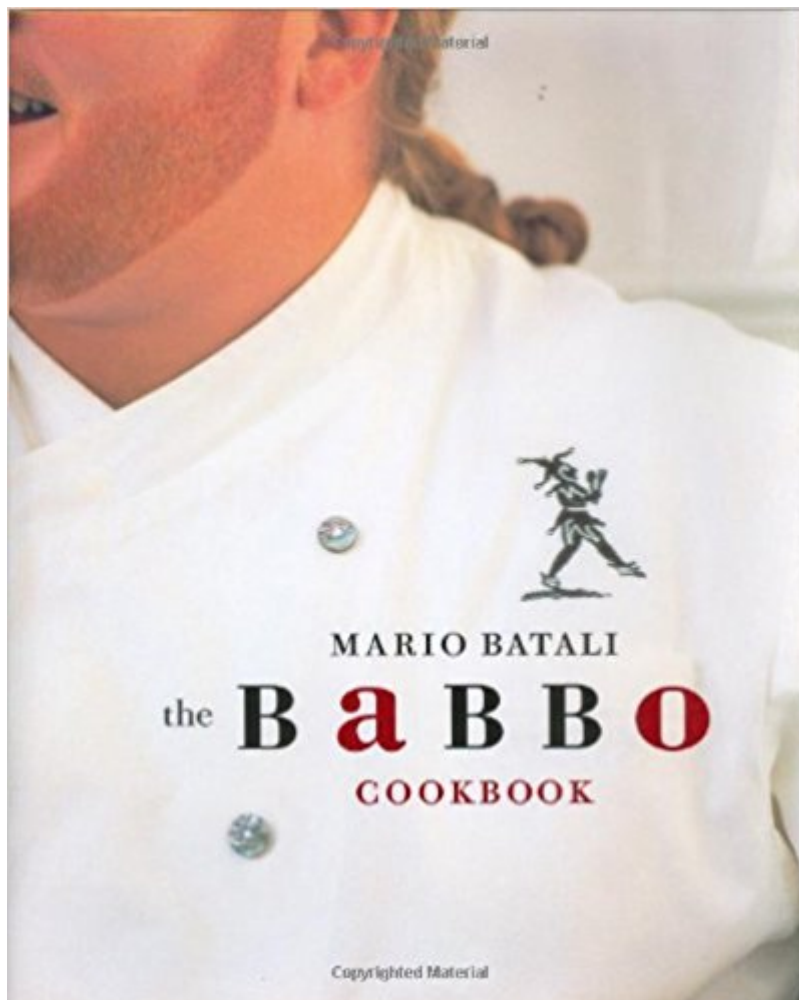




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The Babbo Cookbook



Synopsis

Some of the most inspired (and acclaimed) Italian food in the country is served at Babbo Ristorante e Enoteca, Mario Batali's flagship restaurant in the heart of New York City's Greenwich Village. Diners in this converted town house have come to expect innovative flavors and artful presentations that make the most of seasonal, local, and artisanal ingredients—all with a sensibility that is distinctly Italian. Now home cooks can re-create these showstopping dishes, just as they are served at the restaurant, to win raves of their own. The Babbo Cookbook is Mario's biggest yet, filled with 150 recipes that have redefined contemporary Italian cooking. Here for the first time he shares such signature dishes as Mint Love Letters with Spicy Lamb Sausage and Beef Cheek Ravioli, all showcasing his unparalleled ability to reinterpret the Italian culinary tradition in a completely original way. Recipes for dozens of Babbo's renowned antipasti, many based on fresh seasonal produce, are followed by an alluring collection of pastas; fish, fowl, and meat entrées; and a selection of Babbo's irresistible dessert offerings. From Grilled Pork Chops with Peaches and Balsamic Vinegar to Spicy Lamb Tartare with Mint Crostini and a Quail Egg and Wild Striped Bass with Charred Leeks and Squid Vinaigrette, The Babbo Cookbook is filled with vibrant, complex flavors that belie their straightforward preparations. Even classic recipes like Bollito Misto and Pappardelle Bolognese come alive again in bright new renditions that delight the palate. Also included are notes on the unique touches that make a meal at Babbo such a singular dining experience, from suggestions on wine service to recipes for "predesserts" that smooth the transition from savory to sweet—all representing the distinctive brand of Italian hospitality that has become the Batali trademark. The Babbo Cookbook is that rarity in the world of restaurant cookbooks: a collection of accessible, appetizing recipes that brings the spirit of a remarkable restaurant into the home kitchen without losing an iota of tantalizing flavor in the translation.

Book Information

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Customer Reviews

One of the most coveted reservations to have in New York City is at Babbo, Mario Batali's flagship restaurant in Greenwich Village. In *The Babbo Cookbook*, Batali (author of *Mario Batali Simple Italian Food* and *Mario Batali Holiday Food*) takes readers behind the scenes of his popular restaurant--from the kitchen to the front of house--sharing 150 recipes for his innovative Italian fare and offering tips on menu selection, service, and presentation. Along the way, Batali expertly captures the intimate buzz, the warm hospitality, and the generous attention to detail that makes Babbo a singular dining experience. Before digging into any of the dozen-plus featured antipasti, Batali offers several specialty aperitivi, including the refreshing Blood Orange Bellini. Two of Babbo's signature dishes, Mint Love Letters with Spicy Lamb Sausage (little ravioli stuffed with a filling of sweet peas, mint, heavy cream, and Parmigiano-Reggiano) and Beef Cheek Ravioli (so good the book recommends doubling the filling and freezing a batch), are broken down and made more than accessible to the home cook. Other exceptional pasta options include Pumpkin Lune with Butter and Sage (finished with a dusting of Parmigiano-Reggiano and amaretti cookie crumbs) and Gnocchi with Oxtail Ragù (a reinterpretation of a Batali family classic, still served at Salumi, his father's must-visit Seattle shop). Chapters "Mare (From the Sea)" and "Terra e Bosco (From the Earth and Forest)" offer Crispy Black Bass with Endive Marmellata and Saffron Vinaigrette ("crispy" sells more food than a barrage of adjectives," Batali reveals) and a succulent Osso Buco with Toasted Pine Nut Gremolata. There's a wonderful section on pre-desserts and cheese, and in "Dolci" pastry chef Gina DePalma wraps things up with Maple and Mascarpone Cheesecake, Meyer Lemon Semifreddo, and a tempting cookie plate. *The Babbo Cookbook* is a gorgeous affair--nearly every recipe is accompanied by a color photo of the finished dish. Batali is an intelligent and inspiring guide throughout the book, and Babbo co-owner Joseph Bastianich (who cowrote the terrific *Vino Italiano* with Babbo wine director David Lynch) provides detailed notes on their topnotch table and wine service. Some of the recipes may seem daunting to tentative home cooks (the recipe for Warm Testa with Waxy Potatoes opens with "Place the pig's head in a large pot with water"), but Batali recognizes that readers don't have the benefit of being backed by a kitchen staff and offers

tips and modifications to turn out a version of the dish as close as possible to the real deal. Whether you choose to cook your way through one recipe at a time or attempt to turn out an entire tasting menu for a special occasion, Batali's Babbo Cookbook is a keeper--a book you'll turn to again and again. --Brad Thomas Parsons

This book reads not only as a guide to modernized Italian cooking, but also as a very successful advertisement for its phenomenally successful namesake New York City restaurant. While it offers recipes for signature dishes such as Mint Love Letters with Spicy Lamb Sausage and Beef Cheek Ravioli, it also includes descriptions of some of the workings of the restaurant, such as a brief essay on the difference between side dishes offered in traditional restaurants in Italy and the side dishes offered at Babbo. The recipes are excellent clearly written and easy to follow and carefully edited for the home cook but some of the ingredients and equipment called for will be difficult for laypeople to acquire, and many recipes are quite complex. Planked King Salmon with Cucumbers and Balsamic Vinegar calls for an 8-by-12-inch cedar plank; Bollito Misto requires calf's tongue, a capon and cotechino sausage. And Marinated Fresh Anchovies with "Giardiniera" and Lobster Oil requires boning fresh anchovies but fails to provide instructions. Still, the mixtures of flavors in dishes such as Whole Roasted Branzino with Braised Fennel and Lemon Oregano Jam and Joe's Veal Chop with Chanterelles, Roasted Garlic, and Campari are irresistible. Desserts follow the same traditional-Italian-with-a-twist formula just as successfully: Olive Oil and Fresh Rosemary Cake is a refreshing version of an Italian "keeping cake," and Pumpkin Cake with Toasted Pine Nuts and Olive Oil Gelato combines traditional flavors in surprising ways. (Apr.)Forecast: This book is as classy and culinarily tempting as the restaurant it represents. Sales should be brisk, especially since getting a reservation is next to impossible.Copyright 2002 Cahners Business Information, Inc.

I am a true fan of Batali and hesitated buying this book due to the amount of negative and critical comments read. I decided since the book was under a \$1, I would go for it. It is not the best cookbook that Batali has ever produced, but it is ok. I was able to pick up a few new tricks and as always learned a couple new techniques and recipes.

One of the best cookbooks I have and I have a lot!Every recipe works. Most recipes become part of my repertoire. Found our favorite drink ever: the Thistle! Even made the octopus--wowsers.

Great book if you like interesting twists on Italian cooking.

This is a simply stunning cookbook; everything from the recipes, the layout, the photos - it's gorgeous and inspiring. I personally enjoyed his musing on food and his restaurant. Whilst some of the ingredients are hard to find (esp. in my location!) you can substitute other things - after all, Mario always says to use what is local to YOU and in season. Some of my favourite recipes include the Braised Short Ribs with Horseradish Gremolata served with Pumpkin Orzo (fabulous AND easy), the Fig and Walnut biscotti, and the Basic Pasta sauce and Pasta recipe. There is also an excellent selection of fish and seafood recipes, which I regret to say I have not yet sampled. If you are passionate about Italian food, this is the cookbook for you. And remember, *al tavolo non s'invecchia mai*.

A gift for my daughter, the restaurateur, who's own BABBO was destroyed . I was happy to find one of her favorite cook books and give it to her in such a speedy manner.

...excellent condition Great recipes!

Thanks for the fast shipping and great product!

Great recipes from Mario Batali's restaurant in New York. Nice photos, too!

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