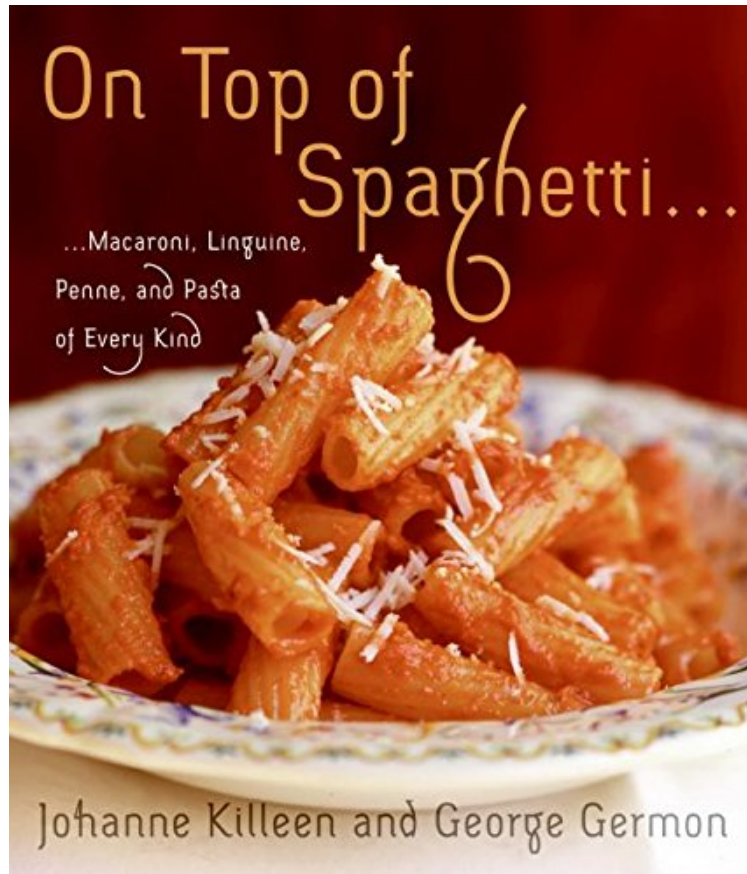


[Ebook pdf] On Top of Spaghetti: Macaroni, Linguine, Penne, and Pasta of Every Kind

On Top of Spaghetti: Macaroni, Linguine, Penne, and Pasta of Every Kind

Johanne Killeen, George Germon
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Johanne Killeen, George Germon : On Top of Spaghetti: Macaroni, Linguine, Penne, and Pasta of Every Kind before purchasing it in order to gauge whether or not it would be worth my time, and all praised On Top of Spaghetti: Macaroni, Linguine, Penne, and Pasta of Every Kind:

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'single subject' cookbook. Buy it. By B. Marold 'On Top of Spaghetti...' by Providence, Rhode Island chef/restaurateurs, JoHanne Killeen and George Germon is a delightfully dedicated pasta cookbook by two dedicated pasta lovers. As the subtitle indicates, this is really about '...Macaroni, Linguine, Penne, and Pasta of Every Kind', although the long thin varieties of dried pasta, spaghetti, linguini, spaghettini, and similar shapes seem to get the most attention. The most delightful thing about this book for me is the fact that every recipe is an Italian style pasta recipe, and yet there is no space taken up by the classics which appear in every other book on Italian cooking, such as spaghetti carbonara, pasta puttanesca, Bolognese sauce, and fettuccine Alfredo. Virtually all recipes are both original to the authors, but based on classic Italian models. That means, of course that while spaghetti carbonara and pasta puttanesca aren't here, there are pasta recipes with raw egg or olives and anchovies as ingredients. There is a sense in which the book can be seen as an exploration of all the different ways in which a few classic Italian ingredients can be combined into a pasta sauce. The emphasis in this book is on the simpler combinations. One of the more attractive features of the book is identifying fifteen (15) recipes as 'Midnight Spaghetti' where the time required to make the sauce is no more than the time, usually 7 to 12 minutes, to cook the pasta. I was just a bit put off by the glib title, as it smacked of the kind of gimmicky books usually done as tie-ins to Italian-American 'family dramas' like 'The Sopranos' or 'The Godfather'. When I realized the book was written by the owners of Al Forno, I gave it some serious thought, as this is one of the very few restaurants outside of New York, San Francisco, New Orleans, Chicago, and Los Angeles which has a national reputation, and it isn't even a pizza parlor, for which Providence, RI is justly famous. The book begins with a 'Pasta Pantry' which is a fairly ordinary recitation of classic Italian ingredients with two very surprising additions. These are recipes for making fresh ricotta and ricotta infornata (baked ricotta) at home. I was impressed when I saw Tyler Florence make mozzarella in a home kitchen. Ricotta impresses me even more, and knowing how to do these is not trivial, as both types of cheese really must be used when they are very fresh. In the pantry section and in various recipes, the authors even have interesting things about that most common of ingredients, the tomato. I recently learned that the fried green tomatoes recipe was developed to use the end of the season fruit which will never turn red on its own, due to the diminishing sunlight. I now discover that the Italians were there first, with their own battery of recipes for green tomatoes. Killeen and Germon provide us with three green tomato recipes. I'm humbled by the fact that I'm noticing this for the first time, when the prominent writer on Italian cooking, Faith Willinger, also has recipes for green tomatoes in her 'Red, White, and Greens' book. In every regard, the book is true to everything I ever read or heard about cooking pasta from certifiable Italian cooking authorities, including the stricture that you don't drop the pasta into the boiling water until everyone is seated at the table. Once we get past the introductory chapters, there are nine chapters of recipes, six using dried pasta, two using fresh pasta, and a chapter on how to make fresh pasta. These chapters are: Pasta with Vegetables, Legumes, and Herbs Pasta with Tomato Sauces Pasta with Seafood Pasta with Poultry, Meat, and Rabbit Pasta with Egg and Cheese Baked Pasta Fresh Pasta Ravioli Lasagna The first chapter is by far the longest, and is mostly involved with mixing and matching the same small set of ingredients. One of my more interesting discoveries was the several recipes which combine pasta with potatoes. I can hear the screeches from the low-carb congregation now! But, apparently, this is a common Italian combination. 'The Silver Spoon' has at least two pasta and potato recipes, and that doesn't include potato gnocchi. Speaking of gnocchi, it's interesting that there are no gnocchi recipes in this book, reinforcing the notion that it is primarily about dried pasta. While a modern cookbook collector already has ample pasta recipes from Italian sources such as Lydia Bastianich and Marcella Hazan and non-Italian sources such as Jamie Oliver and Rose Gray and Ruth Rodgers from London's River Café, this relatively inexpensive book is a great find if you really like pasta and like to find as many different ways to make it as the day is long. All the recipes are expertly written, with few details left to one's experience. On more difficult recipes such as the recipe for fresh pasta, the authors are candid about the fact that you may simply not get it right the first time. Some things simply need to be practiced. The only nit I would pick is that other books, such as those from Marcella Hazan, may be a bit more detailed on fresh pasta making technique. But even if you never make your own fresh pasta, this book is a superb single subject cookbook.

In *On Top of Spaghetti*, Johanne Killeen and George Germon, owners of the legendary restaurant Al Forno in Providence, R.I., and authors of *Cucina Simpatica*, offer up 100 new recipes for everyone's favorite tried-and-true dish — pasta. Pasta is the culinary equivalent of the little black dress. It's simple and elegant, you can dress it up or down, and it never goes out of style. In *On Top of Spaghetti*, Johanne Killeen and George Germon present a collection of 100 pasta recipes, including new and old favorites such as Pasta Shells with Spicy Sausage Red Sauce, Fusilli with Roasted Red Pepper Pesto, and Spaghetti with Tomatoes, Cinnamon, and Mint. In *Cucina Simpatica*, Johanne and George introduced Americans to grilled pizza. With *On Top of Spaghetti* they will reintroduce home cooks to the joys of pasta. Classic recipes are elevated to new heights, and innovative new dishes are sure to be returned to again and again.

From Publishers Weekly The noodle reigns supreme in this fun but singularly focused collection of recipes. Drawing from decades of experience, the James Beard Award-winning owners of Al Forno in Providence, R.I., and coauthors

of Cucina Sympatica explore their favorite recipes at home and in the restaurant, including their favorite after-work treat, Midnight Spaghetti. The chapter Pasta Tips offers useful tidbits of information such as how to heat serving bowls and when and how to add grated cheese. The remainder of the book consists of the recipes, which are split up into sections by type, such as with vegetables, tomato sauce or seafood; there are also sections on fresh and various baked pasta dishes. The majority are quick and simple and feature the usual saucy suspects like capers, red pepper flakes and Parmigiano-Reggiano. Yet the authors cover a wide expanse of Italian culinary traditions, and there are some intriguing surprises, like George's Spaghetti with Raw Cucumber and Basil, and Pappardelle and Saffron-Scented Milk-Braised Chicken. Throughout, the directions are straightforward and consistent. Each dish is followed by suggestions for rounding out the meal and using leftovers—though most of these creations are unlikely to leave any behind. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Italian cookbooks abound, but everyone loves pasta; for most collections. (Library Journal)“...the authors cover a wide expanse of Italian culinary traditions, and there are some intriguing surprises... (Publishers Weekly)About the AuthorJohanne Killeen and George Germon are the award-winning chefs and owners of Al Forno Restaurant in Providence, Rhode Island. They are also the authors of On Top of Spaghetti . . . Macaroni, Linguine, Penne, and Pasta of Every Kind.