



The Splendid Table

Lynne Rossetto Kasper , Louis B. Wallach Inc.

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Just when you thought you knew the best of Northern Italy, along comes Lynne RossettoKasper to introduce you to Emilia-Romagna, a fertile wedge between Milan, Venice, and Florence, as gastronomically important as any land in the world. The lush homeland of balsamic vinegar, Prosciutto di Parma, tortellini, and Parmigiano-Reggiano cheese, this is a region venerated by Italy's food cognoscenti. "Ask an Italian where to take only one meal in Italy, and, after recommending his mother's house, he will more than likely send you to EmiliaRomagna," writes Kasper.

A cuisine at once voluptuous and refined, the dishes of Emilia-Romagna's kitchen are literally irresistible. just listen to the names "Little" Spring Soup from the 17th Century, His Eminence's Baked Penne, Modena Crumbling Cake. Then imagine sitting down to a dish of Hot Caramelized Pears with Prosciutto, a Risotto of Red Wine with Fresh Rosemary or a Pie of Polenta and Country Ragú

The first American book to present the food of this singular northern region, The Splendid Table is an Italian cookbook for the nineties. It will take you from Parma, Bologna, Modena, Ravenna, and Ferrara to tiny villages in the foothills of the Apennines, from Renaissance banquet halls to the simplest of farmhouses, offering history, folklore, and substantive cooking tips along the way.

Among the things you will find are:

A 56-recipe pasta chapter including many never before seen in America. From fast and easy dishes such as Linguine with Braised Garlic and Balsamic Vinegar to a lasagne of chicken, pine nuts, and currants.

A veal Parmigiano like no other-Pan-Fried Veal Chops with Tomato Marsala Sauce, the whole finished with curls of Parmigiano Reggiano cheese.

An array of meatless or almost meatless recipes. Grilled vegetables with maccheroni; a country dish of braised lentils with ribbons of pappardelle and crisp nubbins of pancetta; Tortellini of Artichokes and Mascarpone; or Fresh Tuna Adriatic Style.

Straight out of the Renaissance but perfect for today, a sumptuous tortellini pie, ideal for important dinners and holidays.

A salad of tart greens, Parmigiano-Reggiano cheese, and Prosciutto di Parma with a warm garlic and balsamic dressing and many other antipasto dishes.

Over thirty dessert recipes including Chestnut Ricotta Cheesecake and Torta Barozzi, a mysterious chocolate cake made at only one pastry shop in the entire region.

"A Guide to Ingredients" that shares the secrets of how to select, use, and store the very best balsamic vinegars, olive oils, porcini mushrooms, Prosciutto di Parma, mortadella, Parmigiano-Reggiano, coppa, fresh herbs, and much more.

Encounters with Lucrezia Borgia, Gioachino Rossini, Napoleon's Empress Marie Louise, Giuseppe Verdi, Arturo Toscanini, Carlo Bergonzi, Renata Tebaldi, and Luciano Pavarotti, all characters in the epic of Emilia-Romagna.

The Splendid Table is the Italian cookbook America has been waiting for a book firing our passion for Italian food while responding to our health concerns. It not only reveals Italy's best-kept culinary secret, the great cuisine of Emilia-Romagna, it is at the same time one of the most important teaching books of our era. Know it will become a good friend, well thumbed and lovingly stained over years of good cooking and good reading.

24 pages of finished dishes in full color. 200 recipes with wine and menu suggestions.

The Splendid Table Details

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From Reader Review The Splendid Table for online ebook

Elizabeth says

This was a lot of fun and had some great tips.

Cassandra says

This cookbook is so good, I'm actually reading the entire thing cover-to-cover. It's full of detailed information on the cuisine of Northern Italy. For example, it explains the difference between Italian *ragu* and French *ragout*. It explains how tortellini fillings vary from one region to the next. It describes how many dishes have their origins in the cuisine of Renaissance nobility. And of course, in addition to all the fascinating information, there are the recipes themselves. Well written and easy to follow, each recipe comes with suggestions for wine, as well as menu ideas. Following the instructions for cooking everything from scratch result will in the highest quality dishes. Any foodie will adore this cookbook.

Jill says

This book has so much information in it! Lots of history and explanations so that one can be more knowledgeable about this type of Italian food and how it differs from other types of Italian food. There are a ton of delicious sounding recipes. I've only tried a tiny fraction of them, but they've all been good and have a focus on authenticity and real ingredients. Years ago, when I first got the book, I was rather intimidated by several of the more complex and lengthy recipes, but there are two things I would say to someone who might feel the same way. There are simple recipes in the book, just keep looking, and the more I cook, the less intimidating the recipes are. I would recommend the book for the information provided, alone, though.

Katie says

This cookbook is filled with helpful cooking information as well as recipes and provides a glimpse into the Emilia-Romagna area of Italy. It is professionally written, tested and shared by a most talented author.

Victoria says

I would have given five stars if it had more pics, but it was understandably already a pretty hefty book!

Don't expect a calorie breakdown, but the measurements were precise without sacrificing the spirit of cooking and experimenting.

Awesome read that exposed me to totally new recipes I would have otherwise never stumbled across!

Stephanie Higgins says

A fascinating collection of historical recipes covering the history of Italian cooking over the last 600 years. Every dish I have made from this cookbook has been absolutely delicious. One of the two best cookbooks I own.

Elizabeth says

This cookbook is worthwhile simply for its recipe for Lasagne ai Funghi (Mushroom Lasagne). It may be the most sublime thing I have ever eaten, well worth the time involved -- and great for chasing my husband, who hates the smell of mushrooms, out of the house for an afternoon!

Joyce says

This is a very good book which I've had for many years. For whatever reason, I don't cook enough out of it, but that's a reflection of me, not the book. It's time to revisit it.

Maggi says

At first I was totally in love with this book but now I think it's only ok. I've never really come across a recipe inside that was screaming to be made. I have enjoyed their little tips and tricks, despite the fact that many seem to be geared toward the novice cook.

Lee Broderick says

First, a confession - I would never have picked this up if I had realised it was American.

Confession over, I have to admit that this is one of the better American cook books that I have come across, providing some detail of the culture and history of Emilia-Romagna as well as several recipes.

Northern Italian food (especially that from Piedmont) is probably my very favourite cuisine, and there are few books in English that deal with it specifically, rather than going for the pan-Italian approach. As such, it's a good book for those interested in finding out a little more about the region and expanding their repertoire of recipes to draw on - even for non-Americans.

Kathleen says

I read this 20 years ago, when I was in the early stages of becoming a foodie. It didn't hurt that I had attended University in Rome previously and cherished all things Italian. The work is a prerequisite for developing a sense of smell that adds joy to life.

This said, I suggest this book to friends planning travel to Italia. Her writing tantalizes the mind and will send any reader booking a flight to the old country before they know it.

Kay says

After a fantastic Road Scholar trip to the Italian Lake District, I was eager to try to replicate some of the regional specialties we ate on our journey. Lynn Kasper has done a brilliant job of adapting these recipes for American cooks. I especially appreciate the way many recipes include make-ahead tips--I'm much more likely to try those!

Jackie Donnelly (Baisa) says

I have probably owned, or read, over 350 cookbooks at some point in the last 15 years. This cookbook is in my Top Five favorites. The writing is superb (lots of little anecdotes and cultural vignettes), the recipes are truly authentic and delicious (and easy to make, with ingredient you can probably find in most American grocery stores), and the photos in the middle of the book are gorgeous. Not only that, Lynne Rossetto Kasper is just one of my favorite "celebrities". She is just a really NICE person, has a great radio show, and truly loves the subject of food, whatever the conversation may bring up. Great author, great book, and an all-around favorite.

Juliette Morris Williams says

I love this book. Lynne has a great podcast, which is where I first found out about her. Her books and tapes are full of love for Italy and traditional Italian cooking. They are a joy to read and listen to. And not difficult to make!

Simon says

This is as much fun to read as it is to cook from, and the Torte Maria Luigia is mortal sin on a plate.
