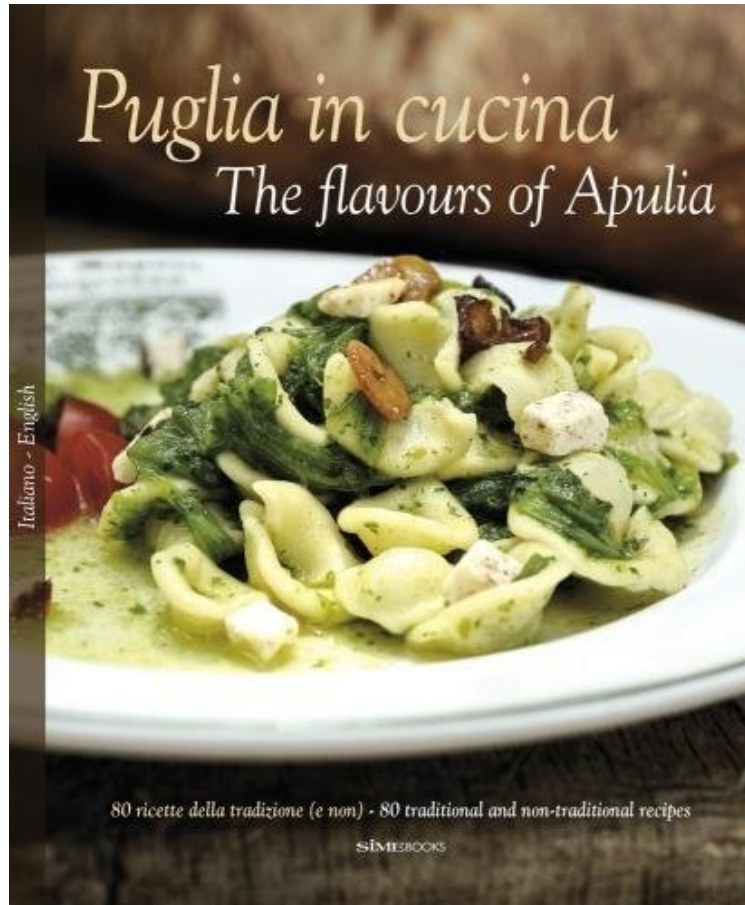


[Free pdf] Puglia in Cucina: The Flavours of Apulia

## Puglia in Cucina: The Flavours of Apulia

William Dello Russo, Pietro Zito, Lillino Silibello, Peppe Zullo  
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#709968 in Books 2016-10-01 Original language: English PDF # 1 9.30 x 1.20 x 7.90l, .0 #File Name: 8895218191288 pages The cuisine of Puglia comes from both the land and sea. Its ingredients reflect the nature of the region, coming together in dishes that are 'simple' in the noblest sense of the world. The quality of these ingredients stems from farming and fishing traditions that are thousands of years old. And since so many of the dishes have the most humble origins, they are generally easy to prepare. | File size: 50.Mb

**William Dello Russo, Pietro Zito, Lillino Silibello, Peppe Zullo : Puglia in Cucina: The Flavours of Apulia** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Puglia in Cucina: The Flavours of Apulia:

0 of 0 people found the following review helpful. Beautiful beautiful book By Elizabeth's mama Beautiful beautiful book. Love the recipes in English and Italian and the photos are so lovely. We just returned from vacation in Puglia and loved it. The book helps keep the happy (and yummy) memories alive! 0 of 0 people found the following review helpful. Useful and beautiful! By Holly Beautifully photographed w/recipes in both Italian and English. A "must have" book for those who love the foods, traditions, countryside and people of this very special part of Italy. 0 of 0 people found the following review helpful. Five Stars By Abu Talij An excellent introduction to a little-known regional cuisine.

The gastronomic culture of Puglia captured in 80 recipes. But Puglia in Cucina is not just another cookbook: it offers an authentic insight into Puglia's culinary art and culture, side by side with a photographic journey through the region. Alongside traditional fare are recipes with a touch of creativity, as well as invaluable advice on pairing with local wines. The book includes an entire section on wines from historic wineries, as well as a few new arrivals, and another section is devoted to the herbs of Puglia. The cuisine of Puglia comes from both the land and sea. Its ingredients reflect the nature of the region, coming together in dishes that are 'simple' in the noblest sense of the world. The quality of these ingredients stems from farming and fishing traditions that are thousands of years old. And since so many of the dishes have the most humble origins, they are generally easy to prepare.

"Food historians, cooks who like to dig deep into the study of culinary traditions, and those who appreciate a bilingual volume so they can practice their Italian as they cook will appreciate all eighty of these recipes. As much a travelogue as a cookbook, with its brilliant photographs of prepared dishes, food markets, fishermen, street scenes, and local architecture, this sumptuous book is also a good reference for travelers, both before and after their journey." Foreword

s"About the Author William Dello Russo was born in Puglia and now lives in Milan. He has written tourist guides to Italy, contributed to art history and tourism magazines, and has authored numerous art books. Since 2014 he has worked as an editor for the Sime Books publishing house, where he is responsible for all publications, both as author and series coordinator. Pietro Zito's uncle used to say that you need to "Know your produce, respect it, and look after it from the seed." Zito has made this philosophy his own. So, is Zito a chef? No, he's a qualified agriculture expert with a passion for cooking and for his part of Italy, which has changed dramatically under the influence of the modern world. Zito has set out to create a kind of Garden of Eden with his sprawling vegetable farm, where he grows all the vegetables served in his restaurant. Although Cibus occupies an ancient monastery transformed into a culinary temple, chef Lillino Silibello and his wife don't put on any airs or graces, and welcome diners with genuine warmth. Alongside the regional specialties?the product of an impressive collection of traditional recipes, cooking techniques of yesteryear, and general curiosity?the menu is constantly updated with Silibello's latest creations. Peppe Zullo's culinary travels have led him from the tiny town of Orsara di Puglia to the United States, to Mexico and back home again. And it's more than fitting that he should end up in a place called Piano Paradiso (Paradise Plain). His Orto dei Sapori (Garden of Tastes) and Bosco dei Sapori Perduti (Forest of Lost Flavours) seem more like fairytale realms than real places. And yet they're the source of all the ingredients in a cooking style with close ties to this land and its mountain flavours. After earning a degree in Documentary Photography at the University of Wales, Newport, Colin has since moved to Italy, where he works on a broad range of editorial and commercial assignments. Colin also undertakes personal work and long-term projects in collaboration with NGOs and educational organizations. His work has twice been exhibited at London's Photofusion Gallery and featured in the photographic press and on BBC television in the UK. His clients include: The Independent Magazine (UK), The Observer Life Magazine (UK), BBC Television (UK), The Sunday Telegraph Magazine, Le Figaro (France), Conde Nast Traveler (UK and Italy), Vanity Fair (Italy), Meridiani (Italy), Anna (Italy), Viaggi del Gusto (Italy), Saveur Magazine (USA), National Geographic (USA), Neon Magazine (Germany), Maxim Fashion (Germany), Lloyds TSB (UK), and Comic Relief (UK).