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From Knopf; 0 edition (2011-09-27)
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From Knopf; 0 edition (2011-09-27) : The Mozza Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria by Nancy Silverton (Sep 27 2011) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Mozza Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria by Nancy Silverton (Sep 27 2011):

1 of 1 people found the following review helpful. Well-written Recipes that WORK!By Victoria AllmanNancy Silverton is a fabulous chef that I have followed for years. Her food is exquisite and her cookbooks are beautiful.I fell in love with the pictures in this cookbook long before I cooked a single recipe but, in cooking many of them, I was not disappointed.I have used numerous of the recipes in this book and each and every one of them is well-written and easy to follow and execute. They all turn out really well and are super tasty.I recently had the opportunity to dine at Mozza and was thrilled to see many of the dishes in the book were still on the menu and they tasted just like the recipes I'd been following...although so much better at the restaurant with Nancy cooking them instead of me. ;-)
This is one of my favorite cookbooks and go-to for dinner parties.
Victoria Allmanauthor: A Chef's Journey with Her Captain0 of 0 people found the following review helpful. Will try more recipes, because they are tasty!By MDSmithI love and share the few recipes I've tried. We had fun with their pizza dough. My favorite recipe is Peperonata with Ricotta Crostoni. I eat it with everything! I will try more recipes, because they are tasty.
3 of 3 people found the following review helpful. Fresh ideas and recipesBy Wild Thing FoodieFinally, an Italian cookbook with California flair that has refreshingly

new ideas, thoughts, and recipes. As mentioned in the beginning of the book, the recipes are long, but very thorough. It is definitely a foodie's cookbook and am grateful for the research and testing done on the recipes. I particularly like the recipes with burrata that use different ingredients from the usual roma tomato and fresh basil. Finding some of the ingredients may be challenging, but I look forward to the hunt.