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Homemade Pasta Made Simple: A Pasta Cookbook With Easy Recipes & Lessons To Make Fresh Pasta Any Night



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Synopsis

"If youÃ¢â ¬â„¢ve ever had the desire to learn to make pasta from scratch, now is your chance. This cookbook is destined to become the only book on homemade pasta that you need, and it is sure to have you rolling pasta with the confidence and skill of an Italian grandmother in no time!"Ã¢â ¬â ¢Sarah Ozimek, founder of CuriousCuisiniere.comFrom fresh lasagna sheets to decadently stuffed ravioli, there is nothing better than eating homemade pasta. Homemade Pasta Made Simple is your all-in-one pasta cookbook for truly easy, stress-free pasta making at home. If you want to learn to make pasta for your family any night of the weekÃ¢â ¬â ¢and have fun while doing itÃ¢â ¬â ¢then Homemade Pasta Made Simple is the pasta cookbook for you.Say Ciao! to the infinite pleasures of pasta with this fun, beginner-friendly pasta cookbook that offers:65 Pasta Recipes for choosing from a variety of simple, foolproof pastas30 Sauce Recipes for mixing and matching with your freshly made pastaHelpful Tips for getting you up and running with the proper techniques and fundamental equipment make this more than just a pasta cookbookRecipes in this pasta cookbook include: Farfalle, Walnut and Gorgonzola Tortelloni, Pumpkin Gnocchi, Tortellini Bolognesi, Ricotta Gnocchi, Creamy Mushroom Sauce, Pesto Alla Genovese, Arrabbiata Sauce, and more makes this the only pasta cookbook your pantry needs!Whether you prefer your pasta hand-shaped, ribbon-cut, or stuffed, Homemade Pasta Made Simple is your go-to pasta cookbook for mastering the perfect pasta and so much more.

Book Information

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Customer Reviews

View larger Busiati Busiati (also known as busiate) are a traditional hand-shaped pasta from the Sicilian town of Trapani. Like other shapes commonly found in Southern Italy, such as Fusilli Avellinisi (page 68), this one is made using a knitting needle. Busiati are usually longer than fusilli. I learned how to make busiati in the Sicilian town of San Vito Lo Capo, where a local old lady taught me the art of rolling busiati by hand. The name of this pasta comes from the word buso, which is the name of a wooden stick from a plant that grows in abundance locally. The buso is what was traditionally used to shape busiati instead of the knitting needle.

View larger To make the pasta 1. Dust the baking sheets with durum wheat flour. 2. Break the dough into about 2-inch balls and roll them into Ãƒâ Ã Â -inch-thick ropes using your fingertips. 3. Cut these ropes into 5-inch-long pieces. 4. Keep the cut ropes horizontal and place the middle part of the knitting needle at a 45-degree angle on the right end of the piece of dough and press it slightly with the palm of your hand, so that the knitting needle sticks to the dough. 5. Roll the knitting needle away from you at an angle with your hands, until the dough gets fully wrapped around the needle. 6. Gently roll it back and forth with your hand to make the pasta longer and thinner. 7. Carefully slide the pasta off of the knitting needle with your hand, while preserving the shape. 8. Put the shaped pasta on the prepared baking sheets. 9. Repeat the above steps until you have no dough left. Equipment Knitting needle, size 0 or 1 Knife, nonserrated 3 (10-by-15-inch) baking sheets Large pot, to cook the pasta Wooden spoon, to stir the pasta Colander, to drain the pasta

To cook the pasta 1. Set a large pot of salted water on the stove to boil (see page 40). Cook the pasta in the boiling water for 6 to 8 minutes, or until al dente. To test this, remove a piece of pasta from the pot and take a bite. It should be cooked but still slightly firm in the center. 2. When the pasta is ready, drain it through a colander and shake out the excess water. 3. Serve immediately with the sauce of your choice. Serving Suggestion Busiati are traditionally served with Pesto alla Trapanese (page 185) or with a simple Tomato and Basil Sauce (page 182). Both sauces are a staple in the area of Trapani, where busiati were created. Treat your taste buds to a complete Sicilian experience by serving busiati with slices of fried eggplant and grated Pecorino Romano on the top. Tip When shaping busiati, make sure to lightly dust the ropes of dough with durum wheat flour before rolling them. If the dough sticks to the knitting needle, you will not be able to slide out the busiato without ruining its shape. Ingredients 1 batch Know-by-Heart Durum Wheat Pasta Dough (page 16) Durum wheat flour, for dusting Sea salt, for cooking the pasta

"If youÃ¢â ¬â„¢ve ever had the desire to learn to make pasta from scratch, now is your chance. This cookbook is destined to become the only book on homemade pasta that you need, and it is sure to have you rolling pasta with the confidence and skill of an Italian grandmother in no time!"-Sarah Ozimek, founder of CuriousCuisiniere.com Ã¢â ¬Å“ManuelaÃ¢â ¬â„¢s cookbook is a great beginner guide with clear step-by-step instructions for hand-made pastas, along with simple sauce recipes to mix and match. This is a beautiful addition to any kitchen bookshelf!Ã¢â ¬Â•-Elena Tomasi, founder of As Easy As Apple Pie "Manuela's book makes it so easy to make pasta at home."-Jennifer Rodda, founder of Milk and Honey

MANUELA ZANGARA was born and brought up in Milan, Italy by Sicilian parents. Her passion for cooking runs in her family, and many of her recipes were passed down from generation to generation. Manuela is the creator of the food blog ManuÃ¢â ¬â„¢s Menu. She currently lives in Sydney, Australia with her husband and their two daughters. Learn more at ManusMenu.com.

yum!!!!

Never knew how to do much of these recipes (and there's a lot) but Manu show's how easy it is.Can't wait to start cooking.

I have always wanted to learn to make pasta, but imagined it to be difficult. When I saw this book, I thought "Homemade pasta, simple?? I must try!!!" So far, I have made fettuccine and ricotta gnocchi. I'm going to try potato gnocchi next, then maybe ravioli. There is a bit of a list of things- as far as equipment- to obtain but if you cook, you'll probably have many of these items already. Ingredients are simple. I did get a manual pasta machine in anticipation of getting this book, and I'm glad I did. I wanted to get started right away!! There are quite a few variations of gnocchi here, and it also includes a section on sauces to accompany your freshly made pasta! *I received this book in exchange for an honest and unbiased review.*

I love this book too!! It makes pasta making easy and not this all day chore.I have no real talent for cooking, but it was nice to make homemade noodles to go with my chicken Alfredo. I feel a lot more confident making more from scratch items with this book.

I have made pasta a couple times in the past, but only egg noodles really, and I was never very impressed with the results. Well all that has changed since finding this book! Who knew making pasta could be so simple! This book lays out exactly how to make different kinds with so many fun shapes! I thought it would be hard to learn the techniques from a book, but it really isn't and the charts are super helpful! It lays out what the best ingredients and tools to use are and then jumps right into making it! The cozzette was my favorite to make and turned out wonderfully! I also loved the section on making your own gnocchi! It isn't nearly as hard as I thought it would be! I can't wait to try my hand at all the different shapes and recipes! I received a copy of this book free from the publisher.

This book is so comprehensive that it might well be the only book necessary for anyone to make and cook pasta. The book covers the techniques to make all sorts of pasta (so many that I found several I had never heard of!) both unfilled and filled and even gnocchi. This cookbook is well organized and easy to read but to me, the big plus of this book is that pasta making comes complemented with a long list of recipes and sauces that one can use with your homemade pasta but also with pasta purchased at your favorite store. This book is the perfect manual for those who love pasta and want to experiment with traditional recipes as well as to get inspired to create your own recipes and pasta fillings. All in all, I love this book and I can see that I am going to keep using it for a long, long time.Note: I received this product for free in exchange for my honest and unbiased review

This book is fabulous! It seriously made making pasta easy. The recipes are easy to follow. I never dreamed it could be so easy to fresh homemade pasta in my kitchen whenever I chose to.

You've heard the expression, "If at first you don't succeed..." No, not the one that says "try second base." I have to admit that my first attempt at making noodles was, um, abysmal, putting it mildly. But that's not the fault of the author of this book. She warns us that it takes practice to make noodles like Italian cooks, who prepare it daily. Sigh, I loved Italian food that we had in the backstreets of Italy, so my hopes were high. Reality quickly set me straight. It's a challenge to mix the liquids and flour together completely. After working on that task for about 10 minutes, I grabbed the food processor, and in a couple of minutes, I had met my first challenge. Next up: roll out the dough. It's also not easy to get noodles the right thickness, I quickly discovered. Undeterred, I cooked half of them, and cooked them, and cooked them, and they still turned out like an unsavory

lump of dough. Obviously, I'm doing something wrong, and it's probably that the noodles are too thick. I finished rolling out the second half of the batch, and hung those to dry on my shiny new pasta dryer (from , of course). Well, they also were too thick. Then I got an idea. Even after they'd been cut, I could still roll them out more. So, I did, and they got thinner. I cooked one thinner, partly dried noodle (I'd learned not to cook a whole batch when I was still uncertain of success). Ok, so that one tasted a lot better, but it was still nothing I'd serve to my husband, let alone to company. Here's the lesson I learned: maybe some cooks can learn to roll out consistently thin noodles, I likely do not have A) the patience and B) the arm strength to do so myself. So, there's a work-around that the author suggested: getting a pasta roller makes short work of the task. OK, , I see lots of options, so...I'll go check them out and order one. And try, try again. Thanks to the publisher for sending me a copy of this book. Through the excellent directions, I'm quite sure my pasta roller and I can conquer this task together.

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