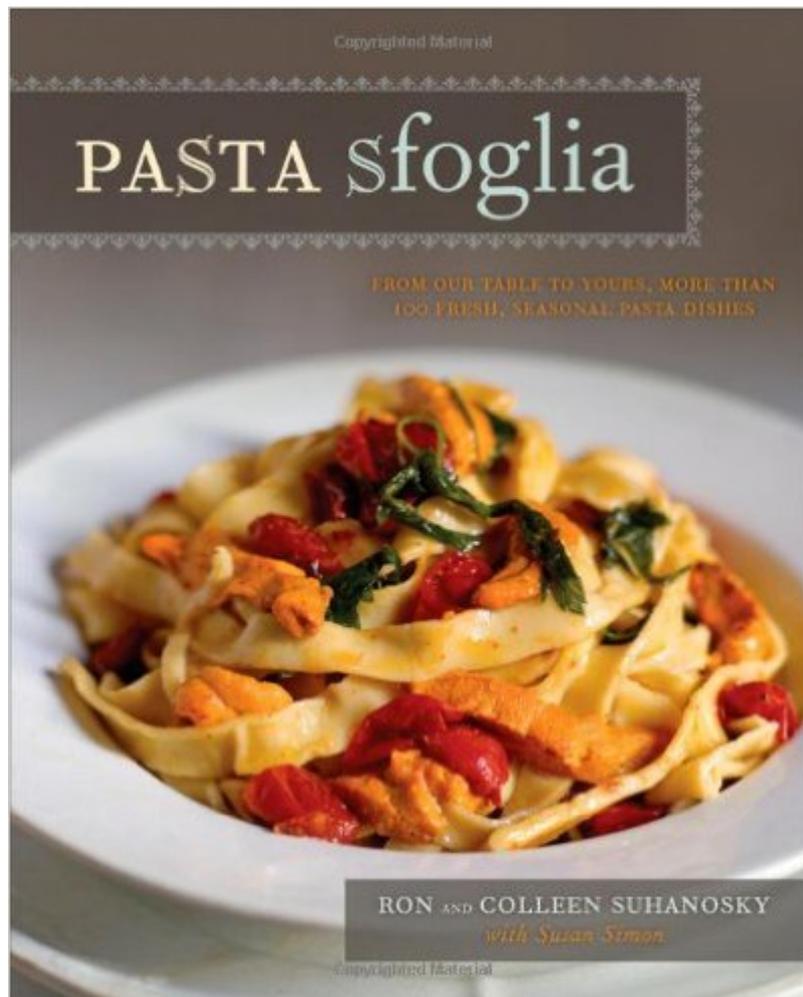


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# Pasta Sfoglia: From Our Table To Yours, More Than 100 Fresh, Seasonal Pasta Dishes



## Book Information

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## Customer Reviews

I can understand why Sfoglia might rub up against some reviewers, who want the Italian classics. But for me, a guy who has probably two dozen Pasta books, of one sort or another, this is the only new Pasta book I would buy. I don't need another recipe for Spaghetti Putanesca, and I was really reluctant to buy this book when I pulled it off the shelf at a real bookstore. I said to myself: "You don't need another Pasta cookbook; put it down." Then I started to page through, and every recipe intrigued me. They are not the classics, but do take classic Italian ingredients and techniques and give them a nice little twist. I like making the classic Pizzocheri (buckwheat pasta, served with cabbage, sage, fontina and butter), but it can be heavy, and is not really a "summertime dish." Sfoglia's buckwheat pasta is a take on blini and caviar; not Italian, really, but genius, I think. Other recipes adhere more closely to true Italian ingredients, but in novel ways. After buying the book, and paging through it, I decided all but a few of the recipes are a must to be tried. The story line also intrigued me: "This guy's last name is not Italian, who is he?" Being a half-breed myself, and with a non-Italian last name, I've heard the skepticism over the years about my roots. But I think half-breeds sometimes take to their Italian roots with more of a passion than the pure bred. (Case in point: Laura Schenone's [The Lost Ravioli Recipes of Hoboken: A Search for Food and Family](#)) It's clear Ron Suhanosky and his half-Italian wife are passionate about recreating that Italian side of themselves. It's all about recreating memories, and emotion, and it shows in the recipes and in the well-stated introduction to every one of the recipes. Who wants to read just a recipe? The story line Ron Suhanosky provides, behind every recipe, makes them come alive. And

the story about their travels, cooking their way through Italy, and opening up their dream "pasta" place, is also intriguing (albeit, provoking a bit of envy in someone who can only dream of living that life). Not everything works perfectly. I'm still wrapping my head around using Grapeseed Oil, rather than Olive Oil, in my recipes; but I'm being open minded and bought a big can of Grapeseed Oil to try out. And Risotto with water, rather than broth, and with the ingredients sitting on top, instead of mixed in? Certainly not orthodox, but Suhanosky makes some good points: about broth breaking down the starches, and about the over use of olive oil, especially extra virgin oil, which is really more appropriate for salads, etc. In the end, it's all about inspiration and this book has certainly inspired me: to go buy some Guanciale, and make this recipe; to buy a Cavatelli maker, to try that one. I'm looking forward to cooking my way through Sfoglia; I just wish I had more time to do so.

This book should be great; the authors have a great story, the pictures are beautiful and the dishes sound unusual and delicious. However, the recipes are so poorly written that this book is instead a study in frustration. Directions are not clear and it seems as though fact checking/recipe testing was just skipped. What a shame!

I bought this book for my son and his fiancée, to take to them when I visited them in Manhattan, as they had told me they would be taking me to Pasta Sfoglia for dinner. They were thrilled to have this book and after looking through the recipes they were seriously considering acquiring a pasta maker and learning to make their own pasta. The book steps you through how to make your own pasta and makes it seem quite doable. But even if you do not want to get into making pasta, you'll find that the recipes can be adapted for store bought pasta, and you will still get some insights into new sauces. Very nice photos and lots of useful information on new combinations of things to try.

the recipes are fantastic and easily one of my most used cook books! i would say this is the perfect book for anyone ready to take the next step past your day to day spaghetti to something  
**FANTASTICALLY YUMMY !!**

This was recommended by my daughter who is a Pasta lover and expert. It has so many great recipes, all which work perfectly.

Some very interesting recipes.

It is great!

Unlike many cookbooks that basically just give recipes, this outstanding book explains the reasons behind many of the useful cooking techniques presented. For someone who really wants to understand pasta, this is the book to read.

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