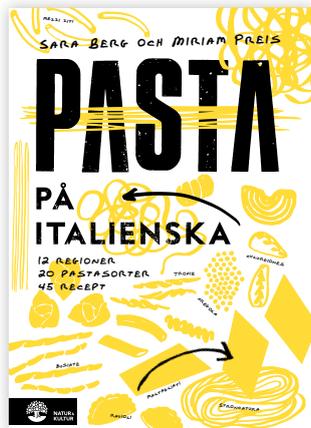


# PASTA IN ITALIAN

## 12 REGIONS, 20 PASTA TYPES & 45 RECIPES



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Pasta på italienska

Sara Berg

185x235, 160p

*One may feel that Italians have a pigheaded attitude to pasta. They would never make a carbonara with fresh pasta or put parmesan on shellfish. But it's not about their trying to be difficult, on the contrary they have already spent generations experimenting to find the best recipes and most useful techniques.*

**T**his book is about pasta. Real, Italian pasta. Of gnocchi prepared by a crazy chef in Milan, on the secrets behind a great ragù bolognese, or the genovese trofie pasta, which hardly anyone knows any more how to make by hand.

It's a journey by train from Turin in the north-west to Catania in the south-east, through twelve Italian regions with a little more passion for pasta. We learn of different types of flour and how to use them, why we only sometimes put eggs in the dough and why the sauce must always be mixed-in with the pasta before it is served.

On top of this Italian pasta chefs share their best recipes, adapted to the pasta types of the region. For really there is no such thing as Italian pasta, on the other hand there is Lombardy, Sicilian and Tuscan pasta. And what they have in common is that they always taste the best.



### About the writer

**Sara Berg** is a freelance journalist and barista. She writes about food and culture for *Sydsvenskan*, *Expressen*, *White Paper* and *Restaurangvärlden*. She can speak Italian and loves gnocchi, mozzarella and lambrusco.



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