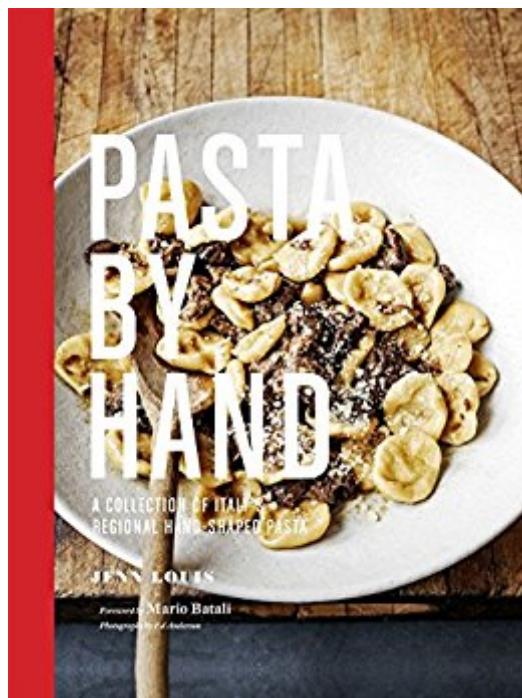


The book was found

Pasta By Hand: A Collection Of Italy's Regional Hand-Shaped Pasta



Synopsis

Pasta is the ultimate comfort food, and making it by hand is a favorite project for weekend cooks. From rising culinary star and 2012 Food & Wine Best New Chef Jenn Louis, this book includes more than 65 recipes for hand-shaped traditional pastas and dumplings, along with deeply satisfying sauces to mix and match. Louis shares her recipes and expertise in hand-forming beloved shapes such as gnocchi, orecchiette, gnudi, and spatzli as well as dozens of other regional pasta specialties appearing for the first time in an English-language cookbook. With photos of finished dishes and step-by-step shaping sequences, this beautiful book is perfect for DIY cooks and lovers of Italian food.

Book Information

File Size: 27007 KB

Print Length: 208 pages

Publisher: Chronicle Books LLC (March 24, 2015)

Publication Date: March 24, 2015

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B00PMUG4B2

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #10,380 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #2 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta #2 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > European > Italian #5 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles

Customer Reviews

This is the single best book for beginning pasta makers I have ever read, if for no other reason than it does not require a pasta machine. Almost every other book requires either months of practice rolling rough by hand with a rolling pin, or, more sanely, something like my trusty Atlas pasta maker.

What Chef Louis has done is write a book that absolves you even of this expense. Her recipes require your hands, maybe a fork, a rolling pin — and if you’re fancy, a \$6 gorganelli and gnocchi board. Why there hasn’t been a book like this before is mystifying. By focusing on handmade shapes, gnocchi and other Italian dumplings, like the homey, Germanic canaderli of the Italian Alps, Louis, who is a chef in Portland, does two things: She lowers the bar for entry into this craft, and she teaches you skills to make pasta anywhere. Imagine, for a moment, going on vacation or visiting a friend and being able to make amazing pasta with nothing more than flour, water and maybe an egg or three. Louis’ food is simple, fulfilling and pretty. There are very few esoteric ingredients in this book, and those that appear all have “normal” substitutes: like nettles, for which you can sub in spinach. This is not a comprehensive pasta book — no spaghetti, ravioli or extruded pasta here — but as a first pasta book there is none better. Buy this book and you will learn to work magic with your hands. Master this, then move on to the machines.

I just want to publicly thank Jenn Louis for her stellar book about how to make the many different shaped pastas found along the length of Italy, a book of methods I’ve been wishing for for decades. For the last forty years I’ve been a cook and caterer in Italy, Sicily and the States so the Italian kitchen I really, really know. **PASTA BY HAND** is a **MASTERPIECE** of comprehension when it comes to her public being informed as how to make the different shaped fresh pastas, most of them unknown outside of Italy. Grazie Signorina per il libro, sono molto, molto contento. ~ Gian Banchero, Berkeley, California, Palermo, Sicily, Carpeneto, Piemonte. P.S. When the book arrived I read it through at one sitting.

Jenn Louis has written the single most important book on pasta in the past 20 years, covering the largely undocumented world of Italian “dumplings.” Beyond inspired recipes, this book opens a new chapter for adventurous pasta lovers everywhere. I’m head-over-heels in love with this book.

This gives you an in depth about the hows, whys and wheres of making pasta. Also shows you how to fix as well as substitutes. To any handmade pasta makers out there, add this to the collection

Great book with lots of amazing sounding recipes. I just wish there was better and more visuals instructions for how to form the various pasta shapes. Leaves a lot of guessing and I ended up

having to look up youtube videos to actually understand the techniques.

I'm a huge fan of homemade pasta and I love that this book is all about the dumpling. A great take on making pasta, such a great idea! I love how the book is written and organized. This is something I will be using for many years to come!

I bought this for Christmas for my wife. She absolutely loved it.

What can i say this book is great. it is not at all difficult ... goes through every part of italy and you will probably never want to make anything but your own hand made pasta -- You really do not need store bought pasta ... check this book out.

[Download to continue reading...](#)

Pasta by Hand: A Collection of Italy's Regional Hand-Shaped Pasta Homemade Pasta Made Simple: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night Low Carb Pasta Noodle:10 Low Carb Faux Pasta Noodle Recipes: Satisfy Your Pasta Cravings Italy: Italy Travel Guide: 101 Coolest Things to Do in Italy (Rome Travel Guide, Backpacking Italy, Venice, Milan, Florence, Tuscany, Sicily) Italy Travel Guide - Best of Rome, Florence and Venice - Your #1 Itinerary Planner for What to See, Do, and Eat in Rome, Florence and Venice, Italy: Italy Travel Guide, Italy Travel, Italian Travel Italy Travel Guide: The Ultimate Guide to Travel to Italy on a Cheap Budget: (Italy, Italy Travel Guide, Rome Travel, Florence Travel, Europe Travel) Italy: 101 Awesome Things You Must Do In Italy: Italy Travel Guide to The Land of Devine Art, Ancient Culture and Mundane Pleasures. The True Travel ... Traveler. All You Need To Know About Italy. Handmade Pasta Workshop & Cookbook: Recipes, Tips & Tricks for Making Pasta by Hand, with Perfectly Paired Sauces Italy: Where To Go, What To See - A Italy Travel Guide (Italy, Milan, Venice, Rome, Florence, Naples, Turin) (Volume 1) Italy: Where To Go, What To See - A Italy Travel Guide (Italy, Milan, Venice, Rome, Florence, Naples, Turin Book 1) Italy: Italy Travel Guide: The 30 Best Tips For Your Trip To Italy - The Places You Have To See (Rome, Milan, Venice, Florence, Naples Book 1) Italy: A Traveler's Guide To The Must-See Cities In Italy! (Venice, Florence, Bologna, Naples, Genoa, Rome, Turin, Perugia, Milan, Verona, Italy Travel Guide) Italy: The Ultimate Italy Travel Guide By A Traveler For A Traveler: The Best Travel Tips; Where To Go, What To See And Much More (Lost Travelers Guide, Rome, Milan, Venice, Italy Travel Guide) Mastering Pasta: The Art and Practice of Handmade Pasta, Gnocchi, and Risotto Making Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More 50

Delicious Stuffed Pasta Recipes: Make your own Homemade Pasta with these Ravioli Recipes, Tortellini Recipes, Cannelloni Recipes, and Agnolotti Recipes (Recipe Top 50's Book 101) The Glorious Pasta of Italy The Best Pasta Sauces: Favorite Regional Italian Recipes BEST OF CALLIGRAPHY NOTEBOOK. Creative Hand Lettering: 4 Types of lined pages to practice Hand Lettering + 2 illustrated Hand-Lettered styles. Calligraphy Workbook (Lettering calligraphy) The Bread Machine Cookbook VI: Hand-Shaped Breads from the Dough Cycle (Nitty Gritty Cookbooks)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)