Giorgio Locatelli started helping out in the family restaurant at age five. He was raised in Corgeno in northern Italy, close to the Swiss border and Milan. Almost everything his family ate and drank was produced locally. He was told by the head chef at his first real Italian restaurant job that he would never make it as a chef. His grandmother, who shared her great love of food with him, said Giorgio would have to go back and show him. And so he did. After getting suspended from cooking school because of kissing a girl on the schools steps, he went on to become a greatly admired chef. Made in Italy is a 624-page, vibrantly illustrated book full of Locatellis recipes, insight and historical detail about Italian food. He combines food narrative with hands-on expertise of a top chef. He peppers the book with evocative stories and funny and often outspoken observations on the state of food today. This is the contemporary Italian food bible, from the acknowledged master of modern Italian cooking.

My Personal Review:
I am a cook who studied and worked in Italy. Therefore, I can tell you it is very difficult to find a cookbook that conveys the emotion, passion and devotion the Italians have for their cuisine(s), even in Italy. Therefore, the arrival of Giorgio Locatellis book on American shores is an event to be celebrated. Chef Giorgio does a fantastic job describing ingredients and recipes and includes histories and anecdotes from his own life, making this book more than just a cookbook; it is a rare gem. It is a gift from a celebrated Italian chef who evokes the experiences of Italian food just as his countrymen (and women) see it, taste it, smell it, eat it, live it, and, more importantly, share it.
Although many recipes are restaurant-grade and can seem intimidating to the amateur cook, there are so many more dishes any experienced home cook can make at home. Plus, Chef Giorgio speaks to the reader with enough confidence so as to make the most intricate dishes do-able in your own home kitchen.
Made In Italy also reads like a wonderful tale and you will spend lots of time reading it on your couch in between selecting which recipes to make. You will really start to relate to the chef as well as to the ingredients he writes at length about.
By far, this book, along with Gillian Rileys Oxford Companion to Italian Food AND the classic The Silver Spoon are must-haves for any true Italian cook - amateur or professional. If you're new to cooking Italian food or cooking in general, I suggest you get all three books. Start cooking with The Silver Spoon (just like many Italian brides and young Italian professionals have), graduate up to Made In Italy, and always refer to the Oxford Companion!
Remember, Italian cuisine is a style, not a technique!

For More 5 Star Customer Reviews and Lowest Price:
Made in Italy: Food and Stories - 5 Star Customer Reviews and Lowest Price!