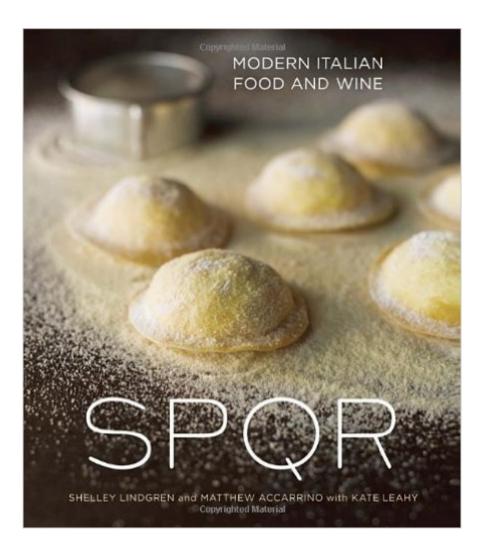
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SPQR: Modern Italian Food And Wine





Synopsis

A cookbook and wine guide celebrating the regional traditions and exciting innovations of modern Italian cooking, from San Francisco's SPQR restaurant. The Roman Empire was famous for its network of roads. By following the path of these thoroughfares, Shelley Lindgren, wine director and co-owner of the acclaimed San Francisco restaurants A16 and SPQR, and executive chef of SPQR, Matthew Accarrino, explore Central and Northern Italyâ ™s local cuisines and artisanal wines. A Throughout each of the eight featured regions, Accarrino offers not only a modern version of Italian cooking, but also his own take on these constantly evolving regional specialties. Recipes like Fried Rabbit Livers with Pickled Vegetables and Spicy Mayonnaise and Fontina and Mushroom Tortelli with Black Truffle Fonduta are elevated and thoughtful, reflecting Accarrinoâ [™]s extensive knowledge of traditional Italian food, but also his focus on precision and technique. Â In addition to recipes, Accarrino elucidates basic kitchen skills like small animal butchery and pasta making, as well as newer techniques like sous videa "all of which are prodigiously illustrated with step-by-step photos. Shelley Lindgrenâ [™]s uniquely informed essays on the wines and winemakers of each region reveal the most interesting Italian wines, highlighting overlooked and little-known grapes and producersâ "and explaining how each reflects the regionâ [™]s unique history, cultural influences, climate, and terrain. Lindgren, one of the foremost authorities on Italian wine, shares her deep and unparalleled knowledge of Italian wine and winemakers through producer profiles, wine recommendations, and personal observations, making this a necessary addition to any wine-loverâ [™]s library. Brimming with both discovery and tradition, SPQRÂ delivers the best of modern Italian food rooted in the regions, flavors, and history of Italy.

Book Information

Hardcover: 304 pages Publisher: Ten Speed Press (October 16, 2012) Language: English ISBN-10: 1607740524 ISBN-13: 978-1607740520 Product Dimensions: 9 x 1.2 x 10.2 inches Shipping Weight: 2.8 pounds (View shipping rates and policies) Average Customer Review: 4.4 out of 5 stars Â See all reviews (15 customer reviews) Best Sellers Rank: #378,255 in Books (See Top 100 in Books) #81 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #133 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #322 in Books > Cookbooks, Food & Wine > Italian Cooking

Customer Reviews

This book is more of a travelogue of food and wine and the Roman roads rather than a cookbook. The authors write of their travels in northern and central Italy, their descriptions are interesting, maps of the regions are included. Their introduction is appealing as are their accounts of wine, food and the recipes they include. Pictures are incorporated of the sights, people and food. There are recipes in here; but they are for the more adventuresome chef and diner. The dishes are not for beginning cooks, the recipes and ingredients can be complicated. Many of the recipes have ingredients such as; rabbit liver, pig ears, ox tails, lamb belly, truffles, suckling pig belly or squid inkStrangely the techniques and methods are in the back of the book, but tips and methods such as how to clean mushrooms, making dough and pasta, stove top smoking, egg wash are given. Our family has enjoyed spaghetti with shrimp and tomato passatina, egg in the hole with mushrooms and miner's lettuce and barlo beef with carrots and new potatoes. This is a book that adventurous chefs with a desire to make some different Italian dishes than one normally finds in cookbooks would appreciate.

I have several cookbooks for different cuisine (e.g., French, Mediterranean, etc.) and have made some very nice meals from them. However, this SPQR is NOT for the "Home" Chef! You have basically be an Executive Chef somewhere in order to make most of the dishes!!

This is a beautiful book that was obviously created with a lot of passion. My husband and I love cooking and we don't mind some work to find special ingredients etc. but this book is mostly filled with recipes with hard to get ingredients and it feels - exclusive, rather than inclusive in its tone. We love Italian food more in the old world peasant style I guess. The "modern" in the title should have been a clue. We bought it because of the few recipes that were posted online with ingredients that are obtainable (shrimp, sardines) but it turns out these are almost the only recipes in the book with readily available ingredients. We ended up returning it.

Great book and lots of information but its 3/4 wine chapters. Can be a dry read but very educational on northern Italian wine making and varietals. I wish it had more food and recipes in it but good purchase none the less Authentic recipes with easy to to follow instructions. Reads like a travel guide of all the regions and every Appia you have ever wanted to see and travel. I even bought a copy for my friends who are as much in love with Italy as I am.

Great book with beautiful photos, incredible recipes. I am not a chef but appreciate the time and effort needed to prepare the food. Fabulous restaurant in San Francisco. Great team and sommelier managing SPQR, A16 SF and A16 Rockridge. Thank goodness we live in the Bay Area to enjoy the food prepared for us!

Read this to experience and help create for yourself the amazing creative spirit and loving attention to food and customer service behind the best restaurant in San francisco!

Best Cook Book Ever. Approaches the history of the region that inspires the food and introduces traditional preparation practices.

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