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Pasta By Hand: A Collection Of Italy's Regional Hand-Shaped Pasta



Synopsis

Pasta is the ultimate comfort food, and making it by hand is a favorite project for weekend cooks. From rising culinary star and 2012 Food & Wine Best New Chef Jenn Louis, this book includes more than 65 recipes for hand-shaped traditional pastas and dumplings, along with deeply satisfying sauces to mix and match. Louis shares her recipes and expertise in hand-forming beloved shapes such as gnocchi, orecchiette, gnudi, and spatzli as well as dozens of other regional pasta specialties appearing for the first time in an English-language cookbook. With photos of finished dishes and step-by-step shaping sequences, this beautiful book is perfect for DIY cooks and lovers of Italian food.

Book Information

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Customer Reviews

This is the single best book for beginning pasta makers I have ever read, if for no other reason than it does not require a pasta machine. Almost every other book requires either months of practice rolling rough by hand with a rolling pin, or, more sanely, something like my trusty Atlas pasta maker. What Chef Louis has done is write a book that absolves you even of this expense. Her recipes require your hands, maybe a fork, a rolling pin [" and if you're fancy, a \\$6 garganelli and gnocchi board.](#) Why there hasn't been a book like this before is mystifying. By focusing on handmade shapes, gnocchi and other Italian dumplings, like the homey, Germanic canaderli of the Italian Alps, Louis, who is a chef in Portland, does two things: She lowers the bar for entry into this craft, and she teaches you skills to make pasta anywhere. Imagine, for a moment, going on vacation or visiting a friend and being able to make amazing pasta with nothing more than flour,

water and maybe an egg or three. Louis' food is simple, fulfilling and pretty. There are very few esoteric ingredients in this book, and those that appear all have normal substitutes: like nettles, for which you can sub in spinach. This is not a comprehensive pasta book - no spaghetti, ravioli or extruded pasta here - but as a first pasta book there is none better. Buy this book and you will learn to work magic with your hands. Master this, then move on to the machines.

I just want to publicly thank Jenn Louis for her stellar book about how to make the many different shaped pastas found along the length of Italy, a book of methods I've been wishing for for decades. For the last forty years I've been a cook and caterer in Italy, Sicily and the States so the Italian kitchen I really, really know. PASTA BY HAND is a MASTERPIECE of comprehension when it comes to her public being informed as how to make the different shaped fresh pastas, most of them unknown outside of Italy. Grazie Signorina per il libro, sono molto, molto contento. ~ ~Gian Banchemo, Berkeley, California, Palermo, Sicily, Carpeneto, Piemonte. P.S. When the book arrived I read it through at one sitting.

Beautiful book. I love fresh pasta and this book de-mystifies the process. Very readable and informative, Her research must have been an amazing experience as she travelled all Italy gathering these recipes from off the beaten path chefs. The most specialized tools you need for making great "dumplings" are your two hands.

This is the second time I purchased this wonderful book on pasta - the first time was a gift. The recipes are well written and easy to understand with enough information but not overwhelming which makes it a good cookbook. But it is also a good book to read with the forward by Mario Batali, the introduction by the author, and each recipe with the a concise history of origin, really make the book special.

Gnocchi Vicenza, Duck Sausage from Sheridan Fruit and 2006 Scott Paul La Paulee Pinot Noir = reason to believe in the existence of God. Buy this book, start anywhere. Nirvana results.

Jenn Louis has written the single most important book on pasta in the past 20 years, covering the largely undocumented world of Italian dumplings. Beyond inspired recipes, this book opens a new chapter for adventurous pasta lovers everywhere. I'm head-over-heels in love

with this book.

This book is more about dumplings than "pasta" per se, but is still a great book--especially for beginners. The dumpling recipes are divided by area (I was very disappointed to see Sicily completely left out!), and then followed by sauce recipes. There is a nice variety of pastas and sauces; enough to keep you busy for some time to come! Try the Gnocchi alla Romana, Potato Trofie with Pesto or Spatzli with Sage and Speck. Mix it up or go traditional--there's something for everyone. Invite some friends over, make some pasta together and enjoy the food and fellowship. Mangia!! I received a copy of this book from Chronicle Books for my honest review. All thoughts and opinions are my own.

This is an excellent book that explores the too often overlooked gnocchi and other hand formed dumplings as they vary across Italy. The illustrations are essential and the recipes seem to have been adequately tested pre-publication. As in all books the "feel of the dough" cannot be adequately communicated. Jean, if you read this review, please consider presenting some hands-on courses as sort of an expanded book review.....especially in Houston. TK

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