

Read Book Italian Desserts: The Art Of Italian Desserts: The Very Best Traditional Italian Desserts Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

Italian Desserts: The Art Of Italian Desserts: The Very Best Traditional Italian Desserts Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

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

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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.

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.

Brings together the best of Italian family cooking with Italian-inspired pastries, puddings and cakes for the 90s.

Experience Rome, Right at Home! This Book Offers: All the basic information you will need to get started with Italian Cooking 60 Insanely Delicious Authentic Italian Dessert Recipes Bonus: 30 Italian Soup Recipes Bonus: 30 Italian Salad Recipes Bonus: 50 Italian Appetizer Recipes

Rediscovering the Sweet Traditions of

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Desserts Pastries Cookbook (Italian Dessert
Recipes, Italian Pastry Recipes, Italian Desserts
Cookbook)

Calabria, Campania, Basilicata, Puglia, and
Sicily [A Baking Book]

Dolci Toscani

Southern Italian Desserts

Holidays & Special Occasions

Homemade Italian Desserts from Cannoli,
Tiramisu, and Panna Cotta to Torte, Pizzelle,
and Struffoli

Authentic Italian Desserts

The Art of Making Italian Desserts

Italian Desserts**The Art of Italian
Desserts: The Very Best Traditional
Italian Desserts & Pastries Cookbook
(Italian Dessert Recipes, Italian
Pastry Recipes, Italian Desserts
Cookbook)**Createspace Independent
Publishing Platform

**An authentic guide to the festive,
mouthwatering sweets of Southern 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.
As a follow-up to her acclaimed My
Calabria, Rosetta Costantino collects
75 favorite desserts from her Southern
Italian homeland, including the regions
of Basilicata, Calabria, Campania,
Puglia, and Sicily. These areas have a
history of rich traditions and tasty,**

beautiful desserts, many of them tied to holidays and festivals. For example, in the Cosenza region of Calabria, Christmas means plates piled with grispelle (warm fritters drizzled with local honey) and pitta 'mpigliata (pastries filled with walnuts, raisins, and cinnamon). For the feast of Carnevale, Southern Italians celebrate with bugie ("liars"), sweet fried dough dusted in powdered sugar, meant to tattle on those who sneak off with them by leaving a wispy trail of sugar. With fail-proof recipes and information on the desserts' cultural origins and context, Costantino illuminates the previously unexplored confectionary traditions of this enchanting region. Curl up with a cup of coffee or tea and enjoy one of the delectable, mouthwatering desserts from this enchanting collection of not-too-difficult family recipes. Two sisters take you on a journey down memory lane using watercolor paintings of the desserts they've enjoyed over the years. Who can resist this banquet of fifty fabulous mostly Italian desserts? They include an easy tiramisu, a simple

Desserts, Pastries Cookbook (Italian Dessert
Recipes, Italian Pastry Recipes, Italian Desserts
Cookbook)

cannoli, two kinds of biscotti, along with a number of non-Italian but equally delicious tried-and-true recipes such as almond praline meringue cake, linzer torte, and even French macarons. The whimsical watercolors that go along with the recipes were created by award-winning watercolor artist, Loretta Barra. Contributing recipes and text is her sister, Joanne Pence, an award-winning USA Today bestselling author. They hope this unique and easy-to-use cookbook will become a permanent part of any cookbook collection. What readers are saying: "This is not your typical cookbook - the wonderful illustrations add a sense of whimsy and fun - much more enjoyable I think, than the standard photographs of food found in many cookbooks. Best of all, the recipes look delicious!" "What a fun, beautifully designed cookbook! I'm a sucker for dessert cookbooks and this one 'takes the cake.'" "I too am Italian and grew up in San Francisco. My grandmother was an amazing cook but I regret that we didn't write down her recipes. I'm so grateful you pulled your family's

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Desserts: The Very Best Traditional Italian

delicious recipes together for all of us to enjoy! Also, I loved the illustrations!!! Brava!" "Wow! What a find! Great recipes for fantastic desserts. I can't decide which I like best. Illustrations are both fun and charming. A really good gift solution - which is why I am ordering 2 more copies!"

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^o or Panettone or another of the most famous Great Italian Desserts? This Italian Dessert Cookbook will make your day!

The Classic Cookbook, Updated and Expanded

Learn to Make Traditional Italian Desserts—75 Recipes for Gelato and Sorbets

*Mouthwatering Recipes & Watercolors
Great Italian Desserts*

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La Vita è Dolce

The Art of Italian Cooking

The Fine Art of Italian Cooking

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!

Jamie Oliver says of Pride and Pudding 'A truly

wonderful thing of beauty, a very tasty

masterpiece!' BLESSED BE HE THAT INVENTED

PUDDING The great British pudding, versatile

and wonderful in all its guises, has been a

source of nourishment and delight since the

days of the Roman occupation, and probably

even before then. By faithfully recreating recipes

from historical cookery texts and updating them

for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

Critically acclaimed cookbook author Anne Bianchi teams up with her Tuscan cooking school partner, Sandra Lotti, for an enticing book of recipes from Italy's most creative gastronomic region. Desserts are the feature attraction, with tempting Tuscan specialities such as Fig Crepes, Chestnut Timbale, Pear Fritters with Rum Cream, and Apple and Frangipane Pie. Bianchi and Lotti reveal how to recreate the wonderful desserts that you thought could only be found in Italian bakeries or cafes-biscotti, gelati, tiramisu and many other traditional Tuscan treats. Beginning with the basics, the authors offer technical information on tools, sugars, liqueurs, yeast, how to beat egg whites, and how to whip cream. They follow with nine chapters full of mouth-watering recipes for Cookies; Cakes and Tarts,

Fruit Desserts and Preserves; Ice Creams and Sorbets; Brittles, Fritters, and Crepes; Custards and Mousses; Sweet Breads; Pies and Pastries; and Traditional Holiday Desserts. To start off each chapter, Lotti, Bianchi, and their Tuscan friends muse over topical subjects in spirited essays that capture the essence of the region. Topics include *Thinness, Italian Men and Their Mothers, The Definition of Art, and Carnival in Viareggio.* With recipes and stories that indulge and delight, *Dolci Toscani* is a wonderful addition to any cooking library.

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

Ursula's Italian Cakes and Desserts

Frozen Italian Desserts and Pastries

The Basic Art of Italian Cooking:

Torta Della Nonna

Pride and Pudding

Italian Desserts & Pastries

The Essentials of Classic Italian Cooking

Can't go to Italy? Don't worry; because you can find the best Italian dessert recipes in "Ganache Sweet Italian Desserts with Emily in Paris." Remember the reaction of Emily when she was eating the pain Au Chocolat from the most famous patisserie shop, "La Boulangerie Moderne" in the season, Emily in Paris? If you are looking for a similar "Oh My

God" reaction, then follow this simple cookbook with easy instructions that are provided for some of the most traditional and famous Italian recipes. Emily had to face many hurdles to get the people in Savoir to like her. The importance of Italian cuisine can be seen from the part where she invited Randy Zimmer to a restaurant along with her colleagues to make him accept her proposal. The delicious food and desserts lightened up their moods, and thus Randy Zimmer accepted her proposal. The accomplishment of Emily made her relations with her colleagues so much better. The power of delicious desserts is that it can improve relations between people and make them engage in friendlier interactions. Perhaps with sweet dishes, a lighter mood and fun-loving conversation can take place at the dinner table. Get your family, especially kids, hooked to dinner with some yummy desserts after eating food. It is not possible for everyone to visit Italy and taste its amazing cuisine, but with "Ganache Sweet Italian desserts with Emily in Paris." You can get the taste of the finest Italian desserts with the simple and best recipes in the cookbook. The tips and tricks in it will help save your time and make your sweet dishes more excited.

Read Book Italian Desserts: The Art Of Italian Desserts: The Very Best Traditional Italian

Desserts Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

Fall in love with the amazing recipes by buying this book now!

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.

There was a time when I thought eating sweets, meant gluttony. Until 1998, on the first of many journeys to what I wish was my motherland; Italy. Things were done differently there it seemed. Evidently, energy

and intent was sifted through mouth-watering treats. And why? To bring people together. To interact. To reminisce. To ponder. Perhaps this notion is best described as good old fashioned 'being' - an antiquitous human art form that the Italians have preserved immaculately. Indeed, their art of 'edible being' is a delectable combination. Fittingly they say; 'Nessuno conosce che cosa sta cucinando nella vaschetta meglio di chi fa la mescolatura (no one knows what is cooking in the pan better than the one doing the stirring). Hence, this book is a treasure trove of 51 traditional Italian desserts to be created with thought and energy - so that he who devours the end result will be devouring something with beautiful intent. The recipes in Dolci, With Love have been passed on by some very dear friends, from the exquisite Amalfi Coast. They epitomized 'edible being' down to the last mouthful of Tiramisu. I hope for these recipes to entice friends, family and loved ones to the table. I hope that many a tale is shared. I hope bonds are created. I hope new memories are discovered. All over an inarguably delicious Italian sweet."--page [11]

*The Comprehensive Guide for Any Gelato
Lover or Frozen Dessert Afficionado! Learn*

Read Book Italian Desserts: The Art Of Italian Desserts: The Very Best Traditional Italian

Desserts Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)
the ins and outs of gelato, sorbet, and ice cream from the masters: how it's made, how to create different flavors and aesthetics, and more. Combining sweet flavors and scents with the smoothness of ice cream, fruits with the freshness of sorbets, choosing the best ingredients and the most natural; this is the passion of Amorino. Included within this book are dozens of recipes for different types of frozen desserts and delicious accompaniments, such as chocolate and caramel sauces, as well as instructions to take your recipes to the next level by making them beautiful and ornate, adding embellishments, and more. Ice cream is the delectation of the moment, the whim of pleasure, a pure delicacy. Let yourself be guided by your taste buds into deliciousness with *The Amorino Guide to Gelato*.

Italian Cooking School: Desserts

The Italian Bakery

The Very Best Traditional Italian Desserts and Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

Dolci: Italy's Sweets

Dolce Italiano

The Italian Dessert Cookbook

Ganache Sweet Italian Desserts with Emily In

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Desserts: The Very Best Traditional Italian
Desserts Pastries Cookbook (Italian Dessert
Paris

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

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

Drawing from its authors more than 20 years of teaching and cooking experience, "The Fine Art of Italian Cooking" offers the definitive cookbook on Italian cuisine. More than 300 recipes from Tuscany and other regions of Italy are featured with suggested dinner menus and wine recommendations. The only comprehensive book, in English or Italian, to cover the entire range of Italian baking, from breadsticks and

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*cornetti to focaccia, tarts, cakes, and pastries. This latest edition, updated for a new generation of home bakers, has added four-color photography throughout, plus new recipes, ingredients and equipment sections, source guides, and weights. Carol Field introduces artisanal doughs and techniques used by generations of Italian bakers. Every city and hill town has its own unique baking traditions, and Field spent more than two years traversing Italy to capture the regional and local specialties, adapting them through rigorous testing in her own kitchen. Field's authentic recipes are a revelation for anyone seeking the true Italian experience. Here's a chance to make golden Altamura bread from Puglia, chewy porous loaves from Como, rosemary bread sprinkled with coarse sea salt, dark ryes from the north, simple breads studded with toasted walnuts, succulent fig bread, and Sicilian loaves topped with sesame seeds. One of the most revered baking books of all time, *The Italian Baker* is a landmark work that continues to be a must-have for every serious baker. Winner of the International Association of Culinary Professionals Award for best baking book Named to the James Beard Baker's Dozen list of thirteen indispensable baking books of all time*

Classic and Casual Recipes for Cookies, Cakes, Pastry, and Other Favorites

The Art of Italian Cooking and the Italian Art of Eating

The Italian Baker, Revised

The Book Of Tuscan Desserts

The Best Cookbook to Learn How to Cook Great Italian Desserts: Yummy Italian Dessert Recipes You Can Prepare at Home Easily

Step-By-Step Recipes with the Silver Spoon

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The Best Dessert Cookbook to Learn How to Cook Great Italian Desserts

“Some of the happiest years of my life were spent cooking next to Theo. He's an extraordinary cook and his food is consistently delicious. What a wonderful cookbook broken down into simple, delicious chapters – I love it.” – Jamie Oliver

From biscotti to limoncello, the world's love affair with Italian delis goes back many years. The Italians have taken the very best of Italian produce all over the world. From Hong Kong to London, Sydney to Brooklyn, people everywhere have access to a treasure trove of ingredients through Italian delicatessens. Theo Randall's *The Italian Deli Cookbook* showcases delicious family recipes using favourite ingredients. Easily accessible in supermarkets now too, and worth paying a little extra for the very best, these are transformative ingredients that can make for easy lunches and suppers, or dinner party centrepieces. With 100 recipes using cured meats, smoked fish, jarred vegetables, vinegars, olives, pasta, pulses, cheeses and wine, stunning photography throughout, and original, simple recipes, as well as a directory of classic delicatessens worldwide, elevate your cooking the easy way with the expert guidance of world-renowned chef Theo Randall.

Bring Home a Taste of Italy with Delectable Desserts That Are Molto Deliziosi

Rosemary Molloy, creator of

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Desserts Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

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 tiramisu, 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.

Don't get awed by the rich flavor and texture of delicious Italian desserts, many of which are popular throughout the world. You can now prepare panna cotta, cannoli, tiramisu, and other yummy delicacies at home. And you don't even need to be a MasterChef or a bakery expert. Here are some easy Italian dessert recipes that almost anyone can prepare at home. Follow the recipes, and you can become a bakery champion. All you will need are a few simple ingredients that you can get easily online or offline. You don't even need specialized kitchen appliances to make them. This cookbook includes dessert recipes from many regions of Italy. You will be able to make different types of gelato, panna cotta, cannoli, cakes, pies, cookies, and more, using ingredients like pistachios, nuts, almonds, chocolate,

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vanilla, and many fruity flavors. Prepare the Italian desserts, and you will surely wow your family and friends. Ask them over and show your bakery skills.

Expect to receive many compliments for your dessert-making talents. Share the recipes if you want. Or keep them as your little secret.

'If this were the only cookbook you owned, neither you nor those you cooked for would ever get bored.'

– Nigella Lawson Marcella Hazan is widely regarded as one of the greatest Italian cookery writers in the world and *The Essentials of Classic Italian Cooking* is her masterpiece. Aimed at cooks of every level, be they beginners or accomplished chefs, it is an accessible and comprehensive guide to authentic Italian cuisine and should find a place in the kitchen library of anyone who is passionate about good food. Featuring hundreds of recipes ranging from soups, pastas and risottos, to delicious meat and vegetable dishes, *The Essentials of Classic Italian Cooking* is an indispensable addition to any kitchen.

The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies [A Baking Book]

The Art of Gelato

Sweet Maria's Italian Desserts

Sweet Italy

100 Glorious Recipes Celebrating the Best of Italian Ingredients

The Italian Deli Cookbook

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Desserts Pastries Cookbook (Italian Dessert

80 authentic sweet treats, cakes and desserts
Tiramisu after dinner, panettone at Christmas, an icy
lemon granita on a summer's day. . . the delights of

Italy's many desserts, or dolci, are celebrated around the world; perhaps because, above all else, dolci are about family and simplicity. Laura's uncomplicated approach to the traditional desserts of her childhood makes Italy's finest tarts, puddings, cakes and sweets easy for everyone to share and enjoy.

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

COOKING/WINE

Both madcap cookbook and manifesto on Futurism, Marinetti's exuberant and entertaining book has been described as one of 'the best artistic jokes of the century' No other cultural force except the early twentieth-century avant-garde movement Futurism has produced a provocative work about art disguised as an easy-to-read cookbook. Part manifesto, part artistic joke, Fillippo Marinetti's The Futurist Cookbook is a collection of recipes, experiments, declamations and allegorical tales. Here are recipes for ice cream on the moon; candied atmospheric electricities; nocturnal love feasts; sculpted meats. Marinetti also sets out his argument for abolishing pasta as ill-suited to modernity, and advocates a style of cuisine that will increase creativity. Although at times betraying its author's nationalistic

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Desserts Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

sympathies, The Futurist Cookbook is funny, provocative, whimsical, disdainful of sluggish traditions and delighted by the velocity and promise of modernity. Filippo Tommaso Marinetti was born in 1876 to Italian parents and grew up in Alexandria, Egypt, where he was nearly expelled from his Jesuit school for championing scandalous literature. He then studied in Paris and obtained a law degree in Italy before turning to literature. In 1909 he wrote the infamous Futurist Manifesto, which championed violence, speed and war, and proclaimed the unity of art and life. Marinetti's life was fraught with controversy: he fought a duel with a hostile critic, was subject to an obscenity trial, and was a staunch supporter of Italian Fascism. Alongside his literary activities, he was a war correspondent during the Italo-Turkish War and served on the Eastern Front in World War II, despite being in his sixties. He died in 1944. 'A paeon to sensual freedom, optimism and childlike, amoral innocence ... it has only once been answered, by Aldous Huxley's Brave New World'

Lesley Chamberlain

Dolce

The Art of Italian Desserts: The Very Best Traditional Italian Desserts & Pastries Cookbook (Italian Dessert Recipes, Italian Pastry Recipes, Italian Desserts Cookbook)

The History of British Puddings, Savoury and Sweet Italian Desserts: the Art of Italian Desserts

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Recipes, Italian Pastry Recipes, Italian Desserts
Cookbook)

Grace's Sweet Life 75 Traditional Favorites Made Easy

Describes the techniques for making pasta and provides regional and traditional recipes for antipaste, vegetables, salads, desserts and fruits, and first, second, and cheese courses

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.

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.

Selected as Best Italian Cuisine Book in USA by Gourmand World Cookbook Awards. 100+ recipes, menus, Holiday short stories, Holiday tips, wine pairing info. Includes a chapter of The Feast of the Seven Fishes. Recipes are easy to follow and includes some child friendly recipes for La Befana/the Epiphany. Includes Christmas, New Year's, Valentine's Day, Epiphany, Carnevale.

The Art of Dessert

The Italian Confectioner

The Futurist Cookbook

Italian-Inspired Desserts

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The Italian Confectioner, Or, Complete Economy of Desserts: Containing the Elements of the Art, According to the Most Modern and Approved Practice, Etc

End Your Temptations by Learning Great Italian Desserts With the Best Sweet Cookbook

A Collection of the Best Homemade Italian Sweets

Curl up with a cup of coffee or tea and enjoy one of the delectable, mouthwatering desserts from this enchanting collection of not-too-difficult family recipes. Two sisters take you on a journey down memory lane using watercolor paintings of the desserts they've enjoyed over the years. Who can resist this banquet of fifty fabulous mostly Italian desserts? They include an easy tiramisu, a simple cannoli, two kinds of biscotti, along with a number of non-Italian but equally delicious tried-and-true recipes such as almond praline meringue cake, linzer torte, and even French macarons. The whimsical watercolors that go along with the recipes were created by award-winning watercolor artist, Loretta Barra. Contributing recipes and text is her sister, Joanne Pence, an award-winning USA Today bestselling author. They hope this unique and easy-to-use cookbook will become a permanent part of any cookbook collection. What readers are saying: "This is not your typical cookbook - the wonderful illustrations add a sense of whimsy and fun - much more enjoyable I think, than the standard photographs of food found in many cookbooks. Best of all, the recipes look delicious!" "What a fun, beautifully designed cookbook! I'm a sucker for dessert cookbooks and this one 'takes the cake.'" "I too am Italian and grew up in San Francisco. My grandmother was an amazing cook but I regret that we didn't write down her recipes. I'm so grateful you pulled your family's delicious recipes together for all of us to enjoy! Also, I loved the illustrations!!! Brava!" "Wow! What a find! Great recipes for fantastic desserts. I can't

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decide which I like best. Illustrations are both fun and charming. A really good gift solution, which is why I am ordering two more copies!"

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).

Do you love to eat Italian food? Discover how easy it is to create authentic Italian recipes in your kitchen. If you enjoy Italian food, this recipe book is for you. Italian food has become a favorite with its variety, flavors, colors, and easy availability of ingredients. It's kid-friendly, easy to make, uses healthy fresh ingredients and you can create something that looks amazing in little time. In this book, you will discover: - Top 10 Italian Cuisine - Recipes Introduction to Italian Food - Italian Salads - Italian Soups - Italian Vegetable - Italian Main Courses - Italian Dessert To get

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