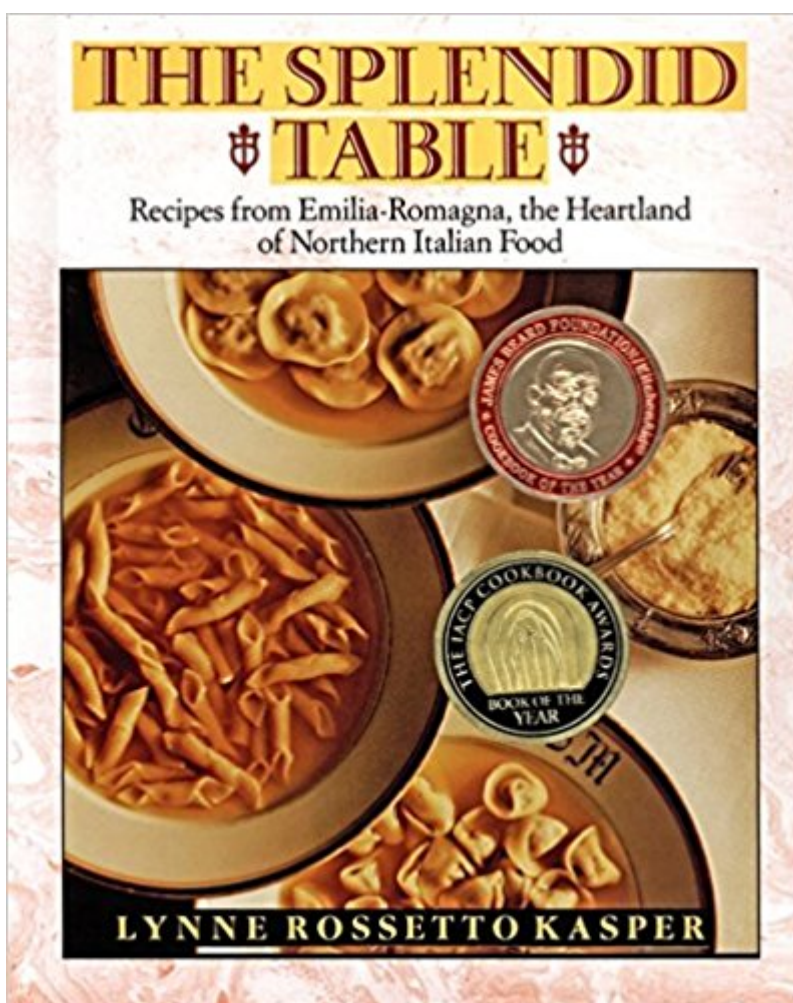


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The Splendid Table: Recipes From Emilia-Romagna, The Heartland Of Northern Italian Food



Synopsis

Just when you thought you knew the best of Northern Italy, along comes Lynne Rossetto Kasper to introduce you to Emilia-Romagna, a fertile wedge between Milan, Venice, and Florence, as gastronomically important as any land in the world. The lush homeland of balsamic vinegar, Prosciutto di Parma, tortellini, and Parmigiano-Reggiano cheese, this is a region venerated by Italy's food cognoscenti. "Ask an Italian where to take only one meal in Italy, and, after recommending his mother's house, he will more than likely send you to Emilia-Romagna," writes Kasper. A cuisine at once voluptuous and refined, the dishes of Emilia-Romagna's kitchen are literally irresistible. Just listen to the names: "Little" Spring Soup from the 17th Century, His Eminence's Baked Penne, Modena Crumbling Cake. Then imagine sitting down to a dish of Hot Caramelized Pears with Prosciutto, a Risotto of Red Wine with Fresh Rosemary or a Pie of Polenta and Country Ragù. The first American book to present the food of this singular northern region, *The Splendid Table* is an Italian cookbook for the nineties. It will take you from Parma, Bologna, Modena, Ravenna, and Ferrara to tiny villages in the foothills of the Apennines, from Renaissance banquet halls to the simplest of farmhouses, offering history, folklore, and substantive cooking tips along the way. Among the things you will find are: A 56-recipe pasta chapter including many never before seen in America. From fast and easy dishes such as Linguine with Braised Garlic and Balsamic Vinegar to a lasagne of chicken, pine nuts, and currants. A veal Parmigiano like no other—Pan-Fried Veal Chops with Tomato Marsala Sauce, the whole finished with curls of Parmigiano Reggiano cheese. An array of meatless or almost meatless recipes. Grilled vegetables with maccheroni; a country dish of braised lentils with ribbons of pappardelle and crisp nubbins of pancetta; Tortellini of Artichokes and Mascarpone; or Fresh Tuna Adriatic Style. Straight out of the Renaissance but perfect for today, a sumptuous tortellini pie, ideal for important dinners and holidays. A salad of tart greens, Parmigiano-Reggiano cheese, and Prosciutto di Parma with a warm garlic and balsamic dressing and many other antipasto dishes. Over thirty dessert recipes including Chestnut Ricotta Cheesecake and Torta Barozzi, a mysterious chocolate cake made at only one pastry shop in the entire region. "A Guide to Ingredients" that shares the secrets of how to select, use, and store the very best balsamic vinegars, olive oils, porcini mushrooms, Prosciutto di Parma, mortadella, Parmigiano-Reggiano, coppa, fresh herbs, and much more. Encounters with Lucrezia Borgia, Gioachino Rossini, Napoleon's Empress Marie Louise, Giuseppe Verdi, Arturo Toscanini, Carlo Bergonzi, Renata Tebaldi, and Luciano Pavarotti, all characters in the epic of Emilia-Romagna. *The Splendid Table* is the Italian cookbook America has been waiting for—a book firing our passion for Italian food while responding to our health concerns. It not only reveals Italy's best-kept culinary

secret, the great cuisine of Emilia-Romagna, it is at the same time one of the most important teaching books of our era. Know it will become a good friend, well thumbed and lovingly stained over years of good cooking and good reading. 24 pages of finished dishes in full color. 200 recipes with wine and menu suggestions.

Book Information

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Customer Reviews

This collection of recipes, history, food and folklore--surrendered by a tiny yet culinarily fertile region of Italy--was ably amassed by cooking teacher and writer Kasper. Even people "with only a passing interest in food" are likely to "recognize . . . this region's products." Among them are: Balsamic vinegar, Parmigiano-Reggiano cheese and prosciutto di Parma. Northern Italy is also where the renowned rich Ragu Bolognese comes from; Kasper includes both a historical and a modern version, as well as a selection of kindred sauces, such as game ragu and an unusual ragu of giblets. She pays homage to recipes ranging from the 16th century (rosewater maccheroni Romanesca) to the 18th (a Cardinal's favorite baked penne), but pays equal and fascinating attention to modern inventions: tagliatelle with caramelized onions and fresh herbs, and a lasagna of wild and fresh mushrooms. Nor does Kasper omit recipes incorporating the most famous native products. Balsamic roast chicken and sweet peas with prosciutto di Parma is an outstanding example. Rounding out various virtues are easy rules of thumb for making fresh pasta and a reliable guide to ingredients. Photos not seen by PW. Copyright 1992 Reed Business Information, Inc.

From an American food writer and cooking teacher, an informed and enthusiastic culinary tour of the northern Italian region of Emilia-Romagna, famous for its fervently upheld cooking traditions and as the source of tortellini, Bolognese rag—, Parmigiano- Reggiano cheese, and balsamic vinegar. This last ingredient appears here in everything from pesto to rabbit stew, veal scallops, and an enticing pot-roasted lamb with wine and olives; and Kasper, who devotes several pages to the mysteries and hierarchies of balsamic vinegar, passes along a tip for simulating the expensive ``craftsman'' quality with more common versions. It's the kind of cookbook that comes with a bibliography and with copious historical and other background notes on the recipes and the different local traditions within the region. It also comes with descriptions high in swooning superlatives; fortunately, the recipes--many of them local specialties unfamiliar elsewhere--live up to the billing, both in their attention to flavor-enhancing detail and in the certifiably splendid nature of the dishes. Serious culinary explorers, Italian food enthusiasts, and readers of gastronomic travelogues will put this on their list. (Twenty-four pages of color photos--not seen.) -- Copyright     1992, Kirkus Associates, LP. All rights reserved.

This is one of my favorite Italian cookbooks, and I have some chef pals who cooked a glorious dinner of Tortellini Pie from this cookbook (I have made it several times, but was giving a dinner party and asked the chefs to make it for me). They had such fun with my cookbook that I gave it to them and bought this one to replace it...some of the recipes are a bit involved, but they are worth every moment, sauce, pastry, and smile that you put into the dishes. Every one of them that I have made has been spectacular....plus the second hand book I got is in much better shape than the one I gave to the chefs, at a third of my original book's price! If you like Italian food, this is the BEST cookbook for fancy "splendid" dishes...

This cookbook was written to be enjoyed by many different types of readers. Cooks with some experience in the kitchen will find ways to venture deeper into this specific region of Italy. While there are plenty of recipes to sharpen their skills, there are many recipes with only a handful of simple ingredients and easy-to-follow instructions that will produce outstanding and encouraging results for those with less experience. While this is by no means a cookbook dedicated solely to the health-conscious, the author offers genuinely viable alternatives to some of the richer ingredients while not compromising the integrity and essence of the original recipe. Additionally, while there are recipes designed for the adventurous with more time and greater access to specialty ingredients, a great number of recipes are made with everyday ingredients found in any large suburban grocery

store. One of the things that sets this cookbook apart (and by no means the only thing) is that it not only gives you the tools to prepare a feast for your tastebuds, it is a sensual feast for the eyes and imagination. It is interesting and visually pleasing enough to serve as a coffee table book, although it may become too marked up with olive oil and garlic to remain there for long. For those who enjoy eating but not necessarily cooking, there is enough here to inspire them to try their hand in the kitchen - or to hunt down a family member or friend who is a willing to create something for them! The stories and explanations about the influence of history and geography that are included with many of the sections and the recipes therein helps Emilia-Romagna and its people come alive on the pages. If someone is already a fan of Lynne Rossetto Kasper, either by way of her other cookbooks or her NPR radio show by the same name as this book, this is a must-have volume. It is written in the intimate and friendly style so enjoyed by her many fans. If you already own an embarrassingly large number of cookbooks (like me!) buy this one anyway even if it means donating another to the library to make room on the shelf. I recommend pouring yourself a glass of red wine, curling up on your favorite chair, and spending an afternoon daydreaming about the people and food produced among the sunny plains, hills, and mountains of this unique region of Italy. You'll find it nearly impossible to remain uninspired!

Got it as a gift. Recipes you will love and lots of interesting stories and info too.

Emilia-Romagna is the home to the world's greatest cheese (Parmaggiano), the world's greatest balsamic vinegar (Modena), The world's greatest ragus (Bolognese), the world's greatest hams and salamis (Parma, Mortadella, pancetta) and this cookbook teaches you what do do with these great gifts. The recipes are genuine. Imagine going to city hall in Bologna to talk to people about gold-standard recipes like ragus and Bolognese sauces. She does it. There are succinct guides to buying and identifying all the major products from the region. The recipes never fail to satisfy. Easily, the most sauce splattered, oil stained, water damaged, dog-eared cookbook in my house. I've had it for 15 years, and still, no other Italian cookbook I have ever bought comes close. This is a must-have, and will be a beloved gift if you get it for someone else.

Condition of used book was excellent. Every recipe has been wonderful to eat and straight-forward to prepare. We've lots of Italian cookbooks this is first exclusively from northern Italy, and I could not be more satisfied with the purchase.

So much more than a 'cook book' - essential for authentic Italian food preparation !

everything you would have like to have learned if you had toured Italy yourself...

"It's beautiful. It's got a little of everything in it. I enjoy listening to her pod casts and reading this book in the evening." ~ She Who Must Be Obeyed.

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