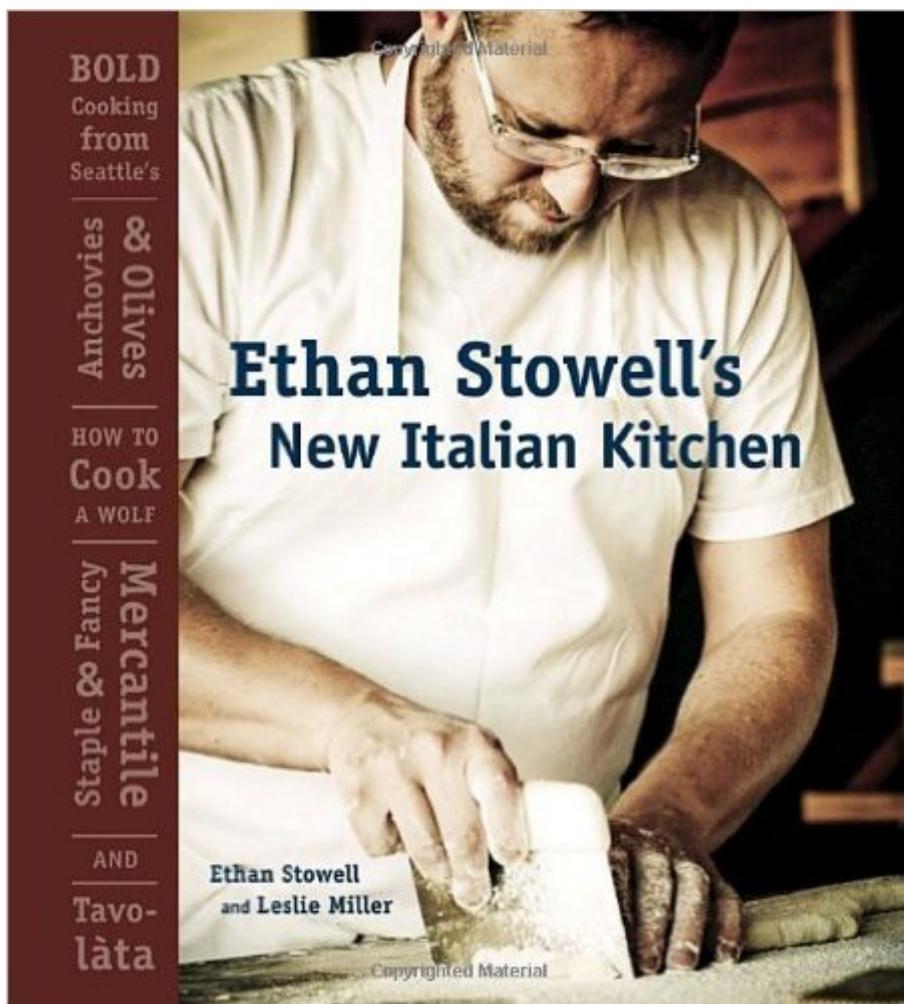


The book was found

Ethan Stowell's New Italian Kitchen: Bold Cooking From Seattle's Anchovies & Olives, How To Cook A Wolf, Staple & Fancy Mercantile, And TavolÀta



Synopsis

Welcome to Ethan Stowellâ™s New Italian Kitchen--not so much a place as a philosophy. Here food isnâ™t formal or fussy, just focused, with recipes that honor Italian tradition while celebrating the best ingredients the Pacific Northwest has to offer. Weâ™re talking about a generous bowl of steaming handmade pasta--served with two forks for you and a friend. Or perhaps an impeccably fresh crudo, crunchy cucumber and tangy radish accenting impossibly sweet spot prawns. Next up are the jewel tones of a beet salad with lush, homemade ricotta, or maybe a tangle of white beans and clams spiked with Goat Horn pepper--finished off with a whole roasted fish that begs to be sucked off the bones. Oh, some cheese, a gooseberry compote complementing your Robiola, or the bittersweet surprise of Campari sorbet.Â This layered approach is a hallmark of Ethanâ™s restaurants, and in his New Italian Kitchen, he offers home cooks a tantalizing roadmap for re-creating this style of eating. Prepare a feast simply by combining the lighter dishes found in âœNibbles and Bitsâ• "from Sardine Crudo with Celery Hearts, Pine Nuts, and Lemon to Crispy Young Fava Beans with Green Garlic Mayonnaiseâ" or adding recipes with complex flavors for a more sophisticated meal. Try the luscious Corn and Chanterelle Soup from âœThe Measure of a Cook;â• or the Cavatelli with Cuttlefish, Spring Onion, and Lemon from âœWheatâ™s Highest Calling.â• Up the ante with a stunning Duck Leg Farotto with Pearl Onions and Bloomsdale Spinach from âœStarches to Grow On,â• or choose one of the âœBeasties of the Land,â• like Skillet-Roasted Rabbit with Pancetta-Basted Fingerlings. Each combination will nudge you and your guests in new, unexpected, and unforgettable directions.Â Every page of Ethan Stowellâ™s New Italian Kitchen captures the enthusiasm, humor, and imagination that make cooking one of lifeâ™s best and most satisfying adventures. Itâ™s got to be good--but itâ™s also got to be fun.

Book Information

Hardcover: 240 pages

Publisher: Ten Speed Press (September 21, 2010)

Language: English

ISBN-10: 158008818X

ISBN-13: 978-1580088183

Product Dimensions: 9.3 x 1 x 10.3 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 3.5 out of 5 starsÂ See all reviewsÂ (49 customer reviews)

Best Sellers Rank: #819,542 in Books (See Top 100 in Books) #86 inÂ Books > Cookbooks, Food

& Wine > Regional & International > U.S. Regional > Northwest #698 in Books > Cookbooks,

Food & Wine > Italian Cooking #2242 in Books > Cookbooks, Food & Wine > Regional &

International > European

Customer Reviews

Yes, I love to cook. I love to try new things and experiment with ingredients I've never used before. I like to 'wow' myself and others with food. Oh, and I love Italian food, which is the primary reason why I snatched this up. Upon opening this book though, I realized that this was far more than I anticipated. This isn't your mom and dad's Italian food. This is experimental, interesting and unique takes on Italian cuisine. My heart skipped a beat. Now, unlike others, I am not one who is going to knock this down a peg because the ingredients used are not familiar to all grocery stores. This is not for the 'I just need something quick and easy to feed my family' type chef, so if that is what you are looking for...walk away. This cookbook is for the chef who wants to be something more than he (or she) already is. This is for the person who wants to try new things and learn how to expand their culinary skills. It's funny because my mother and I were just talking about getting together and making fresh pasta, and then I get this book complete with recipes on FRESH PASTA! I couldn't believe it. That right there is further proof that this is not your average cookbook. The recipes, despite containing complicated ingredients and despite relying on a certain level of skill to execute (you won't be able to handle all of these recipes the first day in), they are easy to follow and contain nice illustrations that showcase the richness of the food. In the end, I'm all head over heels in love with this book. Be forewarned, this book contains recipes that use Ox Tail and Urchin Roe, but if you want to tap into your culinary wild side, this book is the perfect complement to your impending journey! Bon appetit.

I have been a serious amateur cook for a couple of decades now and I have made friends with others that share my passion. When I entertain my foodie friends they are always polite and complimentary, but I can tell when my dish has fallen short of their expectations (especially when some of them are professional chefs). More than anything, what we are looking for is unique flavor combinations, dishes that make you say, "Wow, I had no idea that those ingredients could work together like that!" However, coming up with truly new and innovative recipes is not always easy. This book has given me the confidence that I will always be able to blow my guests away with exciting culinary creations. Although the recipes in Ethan Stowell's New Italian Kitchen are not what anyone would call traditional Italian cuisine, many of the main ingredients show a definite European

influence. The use of rabbit, lamb, duck and goat is common in much of the world and is a welcomed change from the overused chicken, beef and pork that we find in many US cookbooks. The seafood shows an urban-coastal prospective with the use of various clams, geoduck, octopus, Shigoku Oysters and Uni. Finally, the wonderful trend towards shopping for exciting and unusual vegetables and greens at local Farmer's Markets is represented here in all of it's diversity and glory. It usually takes me a while to review a cookbook like this because I insist on preparing as many of the dishes as possible. Here are the dishes that I've made so far and my thoughts about them:
* Soft-Boiled Eggs with Anchovy Mayonnaise - This was one of the easiest recipes in the book so I tackled it first. I loved soft-boiled eggs and often make my own mayonnaise so this dish appealed to me right off the bat. I had never thought of serving soft-boiled eggs in a deviled-egg style and it was a big hit. It took a little effort to keep the yolk from running out as I cut the egg, but I got it done with minimal effort. Combining anchovies with fresh mayonnaise is not in itself unique, but topping the fresh, runny eggs with it was brilliant.
* Bruschetta with Smashed Chickpeas and Grilled Lamb's Tongue - Many medium to large cities have Middle Eastern butcher shops operating in their boundaries. Lamb is common in these shops and are often butchered right there in the Halal tradition. I live in South-Central Texas and made a quick call to a local Halal store that is known for their fresh lambs. Although they don't usually consume the tongue, he had no problem in saving a few for me. The bruschetta was very well received and I was asked for the recipe by several of my chef friends.
* Corn and Chanterelle Soup - I tried several of the soup recipes and this was my favorite. As mentioned in the book, this dish is all about seasonality. Late August is a perfect month for fresh corn, Walla Walla Onions and fresh Chanterelle Mushrooms. I couldn't help but add some fine Sherry to the simmering soup. Incredible!
* Butternut Squash Risotto with Hazelnut Oil - An inspired recipe but at a price, this dish cost me more to make than some of the main courses. I can't think of a better fall dish; the sweetness of squash, the starchiness of the creamy risotto rice and the richness, savoriness of the hazelnut oil makes for a memorable evening.
* Beasties of the Land... - So many of these dishes called out to my carnivorous nature. So far I have tried the Lamb Chops with Fava and the Seared Duck Breast with Sugared Figs and Arugula. One of my closest friends said that if I served these dishes at a restaurant, she would live there. Although I have served duck with figs before, both dishes were inspired and I plan on making many more of the recipes in this book. By the way, the much mentioned recipe for "Braised Rabbit Paws with Radiatore" actually calls for four rabbit legs (which are fairly easy to find in most gourmet grocery stores), the author was just being playful with the recipe's name. Ethan Stowell knocked it out of the park with this, his first book. I like his sense of humor, his style and his brassy creativity. I received an advanced, black

and white copy of the book and plan on buying the finished edition. I look forward to more from this young chef.

The recipes in this cookbook are scrumptious looking and fantasy inspiring. They range from risottos to sweetbreads, with just about everything in between. There's a nice section on small plates. I don't do much cooking out of cookbooks, but enjoy them for inspiration. This is good for inspiration, but so many of the recipes use obscure or hard to find ingredients -- and very specific ingredients -- that there are probably only a handful of recipes I'd actually ever really want to tackle. But even the ones I'd never make are fun to look at. There are also a fair number of simpler recipes, but some of them are so simple that I'd think anyone with the skill to make the not-so-simple recipes would already know that you can put onions and tomato in a pot to make tomato sauce. I did make Stowell's Butternut Squash Risotto, and it was mmmmmmmmmmmmmmmmmmmmmmmmmmmmm. It was also a little too rich, thanks to the addition of a cup of parmesan at the end -- a step I wouldn't repeat, since risotto is already so "cheesy" even without the addition of cheese. I think, though, that I could have just as easily used the Joy of Cooking risotto recipe and just added squash, and it would have turned out just as well. But! I did get the idea from Stowell, even though I already had the squash on hand (or ground, since it came from my garden). All in all, if you're a cookbook collector and love cookbooks for the ideas, more than for the recipes, I think this is a good buy. It would also probably be a good bet for anyone who loves Italian cooking but wants to get a little more adventurous. I certainly wouldn't recommend it to a beginning cook, or anyone with an aversion to seeking out very specific ingredients.

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