French chef and cooking teacher Eric Treuille and Italian food expert Anna Del Conte have joined forces for a Pasta cookbook that will change the way you eat. The emphasis is on widely available ingredients, fuss-free recipes and time-saving tips. Pasta is convenience food for busy people who want to live and eat well but dont have time to spend long hours in the kitchen. Forget junk food. Forget ready-made meals. Everything about Pasta has been tailored to meet the needs of todays time-pressed cooks. You select recipes according to whats in the cupboard or whats in season - - recipes are organized by ingredient. You can tell at a glance which recipe suits your schedule -- no-cook, quick-cook & slow-cook categorize recipes according to cooking time. Hectic lives mean home cooks need to plan ahead. With each recipe, think ahead tips tell you what can be done in advance, including storage and freezing times. Pasta proves that fast food doesnt have to be takeout when you have pasta in the pantry. With Eric and Annas store-cupboard standbys on hand, quick-fix meals will never pose problems again!

My Personal Review:
Truly, if I could only own one cookbook of pasta recipes, this book would be the one Id want. There are countless books available on the subject and yet none Ive seen present pasta cooking in such clarity and with such excellent results.

If you want to know how to make all the basics, and make them right, youll find the answers here: Pasta with Olive Oil and Garlic, with Marinara, Pasta Primavera...they may seem simple but if you follow the directions here, you cant go wrong. Handy details include pasta noodle suggestions as well as alternatives that work well, and variations on recipes depending on what ingredients you have available as well as how you may want to experiment and mix things up. Many recipes in this book have become staples of my cooking, and favorites include the Pasta with Chick Peas and the perfect Putanesca. This cookbook gets my highest recommendation.