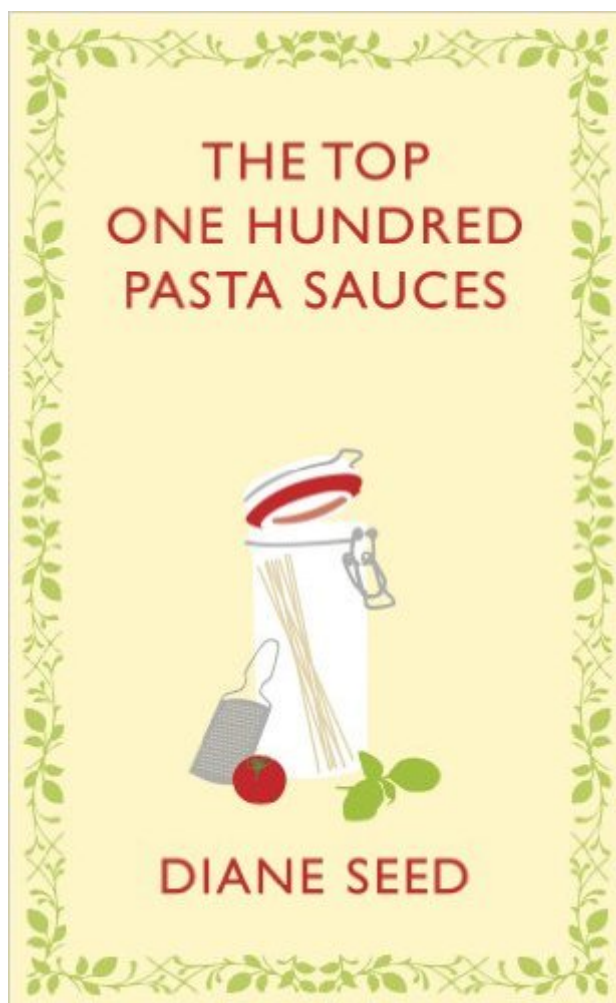


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The Top One Hundred Pasta Sauces (Square Peg Cookery Classics)



Synopsis

A charming revised edition of the classic Italian cookbook that has sold more than a million copies and been translated into 12 languages. With flavors bursting from the simplest ingredients, the authentic Italian pasta dishes offered here can make home cooking truly sensational. The scent of torn basil leaves, the sizzle of pan-fried prawns, the sight of an olive-studded spaghetti alla puttanesca—pasta sauces invigorate all the senses. In this definitive collection, Diane Seed shares the 100 best sauce recipes she has encountered in 40 years of living, eating, and cooking in Italy. Infinitely varied, it includes specialities from regions across Italy and classics we've come to love that are both delicious and economical, plus a few extra-special dishes that are perfect for occasions. This indispensable selection is as wide-ranging as Italian culture itself. Trusted by cooks for more than 25 years, its sensational yet simple recipes are an essential ingredient in every kitchen. Includes dual measures.

Book Information

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Customer Reviews

...but that's only because the best Italian cookbook is Diane Seed's "Top 100 Italian Dishes." There is nothing to dislike about this book! The misleading title complaint is only because this isn't just a book of pasta sauces, unless you consider things like Fusilli con Polpettine (Fusilli with meatballs) or Penne alla Alberoni (baked penne with shrimp and mushrooms) to be just a sauce. By the way, the meatballs and the baked penne are two of my top 10 favourite recipes -- I perfected the meatball

recipe, and I'm forever messing around with the penne, using scallops instead of shrimp, adding sake, feta cheese, green and waxed beans (but steam or zap those first, I discovered). It is such a foolproof recipe that it is possible to experiment like that and still know that dinner will be ready in 30 minutes, and that your guests will love it and demand the recipe. Warning: This is NOT a Westernized cookbook, it is an unapologetically Italian cookbook with extremely authentic recipes. There is very little meat in most of these recipes, and pairings of things that would rarely be thought of outside of Italy, like a main dish composed entirely of pasta, chickpeas, and celery. However, if you are prepared to be adventurous, and would like a source of wonderful meals that take less than 30 minutes to prepare, then this is the book for you. Come home exhausted, put a big pot of water on, sit down and relax until it boils, then create Linguine alle Olive in ten minutes flat. Linguine, garlic, black olives, olive oil, parsley salt, parmesan on the side, is all. You can dramatically change the recipe just by choosing what kind of black olives, from regular mild canned olives to intense oily kalamatas (I recommend the latter).

'The Top One Hundred Pasta Sauces' by Diane Seed, Illustrated by Robert Budwig, is only slightly misnamed in that it is really a book of the author's top 100 favorite pasta dishes. Every recipe is a combination of a specific shape and variety (dried or fresh) of pasta, a specific cooking method (baked or top of the stove), and a specific 'finishing touch' of cheese, parsley, basil, or what have you. The best evidence that this book deals with dishes and not sauces is the concluding chapter which includes two different recipes for that ultimate pasta dish, the timballo or macaroni pie. The book does not select its top 100 from a study of other cookbooks, the author has selected these recipes from her own experiences with cooks throughout Italy from her base in Rome. That does not mean her selection of recipes is a lot different from what you get by polling 20 cookbooks of Italian recipes. Every recipe you may expect to find here is really here, even if a bit it may take a bit of looking to locate some favorites. This problem is exacerbated by the fact that the book has NO INDEX! If this were not such an otherwise so thoroughly delightful book, I would certainly consider this as grounds to demote it by at least one star. But with some perserverence, you will find Pasta Puttanesca, Spaghetti Carbonara, Ragu Bolognese, Rigatoni with four cheeses (mac and cheese), Pasta Primavera, Pasta with Pesto, Pasta and meatballs, and the aforementioned timballi recipes. The only 'famous' pasta recipes I could not find were fettucini Alfredo, a Vodka sauce, or any gnocchi recipes, although there were several cream based sauces and also many which were made with either wine or brandy.

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