

Bocca Cookbook

Sandy Ingber, Roy Finamore

Bocca Jacob Kenedy, 2017-09-28 Authentic Italian recipes from the celebrated restaurant Bocca di Lupo. Italy is a land of appetite, where life is embraced with passion, and food prepared with generosity and joy. But the cuisine is hard to define, as each region has its own rich culinary traditions - and so deep is the belief of locals that their food is the best, that often Italy's finest dishes are unknown from one place to the next. Jacob Kenedy, a self-avowed culinary magpie, travelled the length and breadth of the country over the course of a year, gathering up his favourite recipes - many of them obscure, some bizarre, all utterly delicious. Like the menu at Bocca di Lupo, Jacob's award-winning London restaurant, this book is a thrilling, exotic journey through the true flavours of Italy: the hearty risotti of the north, the exquisite shellfish of the Veneto, the earthy sausages of Bologna, the fried street food of Rome, the baroque desserts of Naples and the Arab-influenced sweets of Sicily. The recipes in *Bocca* are a revelation, a portal to a side of Italy that is gritty, glamorous, seedy and mysterious. Be warned, this is a cookbook with teeth.

The Geometry of Pasta Jacob Kenedy, 2011-09-16 The Italians Have a Secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary gift into something sublime. *The Geometry of Pasta* pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's stunning black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, *The Geometry of Pasta* tells you everything you need to know about cooking and eating pasta like an Italian. Praise for *The Geometry of Pasta*: 'Really delicious, authentic pasta recipes' Jamie Oliver 'The most delicious foodie publication of the year' GQ 'A maddeningly lovely book' Stephen Bayley

Emilia in bocca Ambra Ferrari, 1977

Cakeboi Reece Hignell, 2022-11-15 Experience the Magic of Classic Aussie Bakes with MasterChef Australia Favorite Reece Hignell Reece Hignell, MasterChef Australia veteran and owner of the Cakeboi bakery, created this exceptional collection of classic Australian bakes so that anyone can become a baking pro. Inspired by his nan's traditional desserts, this book is full of iconic cakes like his Spiced Rum Baba that made Katy Perry exclaim, "You're the tits, Reece!" and his long-coveted Signature Lemon Tart. With chapters that lead you through everything from the basics of baking to creating your

own sensational scones, sponge cakes and more, you'll find all the inspiration and instruction you need to make a masterpiece in the kitchen.

Nina St Tropez Nina Parker, 2014-06-05 Bringing to life another side of St Tropez and the legendary Côte d'Azur, Nina shows us a place where cooking has brought people together for generations and creates recipes inspired by locals, places and stories from her childhood here. She explores the real St Tropez and the surrounding area through its secret, scenic walks, eccentric bric-a-brac markets, vineyards and bustling communities of artists and fishermen. Oozing with charm and filled with classic French recipes for gourmet breakfasts, picnics, lunchtime snacks and dinner parties to impress, NINA ST TROPEZ represents family cooking from across the south of France - with that added splash of St Tropez elegance and glamour that's intrigued people for decades. Nina Parker has a passion for food. After university, she joined the team at L'Anima, London as a commis chef and fell in love with their style of cooking that uses fresh Italian ingredients with a rustic touch. She has spent time in some fantastic kitchens: from The Dorchester for Alain Ducasse, Tom Aikens, The Ledbury, to the unrivalled Senequier Bakery in St Tropez. Whilst working as chef for Bocca di Lupo's Gelupo in Soho, they won TIME OUT's 'best gelateria'. In 2012 she launched her own catering company NINA, dedicated to bringing a taste of her childhood to the heart of London and beyond.

The London Cookbook Aleksandra Crapanzano, 2017-06-15 Once known for its watery potatoes, stringy mutton, and grayed vegetables, London is now considered to be the most vibrant city on the global food map. The London Cookbook reflects the contemporary energy and culinary rebirth of this lively, hip, sophisticated, and very international city. It is a love letter to the city and an insider's guide to its most delicious haunts, as well as a highly curated and tested collection of the city's best recipes. This timeless book explores London's incredibly diverse cuisine through an eclectic mix of dishes, from The Cinnamon Club's Seared Aubergine Steaks with Sesame and Tamarind to the River Cafe's Tagliatelle with Lemon, and from Tramshed's Indian Rock Chicken Curry to Nopi's Sage and Cardamom Gin. Striking the perfect balance between armchair travel and approachable home cooking, The London Cookbook is both a resource and keepsake, a book as much for the well-travelled cook as for the dreaming novice.

Gelupo Gelato Jacob Kenedy, 2021-05-27 Gelato has a special place in the hearts of Italians of all ages - it surprises, delights, comforts and nurtures. But perhaps the most wonderful thing about gelato is how easily it can be made at home, needing little more than milk and sugar. Gelupo Gelato presents a rainbow spectrum of gelati: from fruity Yoghurt & Lemongrass, Lime Sherbet or Peach and Blood Orange to creamy Marron Glacé, Bacio, Chocolate & Whisky or Espresso. There are also recipes for profiteroles, cones and brioche buns to serve your ice cream in and the only chocolate sauce you'll ever need, as well as a guide to pairing flavours. With a simply beautiful design and charming illustrations, this is the perfect book for every ice cream lover (which, let's face it, is everyone).

Nina Capri Nina Parker,2016-06-02 This is the follow up to Nina's first book - NINA ST TROPEZ. She whips up more charming recipes, more elegant desserts and more of her trademark chic French and English style. Nina Parker has a passion for puddings. After university, she joined the team at L'Anima, London as a commis chef and fell in love with their style of pastry and cooking using fresh Italian ingredients with a rustic touch. She has spent time in some fantastic kitchens: from preparing moelleux au chocolat at The Dorchester for Alain Ducasse, Tarte Tatain at Tom Aikens, fresh marshmallows at The Ledbury, to rolling out the croissant dough at 5am in The Senequier Bakery, St Tropez. Whilst working as chef for Bocca di Lupo's Gelupo in Soho, they won Time Out's best gelateria. In 2012 she launched her own catering company NINA, dedicated to bringing a taste of her childhood to the heart of London and beyond.

The Pizza Diet Pasquale Cozzolino,2017-05-02 Why do most diets fail? Why do so many people who initially lose weight quickly pack it all back on—and then some? It's simple, really. Dieting, a.k.a. denying yourself certain favorite foods, is just too hard for anyone to do for any length of time. And how long could you deny yourself pizza? But what if you didn't have to say "no"? Chef Pasquale Cozzolino of Naples, Italy, did just that and lost nearly 100 pounds. When his doctor warned him to lose weight or risk early death, Chef Cozzolino knew he had to find a diet plan he could stick with, one that would allow him to eat the food he grew up on and loved in his native country—pizza! So, he consulted nutritionists, immersed himself in the science of weight loss, and developed the Pizza Diet: Eat a hearty breakfast every morning, enjoy a 12-inch Neapolitan pizza for lunch every day, and finish off with a light yet satisfying meal of fresh vegetables and lean protein for dinner. The results? You will quickly reduce your daily calories without ever feeling deprived.

Bill's Basics Bill Granger,2018-02 Bill's Basics, 100 classic recipes made simple. The New York Times credited him with re-inventing the scrambled egg. Now, Bill Granger, restaurateur, television chef and food writer, works his magic on 100 other classic dishes from across the globe. Bill draws on his fondest food memories, then simplifies techniques, minimises fussy ingredient lists and gives these dishes a modern twist that's in tune with our busy lives and passion for fresh, healthy flavours. From Thai beef salad to lamb tagine, coq au vin to chocolate brownies, Singapore noodles to jam tart, this is the cheat's guide to making the recipes every home cook wants to master.--

Pizza from Naples Ben Riccio,2010 This book shares the secret of the perfect pizza by the temple of pizza in Australia, Napoli in Bocca. Translated literally as 'Naples in the mouth' this traditional pizza restaurant is famous for its delicious, simple and unpretentious food. With simple ingredients and steps, this book will appeal to home cooks of all levels as well as those who see themselves as a gourmand and want to make authentic, traditional pizza the Italian way.

The Geometry of Pasta Jacob Kenedy,Caz Hildebrand,2020-09-17 'Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook - from the novice to the seasoned chef - will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300

shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, *The Geometry of Pasta* pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, *The Geometry of Pasta* tells you everything you need to know about cooking and eating pasta like an Italian.

The Secret of Cooking: Recipes for an Easier Life in the Kitchen Bee Wilson, 2023-09-26 A culinary companion to simplify cooking while making it more enjoyable, *The Secret of Cooking* is packed with solutions for how to make life in the kitchen work better for you, whether you're cooking for yourself or for a crowd. Do you wish you could cook more, but don't know where to start? Bee Wilson has spent years collecting cooking "secrets": ways of speeding cooking up or slowing it down, strategies for days when you are stretched for time, and other ideas for when you can luxuriate in kitchen therapy. Bee holds out a hand to anyone who wants doable, delicious recipes, the kind of unfussy food that makes every day taste better: quick feasts from a can of beans; fast, medium, and slow ragus; and seven ways to cook a carrot. Alongside thoughts on how to cook when you're alone, with children, or just plain tired, Bee offers 140 recipes including: the simplest chicken stew even the pickiest of eaters (aka children) will love Zucchini and Herb Fritters, a Grated Tomato and Butter Pasta Sauce (with or without shrimp), and other ways of making your box grater work for you salads to savor, like a tuna salad with anchovy dressing leisurely projects like an Aromatic All-Purpose Curry Powder and quicker food for friends (try Bulgar and Eggplant Pilaf with pistachio and lemon) the loveliest red curry sauce you can make in your instant pot universal desserts, or those gluten-free and dairy-free sweets that you can serve no matter who comes over, like a Vegan Pear, Lemon, and Ginger Cake With advice on seasoning, cleaning up, and choosing the best equipment, Wilson reimagines modern cooking and brings the spark back into everyday meals. As Bee says, "There's still magic in the kitchen, if you know where to look." Shall we cook?

Il Buco Donna Lennard, Joshua David Stein, 2020-11-10 Foreword by Alice Waters In honor of its twenty-fifth anniversary comes this full-color culinary celebration of *Il Buco*, one of New York City's most beloved restaurants, featuring more than 80 mouthwatering recipes and detailing the romantic origins of the restaurant's philosophy of sourcing the best prime materials, including olive oil, salt, vinegar and all that make the Mediterranean way of life so alluring. This book holds the succulent substance of *Il Buco's* history, which has always been guided by Donna's acute intuition. Through these pages, we travel around the Mediterranean, from the vineyards of Umbria to the salt flats of Sicily, visiting the farmers, artisans, and winemakers in their element. And then we return to Bond Street, stories and recipes in hand, to celebrate life and everything possible at the melting edge of sizzling pans and the heart of Italy.—Francis Mallmann In New York City, restaurants, even very good ones, come and go. But there are a very small number of establishments that take root and continue to flourish,

where food, wine, atmosphere, history, and all the makers behind the scenes come together in a unique alchemy to create an experience. Il Buco is such a place. For over 25 years, Donna Lennard has presided over an international—and ever growing—family of artisans, farmers, winemakers, chefs and regulars from her outpost on Bond Street in the heart of New York City. Since 1994, Il Buco has withstood the test of time. In *Il Buco*, written with Joshua David Stein, Donna shares her incredible journey from antique shop owner to award-winning restaurateur and taste-maker. She reflects on the iconic ingredient-driven, farm-to-table Italian cooking that seduced palates and earned the loyalty of notoriously discriminating New York diners. Donna also expounds upon the essential elements of good eating and good living she learned over the restaurant's nearly three-decade history. Both a cookbook and a deeply personal journey through the places and with the people who have influenced the restaurant's ethos the most, *Il Buco* includes the beloved best-of dishes from the kitchen's roster of now-famous chefs: Ignacio Mattos's Black Kale Salad, Justin Smillie's Bucatini Cacio e Pepe, and Sara Jenkins's Porchetta alla Romana, to name a few. It also includes profiles of the artisans whose craftsmanship evokes the warm Mediterranean patinas that have enhanced the restaurants' atmosphere over the years. Donna has dedicated her life to identifying, cultivating, and celebrating the essential ingredients of a beautiful life well-lived. *Il Buco* isn't just a place, it's a feeling—of warmth, of home, of ease, of love—and *Il Buco* allows any home cook to experience some of the restaurant's beautiful and inviting magic, creating sumptuous easy meals to enjoy at his or her own table. Accompanying the mouthwatering recipes and gorgeous photography are Donna's insights on what it truly means to live well and to eat well and tributes to food producers in Spain, Italy, France and other parts of the world, including dedicated chapters on the building blocks to a perfect meal: salt, olive oil, wine, and salumi, among others. *Il Buco* is a very personal exploration of what makes the heart of a restaurant and a lifestyle: a celebration of a true New York success story. It is a book about learning to listen to what pleases us, and a reminder of just how wide, wonderful, and flavorful the world is. *Il Buco* Locations: Il Buco (47 Bond Street, NYC 10012) Il Buco Alimentari & Vineria (53 Great Jones Street, NYC 10012) Il Buco Vita (4 East 2nd Street, NYC 10003) Il Buco (Ibiza, Spain)

The Bocelli Cookbook Stefano Sena, 2012-03-31 In this book, dedicated to Italian cuisine, it is chef Stefano Sena's intention to spread understanding about the art of cooking, and to preserve the authentic style of Italian cooking derived from the old country as well as to exhibit an authenticity of flavors along with the beauty and culture of many Italian provinces including Avellino, where he was born and raised.

The Modern Peasant Jojo Tulloh, 2013-05-30 *WINNER OF THE FORTNUM & MASON FOOD BOOK OF THE YEAR AWARD 2014* Inspired by those who were bold enough to make that leap, but firmly rooted in London, food writer Jojo Tulloh wondered if some kind of peasant-like self-sufficiency could be achieved for city-dwellers; looking around her she found she was not alone. Beneath Victorian railway arches, on inner city roof tops and on borrowed land, a new breed of food

producers were baking bread, making cheese, keeping bees and growing vegetables. Inspired by their success, Jojo watched and learned. In this evocative and illuminating book, Jojo shares her knowledge of this fast-changing culinary scene. Alongside vivid stories from her visits to producers and tips for baking and pickling, fermenting and foraging, she presents fresh tasting, achievable recipes for modern peasants – sourdough pizzas of nettles and sausage, celebratory paellas of squid and home-grown peppers, chutneys, jam and pickles – and in doing so shows how a food philosophy that takes the best from past traditions can put flavour and excitement back into everyday cooking – even amidst the roar of city life.

The Babbo Cookbook Mario Batali, 2002 Presents an assortment of 150 recipes from Babbo, the author's New York City eatery, along with details on food preparation and presentation, wine suggestions, and cooking tips.

Ottolenghi Yotam Ottolenghi, Sami Tamimi, 2013-09-03 Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of Plenty and Jerusalem, features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. Yotam Ottolenghi's four eponymous restaurants—each a patisserie, deli, restaurant, and bakery rolled into one—are among London's most popular culinary destinations. Now available for the first time in an American edition and updated with US measurements throughout, this debut cookbook from the celebrated, bestselling authors of Jerusalem and Plenty features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. The recipes reflect the authors' upbringings in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce and numerous fish and meat dishes, as well as Ottolenghi's famed cakes and breads, Ottolenghi invites you into a world of inventive flavors and fresh, vibrant cooking.

The Grand Central Oyster Bar & Restaurant Cookbook Sandy Ingber, Roy Finamore, 2013-10-15 “A big, handsome book full of wonderful photographs, nostalgic tales and enticing recipes—some dating back to the restaurant's opening 100 years ago.” —The Miami Herald Situated in midtown Manhattan's beautiful, bustling train station, Grand Central Oyster Bar & Restaurant stands in a class by itself. From its unique position in the Terminal's lower level, with the famous Whispering Gallery at its entrance, waiters have been serving up platters of the freshest seafood for over a century. Here are more than 100 of the restaurant's best-loved classic recipes—some dating back to its opening in 1913—along with behind-the-scenes stories, historical anecdotes, and a wealth of expert information on buying, cooking, and serving fish. Featured throughout are vintage images and ephemera, along with gorgeous photos of mouthwatering favorites from raw bar to buffet. With recipes that have stood the test of time, The Grand Central Oyster Bar & Restaurant Cookbook is a must-have for seafood lovers and fans of this famous New York City landmark.

Nigellissima Nigella Lawson, 2012 Nigella's mouthwatering dishes have their roots in tradition but take us into fresh territory; knowledge worn light of touch but full on taste. While she stays true to the spirit of Italian cooking, her recipes are

always quick and easy, designed to elevate everyday eating into no-fuss feasts for those days when we need to get supper on the table pronto. Italian food now plays a familiar role in our everyday eating but Nigellissima goes beyond Bolognese to bring to our table 120 inspired recipes from the crustless Meatzza to Long Fusilli with a no-cook Sicilian sauce, Italian Roast Chicken with Peppers and Olives to a Venetian Stew and a One-Step No-Churn Coffee Ice Cream -- in a round-Italy culinary quick cook's tour that culminates in a festive chapter of party food, with an Italian-inspired Christmas spread as its celebratory centrepiece. Nigella's gastronomic heart is in Italy and in Nigellissima she conjures up the simplicity and the directness of Italian cooking, illustrated here with photographs to instruct and delight and accompanied by a new BBC TV series.

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