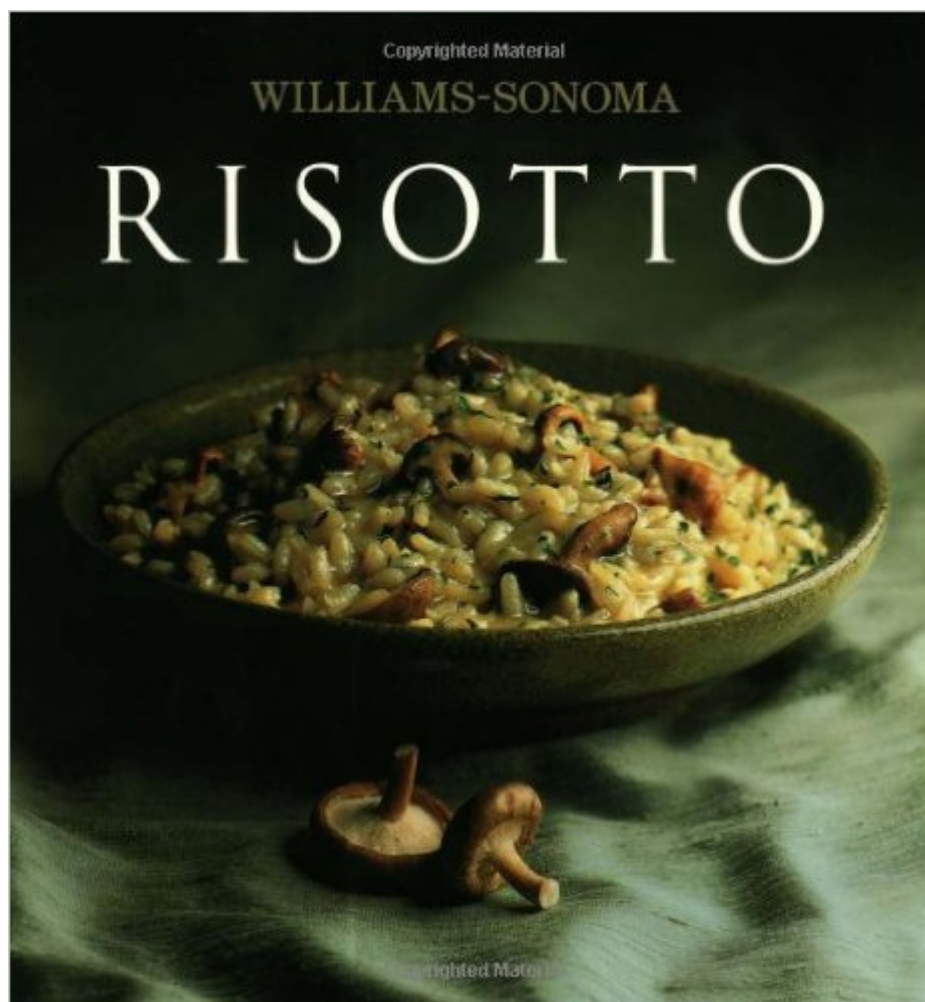


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Williams-Sonoma Collection: Risotto



Synopsis

Creamy risotto, dotted with fresh spring peas or delicate shellfish, is a classic of the northern Italian table. This versatile dish never ceases to please -- combining the satisfying flavors of tender rice, fresh herbs, and seasonal ingredients with delicious results. Whether featuring grilled sausage and bell peppers, wild mushrooms, or the perfect pairing of salmon and dill, risotto is as equally well suited to simple suppers as it is to formal dinner parties. Williams-Sonoma Collection Risotto offers more than 40 recipes, including old favorites and fresh new ideas, all rooted in the venerable Italian tradition. Warm up winter evenings with a rich, satisfying four-cheese risotto, or serve a light risotto with artichokes for an early summer supper. Delight guests with special dishes such as risotto-stuffed tomatoes or crisp risotto croquettes. Risotto recipes in the dessert chapter combine figs and almonds or chocolate and hazelnuts to complete this inspired collection. Full-color photographs make it easy to decide which risotto to prepare, and photographic side notes highlight key ingredients and techniques throughout, making Risotto more than just a fine collection of recipes. An informative basics section and glossary include everything you need to know to make this hearty Italian dish a trusted favorite in your kitchen.

Book Information

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Customer Reviews

I have seen risotto prepared in many different ways, unfortunately there is only one way to properly go about the task. Arborio or Carnaroli rice depending on your choice requires a certain method to

extract all of the creaminess from the rice while maintaining a good al dente texture. In this book, the author here has done a wonderful job of illustrating the proper way to produce a quality risotto. Nice photos to give you ideas as risotto leaves much room for experimentation once you have mastered the basics.

This is a really good book about Risotto. The recipes range from light to deliciously heavy and creamy. There are also very basic instructions and tips for the beginning Risotto maker.

I love to cook risotto. My friends love to come over and eat risotto. I bought this as a gift for a friend, and she's making her own risotto now and is hooked as well. There are beautiful photos with each recipe (something I really like). There are over 40 recipes, 6-8 in each of the following sections: Classics, Vegetable, Seafood, Poultry & meat, Special and Dessert Risottos. Has a Glossary and Index. You'll find a recipe you like for sure, and then will want to try making all of them.

Five stars for covering some basic risottos and a lovely pic for every one. However, other books on the topic offer a more expansive index of recipes along with expansive info on the history, geography, and the kinds of risotto rices used and the reasons why...this 'know how' just accentuates the risotto experience which obsessive Foodies like me like to be privvy to. Note too that each recipe is meant to feed a large family or a crowd, using 3 cups uncooked risotto rice, that makes a ton of risotto. I'm cooking for just two, so I have to cut in half or thirds all of the measurements from start to finish, a bit of a bother. Otherwise, this is a no-frills, uncomplicated way to jump in and get your risotto toes wet.

I love risotto, and I especially love it as a one-dish meal. This book is full of excellent recipes for risotto: vegetable, seafood, poultry and meat . . . even dessert risottos (which I haven't tried yet). The book is a pleasure to look through, choose a recipe from, and cook from. Highly recommended.

I purchased this book as a birthday gift for my wonderful son-in-law because he loves and makes a great risotto! I own a copy of this book and have made about eight of the recipes in it, all of which were fabulous! I can't wait for dinner at my daughter's house!

This book has some great risotto recipies both with meat and vegetarian. Was well worth the money since it is a lot cheaper than you find in the stores. It shipped quickly through prime and looks great

on a stand in the kitchen.

My nephew tasted risotto for the first time and wanted to learn to make it. He's 22 and just getting into a place of his own. He has asked me several times for my recipe, so I gave him a written page of instructions but wanted something more, so I bought this. I already have a similar book by another author, but the Williams-Sonoma version, as usual for Williams-Sonoma, is beautifully done, has very approachable recipes, and provides a motivation to get into the kitchen and start cooking.

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