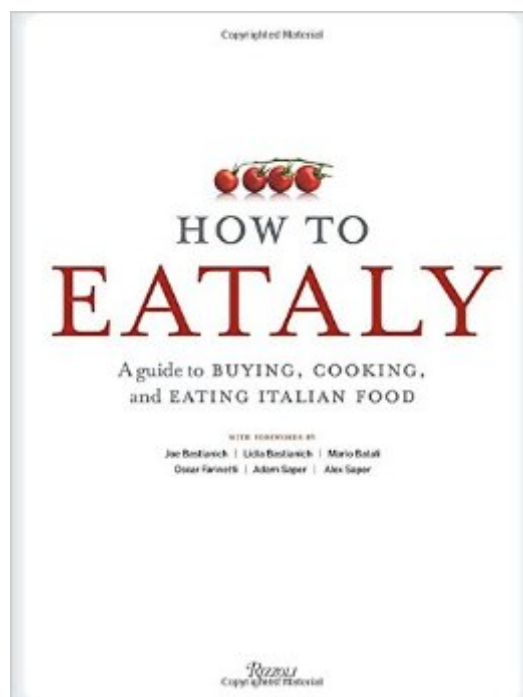


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# How To Eataly: A Guide To Buying, Cooking, And Eating Italian Food



## Synopsis

The secrets to Italian cooking, straight from the source—the wildly popular food emporium that is founded in Italy. "The more you know, the more you will enjoy" is the philosophy behind Eataly, and it is the idea behind this essential compendium of Italian cooking. Here, Eataly's team of experts, including Mario Batali and Lidia Bastianich, covers everything you need to know about Italian food, starting from the ground up. Learn how to assemble an antipasto platter, how to eat breakfast like an Italian, and how to use pantry flavor boosters like capers and anchovies. The first secret to the best cooking, of course, is the best-quality ingredients. How to Eataly tells you what to look for in the market, then offers one hundred recipes for contemporary classics such as Acorn Squash with Lentils, Vesuvio Pasta with Sausage, and Panna Cotta with Streusel. In addition, the book is packed with simple ideas for what to do with staples, from olive oil to mozzarella. Whether you are cooking from scratch or using some store-bought components, How to Eataly empowers you to create delicious meals by fostering a total understanding of Italian cooking.

## Book Information

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## Customer Reviews

I am a huge fan of Mario's Eataly restaurant/market. I have been there dozens of times and every meal there has been spectacular. When I saw he was releasing this book I knew I had to have it. It just arrived this morning and it is everything I expected it to be. Every section in the book starts with a description of that section's topic, like bread, salumi, meats, pasta, etc. He then gives a description of the different types, and how to choose fresh ingredients. Then he starts on the recipes. Each recipe has detailed instructions on how to make it and is accompanied by some excellent photos.

The photos will get you drooling. The pizza section is small, but is enjoyable. As someone that has a wood burning pizza oven in my yard, I can tell you his advice is dead on. Ok, since I have already made a shopping list, I am now going to get the ingredients to try a few things. I will update again soon once I have tasted a few recipes. I am sure I will not be disappointed.

I am really enjoying this book. Some online comments said it was short on recipes, but it is more than a cookbook. It contains all kinds of information on Italy and foods from Italy and how to select, prepare and serve them. It even gives instructions on how to eat the food (like the proper way to eat pizza - who knew?) It has lovely illustrations and would make a great gift for anyone who has been or is going to Italy.

"How To Eataly: A Guide to Buying, Cooking, and Eating Italian Food" is an outstanding and comprehensive guide to basic Italian food terminology and classic recipes, as well as a quick survey of techniques and sources. In Italy the book is available as "I love Eataly. Il cibo italiano narrato e cucinato". Although the name and brand EATALY is in the United States associated with Mario Batali, who along with his partners are the US partners of the brand, EATALY, founded in Italy by Oscar Farinetti, has been a presence in major urban centers in Italy since 2007. As such it has in many ways revolutionized Italian gourmet food stuff selling in Italy which, in some places, like Florence for example, has been plagued by local shops charging sky high prices and huge markups to tourists having major Italian food-gasms at the sight of culinary treats and ingredients that are hard to find in the US. Although EATALY's prices are not low in the shop they are usually much lower than the tourist trap food boutiques that cluster in tourist areas. In Italy EATALY also has a very good web site and mail order business that can supply almost everything sold in the Italian EATALY shops. "How To Eataly" is not cutting edge info, it's traditional. But what's presented is spot on with staple recipes and a lot of solid info about Italian food cooking and preparation practices. It's beautifully illustrated and laid out, as one would expect from a book published by Rizzoli. A great addition to the resources of any cook interested in Italian food, and for any traveler planning a restaurant and market tour in Italy. **RECOMMENDED.**

I purchased this cookbook as a Christmas present for my Mom. She has several cookbooks from various famous chefs and is a fan of Mario Batali and LOVES pasta. I read through it for a couple of hours after she prepared a couple of dishes and I like this cookbook. This book is not setup like your average cookbook, it gives you some facts about different types of ingredients and what to look for

when shopping for the ingredients. I hate cookbooks that do not use photographs of the dishes, the pictures in this book will make your mouth water. The recipes range in complexity from simple dishes that most of us can prepare from what we already have in our pantries to 5 star restaurant quality courses requiring imported ingredients. Most of the exotic ingredients have a substitution that is discussed in the text. I will be ordering a copy for myself in the near future.

This is a beautiful book for anyone who loves the experience of food. It talks about shopping for Italian food items in clear language and inspires you to create. The recipes are wonderfully simple.

This was a gift for my sister. She loved it and said the book brought back wonderful memories of grocery shopping in Rome.

This book is my go to cookbook bible! I have always loved Italian food, with its simplicity of instruction and history of the regional cooking.

A beautiful book a lot larger in size than I envisaged. More an encyclopedia of the beautiful world of food in Italy and the origins. It takes you on a salivating journey!!

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