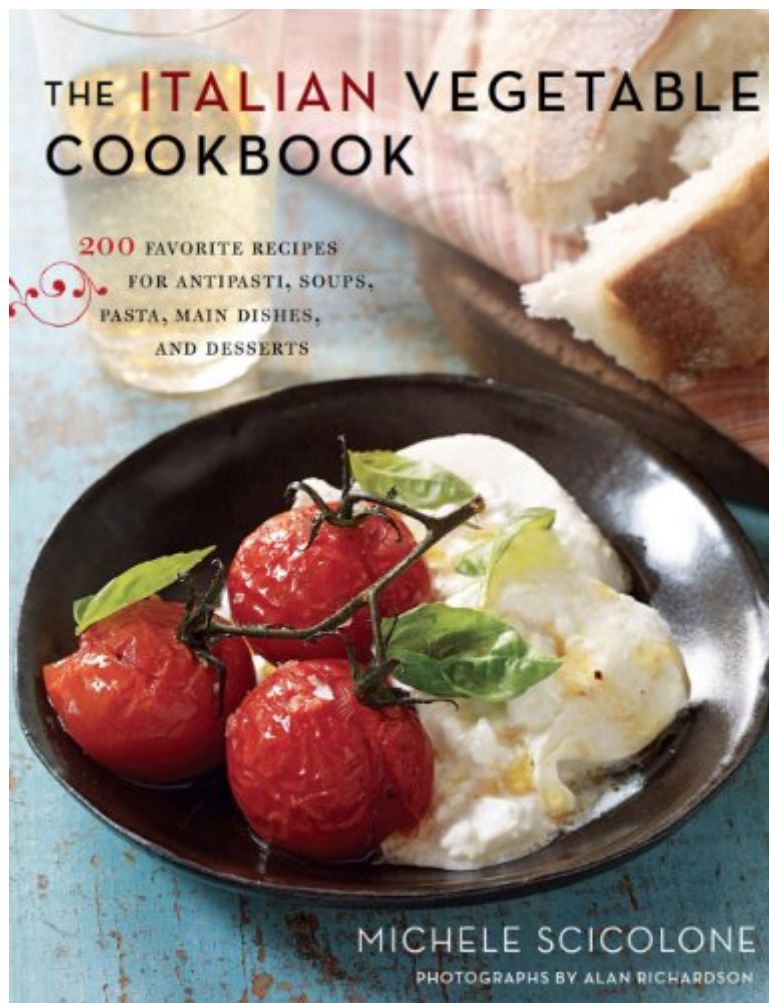


The book was found

The Italian Vegetable Cookbook: 200 Favorite Recipes For Antipasti, Soups, Pasta, Main Dishes, And Desserts



Synopsis

Traditional and contemporary Italian recipes for vegetarian and nearly vegetarian dishes from the author of *The Italian Slow Cooker* Over the ages, resourceful Italian cooks have devised countless ways to prepare vegetables—all incredibly flavorful and simple. In this book, Italian cooking authority Michele Scicolone shares recipes that she gathered during years of traveling in Italy. Some, like Green Fettuccine with Spring Vegetable Ragu and Easter Swiss Chard and Cheese Pie, came from talented home cooks. Others, such as Stuffed Cremini Mushrooms, were passed down through her family. She encountered still others, including One-Pot âœDraggedâ • Penne, in restaurants and adapted dishes like Romeoâ™s Stuffed Eggplant from the cookbooks she collects. Many recipes display the Italian talent for making much out of little: Acquacotta, âœCooked Water,â • makes a sumptuous soup from bread, tomatoes, and cheese. In keeping with Italian tradition, some dishes contain small amounts of pancetta, anchovies, or chicken broth, but they are optional. Simple desserts—Rustic Fruit Focaccia, Plum Crostata—finish the collection.

Book Information

File Size: 42309 KB

Print Length: 341 pages

Publisher: Rux Martin/Houghton Mifflin Harcourt (March 4, 2014)

Publication Date: March 4, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00H6UXOKU

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #15,266 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #2 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > European > Italian #8 in Books > Cookbooks, Food & Wine > Italian Cooking #8 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Vegan & Vegetarian

Customer Reviews

Michelle Scicolone delivers an incredible Italian cookbook that makes for a Masterpiece in my collection of cookbooks. The author begins with an inspiring Introduction, as she shares her recipes from her travels to Italy. She offers helpful tips on Storing Vegetables and Fruits, How To Make Antipasti, and much more on a variety of recipe topics. In comparison to other Italian cookbooks I collected, this one offers much more information, along with mouth-watering recipes. There are recipes for Main Dishes; Side Dishes; Breakfast, Soups; Salads; Sauces; Desserts; and more. I love Antipasti, and learned how to create several tasty Antipasto dishes from different tasty recipes. We made the Melted Provolone With Tomatoes And Organo, which was a sensation. In addition, we made the Minted Sweet And Sour Eggplant. This fascinating Italian cookbook brings the sweet aroma of homemade Italian dishes, right to your kitchen. There are delicious recipes on Appetizers, such as Stuffed Eggplant Balls, which we made, and enjoyed. The Spicy Onion Marmalade with Salami was divine. My daughter requested the Green Olives with Bread crumbs, which we will make and enjoy, over-and-over. Next, we will make the Parmesan Stuffed Mushrooms, and will leave updates with new recipes we try. One of my old-time favorites is Stuffed Artichokes, which are delicious as an Appetizer. The author includes recipes for Toppings, Pizza Dough, and so much more. There are also recipes for delicious Toasted Sandwiches, and mouth-watering desserts. We are going to make Aunt Millie's Pan Pizza, and the Pugliese-Style Zucchini Potato Soup, for our next selection on the list. Now residing in the Southwest, who said we can't have the best of both worlds?

I found Michele Scicolone by a lucky accident, scanning my local newspaper yrs ago, there was a recipe printed from one of her earlier books to make Zeppole. It is the real deal, I have never seen this recipe in any cookbook anywhere, nor on the many TV cooking shows, EVER. It's my go to zeppole recipe, easy, fast, and is just like those you get at the pizza places that sell them. The recipe was so stellar, I bought that book on that one recipe alone; then in that book, I found a Spumoni ice cream, just like the ones of yesteryear I remember as a little girl eating when going out with my parents to Italian restaurants for special occasions. It is spot on. You can't get Spumoni today at some of the most authentic Italian restaurants. Based on that discovery, I bought this book too, bc the first book was so good, even if it is about vegetables more than holiday recipes. My only real objection to this cookbook is the TITLE. It is ALL wrong. It is not just about vegetables, it has chapters on soups, sides, pastas, risottos, etc., SOME of which use veggies, but not all. I am fearful that most people will never have the pleasure of ever opening this book bc of the misleading title alone. Why they chose this title is truly a mystery. My first recipe was the Swiss Chard with Tomato

and Garlic, straightforward and simple. I made a baked slice butternut squash, but it was bland. I had to add a bit of sugar to brighten the taste. I have a similar recipe that comes from a Lidia Bastianich cookbook that is to die for, so this one didn't measure up. Then I went into the Dessert Section... the Polenta Berry Cake (no veggies!). I love polenta and I always have it in my pantry. It was easy, fast, and a great moist cake to even bring to someone's house.

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

The Italian Vegetable Cookbook: 200 Favorite Recipes for Antipasti, Soups, Pasta, Main Dishes, and Desserts Spiralizer Recipes: 97 The Best Spiralizer Recipes From Classic Pasta Dishes, To Salads, Noodle Soups, Fries, Breakfast Noodles-Crush Your Pasta Cravings ... Book, Spiralizer, Spiralizer Cookbook) The Complete Rice Cooker Meals Cookbook Bundle: Over 100 recipes for breakfast, main dishes, soups, and desserts! Everyday Rice Cookbook: 200 Recipes for Main Dishes, Casseroles & Side Dishes! (Southern Cooking Recipes Book 32) Island Style Cookbook: Guam's Favorite Soups, Tasty Guam Recipes, Wonderful Chamorro Island Food , Exotic Guam Cookbook Of Soups, Enjoy Awesome Chamorro Guam Food From This Island Cookbook My Veggetti Spiral Vegetable Cookbook: Spiralizer Cutter Recipes to Inspire Your Low Carb, Paleo, Gluten-free and Healthy Eating Lifestyle-For All Vegetable Spaghetti Pasta Makers and Slicers Pasta Recipes: 100 Pasta Recipes for Home Cook (+BONUS: 100 FREE recipes) (100 Murray's Recipes Book 8) Everything Zucchini Recipes Cookbook: Zucchini Breads, Muffins, Main Dishes, Desserts, Jams & Marmalade Segreto Italiano: Secret Italian Recipes & Favorite Dishes Italian Cookbook TOP 500 Pizza & Pasta Recipes Cookbook (Vegetarian, Low-Carb, Vegan, Raw, Paleo, Farfalle (Bow Ties), Tagliatelle, Lasagna, Spaghetti, Stuffed Pasta, Simple Ingredients) Vegans Know How to Party: Over 465 Vegan Recipes, Including Desserts, Appetizers, Main Dishes, and More Hungry Girl: 200 Under 200: 200 Recipes Under 200 Calories My Italian Kitchen: Top 34 Easy Authentic Pizza, Pasta, Soup, Dessert Recipes for Spectacular Italian-Inspired Cooking (Authentic Cooking) Easy Tomato Sauce Cookbook: 50 Delicious Tomato Sauce Recipes (Tomato Sauce, Tomato Sauce Cookbook, Tomato Sauce Recipes, Italian Cookbook, Italian Recipes Book 1) Low Carb Diet Book Collection: 90 Amazing Recipes - Low Carb Casseroles, Low Carb Soups, Low Carb Fat Bombs and Low Carb Ice Cream: (Fat Bomb Recipes, ... healthy eating recipes, ketogenic desserts) Savory & Sweet Sauces, Marinades, Condiments & Gravies: 500 Recipes for Meats, Pasta, Seafood, Vegetables & Desserts! (Southern Cooking Recipes Book 34) Iluminaci3n / Lighting: 200 trucos en decoraci3n / 200 Tricks in Decoration (200 Trucos / 200 Tricks) (Spanish Edition) Ragu Bolognese Cookbook: The SECRET RECIPE and More of America's Favorite Italian Dishes 50 Delicious Pumpkin Dessert Recipes - Pumpkin Pie, Pumpkin Cookies, Pumpkin Muffins

and More (The Ultimate Pumpkin Desserts Cookbook - The Delicious ... Desserts and Pumpkin Recipes Collection 1) Nordic Cuisine: Modern Scandinavian Cookbook Viking Diet Recipes for Appetizer, Main Course and Desserts - Norwegian, Danish, Swedish, Icelandic and Finnish Kitchen

[Dmca](#)