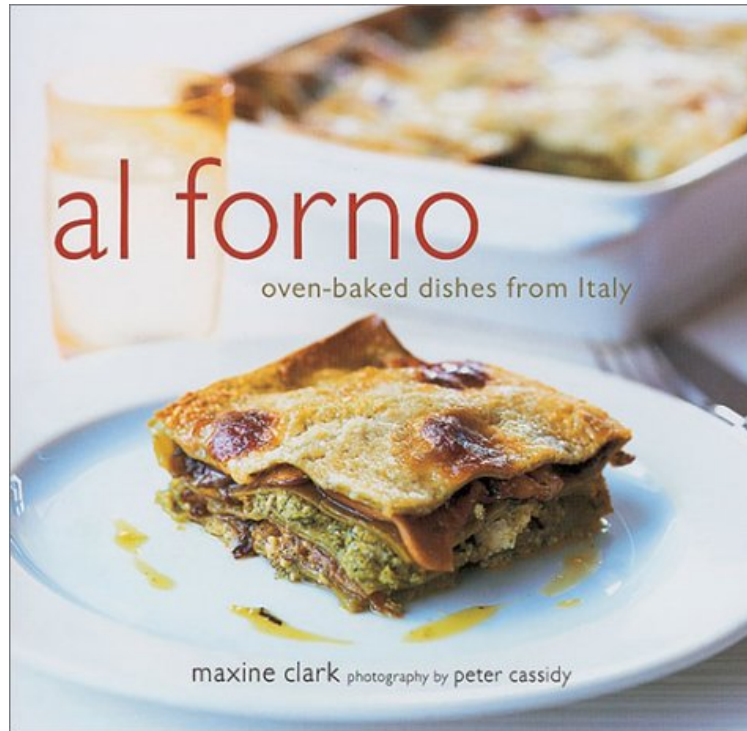


(Download) Al Forno: Oven-Baked Dishes from Italy

Al Forno: Oven-Baked Dishes from Italy

Maxine Clark

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Maxine Clark : Al Forno: Oven-Baked Dishes from Italy before purchasing it in order to gage whether or not it would be worth my time, and all praised Al Forno: Oven-Baked Dishes from Italy:

0 of 0 people found the following review helpful. Beautiful Baked New Italian DishesBy MSWI learned about the people behind this book and restaurant from the Ina Garden show on the cooking channel.If, like me, you love to make gratins and sophisticated "casseroles" (I hate that name!), then you will find dishes in here to please you. I'm still working my way through the book, but so far everything has been delightful. The photographs are gorgeous.0 of 0 people found the following review helpful. Five StarsBy Kathleen HulsyFabulous recipes

Al Forno, in English means baked in the oven. It's warming, it's easy, it's friendly enough for a casual family meal-or elegant enough to delight your dinner party guests. And, as author Maxine Clark points out, these dishes can often be prepared in advance and reheated just before serving. Try Italians baked vegetables, among the world's best, such as Parmigiana di Melanzane (eggplant, tomato, and Parmesan layers). The succulent baked fish dishes include Sea Bass with Roasted Fennel and Olives, and among the meat and chicken recipes are White Beans with Tomatoes, Sage and Italian Sausages and Chicken Roasted with Lemon and Bay Leaves. You can finish the meal with Baked Figs with Vanilla and Lemon. These comforting dishes are all enticingly photographed by Peter Cassidy.

About the AuthorPeter Cassidy is a London-based photographer and food lover. He specializes in food and travel and his work appears in many magazines, including Livingetc., FHM, and Food and Travel. This is his fifteenth book for

Ryland Peters and Small. Maxine Clark is a leading food writer and a gifted cooking teacher. She has taught in well-known cooking schools such as Leith's in London, and for some years has been teaching at Alastair Little's Tasting Places in Sicily and Tuscany. While in Italy, she has been collecting recipes that best display its strong and sunny flavors, and teaching them to student cooks from all over the world. Her work appears regularly in magazines and newspapers such as BBC Good Food and Food and Travel. Her other books for Ryland Peters and Small include Tarts: Sweet and Savory' Cheesecakes' Salmon' and Bruschetta, Crostini, and other Italian Snacks.