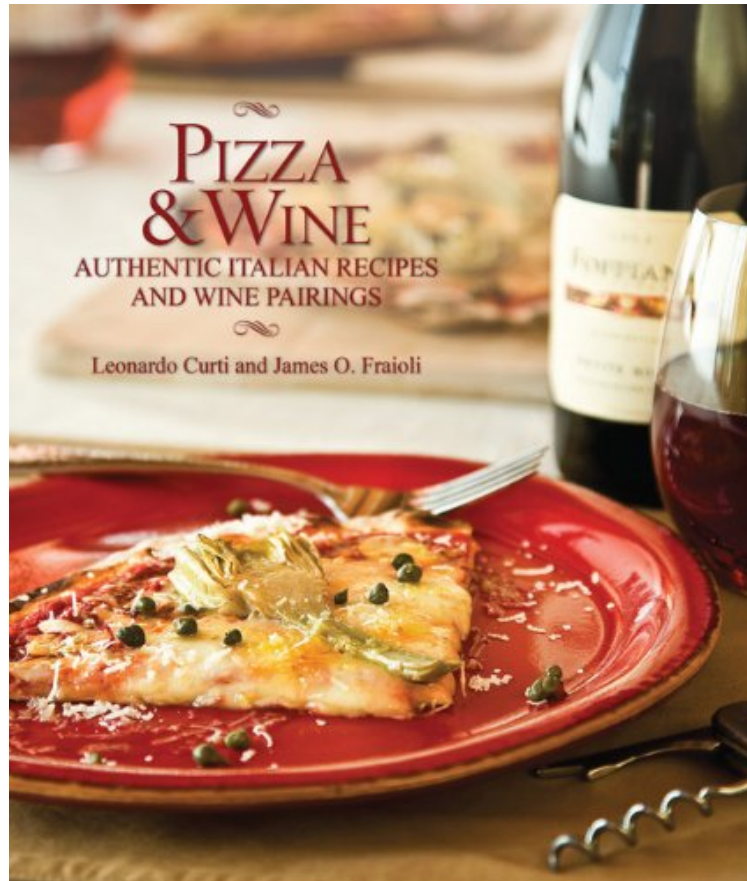


(Read now) Pizza Wine: Authentic Italian Recipes and Wine Pairings

Pizza Wine: Authentic Italian Recipes and Wine Pairings

Leonardo Curti, James Fraioli

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Leonardo Curti, James Fraioli : Pizza Wine: Authentic Italian Recipes and Wine Pairings before purchasing it in order to gage whether or not it would be worth my time, and all praised Pizza Wine: Authentic Italian Recipes and Wine Pairings:

0 of 0 people found the following review helpful. What a great Guy!By C BaneThe food was amazing when we were at his restaurant in Santa Ynez,and I didn't buy this cookbook at that time. I found the info online for him and sent out an email. To my happy surprise, he answered back with where I could get the book. He also has classes on cooking. If your ever in the area, it's worth the stop at Trattoria Grappolo,try the pizza and a large glass of wine,heaven.....0 of 0 people found the following review helpful. Sweet Pizza!By Stephanie A. BondWho knew that pizza was more than just meat and cheesehellip;;what a delight to see so many great recipes. Opportunity to introduce family and friends to all of the pizza combinationshellip;;..who says pizza can't be a health desert!1 of 1 people found the following review helpful. Great Pizza Recipes!By AngieImpressive recipes! Very simple and excellent every time you make them. This was one of the best recipe books I've purchased!

Pizza Wine Long :In *Pizza Wine*, Chef Leonardo Curti shares 65 delectable pizza recipes paired with the perfect wine to create an idyllic meal. Includes these delicious pizza variations and more: Quattro Formagge Roasted Potato with White Truffle Oil Tuscan Salami Calzone Italian Fig and Prosciutto Chef Leonardo Curti is the executive chef and co-proprietor at the acclaimed Trattoria Grappolo bistro in Santa Ynez, California. Born in Calabria, Italy, Leonardo learned his culinary skills in Tuscany before relocating to California. He is the coauthor of *Trattoria Grappolo and Food Festivals of Italy*. James O. Fraioli's work has appeared on national radio and television, including Martha Stewart Radio, The Discovery Channel, The Ellen DeGeneres Show, and The Food Network. He is the coauthor of *Trattoria Grappolo and Food Festivals of Italy*. 65 simple and authentic Italian pizzas and the wine pairings that complement.

From Publishers Weekly Curti and Fraioli's collection of pizza recipes and wine pairings offers guidance for preparing pizzas in a conventional oven with a pizza stone or made on a grill. Chapters on vegetarian pizzas, meat pizzas, and seafood pizzas are supplemented with appetizer, side dishes, and desserts. Detailed wine pairings conclude each recipe and a California wine resource chapter ends the title. The basic dough for pizzas is made with an electric mixer and produces a Neapolitan-style crust. The authors' goals to "inspire" and promote "creativity in toppings" lends flexibility to recipes. Classics including margherita, while selections such as duck prosciutto and gorgonzola dolce; poached pear, gorgonzola, and speck; and Alaskan king crab with corn and chives will make readers thinking outside the conventional pizza box want to reach for the title and a pizza stone as opposed to their takeout menu. A lack of headnotes and sidebars, along with an advertorial feel in design and layout, detract from the solid collection and informative wine pairings. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From the Inside Flap**Pizza Wine :Authentic Italian Recipes and Wine Pa irings** Leonardo Curti and James O. Fraioli There's nothing more irresistible than sinking your teeth into a fresh baked pizza crust smothered with rich tomato sauce, gooey mozzarella cheese, and light, flavorful toppings, hot from the oven. Enjoying that perfect pie with the finest wines from California's Central Coast, where wineries flourish and award-winning wines abound, makes your meal something to savor and appreciate. For Italians, just as a pasta dish is more about the pasta than the sauce, pizza is about the crust-especially when it's baked to perfection in a wood-fired oven. Now with *Pizza Wine: Authenic Italian Recipes and Wine Pairings*, you can learn to make a wonderful assortment of exciting pizzas, along with delicious side dishes and desserts, that will impress family and friends. Each mouthwatering pie is then paired with the perfect California wine, whether medium- or full-bodied, fruity or spicy-because no Italian meal is complete without a glass of premium, handcrafted wine. Chef Leonardo Curti is the executive chef and co-proprietor at the acclaimed Trattoria Grappolo bistro in Santa Ynez, California. Born in Calabria, Italy, Leonardo learned his culinary skills in Tuscany before relocating to Los Angeles, where he worked as a chef at Cicada and founded Pane Caldo in Beverly Hills. Leonardo's gastronomic journey then led him to Aspen, where he joined the legendary Farfalla Restaurant. In 1997, Leonardo opened Trattoria Grappolo in Santa Ynez and hasn't looked back. Today, the casual bistro continues to serve authentic, traditional Italian fare for lunch and dinner. Aside from the restaurant, Leonardo runs a full catering company and teaches private cooking classes. He has also launched a new line of pasta sauces. James O. Fraioli is an award-winning author of numerous books, an investigative journalist, and a food and travel writer, having contributed hundreds of feature articles to more than twenty magazines. Seasoned, skilled, and known for both speed and grace of his writing, Fraioli's titles reflect a wide variety of subjects. His work has appeared on national radio and television, including Martha Stewart Radio, The Discovery Channel, The Ellen DeGeneres Show, and The Food Network; presented at the White House; and featured in a variety of periodicals including *Forbes Traveler*, *The San Francisco Chronicle*, and *The New York Times*. Curti and Fraioli also teamed up on the award-winning cookbooks *Trattoria Grappolo: Simple Recipes for Traditional Italian Cuisine* and *Food Festivals of Italy: Celebrated Recipes from 50 Food Fairs*. About the Author**Chef Leonardo Curti** is the executive chef and co- proprietor at the acclaimed Trattoria Grappolo bistro in Santa Ynez, California. Born in Calabria, Italy, Leonardo learned his culinary skills in Tuscany before relocating to Los Angeles, where he worked as a chef at Cicada Restaurant and founded Pane Caldo in Beverly Hills.**James O. Fraioli** is a published, award-winning author, and an internationally recognized travel writer. He is the author of numerous books on a wide range of subjects. His celebrated cookbook: *Ocean Friendly Cuisine: Sustainable Seafood Recipes from the World's Finest Chefs* has appeared in *The New York Times*, been presented at the White House, and featured on the Food Network's *The Essence of Emeril*. He is also a contributing writer and professional photographer for 18 magazines. Prior to his fulltime writing career, Fraioli spent eight years in the motion-picture and television industry for FOX, Walt Disney and Warner Bros.