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Lidia Cooks from the Heart of Italy by Lidia Matticchio Bastianich

[Lidia Cooks from the Heart of Italy](#) A Feast of 175 Regional Recipes **Written by** [Lidia Matticchio Bastianich](#) and [Tanya Bastianich Manualie](#) **Book**, 432 pages | Knopf | Cooking - Italian; Travel - Europe - Italy; History - Italy | **\$35.00** | 978-0-307-27341-3 (0-307-27341-5)

In this inspiring new book, Lidia Bastianich awakens in us a new respect for food and for the people who produce it in the little-known parts of Italy that she explores. All of the recipes reflect the regions from which they spring, and in translating them to our home kitchens, Lidia passes on time-honored techniques and wonderful, uncomplicated recipes for dishes bursting with different regional flavors-the kind of elemental, good family cooking that is particularly appreciated today.

Penetrating the heart of Italy-starting at the north, working down to the tip, and ending in Sardinia-Lidia unearths a wealth of recipes:

From **Trentino-Alto Adige**: Delicious Dumplings with Speck (cured pork); apples accenting soup, pasta, salsa, and salad; local beer used to roast a chicken and to braise beef

From **Lombardy**: A world of rice-baked in a frittata, with lentils, with butternut squash, with gorgonzola, and the special treat of Risotto Milan-Style with Marrow and Saffron

From **Valle d'Aosta**: Polenta with Black Beans and Kale, and local fontina featured in fondue, in a roasted pepper salad, and embedded in veal chops

From **Liguria**: An array of Stuffed Vegetables, a bread salad, and elegant Veal Stuffed with a Mosaic of Vegetables

From **Emilia-Romagna**: An olive oil dough for making the traditional, versatile vegetable tart erbazzone, as well as the secrets of making tagliatelle and other pasta doughs, and an irresistible Veal Scaloppine Bolognese

From **Le Marche**: Farro with Roasted Pepper Sauce, Lamb Chunks with Olives, and Stuffed Quail in Parchment

From **Umbria**: A taste of the sweet Norcino black truffle, and seductive dishes such as Potato-Mushroom Cake with Braised Lentils, Sausages in the Skillet with Grapes, and Chocolate Bread Parfait

From **Abruzzo**: Fresh scrippelle (crêpe) ribbons baked with spinach or garnishing a soup, fresh pasta made with a "guitar," Rabbit with Onions, and Lamb Chops with Olives

From **Molise**: Fried Ricotta; homemade cavatelli pasta in a variety of ways; Spaghetti with Calamari, Shrimp, and Scallops; and Braised Octopus

From **Basilicata**: Wedding Soup, Fiery Maccheroni, and Farro with Pork Ragù

From **Calabria**: Shepherd's Rigatoni, steamed swordfish, and Almond Biscottini

From **Sardinia**: Flatbread Lasagna, two lovely eggplant dishes, and Roast Lobster with Bread Crumb Topping

This is just a sampling of the many delights Lidia has uncovered. All the recipes she shares with us in this rich feast of a book represent the work of the local people and friends with whom she made intimate contact-the farmers, shepherds, foragers, and artisans who produce local cheeses, meats, olive oils, and wines. And in addition, her daughter, Tanya, takes us on side trips in each of the twelve regions to share her love of the country and its art.

From the Hardcover edition.

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<http://www.randomhouse.com/catalog/display.pperl?isbn=9780307267511>

Lidia's Italy by Lidia Matticchio Bastianich

[Lidia's Italy](#) 140 simple and delicious recipes from the ten places in Italy Lidia loves most **Written by Lidia Matticchio Bastianich** and [Tanya Bastianich Manuali](#) **Hardcover**, 384 pages | Knopf | Cooking - Italian; Travel - Europe - Italy; History - Italy | **\$35.00** | 978-1-4000-4036-0 (1-4000-4036-1)

In this exciting new book the incomparable Lidia takes us on a gastronomic journey-from Piemonte to Puglia-exploring ten different regions that have informed her cooking and helped to make her the fabulous cook that she is today. In addition, her daughter Tanya, an art historian, guides us to some of the nearby cultural treasures that enrich the pursuit of good food.

- In Istria, now part of Croatia, where Lidia grew up, she forages again for wild asparagus, using it in a delicious soup and a frittata; Sauerkraut with Pork and Roast Goose with Mlinzi reflect the region's Middle European influences; and buzara, an old mariner's stew, draws on fish from the nearby sea.
- From Trieste, Lidia gives seafood from the Adriatic, Viennese-style breaded veal cutlets and Beef Goulash, and Sacher Torte and Apple Strudel.
- From Friuli, where cows graze on the rich tableland, comes Montasio cheese to make fricos; the corn fields yield polenta for Velvety Cornmeal-Spinach Soup.
- In Padova and Treviso rice reigns supreme, and Lidia discovers hearty soups and risottos that highlight local flavors.
- In Piemonte, the robust Barolo wine distinguishes a fork-tender stufato of beef; local white truffles with scrambled eggs is "heaven on a plate"; and a bagna cauda serves as a dip for local vegetables, including prized cardoons.
- In Maremma, where hunting and foraging are a way of life, earthy foods are mainstays, such as slow-cooked rabbit sauce for pasta or gnocchi and boar tenderloin with prune-apple Sauce, with Galloping Figs for dessert.
- In Rome Lidia revels in the fresh artichokes and fennel she finds in the Campo dei Fiori and brings back nine different ways of preparing them.
- In Naples she gathers unusual seafood recipes and a special way of making limoncello-soaked cakes.
- From Sicily's Palermo she brings back panelle, the delicious fried chickpea snack; a caponata of stewed summer vegetables; and the elegant Cannoli Napoleon.
- In Puglia, at Italy's heel, where durum wheat grows at its best, she makes some of the region's glorious pasta dishes and re-creates a splendid focaccia from Altamura.

There are 140 delectable recipes to be found as you make this journey with Lidia. And along the way, with Tanya to guide you, you'll stop to admire Raphael's fresco Triumph of Galatea, a short walk from the market in Rome; the two enchanting women in the Palazzo Abbatellis in Palermo; and the Roman ruins in Friuli, among many other delights. There's something for everyone in this rich and satisfying book that will open up new horizons even to the most seasoned lover of Italy.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9781400040360>

Lidia's Family Table by Lidia Matticchio Bastianich

[Lidia's Family Table](#) Written by [Lidia Matticchio Bastianich](#) Hardcover, 448 pages | Knopf | Cooking - Italian; Cooking - Entertaining; Cooking - Holiday | **\$35.00** | 978-1-4000-4035-3 (1-4000-4035-3)

The best-loved and most-admired of all America's television cooks today, Lidia Bastianich, now gives us her most generous, instructive, and creative cookbook. The emphasis here is on cooking for the family, and her book is filled with unusually delicious basic recipes for everyday eating Italian-style, as well as imaginative ideas for variations and improvisations.

Here are more than 200 fabulous new dishes that will appeal both to Lidia's loyal following, who have come to rely on her wonderfully detailed recipes, and to the more adventurous cook ready to experiment.

. She welcomes us to the table with tasty bites from the sea (including home-cured tuna and mackerel), seasonal salads, and vegetable surprises (Egg-Battered Zucchini Roll-Ups, Sweet Onion Gratin).

. She reveals the secret of simple make-ahead soup bases, delicious on their own and easy to embellish for a scrumptious soup that can make a meal.

. She opens up the wonderful world of pasta, playing with different shapes, mixing and matching, and creating sauces while the pasta boils; she teaches us to make fresh egg pastas, experimenting with healthful ingredients-whole wheat, chestnut, buckwheat, and barley. And she makes us understand the subtle arts of polenta- and risotto-making as never before.

. She shares her love of vegetables, skillet-cooking some to intensify their flavor, layering some with yesterday's bread for a lasagna-like gratin, blanketing a scallop of meat with sautéed vegetables, and finishing seasonal greens with the perfect little sauce.

. She introduces us to some lesser-known cuts of meats for main courses (shoulders, butts, and tongue) and underused, delicious fish (skate and monkfish), as well as to her family's favorite recipes for chicken and a beautiful balsamic-glazed roast turkey.

. And she explores with us the many ways fruits and crusts (pie, strudel, cake, and toasted bread) marry and produce delectable homey desserts to end the meal.

Lidia's warm presence is felt on every page of this book, explaining the whys and wherefores of what she is doing, and the brilliant photographs take us right into her home, showing her rolling out pasta with her grandchildren, bringing in the summer harvest, and sitting around the food-laden family table. As she makes every meal a celebration, she invites us to do the same, giving us confidence and joy in the act of cooking.

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La Cucina Di Lidia by Lidia Matticchio Bastianich

[La Cucina Di Lidia](#) Recipes and Memories from Italy's Adriatic Coast **Written by** [Lidia Matticchio Bastianich](#) and [Jay Jacobs](#) **Trade Paperback**, 288 pages | Broadway | Cooking - Italian | **\$19.95** | 978-0-7679-1422-2 (0-7679-1422-8)

Now in paperback-the debut cookbook from the beloved Italian cook, restaurateur, and public television personality.

Lidia Bastianich is famous for her Italian-American cooking, but this cookbook-her first-captures the distinctive cuisine of her native Istria, located on Italy's northeastern Adriatic coast near the border of the former Yugoslavia. This book is also her most personal; in addition to the recipes, she has included numerous personal stories, memories, and photographs from her childhood.

With La Cucina di Lidia, you can savor antipasti such as Polenta with Fontina and Mushrooms or Shrimp and Mixed Bean Salad. Rice and pastas include Plum Gnocchi, Risotto with Squash Blossoms, and Zucchini and Tagliatelle with Leek Sauce. Entrées feature fish (Swordfish in Sweet and Sour Sauce), fowl (Roast Chicken with Rosemary and Orange), meat (Stuffed Breast of Veal), and game (Duck Roasted with Sauerkraut). Desserts range from Chocolate Zabaglione Cake to Apple-Custard Tart.

Here is an Italian cuisine infused with the flavors of Eastern Europe, the early repertoire of one of America's favorite chefs. Discover Lidia's history and memories as well as the dishes from her homeland. The stories and tastes are unforgettable.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9780767914222>

Vino Italiano by Lidia Matticchio Bastianich

[Vino Italiano](#) The Regional Wines of Italy **Written by** [Joseph Bastianich](#) and [David Lynch](#) **Contribution by** [Lidia Matticchio Bastianich](#) and [Mario Batali](#) **Hardcover**, 544 pages | Clarkson Potter | Cooking - Wine & Spirits; Cooking - Italian | **\$35.00** | 978-0-609-60848-7 (0-609-60848-7)

At one time, Italian wines conjured images of cheap Chianti in straw-wrapped bottles. More recently, expensive "Super Tuscans" have been the rage. But between these extremes lay a bounty of delicious, moderately priced wines that belong in every wine drinker's repertoire.

Vino Italiano is the only comprehensive and authoritative American guide to the wines of Italy. It surveys the country's wine-producing regions; identifies key wine styles, producers, and vintages; and offers delicious regional recipes. Extensive reference materials-on Italy's 300 growing zones, 361 authorized grape varieties, and 200 of the top producers- provide essential information for restaurateurs and wine merchants, as well as for wine enthusiasts.

Beautifully illustrated as well as informative, **Vino Italiano** is the perfect invitation to the Italian wine experience.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9780609608487>

Lidia's Italian-American Kitchen by Lidia Matticchio Bastianich

[Lidia's Italian-American Kitchen](#) Written by [Lidia Matticchio Bastianich](#) Hardcover, 464 pages | Knopf | Cooking - Italian | **\$35.00** | 978-0-375-41150-2 (0-375-41150-X)

Lidia Bastianich, loved by millions of Americans for her good Italian cooking, gives us her most instructive and personal cookbook yet.

Focusing on the Italian-American kitchen-the cooking she encountered when she first came to America as a young adolescent-she pays homage to this "cuisine of adaptation born of necessity." But she transforms it subtly with her light, discriminating touch, using the authentic ingredients, not accessible to the early immigrants, which are all so readily available today. The aromatic flavors of fine Italian olive oil, imported Parmigiano-Reggiano and Gorgonzola dolce latte, fresh basil, oregano, and rosemary, sun-sweetened San Marzano tomatoes, prosciutto, and pancetta permeate the dishes she makes in her Italian-American kitchen today. And they will transform for you this time-honored cuisine, as you cook with Lidia, learning from her the many secret, sensuous touches that make her food superlative.

You'll find recipes for Scampi alla Buonavita (the garlicky shrimp that became so popular when Lidia served the dish at her first restaurant, Buonavita), Clams Casino (with roasted peppers and good American bacon), Caesar Salad (shaved Parmigiano makes the difference), baked cannelloni (with roasted pork and mortadella), and lasagna (blanketed in her special Italian-American Meat Sauce).

But just as Lidia introduced new Italian regional dishes to her appreciative clientele in Queens in the seventies, so she dazzles us now with pasta dishes such as Bucatini with Chanterelles, Spring Peas, and Prosciutto, and Long Fusilli with Mussels, Saffron, and Zucchini. And she is a master at teaching us how to make our own ravioli, featherlight gnocchi, and genuine Neapolitan pizza.

The key to her delectable fish and meat cooking is the aromatic vegetables that so often form an integral part of the dish-sole with oregano, vidalias, and tomatoes; tenderloin with potatoes, peppers, and onions; sausages with bitter broccoli. Try her version of scallopine with sautéed lemon slices, garlic slivers, capers, and green olives-you'll be hooked.

Soups are Lidia's specialty, particularly hearty bean and pasta soups-meals in themselves. And you can top off a Lidia feast with traditional Italian-American favorites, such as a perfect Zabaglione or cannoli, or one of her own creations-Lemon Delight or Roasted Pears and Grapes.

Laced with stories about her experiences in America and her discoveries as a cook, this enchanting book is both a pleasure to read and a joy to cook from.

<http://www.randomhouse.com/catalog/display.pperl?isbn=9780375411502>
