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Nigellissima: Easy Italian-Inspired Recipes



Synopsis

Nigellissima, like the Italian cooking from which it takes its inspiration, is a celebration of food that is fresh, delicious, and unpretentious. Here Nigella Lawson serves up 120 straightforward and mouthwatering recipes that are quick and easy yet elevate weeknight meals into no-fuss feasts.

It was when I was sixteen or seventeen that I decided to be Italian. Not that it was a conscious decision . . . No: I simply felt drawn to Italy," writes Nigella. And so it was that before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian. Indeed, Italian cooking is trademark Nigella: light on touch but robust with flavor. With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods. From pasta and meat to fish, vegetables, and, of course, dolci, this cookbook's tour has something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragù is the perfect salve for a winter's night, while tangy and light Spaghettini with Lemon and Garlic Breadcrumbs takes just minutes to prepare. Meatza, the favorite at Nigella's table, is a meatball mixture pressed into a pan and finished with traditional Margherita ingredients—or whatever you may have on hand. And the versatile Baby Eggplant with Oregano and Red Onion works beautifully as a starter or side or as dinner sprinkled with ricotta salata or crumbled feta. Here, too, are Green Beans with Pistachio Pesto, Roast Butternut with Sage and Pine Nuts, and fluffy Mascarpone Mash, Nigella's twist on mashed potatoes. Never an afterthought, Nigella's low-maintenance sweets include Instant Chocolate-Orange Mousse; light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few. Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. For example, a stash of sweet vermouth saves you from opening a bottle when you need just a splash. If a recipe calls for the juice of a lemon, Nigella uses the zest, too—that's where its force and fragrance lie. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most of them for spontaneous meals that taste boldly Italian. Nigellissima is a love letter to the pleasures of cooking—and eating—the way Italians do. With a nod to the traditional but in Nigella's trademark style, here are recipes that excite the imagination without stressing the cook.

Book Information

Hardcover: 288 pages

Publisher: Clarkson Potter; First Edition edition (February 12, 2013)

Language: English

ISBN-10: 077043701X

ISBN-13: 978-0770437015

Product Dimensions: 8.8 x 1 x 10 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (85 customer reviews)

Best Sellers Rank: #325,654 in Books (See Top 100 in Books) #285 in [Books > Cookbooks, Food & Wine > Italian Cooking](#) #927 in [Books > Cookbooks, Food & Wine > Regional & International > European](#) #981 in [Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy](#)

Customer Reviews

I have made just one dish from this book -- the Italian Tray Bake -- and it turned out great. It's a simple recipe that calls for roasting chicken, Italian sausages and potatoes all in one tray. Easy and delicious. I normally would not leave a review for a cookbook which I've made only one recipe for, but I made an exception for two reasons: 1) I see no other reviewer has yet to list all the recipes 2) I have flagged so many recipes for this cookbook that I want to try so I thought this book warranted it. Here's a full list: > Sicilian Pasta with Tomatoes, Garlic & Almonds Pasta with Zucchini Yellow Spaghetti Curly-Edged Pasta with Lamb Ragu Green Pasta with Blue Cheese Fettuccine with Mushrooms, Marsala & Mascarpone Mini Macaroni & Cheese All'Italiana Quick Calabrian Lasagna Spaghettini with Lemon & Garlic Bread Crumbs Tortelloni Minestrone Spelt Spaghetti with Olives & Anchovies Back-to-Black Spaghetti Squid Spaghetti Pasta with Mackerel, Marsala & Pine Nuts Shrimp Pasta Rosa Spaghetti with Tuna, Lemon & Arugula Sardinian Couscous with Clams Chili Crab Risotto Pasta Risotto with Peas & Pancetta Farro Risotto with Mushrooms > Lamb Cutlets with Mint, Chili & Golden Potatoes Lamb Steaks with Anchovies & Thyme Butterflied Leg of Lamb with Bay Leaves & Balsamic Vinegar Pork Chops with Fennel Seeds & Allspice Pork Loin with Parma Ham & Oregano Venetian Stew Beef Pizzaiola Tagliata for Two Meatzza Shortcut Sausage Meatballs Sausages with Beans & Roasted Red Peppers Monkfish Wrapped in Rosemary, Lemon & Parma Ham Squid & Shrimp with Chili & Marjoram Cod with Broccolini & Chili Italian Tempura Shrimp Tuscan Tuna Tartare Italian Tray Bake Chicken Under a Brick Chicken with Tomatoes & Peppers Chicken with Tarragon Salsa Verde Italian Roast Chicken with Bell Peppers & Olives > Baby Eggplant with Oregano & Red Onion Green Beans with Pistachio Pesto Cherry Tomatoes with Olives Peas with Pancetta Roast Butternut with Sage & Pine Nuts Braised Fava Beans, Peas &

Artichokes with Thyme & Mint
Roast Red Onions with Basil
Spinach Baked with Ricotta & Nutmeg
Savoy Cabbage with Potatoes, Fennel Seeds & Taleggio
Garlic Mushrooms with Chili & Lemon
Roast Brussels Sprouts with Rosemary, Lemon & Pecorino
Broccolini with Parmesan & Lemon
Sicilian Cauliflower Salad
Cannellini Beans with Rosemary
Italian Golden Lentils
Gnocchi Gratin
Mascarpone Mashed Potatoes
Saffron Orzotto
Mock Mash
Tuscan Fries
>Figs with Honey-Cream & Pistachios
Iced Berries with Limoncello
White Chocolate Sauce
Instant Chocolate-Orange Mousse
Sambuca Kisses
Licorice Pudding
Panna Cotta Three Ways
Vanilla Panna Cotta
Coffee Panna Cotta
Nutella Panna Cotta
Mascarpone & Ricotta Crepes with Rum-Steeped Strawberries
Tiramisù
Vanilla Mousse with Berries & Pistachios
Meringue Gelato Cake with Chocolate Sauce
Chocolate Sauce
One-Step No-Churn Coffee Ice Cream
Double Amaretto Semifreddo with Golden-Gleaming Sauce
Chocolate Hazelnut Cheesecake
Italian Apple Pie
Apricot & Almond Crostata
Ruby-Red Plum & Amaretti Crumble
Yogurt Carton Cake
Chocolate Olive Oil Cake
Italian Breakfast Banana Bread
Aniseed Shortbread
Chocolate Pasta with Pecans & Caramel
>Prosciutto-Wrapped Grissini
Crab Crostini
Gorgonzola & Cannellini Dip with a Tricolore Flourish
Panettone Dressing Squares
Parmesan Shortbreads
Polenta Triangles with Chili Tomato Sauce
Chili Tomato Sauce
Tomatoes, Mozzarella & Basil, My Way
Pappardelle with Chestnuts & Pancetta
Hearty Whole Wheat Pasta with Brussels Sprouts, Cheese & Potato
Mountain Macaroni
Pork Belly Slices with Chili & Fennel Seeds
Turkey Breast Stuffed with Italian Sausage & Marsala-Steeped Cranberries
Italian Roasted Potatoes
Romanesco with Rosemary, Garlic, Lemon & Pecorino
Renaissance Salad
Fig & Olive Chutney
Spaghetti Spice
Panettone French Toast
Cranberry & Pistachio Biscotti
Chocolate Nougat Cookies
Chocolate Salami
Cinnamon Almond Cake
Cappuccino Pavlova
Italian Christmas Pudding Cake
No-Churn Chestnut Ice Cream
Struffoli
Eggs in Purgatory
Pasta & Lentils

I have to agree with the reviewer who said the dessert recipes really shine in this book. I think that this cookbook is a perfect fit for my individual "dessert personality" as I have bookmarked virtually every dessert! Admittedly I do have a very sweet tooth, so your mileage may vary. But what I like about Nigella's dessert recipes is that they are refined and somewhat sophisticated without being too fussy or intimidating -- they are a little different from your normal dessert collections. For example, there are three no-churn frozen ice creams or desserts for which you don't need an ice cream maker -- a coffee ice cream, a double Amaretto Semifreddo, and a chestnut ice cream. All 3 versions of her panna cotta also look delicious, especially the one made with Nutella. Another nice thing is that Nigella gives a short introduction to each of the recipes in which she describes her own history with the dish and/or its place within her own family's everyday eating. And she will sometimes list substitutions or options.

For example, in her intro to Meatzza, she says that it is the number one requested dish in her home where there are teenage kids. Meatzza is a ground beef, tomato and cheese dish made to look like a pizza! As for alternatives, for example, she tells you how to make the panna cotta using either gelatin sheets or powdered gelatin. That's the thoughtfulness that I really appreciate with Nigella. Last but not least, every recipe is accompanied by a picture of the dish. While not absolutely essential in a cookbook, it really does help when preparing a dish. In the past, when I saw a review that listed all the recipes, I wondered why someone would do that. Only later on did I realize that sometimes, even with 's "Look Inside" the book feature, there is no way to know what the full list of recipes is, as was the case with Nigellissima. In case you're wondering, no, I did not type all these recipe titles out. I have the electronic epub version of this cookbook and, using Sigil, an epub editor, I simply exported the recipe list to a Word document and then copied and pasted it to this review. Every recipe book listed on this site should have a full listing of the recipes included. I don't know why they don't do that. By the way, if you have an iOS device, there is a free app called "Nigellissima" (same name as the cookbook) you can download from iTunes. It includes 15 of the recipes from this cookbook, including the Tray Bake that I made and the Amaretto Semifreddo that I plan to make. So you can try out some of her recipes before you buy the book. It's terrific that she gives this app away free. This is just another example of how thoughtful Nigella is about her cooking and her followers. So I hope this list helps some others out. If you are into desserts, then I think you will love this cookbook.

I couldn't wait. Nigella Lawson's Italian cookbook was released this fall in the UK, but the US version isn't scheduled to publish here until next spring. Really, you think I could control myself that long? Of course not. So I bought the UK version (I'm not scared off by kilos rather than pounds), and I've been cooking from it for a few weeks. Nigella describes the book as "instant Italian inspiration" and it does follow her premise that good food is worth quality time, but not so much of it that you forget to enjoy the dinner party (or just family dinner) you put together. It's not all 30-minute-meals, but there is a sense of you having OTHER things to do besides spend the day in the kitchen. There are long-ish chapters devoted to pasta; flesh, fish & fowl; vegetables & sides; sweet things; and an Italian-inspired Christmas (which could be called ... "or other holiday meal"). So far, I've made three dishes. "Meatza" is a no-bread-dough pizza. It's basically ground beef as the crust (think: very thin meatloaf) with pizza toppings piled on top: tomato sauce, mozzarella, fresh basil. That worked fine for a midweek meal, and I bet it'd be a hit in any household with picky eaters. I also made a dinner of her pork chops with fennel seeds and allspice (which is just as good as it

sounds) accompanied by spinach baked with ricotta and nutmeg (which was truly yummy, as well as super-easy). I have my eye on several other recipes, such as Taliata for Two (steak with cherry tomatoes and an oil-vinegar-chili sauce) and roast butternut squash with sage (with a bit of Gorgonzola, she says, it's suitable as a main course rather than a side dish, particularly when served with her Italian golden lentils... though I'm not sure I have seen Castluccio lentils here in the U.S.). My Thanksgiving stand-around-and-nibble-something-with-the-beer appetizer was almost the Gorgonzola and cannellini (bean) dip served with raw red pepper, sugar snap peas, and cauliflower. There are, however, plenty of recipes that make me think, "That's nice, but I know I'm not going to make it." Some of these are my own food preferences (I'm not fond of lamb for instance) but others are just... shrug. You may feel differently, of course. Bottom line: This is a solidly good cookbook, but only "very good" and not quite as wonderful as *Nigella Express: 130 Recipes for Good Food, Fast, or a Feast: Food to Celebrate Life*, or *Nigella Christmas*, any of which I'd recommend as a better choice as your first Nigella Cookbook. On the other hand, there's nothing at all wrong with "solidly good," especially if you love Italian food. If you like her other cookbooks, you'll like this one, too.

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