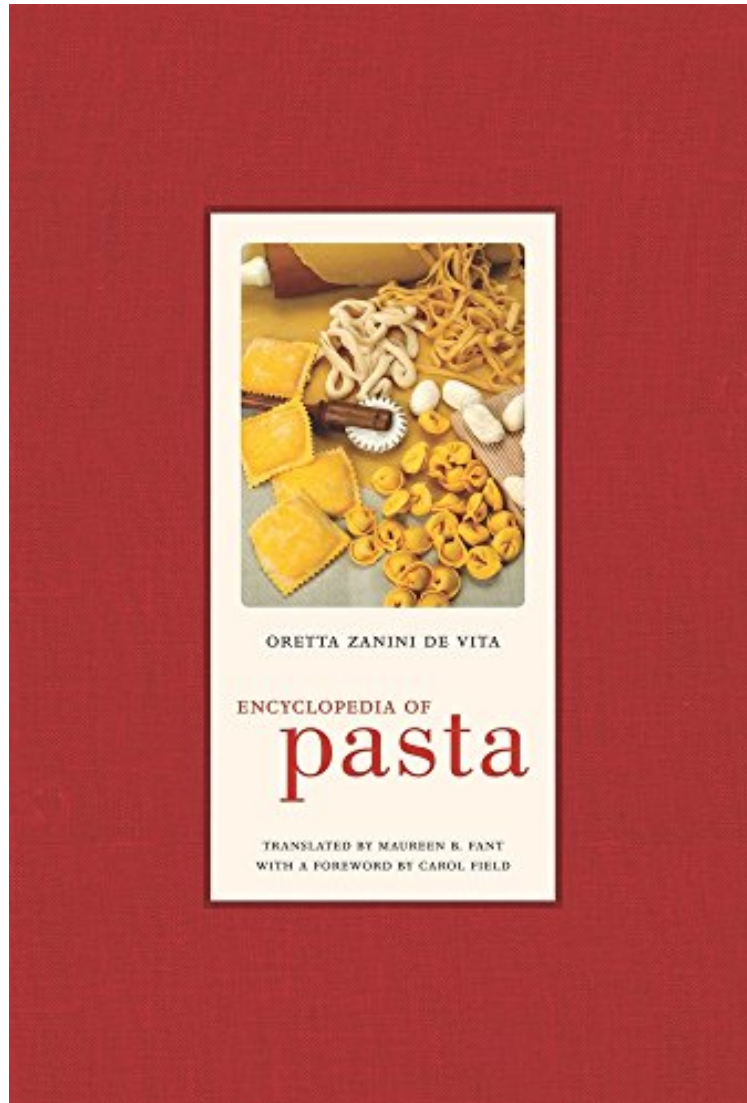


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Encyclopedia of Pasta (California Studies in Food and Culture)

Oretta Zanini De Vita

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#496805 in Books Oretta Zanini De Vita 2009-10-15 Original language: English PDF # 1 9.00 x 1.36 x 6.00l, 1.60 #File Name: 0520255224400 pages Encyclopedia of Pasta | File size: 62.Mb

Oretta Zanini De Vita : Encyclopedia of Pasta (California Studies in Food and Culture) before purchasing it in order to gage whether or not it would be worth my time, and all praised Encyclopedia of Pasta (California Studies in Food and Culture):

2 of 2 people found the following review helpful. it is a touchstone for endless fun in the kitchen By Hunter Angler Gardener Cook For serious pasta makers, this book is an absolute treasure trove of information about the myriad shapes and doughs and styles of Italian pasta and dumplings. This is not a how-to book, it is what it says it is: An encyclopedia of what's done in Italy. But if you know how to make pasta yourself, it is a touchstone for endless fun in

the kitchen. I find myself using the index most often: I'll have an ingredient, like rabbit or porcini or anchovies, and I will want to pair it with pasta or a dumpling. Chances are Oretta has written about some obscure pasta perfect with braised rabbit. Armed with solid knowledge about how to make pasta on my own, her entries tell me most of what I need to go from there. My only regret is that there were not more illustrations. The line drawings are beautiful and very clearly illustrate what the shape is supposed to look like, which can be tricky with some of the odder shapes. 1 of 1 people found the following review helpful. The ABC of pasta: history and culinary science of a great food By Pichierrri Fabio This is a great book about the historical and culinary aspects of pasta. The names of different type of pasta are arranged in alphabetical order, from "abbotta pezziende" (not so common a pasta name/type) to "zumari". In between you will find information about rigatoni, fettuccine, farfalle, and many other. The different pasta shapes combined with the presence/absence of ridges on the outer surface allows each pasta to capture the right amount of sauce. Some names are related to the shapes of pasta (eg. farfalle = butterflies) while others derive from old fairy tails or popular stories. The book is very entertaining and instructive, well done! A good complement to the Encyclopedia is "Pasta, a story of a universal food" by Serventi and Sabban. 0 of 0 people found the following review helpful. great resource By J. Gill This book is one of the best resources for pasta that you will find. very well written with a lot of information about every type listed along with the history and other aliases. ingredients, uses, methods, dimensions. everything you would need to know about the particular pasta shape. Only one criticism would be that they are listed alphabetically so you must know the name in order to find what you are looking for with ease. the plus side to this is that you will spend a bit of time reading a brief synopsis of all the pastas until you find what you may be interested in. if you get the digital version you can tag the shapes as you see fit for easy reference.

Spaghetti, gnocchi, tagliatelle, ravioli, vincisgrassi, strascinati pasta in its myriad forms has been a staple of the Mediterranean diet longer than bread. This beautiful volume is the first book to provide a complete history of pasta in Italy, telling its long story via the extravagant variety of shapes it takes and the even greater abundance of names by which it is known. Food scholar Oretta Zanini De Vita traveled to every corner of her native Italy, recording oral histories, delving into long-forgotten family cookbooks, and searching obscure archives to produce this rich and uniquely personal compendium of historical and geographical information. For each entry she includes the primary ingredients, preparation techniques, variant names, and the locality where it is made and eaten. Along the way, Zanini De Vita debunks such culinary myths as Marco Polo's supposed role in pasta's story even as she serves up a feast of new information. Encyclopedia of Pasta, illustrated throughout with original drawings by Luciana Marini, 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.

This wonderful resource is destined to become the definitive book on pasta. Starred