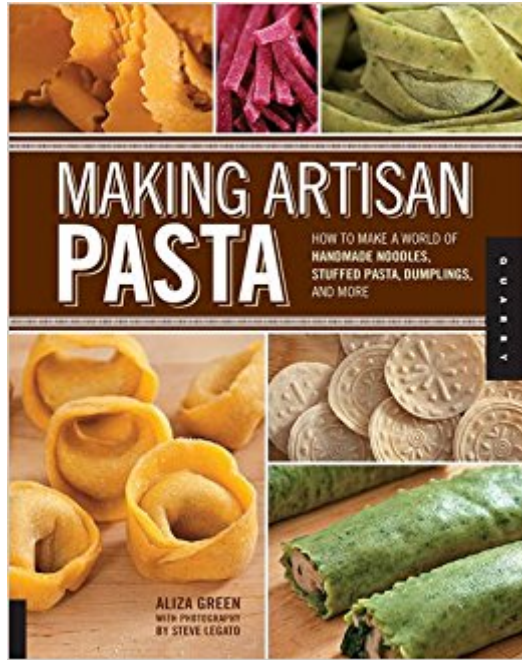


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# Making Artisan Pasta: How To Make A World Of Handmade Noodles, Stuffed Pasta, Dumplings, And More



## Synopsis

Learn how to use the best ingredients and simple, classic techniques to make fresh, homemade pasta in your own kitchen with *Making Artisan Pasta*. Calling for just the simplest ingredients and a handful of unique kitchen tools, making pasta at home has never been easier, more fun, or more delicious. Inside, you'll find:- Recipes for pasta doughs made completely from scratch, with such delicious ingredients as buckwheat and whole wheat flour, roasted red pepper, asparagus, and even squid ink and chocolate- Fully illustrated step-by-step instructions for rolling, shaping, and stuffing dough for gnocchi, lasagna, cannelloni, pappardelle, tagliatelle, ravioli, and dozens of other styles of pasta- Detailed instructions on how to make the ultimate in pasta: hand-stretched dough- Chinese pot stickers, Polish pierogi, Turkish manti, and other delectable pastas from beyond its traditional Italian borders- Artisan tips to help anyone, from novice to experienced, make unforgettable pasta Through author and chef Aliza Green's pasta expertise and encyclopedic knowledge of all things culinary, plus hundreds of gorgeous photos by acclaimed food photographer Steve Legato, you'll never look at the supermarket pasta aisle the same way again. *Making Artisan Pasta* is on *Cooking Light's* Top 100 Cookbooks of the Last 25 Years list for Best Technique and Equipment.

## Book Information

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## Customer Reviews

"James Beard Award winner Green teams up again with photographer Legato (after *The Fishmonger's Apprentice*) to produce a beautifully photographed directory on how to make all

types of pasta in your own kitchen, with just a few kitchen tools. And don't think only of Italian—there are a few representative recipes from other countries, such as pot stickers, pierogi, and udon noodles. Recipes vary by shape, flour type, and flavoring. By following the easy, step-by-step instructions and hundreds of photographs, readers will be inspired to make their own delicious creations. The book contains many useful extras such as nutrition information, resources, and a glossary, but those who want to serve a homemade sauce along with their pasta fresca may need to consult another resource. VERDICT: This is a terrific choice for any library as it will be useful for both experts and novices alike. Mangia!"—Library Journal

Aliza Green is an award-winning Philadelphia-based author, journalist, and influential chef whose books include *The Butcher's Apprentice* and *Making Artisan Pasta* (Quarry Books, 2012), *The Fishmonger's Apprentice* (Quarry Books, 2010), *Starting with Ingredients: Baking* (Running Press, 2008) and *Starting with Ingredients* (Running Press, 2006), four perennially popular *Field Guides to food* (Quirk, 2004-2007), *Beans: More than 200 Delicious, Wholesome Recipes from Around the World* (Running Press, 2004) and successful collaborations with renowned chefs Guillermo Pernot and Georges Perrier. A former food columnist for the *Philadelphia Inquirer*, *Philadelphia Daily News*, and *Cooking Light Magazine*, Green is known for her encyclopedic knowledge of every possible ingredient, its history, culture, and use in the kitchen and bakery and for her lively story-telling. Green also leads culinary tours--her next is scheduled for October 2013 to Puglia, Italy, which she calls "land of 1,000-year-old olive trees." Green's books have garnered high praise from critics, readers, and culinary professionals alike, including a James Beard award for "Best Single-Subject Cookbook" in 2001 for *Ceviche!: Seafood, Salads, and Cocktails with a Latino Twist* (Running Press, 2001), which she co-authored with Chef Guillermo Pernot. For more information about Aliza's books and tours or to send her a message, visit her website at <http://www.alizagreen.com>. Steve Legato is a freelance photographer specializing in food, restaurant industry, cookbooks and advertising. His work has been featured in *Art Culinaire*, *The New York Times*, *Food and Wine*, *Wine Spectator*, *Food Arts*, *GQ*, *Departures*, *Wine & Spirits*, *Travel & Leisure*, *Philadelphia Magazine*, *Delaware Today*, *New Jersey Monthly* and *Main Line Today*. He resides just outside of Philadelphia, PA. Visit his website at <http://www.stevelegato.com>. Aliza Green is an award-winning Philadelphia-based author, journalist, and influential chef whose books include *The Butcher's Apprentice* and *Making Artisan Pasta* (Quarry Books, 2012), *The Fishmonger's Apprentice* (Quarry Books, 2010), *Starting with Ingredients: Baking* (Running Press, 2008) and *Starting with Ingredients* (Running Press, 2006), four perennially popular *Field Guides to food*

(Quirk, 2004-2007), *Beans: More than 200 Delicious, Wholesome Recipes from Around the World* (Running Press, 2004) and successful collaborations with renowned chefs Guillermo Pernot and Georges Perrier. A former food columnist for the Philadelphia Inquirer, Philadelphia Daily News, and Cooking Light Magazine, Green is known for her encyclopedic knowledge of every possible ingredient, its history, culture, and use in the kitchen and bakery and for her lively story-telling. Green also leads culinary tours--her next is scheduled for October 2013 to Puglia, Italy, which she calls "land of 1,000-year-old olive trees." Green's books have garnered high praise from critics, readers, and culinary professionals alike, including a James Beard award for "Best Single-Subject Cookbook" in 2001 for *Ceviche!: Seafood, Salads, and Cocktails with a Latino Twist* (Running Press, 2001), which she co-authored with Chef Guillermo Pernot. For more information about Aliza's books and tours or to send her a message, visit her website at <http://www.alizagreen.com>. Steve Legato is a freelance photographer specializing in food, restaurant industry, cookbooks and advertising. His work has been featured in *Art Culinaire*, *The New York Times*, *Food and Wine*, *Wine Spectator*, *Food Arts*, *GQ*, *Departures*, *Wine & Spirits*, *Travel & Leisure*, *Philadelphia Magazine*, *Delaware Today*, *New Jersey Monthly* and *Main Line Today*. He resides just outside of Philadelphia, PA. Visit his website at <http://www.stevelegato.com>.

I have a lot of cookbooks, anymore it takes a pretty special cookbook to get my heart thumping and inspires me to immediately take it in the kitchen and get to cooking. *Making Artisan Pasta* is just such a book. I have other pasta books, such as *the joy of pasta*, and usually they are maybe 25% actual pasta recipes, and the rest is sauce or soup or casseroles using the pasta. There is nothing wrong with that, but *Making Artisan Pasta* is a book about the pasta, about what ingredients to use, how to use them, how to make the pasta, form the pasta, and tons and tons of ideas and tips on making amazing pasta. The pictures are simply inspirational. From step by step photos of how to accomplish making the pasta, to beautiful and inspiring finished products. This book could be intimidating, working with dough and various ingredients and appliances and gadgets, making different shapes. But it's totally not, Aliza Green writes clear simple instructions that would make the most dough-frightened person feel enabled to make luscious pasta. Between her clear instructions and tips, and Steve Legato's amazingly clear instructional photos, this is a book to really give a person confidence and a can-do attitude. There are some pastas that simply call for special gadgets to make them, it's the nature of the pasta, but if you don't want to spend a penny on new fun equipment there are still plenty of pasta recipes you can easily make. The author gives several techniques on how to make pasta. She gives three ways of mixing (hand, stand mixer, food

processor) and different ways to roll out the pasta- rolling pin, sheeter (hand cranked pasta machine) and the extruders. Through out the entire book there are variations so if you want to make ravioli you can buy a really cool ravioli pan thing, or she shows you how to simply put the filling on the bottom sheet and put the second sheet over and cut out the dough. The pasta I made was easy to work with and tasted delicious. I started simple, but can't wait to get into the variations like green pasta, or the one with the parsley leaves pressed in between the sheets. The book covers basic pastas, stuffed pasta, dumplings, pot stickers, gnocchi, pastas I haven't even heard of but can't wait to try! This is honestly a book that has me excited to get in the kitchen and start making pasta.

I have recently gotten into making homemade pasta and was looking for a book to provide me with a variety of recipes, techniques and education on various types of pasta and this slim volume totally delivered on that request. It is also filled with gorgeous color photos on every page illustrating step-by-step instructions for producing perfect pasta every time. This is not a source book for sauce recipes - this focuses solely on making the pasta itself. I like its focus on simple, inexpensive hand tools rather than expensive gadgetry, and its in-depth info on various aspects of the simple ingredients used to create great pasta at home. I highly recommend this book.  
[http://www..com/Making-Artisan-Pasta-Handmade-Dumplings/dp/1592537324/ref=sr\\_1\\_1?s=books&ie=UTF8&qid=1325997788&sr=1-1](http://www..com/Making-Artisan-Pasta-Handmade-Dumplings/dp/1592537324/ref=sr_1_1?s=books&ie=UTF8&qid=1325997788&sr=1-1)

My go-to book for pasta making. I've had it for almost two years now and the pages are covered in flour and spinach puree, but I still use it again and again. The instructions are clear, the techniques are on point, and the recipes are delicious time and time again. The book is beautifully pictured, is durable, and is an essential to anyone who loves to cook or make pasta.

This book is a must have if you love pasta...It is so in-depth in terms of EVERY factor being explained in detail in terms of WHAT ingredients you need to make a successful pasta dough - for example, she tells you about the different grades of eggs not only in the USA but in Europe!! The same with different types of flours encourages you to grind your own grains for flour, WOW!!! This is incredible! I have not made any pasta yet but when I do I will update you!! Incredible book in terms of the HOME CHEF who wants to take their skills to a VERY HIGH LEVEL!!! Making Artisan Pasta: How to Make a World of Handmade Noodles, Stuffed Pasta, Dumplings, and More

I tried making pasta at home many years ago, but my experiments in pasta making resulted in going

back to buying the old standards in the grocery store. I recently tried my hand at making crackers, and of all things, turns out that a pasta roller is a go to piece of equipment for crackers! Long story short, I bought a pasta roller (hand cranked manual version) and wanted to try pasta making again. Got this book and I am in business! The book is a very good primer on technique, and the "science" behind which flours to use and why. I discovered early into the book several errors that I was making in those long ago pasta making efforts. It is clearly easier using a pasta sheet roller as well. I have now made linguini, lasagna and several different types of ravioli. All turned out beautifully. Not a failure amongst them! I am quite happy with my new culinary hobby and can attest that this book was why. It is really not hard at all to make beautiful and tasty pasta at home, and a good bit less expensive than buying "fresh" pasta at the grocery. All it takes is good instruction, and some good recipes to start off with. That is what this book provides. Buy the book! Start making your own pasta creations! And ... enjoy!

This is an amazing book. I am 100% Italian and learned how to make pasta from my Italian parents and relatives. This book is very authentic, trust me. Not only is it helpful to guide in what type of flour to use, eggs, dough consistency, etc, but it goes into different methods (i.e. hand rolling and even food processor.) The pictures are awesome. The ingredients are not hard to find. You can do many of the recommended pasta by hand, as done in Italy, even without the special stamps the book directs you too.. This can be a book for both beginners how to do basic dough, pasta) and also for pasta maker lovers. Don't listen to the reviews that not it's too hard. The recipes are simple. Making pasta takes time, patience, love. This is the best book making book out there.

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