

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

An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, Kings of Pastry, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.

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.

Bring Home a Taste of Italy with Delectable Desserts That Are Molto Deliziosi Rosemary Molloy, creator of 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.

From award-winning, bestselling "queen of Italian cooking" (Chicago Tribune), a culinary bible for anyone looking to master the art of Italian cooking.

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. 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.

220 Foolproof Recipes That Make Every Meal a Party

Frozen Italian Desserts and Pastries

Torta Della Nonna

100 Glorious Recipes Celebrating the Best of Italian Ingredients

Italian Desserts & Pastries

Brooks Headley's Fancy Desserts: The Recipes of Del Posto's James Beard Award-Winning Pastry Chef

Food of the Italian South

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 started, simply scroll to the top of the page and click the "Buy now with 1-Click" button!

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 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!"

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!

There's nothing subtle about Sicily. From the towering cake known as the Triumph of Gluttony to the pert cherry-topped pastries called Virgin's Breasts to puckery, palate-tingling ices made from the island's luscious lemons and tangerines, Sicily is known for its audacious -- and delicious -- desserts. Pastry chef and food stylist Victoria Granof has traveled throughout Sicily learning sweet secrets and local lore from the island's pastry chefs and home bakers, and the result is Sweet Sicily, a lushly photographed exploration of authentic Sicilian pastry-making. For more than two thousand years, Sicily has been coveted for its fertile land and unique location in the Mediterranean. The Greeks, Romans, Normans, Austrians, French, Bourbons, and Saracens have all landed on its shores, and in turn left their imprints on its food. Granof's magical tour takes us to Modica, where Franco and Pierpaolo Ruta of the Antica Dolceria Bonajuto create chocolate pastries using a five-hundred-year-old recipe that originated with the island's Bourbon conquerors, and to the Baroque town of Noto, where master pastry chef Corrado uses jasmine blossoms planted by Saracens more than a thousand years ago to flavor his jasmine gelato. Granof goes on a quest to find the most authentic ingredients and recipes, including delectable homemade

ricotta made from the milk of sheep that graze on fragrant herbs and pistachios that grow in the shadow of Mount Etna, the island's still active volcano. In Sicily, every holiday and festival has its proper sweet accompaniment: marzipan lambs at Easter, honeyed pastry fritters at Christmas, crunchy, clove-scented cookies called "bones of the dead" for All Soul's Day. Granof explores these customs and festivals, gathering heirloom recipes, along with local anecdotes and advice. In addition to sweets that are already familiar to Americans, such as cannoli, cassata, and lemon ice, she introduces us to dozens of delectable pastries, confections, and cookies that are destined to become favorites as well. With a guide to festivals and pastry shops throughout the island, and nearly one hundred recipes formulated for use in American kitchens, Sweet Sicily is an unforgettable exploration of the desserts of the world's most beguiling island.

Ganache Sweet Italian Desserts with Emily In Paris

Dolci: Italy's Sweets

Dolce Italiano

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

A Cookbook

Sweet Sicily

Italian-Inspired Desserts

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 caf  s. 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" Tiramis   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).

Includes recipes for drop cookies, molded and rolled cookies, rolled and filled cookies, biscotti, taralle and biscuits, and pizzelles

COOKING/WINE

The only comprehensive book, in English or Italian, to cover the entire range of Italian baking, from breadsticks and 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

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

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

The Italian Deli Cookbook

The Art of Tradition

Rediscovering the Sweet Traditions of Calabria, Campania, Basilicata, Puglia, and Sicily

A Collection of the Best Homemade Italian Sweets

The Classic Cookbook, Updated and Expanded

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

The Art of Italian Cooking

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

Create scrumptious, easy-to-make Italian desserts at home. Recipes include cassata alla Siciliana, white corn biscotti, little grappa-soaked spongecakes, and chocolate and tangerine semifreddo.

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

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.

Step-By-Step Recipes with the Silver Spoon

75 Traditional Favorites Made Easy

Italy's Elegant Custard Made Easy

Sweet Maria's Italian Desserts

Authentic Italian Desserts

Italian Desserts: the Art of Italian Desserts

Tiny, Tasty Treats from Sweet Maria's Bakery

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

Panna Cotta: Italy's Elegant Custard Made Easy is a collection of panna cotta recipes that are both simple and sophisticated. It is the perfect book for cooks who are looking for dessert and first-course recipes that have plenty of style but require little fuss. This collection of recipes highlights how panna cotta, much like vanilla ice cream, is a blank slate for flavor possibilities. By swapping out or adding in a few ingredients, an almost infinite number of flavorings and garnishes emerge. And though the name means cream, many of the panna cotta in this collection are reinterpreted with other dairy products, including plain milk, creme fraiche, buttermilk, yogurt, sour cream, cream cheese, and mascarpone cheese.

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gel é es, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

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.

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

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

Desserts from the Babbo Kitchen

Desserts and Sweet Snacks

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

The Art of French Pastry

Sweet Maria's Italian Cookie Tray

Great Italian Desserts

Small, Sweet, and Italian

Authentic Italian recipes with some classic French and German pastries. An incredible collection of rare traditional recipes optimized to the gram for the perfect balance of flavors, all thanks to the expertise of two professional chefs Massimo Parrucci and Dana Wellere. Get to know the true Italian tradition through this very precise collection of recipes.

Presents a collection of seventy-five recipes for desserts organized by five regions of southern Italy, with a short history of Italian dessert cooking and advice on ingredients and cooking equipment.

Home-style, elegant, and easy-to-prepare sweets -- inspired by traditional Italian eating, perfect for today's table Viana La Place, one of Morrow's most-loved cookbook authors, brings us to Italy, where the best desserts are pure and simple treats made from the freshest ingredients. Viana has a true passion for home-style cooking and eating, which she shares in her teaching and has won her numerous fans. Published in the same lush, full-color format as Viana's popular Panini, Bruschetta, Crostini, Desserts and Sweet Snacks presents such delights as ripe fruit in clouds of whipped cream, tender single-layer cakes, and delectable ice creams. Sweet Olive Oil Cake with Lemon needs only a hot espresso to make a satisfying afternoon snack; Pink Honeydew Ice Cream cools on a sultry day. For Viana, sweets are inextricably linked to experiences in Italy, which she relates in beautiful narrative reminiscences interlaced with the recipes. Desserts and Sweet Snacks is a wonderful culinary trip and a collection of recipes to be savored. 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.

Lidia's Celebrate Like an Italian

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

The Art Of Italian Culinary

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

Southern Italian Desserts

La Vita è Dolce

The Classic Dolci of the Italian Jews

DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div

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

The beloved TV chef offers the only cookbook you'll need to give any gathering--from a dinner for two to a wedding--a delectable, welcoming Italian flavor. No one throws a party

like Lidia Bastianich! And now, in this delightful new cookbook, she gives us 220 fantastic recipes for entertaining with that distinctly Bastianich flare. From Pear Bellinis to Carrot and Chickpea Dip, from Campanelle with Fennel and Shrimp to Berry Tiramisu--these are dishes your guests will love, no matter the occasion. Here, too, are Lidia's suggestions for hosting a BBQ, making pizza for a group, choosing the perfect wine, setting an inviting table, and much more. Beautifully illustrated throughout with full-color photographs and filled with her trademark warmth and enthusiasm, this is Lidia's most festive book.

Whether you're planning a romantic picnic for two, a child's birthday party, a holiday gathering, or a simple weeknight family dinner, Lidia's flavorful, easy-to-follow recipes and advice will have you calling to your guests: "Tutti a tavola a mangiare!"

"The most entertaining cookbook in memory. . . . A game changer."—Anthony Bourdain
While other chefs paid dues on restaurant lines and at cooking schools, Brooks Headley was in the back of a tour van as a drummer in much-loved punk bands that never made a dime. Now executive pastry chef at New York's Del Posto restaurant, Headley creates unorthodox recipes that echo his unconventional background: fruit is king, vegetables are championed, acidity is key, and simplicity is the goal. With 97 recipes and more than 100 photographs, Brooks Headley's *Fancy Desserts* has six chapters: "Fruit," "Vegetables," "Grains and Flours," "Chocolate," "Seeds and Nuts," and "Dairy." Recipes range from verjus melon candy to tofu chocolate creme brulée, fruit sorbet to eggplant and chocolate, showcasing Headley's unique perspective on ingredients and methodology. Guest contributors include philosopher-musician Ian Svenonius, essayist Sloane Crosley, and award-winning chefs Gabrielle Hamilton and David Kinch. Brooks Headley's *Fancy Desserts* is an essential, inventive addition to the shelf of both home cooks and professional chefs.

Essentials of Classic Italian Cooking

Rustic Italian Style

Italian Desserts

The Book Of Tuscan Desserts

Dolci Toscani

A World of Jewish Desserts

The Art of Gelato

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.

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 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!" 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.

“ 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.

The Italian Baker, Revised

Italian Cooking School: Desserts

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

Traditional Italian Pastry Cookbook

The Ultimate Guide To Cooking Italian Dishes With Easy Recipes: How To Make Italian Desserts At Home

The Art of Dessert

The Italian Bakery

The Italian Dessert Cookbook

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

85 authentic recipes and 100 stunning photographs that capture the cultural and cooking traditions of the Italian South, from the mountains to the coast. In most cultures, exploring food means exploring history—and the Italian south has plenty of both to offer. The pasta-heavy, tomato-forward “Italian food” the world knows and loves does not actually represent the entire country; rather, these beloved and widespread culinary traditions hail from the regional cuisines of the south. Acclaimed author and food journalist Katie Parla takes you on a tour through these vibrant destinations so you can sink your teeth into the secrets of their rustic, romantic dishes. Parla shares rich recipes, both original and reimagined, along with historical and cultural insights that encapsulate the miles of rugged beaches, sheep-dotted mountains, meditatively quiet towns, and, most important, culinary traditions unique to this precious piece of Italy. With just a bite of the Involtini alla Piazzetta from farm-rich Campania, a taste of Giurgiulena from the sugar-happy kitchens of Calabria, a forkful of ‘U Pan’ Cuott’ from mountainous Basilicata, a morsel of Focaccia from coastal Puglia, or a mouthful of Pizz e Foje from quaint Molise, you’ll discover what makes the food of the Italian south unique. Praise for Food of the Italian South “Parla clearly crafted every recipe with reverence and restraint, balancing authenticity with accessibility for the modern home cook.”—Fine Cooking “Parla’s knowledge and voice shine in this outstanding meditation on the food of South Italy from the Molise, Campania, Puglia, Basilicata, and Calabria regions. . . . This excellent volume proves that no matter how well-trodden the Italian cookbook path is, an expert with genuine curiosity and a well-developed voice can still find new material.”—Publishers Weekly (starred review) “There’s There’s Italian food, and then there’s there’s Italian food. Not just pizza, pasta, and prosciutto, but obscure recipes that have been passed down through generations and are only found in Italy... . and in this book.”—Woman’s Day (Best Cookbooks Coming Out in 2019) “[With] Food of the Italian South, Parla wanted to branch out from Rome and celebrate the lower half of the country.”—Punch “Acclaimed culinary journalist Katie Parla takes cookbook readers and home cooks on a culinary journey.”—The Parkersburg News and Sentinel

In her newest baking book, everyone's favorite Italian baker, Maria Bruscano Sanchez of Connecticut's Sweet Maria's Bakery, takes the mini-sweet-treat trend on an eye-opening Italian vacation as she highlights classic Italian treats in small sizes for scrumptious small bites

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

while offering readers a trove of new recipes that are hers alone—cappuccino hazelnut or Bellini cupcakes, tiny Torta Caprese and bite-sized almond cakes, individual pear crostatas, mini Italian cream horns, and a one-serving version of Zia Ann's delicious Chocolate Ricotta Pies. Sanchez fills tiny parfait glasses and baking dishes with Arborio Rice Pudding Parfaits, Tiramisu Bread Pudding, and Buttermilk Panna Cotta with Crushed Amaretti and Berries. *Small, Sweet, and Italian* includes more than seventy-five recipes with easy-to-follow instructions that will turn any kitchen into a Sweet Maria Kitchen. So, think "small, sweet, and Italian" when you're looking for small, scrumptious desserts with an Italian twist!

The Art of Making Italian Desserts

Panna Cotta

Mouthwatering Recipes & Watercolors

Recipes for Classic, Disappearing, and Lost Dishes: A Cookbook

Maida Heatter's Book of Great Desserts

Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art [A Baking Book]

The Fine Art of Italian Cooking