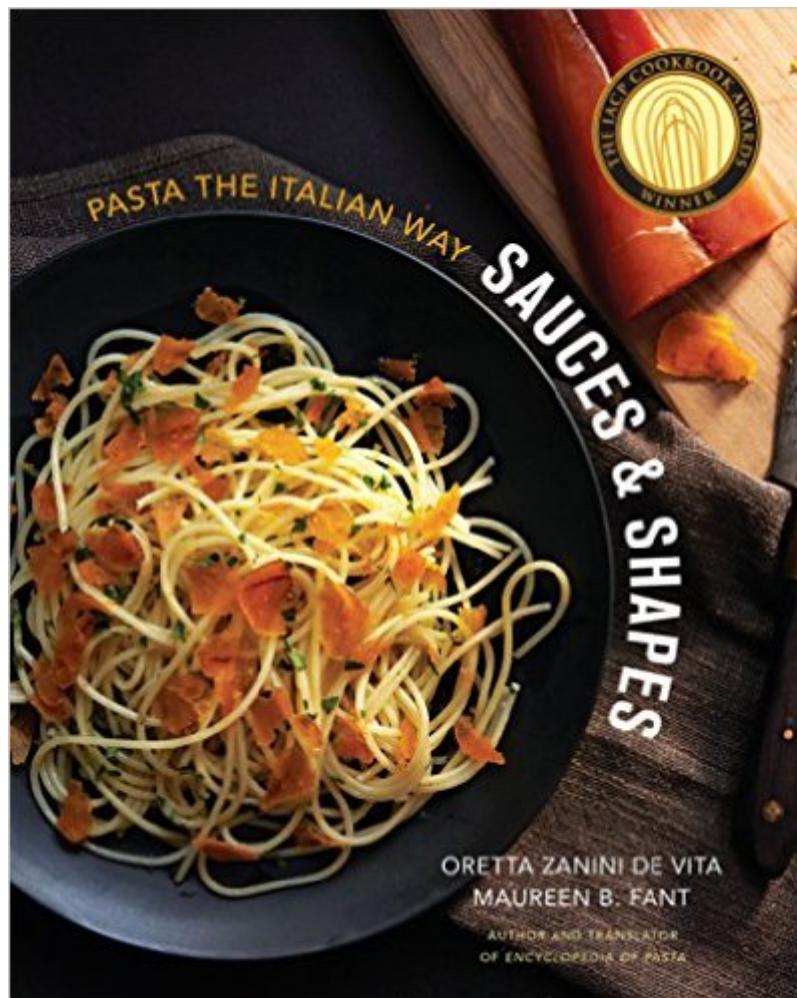


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# Sauces & Shapes: Pasta The Italian Way



## Synopsis

Winner of the 2014 International Association of Culinary Association (IACP) Award The indispensable cookbook for genuine Italian sauces and the traditional pasta shapes that go with them. Pasta is so universally popular in the United States that it can justifiably be called an American food. This book makes the case for keeping it Italian with recipes for sauces and soups as cooked in Italian homes today. There are authentic versions of such favorites as carbonara, bolognese, marinara, and Alfredo, as well as plenty of unusual but no less traditional sauces, based on roasts, ribs, rabbit, clams, eggplant, arugula, and mushrooms, to name but a few. Anyone who cooks or eats pasta needs this book. The straightforward recipes are easy enough for the inexperienced, but even professional chefs will grasp the elegance of their simplicity. Cooking pasta the Italian way means:Keep your eye on the pot, not the clock.Respect tradition, but don't be a slave to it.Choose a compatible pasta shape for your sauce or soup, but remember they aren't matched by computer. (And that angel hair goes with broth, not sauce.)Use the best ingredients you can find•and you can find plenty on the Internet.Resist the urge to embellish, add, or substitute. But minor variations usually enhance a dish.How much salt? Don't ask, taste!Serving and eating pasta the Italian way means:Use a spoon for soup, not for twirling spaghetti.Learn to twirl; never cut.Never add too much cheese, and often add none at all.Toss the cheese and pasta before adding the sauce.Warm the dishes.Serve pasta alone. The salad comes after.To be perfectly proper, use a plate, not a bowl.The authors are reluctant to compromise because they know how good well-made pasta can be. But they keep their sense of humor and are sympathetic to all well-intentioned readers. 24 pages of color photographs; black-and-white drawings

## Book Information

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## Customer Reviews

This is a book you have to READ not just grab recipes from. I LOVE this book. If you want to learn about Italians' idea of pasta this is the book for you. It's not about the shapes or the sauces but a philosophy of flavor that can teach things to be used in anything you cook. These women have opinions and they state them without being snarky or condescending. I've learned a whole new way of thinking about what I cook. Very glad I bought it.

Yet another book about pasta. An insightful book that challenges its readers to consider the obvious. Not just consider it, but ponder it. Which shapes go best with which sauces? Which sauces go best with which shapes? "Sauces and Shapes" is a thought provoking book of ideas that raises as many questions as it answers: To start: Cold water or hot? Salted or unsalted? To finish: Reserve the cooking liquid or discard it? In this book, nothing is what it appears to be at first glance. As in life: There are no easy answers.

I love cooking Italian sauces but I decided I needed to understand more about the selection of pasta shapes to accompany the sauces. This has become my reference book on the subject of pasta style selection and it has some good sauce recommendations to go along with the pasta styles. I have read many books about Italian cooking but this book references sauces that are very different from those I have found in other cook books. If you are cooking Italian for Italian guests, you will look like a pro if you use this book.

Sauces & Shapes is a cookbook for those who want to try to make real pasta, as it's made in Italian homes. I'm greatly enjoying working my way through the delicious sauce recipes, which are rigorous in their demand for authentic ingredients, but are otherwise generally quite easy. I haven't gotten up the courage to make any of the pasta noodles myself, but the instructions are there for a dizzying variety of pasta shapes, and they're clear and well-illustrated. Perhaps soon I'll be trying my hand at tagliatelle verdi and even gorganelli, thanks to this very informative and attractive cookbook. Carefully following several of the sauce recipes has already resulted in some fine meals in our home, and I'm looking forward to more.

If you are looking for authentic Italian recipes, this is the book for you! Each of the recipes I've tried have been outstanding. The writing is witty, accurate, and engaging.

delighted with this fabulous book! the recipes are excellent and easy to follow and the descriptions are mouthwatering and fun too! perfect!

Having traveled in Italy a good deal, I have been quite aware of the difference between the sauces and pastas there and what are presented as Italian sauces in this country. This is a wonderful book in recipes and cooking processes that take you into the Italian way. The several I have tried are delicious and authentic.

got this as a gift for an Italian friend who loves to cook for friends - she thought it was great! she opened it by accident to one of her favorite family recipes - a great choice for a reader who is also a foodie -

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