Pasta New Format

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.

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 spatzli 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.

Smooth or ribbed, long or short, pasta is a "machine" designed to "capture" the sauce, to hold it, to transport it in the proper quantity to the mouth, to define the flavor of the recipe. The ribbings increase the surface area, to extend the staying power of the sour or sweet notes of the various seasonings; the loops catch small fragments of flavor; the spirals withhold and amplify the density of sauces. Pasta was created as a carrier of sauces, and there are no limits to it in this marvelous vocation. And Italian gastronomic tradition, so widely varied in its regional and territorial products, offers an extraordinary wealth of combinations, worthy of being proposed a new for an international audience, to respond to the hasty and quotidian repetitiveness resulting in unchanging cuisine. Thus was born the idea for a new book on pasta, the fruit of Academia Barilla's gastronomic experience and of Barilla's centuries-old technological competencies, to promote 360° knowledge about pasta, giving value to the extraordinary variety of the formats produced today in Italy — at least 300 — combining them in simple and varied preparations, each one tested and experimented with by the chefs at Academia Barilla, along with text and suggestions for excellence in the final result. The volume, large in format and with a carefully-designed editorial program, is structured using the individual formats as the basis. It presents their technical and physical characteristics; reports origins of their names and brief historical annotations, rich with significance; suggests ideal combinations with sauces and seasonings; and proposes traditional recipes from Italian gastronomy, splendidly illustrated using images produced during the preparation. A different and original point of view for discovering how much originality — and taste — is hidden behind a plate of pasta

A sourcebook of pasta cookery, including classic and regional Italian specialties, sauces from the basic to the exotic, and some low-calorie selections as well

"A pasta lover's delight and a culinary treasure that can provide the basis and foundation for memorable gatherings of family and friends." —The Midwest Book Review Pasta Friday is a weekly pasta tradition that turns neighbors into friends, and friends into family. Restaurateur and food writer Allison Arevalo shows you how to start your own tradition by cooking comforting, delicious pasta dishes to feed your family on a busy weeknight, or for a crowd on the weekend. It's not about entertaining, but sitting down with family and friends to eat together, and connect over big bowls of cannolicchi with red pepper sauce, pappardelle with slow-cooked pork ragu, trofie with pesto, and more. Find the right dish for any week of the year from the 52 comforting pasta dishes and 16 creative salads, organized by season. And, be sure to sprinkle in some extras like crispy, spicy prosciutto, lemon breadcrumbs. Each recipe uses a different pasta shape, so you can have fun experimenting with calamarata, gnocchetti, paccheri, and mafalda, or simply using traditional spaghetti. There are plenty of tips for scaling the recipes up for a crowd, shopping on a budget, and finding time to cook, along with wine pairings, and gorgeous photography. You'll fall in love with the Pasta Friday tradition, and start hosting your own before you know it. "A true testament that grace, kindness, and generosity can help build community and spread love for good food while nurturing a peaceful and joyful world, especially for our children." —Rolando Beramendi, author of Autentico: Cooking Italian, the Authentic Way

Pasta Grannies: The Official Cookbook

Homemade Pasta Made Simple

Pasta by Design

Pasta, Pretty Please

The Great Pasta Escape

Pasta Improvvisata

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

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 tales behind Italy's most famous dishes (some true, some not-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 Assassin'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.

Award-winning chef Marc Vetri wanted to write his first book about pasta. Instead, he wrote two other acclaimed cookbooks and continued researching pasta for ten more years. Now, the respected master of Italian cuisine finally shares his vast knowledge of pasta, gnocchi, and risotto in this inspiring, informative primer featuring expert tips and techniques, and more than 100 recipes. Vetri's personal stories of travel and culinary discovery in Italy appear alongside his easy-to-follow, detailed explanations of how to make and enjoy fresh handmade pasta. Whether you're a home cook or a professional, you'll learn how to make more than thirty different types of pasta dough, from versatile egg yolk dough, to extruded semolina dough, to a variety of flavored pastas—and form them into shapes both familiar and unique. In dishes ranging from classic to innovative, Vetri shares his coveted recipes for stuffed pastas, baked pastas, and pasta sauces. He also shows you how to make light-as-air gnocchi and the perfect dish of risotto. Loaded with useful information, including the best way to cook and sauce pasta, suggestions for substituting pasta shapes, and advance preparation and storage notes, Mastering Pasta offers you all of the wisdom of a pro. For cooks who want to take their knowledge to the next level, Vetri delves deep into the science of various types of flour to explain pasta's uniquely satisfying texture and how to craft the very best pasta by hand or with a machine. Mastering Pasta is the definitive work on the subject and the only book you will ever need to serve outstanding pasta dishes in your own kitchen.

PastaThe Essential New Collection from the Master of Italian CookeryQuadrille Publishing Ltd

The pasta ninja and Instagram star Linda Miller Nicholson delivers her first cookbook, a stunning cornucopia of pasta in every color and shape, all created by hand using all-natural colors from vegetables, herbs, and superfoods—and including 25 dough recipes, 33 traditional and modern shaping techniques, and the perfect fillings and sauces to make your creations sing! Linda Miller Nicholson began making pasta at age four, but started adding color to it several years ago to entice her son to eat more vegetables. Her creations became a viral sensation, attracting fans worldwide who are mesmerized by her colorful and flavorful designs. Now, with Pasta, Pretty Please home cooks can create dreamy, dazzling pastas in their own kitchens using only all-natural ingredients—flour, eggs, vegetables, herbs, and superfoods—that are true works of art. Playful and inviting, Pasta, Pretty Please includes recipes, techniques, tips, and inspiration. Linda starts with recipes for basic doughs—standard egg dough, various gnocchi doughs—and works her way up to recipes for dough in many colorful shades. She teaches you just how many colors are pastable and what kinds of pigmented vegetables, fruits, and spices you can use to color your pasta—such as mixing turmeric with parsley for just the right shade of chartreuse, or using activated charcoal powder to create black pasta. She also shows you how to roll out dough, cut and form many pasta shapes, and gives tips for retaining brilliant colors even when cooked. Once you've mastered the basics, you'll find recipes for more elaborate patterns and colors that are sure to impress your family and friends. Linda reveals how to layer colors to make multi-colored doughs in recipes including: Rainbow Cavatelli Polka Dot Farfalle Emoji Ravioli Avocado Gnocchi Hearts and Stripes Pappardelle Argyle Lasagna Sheets 6-Colored Fettucine You'll also find recipes for spectacular sauces and fillings, such as: Golden Milk Ragu Pecorino Pepper Sauce with Broccolini Roasted Tomatoes with Basil Oil and Burrata Spiced Lamb Yogurt Sauce Rustic Squash Filling Classic Ricotta Filling Pepperoni Pizza Filling Featuring beautiful pasta in a rainbow of colors and a variety of shapes, patterns, and sizes, Pasta, Pretty Please is an artistic treasure trove that will please the eye and the palate. Buon Appetito!

Those who love pasta -- and who doesn't? -- usually like to eat it often and in many forms, including risotto or rice. Pasta is delicious, filling, and healthy. It can be simple and hearty. The Complete Pasta Cookbook offers generous and inspiring helping of recipes from the: chefs at Williams-Sonoma, beautifully illustrated with easy-to-follow instructions.

Simple and Elegant Recipes from a Chef's Home Kitchen

Pasta and Ravioli

Healthy Pasta

Pasta [A Cookbook]

The Pasta Friday Cookbook

The Ultimate Pasta Machine Cookbook

Pasta E Basta

SHORTLISTED FOR THE ANDRE SIMONS FOOD & DRINK BOOK AWARDS Sometimes cookbooks aren't just cookbooks. Exquisitely designed, beautifully written and featuring mouth-watering photography, this gorgeous tome from Guardian columnist and award-winning food writer Rachel Roddy is perfect for pasta lovers! Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of 100 essential pasta and pasta sauce recipes. Along with the recipes are short essays that weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg; shapes made by hand and those rolled a by machine; the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. The A-Z of Pasta tells you how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, ragù and carbonara - to the unfamiliar (but thrilling). This is glorious celebration of pasta from one of the best food writers of our time. _____ 'I love this book. Every story is a little gem - a beautiful hymn to each curl, twist and ribbon of pasta.' Nigel Slater 'Rachel Roddy describing how to boil potatoes would inspire me. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now' Simon Hopkinson 'Rachel Roddy's writing is as absorbing as any novel' Russell Norman, author of Polpo 'Roddy is a gifted storyteller, and a masterful hand with simple ingredients' Guardian Cook

Lavishly illustrated, large format collection of pasta recipes, both new and traditional. Includes information about different types of pasta and an index. The author is an award-winning book designer and former chef.

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.

An innovative collection of 85 brand new pasta recipes. Versatile and filling, pasta is an increasingly popular staple of cooking, this work shows that it can form the basis of the simplest supper dish or something more stylish.

"A lavishly photographed cookbook for pasta and noodle connoisseurs of all levels of skill." —Frank Brasile, Shelf Awareness for Readers "Try to avoid the temptation of circling certain recipes before you give the book as 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 wow guests and savor the fruits of your labor. The Ultimate Pasta and Noodle Cookbook will be a gorgeous keystone addition to any cookbook library!

Let's Eat Together

Sauces & Shapes: Pasta the Italian Way

The Sexy, Skinny, and Smart Way to Eat Your Favorite Food: A Cookbook

Mastering Pasta

Noodles, Please!

A Just Gorgeous Cookbook: 100+ Recipes and Stories

Mastering the Elements of Good Cooking

Demonstrates how to improvise pasta dishes and includes recipes for such dishes as ravioli with scallop mousse and red pepper sauce and cavatelli with morels, montasio, and arugula

Offers recipes for more than forty pasta dishes, including whole wheat penne with braised garlic and radicchio, linguine with clam sauce, and roasted-eggplant lasagne.

Following the success of the international best-seller, The Silver Spoon, this is the ultimate book on pasta, featuring 350 classic and modern recipes from the same team behind the Italian classic. The recipes in The Silver Spoon: Pasta are easy to follow and fully explained for American home cooks, and include some of the most popular pasta dishes from The Silver Spoon, along with hundreds of brand new recipes collected by the same team and published in English here for the first time. The Silver Spoon: Pasta offers detailed descriptions and cooking tips for both dried and fresh pasta and instruction on the traditional art of combining various pasta shapes with the right sauces. Featuring specially commissioned photographs and illustrations, its simple format makes it both accessible and a pleasure to read and use. Recipes include favorites such as Spaghetti Carbonara, Bucatini with Fried Bread Crumbs, Three-Color Ricotta Lasagna, Bow Ties with Smoked Pancetta, Tagliatelle with Sage and Tarragon Chicken Sauce, Shells with Gorgonzola and Pistachios and Chanterelle and Thyme Ravioli. Whether you are feeding the family, cooking for one, or preparing an elaborate dinner party, The Silver Spoon: Pasta has the perfect dish for every day of the year.

Join a ragtag group of pasta as they complete the greatest escape of their lives in this hilarious new book by Miranda Paul! Since the beginning of their lives (which was earlier that morning), the pasta at the factory followed the rules. They stuck to their own kind. They stayed still in their packaging. And they never spoke to humans. That is, until they discover what it really means to be pasta: They will eventually be eaten by humans! Fettuccine is scared, Ramen is outraged, and Mac is just trying to keep the peace among all the pasta. Will they be able to work together to use their noodles and concoct a great escape?

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 Tortelloni 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.

A Complete Guide with Recipes

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

How to Improvise in Classic Italian Style

The Art of Making Spectacular Pasta – with 40 Recipes

I Love Pasta

The Art and Practice of Handmade Pasta, Gnocchi, and Risotto [A Cookbook]

Salt, Fat, Acid, Heat

Learn to make pasta from New York Times bestselling author and Food Network star Giada De Laurentiis! For Giada De Laurentiis, pasta has always been one of the great pleasures of the table: it's healthy and delicious; it can be light and delicate or rich and hearty; it's readily available and easy to prepare–everything you want in a meal. And nothing satisfies a craving for Italian food quite like it! In Everyday Pasta, Giada invites you to share her love of this versatile staple with more than a hundred brand-new recipes for pasta dishes, as well as for complementary sauces, salads, and sides tempting enough to bring the whole family to the dinner table. Without forgetting about the classics we all love, Giada makes the most of the many varieties of pasta available to create recipes that combine familiar flavors in exciting new ways. Although most of these dishes are all-in-one meals in themselves, Giada also supplies recipes for her favorite appetizers, side dishes, and salads to round them out. Whether you're looking for a simple summer supper that makes the most of seasonal vegetables or seeking comfort in a pasta bowl on a cold winter's night, Everyday Pasta offers just the thing, including: · Tuna, Green Bean, and Orzo Salad · Crab Salad Napoleans with Fresh Pasta · Roman-Style Fettuccini with Chicken · Baked Pastina Casserole · Tagliatelle with Short Ribs Ragou · Spaghetti with Eggplant, Butternut Squash, and Shrimp Easy to prepare and endlessly versatile, pasta makes a wonderful quick supper when time is short but easily becomes an elegant meal when the occasion requires. In Everyday Pasta, Giada shows you how, with a few basic ingredients from the fridge and the pantry, you're never more than minutes away from a delicious pasta dinner.

From 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.

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.

The Pasta Man, Mateo Zielonka, makes the most spectacular, original pasta you've ever seen. Striped, spotted, red and green and black, and every shape imaginable, Mateo's pasta is a carb-lover's dream. Now in The Pasta Man, Mateo reveals for the first time how you too can make his beautiful creations. Starting with classic golden dough, and with "how to" sections guiding you through every shape and effect, from spots and stripes (using all-natural ingredients), lasagne sheets and pappardelle, ravioli pillows, tortellini and other glorious filled pastas, he then offers 40 recipes for delicious sauces and suppers in which to showcase your delicately crafted pasta. Illustrated with beautiful photography and clear step-by-step instructions, whether you're a pasta beginner or enthusiast, let yourself be guided by a master and make your own pasta a work of art.

Learn how to make pasta the authentic Italian way with tips, techniques, and recipes from the chefs of Eataly, the world's greatest Italian food market. From dried pasta to fresh pasta and stuffed pasta, this book culls the wisdom of Eataly's pasta experts and presents dishes, some classics but many 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 Eataly'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.

American Sfoglino

Pasta by Hand

The Ultimate Pasta and Noodle Cookbook

The Authentic Pasta Book

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

Peace, Love, and Pasta

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.

Includes 150 recipes for making authentic Italian sauces, soups and handmade pastas at home, as well as clear instructions for the necessities when stocking an Italian pantry, cooking al dente, stuffing ravioli and selected cheeses. 35,000 first printing.

WINNER OF THE JAMES BEARD FOUNDATION 2020 AWARD FOR BEST SINGLE 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 tubes 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.

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 all 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 Vaserfirer 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 gourmands 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.

Over the last few years the technologies employed in the production of dry pasta and semolina have changed dramatically. This highly practical book examines these changes and gives commercially relevant information to the reader in the areas of durum wheat, semolina production, pasta mixing and extrusion, shape design and quality assurance. Written principally for food technologists working with pasta as an end product or as an ingredient, this book is also an essential reference source for academic, research and teaching institutions.

Flour + Water

Everyday Pasta

A Cookbook

Pasta: Recipes from the Kitchen of the American Academy in Rome, Rome Sustainable Food Project

A Vibrant Approach to Handmade Noodles

Pasta and Semolina Technology

Pasta

"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 Tortelloni, Pumpkin Gnocchi, Tortellini Bolognesi, Ricotta Gnocchi, Creamy Mushroom Sauce, Pesto Alla Genovese, Arrabbiata 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.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

Having grown up with Lidia Bastianich as their mother, Tanya and Joe Bastianich are no strangers to great-tasting Italian cooking. Today, the siblings both have illustrious careers in the culinary world—writing cookbooks, running restaurants, hosting television shows—and yet they are still faced with the question that many of us encounter in the kitchen every day: how can we enjoy the pasta that we crave in a healthy and satisfying way? Here, the brother and sister have paired up to give us that answer in 100 recipes, each under 500 calories per serving, that are as good for you as they are delectable. This wonderfully informative, easy-to-use cookbook provides simple ways to make pasta an integral part of a healthy and well-balanced lifestyle, even if you're gluten-free. Do not be fooled: this is not a diet book. There are no tricks and no punishing regimens—it is just a simple guide to enjoying more of the food you love in ways that are good for you. Using ingredients and cooking methods that maximize taste but minimize fat content, Joe and Tanya will teach you what different grains mean to your diet, how to pair particular grains with sauces, why better-quality pasta is healthier for you, the health benefits of cooking pasta al dente, and how to reduce fat and calories in your sauces. The recipes consist of regular, whole-grain, and gluten-free pastas, including classics like Spaghetti with Turkey Meatballs and Linguine with Shrimp and Lemon, as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; Bucatini with Broccoli Walnut Pesto; Summer Couscous Salad with Crunchy Vegetables; Spaghetti and Onion Frittata; and many more. All under 500 calories! This book will revolutionize the way you think about pasta. Buon appetito!

****THE JAMES BEARD MEDIA AWARD WINNER FOR BEST PHOTOGRAPHY* "Evan Funke's respect for tradition and detail makes American Sfoglino 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 sfoglino with the help of the rich imagery and detailed instructions provided by Evan Funke and American Sfoglino. A comprehensive guide to making the best pasta in the world: In this debut cookbook from Evan Funke, he shares classic techniques from 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 sfoglino (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 tortelloni. Beginning with four foundational doughs, American Sfoglino 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.***

Even if you haven't landed one of the coveted internships in the kitchen at the American Academy in Rome, you can have a behind-the-scenes tutorial in the way that pastas and sauces are made in its kitchen. The recipes in Pasta are arranged in the same order as the interns are taught to make them, from simple to more complex, and are organized the way Italians think about pasta, not only as fresh or dry but by the base of the sauces (oil, tomato, meat, and vegetable). Even the most sophisticated cooks will be intrigued by chef Christopher Boswell's engaging notes that explain what makes the flavors work together, why and how the sauces work with the pastas, and what makes a dish not only great but unforgettable. He includes simple techniques, small refinements, and easy variations. Among the more than ninety recipes you'll find 'nduja, a soft, spicy sausage spread from Calabria; a sauce that unexpectedly pairs basil and asparagus; delicate and refreshing summer pastas; and hearty and earthy vegetarian dishes. You'll find the go-to dish of southern Italian families, made when no one can agree on what they want to eat; a recipe traditionally made by shepherds that uses three ingredients readily found in most modern kitchens; inventive sauces that are riffs on the classics; and iconic sauces whose success depends on something as simple as when to grind the pepper. The influence of Chez Panisse is everywhere in Pasta (Chef Boswell is an alum and the Rome Sustainable Food Project at the American Academy was founded by Alice Waters). Sauces—and even meatballs—are often lighter than their Italian counterparts. Flavors are bright. Ingredients shine. Each dish tells a unique story.

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

The Silver Spoon Pasta

Stories, Shapes, Sauces, Recipes

The Glorious Pasta of Italy

The Essential New Collection from the Master of Italian Cookery

Pasta is Enough

The Classic Pasta Cookbook

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.

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 Kenedy, 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.

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.

Looks at the design and mathematical principles for over ninety pasta shapes through a classification tree based on physical characteristics and profiles that include descriptions, photographs, formulas, and cooking times for each pasta shape.

Chronicles the history of pasta, describing its origins in China and Italy and examining its spread around the world and its evolution into its innumerable modern varieties.

An Italian Love Story in 100 Recipes

A Master Class in Handmade Pasta

An A-Z of Pasta

The Secrets of Italy's Best Home Cooks

A Collection of Italy's Regional Hand-Shaped Pasta

The Story of a Universal Food

The Pasta Man

"Celebrating the versatility, popularity, and ubiquity of noodles, this board book gives hungry readers a delicious tour of pasta dishes from a variety of cultures and countries." —Kirkus Reviews Here's an alphabet book to set your taste buds aflame. Noodles are a universally loved food, from Ash Reshteh in Iran to Zaru Soba in Japan. In this board book shaped to mimic bowls, readers will discover 26 different varieties as they eat their way through the alphabet. Who knew noodles could be served so many ways: long and short, hot and cold, spicy and sweet, in broth and baked, paired with vegetables, meat and fish. Noodles, Please! provides a culinary tour of the world, highlighting cuisines from over a dozen different countries. With each new letter, a new dish is introduced identifying its country of origin and name written in both English and the country's native language. Whether learning about Tallarines Verdes for the first time, or a Naengmyeon aficionado, readers young and old are sure to slurp this one right up.

The Geometry of Pasta

The Pasta Queen

Williams-Sonoma Collection: Pasta

Complete Pasta Cookbook

Eataly: All About Pasta

The New Book of Pasta