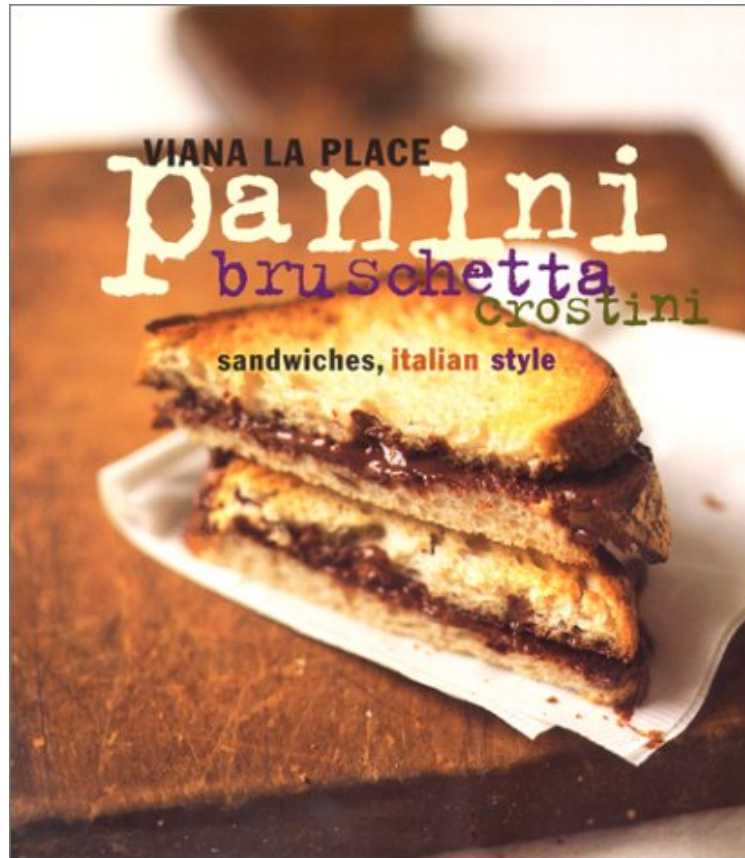


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Panini, Bruschetta, Crostini

Viana La Place

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#1962375 in Books 1994-05-23 1994-05-23 Original language: English PDF # 1 .64 x 8.42 x 9.491, #File Name: 0688113257144 pagescookbookbreadItalian Cooking | File size: 29.Mb

Viana La Place : Panini, Bruschetta, Crostini before purchasing it in order to gage whether or not it would be worth my time, and all praised Panini, Bruschetta, Crostini:

0 of 0 people found the following review helpful. Take the great ideas from this book and give a little twist of your own!By LRYI bought this book a few years back and still dust it off every few months to make something new from my kitchen. It is still relevant. It is not inteded to make up a a profesional panini chef like some comments might think. The book is refreshing, great additions to a menu or as a stand-alone snack or dinner. These are recipes would be appropriate for a light lunch or supper, for appetizers. Many of the recipes feature lemon, olives, oregano, hot pepper flakes, and garlic, adding flavor to vegetable fillings or small amounts of fish, chicken, or cheese. If you are looking for a panini press book, this book could be a starting point. No book is perfect for anybody but it give you great ideas that yob can start fresh from. Just take the great ideas from this book and give a little twist of your own. I recommend this book.0 of 0 people found the following review helpful. So many good ideas of Italian sandwichesBy GraceI had this book before and I gave my copy to a friend when she liked it and borrowed it. I thought I wouldn't miss it, but I did. There are so many wonderful recipes -- from breakfast, lunch, dinner, and dessert items -- that I couldn't remember and I wanted to recreate. So I got myself another copy!1 of 1 people found the following review helpful.

Good Basics, Much Repetition
By Ohioan I bought this book thinking it would be filled with recipes for panini, and that they would differ from one another. Basically, there are not that many panini, bruschetta, or crostini recipes in this book. Maybe a total of 50. Or fewer. What there are, are very good. But also very similar to one another. Whenever I make a recipe from this book, though, I'm glad I bought it. Example: rosemary focaccia with ricotta, swiss chard, and sun-dried tomatoes. Yum!

Move over pasta and pizza, here come panini, bruschetta and crostini! The world of sandwiches, Italian style. But not sandwiches oozing mayonnaise and dripping with calories. Viana's panini are healthy and light and feature the very foods we want to eat today -- from sautéed greens to lean ricotta, from fresh grilled fruit. These heavenly bread-based creations include recipes for breakfast, lunch, and dinner, antipasti, party foods, and delicious desserts and indulgences for any time of the day. So instead of an egg salad sandwich try a frittata spread with fig jam, nestled between slices of rustic country bread. Tuna salad lovers will gladly forsake tuna on rye once they've experienced the Panino con Carciofi e Tonno, a crusty roll filled with tuna, marinated baby artichokes, and black olive pesto. And chocoholics will rejoice when they taste the toasted bittersweet chocolate panino pictured on the jacket, which puts all other chocolate snacks to shame. Recipes also abound for panini made with focaccia, grilled panini, and for tramezzini -- small elegant panini made with thinly sliced breads and sophisticated fillings such as smoked salmon, cucumber and watercress, or sliced chicken breast, strips of radicchio, pine nuts, and currants. Ice cream panini, baked fresh fruit bruschetta, and crostini with mascarpone and cherries are just a few of the luscious desserts in this lively new full-color cookbook from Viana La Place. Why eat plain old sandwiches every day when you can treat yourself to panini?

From Library Journal
La Place is the author of *Verdura* (LJ 3/15/91), a lovely book on Italian vegetables, and coauthor with Evan Kleiman of several Italian-inspired cookbooks, including *Cucina Rustica* (LJ 3/15/90). Here she offers a fun, appealing, and mouth-watering collection of sandwiches and both simple and elegant bruschetta and crostini, the Italian open-faced toasts and canapes. A nice companion to Carol Field's book on merende ("snacks"), *Italy in Small Bites* (LJ 9/15/93), this is recommended for most collections. [BOMC HomeStyle alternate.] Copyright 1994 Reed Business Information, Inc.
From Booklist
La Place's fifth Italian recipe collection is all about sandwiches. Nothing is complicated; simply use the freshest of breads, vegetables, and proteins to capture the authentic flavors of these snacks, desserts, and lunchtime meals. Her more than 75 recipes are differentiated by size of bread: panini, bruschetta, and crostini. Sweets are not neglected. Inventive, imaginative, and, yes, charming. Barbara Jacobs
About the Author
Viana La Place is the author of numerous books on Italian cooking, including *Desserts and Sweet Snacks*, *Rustic Italian Style*, and *Panini, Bruschetta, Crostini*. She lives in San Francisco and spends part of each year in Italy.