

Pasta Book

An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, flour + water includes fifty seasonally influenced recipes for home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortellini with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

Pasta is the ultimate comfort food, and making it by hand is a favorite project for weekend cooks. From rising culinary star and 2012 Food & Wine Best New Chef, Jenn Louis, this book includes more than 65 recipes for hand-shaped traditional pastas and dumplings, along with deeply satisfying sauces to mix and match. Louis shares her recipes and expertise in hand-forming beloved shapes such as gnocchi, orecchiette, gnudi, and spätzli as well as dozens of other regional pasta specialties appearing for the first time in an English-language cookbook. With photos of finished dishes and step-by-step shaping sequences, this beautiful book is perfect for DIY cooks and lovers of Italian food.

"A lavishly photographed cookbook for pasta and noodle connoisseurs of all levels of skill." —Frank Ristling, Shelf Awareness for Readers "Try to avoid the temptation of circling certain recipes before you give the book a gift to someone else." —Andrew Alexander, ArtsATL "This is a great Pandora's box of everything pasta, filled with so many inviting recipes that anyone who opens it will find it impossible not to head into the kitchen, roll up the sleeves and start from scratch." —Don Oldenburg, Ambassador magazine Presenting the ultimate resource for every level chef—over 300 recipes for pasta, soups, stir-fries, sauces, desserts and baked dishes! Go beyond spaghetti and meatballs and whip up baked lamb orzo, or a savory squid ink frittata! There are 300 recipes from around the world, and nearly 350 pastas to discover in this definitive book! Easy-to-follow instructions for making your own pasta flow into complete meals for the whole family to enjoy—even those with dietary restrictions! Handy tips and techniques make you the master chef in your home kitchen as you work guests and savor the fruits of your labor. The Ultimate Pasta and Noodle Cookbook will be a gorgeous keystone addition to any cookbook library!

PastaThe Spirit and Craft of Italy's Greatest Food, with Recipes [A Cookbook]Ten Speed Press

Beautiful, and an instant classic! Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook – from the novice to the seasoned chef – will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, The Geometry of Pasta pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kennedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, The Geometry of Pasta tells you everything you need to know about cooking and eating pasta like an Italian.

A Master Class in Handmade Pasta

American Stogolino

Pasta

Over 100 Recipes for Noodles, Dumplings, and So Much More!

Pasta [A Cookbook]

Simple and Delicious Dinner Solutions

Peace, Love, and Pasta

Expand your pasta repertoire with this curated collection of recipes from the acclaimed chefs at Franny's in Brooklyn. Each is a simple dish, suitable for weeknight cooking but approached in a way that uncovers a newfound depth of flavor. The Artisanal Kitchen cookbook series brings together great chefs and appealing subjects to add an easy level of pleasure and expertise to home cooking.

Celebrating pasta in all its glorious forms, author Domenica Marchetti draws from her Italian heritage to share 100 classic and modern recipes. Step-by-step instructions for making fresh pasta offer plenty of variations on the classic egg pasta, while a glossary of pasta shapes, a source list for unusual ingredients, and a handy guide for stocking the pantry with pasta essentials encourage the home cook to look beyond simple spaghetti. No matter how you sauce it, The Glorious Pasta of Italy is sure to have pasta lovers everywhere salivating.

"If you've ever had the desire to learn to make pasta from scratch, now is your chance. This cookbook is destined to become the only book on homemade pasta that you need, and it is sure to have you rolling pasta with the confidence and skill of an Italian grandmother in no time!"-Sarah Ozimek, founder of CuriousCuisiniere.com From fresh lasagna sheets to decadently stuffed ravioli, there is nothing better than eating homemade pasta. Homemade Pasta Made Simple is your all-in-one pasta cookbook for truly easy, stress-free pasta making at home. If you want to learn to make pasta for your family any night of the week-and have fun while doing it-then Homemade Pasta Made Simple is the pasta cookbook for you. Say Ciao! to the infinite pleasures of pasta with this fun, beginner-friendly pasta cookbook that offers: 65 Pasta Recipes for choosing from a variety of simple, foolproof pastas 30 Sauce Recipes for mixing and matching with your freshly made pasta Helpful Tips for getting you up and running with the proper techniques and fundamental equipment make this more than just a pasta cookbook Recipes in this pasta cookbook include: Farfalle, Walnut and Gorgonzola Tortellini, Pumpkin Gnocchi, Tortellini Bolognese, Ricotta Gnocchi, Creamy Mushroom Sauce, Pesto Alla Genovese, Arrabiata Sauce, and more makes this the only pasta cookbook

your pantry needs! Whether you prefer your pasta hand-shaped, ribbon-cut, or stuffed, Homemade Pasta Made Simple is your go-to pasta cookbook for mastering the perfect pasta and so much more. Your Marcato® Atlas Pasta Machine can do more than you think! This Simple Steps(tm) recipe book shows you exactly how to get the most out of your pasta maker so you can make all of your favorite pastas and pasta dishes, such as ravioli, spaghetti, lasagna, at home and fresh with natural, healthy ingredients! 101 of our best, most popular pasta recipes combined with pro tips and illustrated instructions make this book the perfect companion for anyone who owns a Marcato pasta maker! Our recipes are compatible with Marcato, Kitchenaid and other pasta makers and machines. LEARN HOW TO: - Make perfect pasta dough - Correctly roll out pasta dough - Store unused pasta -

Improve the texture of your dough - Control the moisture level of your dough - Add flavors to pasta dough LEARN HOW TO AVOID: - Too thin or too thick dough - Bad dough texture - Using the wrong flours - Spoiled pasta dough DOUGH RECIPES INCLUDE: Classic Egg Pasta Dough Spinach Pasta Dough Sun-Dried Tomato Pasta Dough Buckwheat Pasta Dough Black Pasta Dough Beet Pasta Dough Rice Noodle Dough PASTA DISH RECIPES INCLUDE: Classic Bolognese Spaghetti Alla Carbonara Ricotta Ravioli Ravioli with Sage Walnut Butter Shrimp Scampi Classic Meat Lasagna Baked Tagliatelle with Chicken Classic Pad Thai Classic Chow Mein (Scroll up and "Look Inside" for a full table of contents) Do you own a pasta machine, and are you interested in making delicious homemade pastas that are healthier and fresher than any pasta you can buy at the store? Then this book is for you. All of our recipes and "how to" tips are designed specifically to be compatible with the Marcato pasta maker, and to help you get the most out of your investment. Buy today! MONEY-BACK GUARANTEE Free shipping for Prime members ABOUT SIMPLE STEPS(tm) COOKBOOKS Simple Steps Cookbooks are independently published, home kitchen-tested cookbooks which cover a range of diets and cooking-methods. Our team of chefs, writers and enthusiasts love to cook and love testing new

kitchen products! Our mission is to help our readers get the most from their cooking journey! This book is not endorsed or authorized by Marcato. However, the publisher (Simple Steps Cookbooks) stands behind the content of the book to be fully compatible with the Marcato.

Jamie Oliver's Food Tube presents The Pasta Book, jam-packed with simple, seasonal recipes, plus all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite!' - Jamie Oliver Whatever your ability in the kitchen, pasta is often a staple mid-week supper. This book will help to re-visit your repertoire. It's full of delicious, simple, seasonal recipes such as: - Wild Rocket & Pecorino Orecchiette - Summer Vegetable Cappellacci - Autumnal Wild Mushroom Tagliatelle - Wintery Game Ragù - Gennaro's take on classic favourites such as Carbonara and Bolognese. If you really want to be adventurous, there is always the option to learn about making pasta from scratch, but the recipes are equally tasty with dried pasta.

New & Inspired Recipes from Italy

Over 70 Recipes, from Perfect Pappardelle to Tempting Tortellini

The Art and Practice of Handmade Pasta, Gnocchi, and Risotto

The If Fornaiio Pasta Book

Mastering Pasta

Eatly: All About Pasta

Super Easy Pasta!

The fourth book in the Food Tube collection is a brilliant set of essential pasta recipes, covering ten basics, from Classic spaghetti carbonara to Ragù Bolognese, as well as forty beautiful dishes embracing each season, including Seafood linguine, Summer vegetable ravioli and Pumpkin lasagne. Authored by Jamie's Italian mentor, Gennaro Contaldo, who's been making and cooking pasta for more than 50 years, expect simple, easy-to-follow recipes, using both dried and fresh pasta that you can even learn to make yourself. With beautiful photography and lots of handy tips and suggestions to help you cook pasta to perfection, this book will become your go-to guide for simple Italian supper.

"THE JAMES BEARD MEDIA AWARD WINNER FOR BEST PHOTOGRAPHY" "Evan Funke's respect for tradition and detail makes American Stogolino the perfect introduction to the fresh egg pastas of Emilia Romagna. It's bold in its simplicity and focus." — Missy Robbins, chef/owner of Lilia and Misi Forget your pasta machine and indulge in the magic of being a stogolino with the help of the rich imagery and detailed instructions provided by Evan Funke and American Stogolino. A comprehensive guide to making the best pasta in the world: In this debut cookbook from Evan Funke, he shares classic techniques for his Emilia Romagna training and provides accessible instructions for making his award winning sfoglia (sheet pasta) at home. With little more than flour, eggs, and a rolling pin, you too can be a sfogolino (a pasta maker) and create traditional Italian noodles that are perfectly paired with the right sauces. Features recipes for home cooks to recreate 15 classic pasta shapes, spanning simple pappardelle to perfect tortellini. Beginning with four foundational doughs, American Stogolino takes readers step by step through recipes for a variety of generous dishes, from essential sauces and broths, like Passata di Pomodoro (Tomato Sauce) and Brodo di Carne (Meat Broth) to luscious Tagliatelle in Bianco con Prosciutto (Tagliatelle with Bacon and Butter) and Lasagna Verde alla Bolognese (Green Bolognese Lasagna) in this treasure trove of a recipe book.

Includes stories from Italy and the kitchen at Funke's Felix Trattoria that add the finishing touches to this pasta masterclass, while sumptuous James Beard-award winning photographs and a bold package offer a feast for the eyes. Evan Funke is a master pasta maker and the chef owner of Felix Trattoria in Venice, California. Katie Parla is a food writer and IACP award winning author whose work has appeared in numerous outlets, including the New York Times, Food & Wine, and Saveur. Eric Wolfinger is a James Beard Award winning food photographer. Makes an excellent gift idea for any pasta aficionado or avid Italian cook.

The first cookbook to explore the best, most authentic Italian pasta sauce recipes from a regional perspective, by food writer, cooking teacher, and Milan native Micol Negrin. The culinary odyssey begins in northern Italy, where rich sauces are prepared with fresh cream or local cheese: Creamy Fontina Sauce with Crushed Walnuts and White Truffle Oil; Parmigiano Sauce with Fresh Nutmeg; Pine Nut and Marjoram Pesto. Central Italy is known for sauces made with cured meats, sheep ' s milk cheeses, and extra-virgin olive oil: Spicy Tomato, Onion, and Guanciale Sauce; Smashed Potato Sauce with Cracked Black Pepper and Olive Oil; Caramelized Fennel and Crumbled Sausage Sauce. In southern Italy, simple, frugal ingredients meld into satisfying and delicious flavors: Sweet Pepper and Lamb Ragù with Rosemary; Fresh Ricotta Sauce with Diced Prosciutto; Spicy Cannellini Bean Sauce with Pancetta and Arugula. The islands of Sicily and Sardinia take advantage of the bountiful seafood from the Mediterranean and game from the mountainous terrain: Pork Ragù with a Hint of Dark Chocolate and Cinnamon; Red Mullet Roe with Garlicy Bread Crumbs; Rich Lobster Sauce. Negrin also provides a primer on saucing the Italian way, the basics for handmade pastas, the key to cooking pasta al dente, vital ingredients for every Italian kitchen, perfect wine pairings, and the best food shopping sources around the United States. Complete with mouthwatering color photographs and detailed maps of the various regions, The Best Pasta Sauces lets you travel to Italy without ever leaving your kitchen.

A second compilation of versatile pasta dishes contains eighty all-new recipes, including both updated editions of classic pasta favorites and innovative culinary treats, and provides helpful tips on how novice and experienced chefs alike can create their own pasta, sauces, and fillings. Original.

Over 80 delicious and authentic pasta recipes that can be made in just 30 minutes - simple, fresh and truly Italian! We've all got a pack of pasta in the cupboard, but relying on the same old recipes is dull and boring. That's why founders of the bestselling fresh pasta subscription box, Pasta Evangelists, are here to share with you their all-time favourite recipes from across Italy's 20 regions for easy-to-cook, authentic dishes that will make everyone happy. Whether it's midweek dinners for the whole family or a special weekend meal with friends - there's always an occasion to indulge in a little italianità with a plate of pasta! With a photo to accompany every recipe and 'Make Your Own' pages to help you use up the ingredients you have left in your fridge or cupboard, and along with pages on the history of pasta shapes, regional traditions, interviews with nonne and more for the real pasta lovers - this is a must-have addition to any kitchen. PRAISE FOR PASTA EVANGELISTS: 'Mind-blowingly delicious' - Giles Coren 'Love it' - 'Prue Leith 'Delicious fresh pasta in different shapes and flavours' - The Metro

'Minimum effort, maximum taste' ITV 'The level of culinary expertise will have you scraping the plate for every last morsel' Evening Standard

The Best Pasta Sauces

Favorite Pasta Recipes for Every Occasion

A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night

Posh Pasta

Recipes in the Italian Tradition

Homemade Pasta Made Simple

The Ultimate Pasta and Noodle Cookbook

Pasta night has never been easier! 75 delicious recipes for the whole family. Super Easy Pastal offers 75 easy recipes for all your favorite pasta dishes. Whether you like to prepare dinner on the stovetop or in your slow cooker, Instant Pot, or oven, there are plenty of delicious options here. Find recipes such as: Easy Tomato Alfredo Chicken Pasta Primavera Bow-Tie Pasta with Peas and Bacon Mostaccioli Meatless Lasagna Roll-ups Spinach Cheese Manicotti Creamy Baked Ziti Instant Pasta à la Maria Sauce Tortellini Ricotta Gnocchi with Spinach Sauce Shrimp with Sun-Dried Tomatoes And more! These recipes use ingredients that are inexpensive and easy to find at your local grocery store. With each recipe, you'll find the approximate prep time (usually 15 minutes or less) and cooking time, so you'll know exactly what you're getting into before you start. Icons on the top of each recipe page indicate whether the dish requires a slow cooker, Instant Pot, stovetop, or oven. With vegetarian, beef, chicken, and seafood options, there's something here for everyone!

Featuring more than five hundred recipes, this celebration of pasta and noodles includes instructions for preparing a wide range of fresh pastas and hundreds of tasty sauces, casseroles, and side dishes. 15,000 first printing.

Presents a collection of pasta recipes that use different types of pasta noodles, provides a brief history of pasta, and offers cooking and serving tips.

Offers a comprehensive guide to pasta preparation with more than three hundred recipes, both simple and complicated, from every region of Italy.

JAMES BEARD AWARD NOMINEE • A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes IACP AWARD FINALIST • "Missy Robbins brings her extraordinary knowledge and generous heart to teach us to prepare the pastas that made her restaurants, Lilia and Misi, two of the best in the world."—Ina Garten, Barefoot Contessa ONE OF THE TEN BEST COOKBOOKS OF THE YEAR. San Francisco Chronicle, Boston Globe • ONE OF THE BEST COOKBOOKS OF THE YEAR: Minneapolis Star Tribune, Glamour, Food52, Epicurious Food trends come and go, but pasta holds strong year after year. Despite its humble ingredients—made of merely flour and water or flour and eggs—the magic, rituals, and art of pasta making span over five centuries. Two ingredients are turned into hundreds of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes, each with its own unique provenance and enrobed in a favored sauce. New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America's most renowned pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian American, regional Italian, and Robbins's own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta "coins" for Corzetti with Goat Cheese and Asparagus—or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic—Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with nearly 100 full-color mouthwatering photos of pasta dishes and twenty images from Italy, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

The Geometry of Pasta

Your Complete Guide to Cooking Perfect Pasta Every Time

The Secrets of Italy's Best Home Cooks

Recipes and Secrets to Elevate the Classic Italian Meal

The Big Book of Pasta

Simple and Elegant Recipes from a Chef's Home Kitchen

The Little Pasta Cookbook

At last, the ultimate book on pasta from the master of Italian cookery! Pasta's huge variety of shapes, textures and flavours makes it the perfect basis for every kind of meal, from sophisticated dinner parties to simple suppers at home. In his exciting new book, Antonio Carluccio shares his love of Italy's favourite food, providing innovative and exciting recipes for soups, main courses, salads and even desserts. To begin, clear and detailed instructions are given for making fresh pasta, opening up a whole new range of possibilities from making your own basic egg pasta to adding unusual colours and flavours like spinach and squid ink. Over 100 inspirational recipes for both fresh and dried pasta follow, ranging from the simple and traditional like Spaghetti Al Aglio, Olio E Peperoncino (with garlic, oil and chilli) and classics with a twist like Trofie al Pesto di Erbe e Noci (with walnut and herb pesto) to the truly unusual and luxurious, such as and Trullo di Zitoni (a deeply savoury baked lamb, herb and mushroom pasta pie). Also featured is a wealth of ideas for varying the basic recipe to produce numerous different dishes, according to taste and seasonal availability.

Collects directions for making fresh pastas along with recipes for dishes, including asparagus and egg yolk rotolo, doppio ravioli with lamb and polenta, and saffron fusilli with lobster and leeks.

Pasta award-winning chef and Food Network personality Scott Conant, a cookbook of restaurant-quality Italian meals that you can make easily in your home kitchen. Thirty-five years into an illustrious career of restaurant openings across the country, widespread acclaim, and frequent appearances on the Food Network's Chopped and many other shows, Scott Conant has returned home to create his most personal cookbook yet. Meals cooked from simple, fresh ingredients were staples of Conant's childhood in a New England family with roots in Southern Italy. From his grandparents' garden to the dinner table, he learned early on to appreciate the nuances of different flavors and ingredients, and the strong connection between food and family.

Focusing on these foods Conant grew up with and the ones he makes for his loved ones today, Peace, Love, and Pasta compiles simple, fresh, and flavorful Italian recipes for the home cook to bring to their own family's table. These recipes are built on the art of cooking for love, fascination with flavors and ingredients, and the simple pleasures of taste and conviviality.

Gnocchi with Fresh Tomato Sauce and Mozzarella, Spaghetti alla Carbonara. Penned with Seafood and Asparagus, Linguine al Pesto. These delectable pasta recipes and a host of others -- all designed for quick-and-easy preparation with store-bought dried pasta -- appear between the newly updated covers of this delightfully accessible cookbook. Everyone likes pasta, but those complex, start-from-scratch gourmet cookbooks that crowd bookstore shelves can be intimidating. Here simple pasta cooking is made both authentic and irresistibly delicious in this small treasury of Italian-inspired recipes graced with charming watercolor illustrations. Acclaimed cookbook author Julia Della Croce has created an enchanting little volume that's perfect for both the beginner and the more experienced cook. Buon appetito!

What is THE BEST PASTA RECIPE? IACP AWARD FOR BEST SIMPLE SUBJECT COOKBOOK Learn how to make pasta like Italian nonnas do. Inspired by the hugely popular YouTube channel of the same name, Pasta Grannies is a wonderful collection of time-perfected Italian pasta recipes from the people who have spent a lifetime cooking for love, not a living: Italian grandmothers. "When you have good ingredients, you don't have to worry about cooking. They do the work for you." - Lucia, 85 Featuring easy and accessible recipes from all over Italy, you will be transported into the very heart of the Italian home to learn how to make great-tasting Italian food. Pasta styles range from pici - a type of hand-rolled spaghetti that is simple to make - to lumachelle della duchessa - tiny, ridged, cinnamon-scented tubs that take patience and dexterity. More than just a compendium of dishes, Pasta Grannies tells the extraordinary stories of these ordinary women and shows you that with the right know how, truly authentic Italian cooking is simple, beautiful and entirely achievable.

The Complete Book of Pasta and Noodles

Bugialli on Pasta

Favorite Regional Italian Recipes: A Cookbook

Everyday Pasta

The Essential New Collection from the Master of Italian Cookery

Perfect Pasta at Home

The Ultimate Pasta Machine Cookbook

The Big Book of Pasta includes - Over 140 recipes for different tastes and occasions; Full-color photographs of every recipe; Hints on choosing and cooking dried pasta; Tips for making and shaping fresh pasta dough.

Rose Gray and Ruth Rogers's latest in their series of recipe books is an essential addition to every kitchen. This definitive collection of pasta recipes brings together a unique range of Italian dishes from the River Cafe, beautifully packaged with a striking design by an award-winning designer, in a handy paperback format. Rose and Ruth's love and understanding of traditional Italian food has made their world famous River Cafe a much-loved institution, and nowhere is their passion more evident than in their pasta dishes. For ease of use they've collected their best 100 recipes together in one cookbook for the first time. People always want new ideas for pasta sauces and here you can choose between meat- or fish-based sauces, cheese sauces, even vegetarian sauces. They also include ideas for stuffed pasta and gnocchi and offer invaluable cooking tips and advice throughout. Whether you've never used a River Cafe book or are a committed fan, this cookbook makes essential reading.

Il Fornaio restaurants are renowned for their authentic Italian cuisine, and what could be more Italian than a plate of delicious pasta? Executive Chef Maurizio Mazzon has compiled his favorite recipes, using classic ingredients that represent every region of Italy. From Piemontese Cannelloni alla Montanara, infused with their intoxicating flavor of truffles, to the Calabrias best-tasting pork dishes like spicy Rigatoni alla Calabrese, each home-style specialty is not to be missed. Chef Mazzon also gives step-by-step instructions for making peerless fresh pastas, including ravioli, cannelloni, cappellacci, fettuccine, and simple spaghetti. The photographs alone are enough to make anyone want to try these recipes. Like the best-selling Il Fornaio Baking Book before it, The Il Fornaio Pasta Book is a dazzling invitation to all Italians at heart to eat and be merry.

TikTok sensation and beloved home cook Nadia Caterina Munno, a.k.a. The Pasta Queen, presents a cookbook featuring the signature pasta tips and tricks that are 100% authentic to Italian traditions—and just as gorgeous as you are. In the first-ever cookbook from TikTok star and social media sensation Nadia Caterina Munno—a.k.a. The Pasta Queen—Nadia is opening the recipe box from her online trattoria to share the dishes that have made her pasta royalty. In this delectable antipasto platter of over 100 recipes, cooking techniques, and the real deal behind Italy's famed dishes (some note—so—true), Nadia will guide you through the process of creating the perfect pasta, from a bowl of naked noodles to a dish large and complex enough to draw tears from the gods. Whether it's her viral Pasta Al Limone, a classic Carbonara or dish that's entirely Nadia's—like her famous Assasin's Spaghetti—The Pasta Queen's recipes will enchant even the newest of pasta chefs. Featuring a colorful tour of Italy through stunning photographs and celebratory tales of the country's rich culinary heritage, along with stories about Nadia's own life and family, The Pasta Queen is a cookbook that will warm your heart, soothe your soul, and spice up your life. And best of all? It's just gorgeous.

Features more than 100 recipes from all regions of Italy, both classic favorites and dishes with a contemporary spin -- very one bearing the Hazan family hallmarks of authenticity and simplicity.

The Pasta Queen

The Artisanal Kitchen: Perfect Pasta

Flour + Water

The Pasta Book

Italian Cookbook

Pasta Grannies: The Official Cookbook

Presents easy pasta recipes using seasonal and common ingredients found in most pantries.

Illustrated throughout with original drawings by Luciana Marini, this will be the standard reference on one of the world's favorite foods for many years to come, engaging and delighting both general readers and food professionals.

At last, a cookbook about pasta-making that covers all kinds of pasta machines—both manual and electric, and also stand-mixer pasta attachments—and that delivers foolproof recipes sure to make you an expert noodle master in no time! Homemade pasta is easy, fast, and fun. It tastes better than boxed pastas from the store. And, while-store-bought pastas do indeed come in a variety of shapes, they do have basically one bland and unexciting flavor; by contrast, as this wide-ranging and deliciously inventive book shows, making pasta by hand at home lets you create and enjoy dozens and dozens of different flavors of noodles. In her previous books—on such subjects as searing, marinating, and cast-iron cooking—chef, cooking teacher, and food blogger Lucy Vasefrier has earned a reputation for expertly and gently translating the methods of master chefs into simple-to-follow, step-by-step instructions that let home cooks cook like the pros. Here, Lucy does the same for pasta-making, showing you how easy it is to use a sheeter or an extruder of any type, manual or electric, to create tasty pastas that will please everyone from grown-up gourmards to picky kids who want pasta at nearly every meal. Lucy shares in these pages terrific purees that you can make, using a blender or a mixing bowl, that you then can turn into all sorts of flavored pastas, from the familiar tomato or spinach pastas to noodles flavored with herbs like basil or tarragon, spices like pepper or saffron, and other flavors, such as a Sage Brown Butter Pasta that incorporates a flavored butter. She teaches you how to make every kind of pasta shape with your pasta machine, including ones you can't find in stores. She includes durum and semolina pastas, the most common kinds, as well as buckwheat, ancient-grain, and gluten-free pastas. She even shows how to make Asian noodles, such as udon, soba, and ramen, with your pasta machine. Whether you are a first-time owner of a pasta maker or a seasoned pro looking for exciting new ideas, this book has more than 100 splendid recipes, plus loads of clever tips and tricks, that will make you love your pasta machine and use it often.

Collects Italian cookery recipes that range from classic favorites to innovative new dishes and are accompanied by simple instructions for making fresh pasta and a selection of side dishes.

Offers one hundred illustrated recipes for unusual and innovative Italian pasta dishes, covering appetizers, soups, main dishes, and desserts.

Pasta Modern

Jamie's Food Tube: The Pasta Book

Pasta and Ravioli

Back Pocket Pasta

The Glorious Pasta of Italy

A Collection of Italy's Regional Hand-Shaped Pasta

101 Pastas, Traditional & Modern Recipes, How to Make Pasta by Hand, Artisan Pasta Making Cookbook, By Simple Steps!

Discusses the history of pasta, demonstrates how to make pasta, and provides over 300 recipes including vegetable vermicelli and Greek pastitello

The Little Pasta Cookbook explores the wonderful world of pasta. From a comforting lasagne on a cold winter's night, a quick bowl of tagliatelle pomodoro after work, or a creamy pasta with prawns to serve up to friends, this little book will show you how to make the most of your time and budget. More than 80 recipes including features on fresh pasta, pasta shapes and simple tips on how to cook perfect pasta every time - whatever the shape.

3 Manuscripts in 1 book!Do you want to know how to prepare the tastiest and most delicious Italian dishes directly in your kitchen to impress your family, friends, and even yourself? Italian cuisine has become popular worldwide, and two of its most famous dishes are surely pasta and pizza. Often, however, the recipes that everyone is thought to be the cornerstones of Italian cuisine are not even known in Italy! Try asking an Italian if he has ever eaten mac and cheese, spaghetti meatballs, fettuccine Alfredo or pizza with pineapple. His answer will surely be: "No, never!". With this collection of 3 books in 1, Owen Cont, of Italian origins and executive chef for over 16 years, wants to share with all who home cooks his techniques and expertise to prepare the real pizza and pasta as per Italian tradition, in the simplest possible way and step-by-step. In this Italian cooking collection, you will find: Book 1: Homemade Pasta Cookbook What are the different types of dough and which ingredients to buy How to prepare the perfect dough step-by-step Pictures for each type of pasta More than 50 recipes to prepare all types of homemade pasta most eaten in Italy step-by-step Book 2: Pasta Sauces Cookbook: What are the best ingredients to use What to make before cooking sauces The secret ingredient for preparing tomato sauce How to prepare meat and fish sauces of Italian tradition step-by-step How to prepare the sauces are most eaten by Italians step-by-step How to make instant sauces in less than 10 minutes How to prepare the authentic baked pasta recipes step-by-step Book 3: Homemade Pizza Cookbook: What are the different types of dough and which ingredients to buy How to prepare the traditional Italian dough step-by-step How to prepare the tomato sauce How to cook pizza with various types of kitchen oven Hundreds of homemade pizza recipes step-by-step And much more! Even if you have always bought pre-made pasta and frozen pizza and have never tried to make them at home in your life, don't worry, because Owen will guide you in the simple preparation of your favorite Italian dishes! If you want to amaze yourself, your family, or your guests at dinner by immersing them in the flavors and tradition of the real Italian cuisine, then get your copy now!

Pasta is the ultimate resource for every level chef—over 100 recipes for pasta, soups, stir-fries, sauces, desserts and baked dishes! Make ragus, soups, salads, dim sum, and more with this internationally inspired collection of recipes. Pasta, in all its shapes and sizes, is loved the world over. With this internationally inspired collection of recipes on hand, make ragus, soups, salads, dim sum, and more. From mac and cheese to udon and dumplings, satisfy all palates and make the most of your pasta with everything you need to make a full meal out of it. This is the only pasta cookbook you'll ever need.

Learn how to make pasta the authentic Italian way with tips, techniques, and recipes from the chefs of Eatly, the world's greatest Italian food market. From dried pasta to fresh pasta and stuffed pasta, this book calls the wisdom of Eatly's pasta experts and presents dishes, some classics but with a modern bent, that feature everyone's favorite food. All about Pasta serves as the ideal kitchen companion, whether you would like to master mixing and forming the dough from scratch or you just want to expand your repertoire of easy weeknight sauces for store-bought pasta. Organized by "families" of pasta, the book explains every major pasta shape; its history, the best sauce pairings, and the inside scoop on signs of quality in the market. Recipes range from all-time favorites such as Tortellini in Brodo and

Tagliatelle alla Bolognese to contemporary creations from Eatly's restaurants such as Kale Fusilli with Butternut Squash and Penne with Duck and Olive Ragù. All about Pasta provides everything the home cook needs, in one quick-reference volume, to prepare delicious pasta dishes whether for an elegant dinner party, a make-ahead buffet, or a quick family meal.

The Golden Book of Pasta

The Book of Pasta

A Just Gorgeous Cookbook: 100+ Recipes and Stories

Jamie's Food Tube: The Pasta Book

The Spirit and Craft of Italy's Greatest Food, with Recipes [A Cookbook]

Encyclopedia of Pasta

The Classic Pasta Cookbook

Pasta is loved the world over. Whether it's a pile of saucy spaghetti, a creamy cheesy bake or unctuous buttery parcels, pasta is the go-to dinner choice for millions around the globe - no other food is so versatile, so comforting and so delicious. Fact. In this latest book in the Posh series, we celebrate the humble bowl of pasta in its many forms and offer amazing new ways to elevate classics, instructions for basic pasta doughs, followed by recipes on meaty, fishy and veggie pasta, as well as bakes, salads and soups, you'll have a mouth-watering variety of dishes to choose from every time that pasta craving calls. From Crispy sausage orecchiette, Wild garlic spaghetti and Crab and saffron linguine, through to Mac and cheese arancini, Hot smoked salmon farfalle salad and Baked aubergine. Whip up some homemade pasta dough. Stuck for time? Use store-bought pasta instead. Either way, with easy-to-follow instructions and a photo for every recipe, Posh Pasta is the fool-proof way to indulge in everyone's favourite carb.

Everything Pasta Book

Pasta by Hand

A Copy Guide with Recipes

Inspired Dinners to Cook on the Fly: a Cookbook

Authentic Recipes Celebrating Italy's Regional Pasta Dishes

This Book Includes: Homemade Pasta, Pasta Sauces, and Homemade Pasta Cookbook. The Complete Recipe Book for Beginners to Cook the Most Delicious and Tasty Italian Dishes

100 Recipes for Every Kind of Amazing Pasta Your Pasta Maker Can Make