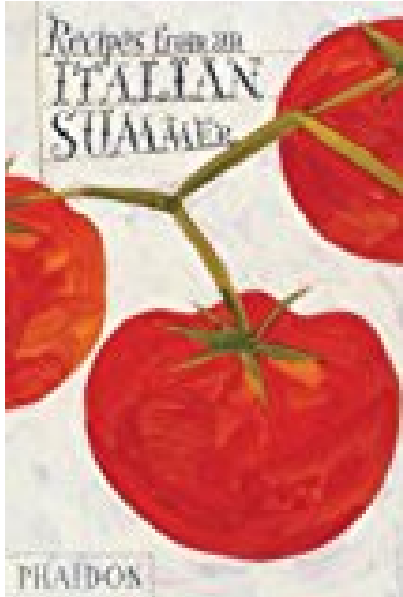


Recipes from an Italian Summer



BOOK DETAILS

- Author :
- Pages : 432 Pages
- Publisher : Phaidon Press
- Language : English
- ISBN : 0714857734

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BOOK SYNOPSIS

It's summertime in Italy and the living is easy. The days are longer and more relaxed. Italians flock to the coast to enjoy the tranquility of the sea or retreat to the countryside to unwind in the brilliant, bright sunshine. And most all, they eat. Recipes from an Italian Summer captures the essence of the Italian summer featuring over 400 easy-to-make seasonal recipes, organized by how we like to eat with individual chapters for Picnics, Salads, Barbecues, Light Lunches and Suppers, Summer Entertaining, Desserts, and Ice Cream and Drinks. The recipes are perfect ways to make the most of tasty summer produce such as tomatoes, fresh herbs, peas, beans, fresh fruit, and berries. A must-have for anyone who enjoyed The Silver Spoon, Phaidon's bestselling Italian cookbook. Recipes from an Italian Summer not only brings the taste of the Italian summer to your table, it also transports you to Italy. Alongside 100 beautiful photographs of the mouthwatering dishes by Andy Sewell are more than 30 stunning images of the Italian countryside from award-winning photographer Joel Meyerowitz. Travel through the pages to the idyllic vacation regions of Campania, Tuscany, Sicily, and Sardinia and you experience the bold flavors of their regional cuisines.

Preparation time: 45 minutes (including rising)
Cooking time: 15 minutes
Serves: 12

5 ½ cups all-purpose flour, plus extra for dusting
2 teaspoons baking powder (optional)
½ cup lard
olive oil, for brushing
12 slices prosciutto salt

Sift together the flour, baking powder, and 2 pinches of salt into a large bowl. Add the lard and as much warm water as necessary to mix to a springy dough. Cover with a clean dish towel and let rise for 30 minutes. Divide the dough into 12 pieces and roll them out into thin rounds on a lightly floured counter. Brush a skillet with oil, add the round in batches, and cook on both sides for a few minutes, until lightly browned. Top each piadina with a slice of prosciutto and fold in half to serve.

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