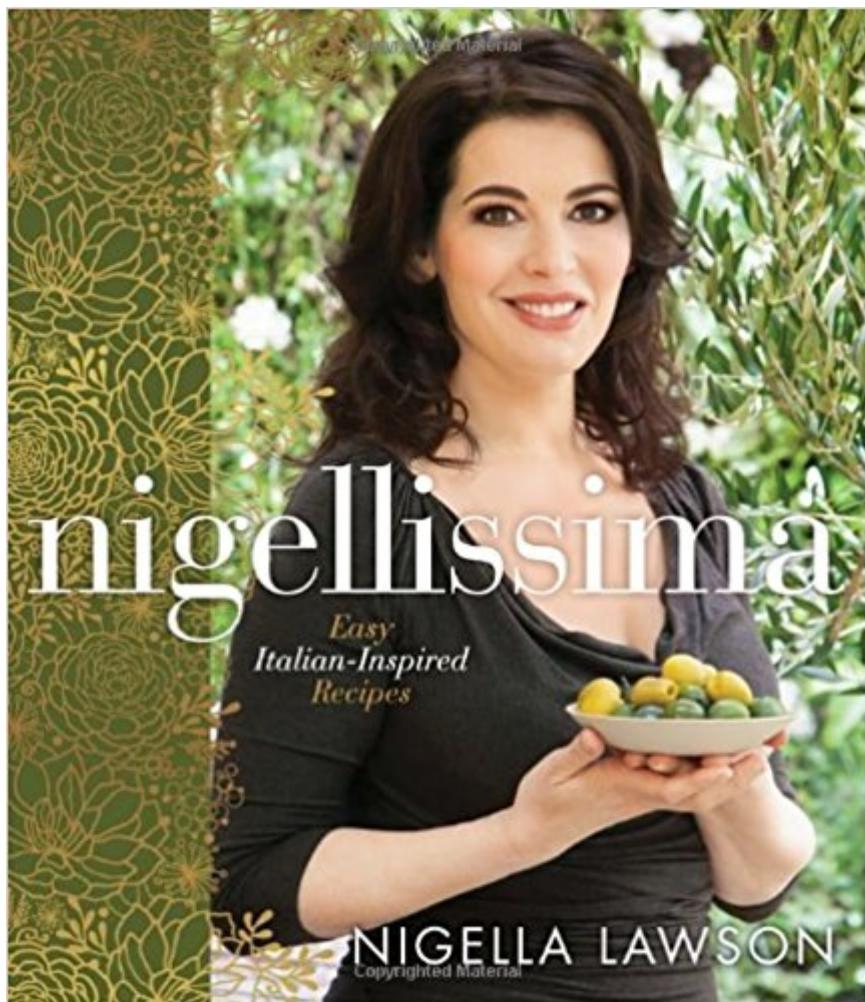


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Nigellissima: Easy Italian-Inspired Recipes



Synopsis

Nigellissima, like the Italian cooking from which it takes its inspiration, is a celebration of food that is fresh, delicious, and unpretentious. Here Nigella Lawson serves up 120 straightforward and mouthwatering recipes that are quick and easy yet elevate weeknight meals into no-fuss feasts. Â “It was when I was sixteen or seventeen that I decided to be Italian. Not that it was a conscious decision . . . No: I simply felt drawn to Italy,” writes Nigella. And so it was that before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian.Â “Indeed, Italian cooking is trademark Nigella: light on touch but robust with flavor.Â With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods.Â From pasta and meat to fish, vegetables, and, of course, dolci, this cookâ™s tour has something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragu is the perfect salve for a winterâ™s night, while tangy and light Spaghettini with Lemon and Garlic Breadcrumbs takes just minutes to prepare. Meatzza, the favorite at Nigellaâ™s table, is a meatball mixture pressed into a pan and finished with traditional Margherita ingredientsâ”or whatever you may have on hand. And the versatile Baby Eggplant with Oregano and Red Onion works beautifully as a starter or side or as dinner sprinkled with ricotta salata or crumbled feta. Here, too, are Green Beans with Pistachio Pesto, Roast Butternut with Sage and Pine Nuts, and fluffy Mascarpone Mash, Nigellaâ™s twist on mashed potatoes.Â Never an afterthought, Nigellaâ™s low-maintenance âœsweet thingsâ” include Instant Chocolate-Orange Mousse; light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few.Â Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. For example, a stash of sweet vermouth saves you from opening a bottle when you need just a splash. If a recipe calls for the juice of a lemon, Nigella uses the zest, tooâ”thatâ™s where its force and fragrance lie. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most of them for spontaneous meals that taste boldly Italian.Â Nigellissima is a love letter to the pleasures of cookingâ”and eatingâ”the way Italians do. With a nod to the traditional but in Nigellaâ™s trademark style, here are recipes that excite the imagination without stressing the cook.

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Customer Reviews

I have made just one dish from this book -- the Italian Tray Bake -- and it turned out great. It's a simple recipe that calls for roasting chicken, Italian sausages and potatoes all in one tray. Easy and delicious. I normally would not leave a review for a cookbook which I've made only one recipe for, but I made an exception for two reasons: 1) I see no other reviewer has yet to list all the recipes 2) I have flagged so many recipes for this cookbook that I want to try so I thought this book warranted it. Here's a full list: Sicilian Pasta with Tomatoes, Garlic & Almonds, Pasta with Zucchini, Yellow Spaghetti, Curly-Edged Pasta with Lamb Ragu, Green Pasta with Blue Cheese, Fettuccine with Mushrooms, Marsala & Mascarpone, Mini Macaroni & Cheese All'Italiana, Quick Calabrian Lasagna, Spaghettini with Lemon & Garlic Bread Crumbs, Tortelloni Minestrone, Spelt Spaghetti with Olives & Anchovies, Back-to-Black Spaghetti, Squid Spaghetti, Pasta with Mackerel, Marsala & Pine Nuts, Shrimp Pasta Rosa, Spaghetti with Tuna, Lemon & Arugula, Sardinian Couscous with Clams, Chili Crab Risotto, Pasta Risotto with Peas & Pancetta, Farro Risotto with Mushrooms, Lamb Cutlets with Mint, Chili & Golden Potatoes, Lamb Steaks with Anchovies & Thyme, Butterflied Leg of Lamb with Bay Leaves & Balsamic Vinegar, Pork Chops with Fennel Seeds & Allspice, Pork Loin with Parma Ham & Oregano, Venetian Stew, Beef Pizzaiola, Tagliata for Two, Meatzza, Shortcut Sausage, Meatballs, Sausages with Beans & Roasted Red Peppers, Monkfish Wrapped in Rosemary, Lemon & Parma Ham, Squid & Shrimp with Chili & Marjoram, Cod with Broccolini & Chili, Italian Tempura Shrimp, Tuscan Tuna Tartare, Italian Tray Bake, Chicken Under a Brick, Chicken with Tomatoes & Peppers, Chicken with Tarragon Salsa Verde, Italian Roast Chicken with Bell Peppers & Olives, Baby Eggplant with Oregano & Red Onion, Green Beans with Pistachio Pesto, Cherry Tomatoes with Olives, Peas with Pancetta, Roast Butternut with Sage & Pine Nuts, Braised Fava Beans, Peas &

Artichokes with Thyme & MintRoast Red Onions with BasilSpinach Baked with Ricotta & NutmegSavoy Cabbage with Potatoes, Fennel Seeds & TaleggioGarlic Mushrooms with Chili & LemonRoast Brussels Sprouts with Rosemary, Lemon & PecorinoBroccolini with Parmesan & LemonSicilian Cauliflower SaladCannellini Beans with RosemaryItalian Golden LentilsGnocchi GratinMascarpone Mashed PotatoesSaffron OrzottoMock MashTuscan Fries>Figs with Honey-Cream & PistachiosIced Berries with Limoncello White Chocolate SaucelInstant Chocolate-Orange MousseSambuca KissesLicorice PuddingPanna Cotta Three WaysVanilla Panna CottaCoffee Panna CottaNutella Panna CottaMascarpone & Ricotta Crepes with Rum-Steeped StrawberriesTiramisiniVanilla Mousse with Berries & PistachiosMeringue Gelato Cake with Chocolate SauceChocolate SauceOne-Step No-Churn Coffee Ice CreamDouble Amaretto Semifreddo with Golden-Gleaming SauceChocolate Hazelnut CheesecakeItalian Apple PieApricot & Almond CrostataRuby-Red Plum & Amaretti CrumbleYogurt Carton CakeChocolate Olive Oil CakelItalian Breakfast Banana BreadAniseed ShortbreadChocolate Pasta with Pecans & Caramel>Prosciutto-Wrapped GrissiniCrab CrostiniGorgonzola & Cannellini Dip with a Tricolore FlourishPanettone Dressing SquaresParmesan ShortbreadsPolenta Triangles with Chili Tomato SauceChili Tomato SauceTomatoes, Mozzarella & Basil, My WayPappardelle with Chestnuts & PancettaHearty Whole Wheat Pasta with Brussels Sprouts, Cheese & PotatoMountain MacaroniPork Belly Slices with Chili & Fennel SeedsTurkey Breast Stuffed with Italian Sausage & Marsala-Steeped CranberriesItalian Roasted PotatoesRomanesco with Rosemary, Garlic, Lemon & PecorinoRenaissance SaladFig & Olive ChutneySpaghetti SpicePanettone French ToastCranberry & Pistachio BiscottiChocolate Nougat CookiesChocolate SalamiCinnamon Almond CakeCappuccino PavlovalItalian Christmas Pudding CakeNo-Churn Chestnut Ice CreamStruffoliEggs in PurgatoryPasta & LentilsI have to agree with the reviewer who said the dessert recipes really shine in this book. I think that this cookbook is a perfect fit for my individual "dessert personality" as I have bookmarked virtually every dessert! Admittedly I do have a very sweet tooth, so your mileage may vary. But what I like about Nigella's dessert recipes is that they are refined and somewhat sophisticated without being too fussy or intimidating -- they are a little different from your normal dessert collections. For example, there are three no-churn frozen ice creams or desserts for which you don't need an ice cream maker -- a coffee ice cream, a double Amaretto Semifreddo, and a chestnut ice cream. All 3 versions of her panna cotta also look delicious, especially the one made with Nutella. Another nice thing is that Nigella gives a short introduction to each of the recipes in which she describes her own history with the dish and/or its place within her own family's everyday eating. And she will sometimes list substitutions or options.

For example, in her intro to *Meatzza*, she says that it is the number one requested dish in her home where there are teenage kids. *Meatzza* is a ground beef, tomato and cheese dish made to look like a pizza! As for alternatives, for example, she tells you how to make the panna cotta using either gelatin sheets or powdered gelatin. That's the thoughtfulness that I really appreciate with Nigella. Last but not least, every recipe is accompanied by a picture of the dish. While not absolutely essential in a cookbook, it really does help when preparing a dish. In the past, when I saw a review that listed all the recipes, I wondered why someone would do that. Only later on did I realize that sometimes, even with the "Look Inside" book feature, there is no way to know what the full list of recipes is, as was the case with *Nigellissima*. In case you're wondering, no, I did not type all these recipe titles out. I have the electronic epub version of this cookbook and, using Sigil, an epub editor, I simply exported the recipe list to a Word document and then copied and pasted it to this review. Every recipe book listed on this site should have a full listing of the recipes included. I don't know why they don't do that. By the way, if you have an iOS device, there is a free app called "Nigellissima" (same name as the cookbook) you can download from iTunes. It includes 15 of the recipes from this cookbook, including the *Tray Bake* that I made and the *Amaretto Semifreddo* that I plan to make. So you can try out some of her recipes before you buy the book. It's terrific that she gives this app away free. This is just another example of how thoughtful Nigella is about her cooking and her followers. So I hope this list helps some others out. If you are into desserts, then I think you will love this cookbook.

I couldn't wait. Nigella Lawson's Italian cookbook was released this fall in the UK, but the US version isn't scheduled to publish here until next spring. Really, you think I could control myself that long? Of course not. So I bought the UK version (I'm not scared off by kilos rather than pounds), and I've been cooking from it for a few weeks. Nigella describes the book as "instant Italian inspiration" and it does follow her premise that good food is worth quality time, but not so much of it that you forget to enjoy the dinner party (or just family dinner) you put together. It's not all 30-minute-meals, but there is a sense of you having OTHER things to do besides spend the day in the kitchen. There are long-ish chapters devoted to pasta; flesh, fish & fowl; vegetables & sides; sweet things; and an Italian-inspired Christmas (which could be called ... "or other holiday meal"). So far, I've made three dishes. "*Meatza*" is a no-bread-dough pizza. It's basically ground beef as the crust (think: very thin meatloaf) with pizza toppings piled on top: tomato sauce, mozzarella, fresh basil. That worked fine for a midweek meal, and I bet it'd be a hit in any household with picky eaters. I also made a dinner of her pork chops with fennel seeds and allspice (which is just as good as it

sounds) accompanied by spinach baked with ricotta and nutmeg (which was truly yummy, as well as super-easy). I have my eye on several other recipes, such as Taliata for Two (steak with cherry tomatoes and an oil-vinegar-chili sauce) and roast butternut squash with sage (with a bit of Gorgonzola, she says, it's suitable as a main course rather than a side dish, particularly when served with her Italian golden lentils... though I'm not sure I have seen Castluccio lentils here in the U.S.). My Thanksgiving stand-around-and-nibble-something-with-the-beer appetizer was almost the Gorgonzola and cannellini (bean) dip served with raw red pepper, sugar snap peas, and cauliflower. There are, however, plenty of recipes that make me think, "That's nice, but I know I'm not going to make it." Some of these are my own food preferences (I'm not fond of lamb for instance) but others are just... shrug. You may feel differently, of course. Bottom line: This is a solidly good cookbook, but only "very good" and not quite as wonderful as *Nigella Express: 130 Recipes for Good Food, Fast, or Feast: Food to Celebrate Life, or Nigella Christmas*, any of which I'd recommend as a better choice as your first Nigella Cookbook. On the other hand, there's nothing at all wrong with "solidly good," especially if you love Italian food. If you like her other cookbooks, you'll like this one, too.

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