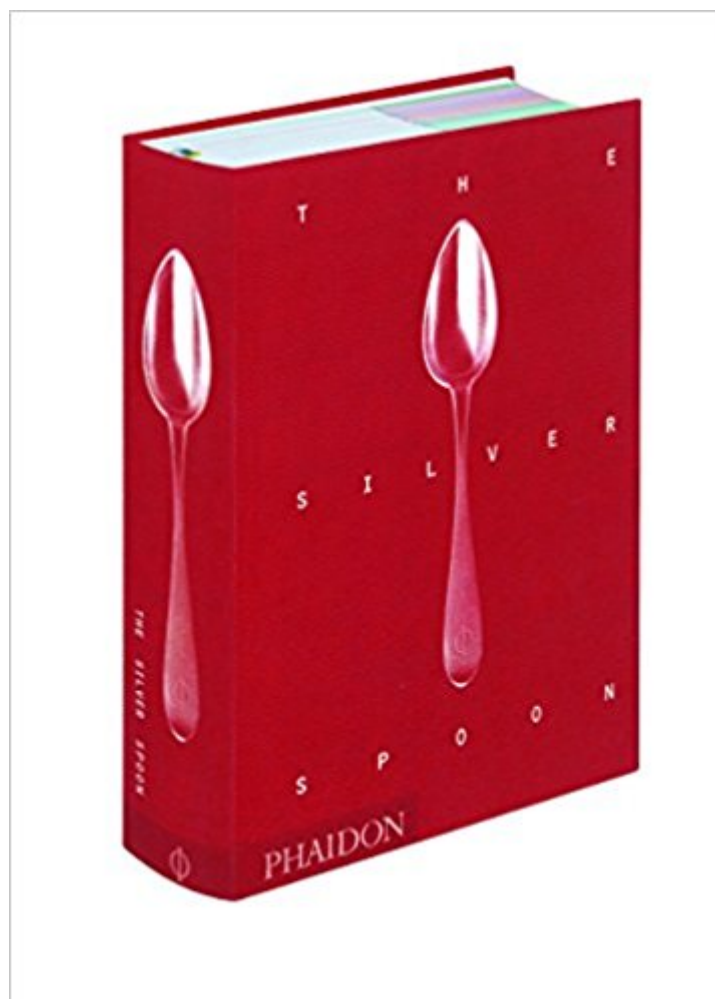


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The Silver Spoon New Edition



Synopsis

"The quintessential cookbook." â USA Today The Silver Spoon, the most influential and bestselling Italian cookbook of the last 50 years, is now available in a new updated and revised edition. This bible of authentic Italian home cooking features over 2,000 revised recipes and is illustrated with 400 brand new, full-color photographs. A comprehensive and lively book, its uniquely stylish and user-friendly format makes it accessible and a pleasure to read. The new updated edition features new introductory material covering such topics as how to compose a traditional Italian meal, typical food traditions of the different regions, and how to set an Italian table. It also contains a new section of menus by celebrity chefs cooking traditional Italian food including Mario Batali, Lidia Bastianich, Tony Mantuano, and Rich Torrisi and Mario Carbone. Il Cucchiaino d'Argento was originally published in Italy in 1950 by the famous Italian design and architectural magazine Domus, and became an instant classic. A select group of cooking experts were commissioned to collect hundreds of traditional Italian home cooking recipes and make them available for the first time to a wider modern audience. In the process, they updated ingredients, quantities and methods to suit contemporary tastes and customs, at the same time preserving the memory of ancient recipes for future generations. Divided into eleven color-coded chapters by course, The Silver Spoon is a feat of design as well as content. Chapters include: Sauces, Marinades and Flavored Butters, Antipasti, Appetizers and Pizzas, First Courses, Eggs, Vegetables, Fish and Shellfish, Meat, Poultry, Game, Cheese, and Desserts. It covers everything from coveted authentic sauces and marinades to irresistible dishes such as Penne Rigate with Artichokes, Ricotta and Spinach Gnocchi, Tuscan Minestrone, Meatballs in Brandy, Bresaola with Corn Salad, Pizza Napoletana, Fried Mozzarella Sandwiches and Carpaccio Cipriani."

Book Information

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Customer Reviews

"The Silver Spoon: New Edition" is an updated version of the original Silver Spoon cookbook. The original cookbook was published in Italy in 1950, and has only recently been translated into English, originally published in the U.S. in 2005. The new and updated version of this cookbook boasts over two thousand recipes, as well as accompanying full length photographs (in my opinion, the most important attribute of a cookbook) of many of the recipes described. The chapters are divided into Notes about cooking (including the glossary of many cooking terms mentioned in the book, as well as a section devoted to "tools and equipment" with accompanying illustrations), sauces/marinades/flavored butters, antipasti/appetizers/pizzas, first courses, eggs and frittata, vegetables, fish/crustaceans/shellfish, meat and variety meats, poultry, game, cheese, dessert and baking, menus for festive occasions, menus by celebrated chefs, and list of recipes accompanied by an index. Each page consists of several short recipes, and, for the most part, a photograph of one of the dishes on the adjoining page. As expected, the recipes are absolutely mouth-watering. They include such recipes as: rosemary and cheese rolls, smoked trout, octopus in red wine, stuffed eggplants, avocado and tomato canapés, Tuscan anchovy crostini, crab and apple tartines, Parisian brioches, curried chicken puffs, onion soufflé, four seasons pizza, cream of truffle soup, eggplant and ricotta lasagna, mushroom tortelloni, Milanese risotto, smoked salmon crepes, shrimp with salmon mousse, bread frittata, glazed turkey, baked ham, roasted pork with lemon, duck with peaches, blackberry tart, pear crown, mocha cake, apple fritters, and walnut and coffee cake among many others. A couple of things really make this cookbook stand out from other cookbooks. First of all, unique chapters. The chapter about making your own sauces, marinade, and butter comes to mind. Recipes include whipped cream mayonnaise, ricotta sauce, red wine marinade, lobster butter, and garlic butter. Pretty impressive. Other chapters, like the ones devoted to vegetables and meat, are creatively categorized by types of vegetables and types of meat (venison, partridge, turkey, goose, pheasant, and duck are just some of the examples). The meat chapter also boasts a re-occurring section called "Italian cuts and cooking techniques" which present a picture of the animal featured in the section, and a careful illustration of all its parts and corresponding names and cutting techniques. I can actually imagine such things being taught in a cooking school. The level of detail is simply amazing. The last two sections, "Menus for festive occasions" (including New Year's day, Easter, Christmas Eve, and Christmas) and "Menus by celebrated chefs" (including famous

chefs like Lidia Bastianich and Benjamin Hirst among others, with recipes like truffle baked potato soufflés, fish ravioli, Tuscan romano, ricotta, and parmesan, tortelli with white truffle, lemon delight sponge cake, limoncello tiramisu, Bolognese soup, and coffee soufflé in a cup among others) are like a bonus cookbook rolled into one. The amount of recipes here is jaw dropping--I don't think I've encountered many cookbooks with this much dishes. My favorites so far are the mushroom tortelloni and eggplant and ricotta lasagna. I feel like I'm eating out at an Italian restaurant. An added bonus is the coffee table quality of this book. This book is chock full of information, but still manages to retain its attractiveness.

First of all, I want to be clear that this review is for the new, 2011 edition. This book has been updated and includes 400 new photographs. I was blown away by the size of this cookbook, and things just kept getting better from there. The quality of the book is outstanding with nice quality paper, sewn binding and a ribbon bookmark. I was a little surprised that there was only one bookmark as another cookbook from the same publisher that is much thinner has two bookmarks. This book could really use at least two, but that's a minor detail and does not detract from the overall book quality. The sewn binding gives it a sturdy feel that gives you the comfort that this book isn't going to fall apart if you use it very often--which I fully plan to do! First, I have to address complaints I saw in other reviews (I'm assuming they are for the older edition). Some complained that even though they were well versed in making "Panna Cotta", this recipe didn't work. I know it's shocking that as much as I love Italian food I had never made "Panna Cotta" before! (I know, I know. I feel mortified to even admit it!) However, using the recipe from this book I was able to create a truly lovely "Panna Cotta" even tweaking the recipe a bit! I have to make another confession; I started the recipe before pulling out all of the ingredients--something I rarely do--only to discover my daughter had used the last of the sugar making sweet tea. I ended up substituting confectioner's sugar and held my breath. Wow!! Pretty sure I'll be making this often as it was a huge hit with my family. The consistency was so silky and smooth. It was a joy to eat. If there were problems with this recipe, they have obviously been fixed. Last night we had the "Patate in Terracotta con Cipolle" (Potatoes and Onions Baked in an Earthenware Dish) and "Pollo Impanato E Fritto" (Fried Chicken in Breadcrumbs). My husband has nearly threatened me with bodily harm if I don't make it again! Even though I've lived all over the US, I consider myself a Southern girl and let me just say that the fried chicken is the best I've ever had! (Trust me, that's saying a lot!) I would never have thought to marinate my chicken in olive oil and lemon juice, but it was amazing! The very slight citrus background flavor and fork-tender chicken made it a sure winner. Recipe after recipe calls out to be

made, and I know I'll be cooking out of this book for a very long time. I received a copy of this book from Phaidon Publishing for my honest review. All thoughts and opinions are my own.

I loved the old Silver Spoon (White cover) for the variety of the recipes and the relatively straightforward directions. I didn't like the shabby photographs that so many of the recipes got, and sometimes it was hard to figure out what the photographed recipe was because it was ill-lit or the photograph was a page or two away from the recipe. The new red cover Silver Spoon is nearly perfect! The recipes are still great and there are hundreds of more pages of material. And the photographs of the dishes are much, much better! The directions in the recipes tend to be a bit bare bones, but the scope of the cookbook is phenomenal!

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