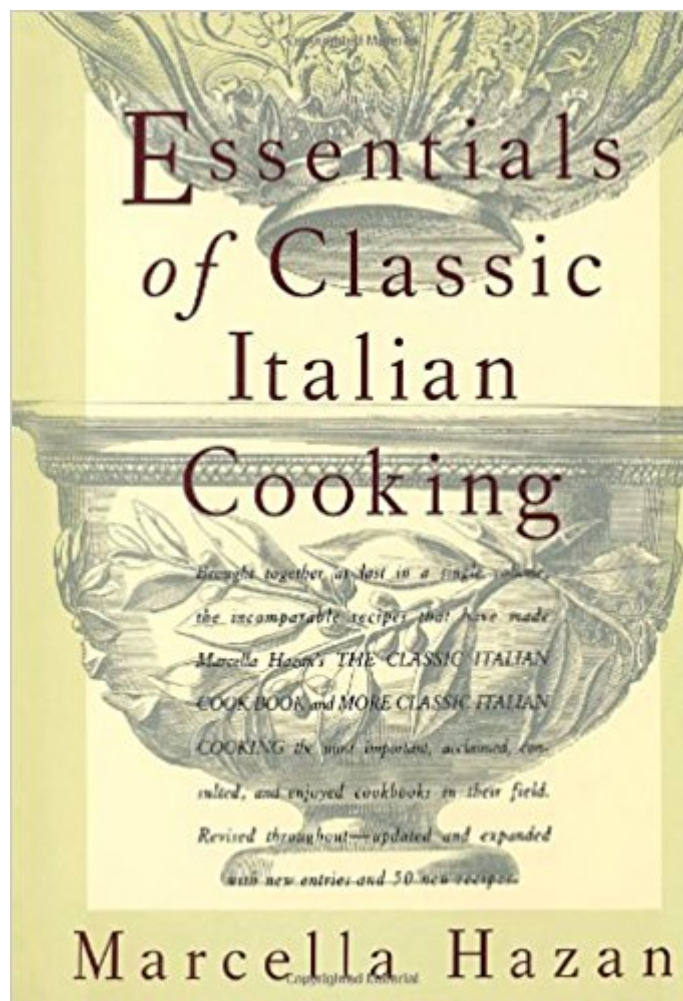


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# Essentials Of Classic Italian Cooking



## Synopsis

The most important, consulted, and enjoyed Italian cookbook of all time, from the woman who introduced Americans to a whole new world of Italian food. *Marcella's Essentials of Italian Cooking* is a culinary bible for anyone looking to master the art of Italian cooking, bringing together Marcella Hazan's most beloved books, *The Classic Italian Cook Book* and *More Classic Italian Cooking*, in a single volume, updated and expanded with new entries and 50 new recipes. Designed as a basic manual for cooks of all levels of expertise—from beginners to accomplished professionals—it offers both an accessible and comprehensive guide to techniques and ingredients and a collection of the most delicious recipes from the Italian repertoire. As home cooks who have used Marcella's classic books for years (and whose copies are now splattered and worn) know, there is no one more gifted at teaching us just what we need to know about the taste and texture of a dish and how to achieve it, and there is no one more passionate and inspiring about authentic Italian food.

## Book Information

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## Customer Reviews

Perhaps more than any other person, Marcella Hazan is responsible for bringing Italian cuisine into the homes of American cooks. We're not talking spaghetti and meatballs here--Hazan's cuisine consists of polenta, risotto, squid braised with tomatoes and white wine, sautéed swiss chard with olive oil and garlic.... Twenty years ago, when Hazan first exploded into the American consciousness with *The Classic Italian Cook Book* and *More Classic Italian Cooking*, such recipes were revolutionary. With time, however, these classic dishes have become much-beloved family

favorites. Now a new generation is ready to be introduced to Marcella Hazan's way with food, and in *Essentials of Italian Cooking* Hazan combines her two earlier works into one update and expanded volume. In addition to the delicious collection of recipes, this book serves as a basic manual for cooks of every skill level. Recipes have been revised to reduce fat content, and a whole new chapter full of fundamental information about herbs, spices, and cheeses used in Italian kitchens--as well as details on how to select specific ingredients--has been added. New chapters, new recipes--who could ask for more than *Essentials of Italian Cooking*?

In the language of cookbooks, the word "classic" is bandied about nearly as frequently as the terms "low-fat" and "no-cholesterol." In this case, however, the estimable Hazan ( *More Classic Italian Cooking* ) does indeed contribute a classic to the ever-increasing literature of Italian cuisine. A revision and update of her two previous "classic" Italian cookbooks (with more than 35 completely new recipes), this one includes recipes not "in pursuit of novelty, but of taste." As Hazan puts it, the book "is meant to be used as a kitchen handbook . . . for cooks of every level . . . who want an accessible and comprehensive guide to the products, the techniques, and the dishes that constitute imperishable Italian cooking." From marinated carrot sticks to sweet-and-sour tuna steaks, Trapani style, to tortellini with fish stuffing and polenta shortcake with raisins, dried figs and pine nuts, the outstanding recipes--many of them poetically simple--are too numerous to do justice to in few words. Included is a spirited discussion of squid and the essentials of preparing fresh pasta, gnocchi (potato dumplings), authentic risotto, frittate and polenta dishes. While writing from Venice, her home for much of the year, Hazan never fails to consider the availability of ingredients in the U.S., and never assumes that all readers understand complex methods or exotic terminology. This volume is the perfect gift for a new homemaker, a seasoned chef and all lovers of good food. Illustrated. 40,000 first printing; Home Style Book Club main selection, BOMC alternate. Copyright 1992 Reed Business Information, Inc.

This may be my favorite Italian cookbook. Old school perfection. There are no photographs of dishes in here, just a sprinkling of drawings, but IÃfÂçÃ â ÑÃ â„çd not let that be a deterrent.IÃfÂçÃ â ÑÃ â„çve made homemade pastas before, but IÃfÂçÃ â ÑÃ â„çve never seen instruction as clear and detailed as hers. The Ravioli Filled with Sweet Potatoes (flavored with amaretti cookies, prosciutto, parmigiano-reggiano, parsley, and nutmeg) in a Butter and Parmesan cheese sauce was just outstanding. IÃfÂçÃ â ÑÃ â„çm a little horrified by the rate my teenagers inhaled theirs, but it was beautiful.The Spinach and Ricotta Gnocchi with a Tomato and Heavy

Cream Sauce was divine, and although time consuming, not difficult at all. The Baked Stuffed Mushroom Caps were amazing. The pancetta, herbs, garlic and anchovy flavors were spot on, but the addition of the dried porcini mushrooms made the dish really special. Pasta tossed in the Tomato Sauce with Olive Oil and Chopped Vegetables is easy enough for a weeknight meal. The Rosemary and Pancetta variation is gorgeous.

I purchased this because of a review in a blog I follow. I don't think I will regret it.

Out of my cookbook collection of over 500, this is MY FAVORITE for ITALIAN COOKING!!! i have tried 30 or more recipes and they all are relatively simple and work predictably and deliciously. The minestrone soup is the best I have ever had - personally made, from domestic Italian restaurants, from international Italian restaurants; the best I have ever had....(Make sure you add the crust from the Parmigiano-Reggiano cheese - it makes a substantial difference). I have given this cookbook to many friends and received MANY THANK YOUS. If you don't like the cookbook, sell it to me. I'm looking for more copies to give as presents!!!

For a while now I had been searching for a good Italian book to add to my collection and cookbooks. I looked over many books and decided to purchase this one in response to the overwhelming support for this book. I received the book a week ago and have already cooked multiple recipes from the book and all of them taste amazing. One of the things I like most about this book is the ease of access to almost all of the ingredients required. I would say that 90% of the ingredients you need in this book and easily be found in your local grocery store with a few items found in either a specialty shop or a higher quality supermarket like Fairway or Whole Foods. I read here in one of the more critical reviews that this book is predominantly seafood and if you aren't a fan then this book isn't for you. I can say that is very wrong. Seafood consists of a small amount of the book when in comparison to all the other meats discussed in the book. There are so many delectable recipes here with easy instructions that there's no way that you could not want this book. This is definitely my favorite cookbook from now on.

My family is enjoying the food I have learned to make from this book. They love it and so do I.

Although I've not finished reading Essentials of Classic Italian Cooking, I can already tell that this book will be one of my go-to cooking references. I'm very happy with my experience so far.

Absolutely wonderful. Not only recipes but also instructions on technique. Perfect for the perfectionist who strives to cook "real Italian."

Whether you are after authentic regional Italian cuisine or just looking for recipes of truly good food, this book is very helpful. I won't really be able to tell an authentic Italian food from what is not, but like most people, I could certainly tell difference between bad and good food. The book has an extensive selection pasta sauce recipes and also many very easy to do dishes. It even has a very useful table to match which pasta to use for every sauce. This table alone makes the book a worthwhile reading. Several roast chicken recipes are so easy to do and surprisingly very tasty. A very important aspect of this book is its very thorough approach in giving instructions and orientation. I just wish it had photos and a ribbon as marker. Also, I wish it had also provided the Italian names of the recipes, so when you try them out in a restaurant, you'd know what to order. I had found a very helpful companion to this book Jamie Oliver's Jamie's Italy because of its numerous pictures.

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