



Resumo de Spaghetti

At first glance it seems to be a spaghetti package from a supermarket shelf--but look again! It's a truly unique spaghetti cookbook, packed with taste-tempting color photos and more than 130 wonderful ways to prepare spaghetti.

The recipes are divided into five separate sections, each one named for the main ingredients that go into its delectable spaghetti dishes-- Fresh Herbs, Flowers, and Fruit Vegetables Eggs, Cheese, and Cream Seafood Meat Home chefs will discover new ways to prepare familiar spaghetti dishes, such as spaghetti with fried meatballs in a sauce of onions and chopped tomatoes.

But there are also exotic dishes like spaghetti with red rose and sunflower petals in a sauce made of basil and white wine. Here too are directions for a rich and creamy linguine alla carbonara, and a hearty pasta dish served with clams, chili and arugula.

These are just a few of the 130 imaginative recipes for serving spaghetti, and related pastas--linguine, bucatini, bavette, and ziti. Each of the book's five sections opens with a glossary of the ingredients featured in the recipes that follow.

Vivid color photos enhance most pages, and a red ribbon place marker is bound into the spine.

Acesse aqui a versão completa deste livro