



## The Essentials of Classic Italian Cooking

*Marcella Hazan*

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## **The Essentials of Classic Italian Cooking** Marcella Hazan

Marcella Hazan is widely regarded as one of the greatest Italian cookery writers in the world and The Essentials of Classic Italian Cooking is her masterpiece, now reissued with a gorgeous new cover design. Aimed at cooks of every level, be they beginners or accomplished chefs, it is an accessible and comprehensive guide to authentic Italian cuisine and should find a place in the kitchen library of anyone who is passionate about good food. 'Has yet to be bettered ... my copy is splattered with gnocchi, tomato sauce, gravy and oil, but I wouldn't replace it for the world. It does what it says on the tin, and more.' Kate Colquhoun, 'The Best 50 Cookbooks', Independent 'Brilliant' Heston Blumenthal 'There are dozens of Italian cookbooks on the market, but The Essentials Of Classic Italian Cooking is the only one you need to buy. No glossy photos; just 700 pages of wonderful recipes and instruction in basics such as bread-making. And all with the kind of detailed teaching left out of books that give more space to pictures than to text. A classic.' Guardian 'Truly indispensable' – Nigel Slater

## **The Essentials of Classic Italian Cooking Details**

Date : Published January 26th 2012 by Boxtree (first published February 12th 1992)

ISBN :

Author : Marcella Hazan

Format : Kindle Edition 737 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Reference

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## From Reader Review The Essentials of Classic Italian Cooking for online ebook

### G.G. says

If you only have room for one Italian cookbook on your shelves, this is it! Beautifully written, wonderfully opinionated, as the title says: essential.

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### Cynthia Paschen says

My favorite when it comes to Italian food. I love Marcella, though my Italian friend Christiana says Marcella and her adorable husband are "trailer court Italian."

We actually own TWO copies of this book, the nice newer copy you pick up to leaf through, and a tattered older copy that I learned Italian cooking from. It has a permanent rip for the risotto recipe, the polenta recipe, the braised carrot with parmesean recipe and something else. Oh yeah, the braised leeks. Ah-MAHZ-ing.

Marcella can be a bit preachy when it comes to ingredients. This grated on me at first, but I grew to love her persnickity attitude. I also love that she cooks with 1)a big glass of wine and 2)a cigarette hanging out of her mouth. I am not a smoker, but she makes it look endearing somehow. I actually thought about stalking Marcella when I was in Venice last summer, but I was afraid she'd beat me up.

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### Cara says

Probably one of the most comprehensive Italian cookbooks I've come across to date. While I did borrow this from my local library, *Essentials of Classic Italian Cooking* seems an indispensable cookbook for just plain **good, beautiful, delicious** Italian food. The book is filled with countless authentic recipes from Italy's many diverse regions, ranging in difficulty, but none that seem undoable for most home chefs.

The step-by-step instructions are easy to follow. The recipes generally do not require unusual, hard to find or overly expensive ingredients (which I always find a plus). Each recipe I made--and it was only a handful--were delicious and not too time consuming.

While there are no photographs of the dishes, which I *am* willing to forgive and forget in this case, there are probably over 600 amazing recipes, folks! 600+ glorious *delicious-ness-es* (dishes so good I made up an adjective for them) ready to be made and delivered to your stomach. If you're looking for an Italian cookbook, just one, a bible of sorts, to last you probably for-ev-er, *Essentials of Classic Italian Cooking* is it.

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### Maru Kun says

Time to tackle one of those eternal verities: to choose good, or to choose evil; is it nature, or nurture; hang to the left, or to the right? Can a cookbook be treated as read based on completion of a statistically significant

sample of the recipes or do I have to go over every page of the damn thing?

Having majored in chemistry, I long fancied myself as a talented cook. My family did not agree, with my wife often bitterly complaining about the state of the laboratory after the experiment was complete. So my white coat was hung up for a decade or more.

But, after realizing that the food industry cares as much about my health as the finance industry cares about my savings, I decided to start cooking again. This time I changed my approach, sticking to two rules: keep it simple – no glossy pictures or overly fussy recipes that always go wrong; choose a country and specialize in its cuisine. This second rule has enhanced the whole experience. I get to appreciate food in a cultural context, understand regional variation and be better able to master techniques and approaches common to multiple dishes. I choose two cuisines, Turkish and Italian.

And it worked! In fact this approach worked so well I am now expected to cook every Saturday, which is not quite the outcome I wanted but at least I get to eat what I like.

My Italian cooking was only a success because, with the help of goodreads.com, I could select a cookbook as excellent as this. I cannot praise this book too highly. Every recipe has come out decently and some brilliantly. Most of the recipes are simple but there are enough more challenging ones to add variety.

Another great help was a blog written by a group of people who have cooked every recipe in the book and posted the results. Marcella Hazan often added comments to the blog.

I won't be cooking every recipe, but that's mainly because it is impossible to get some of the ingredients in Japan (kidneys for example - where do they all go?) But I have done enough to know that this book deserves its five stars.

Marcella Hazan passed away in 2013 at the age of eighty-nine. Thanks you Ms. Hazan. I now look forward to eating my own dinners. What more can I say than that.

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### **Angela says**

A brilliant work of comedy! That would be anytime Marcella waxes authoritarian about the exact timing for adding dried pasta to rapidly boiling water. ;)

Well, this is your book if you want authentic, well-organized, and delicious instructions to prepare meals featuring lasagne, sauteed spinach, pesto, homemade pasta, or a shockingly simple sauce for spaghetti (recipe: heat olive oil. Add garlic - optionally, add as much hot red pepper as you can hack - cook for two minutes. Toss with spaghetti and enjoy).

From this book I prepared outstanding meals for guests: dishes that I hadn't tested beforehand; I made truly exceptional minestrone for 20; I tossed together fresh produce for yummy thrown-together tomato sauces, and produced Italian cuisine to try out for myself and my friends. It's one of those cookbooks where the recipes will turn out properly if you follow the steps, time after time (but you might spend all day stuffing cannelloni).

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## Michiyo 'jia' Fujiwara says

01/01/2013

Tahun baru, harapan baru, genre buku baru..dan ini dia..jreng..jreng..culinary books..tebel benget lagi..buku bantal..untung maya bentuknya ;p dan bacanya aja sampe setahun..

Ahh..harus ngomong dari mana ya..Italia, bicara tentang tentang Italia..apa hal pertama yang terlintas dibenak anda? Sepakbola; milanisti..ayo siapa fansnya milanisti?? Atau mungkin anda fansnya *the old lady* alias *La Vecchia Signora* ? oke lanjut lagi..apa lagi yang terlintas dibenak anda, bicara tentang Italia? Fashion..sepatu..mantel bulu mungkin ;p.. dan satu yang pasti tidak akan hilang dari benak kita bicara tentang Italia..adalah seni kuliner..kuliner Italia tidak terbatas hanya Pizza, Spageti, saja..yaah paling tidak baca buku ini, akhirnya tau perbedaan mana oregano dan mana basil..dan juga buku ini secara langsung membuka mataku tentang alat ini, si pasta maker:

ohh ternyata fungsinya seperti ini ya..selama ini aku pake buat bikin keripik bawang dan cheese stick doang..dengan ilustrasi gambar..kita tau ada banyak..banyak sekali macam dan ragam pasta..bentuk dan cara membuatnya..bayangkan saja ada jenis pasta yang bisa dibuat dengan menggunakan alat berupa; sisir dan stick yang bentuknya seperti pensil..nahh dengan bantuan alat tersebut dapat diciptakan bentuk pasta unik, cuman masalahnya aku lupa namanya apa dan ada dihalaman berapa ;p

Bukan cuma pasta aja sih isinya, komplet kalau boleh kubilang..dari protein; veal(daging sapi muda), bayi domba..kalau yang ini mah gillla!! Tegaa banget :"(.. seafood..ayam..burung..puyuh kali tadi..udah banyak lupa..karbo; pasta, dan nasi alias Riso bahasa Italianya inget Risotto kan! Kentang..jadi Gnocchi..terus sayur-sayurannya..n herbnya juga..kalau oregano n basil mah udah biasa, ada yang cukup asing di telingaku seperti; marjoram, sage, rosemary..ini sering denger..terus apa lagi yah!! Lupa.. :"( kena pengaruh Arab nih si kuliner Italia..oh iya Safron..duh itu bumbu mahal amat ya.. tambahkan sejumput safron di Risotto-mu dan .. yummy..yummy.. :)

[image error]

So.. bon appetite

\*ups salah ya..Prancis itu mah ;p

buon appetito.. :)

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## christina white says

This book is what I consider one of the three essential reference texts for anyone who is serious about the culinary arts. I have learned almost everything I know about Italian food from this book...and I'm still learning from it after ten years! I brought this book with me the year I lived in Milan and tried to cook my way through it..it was impossible since it is such a tome. Fabulous recipes which are easy to execute thanks to brilliantly clear instructions. A prodigy of James Beard, you can't go wrong with Marcella.

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## **Kira says**

I love this cookbook!

At the time I bought it, I was living in London with an Italian man who was homesick and dreaming of mama's cooking back in Venice. I felt like the author, Signora Hazan, was my own private teacher and my live-in guinea pig definitely approved of the risotto (one of my first endeavors). And don't think it's all just pasta and starches! There are lots of recipes for soups that are easy and satisfying as meals, as well as frittate (like quiche), more than 150 pages on meats, then vegetable dishes, breads, salads and desserts.

This is not tasteless, non-fat Italian food that you can have on the table in 20 minutes or less. If that's what you're after, forget Marcella and go buy a jar of Prego. If however, you want to learn how to make the real deal, are willing to buy good quality ingredients and take the time to do it right, this is the cookbook for you. Unlike most cookbooks I own, almost every recipe I've tried has turned out heavenly, and she really teaches you how to cook, and how to vary the recipes. I have a reputation as being a good cook of Italian food and most of my friends think it's because I know a lot of Italians, but really it's because of this book (though I have to credit my Aunt Milena for teaching me how to cook lasagna the real way :^).

I also have another of her cookbooks "Marcella Cucina" which is more about different recipes and less about fundamentals of Italian cooking. Stick to this book for a great starting place for basics of sauces, meats, equipment and how to shop for the various ingredients. My recommendation is to begin here and move onto Marcella Cucina after you've learned some of the techniques.

Buon Appetito!

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## **Adam says**

I've never used this reviewer's cliche before, but if I could give it ten stars, I would.

If you think your pasta sauces are good, make hers and stand astounded.

If you think you have a handle on making pasta, pizza, gnocchi, soups et cetera, let her school you.

If you want to eat really, really well every night, then work your way through this cookbook.

This is widely considered to be the definitive Italian cookbook, by a woman considered to be the Julia Child of Italian cooking. You will learn, you will laugh, you will have "a-ha!" moments galore, you will immediately seek out her other cookbooks. Above all, you will cook and eat. And it will be glorious.

She is opinionated, but her opinions happen to be right. For example, it is widely known that she believes "salad dressing" to be an act--a ritual, even--rather than an object: using coarse salt, olive oil, red wine vinegar, and nothing else. Using her method, our family craves salads like never before, and we're absolutely and for all times done with buying any salad sauce from a bottle.

Not that she's mean about it--not at all. Her "tellin'-it-like-it-should-be"-ness reminds me a lot of my Granny. It's truth-telling in a loving, knowing, grandmotherly way.

Oh, please--get this book and cook.

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### **Rebecca says**

This is the cookbook I probably use most often. Marcella's recipes, for as intimidating as they may sound (risotti, stuffed squid, spinach and ricotta gnocchi, carciofi alla romana, etc.) are all authentic, easy to follow, and turn out properly every single time. Furthermore, there's lots of great information about ingredients (and how to select the best and freshest), history and culture as relates to ingredients and dishes, and overall good, sound cooking common-sense. She is occasionally more of a purist than I am, but isn't that the kind of teacher you'd like to rebel against from time to time? I've made this chicken marsala recipe a thousand times, so that I've got it memorized, and people go bonkers for it every single time.

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### **Katie says**

O mia cara Marcella! Thanks to her I will never eat bottled tomato sauce again!

I have used this cookbook on a near daily basis since I received it as a gift two months ago. I have made and frozen almost all of her tomato-based sauces and I cannot imagine ever opening another jar of Prego in my life. Chicken cacciatora, pan-broiled steaks with tomatoes and olives, spaghetti alla carbonara... So many favorite dishes, so few days of the week.

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### **Jules says**

Marcella is the cranky Julia Child, but she does know her Italian cooking and with her husband who writes/translates into english her books teaches you the basics of Italian cooking. Her pesto and Bolognese recipes are amazing and staples in our house. You have to put up with her snottiness (which just cracks me up), but it's worth it.

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### **Deb (Readerbuzz) Nance says**

You won't find a better cookbook about classic Italian cooking than this one.

It covers everything you need to know---pasta, pizzas, soups, risotto---and Marcella Hazan exuberantly shares not only her recipes but also her thoughts and opinions about the ways others do Italian cooking.

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### **Lfrisch says**

This book was recommended to me by a Chef when he was teaching me the art of making fresh pasta. It is easy to use with the recipes being very clear and basically spot on. I love that Marcella has also included additional notes at the end of the recipes giving clarification and "Do ahead" pointers. I started with the pasta

recipes and now have moved into the main entrees.

If you want a good starting point to produce results that will match a Chef, I suggest Drunk Roast Pork or make the Bolognese Meat Sauce to use in lasagna. Warning: these 2 recipes will take a good portion of the day to produce, but with the season changing to winter, it is the perfect time of year to heat up the kitchen.

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### **Ethan Miller says**

This is a wonderful and classic cookbook. My mother has used it for years and gave me a copy some years ago and I go to it often. For pasta dishes, meat dishes, salads. There are some extraordinary dishes in this book that you have most likely not had before and will cherish for all your years as a cook and food lover. A great book for a beginner or an expert cook or anyone in between. One for the ages of your kitchen.

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