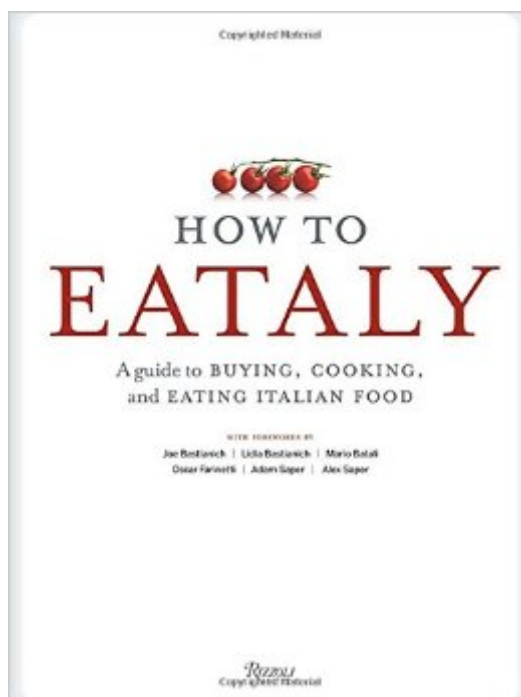


The book was found

How To Eataly: A Guide To Buying, Cooking, And Eating Italian Food



Synopsis

The secrets to Italian cooking, straight from the source—the wildly popular food emporium that is founded in Italy. "The more you know, the more you will enjoy" is the philosophy behind Eataly, and it is the idea behind this essential compendium of Italian cooking. Here, Eataly's team of experts, including Mario Batali and Lidia Bastianich, covers everything you need to know about Italian food, starting from the ground up. Learn how to assemble an antipasto platter, how to eat breakfast like an Italian, and how to use pantry flavor boosters like capers and anchovies. The first secret to the best cooking, of course, is the best-quality ingredients. How to Eataly tells you what to look for in the market, then offers one hundred recipes for contemporary classics such as Acorn Squash with Lentils, Vesuvio Pasta with Sausage, and Panna Cotta with Streusel. In addition, the book is packed with simple ideas for what to do with staples, from olive oil to mozzarella. Whether you are cooking from scratch or using some store-bought components, How to Eataly empowers you to create delicious meals by fostering a total understanding of Italian cooking.

Book Information

Hardcover: 304 pages

Publisher: Rizzoli; 1st edition (September 30, 2014)

Language: English

ISBN-10: 0847843351

ISBN-13: 978-0847843350

Product Dimensions: 8.6 x 1.3 x 11.3 inches

Shipping Weight: 3.9 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars— See all reviews— (33 customer reviews)

Best Sellers Rank: #50,457 in Books (See Top 100 in Books) #50 in Books > Cookbooks, Food & Wine > Italian Cooking #155 in Books > Cookbooks, Food & Wine > Regional & International > European

Customer Reviews

I am a huge fan of Mario's Eataly restaurant/market. I have been there dozens of times and every meal there has been spectacular. When I saw he was releasing this book I knew I had to have it. It just arrived this morning and it is everything I expected it to be. Every section in the book starts with a description of that section's topic, like bread, salumi, meats, pasta, etc. He then gives a description of the different types, and how to choose fresh ingredients. Then he starts on the recipes. Each recipe has detailed instructions on how to make it and is accompanied by some excellent photos.

The photos will get you drooling. The pizza section is small, but is enjoyable. As someone that has a wood burning pizza oven in my yard, I can tell you his advice is dead on. Ok, since I have already made a shopping list, I am now going to get the ingredients to try a few things. I will update again soon once I have tasted a few recipes. I am sure I will not be disappointed.

I am really enjoying this book. Some online comments said it was short on recipes, but it is more than a cookbook. It contains all kinds of information on Italy and foods from Italy and how to select, prepare and serve them. It even gives instructions on how to eat the food (like the proper way to eat pizza - who knew?) It has lovely illustrations and would make a great gift for anyone who has been or is going to Italy.

"How To Eataly: A Guide to Buying, Cooking, and Eating Italian Food" is an outstanding and comprehensive guide to basic Italian food terminology and classic recipes, as well as a quick survey of techniques and sources. In Italy the book is available as "I love Eataly. Il cibo italiano narrato e cucinato". Although the name and brand EATALY is in the United States associated with Mario Batali, who along with his partners are the US partners of the brand, EATALY, founded in Italy by Oscar Farinetti, has been a presence in major urban centers in Italy since 2007. As such it has in many ways revolutionized Italian gourmet food stuff selling in Italy which, in some places, like Florence for example, has been plagued by local shops charging sky high prices and huge markups to tourists having major Italian food-gasms at the sight of culinary treats and ingredients that are hard to find in the US. Although EATALY's prices are not low in the shop they are usually much lower than the tourist trap food boutiques that cluster in tourist areas. In Italy EATALY also has a very good web site and mail order business that can supply almost everything sold in the Italian EATALY shops. "How To Eataly" is not cutting edge info, it's traditional. But what's presented is spot on with staple recipes and a lot of solid info about Italian food cooking and preparation practices. It's beautifully illustrated and laid out, as one would expect from a book published by Rizzoli. A great addition to the resources of any cook interested in Italian food, and for any traveler planning a restaurant and market tour in Italy. RECOMMENDED.

I purchased this cookbook as a Christmas present for my Mom. She has several cookbooks from various famous chefs and is a fan of Mario Batali and LOVES pasta. I read through it for a couple of hours after she prepared a couple of dishes and I like this cookbook. This book is not setup like your average cookbook, it gives you some facts about different types of ingredients and what to look for

when shopping for the ingredients. I hate cookbooks that do not use photographs of the dishes, the pictures in this book will make your mouth water. The recipes range in complexity from simple dishes that most of us can prepare from what we already have in our pantries to 5 star restaurant quality courses requiring imported ingredients. Most of the exotic ingredients have a substitution that is discussed in the text. I will be ordering a copy for myself in the near future.

This is a beautiful book for anyone who loves the experience of food. It talks about shopping for Italian food items in clear language and inspires you to create. The recipes are wonderfully simple.

This was a gift for my sister. She loved it and said the book brought back wonderful memories of grocery shopping in Rome.

This book is my go to cookbook bible! I have always loved Italian food, with its simplicity of instruction and history of the regional cooking.

A beautiful book a lot larger in size than I envisaged. More an encyclopedia of the beautiful world of food in Italy and the origins. It takes you on a salivating journey!!

[Download to continue reading...](#)

How To Eat Italy: A Guide to Buying, Cooking, and Eating Italian Food Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Italian children's books: Ti voglio bene, papa (italian kids books) Libri per bambini in italiano, italian kids books (Italian Bedtime Collection) (Italian Edition) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) I Love to Eat Fruits and Vegetables-Amo mangiare frutta e verdura (Bilingual English Italian) ESL books, Libri per bambini English-Italian (English Italian Bilingual Collection) (Italian Edition) Children's book Italian: Peekaboo baby. Cucu' mio piccolino: (Bilingual Edition) English-Italian Picture book for children. Bilingual English Italian books ... books for children Vol. 1) (Italian Edition) Italian kids books: I Love to Sleep in My Own Bed - Amo dormire nel mio letto (English Italian children's books bilingual) libri per bambini (English Italian Bilingual Collection) (Italian Edition) Italian children's books: I Love to Brush My Teeth - Amo lavarmi i denti (English Italian bilingual childrens books) ESL books: Libri per bambini, italian ... Bilingual Collection) (Italian Edition) Helping Your Child with Extreme Picky Eating: A Step-by-Step Guide for

Overcoming Selective Eating, Food Aversion, and Feeding Disorders The Joy of Eating Well: A Practical Guide to- Transform Your Relationship with Food- Overcome Emotional Eating- Achieve Lasting Results The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Italian Slanguage: A Fun Visual Guide to Italian Terms and Phrases (English and Italian Edition) Nolo's Essential Guide to Buying Your First Home (Nolo's Essential Guidel to Buying Your First House) Whole Cooking and Nutrition: An Everyday Superfoods Approach to Planning, Cooking, and Eating with Diabetes Real Estate: 25 Best Strategies for Real Estate Investing, Home Buying and Flipping Houses (Real Estate, Real Estate Investing, home buying, flipping houses, ... income, investing, entrepreneurship) Italian Short Stories for Beginners, Volume 2 [Italian Edition]: 8 More Unconventional Short Stories to Grow Your Vocabulary and Learn Italian the Fun Way! Italian Takeout Cookbook: Favorite Italian Takeout Recipes to Make at Home: Italian Recipes for Pizza, Pasta, Chicken, Desserts, Appetizers, Soup, Salad, Sandwich, Bread and Rice Easy Learning Italian Complete Grammar, Verbs and Vocabulary (3 books in 1) (Collins Easy Learning Italian) (Italian Edition) Storie Italiane: Short stories in Italian for young readers and Italian language students (Italian Edition) Webster's New World Italian Dictionary: Italian/English, English/Italian

[Dmca](#)