



[Giada's Italy: My Recipe for La Dolce Vita](#) by Giada De Laurentiis copyright © 2018 by GDL Foods Inc. Photographs by Aubrie Pick. Published by Clarkson Potter/ Publishers, an imprint of Penguin Random House LLC.

#### **Our Summary:**

There is no greater satisfaction than preparing a delicious meal for those you love. It is truly one of the greatest expressions of loving kindness we can do for one another. Upon opening [Giada's Italy](#), you are instantly transported to the cobblestoned streets of Rome, as Giada De Laurentiis literally walks you through her beloved city sharing stories and recipes that make even non-Italians yearn to cook like the seasoned locals. In each recipe from “Starters” to “Weeknights,” [Giada's Italy](#) gives

you delicious Italian-style cooking with a bit of a California twist. From her pantry “go-to” suggestions, to those items you have on hand, these recipes will have all of us cooking Italian cuisine for those we love, while living, “La Dolce Vita!”

#### **What you need to know:**

**Get it:** [Giada's Italy: My Recipe for La Dolce Vita](#) by Giada De Laurentiis copyright © 2018 by GDL Foods Inc. Photographs by Aubrie Pick. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC, March 27, 2018 (Hardcover \$35.00; [Amazon \\$20.03](#); [Kindle \\$18.99](#))

**See it:** 288 pages of beautifully written and exquisitely photographed recipes. An easy to follow table of contents with an equally stress-free index that cross references many ingredients and main dishes. Lovingly written with interesting notes preceding each recipe that gives insight into [Giada's Italy](#). Truly eye candy with incredibly delicious content.

**Make it:** 114 recipes with clear and precise step by step instructions. Each recipe offers “served with” options to make for a complete dining experience. Chapters are titled, *Starters, Lunch, In-Betweens, Weeknights, La Dolce Vita, Sides* and *Sweets*. Each giving Giada's unique perspective of casual and fine dining for any time and day of the week.

#### **Cherie's Review:**

Fasten your seatbelt as you are about to be transported to the beautiful country of Italy. Specifically, Rome, the birthplace of bestselling author, chef, Emmy Award- winning TV Personality, Giada De Laurentiis. In her latest cookbook, [Giada's Italy: My Recipe for La Dolce Vita](#), De Laurentiis celebrates her homeland and embraces her roots as she writes a cookbook inspired by her family, their traditions and their love of all things Italian.



Taking these family classics and making them a little bit lighter, a little healthier and more in line with the way most of us want to eat today, [Giada's Italy](#) brings to life simple and delicious Italian favorites. As she states, eating any of the recipes from the chapter *Starters* means you could make it just that, a starter. But, it can also be a side or a weeknight favorite. Italians and Europeans in general savor the tradition of offering aperitivi, (starting around 4 or 5 o'clock in the afternoon) a transition time where small food bites and drinks are enjoyed after the workday and before a nice long dinner. *Burrata with Nectarines and Corn* is a beautiful example of a starter that can also transition into a side or weeknight favorite. Showcasing summer ripe nectarines, delicious sweet corn and creamy fresh burrata, this delicious recipe looks beautiful when served with grilled bread. In the fall, choose her *Savory Crostata* and easily transform onions, ricotta, and puff pastry into a fast, irresistible meal topped with arugula and tomato salad.

The chapter titled, *Lunch* has a wonderful representation of soups from Giada's childhood, to which she now adds her signature style making them more delicious and savory. *Pappa al Pomodoro* is a hearty soup that can be made in almost no time using pancetta (isn't everything better with pancetta?) crushed tomatoes, stale bread and salty, Parmigiano-Reggiano. A one pot wonder filled with layers of flavors, this dish can be used as both a lunch favorite and a delicious option for dinner with [Giada's Italy](#) *Chopped Romaine and Radicchio Salad*.

[Giada's Italy](#) celebrates recipes that truly capture the spirit of Italian life, principally noted in her chapter titled, *La Dolce Vita*. While these recipes may take a bit longer to prepare and may be saved for weekends and special occasions, they ultimately create wonderful memories. *Barolo-Braised Short Ribs* provide a hearty dish that uses Barolo wine made from Tuscany's Nebbiolo grapes. When these ribs are removed from a Dutch oven after 2 ½ hours, they are plated with a silky sauce and a shaved fennel and arugula salad. *Spicy Lamb Bolognese* is made from half lamb and half ground beef. This combination of meat provides for a lighter and leaner ragu that simmers long and slow for several hours. Yielding approximately 6 cups of sauce; portions can be frozen for up to 3 months.

Desserts were reserved for special occasions for Giada while growing up. In the final chapter of [Giada's Italy: My Recipes for La Dolce Vita](#) she showcases fourteen *Sweets* recipes. In Italy, Giada explains, desserts are often not terribly sweet, and they were originally designed to use up leftover fruit, cookies, nuts and produce from the garden. An example of this is her recipe for *Fennel Upside-Down Cake*. The cake base is a family favorite recipe which she then combines with unexpected ingredients and an upside down American twist. She tops it off with a delicious raspberry sauce.

Whether you are a returning fan or just finding the joy in discovering the magic of Giada De Laurentiis, [Giada's Italy: My Recipes for La Dolce Vita](#) will make you fall in love with all things



Italian. The common thread of shopping for fresh ingredients, preparing them lovingly, setting a beautiful table and having family and friends enjoy all that is placed before them fits perfectly with the content of each and every page of this cookbook. “Buon appetito!”

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[Barolo Braised Short Ribs](#)

[Italian Sheet Pan Chicken\\*](#)

*\*[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange®](#) spices and seasonings in all of its recipes.*

[Roasted Squash Agrodolce](#)