Since its 1991 publication, Viana La Place's Verdura has become a classic. And with good reason: Its 300 accessible recipes represent the best of the Italian approach to vegetable preparation, an earthy yet spirited technique that celebrates fresh ingredients simply treated. Many readers have made the book their vegetable cooking bible; those who have not yet added it to their kitchen libraries will want to do so. Contending that eating well-prepared vegetables helps us to appreciate life's natural cycles, La Place presents recipes for antipastos, salads, soups, sandwiches, pasta, risottos, pizzas, and more. The vegetables she explores run the gamut from the familiar--artichokes, eggplant, radicchio--to the more exotic, such as chayote, cardoons, and broccoli. (La Place sautés this cauliflower-broccoli hybrid in garlic and oil, then strews it with pungent provolone.) Other recipes, such as Soup of Dried Fava Beans with Fresh Fennel, Fettucine with Peas, Green Onions, and Mint, Grilled Bread with Mushrooms and Herbs, and Baked Red Pepper Frittata, give further evidence of La Place's original yet thoughtful way with the earth's bounty. Desserts are also included, among them Watermelon with Bittersweet Chocolate Shavings, Grilled Figs with Honey and Walnuts, and Lemon Granita and Brioche. With a vegetable and herb guide and an ingredient glossary, Verdura provides comprehensive information while exciting the minds palate. --Arthur Boehm

My Personal Review:
After having the eggplant torta from this book at a friend's house, I immediately went home and ordered the book. I'm working my way through it slowly since I'm not a consistent maker of dinner, but I have used several recipes repeatedly for home and entertaining. The praise has been universal. Having experimented with lots of recipes, it is such a thrill to make something that people rave about and tastes as good as it "sounded." The pasta with fennel (a fresh sauce perfect for summer) is gourmet in quality and my husband raves! The ricotta torta is another delicious treat. You have to have time to slice and dice, of course, but
when the results are this good, I don't mind. I highly recommend this book for amateur cooks like myself who will surprise themselves and increase their confidence through the splendid results!

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VERDURA: Vegetables Italian Style by Viana La Place - 5 Star Customer Reviews and Lowest Price!