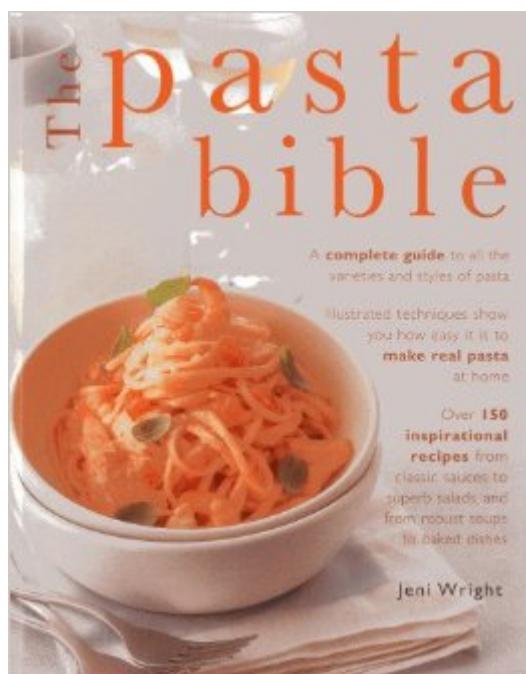


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# The Pasta Bible: A Complete Guide To All The Varieties And Styles Of Pasta, With Over 150 Inspirational Recipes From Classic Sauces To Superb Salads, And From Robust Soups To Baked Dishes.



## Synopsis

A comprehensive guide to choosing, making, cooking and enjoying Italian pasta, featuring 150 classic and original recipes shown in 800 tempting photographs. From simple yet hearty soups to fresh and healthy salads, and from rich and warming bakes and casseroles to delicately stuffed pasta parcels, this is the book for every pasta lover.

## Book Information

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## Customer Reviews

My wife is an accomplished "cook" in her own right and although she has a myriad of cooking books, she always refers to The Pasta Bible for new recipes or simplified techniques and variations on her own pasta recipes taught to her by her family. The layout of the book is simple and as such easy to follow. Jeni's description of the different types of pasta makes it easy to prepare the menu and mood of the meal be it for a dinner party or just a family pasta evening meal. Regional location of how, why and where the pasta originates from has actually given some insight to why some combinations in preparation and content do and don't work, not to mention some ideas for experimentation in flavour and presentation. A preamble of the dish is provided with every recipe followed by the ingredients list, short sharp and nothing left to the imagination, makes it simple to check the pantry and make up the "shopping list". The 1, 2, 3, step-by-step approach with insert photos again adds to the simplicity in the preparation and making of the pasta dish. The more involved dishes, like the making Ravioli, maintain the same step-by-step approach. Now I know how to make Spaghetti with Anchovies & Olives without over doing the Anchovies. A good read, for the

Beginner and the Proficient. Also makes a great present!!

I live in Italy, and the recipes in this book are true to the Italian cooking I've experienced. Most are easy and fast--meaning you can make the sauce as you boil the water and cook the pasta. Obviously, some recipes are more involved than that. Most of the ingredients required are fresh vegetables and cheeses--just as a true Italian would cook. I LOVE this book and always receive compliments on the meals I make from it!

I received this as a gift when I first began to cook. It is wonderful!! Recipes vary from easy to moderately difficult. There are clear instructions and every dish has a picture. There are many dishes that I use as my "stand-by" recipes for guests because they are simple, able to be prepared ahead and delicious. I highly recommend this to all cooks who love easy and delicious Italian meals.

This book is wonderful in many ways. It explains everything you need to know from the different types of wheat used to make pasta, how to make it from scratch, all the types of sauces you may use, even a great explanation on the different herbs and spices you could use!! Everything is wonderfully detailed and illustrated, and is divided by the different types of meat you could prepare it with. It has a LOT of great recipes which I intent to do, just wish I had more time. The only downfall for me is that it doesn't even mention gnocchi, which are my favorite.

Beautiful pictures, step by step recipes and good food. The pasta bible is worth every penny. I will be using this book a lot.

This book was very inexpensive to buy, and I'm glad that I did. The photos are beautiful, and makes you want to eat it now. I'm just learning how to make my own pasta, and this book is very helpful. I love the sections that explains various ingredients that are used for making pasta. The sections are broken down, so if I'm craving seafood-- there are plenty of choices. This is a very user-friendly cookbook that will help anyone-- amateur or advanced-- to make beautiful pasta dishes that would make any Italian proud!

This is THE best of my collection of cookbooks! The day I received this book, I whipped up a recipe, and dinner was a delight!! Very informative, easy to follow, and delicious dishes. Shipped fast, and in mint condition.

This has some of the simplest and yet most authentic and accurate recipes I've ever seen. Photography is great, most recipes have step by step photos, and instructions are remarkably simple and clear cut. I am an experienced italian cook and it has become my go-to reference for nearly all pasta dishes. Try the bucatini with pancetta and sausage; even if you use bacon instead, it's a huge family hit! I am buying 3 or 4 books as gifts, and one for my college son in his new apartment with a kitchen! Buy it!

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