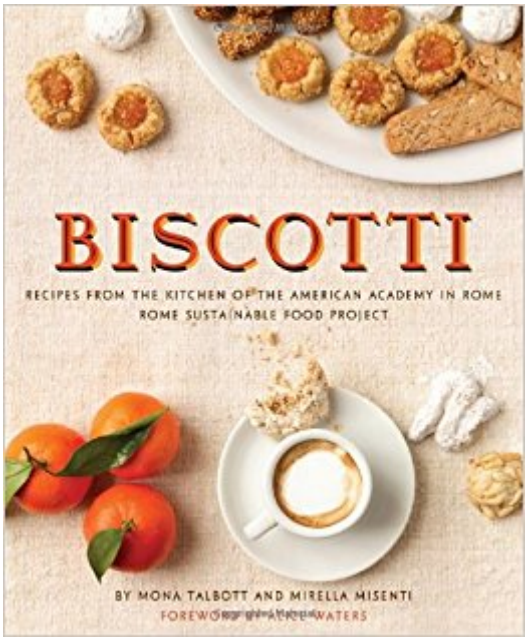
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Biscotti: Recipes From The Kitchen Of The American Academy In Rome, Rome Sustainable Food Project



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Synopsis

The Rome Sustainable Food Project, a program devoted to providing organic, local, and sustainable meals for the community of the American Academy in Rome, has launched a delicious revolution to rethink institutional dining. Headed by chef Mona Talbott, a Chez Panisse alum, and guided by Alice Waters, the menus have given rise to a new, authentic cuisine inspired by la cucina romana, Chez Panisse, and the collective experience of those working in the AAR kitchen. Biscotti is the first book in the series. Each volume, covering a single subject, contains authentic, simple recipes for favorite dishes served at the academyÃ¢â ¬â„¢s communal table, narrated with carefully explained techniques and methodsÃ¢â ¬â œsuitable for both the home cook and the institutional kitchen.Our first bite into this book project is a sweet one, focusing on fifty biscotti and dolcetti (cookies and sweets). Subsequent volumes in the series will include muffins and scones; pasta, long and short; vegetables; preserves; and more.

Book Information

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Customer Reviews

Of all Italian sweets, biscotti are among the best known and most reproduced. Although biscotti signify all sorts of cookies, the word most often conjures up in the American mind those twice-baked, ultracrunchy, nut-studded slices of dough perfect for dipping into a steaming cup of espresso. The American Academy in Rome has inaugurated a Sustainable Food Project that seeks to produce good food that only minimally diminishes the health of the environment. These biscotti recipes have all been developed by the academyÃ¢â ¬â„¢s staff and are served daily at tea and at

dessert. The cookies come in a grand variety of shapes and sizes and feature nonstandard flours, such as those from farro, an antique grain. American cooks will instantly recognize the walnut jam biscotti as clones of perennial-favorite thumbprint cookies. Even the Italians have developed a fondness for peanut-butter cookies and all-American snickerdoodles. --Mark Knoblauch

"...small but comprehensive, comprising 50 mostly traditional recipes for the treats best loved by the Academy's friends, students and workers (the authors are both employed there). Start with almond-cornmeal and work you way through to chocolate-hazelnut." Ã¢â ¬â •Charlotte Druckman, Wall Street Journal WeekendÃ¢â ¬Å“This book has recipes for all those cookies you tasted if youÃ¢â ¬â„¢ve ever been to Italy or lived there and thought youÃ¢â ¬â„¢d never find again, she says.Ã¢â ¬Â• Ã¢â ¬â •FoxNews.com Ã Â Ã¢â ¬Å“As you'd expect from a book with a foreword by Alice Waters, its recipes are sustainable yet delicious Ã¢â ¬â œ 50 types of Italian cookies from pine nut and rosemary to honey and cardamom.Ã¢â ¬Â• Ã¢â ¬â •The Observer, The 25 Best Cookbooks of 2010 Ã Â Ã¢â ¬Å“Proof that not all biscotti are sweet, super-crunchy half-moons. The bite-sized biscotti here range from dry and lightly sweet Ã¢â ¬â • the kind of cookie you'll want to soften with a dip into a caffe latte or a sweet Italian wine like vin santo Ã¢â ¬â • to highly sweetened varieties that don't need any liquid pairing.Ã¢â ¬Â• Ã¢â ¬â •American Airlines, AA.com Ã Â Ã¢â ¬Å“Dieters, beware: "Biscotti:" a smart little cookbook from the Little Bookroom, is Mephistopheles in cookie formÃ¢â ¬Â¦. With a forward by Alice Waters, this book is the first of a series of small hardbacks devoted to a single subject that will provide a glimpse into the American Academy in Rome.Ã¢â ¬Â• Ã¢â ¬â •Pittsburgh Tribune Ã Â Ã¢â ¬Å“Biscotti Ã¢â ¬â œ Recipes from the kitchen of the American Academy in Rome offers a remarkable selection of cookies. The recipes can be made for greater numbers by scaling up the quantities, which makes it an interesting book for those with a crowd to feed and little time. Tastefully executed, this volume would be a well-received gift for any baker, be they novice or passionate expert.Ã¢â ¬Â• Ã¢â ¬â •Mostly Food Ã Â Ã¢â ¬Å“What can be better than a cup of coffee and a biscotti in the morning? That is the premise behind this lovely and mouthwatering book. Author Mona Talbott is the executive chef of the Rome Sustainable Food Project, which was established to create eco-gastronomic, authentic cuisine for the American Academy in Rome, where American cooks create biscotti, a mainstay of Italian sweets.Ã¢â ¬Â• Ã¢â ¬â •June Sawyer, The Chicago Tribune Ã Â Ã¢â ¬Å“Biscotti: Recipes from the Kitchen of The American Academy in Rome is a really charming book and filled with some familiar but mostly unfamiliar recipes.Ã¢â ¬Â¦ I could easily see working my through this book, cookie by cookie!Ã¢â ¬Â• Ã¢â ¬â •Amy Sherman, The Epi-Log on Epicurious Ã Â "Just in time for

Thanksgiving is Mona Talbott's cookbook, Biscotti: Recipes from the Kitchen of the American University in Rome. The protege of Alice Waters consulted on the menus for Secretary of State Hillary Clinton's Chappaqua residence and worked as a private chef for Annie Leibowitz." Ã¢â ¬â •Vogue Ã Â Ã¢â ¬Å“For the past four years, Canadian chef Mona Talbott of the American Academy in RomeÃ¢â ¬â •and author of the new cookie bible BiscottiÃ¢â ¬â •has transformed the institutionÃ¢â ¬â„¢s dinner table into a model for sustainable dining.Ã¢â ¬Â• Ã¢â ¬â •Travel + Leisure Ã Â Ã¢â ¬Å“This charmer carefully explains techniquesÃ¢â ¬â •and a little historyÃ¢â ¬â •behind the traditional Italian bite-sized cookies served at the AcademyÃ¢â ¬â„¢s communal table. A treat to try: biscotti al pistachio.Ã¢â ¬Â• Ã¢â ¬â •Coastal Living

Let me begin by stating that I am not a novice baker. This is an adorable looking little book. I wanted to love it. I have been a fan of Alice Waters for many years and I love the Little Bookroom format .The photographs are lovely, the paper is very nice quality.The issue of it being titled ÃƒÂ¢Ã â ¬Ã Å“ Biscotti ÃƒÂ¢Ã â ¬Ã Â• has been addressed by so many people that I will not weigh in on it.To begin, many of the ingredients within the recipes are not pantry items for most Biscotti /cookie bakers in the U.S. (In addition, several of the recipes call for bitter almonds which the recipes acknowledge are not available in the States. It is suggested that apricot or peach kernels be substituted for the bitter almonds. It is my understanding that peach kernels are poisonous since they also contain cyanide. I may be incorrect about that. Anyway, I could not find them. Organic apricot kernels are available from for about $15.98 for Ãƒâ Ã Â lb.)I have baked my way through only five (5) of the recipes within the book. The Cantucci di Prato and the Tozzetti Alle Nocciole were delicious and very ÃƒÂ¢Ã â ¬Ã Å“pureÃƒÂ¢Ã â ¬Ã Â• tasting. I did need to adjust cooking temperature and cooking time (which the book does caution may be necessary) and I did not permit the logs to cool completely before slicing. (Too many crumbed logs under my belt to follow that advice.)The dough for Biscotti Regina, when made as directed, would not hold together for me. I was able to save the dough by adding a small splash of ice water but I feel this or some other ingredient/instruction should have been included within the recipe for this contingency. I went over the ingredients and instructions innumerable times. It certainly could have been something I did incorrectly but this really is not a complex recipe and it should have come together easily.The coup came with the Biscotti di Miele. This recipe, for me, was totally unworkable.. The recipe cautions that you may need to ÃƒÂ¢Ã â ¬Ã Å“knead inÃƒÂ¢Ã â ¬Ã Â• the last cup of flour by hand. With two and one half cups of flour remaining to be added, the dough was so stiff that I was afraid I would break my mixer (one of those older indestructible K5A Kitchenaid mixers). I switched to the dough

hook. That permitted me to incorporate an additional half cup of flour. I drafted my husband to attempt to knead in the remaining flour. The dough was far to stiff for any additional flour to be added. Once again I reviewed the ingredients and instructions and to the best of my knowledge I did not leave out/add anything not required and I followed the directions.(I should have known better when I saw the texture of the honey with the sugar dissolved in it but I assumed the authors knew better than I did.)I began re-reading some of the recipes which I had not made. Several of them seemed as though they would yield very stiff (perhaps unworkable) dough. At this juncture, most probably, I will not use these recipes again. I will look forward to someone telling me that they have had good luck with particular recipes. As it is I find this to be a delightfully written book but one which should not be utilized as a recipe book for biscotti.Regretfully, I am giving it two stars but I would have liked to give it 2 1/2 . (I have not discussed the Cantucci Di Noci E Cannella. The recipe worked.). I am of the opinion that more time should have been spent in ÃƒÂ¢Ã â ¬Ã Å“testingÃƒÂ¢Ã â ¬Ã Â• these recipes for the non-professional kitchen. It really is a very frustrating experience to waste time and ingredients (expensive ones).

As for the negative review because the book contains no "biscotti" recipes, the reviewer is correct. This book has no "biscotti" or what we Americans have come to know as biscotti recipes.Just as Italian grandmothers tend to refer to all long, strand pasta as spaghetti, this book refers to crisp cookies as biscotti. If you are looking for a lovely book to add to your collection, please consider this one. The pictures are charming and the recipe selection is perfect - a little bit of everything. There are no ooey-gooey chocolate brownie type sweets, but the kind of cookies you can mail, share and keep in a cookie jar to enjoy days later with tea or coffee. If you like walnuts, pictachios or pine nuts, this book is for you. I LOVE it.

The whole series of cookbooks from the Rome Sustainable Food Project is excellent!Wishing to be there.

Great recipes, charming background stories.Hard to obtain some items (farro flour) and lacking photos of many finished cookies.

Wonderful recipes, from basic to slightly complicated. If you like Italian cookies, I highly recommend this book!

Delicious recipes. I'd buy any cookbook from the American Academy in Rome series and I can't wait for the next installment!

Quite frankly I thought that this book would be about what Americans call Biscotti not cookies. However, it is full of authentic Italian cookie recipes, great photos and stories.

Recipes are not written for my type of baking. Much too complicated.

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