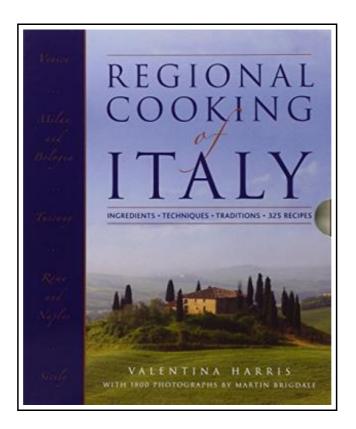
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Anness Publishing. Paperback. Book Condition: new. BRAND NEW, Regional Cooking of Italy: Ingredients, Techniques, Traditions, 325 Recipes, Valentina Harris, Discover the delights of the world's best-loved cuisine, with 325 authentic recipes from the Alpine villages of Piedmont to the sun-baked fishing towns of Puglia. This is a collection of five stunning books that encompass the world-famous regional cuisines of Italy. All of the regions are covered, with fascinating historical and geographical information to contextualize the culinary landscape, as well as information on local ingredients. It features 325 recipes that cover all the classics, as well as lesser-known specialities, and every dish is beautifully photographed by award-winning photographer Martin Brigdale. It is the winner of the Gourmand World Cookbooks Award in 2010 for the Best Series of Food Books in the UK. From the snow-capped Alps, cosmopolitan Milan and medieval Tuscan hilltop towns to ancient Rome, vibrant Naples and sun-drenched Sicily, Italy is united by a passion for food and cooking. This beautiful set of five regional cookbooks is the ultimate guide to Italian cuisine. Each book provides a fascinating overview of the area, its varied landscape and history, and the local produce and culinary traditions. Packed with 325 inspiring recipes, such as Bucatini with Amatriciana Sauce from Lazio, Classic Ragu Bolognese from Emilia-Romagna, Risotto with Chianti from Tuscany, Sardinian Foccacia Twist, and Panna Cotta from Piedmont, this collection allows everyone to share the Italian joy of cooking.

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