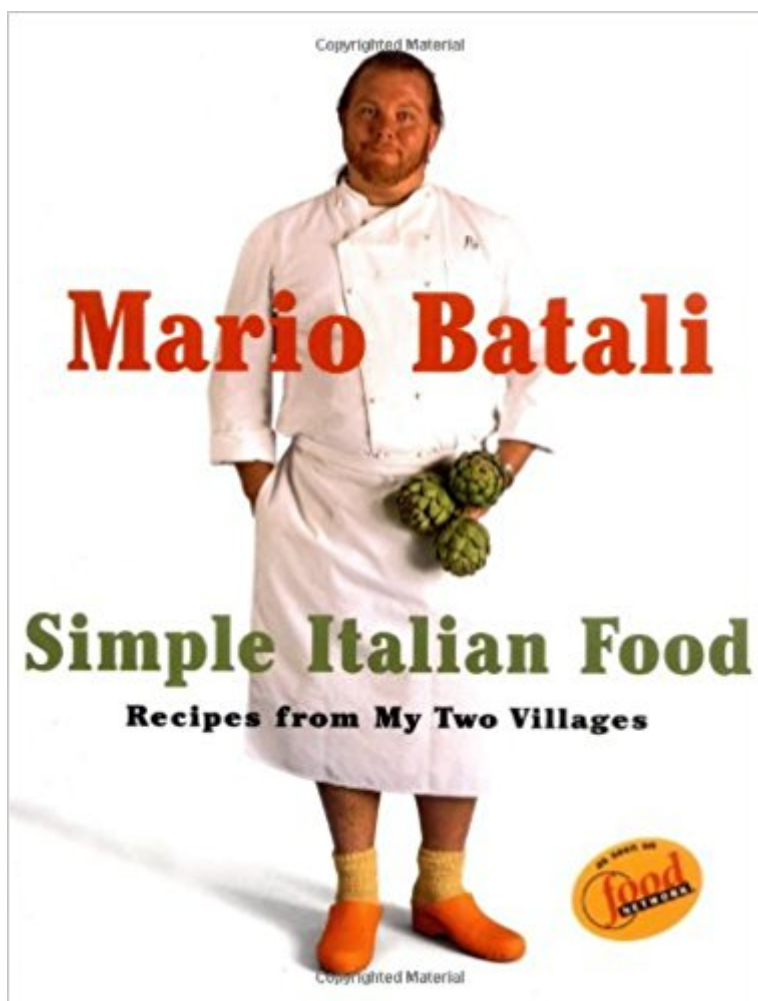




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Mario Batali Simple Italian Food: Recipes From My Two Villages



Synopsis

Perfectly pristine ingredients, combined sensibly and cooked properly, are the unmistakable hallmarks of the best Italian food. Chef Mario Batali, known to fans far and wide as "Molto Mario" from his appearances on television's Food Network and as chef of New York's much-loved Pizzeria Mozza restaurant, has elevated these simple principles to fine art, creating innovative new fare that pays tribute to traditional Italian home cooking in a distinctly modern way. Now, for the first time, more than 200 of his irresistible recipes for fresh pastas, sprightly salads, grilled dishes, savory ragus, and many others are gathered in *Simple Italian Food*, a celebration of the flavors and spirit of Italy. Mario draws inspiration for his distinctive dishes from the two "villages" that have left their stamps on his cuisine: Borgo Capanne, the tiny hillside village in Northern Italy where he lived and cooked for several years, and New York's Greenwich Village, where he has ready access to bountiful produce and outstanding artisan-made products; his full-flavored, smartly presented fare combines the best of both worlds. Chapters covering antipasti, pasta and risotto, fish, meat and poultry, contorni (side dishes), and cheese and sweets offer classic dishes such as Baked Lasagne with Asparagus and Pesto and pork loin cooked in caramelized onions and milk alongside Batali's own enticing improvisations--Penne with Spicy Goat Cheese and Hazelnut Pesto or Tuna Carpaccio with Cucumbers, Sweet Potatoes, and Saffron Vinaigrette. And because his recipes succeed on the strength of their ingredients rather than on virtuoso techniques, home cooks can easily duplicate the clear, clean flavors and lively presentations that are Mario's signature. Thirty-two pages of color photographs showcase Chef Batali's colorful and approachable recipes. Traditionalists as well as those who thrill to the new will want to make dozens of these crowd-pleasing dishes a permanent part of their repertoire and embrace Mario Batali's philosophy of *Simple Italian Food*.

Book Information

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Customer Reviews

Sure to excite lovers of the best Italian cooking, Mario Batali *Simple Italian Food: Recipes from My Two Villages* reenvision's classic home cucina with enticing results. Batali, known to fans as "Molto Mario" from his Television Food Network shows, and as chef-owner of Manhattan's much-loved Po and Babbo restaurants, presents nearly 250 of his favorite recipes, traditional and innovative, for delectable salads, pastas, grilled specialties, ragus, and desserts, among others. The collection, inspired by the cooking of Borgo Capparene, a hillside village in northern Italy, and Greenwich Village, where Batali culls exemplary ingredients for his restaurants, reflects Batali's commitment to simple cooking--impeccable ingredients sensibly combined and properly prepared. Cooks seeking deeply flavored, smartly presented dishes will embrace Batali's recipes for everyday meals and for entertaining. Arranged by courses, antipasti through formaggi and dolci (cheese and sweets), the uncomplicated dishes include White Bean Bruschetta with Grilled Radicchio Salad, Baked Lasagna with Asparagus and Pesto, and Roasted Porgy with Peas, Garlic, Scallions and Mint. Gorgonzola with Spiced Walnuts and Port Wine Syrup with fresh fruit would make a lovely conclusion to any dinner. Throughout, Batali provides advice on dish preparation; there are 32 pages of color photos and dozens of black-and-white shots of life in Batali's two villages. Batali's reliance on the best ingredients simply prepared, rather than on fussy restaurant techniques, places his dishes squarely in the realm of home cooks. They'll find his book a keeper. --Arthur Boehm

New Yorkers have long appreciated Batali's Po Restaurant, and fans of his cable television cooking show have come to respect his no-nonsense approach to teaching classic Italian cooking. Batali emphasizes the essentials of regional Italian cooking, carefully noting the similarities and differences as one travels from one ancient province to another. His pasta dishes come in true Italian style, heavy on the pasta itself, light on the sauce. Seafoods shine as main courses, and Batali's insistence that the famed fish stew cioppino actually originated in Liguria will no doubt offend San Franciscans, who have long claimed it as their own. Meat dishes waste nothing and make efficient use of all parts of the animals, including organs and feet. Although many of the vegetable dishes have some meat garnishes, there are plenty of recipes that will satisfy pure

vegetarians, too. Mark Knoblauch

I am a serious home cook living in California where fresh ingredients are readily available, but many recipes had something that would be very difficult to find or prepare. The Italian recipes were very authentic, and sounded delicious, but difficult for the average cook without a fishmonger.

From a simpler time when Nina poured and Jason waited, this collection was the first in what was to become a winning streak of recipe books from the then Pope of Cornilia Street, Mario Batali. Replacing my first, falling apart copy, I have cooked through these pages countless times, from NYC to Manhattan Beach and every dish was a spot on hit that brought me back to Po', MB's small-but-always-jammed first restaurant. The only caveat is to read through each entire procedure before you go shopping, as some of the ingredients are DIY items, but once mastered, you'll be cooking shellfish like a Sicilian Lifeguard and garlic bread just like Guido. Gnocchi could not be easier nor Ziti al Telefono more delicious. Combine the two, and you'll be transported to the shadow of Calzuro Arancia, Italy! Buy This Book!! You'll never regret it.

Tasty advise for better cooking.

There are the best recipes in here.. THE BEST

Good book.

I love Mario Batali, he's my favorite TV chef, and I'm pissed because my cable company changed the package I had so now if I want the Cooking Channel (which still plays reruns of Molto Mario) I have to pay 10 more bucks...but I digress. I've made a few of the recipes in here and they've turned out great. Some of them are a lot more complicated than the ones you see him do on the show and if I had the patience to make long recipes I'm sure they'd turn out great. The recipes are simple and easy to follow, I definitely recommend it to anyone who likes cooking Italian food.

Had so many things I have no idea where to buy them where I live now. Where I lived in Chicago everything was right there. I probably will never use it. Very disappointed.

bought it for the pasta recipes was a gift for my Mom she loves to make pasta and loves watching

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