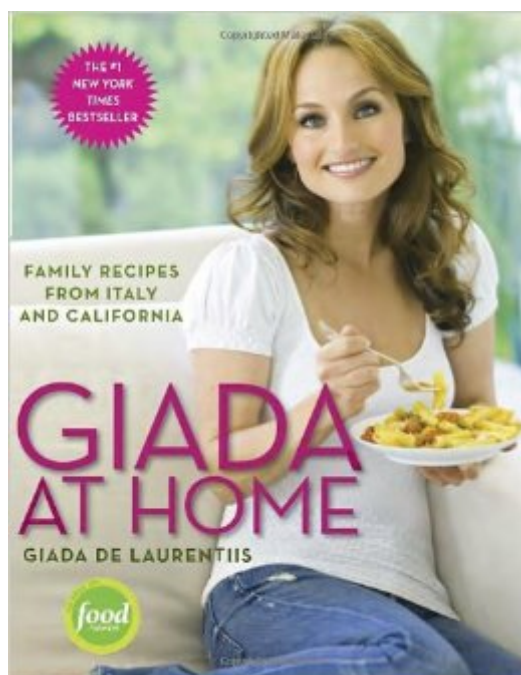


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# Giada At Home: Family Recipes From Italy And California



## Synopsis

Since her debut on Food Network in 2002 with the hit program *Everyday Italian*, Giada De Laurentiis has been enticing Americans with her updated twists on Italian favorites. Her dedication to ease, healthfulness, and "above all else" flavor have won her a permanent place in the hearts of home cooks. In *Giada at Home*, she shares a personal look into how she cooks for those dearest to her, with simple recipes inspired by her television show of the same name. Born in Italy, Giada was raised in Los Angeles by a gregarious Italian family. While her grandmother, aunt, and mother brought her up on generations-old recipes, Giada also became enamored with the bright and clean flavors of California's abundant seasonal fruits and vegetables. *Giada at Home* presents recipes from both traditions, all with Giada's signature style. She shares classic Italian recipes passed down through the years, like cheese-stuffed dates wrapped in salty prosciutto, creamy risotto with the earthy and deep flavors of mushrooms and gorgonzola, and lamb chops basted with honey and balsamic vinegar. New family favorites include grilled asparagus and melon, game hens roasted with citrus and herbs, and a sorbet made with pomegranate and mint, all bursting with fresh, vibrant flavors. No meal would be complete without the company of family and Giada particularly enjoys bringing her loved ones together over meals. For the first time, she incorporates her go-to brunch recipes "what she cooks when setting up a feast on her back patio for everyone on weekend mornings" from Jade-approved Panini, with gooey mozzarella, luscious raspberries, and a sprinkling of brown sugar, to Todd's favorite pancetta-studded waffles scented with cinnamon. No matter which recipe you choose "classic or contemporary" *Giada at Home* makes gathering the favorite people in your life for fabulous weeknight meals and family celebrations delicious and easy. GIADA DE LAURENTIIS is the Emmy-winning star of Food Network's *Everyday Italian*, *Giada's Weekend Getaways*, and *Giada at Home*; a contributing correspondent for NBC's *Today*; and the author of four New York Times bestselling cookbooks. She attended the Cordon Bleu in Paris and worked at Wolfgang Puck's Spago restaurant in Los Angeles before starting her own catering company, GDL Foods. Born in Rome, she grew up in Los Angeles, where she now lives with her husband, Todd, and their daughter, Jade.

## Book Information

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## Customer Reviews

During my nine years of living in Rome, I discovered that the best dishes were based on simple recipes that could be prepared with infinite variations. In her latest book, celebrity chef Giada de Laurentiis demonstrates this proposition, presenting us with what in Italy is called *cucina casareccia*--and in California, home cooking. Among her most mouth-watering concoctions are the antipasti: prosciutto-wrapped dates stuffed with blended mascarpone and goat cheese; smoked salmon and apple carpaccio; and fried cheese-stuffed zucchini blossoms (I was particularly grateful for her suggestion for testing the heat of the oil: toss a cube of bread into the olive oil--medium heat; when the bread browns, the oil is ready.). Similarly, her salads--"easy to throw together"--are truly inviting: an example is her green-bean salad, seasoned with fresh rosemary, parsley, chopped garlic, drizzled with olive oil (Her advice on choosing the best olive oil is especially enlightening.). Her lentil salad--mixed with grapes and cucumbers, among other ingredients, including hazelnuts--tickles one's tastebuds. And her recipe for involtini--rolled-up beefsteaks filled with a mixture of various ingredients including garlic and basil--recalled forgotten memories of my father's putting me to work as a child, chopping parsley, garlic, together with something he called "fatback," which I imagine was lard, but which has now been substituted by olive oil. The strings with which he used to tie the involtini together have also been replaced by easier-to-use 4-inch skewers. Merely reading the recipe causes me to remember the aroma of involtini simmering in marinara sauce.

When my younger sister first got me into The Food Network a few years ago, Giada's *Everyday Italian* became a quick favorite. From the very beginning, I felt like I had a connection with Giada. I was enamored by her tasty modern twists on Italian classics and simpler, more everyday approach to traditionally complex dishes -it also didn't hurt that I'm a big fan of Italian food and I my boyfriend has strong Italian heritage, so he's always happy to try out the recipes I get from Giada. It didn't take

long for my sister and I to introduce Giada to our parents, who also quickly become fans, and we started welcoming Giada into our kitchen regularly in the form of what we called "Giada dishes." Particularly after my sister and I gave my mother Everyday Pasta for Mother's Day last year, making Giada dishes become a big event that brought the family together. When I had the opportunity to check out Giada's latest cookbook, Giada at Home, I was more than excited and couldn't wait to see what tasty treats she had in store. Giada at Home: Family Recipes from Italy and California builds on the already fabulous library of Giada recipes that put a twist on Italian dishes.

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