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Winner of the 2014 James Beard Award for Outstanding Chef: the top chef in the country A traditional Italian meal is one of the most comforting—and delicious—things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Osteria Mozza and Pizzeria Mozza, co-owned with restaurateurs Mario Batali and Joe Bastianich. A reservation at Mozza has been the hottest ticket in town since the restaurants opened and diners have been lining up for their wildly popular dishes. Finally, in The Mozza Cookbook, Silverton is sharing these recipes with the rest of the world. The original idea for Mozza came to Nancy at her summer home in Panicale, Italy. And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home. But do not confuse authentic with conventional! Under Silverton ' s guidance, each bite is more exciting and delectable than the last, with recipes such as: Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes, Pine Nuts, Currants, and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage, Panna, and Scallion Pizza

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Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello-soaked Raisins and Banana Gelato Olive Oil Gelato In the book, Nancy guides you through all the varieties of cheese that she serves at the Mozzarella Bar in the Osteria. And you ' ll find all the tricks you need to make homemade pastas, gelato, and pizzas that taste as if they were flown in directly from Italy. Silverton ' s lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes—both familiar and intricate—easy to follow and hard to resist. It ' s no wonder it is so difficult to get a table at Mozza—when you ' re cooking these dishes there will be a line out your door as well.

Award-winning chef Nancy Silverton has conquered the gourmet world as the original dessert chef at Spago and founder of the celebrated La Brea Bakery. Her recipes are legendary, innovative, and delicious. However, in the last few years, there has been a great shift in cooking toward the Home Meal Replacement (HMR), better known as “ takeout. ” It ' s impossible to spend hours in the kitchen after a hard day ' s work, so more people are buying prepared foods and frozen meals, compromising taste for convenience. Realizing that people ' s hectic workdays don ' t afford everyone the time to re-create her epicurean triumphs, Nancy has come up with the perfect solution . . . Enter, the jar! Compiling a list of her favorite products that come in jars—and cans, bags, and boxes—Nancy has created easy-to-follow recipes that require less than thirty minutes to prepare. With this book there ' s no need to sacrifice flavor, sophistication, and taste just because you ' re spending less time chopping, cleaning, cooking, or baking. Nancy ' s shortcuts not only allow us to produce quick and easy meals at home, they let us bring back the pride and the joy of creating gourmet meals for our family and friends. A Twist of the Wrist contains 137 quick and delicious gourmet recipes from salads to pasta to meats and desserts, such as: Cumin Shrimp and Chickpea Salad with Roasted Carrots Creamy Corn Soup with Bacon and Cheddar Crostini Orzo with Dried Porcini Mushrooms, Radicchio, and Aged Balsamic Vinegar Boneless Pork Chops, with Creamy Polenta and Fennel Pollen Seared Rare Tuna with Tomato-Olive Salsa Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts In addition to Nancy ' s own creations, she includes recipes concocted with prepared ingredients from some of her chef friends, including Sara Foster, Tom Colicchio, Charlie Trotter, Mario Batali, Suzanne Goin, Ruth Reichl, and Jean-Georges Vongerichten. There is also a pantry section, telling us where to get—by the Internet and mail order—the best of all things canned, jarred, and bottled. This charming and utterly indispensable cookbook is suited for any type of cook, whether you ' re an on-the-go gourmand or you just love flavorful, accessible meals at home. A Twist of the Wrist fits perfectly into today ' s modern lifestyle and is a must-have for the contemporary kitchen.

Describes how to make and maintain sourdough starter and shares recipes for a wide variety of breads made from this base

“ The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They ' re familiar, uncomplicated, and satisfying. One taste and you ' re instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day. ” —from the Introduction When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery ' s shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty,

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country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites—virtually every pastry in the La Brea Bakery’s impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crostin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun’s Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you’ll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry. An important book from a baking and pastry icon, *Pastries from the La Brea Bakery*, like Nancy Silverton’s acclaimed *Breads from the La Brea Bakery*, is a bible of the craft for bakers everywhere.

A collection of 125 chef-worthy global recipes presented in international dinner menus, drawn from renowned chef Cindy Pawlcyn’s informal gatherings. One of the leading female chefs, Cindy Pawlcyn has selected her favorite international recipes in this collection of complete menus from around the globe. A culinary world tour from Turkish Tomato Salad with Sumac to Ethiopian Spiced Red Lentil Stew, Cindy honed her recipes for the home kitchen (shorter ingredients lists, quicker prep time) while still delivering the level of flavor and sophistication she is known for. Including fare from some of the world’s greatest food cities and countries, Cindy’s *Supper Club* is a top chef’s guide to the best of global cuisine.

Simple. Seasonal. Inspired. A father of New American cuisine and mentor to chefs like Bobby Flay, Jonathan Waxman introduced a new generation to the pleasures of casual food by shining a spotlight on seasonal produce. Now, in *Italian, My Way*, he shares the spontaneous and earthy dishes that made him a Top Chef Master and culinary legend, and turned his restaurant Barbuto into a New York destination. Waxman’s rustic Italian food is accessible, delicious, and a joy to prepare. It’s food you cook for friends and family with music in the background and a glass of wine in hand—fresh ravioli with pumpkin and sage, chicken al forno with salsa verde, a blueberry crisp. *Italian, My Way* gives you the confidence to transform simple ingredients into culinary revelations and create bold and robust flavor without a lot of fuss. You’ll make the perfect blistered-crust pizza and spaghetti alla carbonara, the creamiest risotto with sweet peas and Parmesan, and an unforgettable grilled hanger steak with salsa piccante. Waxman breaks down the culinary lessons of Italy into plain English, helping you sweat less in the kitchen and enjoy cooking more. After all, simpler recipes mean less time planning meals—and more time enjoying them. As chef Tom Colicchio writes in his foreword, “This is food that is meant to be made in your home. Cook it with love and for your family and friends. That’s Italian, Jonathan’s way.”

Everything in generosity is the motto of Zoe Nathan, the big-hearted baker behind Santa Monica's favorite neighborhood bakery and

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breakfast spot, Huckleberry Bakery & Café. This irresistible cookbook collects more than 115 recipes and more than 150 color photographs, including how-to sequences for mastering basics such as flaky dough and lining a cake pan. Huckleberry's recipes span from sweet (rustic cakes, muffins, and scones) to savory (hot cereals, biscuits, and quiche). True to the healthful spirit of Los Angeles, these recipes feature whole-grain flours, sesame and flax seeds, fresh fruits and vegetables, natural sugars, and gluten-free and vegan options—and they always lead with deliciousness. For bakers and all-day brunchers, Huckleberry will become the cookbook to reach for whenever the craving for big flavor strikes.

Collects over two hundred recipes for traditional and contemporary Italian dishes, including warm radicchio and prosciutto salad, ricotta tortelli with butter and sage, and filet mignon with balsamic vinegar pan sauce.

Looking for quick and easy recipes when you 're not supposed to—or don 't want to—leave your house? Enter Nancy Silverton, the James Beard Award-winning chef profiled on Netflix 's Chef 's Table. One of the most revered restaurant chefs in the country, Nancy turns her attention here to quick and easy recipes that home cooks can whip up using on hand or always easy to get pantry ingredients from jars, cans, bags, and boxes. Here are two dozen delicious recipes for egg, pasta, and polenta dishes—think Olive Oil-Fried Eggs on Toast with Fresh Mozzarella and Spicy Harissa Sauce; Penne Arrabbiata with Charred Sweet Tomatoes, and Polenta with Sausage Ragù—plus as a sweet treat, her delicious Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts. Taken from her beloved classic cookbook, *A Twist of the Wrist*, these are thirty-minute meals that you 'll want to stay home and cook—whether you 're on lockdown or not!

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