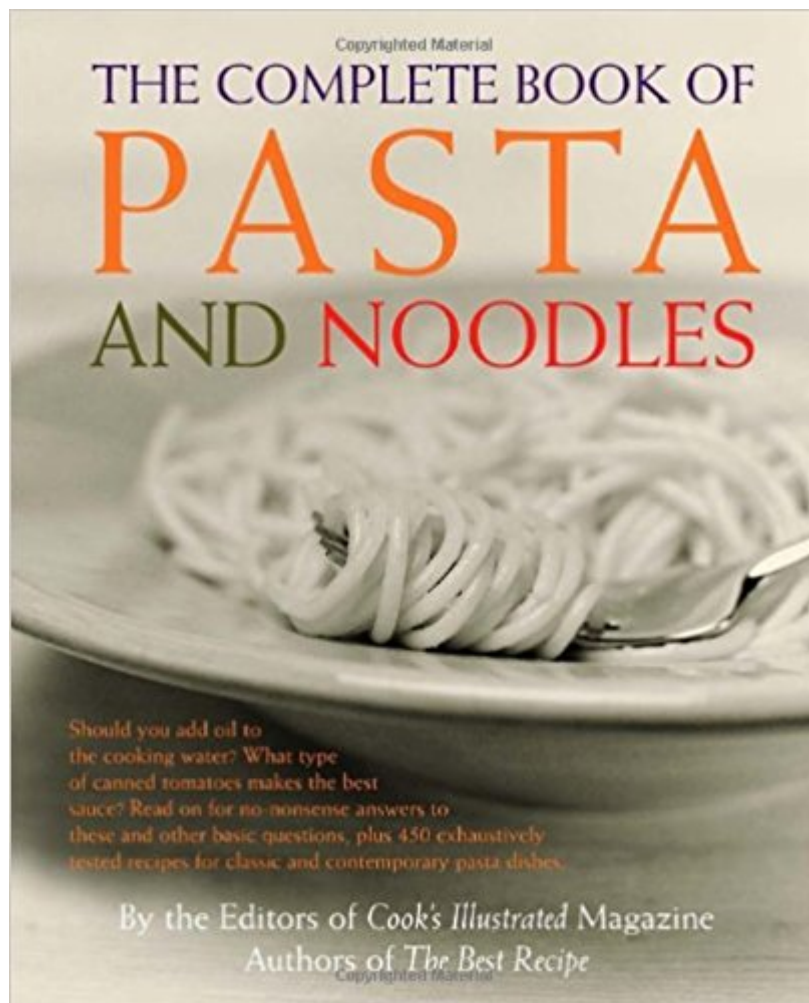




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The Complete Book Of Pasta And Noodles



Synopsis

How do you boil pasta? How much water and salt do you need? Should you add oil to the water? How well should you drain it? (Turn to page viii for the answers.) One part cooking course, one part kitchen reference, and one part foolproof recipes, *The Complete Book of Pasta and Noodles* tells the story of flour and water like no other book on the market. Extensively covering the basics of pasta and noodles, this thoroughly researched and taste-tested guide is dedicated to the home cook who needs practical advice on everything from penne to pad thai. The experts at *Cook's Illustrated* present their knowledge and techniques in a hands-on way so that each and every step of the cooking process can be understood and easily executed. The authors leave room for interpretation and taste, of course, but you will not walk away from this book without knowing which olive oil to buy, why egg pastas tend to complement cream sauces, or how to mince garlic. The book is arranged in four sections, exploring first dried semolina pasta, then fresh Italian-style pasta, Mediterranean pasta and European dumplings, and finally, Asian noodles. There are thirteen chapters devoted to sauces alone, and recipes are included with the type of pasta with which they work best -- from the simplest to the complex, but all within reach of the home cook. As a bonus, the book includes excellent photographs of the various pasta and noodle shapes, and impeccable illustrations clearly depict each step of key techniques. Special sections are devoted to such specific topics as "Are Electric Pasta Machines Worth the Money?" and "A Guide to Popular Cheeses." "*Cook's* has always been the definitive word on any subject it tackles," says *The Post and Courier*, and *The Complete Book of Pasta and Noodles* will serve as the definitive reference volume for pasta lovers. From the Hardcover edition.

Book Information

Paperback: 496 pages

Publisher: Clarkson Potter; Reprint edition (September 17, 2002)

Language: English

ISBN-10: 060980930X

ISBN-13: 978-0609809303

Product Dimensions: 7.3 x 1.3 x 9.1 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 112 customer reviews

Best Sellers Rank: #567,211 in Books (See Top 100 in Books) #156 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles](#) #500 in [Books > Cookbooks, Food &](#)

Customer Reviews

Americans love pasta. But this doesn't mean we know about its many types, how best to serve it, or even how best to bring it from plate to mouth. Exploring these topics and more, *The Cook's Illustrated Complete Book of Pasta and Noodles* offers a comprehensive introduction to the world's pasta, from spaghetti, couscous, and spaetzle to ramen, udon, rice sticks, and more. Compiled from the pages of *Cook's Illustrated*, the magazine of culinary investigation, the book is a trove of illustrated step-by-step instructions (on rolling pasta dough, for example), hundreds of pasta and related recipes, tips on buying and storage, and other useful data. In chapters such as "Dried Semolina Pasta and Chinese Wheat Noodles," the book explores a particular pasta type and then provides useful supplementary information. Included, for example, are pasta-tasting results, a "gallery" of pasta shapes, and material on matching pasta shapes to sauces. Offered also are comprehensive saucing chapters that cover such pasta accompaniments as olive oil, butter, cheese, bread crumbs, canned and fresh tomatoes, and seafood, among many others. The recipes themselves are exhaustive and, as one might expect, models of accuracy and good taste. Included are the likes of Macaroni with Spinach and Gorgonzola, Lasagna with Shrimps and Scallops, Potato Gnocchi with Butter, Sage, and Parmesan Cheese, and Cellophane Noodle Salad with Charred Beef and Snow Peas. With master recipes for many of the basic pasta types and more than 300 illustrations, the book should enlighten pasta lovers while whetting their appetite for its many satisfactions. --Arthur Boehm --This text refers to an out of print or unavailable edition of this title.

Hot on the heels of a James Beard Award for *The Cook's Illustrated Complete Book of Poultry* comes this encyclopedic guide to pasta and noodles. While not quite as inspired as the poultry book, this effort is nevertheless a most welcome entry. Even a daring one in these days when carbs are the bad boys of the food world. The recipes are for the most part simplicity itself and, although many of the dishes are familiar Italian classics, are varied enough to merit an enthusiastic response. Such fare as Linguine with Lemon-Dill Pesto and Penne with Ricotta Salata and Black Olives are suitable for side dishes. Fettuccine with Bolognese Sauce with Beef, Pancetta and Red Wine appealingly enriches an already flavorful sauce. There are 15 sauces made with raw tomatoes, eight with cooked fresh tomatoes and 16 with canned tomatoes. Macaroni and Pinto Bean Soup with Mussels and Rosemary is certain to please, and undertaking a variety of fresh pasta with or

without eggs is less intimidating when guided by the team's customary step-by-step methods. The book truly distinguishes itself with its attention to foods not always found in pasta roundups, such as crespelle (the Italian version of the French crepe) and spatzle. Even better are recipes for Chinese wheat noodles (Stir-Fried Chinese Noodles with Chicken in Szechwan Chile Sauce), Japanese wheat noodles (Ramen Noodles with Roast Pork and Spinach), Asian rice noodles (Rice Paper Spring Rolls with Rice Noodles and Shrimp) and cellophane noodles (Cellophane Noodle Salad with Charred Beef and Snow Peas). These are splendid additions to any pasta repertoire. (Aug.)

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You know when you get a Cooks Illustrated book that you will get the best technical and factual information for what ever you are making. This book holds true and as with something of this size, with this level of detail, there has to be something that gives and in this case it's illustrations. If you like a book where you can look at helpful/inspiring images then you won't find this here. We use this along with other more heavily illustrated pasta books and find it is invaluable

I used a recipe from this book to make a baked rigatoni dish with tomato and mushroom sauce (pg 292) with 1 1/2 cups of bechamel sauce added and it was the most wonderful pasta dish I have ever made. But I also used fresh made pasta for the rigatoni. I will get a lot of use out of this cookbook. It has great tips and recipes to go with your pasta.

Lost all kitchen aid and accy item in flood. Livingston parish flood last Aug 2016. Never got to use most of the accy I bought. So I can't fairly comment on them

Would like more info on the job of noodle making and storing etc. itself but a good book otherwise. If you want just noodle and pasta making then this might not be for you. A book that did that and ordered at the same time as this book was never went through. After back ordering for 2 months they finally cancelled the order. No longer published and often hard to track down but it covered commercial noodle making too. So really wanted that one...this one however has some nice recipes on how to use those noodles once you master them.

At nearly 500 pages, this is as much a pasta bible as it is a cookbook. For the novice or expert, you'll learn a lot. There aren't just cooking steps throughout the book, but illustrated guides to teach you to

cook. For example, by a recipe that uses avocado, there is an illustrated page on how to remove the flesh from an avocado simply and easily. Sure you may know some of these techniques, but there are so many good ones, even expert cooks will learn something new. But don't get me wrong, this isn't just a book on techniques, it just makes the cookbook portion more complete. And it teaches you new ways of doing things you may never have considered, such as how to make pasta dough in a food processor. Sure you can use each recipe with store-bought pasta, but if you choose to spend a lazy Sunday making a gourmet pasta meal literally from scratch, this will walk you through how to make the pasta and homemade sauces as well and give you a variety of ways in order to work with what you have on hand. Don't think you'll limit yourself to all Italian dishes either. This big book will tempt your tastebuds with all things noodles...from simple Italian to gourmet Italian to French to Pad Thai and beyond. Whether you are a vegetarian or meat lover, this is so full of recipes, you'll find more in here of what you desire than one full cookbook of it elsewhere. Now keep in mind, at 500 or so pages, if you added photos this would be the size of a whole bookshelf. It would simply be impossible for this many recipes. It does provide illustrations meaning that if you need to learn how to roll out dough or form an gnocchi, it shows you, but there are no pictures. If you are in need of that, you should be aware going in. There are 13 chapters on sauces alone so whatever pastas you decide to make or buy, you really have unlimited dishes with that many sauce options to play with. The book thought of everything...even the best way of boiling the water, or how to keep your herbs fresh, to make you the noodle chef. The dough recipes are perfect. I've had such issue with other cookbooks rendering dough either too dry or wet, but these are obviously well tested. With unusual dishes that are great such as Asparagus and Gruyere Lasagna (side or main dish) to simple such as Spinach and Ricotta Gnocchi or baked mac and cheese to how to make homemade ravioli with loads of fillings (This is fun at a dinner party to serve 3 kinds of ravioli and 3 sauces) to Stir Fried Chinese noodles with Beef and shitakes in Hoisin sauce and hundreds of more in between, each recipe guides you through anything you may need to learn with illustrations. This makes you an expert and does not assume you know any techniques yet even a chef will learn some new tricks and I like that. If you already know a technique, you just ignore the block beside the recipe...it doesn't take up any space within the recipe so it wastes no time, but is there if needed. You could eat a new dish nightly from this cookbook for years and never eat the same thing twice with this many recipes and ways to mix and match the sauces or just stick to the recipes that tell you how to make the sauce for that particular dish. It simply is a wealth of pasta knowledge and what to do with pasta to keep it exciting.

A great resource on Pasta and Noodles!

When ever I see the word complete in a title I'm suspicious. This cookbook is not "complete" nor could any cookbook ever be. Don't worry about it as it is still an excellent cookbook. I've been making pasta for well over 30 years and have for the most part perfected recipes that I like. I was please to see several of them repeated in this book. I noticed in some of the reviews the reviewer was critical of there only being a few pasta recipes and the rest were sauces. The truth is that making pasta is simple. There are only a few ingredients in the basic dough. Anything else just is an add on. If I were to recommend a book for someone who's never made pasta, this would be the one. It's well written and illustrated. The recipes are simple and they work. They show you how to make pasta by hand as well as with a machine. The sauces are varied and a person can eat a different dish every day for quite a long time. The most important aspect of this book is that it teaches how to make pasta and not just how to blindly follow a recipe.

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