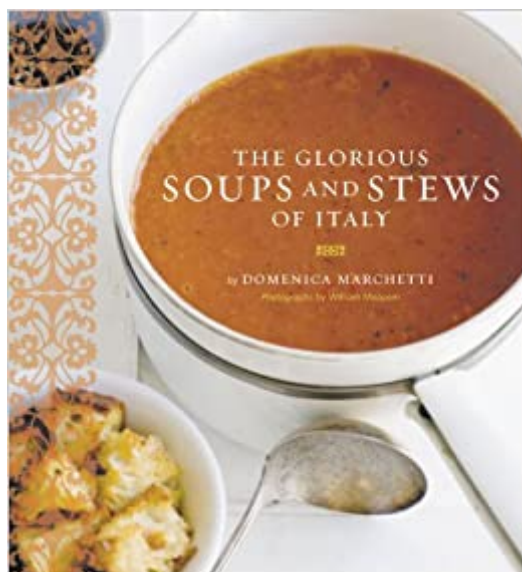


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# The Glorious Soups And Stews Of Italy



## Synopsis

Italian cooks are masters of the art of preparing simmering soups and stews that showcase seasonal ingredients at their very best. Domenica Marchetti reveals their secrets with *The Glorious Soups and Stews of Italy*, a collection of more than 60 exceptional, authentic recipes that celebrate each season in the Italian tradition. On a rainy day in fall, nothing takes the chill off like a bowl of *Crema di Ceci con Maltagliati*, a hearty, rustic soup of pured chickpeas and pasta drizzled with fresh olive oil. In winter, *La Genovese di Signora Venditti*, a rich ragu of slow-cooked beef and sweet onions, will surely lift the spirits. *Vellutata di Asparagi con Orzo Perlato*, a delicately flavored, creamy soup of tender asparagus, sweet fennel, and pearled barley makes a perfect spring welcome. And when summer comes, *Zuppa di Cozze e Vongole Piccante*, a spicy stew of mussels, clams, and ripe garden tomatoes is perfect for a casual dinner party. With practical information on equipment, seasonal and pantry ingredients, and a delicious mix of vanishing classics, regional specialties, treasured family recipes, and contemporary creations, *The Glorious Soups and Stews of Italy* is a book to be savored throughout the year.

## Book Information

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## Customer Reviews

"Packed into this slim volume is a bookshelf full of information. Merely reading the "cook's notes" provides inspiration enough to keep you cooking for weeks. Her explanations of technique are some of the most clear we have read. Cleaning artichokes, for example, is finally made clear to us. The dishes we tested, cranberry bean stew with fennel and radicchio and smothered chicken with

escarole and leeks, were full of complex flavor and so simple to prepare." -- Chicago Tribune"Some cooks just have a way with soups, and Domenica Marchetti, a former newspaper reporter living in Virginia, seems among them. In this, her first cookbook, she celebrates the slow cooking and earthy flavors often found in great Italian dishes." -- Baltimore Sun

Marchetti presents practical information on equipment, seasonal and pantry ingredients, as well as techniques for braising, simmering, and stewing the authentic Italian way. Plus, her recipes for stocks, tomato sauces, and other soup and stew basics all serve to give you a head start in the kitchen.

Very well presented cookbook for traditional Italian soups and stews. I've only received this book recently, and thus only made one recipe from it to date, but it appears these are TESTED and well researched recipes --- unlike in many other cookbooks presented today, sadly. But Domenica Marchetti presents a wonderful array of seasonal --- she covers all 4 seasons and traditional, classic Italian fare all of which can readily be made by an average cook across America. Yes, some recipes call for food products one will not be able to find in their local grocery. These can either be sourced elsewhere (online and shipped to you) or reasonably substituted. Don't sweat it. If you are looking for a well presented, easy to use, beautiful, tested, wonderful cookbook which will help you cook Italian soups and stews, written by a person with passion, experience, and expertise, then this is one cookbook you'll want to have in your collection and use on a regular basis.

Loved this book. I have made about 5 soups and every time I make a new soup it becomes our new favorite! Easy to follow...filled with helpful tips and hints...I love this book...It makes me feel very Italian

I actually bought this book selection for a gift and ended up wanting to keep it myself!! The recipes were easy to read and each one seemed more delicious than the last! Most of the ingredients for the soups and stews could be purchased in my rather small community which was also a plus for me and for the person receiving the book. The illustrations were well done. This is a great recipe book to have on your shelf!!

This was a Christmas gift for my cousin and she LOVES this book. She loves to make soups and raves about this book. I am not a cook but she finds the recipes interesting and easy to follow. She

tells me she cannot wait to make another recipe. I guess I picked the right soup cookbook for her this year.

Enjoyed this book a great deal....Yummy recipes for family cold nights! Arrived earlier than expected, packaged perfectly

Great

a very nice book. I used this as a wedding gift after I bought one for myself. I hope that the couple will enjoy the soups as much as we have. A recommended cookbook.

yummy recipes. Have tried several already and if you love soups, you will love this book

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