



## Saveur Easy Italian: 30 Classic Recipes

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From the editors of America's favorite culinary magazine, *Easy Italian* features 30 recipes for authentic classics like soulful minestrone soup, seasonal pasta, and luscious panna cotta. Learn how joyfully simple Italian fare is to prepare—and create dishes that yield deeply flavorful results using simple recipes and items you likely have on hand. *Easy Italian* also includes guides to ingredients and wine, step-by-steps, and more, making it an indispensable guide you'll turn to time and again. Offering authentic, from-the-source recipes for Italian classics—from pesto focaccia to linguine with clams and chiles and eggplant parmesan—this title is a handy go-to guide for home cooks looking for inspiration with international cuisine in the home kitchen. The recipe chapters are organized by course (starters, soups, pasta, main dishes, and sweets) making it easy to meal plan; each recipe includes a helpful cooking or pairing note. This cookbook also features on key ingredients and visually-driven narrative guides to the wines of Italy and the Italian pantry. The gorgeous full-color photos throughout help bring this beloved cuisine to life.

## Saveur Easy Italian: 30 Classic Recipes Details

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## From Reader Review **Saveur Easy Italian: 30 Classic Recipes for online ebook**

### **Deidre says**

Quick and easy Italian dishes from eggplant parmesan to minestrone soup. This book by the editors of *Saveur* covers many of the Italian favorites including a rich Bolognese sauce and zabaglione. It's all basic, simple and absolutely delicious.

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### **Joanne says**

Just looking at the full-colour photos of 'SAVEUR Easy Italian' made my mouth water. The book is well laid out with various interesting facts and information dotted throughout. There is a photo step-by-step guide for one recipe; I would like to have seen more of these as this one certainly helped me.

The book even gives wine suggestions for the meals, which I think is a great touch. The recipes aren't suitable for vegetarians (although the photos might tempt some to eat meat) or novice cooks, but otherwise if you like eating Italian and enjoy cooking I think you would love 'SAVEUR Easy Italian'.

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### **Christa says**

This is a beautiful little cookbook with some great Italian recipes. I loved the colorful illustrations, and thought that the directions were helpful and easy to follow. I liked the part of the book called "The Italian Pantry," where ingredients used in Italian cooking were described, and the inclusion of wine pairings was also nice. I believe that this book would make a good addition to the cookbook collection of anyone who is interested in trying some Italian dishes.

I tried six of the recipes in the book, and they all came out well. All six of the dishes were tasty, and I will be making them again. I tried the Sauteed Greens, which reminded me of a well loved wilted lettuce salad that my grandmother made during my childhood. This was a very simple recipe. For the same meal, I made the Minestrone Soup. It was delicious, and the most difficult part of trying it was finding the pancetta in the town where I live. I also tried the pesto focaccia and the bread and tomato salad from the starter section. The pesto focaccia was quite a bit more time consuming than the other recipes I tried, but it wasn't difficult, and had a very good taste. The bread and tomato salad was easy and quick. Spaghetti and meatballs is my favorite meal, so I had to try that recipe. The sauce had a wonderful flavor, and I was also pleased with the consistency and taste of the meatballs. The tatiatelle with bolognese sauce was the final recipe that I tried in the cookbook, and while it took a little more time and effort for me than the spaghetti and meatballs, it was still not difficult, and worth the effort. I had already located pancetta when trying a previous recipe, so I was glad of that. I tried not to make more than one dish for a meal that looked a little more time consuming to me, so I had the pesto focaccia with the spaghetti and meatballs, and the bread and tomato salad when I made the tatiatelle with bolognese sauce.

My husband and I both thoroughly enjoyed the dishes I made from this cookbook, and I will be making all of

them again. While there are some recipes in the book whose pictures and descriptions did not appeal to me, and that I would never try, there were many more that sounded intriguing. I am especially looking forward to trying the spaghetti carbonara and the dessert, zabaglione with mixed berries next. While some of the recipes looked more difficult, I believe that anyone who cooks could successfully make all of the ones I tried. This is a cookbook that I will use again and again. I received this cookbook as an ARC through Netgalley.

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### **Tricia Chaves says**

Nice recipes for several pastas, soups, salads and desserts. Mostly easy-to-find ingredients.

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### **Jennifer says**

SAVEUR Easy Italian is a short but pretty primer with 30 Italian dishes. The pictures are beautiful, and the instructions come with a quick introduction to the food. There are some recipes that are familiar, and some that are totally new; some come from established chefs and others come from restaurants in Italy, carrying that tinge of authenticity. I look forward to trying some of these recipes.

I received a copy of this via Netgalley.

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### **Naomi says**

I reviewed this for Netgalley. There were only a small number of recipes in this book I would make. I thought it was a bit heavy on the fish recipes, which I am not a huge fish eater, versus meat, so it probably wouldn't be a book I would purchase. Plus, this book only has about 30 recipes in it so it is a much smaller cookbook.

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### **Deborah Blanchard says**

These recipes are so delicious. You must check out this cookbook!

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### **Amy says**

Not much in here that I would make.

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### **Tammy W (TexasTammy) says**

<https://pinkstinx.blogspot.com/>

What a great little cookbook, with 30 recipes and full color photos of amazing Italian recipes. Saveur gives quick introduction to the food, cooking tips, wine pairings and serving suggestions. Some recipes have photo step by step guides. Some recipes may not be suitable for beginner cooks, but if you like Italian and enjoy cooking you may enjoy Saveur Easy Italian. A great kitchen addition for Foodies. Three and a half star

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### **Alexander Petkovski says**

Many of Italy's most satisfying foods are also some of the world's simplest to prepare. This is one of the first cooking books I'm reviewing. Saveur Easy Italian has lots of traditional Italian recipes that everyone needs to know. I made several of them. I personally like lighter meals so the Sauteed Greens, the Venetian Spring Risotto and the Vegetable soup were my favourite. Also, every cook should know how to prepare Spaghetti with meatballs and Pasta with tomatoes. Another thing I loved about Saveur is that it gives us cooking tips, wine pairings and serving suggestions. I think every cook and gourmet should own Saveur Easy Italian because it has lots of delicious recipes that can be made in quick time.

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### **ceeeeg says**

an emphasis on easy, not something Italian dishes are always known for, which makes this a great cookbook for those that love Italian fare but do not have the time or the skills of a master chef to achieve...some ingredients may be unfamiliar to the average cook, and/or difficult to find in your local grocery, but overall, I found this a very accessible and approachable cookbook...

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