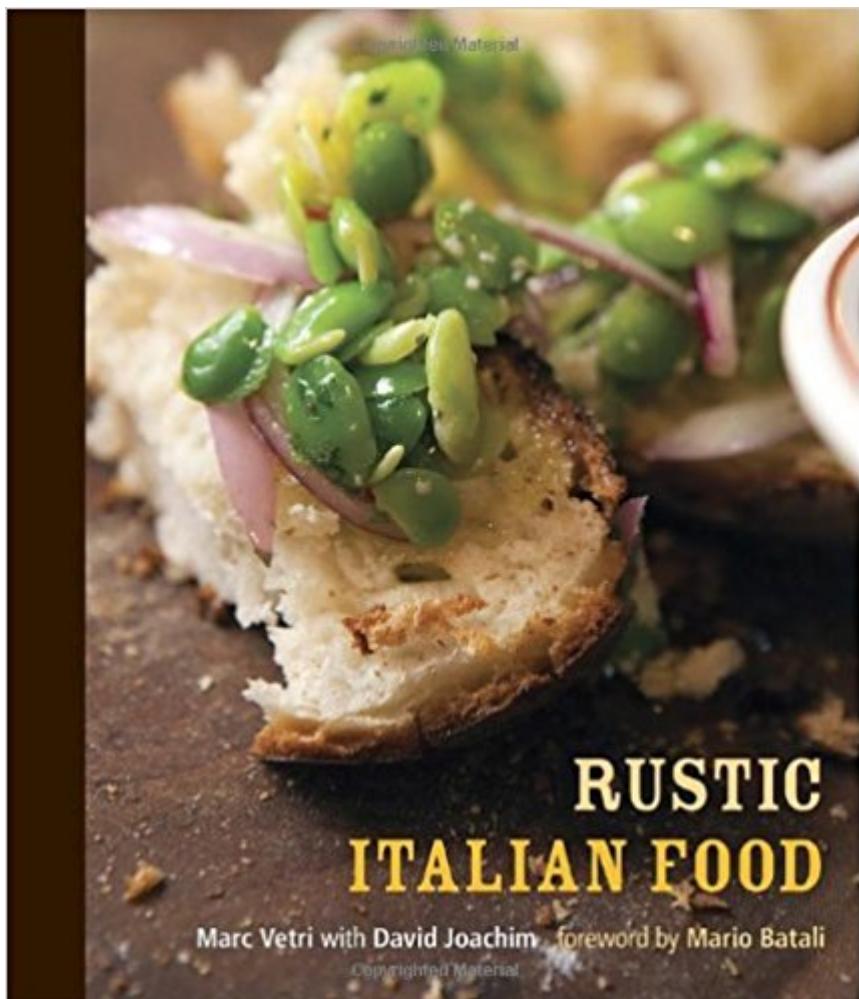


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Rustic Italian Food



Synopsis

From acclaimed Philadelphia chef Marc Vetri comes a celebration of handcrafted, regional Italian cooking that advocates a hands-on, back-to-the-basics approach to cooking. Slow-cooked meats, homemade breads, and flavorful pastas are the traditional comfort-food classics that Italians have been roasting, baking, curing, and making in their own kitchens for generations--dishes that people actually want to cook and eat. Home cooks of every skill level will revel in the 120 recipes, such as sweet Fig and Chestnut Bread, rich Spinach and Ricotta Gnocchi, savory Slow-Roasted Lamb Shoulder, and fragrant Apple Fritters. But Rustic Italian Food is much more than just a collection of recipes. With detailed, step-by-step instructions for making terrines, dry-cured salami, and cooked sausage; a thorough guide to bread and pasta making; and a primer on classic Italian preserves and sauces, Rustic Italian Food is also an education in kitchen fundamentals. In this book Marc Vetri connects us directly to the essence of Italian food.

Book Information

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Customer Reviews

Featured Recipe: Semolina Gnocchi with Oxtail Ragù Makes: 6 servings Oxtail Ragù 21/2 pounds oxtail, trimmed of fat Salt and freshly ground pepper Tipo 00 or all-purpose flour for dusting 2 tablespoons grapeseed oil or olive oil 1/2 onion, coarsely chopped 1 carrot, peeled and coarsely chopped 2 large ribs celery, coarsely chopped 3 peeled plum tomatoes (canned are fine, preferably San Marzano) 1 cup dry red wine 3 to 4 cups beef stock or water Sachet: 1 rosemary sprig, 5 flat-leaf parsley sprigs, 5 black peppercorns, 1 bay leaf, 1 smashed clove garlic, tied in a cheesecloth square For the ragù : Preheat the oven to 325°F. Season the oxtail with salt and

pepper, then dust with flour. Heat the oil in a large roasting pan over medium-high heat. Add the oxtail and sear until browned all over, 10 to 15 minutes. Remove the meat from the pan and add the onion, carrot, and celery. Cook until lightly browned, 5 to 10 minutes. Add the tomatoes and cook for 2 to 3 minutes. Add the wine, stirring to dissolve the browned bits on the pan bottom. Return the meat to the pan and cook until the liquid reduces in volume by about half, 5 minutes. Add enough stock to come two-thirds of the way up the meat. Sink the sachet into the pan, cover, and cook in the oven until the meat pulls off the bone easily, 2 1/2 to 3 hours. Remove the meat and sachet from the pan, then pass the sauce through a food mill or blend briefly in a food processor. Pick all the meat from the bones (discarding any large chunks of fat) and return the meat to the sauce. Taste and season with salt and pepper.

â œVetri is not only a chef but a home cook. He is a veteran cookbook writer and old soul who thrives on thoroughness and detail. But above all Vetri is a mensch, generous and kind and full of life, and he brings that to every page.â •â "Gabrielle Hamilton, chef and author of *Blood, Bones & Butter*â œPhiladelphia's Marc Vetri will unapologetically teach you the way Italian food has been made for centuries, but in doing so will apply modern sensibilities that make his food the favorite of chefs around the country â | Not sure about making your own pasta? Start with the spinach and ricotta gnudi. They're simple and as sexy as they sound, assuming you know that the â ^gâ™ is silent.â •â "St. PetersburgÂ Times,Â 12/14/11â œMarc Vetri's rustic food is very family friendly, big on flavor, with detailed recipes that will make you want to cook.â •â "Ideas in Food,Â 12/13/11â œThis is a precision how-to book for a much broader range of foodstuffs â " from great rustic breads to deliciousÂ mostardasÂ and even homemade charcuterie â |Â Rustic Italian FoodÂ demonstrates compellingly that good cooking is not about bling but about simplicity, understanding, and feeling.â •â "The Austin Chronicle,Â 12/9/11â œThese recipes prove why [Marc Vetriâ™s] restaurants are so successful.â •â "DetroitÂ News,Â 12/8/11â œSometimes you just want rustic, and Italian rustic to me seems compelling â | This is a primer on all things Italian food with detailed, step-by-step instructions for making terrines, dry-cured salami, cooked sausage, bread, pasta and classic Italian preserves and sauces - traditional comfort that Italians have been dishing in their kitchens for generations.â •â "Ottawa Citizen,Â 11/23/11â œAs a grown-up, I've never tried to make fresh pasta; the prospect seemed so daunting and time-consuming, with messy volcanoes of flour and eggs and a thousand esoteric contraptions.Â Rustic Italian Food, homeboy Marc Vetri's handsome new cookbook, proved me wrong.â •â "PhiladelphiaÂ CityÂ Paper,Â 11/17/11â œThis book is good like that, building

foundations home cooks can expand upon. The pages feel heavy in hand, like well-rested pizza dough, and are layered with solid information that helps you understand why, for example, you should use a honey starter in one bread recipe versus a sourdough starter in another, or why some pasta doughs call for eggs and others don't.â •â "PhiladelphiaÂ CityÂ Paper,Â 11/17/11 â œSome of the book's most significant tidbits are not in the ingredient lists, but in the chapter introductions and cooking instructions. You might never make lamb mortadella, but reading about the process, in Vetri's approachable, engaging description, is captivating, in the same way people who have never turned on a stove watch Food Network cooking shows for hours.â •â "Philadelphia Inquirer,Â 11/9/11 Â œRustic Italian Food â | [is] a multifaceted experience: It's part reference (see chapters on meat curing and paragraphs on oils and cheese); part culinary philosophy (his opinion of molecular cooking and absentminded line cooks), part travelogue (like his laugh-out-loud search for the perfect Parisian baguette), part expert cookbook (homemade pastas, breadmaking, spit-roasting a pig), and part novice cookbook (some recipes, like the spinach gnudi, marinara, and salads, are downright Rachael Ray simple).â •â "Philadelphia Inquirer,Â 11/9/11 Â œVetri is the real deal: a philanthropic, guitar-playing, accomplished, brilliantly modest chef who owns three restaurants, has two cookbooks, runs a million dollar foundation, and by happenstance embodies the "six perfections" that a Bodhisattva must generate -- hence the title of this piece. These are: generosity, ethics, patience, effort, concentration and wisdom.â •â "The Huffington Post, 10/11/11â œMuch more than just a collection of recipes, in this book Marc Vetri connects us directly to the essence of Italian food. . . . Vetri knows Italian food and we're excited to see what he has to teach. The cover alone makes us want to take a bite out of the book.â •â "The Huffington Post, 8/25/11â œMarc Vetri cooks the best Italian food in America. Now he shares his secrets with all of us. Get ready for gutsy flavors, silky pasta dishes, and your friends and family running to the table for meal after meal.â •â "BOBBY FLAY, chef and restaurateur of Mesa Grill and Bar Americain Â œThere are few, if any, chefs in America I would rather have cook for me. [Vetri is] a true magician of Italian cuisine who relies on fantastic ingredients and impeccable technique to create his rustic yet sophisticated food. I am going to run, not walk, to get this book ...you should, too, because these recipes will take your breath away.â •â "MICHAEL SYMON, chef and author of Michael Symonâ ™s Live to Cook Â œMarc Vetri has grasped an elementary but elusive truth: good cooking isnâ ™t about obscure ingredients or technical razzle-dazzle, and it certainly isnâ ™t about recipes. Itâ ™s about understanding food--thinking about it intelligently and feeling it. Vetriâ ™s passion is for the elegantly straightforward cuisines of Italy and Italian-accented America, and in Rustic Italian Food he gives us plenty to chew on in this regard. Anyone who digests this

volume will end up not just a better Italian cook but a better cook, period.â • â "COLMAN ANDREWS, co-founder of Saveur and editorial director of thedailymeal.com Â ã œIn Rustic Italian Food, Marc Vetri has captured, with his unique style and deliciousness, the essence of Italian flavors, kitchen fundamentals, and techniques. In this book, Marc has collected an abundance of recipes featuring traditional rustic Italian food. Each enticing chapter is prefaced with a sort of mini class on the subject, and then followed by an array of both comprehensive and easily executable recipes. This is surely a book you will want to add to your kitchen library.â • â "LIDIA BASTIANICH, restaurateur and author of Lidia Cooks from the Heart of Italy Â ã œMarcâ ™s love affair with food is obvious. His simple hands-on approach is refreshing; he is a true craftsman. Simply put, Marc is the best Italian cook working in America today.â • â "TOM COLICCHIO, chef/owner of Craft Restaurants

Great cookbook - simple method of prep yielding outstanding food. Love the anecdotes provided by Marc Vetri as backstories to the recipes, I can tell you my copy is already dog-eared and well loved, which to a collector of nearly a 1000 cookbooks.. says and awful lot!

Tons of authentic Italian recipes. This book is great for reference is you already can cook Italian or even better for the novice. Comes with accurate directions, clear ingratiate listings, and pictures for reference!

This book places you right inside an Italian kitchen! The simple recipes, colorful pictures, and Mark's personal touch add to this delightful book that any cook, chef, or lover of Italian food would want to own.

Again, book is interesting read but didn't stimulate an interest in cooking.

The book is a very solid collection of great Italian recipes. The target audience appears to be the advanced cook, as Salumi, pickling and preserves are not typical recipes for the novice cook who wants to whip u[some pasta. That said, the book is very well written. The recipes are well laid out and clearly written. The photography is very well done and often supports the recipes. This book is a fine addition to the library of a serious cook.

Good read with lots of ideas and dishes and overall great book

A fantastic edition on Italian food. There are many recipes that I am eager to try that sound exciting. This volume will add much pleasure to our dinner table that we can share with friends.

wouldn't hesitate to buy it again, but so far every recipe I've tried is off. I've compared the recipes in the book to other recipes online and there's usually one ingredient in the recipe that the book calls for way too much of. I tried the pickle recipe and the vinegar was the only thing you could taste. same thing with the brine recipeÃ¢Â|WAY too much salt. other than that, it is a very good read with lots of recipes

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