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Carlo Middione

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#2899079 in Books Ten Speed Press 2008-07-01 2008-07-01 Original language: English PDF # 1 6.53 x .56 x 6.471, .66 #File Name: 1580088953112 pages | File size: 54.Mb

Carlo Middione : Panini before purchasing it in order to gauge whether or not it would be worth my time, and all praised Panini:

0 of 0 people found the following review helpful. Five Stars By Karla Baez love the recipes on this book 3 of 9 people found the following review helpful. Misleading By Cynthia J. Shrock Description on this recipe book is very misleading. They mislead you by listing it as a hardback and it is, it's just a small 5" x 5" SMALL little booklet. In addition there are very few pictures, which may sound stupid but that makes in my opinion a very good cookbook. Very disappointed, and I was so excited to get it. 1 of 1 people found the following review helpful. Perfect for the Panini Lover By Jill Clardy Panini is the plural of panino which means sandwich in Italian. I became a fan of Panini years ago during a visit to Italy when the tour bus stopped every day at an AutoGrille and we had our choice of quick, fresh Panini. Shortly after I returned home I bought a Panini grille and have been perfecting my recipes ever since. Almost any sandwich, particularly if it includes cheese, is improved by squashing it the in the Panini grille for a couple of minutes. This small slim volume starts with some background information on the panino, meats and cheeses, as well as equipment choices. The first section, Basic Recipes, includes recipes for home made Ciabatta bread and regular bread dough, as well as recipes for salads, basic vinaigrette and pesto. The next section, Authentic Roadside Panini, includes the traditional recipes of mortadella prosciutto di parma, open ricotta cheese Panini, and goat cheese soppressata salami Panini. The next section, Modern Panini, include other variations such as steak Panini, Capri-style mozzarella Panini, artichoke tuna Panini, chicken breast and sun-dried tomato Panini, shrimp and pesto Panini, scrambled eggs and tomato Panini and many others. The final section, sweet Panini, includes recipes you might use for

a snack or dessert. Although the book does not include pictures for every recipe, the images that are included are colorful and very appealing. Each recipe is laid out clearly with a short intro, a column of ingredients and a column of simple to follow instructions. A comprehensive index will allow you to find recipes for specific ingredients. Panini is good, simple food; thus, the instructions are not overly complex and definitely approachable by even a neophyte in the kitchen.

Melted fontina cheese, salty pancetta, crispy grilled ciabatta bread--European sensibility meets comfort food in the panino. PANINI celebrates the original Italian sandwich with 50 recipes, including grilled, not-grilled, and open-faced creations. Home cooks will find instructions for making their own bread and building traditional panini using a variety of cheeses, cured and uncured meats, poultry, seafood, vegetables, and condiments. From Mortadella and Prosciutto di Parma Panini to Artichoke and Tuna Panini, this satisfying collection elevates the common sandwich to sophisticated lunch or dinner fare. A collection of 50 recipes for traditional and contemporary Italian-style sandwiches with only a few ingredients and lots of flavor. From upscale caf?copy;s to corner delis to fastfood joints, panini are the new sandwich sensation in North America. Reviews "Get inspired with San Francisco restaurateur Carlo Middione's pocket-sized book Panini."-Parade magazine "Parade Picks"

About the Author CARLO MIDDIONE is a restaurateur, cooking instructor, and authority on authentic Italian cooking, specifically the cuisines of Sicily and southern Italy. He is the author of two other books, including the IACP and James Beard award-winning *The Food of Southern Italy*. His pasta restaurant and shop, Vivande Porta Via, has been a San Francisco institution for more than 25 years.