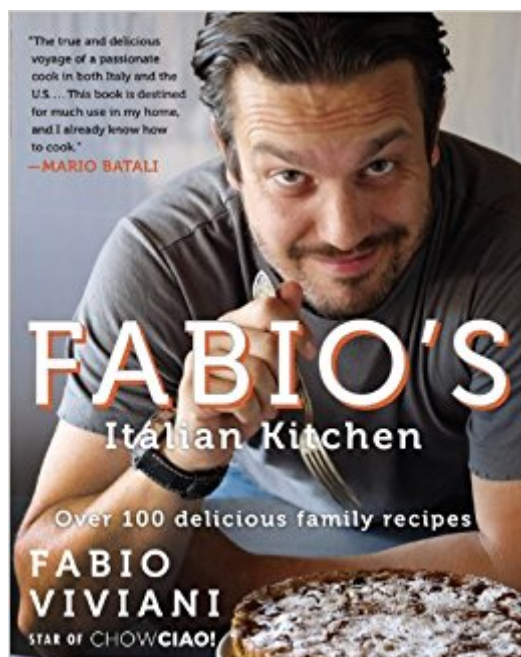


The book was found

Fabio's Italian Kitchen



Synopsis

When Fabio Viviani was growing up in a housing project in Florence, Italy, the center of his world was the kitchen, where his mother, grandmother, and especially his great-grandmother instilled in him a love for cooking and good food. Now he shares the best of Italian home cooking while telling the story of his hardscrabble childhood, his success as a chef in the United States, and the women in his family who inspired him. In more than 150 delicious recipes, Viviani takes us from his family home, where his great-grandmother taught him to make staples like Italian Apple Cake and Homemade Ricotta, to the kitchen of a local trattoria, where he honed his craft cooking restaurant favorites like Gnocchi and the Perfect Tiramisu, and then across Italy where he studied each region's finest recipes, from Piedmont's Braised Ossobuco to Emilia Romagna's Perfect Meat Sauce. A gorgeously illustrated cookbook, Fabio's Italian Kitchen is a celebration of food and family that brings all the joy, fun, and flair that Fabio Viviani embodies to your kitchen. Fabio Viviani was born in Florence, Italy, and became a sous chef at Il Pallaio, a trattoria in Firenze, at the age of sixteen. He now works as the owner and executive chef of Cafe Firenze, a renowned Italian restaurant in Ventura County, California, and Osteria Firenze, a Los Angeles Italian eatery. He has appeared on Top Chef (season five), Top Chef All Stars, and Life After Top Chef. From growing up in a Florentine housing project to charming millions on Top Chef, Italian chef Fabio Viviani blends his amazing personal story with his favorite recipes from his home country. Fabio shares the best of Italian home cooking while telling the story of his own, hardscrabble Italian childhood (and subsequent success upon arrival in US) and especially the women in his life mother and great grandmother who taught him to cook and inspired him. The book will feature photos and over 150 recipes with stories, including Viviani staples (Italian Apple Cake, 7 Flavors Meat), restaurant favorites (Gnocchi, the Perfect Tiramisu), and recipes from his travels and apprenticeships across different regions of Italy (Braised Ossobuco from Piedmont, the Perfect Meat Sauce from Emilia Romagna).

Book Information

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Customer Reviews

Born in Florence, Italy, Fabio Viviani began working at Il Pallaio, a Trattoria in Firenze, at the age of 14. Viviani thrived in the high pressure environment and managed to become sous chef two years later. He moved to Ventura County, California at the age of 27 and now works as the owner and executive chef of Cafe Firenze, a renowned Italian restaurant in Moorpark, California, and Firenze Osteria, a popular Los Angeles Italian eatery. He appeared on season 5 of Top Chef and earned a place among the final four contestants. Before he was eliminated from the competition, he was named "Fan Favorite." Viviani returned to Bravo in 2010 to compete in their Top Chef All Stars edition and will appear on Life After Top Chef in fall 2012.

I have more than 100 cookbooks in my bookcase. Never have I ever sat and read one like a novel! I was laughing so hard I was crying! How a little rascal kid can turn out so well! There is hope for all of us moms with crazy boys! The recipes are wonderful. I made so many from his show and now I have them all in one place so no more screen shots of recipes! I am going to cook my way through it...page by page. I can't wait!!

I loved all the recipes I've tried so far! Mushroom pancetta risotto, sausage and leek gnocchi, tomato sauce, and meatballs. I made homemade gnocchi for the first time and it was so good! Love this cookbook. Highly highly recommend for cooks who love to make things from scratch. I haven't tried the homemade pasta dough yet (which can be used to make ravioli, pappardelle etc.) but I'm excited to attempt it.

I LOVVVE FABIO VIVIANI!!!!!! He's THE BEST!!! His receipes are sooo good! And not only that, but he includes so many stories of when he was growing up and how he use to cook with his grandma as a kid so he wont go around causing trouble. His humor is to die for. I love everything about this book. And if you're shopping around trying to look for a GREAT Italian cook book, you can stop now because you've found it. I PROMISE that you won't be disappointed! Thank you Fabio

for sharing with us your amazing food. This has got to be my favorite purchase that I've done with in the past year. I don't think I'll be looking for another Italian cook book any time soon.

I love the way he writes! the recipes are simple, straightforward, old world - And Great! this really added a new dimension to my cooking - very good if you are already comfortable in the kitchen cause he leaves a lot to chance - great stuff!

I normally prefer a book with more photos, but the content was so interesting that I didn't mind not having more. This book has some great stories by chef Fabio that makes you feel you are right there w him and you can't help but enjoy his humor! The recipes are great as well. Even the pasta recipes he does from scratch and has great illustrations for many of them. Some of his recipes are very unique as well. The Butternut squash-filled roasted pork loin recipe is wonderful! His step by step recipe for gelato, in 3 flavors, is not usually found in the average cookbook either!! I also love that he uses ingredients that most of us have on hand. You don't need to go to a specialty shop. Just a great all around book for any collection!!

The main reason why I purchased this book was to show my support for Fabio Viviani for all that he has given. I've thoroughly enjoyed his Chow Ciao internet cooking show for a couple of years now and I've used several of his recipes to impress family and friends - his meatballs cooked in marinara sauce, his delicious browned butter sage sauce is quick, and his chicken Parmesan is out of this world and so easy I taught my daughter how to cook it, (though the chicken parm recipe is not in the book)! All of his recipes are quick and easy. So when his cookbook came out, I had to get it. Now what I like about how Fabio cooks is there is nothing pretentious about what he prepares. Although he's a chef and does prepare and demand high-quality food for his restaurants, he still cooks just like you or I would in our own kitchen. As he says, 'food is meant to be enjoyed' and going over the top oftentimes takes away from the experience. He teaches that oftentimes less is more. Now I've bought other celebrity cookbooks and found that the depths they often go to impress makes it unrealistic for the average person who works, has to take care of kids, and lives on a budget. If you get this book, Fabio will point out that you don't need the finest cuts of meat or the fancy sauces, or special pot and pans to make a great simple dish. But the main reason I got this book was for the stories he shares of when he was growing up in Italy and what he went through to get him where he is today. Being of Italian descent, his stories are written as if he were your cousin from abroad. You will also get a sense of appreciation he has for what he's earned and what this country has given

him. Sometimes it doesn't hurt to be reminded how well most of us have it in comparison to other. Now in all honesty, you can do as I did, check out his internet show and get most of the recipes he has in this book for free. And you could watch some of the video interviews he's given and hear him tell the stories for free. But I'm sure once you do that and you see what this guy has given away you'll come to like the guy just as I did and you'll want to show your support. The price is the best. I bought the Kindle version so when I go shopping I have the recipes with me, though I will be buying the book to have for my collection. Get this book today and impress someone tonight!

The recipes are simple to make. I made the pork loin with squash last night to perfection! Also, the ricotta fritters were awesome! What makes this cookbook special is getting to know Fabio at a very personal level! You will cry, smile and laugh with the stories of his upbringing! This cookbook has quickly become a family favorite!

One of those cookbooks that's more than a cookbook. Enjoyable, relatable, clearly written recipes. Would recommend.

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