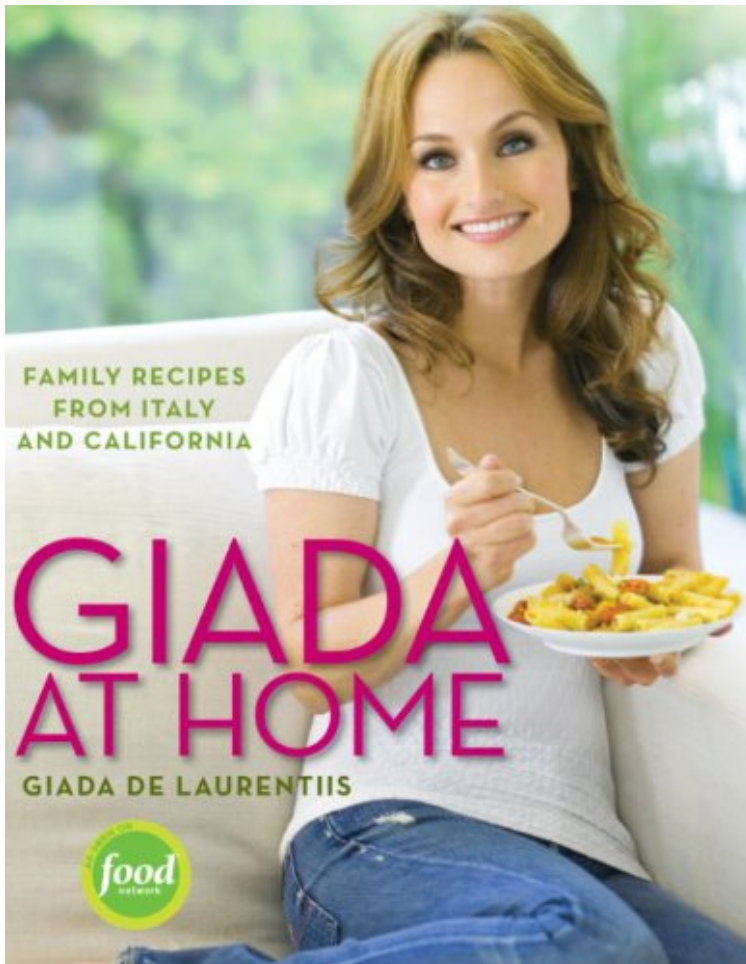


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Giada at Home: Family Recipes from Italy and California



Par Giada De Laurentiis
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Description :

Prsentation de l'diteurSince her debut on Food Network in 2002 with the hit program Everyday Italian, Giada De Laurentiis has been enticing Americans with her updated twists on Italian favorites. Her dedication to ease, healthfulness, andabove all elseflavor have won her a permanent place in the hearts of home cooks.

In Giada at Home, she shares a personal look into how she cooks for those dearest to her, with simple recipes inspired by her television show of the same name.Born in Italy, Giada was raised in Los Angeles by a gregarious Italian family. While her grandmother, aunt, and mother brought her up on generations-old recipes, Giada also became enamored with the bright and clean flavors of Californias abundant seasonal fruits and vegetables. Giada at Home presents recipes from both traditions, all with Giadas signature style. She shares classic Italian recipes passed down through the years, like cheese-stuffed dates wrapped in salty prosciutto, creamy risotto with the earthy and deep flavors of mushrooms and gorgonzola, and lamb chops basted with honey and balsamic vinegar. New family favorites include grilled asparagus and melon, game

hens roasted with citrus and herbs, and a sorbet made with pomegranate and mint, all bursting with fresh, vibrant flavors. No meal would be complete without the company of family and Giada particularly enjoys bringing her loved ones together over meals. For the first time, she incorporates her go-to brunch recipes what she cooks when setting up a feast on her back patio for everyone on weekend mornings from Jade-approved Panini, with gooey mozzarella, luscious raspberries, and a sprinkling of brown sugar, to Todd's favorite pancetta-studded waffles scented with cinnamon. No matter which recipe you choose classic or contemporary Giada at Home makes gathering the favorite people in your life for fabulous weeknight meals and family celebrations delicious and easy. GIADA DE LAURENTIIS is the Emmy-winning star of Food Network's Everyday Italian, Giada's Weekend Getaways, and Giada at Home; a contributing correspondent for NBC's Today; and the author of four New York Times bestselling cookbooks. She attended the Cordon Bleu in Paris and worked at Wolfgang Puck's Spago restaurant in Los Angeles before starting her own catering company, GDL Foods. Born in Rome, she grew up in Los Angeles, where she now lives with her husband, Todd, and their daughter, Jade. From the Hardcover edition.

Extrait Stuffed Baby Peppers
From Giada at Home 4 to 6 servings
My mother always loved to serve stuffed vegetables; she stuffed zucchini, potatoes, onions, and, of course, all kinds of peppers. It may have been her way of getting us to eat our vegetables, but we loved them so much we ate them right out of the fridge the next day. I've used pancetta in the filling, but this is an easy recipe to vary and you could certainly substitute ground beef, sausage almost anything savory that you like. These taste better the longer they sit, so they make great leftovers.

Vegetable oil cooking spray 2 tablespoons olive oil 3 ounces thinly sliced pancetta, finely chopped 1/2 medium onion, finely chopped 3/4 cup whole-milk ricotta cheese 1/3 cup freshly grated Parmesan cheese 1/3 cup frozen petite peas, thawed Salt and freshly ground black pepper 24 (2- to 3-inch long) baby peppers

Place an oven rack in the center of the oven and preheat the oven to 350F. Spray a rimmed baking sheet with vegetable oil cooking spray. Set aside. In a medium skillet, heat the olive oil over medium-high heat. Add the pancetta and cook, stirring frequently, until brown and crispy, 5 to 7 minutes. Using a slotted spoon, remove the pancetta and drain on paper towels. Add the onion to the pan and cook until translucent and soft, about 5 minutes. Set aside to cool for 10 minutes. In a medium bowl, combine the onion, pancetta, cheeses, and peas. Season with salt and pepper. Using a paring knife, 1/2 inch from the stem end of each pepper. Remove the seeds and veins. Using a small dessert spoon, fill each pepper with the cheese mixture. Place the filled peppers on the prepared baking sheet and bake for 15 to 18 minutes, until the peppers begin to soften and the cheese is warmed through. Cool for 10 minutes. Arrange the peppers on a platter and serve.

pea pesto crostini 4 to 6 servings
I don't keep a lot in my freezer, but one thing you'll always find there is a package of frozen peas. They're sweet, they have a lovely green color, and when pureed they can satisfy a craving for a starchy food. If you're not a big fan of peas, at least give this a try. I think it's going to be your new favorite thing. I can't resist eating it straight out of the bowl!

Ingredients 1 (10-ounce) package frozen peas, thawed 1 garlic clove 1/2 cup freshly grated Parmesan cheese 1 teaspoon salt, plus more to taste 1/4 teaspoon freshly ground black pepper, plus more to taste 1/3 cup olive oil 8 (1/2-inch-thick) slices whole-grain baguette or ciabatta bread, preferably day-old 8 cherry tomatoes, halved, or 1 small tomato, diced

For the pea pesto: Pulse together in a food processor the peas, garlic, Parmesan cheese, salt, and pepper. With the machine running, slowly add cup of the olive oil and continue to mix until well combined, 1 to 2 minutes. Season with more salt and pepper, if needed. Transfer to a small bowl and set aside. **For the crostini:** Preheat a stovetop griddle or grill pan over medium-high. Brush both sides of each of the bread slices with the remaining cup olive oil and grill until golden, 1 to 2 minutes. Transfer the bread to a platter and spread 1 to 2 tablespoons pesto on each slice. Top each crostini with 2 tomato halves and serve.

Présentation de l'auteur
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