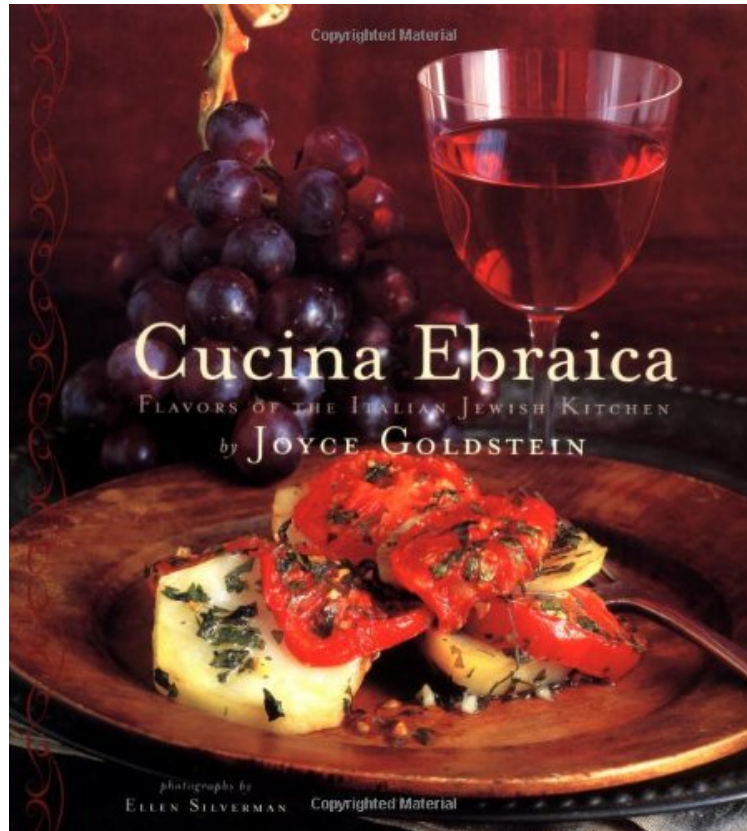


(Download) Cucina Ebraica: Flavors of the Italian Jewish Kitchen

Cucina Ebraica: Flavors of the Italian Jewish Kitchen

Joyce Goldstein

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Joyce Goldstein : Cucina Ebraica: Flavors of the Italian Jewish Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Cucina Ebraica: Flavors of the Italian Jewish Kitchen:

32 of 32 people found the following review helpful. Extraordinary cookbook, Buy it, you'll be glad you did. By A Customer Being a true Italian, I couldn't wait to try some of the recipes in "Cucina Ebraica." To my delight, I really enjoyed the tasty recipes, in fact the recipes I made brought me back to many childhood memories especially the aromas that came from my grandmother's kitchen. "Cucina Ebraica" contains a amazing collection of simple to prepare, mouth-watering gourmet recipes. A must to try the Crostini di Peperoni, (a superb version of Bruschetta), Potato and Tomato gratin, Fresh Tuna with Peas; your family and guests will ask for seconds. Joyce Goldstein's introduction had very informative history of the Italian-Jewish culture. She also gave an educational description of the Jewish holidays and great menu suggestions for the holidays (I can't wait for the holidays to come). This book should delight the palate of every gourmet. I absolutely recommend this book. 1 of 1 people found the following review helpful. Not your average Deli By J.H. Manfried If your idea of Jewish cooking is only what you get from the corner deli, think again. Almost every country has their Jewish community and the cooking varies a much as the countries do. Try some of these recipes to shed a different light on some of your favorite dishes. Ever wonder how jewish people cook around the world? You might start here and move onto other Mediterranean countries afterwards. 0 of 0 people

found the following review helpful. Five StarsBy Rhonda PirtleWonderful!

For over 5,000 years, Jewish families have lived in Italy. The cuisine that developed in their households is a remarkable melange of kosher traditions and the distinctive flavors of Italy, the Middle East, and Spain. For the first time, this wonderfully rich, little-known culinary heritage is given the attention it has long deserved. With *Cucina Ebraica*, celebrated chef Joyce Goldstein offers a substantive collection of superb (and completely kosher) Italian Jewish dishes, as well as a compelling and important culinary history. Exploring the ancient intertwining of two venerable food traditions, we discover that many Italian dishes have Jewish roots. Familiar and yet entirely new, this is a robust and delicious new side of a beloved region's cuisine. Filled with painterly photographs that evoke the richness of the Italian Jewish heritage, *Cucina Ebraica* is a mouthwatering collection of distinguished recipes, a reference on an extraordinary tradition, and an invitation to unexpected joys and secrets about both Italian and Jewish cookery.

.com Jews have lived in Italy since Roman times, always part of the cultural landscape, always living in isolation of one kind or another. The word we know as ghetto comes to us from 16th-century Venice. Within the world of Jews in Italy, there are several smaller worlds: those of the native Italian Jews, of the Sephardim driven out of Spain, and of the Ashkenazim moving down from Germany and Eastern Europe. Take all those food traditions and dietary laws, squeeze them in one overarching food sensibility, and you have a very unusual way to view culture and history. Joyce Goldstein, in *Cucina Ebraica*, demonstrates that culture and history are edible, if not downright delicious. Take Livornese Couscous with Meatballs, White Beans, and Greens. Couscous came to Livorno with North African Jews in the 1270s. It was a Friday-night meal, and the leftovers were served cold the next day on the Sabbath. Goldstein gives the first honest recipe for *Carciofi alla Giudia* (crispy fried artichokes in the Roman Jewish style) yet printed. Not all artichokes are alike, she demonstrates, and then shows you a way around the problems no one else ever manages to address to successfully cook this classic. As she has proved in *The Mediterranean Kitchen* and *Kitchen Conversations*, Joyce Goldstein knows how to bring great food to the home kitchen. Her research is impeccable, her technique straightforward. *Cucina Ebraica*, this wonderful way of looking at an Italian cuisine that must answer to so many other influences, is an obvious project of love and devotion. Not to be missed. --Schuyler Ingle For many Jewish families, the menu for Rosh ha-Shannah dinner, from the chicken soup to the honey cake, is set in stone, and has been for generations. Nonetheless, you can count on new cookbooks to appear just before Rosh ha-Shannah, the Jewish New Year celebration, which begins this year at sundown on Sunday. The older generation probably needs no help preparing the chopped liver or the chicken soup, but publishers are hoping a younger generation now taking to the stove will want a recipe for hallah or some new menu ideas or, for that matter, the precise requisites for Rosh ha-Shanah or other holidays. This year, "*Cucina Ebraica*," by Joyce Goldstein might inspire a dinner that strays from the tried and true, with its recipes for Italian Jewish dishes. Will there be howls of protest if kreplach, the meat-filled pasta similar to wontons, are replaced with *stroncatelli*, a kind of handmade pasta, as Ms. Goldstein, a chef and former restaurateur in San Francisco, suggests? Perhaps. But expect compliments for the chicken roasted with orange, lemon and ginger; the gratin of potatoes and tomatoes with garlic and parsley (better done on top of the stove than in the oven), or the quinces in spiced sugar syrup. About the Author: Joyce Goldstein, chef, author, and teacher, is an acknowledged expert on both Jewish and Mediterranean cooking, as revealed in such books as *Enoteca* (0-8118-2825-5) and her unprecedented exploration of Jewish cuisine from the diaspora begun in *Cucina Ebraica*. Ellen Silverman is a well-known food and still-life photographer based in New York City.