Tuscany evokes visions of sunflower fields, clear blue skies, and delicious aromas floating through the warm breeze—central Italy at its most beautiful. The Tuscan cuisine is filled with nature's treasures. Fragrant olive oil, fresh herbs, fresh fish and vegetables, and warm creamy cheeses abound. Over the years, the authors have collected many recipes from friends and relatives living in the Tuscan region and throughout Italy; here, they present over 150 of the best. In Tastes from a Tuscan Kitchen, you will find a wide variety of recipes, ranging from such staples as Pasta e Lenticchie (Pasta and Lentils), Cacciucco (Fish Soup), Limpasto (two perfect pizza doughs), to Castoletti di Maiale con Salvia e Chianti (Pork Chops with Sage and Chianti), Scaloppine al Limone (Veal Scallops with Lemon Sauce) and Polpette di Macinato (Tuscan Meatballs). Delicate crêpes are stuffed with a variety of savory fillings and covered with the perfect topping—a creamy, rich Béchamel Sauce. Then there are the sweet crêpes and charmingly named Bongo (Chocolate Profiteroles) that easily melt in your mouth. Tuscan sauces, crostini toppings fragrant with herbs, creamy risottos, even delightful ways to use leftovers—try Polpette di Patate (Italian Potato Cakes)—will have you turning again and again to this charming compilation of recipes. And the suggestions for Tuscan wines will keep your mouth watering for more.

My Personal Review:
One of the newest additions to the simply outstanding roster of ethnic cookbooks from Hippocrene, "Tastes From A Tuscan Kitchen" is the collaborative effort of Italian culinary experts Diane Nocentini and Madeline Armilotta who first met in a small village about 16 miles outside of Florence, Tuscany. They decided to co-author a Tuscan cookbook with recipes specifically designed for the American kitchen cook and which would reflect the culinary traditions, flavors, and dishes of the Mediterranean countryside of Tuscany. Showcasing more than 150 recipes
that are easy to prepare on short notice, wholesome, nutritious, delicious and particularly suited to daily cooking schedules, the recipes range from appetizers, to soups and salads, to entrees and desserts. Of special note are the chapter of recipes devoted to the use of Eggs and section devoted to Tuscan wines. The recipes feature such tempting fare as Lasagne con Ragu (Meat Lasagne), Costolette di Maiale con Salvia e Chianti (Pork Chops with Sage and Chianti), Frittata di Patate e Verdure (Potato and Vegetable Omelet), Pomodori Ripieni con Riso (Stuffed Tomatoes with Rice), and Semifreddo al Caffe (Coffee Parfait). With the added inclusion of a chart of metric conversions, "Tastes From A Tuscan Kitchen" is a welcome and core addition to any family or community library ethnic cookbook collection.

For More 5 Star Customer Reviews and Lowest Price:
Tastes from a Tuscan Kitchen (Hippocrene Cookbook Library) by Diane Nocentini - 5 Star Customer Reviews and Lowest Price!