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# Italian Street Food: Recipes From Italy's Bars And Hidden Laneways





### Synopsis

Eighty-five delicious recipes from Italyâ ™s street food scene. Weâ ™re all familiar with Italyâ ™s classic recipes, but few are aware of the traditional dishes that come from a burgeoning street-food scene. Hidden behind the town squares, away from the touristy restaurants, and down back streets are little-known gems offering up some of Italyâ ™s tastiest and best-kept secret dishes that the locals donâ ™t want you to know about. Italians are a social bunch who love to share, therefore it comes as no surprise that food is often prepared and shared on the streets. Italian Street Food is not just another Italian cookbook; it delves into these backstreets to bring you some of Italyâ ™s most exciting food. Learn how to make authentic polpettine, arancini, stuffed cuttlefish, cannolis, and fritters, and perfect your gelato-making skills with authentic Italian flavors such as lemon and basil, affogato and aperol, and orange. With beautiful stories and photography throughout, Italian Street Food brings an old and much-loved cuisine into a whole new light.

#### **Book Information**

Hardcover: 272 pages Publisher: Smith Street Books (October 4, 2016) Language: English ISBN-10: 1925418189 ISBN-13: 978-1925418187 Product Dimensions: 8.5 x 1.3 x 10.7 inches Shipping Weight: 3 pounds (View shipping rates and policies) Average Customer Review: 4.3 out of 5 stars 9 customer reviews Best Sellers Rank: #80,138 in Books (See Top 100 in Books) #69 in Books > Cookbooks, Food & Wine > Italian Cooking #136 in Books > Travel > Europe > Italy > General #277 in Books > Cookbooks, Food & Wine > Regional & International > European

#### **Customer Reviews**

"Another must have for me are cookbooks that celebrate street food. 85 recipes from Italyâ ™s streets await us in this title." â "Cookbook Junkies"Italian Street Food: Recipes from Italy's Bars and Hidden Laneways by Paola Bacchia from Smith Street Books is a stunner. "â "Eat Your Books

Paola Bacchia is one of Australiaâ <sup>™</sup>s most popular Italian food bloggers. Her blog, Italy on My Mind, tells the story of family memories and their connections to food. It won awards for best food blog in 2013 and 2015 by ITALY Magazine. Paola returns to Italy every year to expand her knowledge of Italian food, its traditions, and innovations.

I have enjoyed this cookbook very much. Some great ideas for delicious small morsels for when guests are over or an afternoon of treats! This book takes me back to my childhood and memories of my grandmothers recipes as well as many enjoyable Aperitivo hours spent with a glass of Prosecco in small towns and large cities in Italy! The book has wonderful pictures to not only capture your imagination but to give you a little support in the â Âœdid I get it right?â Â• age old cooking question!!! have yet to make any of the sweet treats but have enjoyed the Zeppole (I used buttery Sicilian green olives), the Polpettine di Melanzane (what a wonderfully light alternative!) and the Fiori di zucchini riipieni to name a few. I can highly recommend this book, the recipes work and are delicious!

The book isn't bound properly. The cover is upside down and back to front. The content is still usable but I glad it wasn't purchased as a gift.

Iâ Â™m in love!! I love Italian, and I love street food, so I was sure Iâ Â™d enjoy this book. I wasnâ Â™t expecting it to be quite so spectacular!My local Kroger was running a Taste of Italy promotion, and I found buffalo mozzarellaâ Â"not something I normally run across in Tennessee! I snagged that and some good prosciutto and headed home to surprise my girls with a great Italian lunch. We made Crescentine, a pan-cooked flat bread that actually calls for it to be split and filled with a soft cheese (buffalo mozzarella is the first suggestion) and cured meat such as prosciutto. Oh, my!! It is absolutely amazing!! To give you an idea how wonderful (and easy!) it is, we made them three days in a row! Well, two days with meat and cheese and the third day I let them fill them with Nutella. Iâ Â™m sure you can imagine the hit those were! I know weâ Â™II be making these often. It takes about an hour and a half start to finish, but most of that time is the dough rising, so itâ Â<sup>™</sup>s really a pretty quick, easy meal.I tried my hand at Pannelle (chick pea fritters). My husband and I had them on the streets of Palermo and I really enjoyed them. Iâ Â™ve tried them once before, and Iâ Â<sup>™</sup>m now convinced that there is a knack to pannelle, and I donâ Â<sup>™</sup>t have it. They were a dismal failure, but as Iâ Â™ve failed at them before, Iâ Â™m not going to blame the book!Pizzettes (mini pizzas), on the other hand, were another huge hit. Easy to make, and while the book gives you several options for topping them, you could top them with just about anything. There are tons more great recipes in this book. Iâ Â™m looking forward to Castagnole di Ricotta (Sweet Ricotta Balls) soon, and gelato as well. I plan on making the gelato next week as

my girls and I do a week long unit study on Italy! My two absolute favorite flavors of gelato that I alternated between on my trips to Sicily were pistachio and bacio which is a chocolate hazelnut. This book has Gelato alla Nocciola e Cioccolato con Pistacchi Salati (Hazelnut, Chocolate and Salted Pistachio Ice Cream) that combines both of my favorites. I canâ Â<sup>TM</sup>t wait to try it!If you love Italian food or street foodâ Â"and especially if you love Italian street food!â Â"this would be the perfect book for you. The recipes are easy to follow and the food is to die for! This book has easily made it on my favorites/â Â•donâ Â<sup>TM</sup>t touch or Iâ Â<sup>TM</sup>II break your handâ Â• shelf! Give it a try, Iâ Â<sup>TM</sup>m sure youâ Â<sup>TM</sup>II love it!I received a copy of this book from Smith Street Books for my honest review. All thoughts and opinions are my own.

I love this book, definitely brings back the little delis, bakeries, etc. visited on my annual trip to Italy. Super recipes, great pix add up to a fun read and a fun cooking/baking experience! Ordered this on a whim, but it's really worth it.

Nice book with lots to explore, Some ingredients hard to find

Wonderful recipes with beautiful photos. I highly recommend Italian Street Food!

So many wonderful recipes to indulge yourself with! Each hit that craving only street food can tame!

Great book idea. Easy to follow recipes with great results. Visually pleasing and intersting insights into those tucked away towns that make Italy a joy to visit.

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