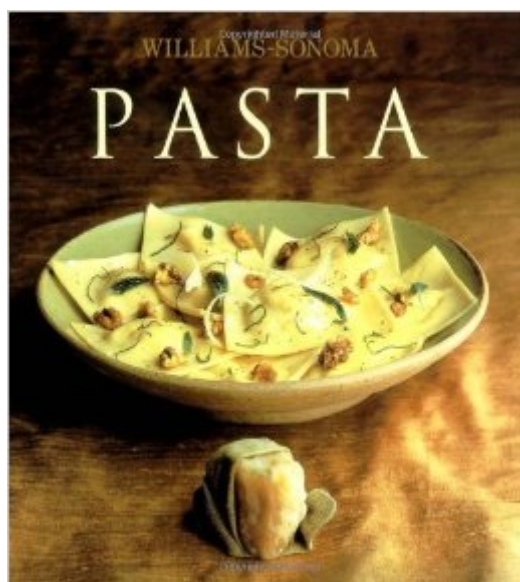


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# Pasta: Williams-Sonoma Collection



## Synopsis

From spiral pasta tossed with fresh pesto to a delicious lasagne layered with duck and cream sauce, the variety of pasta dishes is an endless source of inspiration in the kitchen and a pleasure at the table. Williams-Sonoma Collection Pasta offers more than 40 easy-to-follow recipes, including both classic favorites and fresh new ideas. In these pages, you'll find inspiring pasta dishes designed to suit any occasionâfrom a light summer supper to a festive dinner party. This expertly photographed, full-color recipe collection, appealing to both novice and experienced cooks, will become an essential addition to your kitchen bookshelf. "I hope you'll use a recipe from this book to make pasta for dinner tonight!"

## Book Information

Hardcover: 120 pages

Publisher: Simon & Schuster; 1st edition (November 1, 2001)

Language: English

ISBN-10: 0743224434

ISBN-13: 978-0743224437

Product Dimensions: 8.2 x 0.7 x 9 inches

Shipping Weight: 1.5 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (34 customer reviews)

Best Sellers Rank: #262,181 in Books (See Top 100 in Books) #59 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles](#)

## Customer Reviews

When I first received this book I pretty much read it from cover to cover. It's a delight. Each recipe has a corresponding full-page photo. Further, a pertinent, and what I found to be enlightening, piece of information is included as a sidenote with each recipe. I wrote down 11 recipes that I plan to try -- more typically two, maybe three, is the number of recipes that I will make from any one cookbook. Anyhow, I have made the bolognese sauce w/ fresh egg pasta and it was excellent. The entire family loved it! The sections are well thought out and can be used as a guide to what you need. Want something fast? Quick Suppers. Something tried & true? the Classics. There were several terrific sounding recipes under Elegant Entertaining. Great to look at, fun to read, and well-chosen recipes. It's a keeper.

You have to be careful with Williams-Sonoma: they have two different series of nice hardbound

books. The huge, thick ones (e.g. Williams-Sonoma Essentials of Baking: Recipes and Techniques for Successful Home Baking), and these smaller, thinner ones, also hardbound but with far fewer recipes. This is one of the thinner ones. The thinner ones can be identified -- at least on -- because they'll be part of the "William-Sonoma Collection," whereas the huge books will be titled "Essentials of . . ."

This is an excellent book for the home chef. It has recipes that even the most timid beginner can successfully (and effortlessly) complete. It is beautifully photographed. The recipes are concise and easy to follow. I love the informative sidenotes that accompany each recipe. A beginning cook can learn a lot from reading them. I recommend this book for all cooks.

Great large pages! Great pictures! Great information! I make all of my own pasta fresh from scratch now! It's soooo delicious and I've been spoiled to the point that I could never buy store bought pasta ever again. Only takes you about 10-20 minutes to make some fresh pasta if you have a pasta machine, if you have a kitchen aid and the pasta attachments you can probably do it in about 5-10 minutes. There is a very dramatic difference and it's much healthier for you as well. I love it! :)

My Italian friend (born and raised in Italy) had this book on her coffee table and my mouth was watering as I perused the recipes. All of the traditional Italian dishes are included as well as instructions on how to make homemade pasta and stock. I have yet to actually try a recipe, but many are relatively simple (with the addition of complex treats) and I can tell from the ingredients used, they're going to be delish. The book has tips and anecdotes about various traditional Italian ingredients or methods so you really learn a lot about Italian eating/cooking. The quality of the book is high, nice thick pages and there are a lot of beautiful and inspiring photos. My book had a mucked up "Contents" page, a little crinkled and the print was a bit off-set (looked like it happened during printing) but it wasn't enough to warrant returning and wasting more resources. This is a must have for any home chef's cookbook shelf.

Some of these recipes look quite delicious, but I wanted a book with recipes for various kinds of pasta, like spinach pasta, artichoke pasta, pasta negra, etc.... This is a book of recipes ~with~ pasta, not ~for~ pasta. I do not believe that the seller was intentionally misleading or anything like that, but there is some ambiguity in the language, and this is not what I'm looking for.

A great cook book! Although i find a lot of williams-sonoma cookbooks to be a little thin, they always pack gorgeous photos with recipes you can usually trust. This is no exception. I made a double portion of penne a la vodka, without having tried it out previously, for a potluck yesterday. Rave reviews! Definitely a keeper.Update: I've made many more things from this book, and they've all come out wonderfully. Recommend!

The recipes in this book are very good, and this book is a great place to start if you don't know many pasta recipes yet. It covers many classic dishes, so several of the recipes are not unique to this book. Each of the dishes is nicely photographed.

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