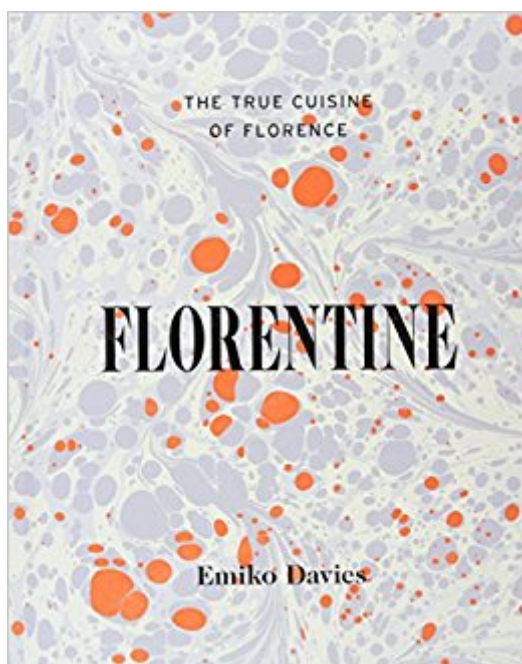


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# Florentine: The True Cuisine Of Florence



## Synopsis

Florentine is a collection of delicious recipes and stunning photographs from Tuscany's capital. Emiko Davies draws on her personal experience of traditional Florentine cuisine to share recipes that transport readers to the piazzas of Florence. From her torta di mele - a reassuringly nonna-esque apple cake - to Pappardelle all'anatra - mouth watering pappardelle with rich duck ragu sauce - allow yourself to be taken on a culinary tour through the city. From the morning ritual of la pasticceria (the pastry shop) and il forno (the bakery), the tantalizing fresh produce of il mercato (the market) and il macellaio (the butcher) through to the romance of la trattoria, or perhaps let yourself be swept up in the atmosphere of Florence's street food scene with a few bites of crunchy crostini with fig compote and prosciutto, or savor a silky gelato of hazelnut and crema. Seasons and long-held food traditions play an important role in the Tuscan kitchen and this is reflected in every Florentine menu, bakery window or market stall. Florentine is a unique stroll through the city's streets, past pastry shops bustling with espresso-sippers, hole-in-the-wall wine bars, busy food vans and lunchtime trattorias, to reveal why the people of Florence remain proudly attached to their unchanging cuisine - a cuisine that tells the unique story of its city, dish by dish.

## Book Information

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## Customer Reviews

"Reading her cookbook on the cuisine of Florence, it's clear she is someone with an eye for detail who enjoys absorbing the story of a city. The capital of Tuscany is a place ripe for exploring food steeped in history. . . For anyone planning a trip to Florence, this cookbook will give you a great sense of what you'll find to eat." - Ileana Morales Valentine, Tampa Bay Times

Emiko Davies is a food writer and columnist living in Tuscany. She first arrived in Florence with nothing but a suitcase and some broken Italian, but it soon stole her heart and inspired her to begin her now five-year-old blog [www.emikodavies.com](http://www.emikodavies.com) about Tuscan food, its history, and its almost strict adherence to traditions. She is considered an international authority on Florentine food, with a weekly column for Food52 called "Regional Italian Food", and a biweekly column for Italian newspaper *Corriere della Sera*, among other features. She is also an accomplished photographer and has had her images featured in *Kinfolk* and *Maeve Magazine*.

I received this book and began to read it as soon as I was able to get the packaging open. I have spent some time in Florence and pre-ordered this book as soon as I learned about it last January. First, the book itself is gorgeous. I appreciate the hard cover and the lack of a dust jacket. Why? Because the dust jacket just gets in the way, gets torn on the edges, and is generally useless on a cookbook. So, kudos to the author and designer for getting that right! Second, the design and quality of the book is impressive. The pages are thick and the binding seems that it will remain intact for years of use and cooking in the kitchen. The book is divided into six main sections: *La Pasticceria* (Pastry Shop), *Il Forno* (Bakery), *Il Mercato* (Market), *La Trattoria*, *Il Macellaio* (The Butcher) and *In Giro* (out and about). The main sections have around a dozen recipes each (a couple more for most sections) and the *In Giro* chapter is wonderful, as it includes recipes for many of the delightful street foods that one can find in Florence. The reader should be cautioned that some ingredients will not be available in your local supermarket, such as the delicious abomasum tripe for a *lamprodetto* panino, however they can be found online if you are diligent with your searches. I found the recipes to be written very clearly, with weights in grams (and even ounces!) given where appropriate. Most recipes are accompanied by gorgeous picture of the finished dish, and often several steps of the preparation are shown in beautiful photographs. This is exceedingly helpful in the pastry section, where a picture is worth a thousand words. Most importantly, I find the greatest thing about this book is its authenticity. The recipes seem right out of a Florentine kitchen, with simple steps and usually not too many complex ingredient preparation procedures. The recipes are truly representative of the food in Florence, without any unnecessary complications introduced for the sake of making something more "fancy." Don't be mistaken, these recipes will impress! But they are accessible to the home cook. I've slaved over the recipes of Keller and Nobu, and while they have their merit, the recipes in Ms. Davies book make you want to jump into the kitchen and start cooking, not dread the ingredient shopping, prep, or days before a finished product emerges. The book is inviting. Also, this

book is more than a cookbook. Much, much more. It is written beautifully and tells a story of Florence through its history of both people and food. The way the narrative weaves through each section really provides insight into the magical city of Florence, and the author shares some secrets that you will not find in any guidebook nor on any website I have encountered. Who knew that the best time for pastries was after dark? The narrative is highlighted by an impressive collection of black and white and color photos that captivate the reader. I wish I could get some of those black and white photos enlarged to hang on the wall - they took me back to my trips to Florence, and motivated me to head back next year! All in all, the book is a masterpiece that really reflects the city of Florence, through the amazing collection of recipes as well as the story the book tells. Be warned this is not just a cookbook that you will use to look up and follow a recipe from - It is one you will sit down and READ. It is so much more than a cookbook, with personal stories, history and gorgeous photos throughout. This book would be a great gift for anyone who enjoys Italian cooking or has been to or is planning to visit Florence. The book even ends with a short section containing some addresses of great places to stop to eat or shop while visiting this gem in Tuscany. It has become a favorite in my collection, and is just flat out a great read!

A beautiful and thoughtfully researched cookbook on the cuisine of one of Italy's most beautiful cities. Emiko Davis weaves enchanting personal stories into every recipe she has learned in her years living in Florence. I especially love how she has embraced the culture and food of her adopted city and is continually learning and sharing her knowledge with her readers both on her blog and in her lovely cookbook. A must-have for all lovers of Italian food and culture.

Gorgeous book. The photos are stunning and the recipes I have tried so far have been delicious. Great coffee table book.

The author is a friend of my tour guide when I went to Tuscany/Umbria. I ordered it when I got home as a memory of my trip. It is a well written book, easy to follow delicious recipes.

The recipes in this book brings back memories of many of the wonderful dishes that I have eaten during trips to Florence. Although, I have only made a couple of the recipes, they have been very successful; authentic and delicious.

Perfect!

I'm very happy with this book, I bought it as a present for my boss that is moving to Florence. I hope he likes it. Nice pictures and delicious recipes!!!

Gorgeous book. Making several things today from it.

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