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Pasta By Hand: A Collection Of Italy's Regional Hand-Shaped Pasta



Synopsis

Pasta is the ultimate comfort food, and making it by hand is a favorite project for weekend cooks. From rising culinary star and 2012 Food & Wine Best New Chef Jenn Louis, this book includes more than 65 recipes for hand-shaped traditional pastas and dumplings, along with deeply satisfying sauces to mix and match. Louis shares her recipes and expertise in hand-forming beloved shapes such as gnocchi, orecchiette, gnudi, and spatzli as well as dozens of other regional pasta specialties appearing for the first time in an English-language cookbook. With photos of finished dishes and step-by-step shaping sequences, this beautiful book is perfect for DIY cooks and lovers of Italian food.

Book Information

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Noodles

Customer Reviews

This is the single best book for beginning pasta makers I have ever read, if for no other reason than it does not require a pasta machine. Almost every other book requires either months of practice rolling rough by hand with a rolling pin, or, more sanely, something like my trusty Atlas pasta maker.

What Chef Louis has done is write a book that absolves you even of this expense. Her recipes require your hands, maybe a fork, a rolling pin and if you're fancy, a \$6 garganelli and gnocchi board. Why there hasn't been a book like this before is mystifying. By focusing on handmade shapes, gnocchi and other Italian dumplings, like the homey, Germanic canederli of the Italian Alps, Louis, who is a chef in Portland, does two things: She lowers the bar for entry into this craft, and she teaches you skills to make pasta anywhere. Imagine, for a moment, going on vacation or visiting a friend and being able to make amazing pasta with nothing more than flour, water and maybe an egg or three. Louis's food is simple, fulfilling and pretty. There are very few esoteric ingredients in this book, and those that appear all have "normal" substitutes: like nettles, for which you can sub in spinach. This is not a comprehensive pasta book – no spaghetti, ravioli or extruded pasta here – but as a first pasta book there is none better. Buy this book and you will learn to work magic with your hands. Master this, then move on to the machines.

I just want to publicly thank Jenn Louis for her stellar book about how to make the many different shaped pastas found along the length of Italy, a book of methods I've been wishing for for decades. For the last forty years I've been a cook and caterer in Italy, Sicily and the States so the Italian kitchen I really, really know. PASTA BY HAND is a MASTERPIECE of comprehension when it comes to her public being informed as how to make the different shaped fresh pastas, most of them unknown outside of Italy. Grazie Signorina per il libro, sono molto, molto contento. ~ ~ Gian Banchemo, Berkeley, California, Palermo, Sicily, Carpeneto, Piemonte. P.S. When the book arrived I read it through at one sitting.

Jenn Louis has written the single most important book on pasta in the past 20 years, covering the largely undocumented world of Italian "dumplings." Beyond inspired recipes, this book opens a new chapter for adventurous pasta lovers everywhere. I'm head-over-heels in love with this book.

This gives you an in depth about the hows, whys and wheres of making pasta. Also shows you how to fix as well as substitutes. To any handmade pasta makers out there, add this to the collection

Great book with lots of amazing sounding recipes. I just wish there was better and more visuals instructions for how to form the various pasta shapes. Leaves a lot of guessing and I ended up

having to look up youtube videos to actually understand the techniques.

I'm a huge fan of homemade pasta and I love that this book is all about the dumpling. A great take on making pasta, such a great idea! I love how the book is written and organized. This is something I will be using for many years to come!

I bought this for Christmas for my wife. She absolutely loved it.

What can i say this book is great. it is not at all difficult ... goes through every part of Italy and you will probably never want to make anything but your own hand made pasta -- You really do not need store bought pasta ... check this book out.

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