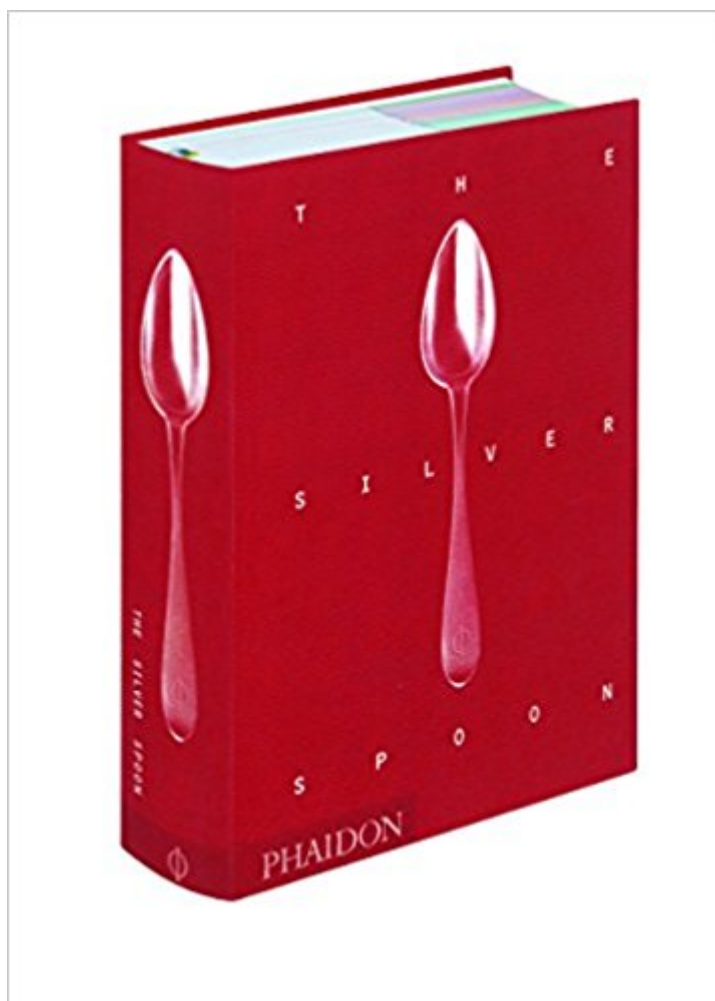


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# The Silver Spoon New Edition



## Synopsis

"The quintessential cookbook." *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 Cucchiario 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

"A seriously comprehensive guide that shows that Italian food is about for more than just pasta and pizza... One for serious Italophiles." [Gordon Ramsey, The Times](#) "The most successful Italian cookbook of all time." [The Financial Times](#) "It's not so much one more Italian cookbook as the one-volume encyclopedia of Italian home cookery. Lavish illustrations, a helpful glossary of cooking terms and a translation geared to the intelligent layout make *The Silver Spoon* both pleasant browsing and an accessible manual in the kitchen." [The Wall Street Journal](#) "Big and bountiful, it's a welcoming jumble of recipes... And by the looks of it, it may give cookbooks by American celebrity chefs a run for their money." [The New York Times Magazine](#) "A joy to cook from... May well prove to be the only Italian cookery you'll ever need." [Henrietta Green, Daily Mail](#) "It's hard to imagine a more comprehensive resource of Italian classics." [Fine Cooking Magazine](#) "Accessible and a pleasure to read... When it comes to Italian home cooking, *The Silver Spoon* serves it up." [Costco Connection](#) "Italy's version of *The Joy of Cooking*... Presents lucid recipes for every dish a lover of Italian food could wish for - more than 2,000 of them." [Bon Appetit](#) "Without a doubt, this season's one indispensable cookbook is *The Silver Spoon*... Magnificent." [This Week](#) > "A kitchen essential for anyone with even a passing interest in Italian food... If you're stuck for a Christmas gift idea for the foodie in your life, this is just the thing." [Sunday Business Post Ireland](#) "The *Silver Spoon* is as delicious to look at as the recipes inside." [Scotland on Sunday Christmas Guide](#) "A brilliant source of inspiration." [Delicious](#) "Time-honoured recipes that make this a one-stop reference book for traditional Italian cooking." [House and Garden](#) "The ultimate kitchen companion." [Mindfood Magazine](#) "Strongly recommended for cooks of all stages, culinary school students, and food lovers." [celebrity-books.blogspot.com](#) "The most exhaustive Italian cookbook in recent memory, this volume offers something for every cook, regardless of their skill level, and deserves to be a fixture in American kitchens." [Publishers Weekly](#) "We love *The Silver Spoon* cookbook from the 1950s ? a staple in many Italian food lovers' kitchen." [FamilyCircle](#) "This book is considered something of an authority on Italian cookery and is the bestselling cookery book of all time in its native land... For lovers of Italian cuisine it contains so much to inspire and delight. Well deserving of a coveted space on the kitchen shelf." [Woman's Way \(Ireland\)](#)

WOW!!! This book is beyond my descriptive vocabulary. Hundreds of color photos!!! Magnificent recipes. Charming stories. Great paper. If love cookbooks or cooking, "get it--get it--get it"! It will truly thrill your soul. Then set aside some time to read and enjoy it. A half hour a day is a good start, but this delicious book will suck you in and time will fly by. You will have difficulty putting it down. The recipes are ones you can actually prepare, even if you are just starting out in the kitchen. Others are for the seasoned home cooks and even chefs. This is my favorite cookbook of all time. It is heavy for holding.

Great quality book, nice binding, good pictures and the ribbon for keeping pages is nice. There are an amazing number of recipes in here and they are organized and laid out well with good sections. The thing I am most impressed with is how short and simple many of them are, yet very tasty - see the carbonara recipe for example. This book also covers basics such as pizza dough and various kinds of butters to use on bread (not just garlic). I am also very impressed how inexpensive this book was given how nicely bound and printed it is.

This book has hundreds of recipes and it is well organized. My family is enjoying the results of my cooking using this book. Beautiful pictures are also a treat. But beware it weighs a ton because there is so much in it. You need strong arms to lift it.

Everything is in the title, If you are looking for a reliable reference to cook from casual dinner to perfect "festin", this is the book you need. All recipes are very simple and the explanations are straight forward. Very well organized too (by many ingredients basically) Even though the book is large it should not take you more than 5 min to scan and decide what to cook. Lot of pictures ! big improvement from the previous version which was already great Highly recommended !

Really comprehensive, there are already several recipes and techniques I look forward to trying. Reminds me of the Larousse Gastronomie

Wonderful cookbook. Nicely designed with delicious recipies. The photos are wonderful, there are great descriptions of each recipient and frequently a little history. We highly recommend this book if you are looking for some amazing recipies.

great addition to kitchen library

Great gift for my daughter, which has used it a couple of times, she likes it.

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