REAL ITALIAN!
from the Editors of *FINE COOKING*

Pizza, Pasta and More…82 Classic Recipes

March 2010, Newtown, CT – On sale now, ***Real Italian*** features more than 80 of *Fine Cooking*'s classic Italian dishes, from appetizers to soups, main dishes to vegetables, pizza to pastas to desserts. Thin-crust pizza, homemade pasta, and creamy risotto – these are just a few of the delicious favorites that fill the pages of this special issue.

Features

Appetizers (page 24), are all about taking the edge off your appetite with tasty snacks like tomato and olive pizzettas with aged goat cheese; bruschetta with fresh ricotta, lemon, black pepper and mint; and skewered olives and peppers with scallion vinaigrette.

Soups (page 30) are traditionally served as a first course in Italy, but there's nothing to stop you from making a one-bowl meal of pasta e fagioli; cabbage and white bean soup; roasted vegetable minestrone; or capellini and kale soup – just add some focaccia.

You don't need a wood-fired oven to make pizza with a perfect crust. In **Pizza and More** (page 38), start with recipes that help you master techniques, then try your hand at classic margherita pizza; calzone; pizza with goat cheese; fresh spinach and pancetta pizza; or grilled pizza with tomato-balsamic sauce, chicken, and eggplant .

Pasta (page 46) in all shapes and sizes is at the heart of Italian cooking. Recipes like spaghetti alla carbonara; linguini with clams and lemon-garlic oil; beef and pork ragu lasagne; gnocchi with brown butter, sage, and Parmigiano; pasta shells with chicken, mushrooms, and capers; fettuccine with green beans and walnut-parsley pesto; and spicy cappellini make it hard to choose just one.

Polenta and Risotto (page 64) can be oh-so satisfying or light and healthy. Try saffron and shrimp risotto with scallions; barley risotto with mushrooms and gremolata; gratin of polenta with greens; or risotto of sweet sausage and broccoli raab.

In **Main Courses** (page 74), find simple weeknight meals and recipes ideal for entertaining. For an Italian feast, try chicken with Marsala, mushrooms, and gorgonzola; osso buco; Tuscan-style roast pork with rosemary, sage, and garlic; eggplant parmigiano; seared tuna with citrus, tomato, and olive sauce; or breaded veal scaloppini with tricolor salad.

The **Vegetables** (page 88) chapter brings the bounty of the season to the table with dishes like sautéed escarole with raisins, pine nuts and capers; fennel and orange salad with red onion and olives; green beans and radicchio with shaved Parmigiano; or sautéed fresh porcini.

Italian **Desserts** (page 98) tend to be simple and less sweet than their American counterparts – but no less delicious. For an authentic taste of Italy, try recipes for creamy orange ricotta tart; tiramisu; lemon sabayon with blueberry sauce and shortbread cookies; grilled fresh figs with ice cream and honey; or orange-hazelnut olive oil cookies

Departments

Menus (page 7) features ideas for multi-course meals from this special issue's recipes; **From Scratch** (page 10) offers tips, techniques and recipes for making homemade pasta. It's the ultimate guide to fresh egg pasta, ravioli, and potato gnocchi; **Preserve the Season** (page 18) explains the basics of Italian pickled vegetables, including a recipe for giardinera. In **Focaccia Your Way** (page 21), find one recipe for this traditional Italian flatbread, plus endless ways to make it your own. And don't miss all of the great tips and techniques in **Test Kitchen** (page 108), including cutting fennel, peeling and seeding tomatoes, chopping meat for ragu, handling basil, cooking risotto ahead, understanding pecorino cheese; and more.

When the ideas and recipes on the pages of ***Real Italian*** inspire you to go deeper into the cuisine and cooking of Italy, visit us on the web at www.finecooking.com for more tips, techniques, recipes, and help in sourcing and preparing authentic Italian food. There you'll also find terrific apps that can do a lot of the work for you like RecipeMaker and MenuMaker. Both help save time in planning, organizing, and preparation, plus let you personalize what you cook.

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