

[E-BOOK] Bitter Almonds: Recollections Recipes from a Sicilian Girlhood

Bitter Almonds: Recollections Recipes from a Sicilian Girlhood

Maria Grammatico, Mary Taylor Simeti
audiobook | *ebooks | Download PDF | ePub | DOC

 Download

 Read Online

#919694 in Books William Morrow n Co 1994-10Original language:EnglishPDF # 1 9.50 x 6.50 x .751,
#File Name: 06881244968 pages | File size: 43.Mb

Maria Grammatico, Mary Taylor Simeti : Bitter Almonds: Recollections Recipes from a Sicilian Girlhood

before purchasing it in order to gage whether or not it would be worth my time, and all praised Bitter Almonds: Recollections Recipes from a Sicilian Girlhood:

4 of 4 people found the following review helpful. Not just for the recipesBy Susan WoodwardYes, you can go to the pastry shop, but it is more important to read the book. Even translated into English, the voice is extraordinary. The story begins sad but unsentimental -- Maria's family is so poor they send her and one of her sisters to the nunnery where the nuns will feed her and she will work -- but has a happy ending with Maria grown, educated, independent, and prosperous, living near her family. The trimphant personality comes through honest and unembellished. All of the redundancy typical of real human conversation is preserved, so it seems you are listening to Maria's voice. Watch Maria make genovesi on youtube. Then read Leonardo Sciascia's detective novel "To Each His Own" and his collection of short stories "The Wine-Dark Sea" (both published in lovely NYRB Classics editions I especially loved "Demotion" about the ladies of the village rescuing Santa Filomena, long may she reign, from the Vatican's ax), Lawrence Durrell's "Sicilian Carousel", and Mimetta LoMonte's cookbooks (as much for the recollections of growing up in Sicily as for the recipes) and get the "Blue Guide" to Sicily and you will be ready to go. Mary Taylor Simeta's recollections are informative too.1 of 1 people found the following review helpful. The Quince Paste Recipe is Worth the Price of the Book!!!By John William BancheroThis is the second time I've bought this book being a friend "borrowed" it for it to never return home. The pastry recipes are wonderful and not complicated at all but still quite

delicious. What I really enjoyed is that Signora Grammatico presented a recipe for making SOLID quince paste*, other cookbooks seemingly give untested recipes being the end results were quite unsatisfactory, many times ending up a wet goo, BITTER ALMONDS is also an interesting read which brings Sicily to the reader.*I have a large Portuguese quince tree which is only for Signora Grammatico's quince paste recipe1 of 1 people found the following review helpful. It was the best cannoli I've ever eaten and I have access to ...By Elaine CrupeTouching book! I met Maria Grammatico, the baker this book is written about, approximately two weeks ago (07/2015) in Erice, Sicily at her bakery. I was intrigued to learn where she learned her skill and had to buy this book. When we arrived at the bakery, a camera crew was there, filming her. And, in the garden of her bakery, we had cannoli and sipped Marsala wine. It was the best cannoli I've ever eaten and I have access to all of the New York City pastry shops! Maria, in person, is the consummate professional...an inspiration. I love that some of her recipes for creams and batters are listed in this book. Am anxious to try some.

Memoirs of a Sicilian woman's childhood--spent in a harsh convent where she learned to make incredible pastries--are combined with recipes, written down for the first time, for such delectable treats as biscotti, tarts, cakes, marzipan confections. 35,000 first printing. \$25,000 ad/promo.