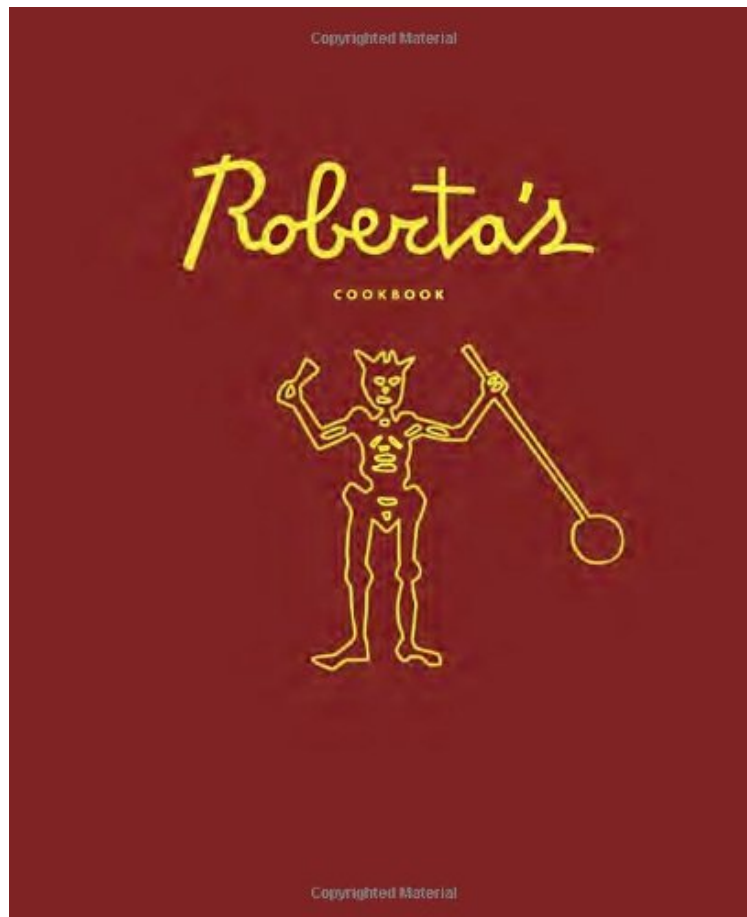


(Library ebook) Roberta's Cookbook

## Roberta's Cookbook

*Carlo Mirarchi, Brandon Hoy, Chris Parachini, Katherine Wheelock*  
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**Carlo Mirarchi, Brandon Hoy, Chris Parachini, Katherine Wheelock : Roberta's Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Roberta's Cookbook:

0 of 0 people found the following review helpful. ExcellentBy Rune K.This is one of the most readable and useful books on cooking in my library. Mirarchi's pasta dough and pizza receipts are honest and excellent, and the book as a whole is admirably unpretentious.0 of 0 people found the following review helpful. BrilliantBy Aubrey and ZulaylaIt's like the momofuku book but pizza instead of ramen. The Gelato recipes are killer! Plus they have a pizza called the cheezus christ.0 of 0 people found the following review helpful. Great food, great memoriesBy DrewIf you love great food and expanding upon the range of ingredients you'd normally work with—this goes far beyond just pizza.Watching Roberta's open, grow and flourish over my years in Brooklyn, the stories provided within also make this a great book for nostalgic value.

The Brooklyn destination the New York Times called “one of the most extraordinary restaurants in the country”—which began as a pizza place and quickly redefined the urban food landscape—releases its highly

anticipated debut cookbook. When Roberta's opened in 2008 in a concrete bunker in Bushwick, it was a pizzeria where you could stop in for dinner and stumble out hours later, happy. It's still a down-the-rabbit-hole kind of place but has also become a destination for groundbreaking food, a wholly original dining experience, and a rooftop garden that marked the beginning of the urban farming movement in New York City. The forces behind Roberta's—chef Carlo Mirarchi and co-owners Brandon Hoy and Chris Parachini—share recipes, photographs, and stories meant to capture the experience of Roberta's for those who haven't been, and to immortalize it for those who've been there since the beginning.

.com Featured Recipes from Roberta's Cookbook Download the recipe for Corn with 'Nduja and Purple Basil