

[PDF] The Mozza Cookbook: Recipes From Los Angeles's Favorite Italian Restaurant And Pizzeria

Nancy Silverton, Mario Batali, Carolynn Carreno, Matt Molina - pdf download free book

Books Details:

Title: The Mozza Cookbook: Recipes f

Author: Nancy Silverton, Mario Batali

Released: 2011-09-27

Language:

Pages: 368

ISBN: 0307272842

ISBN13: 978-0307272843

ASIN: 0307272842



[CLICK HERE FOR DOWNLOAD](#)

pdf, mobi, epub, azw, kindle

Description:

Review “This cookbook is freaking awesome. Silverton truly wants to share what she knows with her pupils. Usually, that knowledge is passed on to her restaurant chefs and cooks. But with *The Mozza Cookbook*, for a brief moment, it gets to be us.” —Jenn Garbee, *LA Weekly*

“ . . . filled with beautiful rustic food photography and all the staple recipes.” —Kat Odell, *Eater Los*

Angeles

"I was struck by how fully and faithfully a chef's personality can translate from restaurant to page. [The book's] lavish presentation of unusually lovely photographs seemed just right. Silverton takes full advantage of California's vivid produce. Her book, like her menus, casts the universe as a luxurious garden. . . . lyrical and nurturing." —Frank Bruni, *Food and Wine*

About the Author Nancy Silverton is the co-owner of Osteria Mozza, Pizzeria Mozza, and Mozza2Go in Los Angeles, where she makes her home. She is the founder of the La Brea Bakery and formerly owned and operated Campanile (recipient of the 2001 James Beard Award for Best Restaurant). She is the author of *A Twist of the Wrist*, *Nancy Silverton's Sandwich Book*, *Nancy Silverton's Pastries from the La Brea Bakery* (recipient of a 2000 *Food & Wine* Best Cookbook Award), *Nancy Silverton's Breads from the La Brea Bakery*, and *Desserts*. She has three children.

Matt Molina, a graduate of the Los Angeles Culinary Institute, began his career with Nancy Silverton at Campanile in Los Angeles. After six years, he went on to train at Del Posto in New York City in preparation for his role as executive chef of Pizzeria Mozza and Osteria Mozza. At both restaurants, Matt has received three stars from the *Los Angeles Times* and in 2008 he garnered Osteria Mozza a Michelin star. Matt has been nominated for Rising Star Chef, Best Chef Pacific, and Best New Restaurant at Osteria Mozza by the James Beard Foundation.

Carolynn Carreño is a James Beard Award-winning journalist and the coauthor of several cookbooks, including *Eat Me* (with Kenny Shopsin), *A Twist of the Wrist* (with Nancy Silverton), *Fresh Every Day* and *Sara Foster's Casual Cooking* (with Sara Foster), *100 Ways to Be Pasta* (with Wanda and Giovanna Tornabene), and *Once Upon a Tart* (with Frank Montesana and Jerome Audureau). She lives in Los Angeles and New York.

- Title: The Mozza Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria
- Author: Nancy Silverton, Mario Batali, Carolynn Carreno, Matt Molina
- Released: 2011-09-27
- Language:
- Pages: 368
- ISBN: 0307272842
- ISBN13: 978-0307272843
- ASIN: 0307272842

