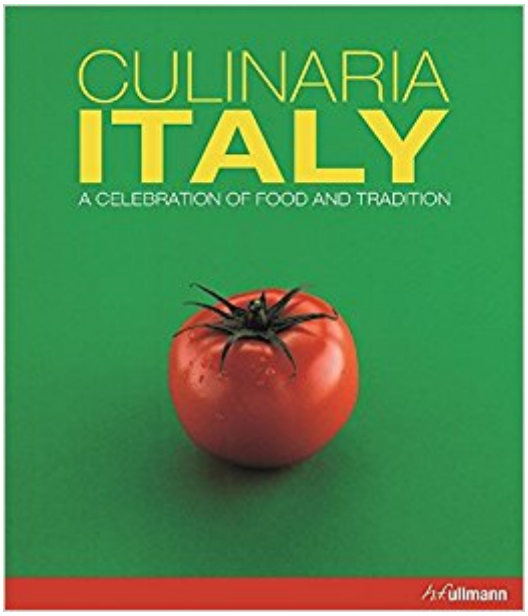
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Culinaria Italy: A Celebration Of Food And Tradition



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Synopsis

Culinaria Italy: A Celebration of Food and Tradition is a not just a superbly illustrated and keenly informative compendium of Italian cuisine, it is a 380-page masterpiece showcasing the very best examples of all manner of Italian dishes guaranteed to satisfy any appetite and please any palate. Beautifully and profusely illustrated throughout, the recipes themselves are clearly outlined and presented so that even the most novice of kitchen cooks can produced professional chef quality dishes for any and all dining occasions from humble family gatherings to elegant celebratory events. Of special note is the chapter devoted to Olive Oil and the chapter presenting Pesto and Other Sauces. The fabulous dishes are organized and presented regionally and include recipes from Sicily and Sardinia

Book Information

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Customer Reviews

Culinaria Italy: Cuisine, Country, CultureClaudia Piras, H. F. Ullmann"Culinaria Italy: Cuisine, Country, Culture" is a not just a superbly illustrated and keenly informative compendium of Italian cuisine, it is a 488 page masterpiece showcasing the very best examples of all manner of Italian dishes guaranteed to satisfy any appetite and please any palate. Beautifully and profusely illustrated throughout, the recipes themselves are clearly outlined and presented so that even the most novice of kitchen cooks can produced professional chef quality dishes for any and all dining occasions from humble family gatherings to elegant celebratory events. Of special note is the chapter devoted to Olive Oil and the chapter presenting Pesto and Other Sauces. The fabulous dishes are organized and presented regionally and include recipes from Sicily and Sardinia. Enhanced with an appendix

that features ’Italian in the Kitchen’ and ’Cooking Techniques’; a Bibliography; a general index and an index of recipes, "Culinaria Italy: Cuisine, Country, Culture" will prove to be an welcome addition to personal, professional, and family cookbook shelves, and is especially recommended as a Memorial Fund acquisition selection for community and academic library culinary reference collections.Midwest Book Review --This text refers to an alternate Hardcover edition.

Claudia Piras studied philosophy and literature. Her interest in Italian cuisine developed at a tender ageÃ¢â ¬â ¢she will never forget the incomparable tomato sauce prepared by her Sardinian father, nor the mussels with lemon and charcoal-broiled fillet of veal at her grandmotherÃ¢â ¬â„¢s house in Oristano. She works in Munich as an editor, author, and translator.

You know I first read the 2000 edition of this book in my local library. I loved it so much I decided to purchase it for myself. I enjoyed the pictures and region specific information. When I noticed there was a 2015 edition, I figured I better get the new edition to take advantage of any new material. Well they didn’t add anything. Come to find out, the publisher reprinted the book in china, resized all the beautiful pictures, changed the topographic style regional maps to ones with hardly any detail, and completely removed much of the content. I don’t know how they can call it the same book?? The section on murano glass gone. The section on the specialty markets in Milan gone. The section detailing Italian menu and kitchen terminology gone. That is just the first 3 chapters. I am so upset and plan on writing the publisher directly. I guess by changing the name a little and adding the "Celebration of Food and Tradition" as a sub title they can do that. They should call it a "celebration of corporate greed"

I like the Culinaria series. I have the Greek and Hungarian books also. Not the best cookbooks but certainly have most recipes and provide interesting backgrounds on the history and cultures of food from a particular country.

Beautiful books, sort useless as a guide...but lovely nonetheless. Leave it out to impress your guest but go elsewhere to understand the heart and soul of Italian cooking.

This has rather small print font in it, for the recipes. It’s not terrible for at the moment (I’m 26, and I’m okay with highlighting in my cookbooks, and I always read through a recipe a couple times before I attempt it), but it will be a serious problem for those who like larger fonts. This looks almost like an 7

font size, and it’s NOT easy to read in anything less than excellent light (I compared it to an 8 in Bookman Old Style).The book itself is quite nice, however, full of awesome information and recipes.

This book is just not for cooking, it is fascinating reading too.Recipes, history, geography and mouth watering pictures all between the covers of this substantial volume.I purchased it along withÃ Â Culinaria HungaryÃ Â as my wife is of Italian descent and I, Hungarian.

So far every Culinarians book I have in my library is incredible and well worth the purchase.

This is another fantastc book in the Culinaria series. I own their Spain, France, Europe, and of course, Italy volumes.If you know these books, then here is the short review: It’s excellent, buy it. For the uninitiated, this is as good as it gets for a full culinary tour of Italy. The pictures are beautiful, the stories interesting and educational, and the recipes are great too. Learn about the variety of Italian foods, the regions and their specialties (recipes, wines, cheeses, etc), as well as many other interesting stories (the origin of Harry’s Bar). I cannot stress the excellence this book provides in the images, the organization, the culture, the background and so much more.You’ll learn about different vegetables, meats, fish, cheeses, wines, spices and some history every now and again. Even if you don’t try the recipes, or even cook, this is an interesting book. It is big and heavy, but what would you expect from a book that covers all of Italy’s regions? I don’t know about the rumor from Utah (see below), but the book is that heavy.Bottom line, these authors, photographers, publishers, etc. did an excellent job, and if you want a great well-written book for learning about Italian cooking, culinary styles and some of their culture, this is a must own.

This is my 3rd book from the Culinaria series. The other two are about Germany and France. I just ordered this one but it hasn’t arrived yet. But I saw it at a bookstore and flipped through it. Loved what I saw. I’m sure I’ll keep it on my coffee table for a while, it’s just too good to put it on a shelf.

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