious soup and a frittata; Sauerkraut with Pork and Roast Goose with Mlinzi reflect the region's Middle European influences; and buzara, an old mariner's stew, draws on fish from the nearby sea. · From Trieste, Lidia gives seafood from the Adriatic, Viennese-style breaded veal cutlets and Beef Goulash, and Sacher Torte and Apple Strudel. · From Friuli, where cows graze on the rich tableland, comes Montasio cheese to make fricos; the corn fields yield polenta for Velvety Cornmeal-Spinach Soup. · In Padova and Treviso rice reigns supreme, and Lidia discovers hearty soups and risottos that highlight local flavors. · In Piemonte, the robust Barolo wine distinguishes a fork-tender stufato of beef; local white truffles with scrambled eggs is "heaven on a plate"; and a bagna cauda serves as a dip for local vegetables, including prized cardoons. · In Maremma, where hunting and foraging are a way of life, earthy foods are mainstays, such as slow-cooked rabbit sauce for pasta or gnocchi and boar tenderloin with prune-apple Sauce, with Galloping Figs for dessert. · In Rome Lidia revels in the fresh artichokes and fennel she finds in the Campo dei Fiori and brings back nine different ways of preparing them. · In Naples she gathers unusual seafood recipes and a special way of making limoncello-soaked cakes. · From Sicily's Palermo she brings back panelle, the delicious fried chickpea snack; a caponata of stewed summer vegetables; and the elegant Cannoli Napoleon. · In Puglia, at Italy's heel, where durum wheat grows at its best, she makes some of the region's glorious pasta dishes and re-creates a splendid focaccia from Altamura. There's something for everyone in this rich and satisfying book that will open up new horizons even to the most seasoned lover of Italy.

**Fire and Slice** Ryland Peters & Small 2022-05-10 Over 65 recipes for perfect results from your pizza oven, from making delicious dough to getting the toppings and textures just right. For crispy, tasty and authentic pizzas, this book is your bible. Designed for your home pizza oven, you will find tips and tricks for making the most of your appliance and producing perfect pizzas from the comfort of your own home or garden. You will find guides to making bases and sauces, and recipes that embrace the simplicity of classic pizza, such as an authentic Four-Cheese and a Pizza Marinara. For special occasions or to spice things up a bit, there are more complex options like Pear, Pecorino and Taleggio Pizza with Honey and Sage, or Pizza Picante, plus focaccia recipes to enjoy. You will be surprised and delighted with just how many variations you can get out of your pizza oven!

*Date Night In* Ashley Rodriguez 2014-12-30 Sweethearts, spouses, and parents Ashley and Gabe Rodriguez found themselves deep into marriage and child-rearing when they realized they were spending most of their evenings staring at their computers. Determined not to let their relationship deteriorate into that of "roommates with children," they institute a weekly date night: they sauté, roast, mix and dice and spend time reconnecting over simple but thoughtful dishes like Crostini with Ricotta, Prosciutto, and Peas, Tomato and Fennel Gazpacho with Dungeness Crab, Fennel-Crusted Lamb Chops, and Dulce de Leche and Nectarine Creamsicles (sometimes even with an expertly chilled cocktail). Just carving out time to talk, cook, and eat together became the marriage-booster they needed, and now with *Date Night In* she invites you to make date night an integral part of your week and shows you how to woo your partner all over again with food, drink, and conversation.

**Cooking for Good Times** Paul Kahan 2019-10-15 Celebrated chef Paul Kahan's game plan and recipe repertoire of rustic, super-delicious, low-stress food to cook for gatherings. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW Chicago chef Paul Kahan is legendary for cooking up amazing food at home while everyone--including him--is hanging out in the kitchen, talking, and having a great time. Cooking for Good Times shares Kahan's best secrets for low-stress cooking for friends and family, using his program of twelve basic actions to mix and match (such as "Roast Some Roots," "Make Some Grains," "Braise a Pork Shoulder," and "Make a Simple Dessert"). In every chapter, Kahan gives six to eight customizations for each core recipe for ways to make dishes seem new. Simple recommendations for wine and beer styles to pour remove the fuss over beverage options. With recipes ranging from Roasted Chicken with Smashed Potatoes and Green Sauce to Farro with Roasted Cauliflower and Oranges and Steak with Radicchio and Honey-Roasted Squash, plus more than 125 mouth-watering photographs, Kahan's playbook is guaranteed to make hosting more relaxing, fun, and delicious.

*Flour Water Salt Yeast* Ken Forkish 2012-09-18 NEW YORK TIMES BESTSELLER · From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, *Flour Water Salt Yeast* has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or

poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, *Flour Water Salt Yeast* is an indispensable resource for bakers who want to make their daily bread exceptional bread.

*Artisan Pizza and Flatbread in Five Minutes a Day* Jeff Hertzberg, M.D. 2011-10-25 From the bestselling authors of the ground-breaking *Artisan Bread in Five Minutes a Day* comes a much-anticipated cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes--a perfect gift with all the toppings! With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread—as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoe got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give your family what they crave... Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes! In *Artisan Pizza and Flatbread in Five Minutes a Day*, Jeff and Zoë show readers how to use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory tarts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza into a complete meal. In just five minutes a day of active preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. *Artisan Pizza and Flatbread in Five Minutes a Day* proves that making pizza has never been this fast or easy. So rise...to the occasion and get baking!

**Grilled Pizza the Right Way** John Delpha 2015-03-10 The Secret to The Perfect Pizza Is Your Grill! John Delpha shows you the easy yet incredible way to make pizza on the grill—gas or charcoal—to create a unique, crispy crust with a little chew and an unforgettable smoky and cheesy flavor. With just a few minutes and a little technique, you will be serving pizza off your grill inspired by Al Forno in Providence, RI, where John worked and where the owner, George Germon, famously invented the grilled pizza thirty-five years ago. Depha offers up his terrific dough recipe for purists, and also uses store-bought dough for absolutely delicious results. His cheese blend is simple, balanced and perfectly tangy paired with his favorite topping combinations assembled in this amazing collection of pizza recipes. Everyone who tries this pizza raves about it. It's simple, fun, delicious, amazing and unforgettable—made the right way.

*Cool Pizza to Make & Bake: Easy Recipes for Kids to Cook* Lisa Wagner 2007-01-01 This book contains delicious and nutritious recipes perfect for pizzas. The recipes include dough, tomato or pesto sauce, four-cheese, pepperoni, or hawaiian pizza, pita bread pizza, and bagel veggie pizza. Also included in this title are full-color photos of tools and ingredients, explanations of common cooking terms, step-by-step instructions, tips and variations, a glossary and an index.

**The Best of Artisan Bread in Five Minutes a Day** Jeff Hertzberg, M.D. 2021-10-12 WITH A FOREWORD BY ANDREW ZIMMERN "What Zoë and Jeff have done with the *Artisan Bread in Five Minutes* series is prove that the world's easiest yeasted loaf, the most versatile bread dough recipe (even pizza!), can be taken in so many directions and have so many applications that it has created a series of hits." —From the Foreword by Andrew Zimmern From Jeff Hertzberg, M.D., and Magnolia Network's Zoë François, the authors of the *Artisan Bread in Five Minutes a Day* series, comes a collection of all time favorite recipes and techniques. With nearly one million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. But with five very different "Bread in Five" books to choose from, bakers have been asking: "Which one should I get if I want a little of everything: the best of European and American classics, whole-grain recipes, pizza and flatbread, gluten-free, sourdough, and loaves enriched with eggs and butter?" With *The Best of Artisan Bread in Five Minutes a Day*, Jeff and Zoë have chosen their absolute favorite 80 recipes from all five of their books, bringing them together into a single volume that is the only bread book a baker needs. In addition to old favorites, the book pulls in a few new tricks, tips, and techniques that Jeff and Zoë have learned along the way. With this revolutionary stored-dough technique—along with color and instructional black-and-white photographs—readers can have stunning, delicious bread on day one. *The Best of Artisan Bread in Five Minutes a Day* will make everyone a baker—with only five minutes a day of active preparation time.

*Gordon Ramsay Makes It Easy* Gordon Ramsay 2006 Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.