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Now, in *Mozza at Home*, Nancy shares her renewed passion and provides nineteen menus packed with easy-to-follow recipes that can be prepared in advance (with no fancy restaurant equipment needed!) and are perfect for entertaining. Organized by meal, each menu provides a main dish along with a complementary selection of appetizers and side dishes.

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Mozza at Home: More than 150 Crowd-Pleasing Recipes for Relaxed, Family-Style Entertaining: A Cookbook (Hardcover) By Nancy Silverton , Carolynn Carreno \$35.00

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Debbie rated it it was amazing. Shelves: cookbooks-i-own. I love, love, love Nancy Silverton's cookbooks. The recipes are so precise, unlike most other cookbooks.

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Mozza at Home: More than 150 Crowd-Pleasing Recipes for Relaxed, Family-Style Entertaining by Nancy Silverton, Carolynn Carreno | Hardcover | Barnes & Noble®. As an award-winning chef and the owner of six busy restaurants across two continents, Nancy Silverton was so consumed by her

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"From the restaurateur, acclaimed chef,

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and beloved author of cookbooks on everything from bread baking to pizza making--most recently, *The Mozza Cookbook*--comes a delectable new book that explores the recipes that inspired her, after a years-long hiatus, to cook at home again, "--Baker & Taylor.

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across two continents, Nancy Silverton was so consumed by her life in the professional. Mozza at Home: More than 150 Crowd-Pleasing Recipes for... Now, in Mozza at Home, Nancy shares her renewed passion and provides nineteen menus packed with

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Winner of the 2014 James Beard Award

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for Outstanding Chef: the top chef in the country A traditional Italian meal is one of the most comforting—and delicious—things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Osteria Mozza and Pizzeria Mozza, co-owned with restaurateurs Mario Batali and Joe Bastianich. A reservation at Mozza has been the hottest ticket in town since the restaurants opened and diners have been lining up for their wildly popular dishes. Finally, in *The Mozza Cookbook*, Silverton is sharing these recipes with the rest of the world. The original idea for Mozza came to Nancy at her summer home in Panicale, Italy. And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home. But do not confuse authentic with

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conventional! Under Silverton's guidance, each bite is more exciting and delectable than the last, with recipes such as: Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes, Pine Nuts, Currants, and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage, Panna, and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello-soaked Raisins and Banana Gelato Olive Oil Gelato In the book, Nancy guides you through all the varieties of cheese that she serves at the Mozzarella Bar in the Osteria. And you'll find all the tricks you need to make homemade pastas, gelato, and pizzas that taste as if they were flown in directly from Italy. Silverton's lively and encouraging voice and her comprehensive knowledge of the

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traditions behind this mouthwateringly decadent cuisine make her recipes—both familiar and intricate—easy to follow and hard to resist. It's no wonder it is so difficult to get a table at Mozza—when you're cooking these dishes there will be a line out your door as well.

“The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day.”—from the Introduction When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La

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Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites—virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion.

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Her muffins are moist and distinctive, from the healthful Bran to the rich Crostin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you'll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured

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traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry. An important book from a baking and pastry icon, Pastries from the La Brea Bakery, like Nancy Silverton's acclaimed Breads from the La Brea Bakery, is a bible of the craft for bakers everywhere.

Award-winning chef Nancy Silverton has conquered the gourmet world as the original dessert chef at Spago and founder of the celebrated La Brea Bakery. Her recipes are legendary, innovative, and delicious. However, in the last few years, there has been a great shift in cooking toward the Home Meal Replacement (HMR), better known as "takeout." It's impossible to spend hours in the kitchen after a hard day's work, so more people are buying prepared foods and frozen meals, compromising taste for

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convenience. Realizing that people's hectic workdays don't afford everyone the time to re-create her epicurean triumphs, Nancy has come up with the perfect solution . . . Enter, the jar! Compiling a list of her favorite products that come in jars—and cans, bags, and boxes—Nancy has created easy-to-follow recipes that require less than thirty minutes to prepare. With this book there's no need to sacrifice flavor, sophistication, and taste just because you're spending less time chopping, cleaning, cooking, or baking. Nancy's shortcuts not only allow us to produce quick and easy meals at home, they let us bring back the pride and the joy of creating gourmet meals for our family and friends. *A Twist of the Wrist* contains 137 quick and delicious gourmet recipes from salads to pasta to meats and desserts, such as: Cumin Shrimp and Chickpea Salad with Roasted Carrots Creamy Corn

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Soup with Bacon and Cheddar Crostini
Orzo with Dried Porcini Mushrooms,
Radicchio, and Aged Balsamic Vinegar
Boneless Pork Chops, with Creamy
Polenta and Fennel Pollen Seared Rare
Tuna with Tomato-Olive Salsa Dulce de
Leche Ice Cream Pie with Hot Fudge
Sauce, Cajeta, and Salty Spanish Peanuts
In addition to Nancy's own creations, she
includes recipes concocted with prepared
ingredients from some of her chef friends,
including Sara Foster, Tom Colicchio,
Charlie Trotter, Mario Batali, Suzanne
Goin, Ruth Reichl, and Jean-Georges
Vongerichten. There is also a pantry
section, telling us where to get—by the
Internet and mail order—the best of all
things canned, jarred, and bottled. This
charming and utterly indispensable
cookbook is suited for any type of cook,
whether you're an on-the-go gourmand or
you just love flavorful, accessible meals at

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home. A Twist of the Wrist fits perfectly into today's modern lifestyle and is a must-have for the contemporary kitchen.

From the James Beard Award-winning star of Netflix's Chef's Table: A whole new approach to American cooking, one that blends the cutting edge culinary ethos of Los Angeles, the timeless flavors of Italy, and the pleasures of grilling with fire. Featuring 100+ recipes from Chi Spacca, her acclaimed Los Angeles restaurant. In her tenth cookbook, Nancy Silverton ("Queen of L.A.'s restaurant scene" --Los Angeles Times), shares the secrets of cooking like an Italian butcher with recipes for meats, fish, and vegetables that capture the spirit of Italy. Drawing on her years living and cooking in Umbria, Italy, and from the menu of her revered steakhouse, Chi Spacca (hailed as a "meat speakeasy" by Food & Wine),

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Silverton, and Chi Spacca's executive chef Ryan DeNicola, present their take on such mouth-watering dishes as Beef Cheek and Bone Marrow Pie; Coffee-Rubbed Tri-Tip; Fried Whole Branzino with Pickled Peppers and Charred Scallions; and Moroccan Braised Lamb Shanks. And vegetable dishes are given just as much attention, from fire-kissed Whole Roasted Cauliflower with Green Garlic Crème Fraîche; Charred Sugar Snap Peas with Yogurt, Guanciale, and Lemon Zest; Little Gems with Herb Breadcrumbs, Bacon Vinaigrette, and Grated Egg; Roasted Beets with Chicories, Yogurt, and Lemon Zest. Also included are Silverton's own spins on steakhouse classics such as Caesar salad, creamed corn, and mashed potatoes, as well as desserts, including, of course, her beloved butterscotch budino.

An innovative compilation of versatile,

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easy-to-follow recipes for both open- and close-faced sandwiches ranges from the traditional to the exotic and from Grilled Cheese to Rare-Seared Tuna, Braised Leeks, Hard-cooked Egg, and Tapenade. Reprint.

Describes how to make and maintain sourdough starter and shares recipes for a wide variety of breads made from this base

Looking for quick and easy recipes when you're not supposed to—or don't want to—leave your house? Enter Nancy Silverton, the James Beard Award-winning chef profiled on Netflix's Chef's Table. One of the most revered restaurant chefs in the country, Nancy turns her attention here to quick and easy recipes that home cooks can whip up using on hand or always easy to get pantry

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ingredients from jars, cans, bags, and boxes. Here are two dozen delicious recipes for egg, pasta, and polenta dishes—think Olive Oil–Fried Eggs on Toast with Fresh Mozzarella and Spicy Harissa Sauce; Penne Arrabbiata with Charred Sweet Tomatoes, and Polenta with Sausage Ragù—plus as a sweet treat, her delicious Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts. Taken from her beloved classic cookbook, *A Twist of the Wrist*, these are thirty-minute meals that you'll want to stay home and cook—whether you're on lockdown or not!

A popular television chef shares eighty-three of her favorite recipes culled during visits to eateries throughout the world, offering insights into spice and ingredient combinations.

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Meike Peters, the author of the acclaimed cooking blog Eat in My Kitchen, presents a cookbook as inviting, entertaining, and irresistible as her website, featuring dozens of never-before-published recipes.

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