



## The Mozza Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria

By Nancy Silverton, Matt Molina, Carolyn Carreno

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**Winner of the 2014 James Beard Award for Outstanding Chef: the top chef in the country**

A traditional Italian meal is one of the most comforting—and delicious—things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Osteria Mozza and Pizzeria Mozza, co-owned with restaurateurs Mario Batali and Joe Bastianich. A reservation at Mozza has been the hottest ticket in town since the restaurants opened and diners have been lining up for their wildly popular dishes. Finally, in *The Mozza Cookbook*, Silverton is sharing these recipes with the rest of the world.

The original idea for Mozza came to Nancy at her summer home in Panicale, Italy. And that authentic Italian feel is carried throughout the book as we explore recipes from *aperitivo* to *dolci* that she would serve at her *tavola* at home. But do not confuse authentic with conventional! Under Silverton's guidance, each bite is more exciting and delectable than the last, with recipes such as:

Fried Squash Blossoms with Ricotta

Buricotta with Braised Artichokes, Pine Nuts, Currants, and Mint Pesto

Mussels *al Forno* with Salsa Calabrese

Fennel Sausage, Panna, and Scallion Pizza

Fresh Ricotta and Egg Ravioli with Brown Butter

Grilled Quail Wrapped in Pancetta with Sage and Honey

Sautéed *Cavolo Nero*

*Fritelle di Riso* with Nocello-soaked Raisins and Banana Gelato

Olive Oil Gelato

In the book, Nancy guides you through all the varieties of cheese that she serves at the Mozzarella Bar in the Osteria. And you'll find all the tricks you need to make homemade pastas, gelato, and pizzas that taste as if they were flown in directly from Italy. Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly

decadent cuisine make her recipes—both familiar and intricate—easy to follow and hard to resist. It's no wonder it is so difficult to get a table at Mozza—when you're cooking these dishes there will be a line out your door as well.

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- Sales Rank: #16669 in Books
- Published on: 2011-09-27
- Released on: 2011-09-27
- Original language: English

- Number of items: 1
- Dimensions: 9.00" h x 1.30" w x 8.60" l, 3.22 pounds
- Binding: Hardcover
- 368 pages

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### Editorial Review

#### 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 Mentessana and Jerome Audureau). She lives in Los Angeles and New York.

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#### Arthur Haase:

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Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria book as nice and daily reading publication. Why, because this book is greater than just a book.

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Spent a free time to be fun activity to perform! A lot of people spent their down time with their family, or their particular friends. Usually they doing activity like watching television, likely to beach, or picnic within the park. They actually doing same every week. Do you feel it? Do you need to something different to fill your own free time/ holiday? May be reading a book could be option to fill your free time/ holiday. The first thing that you ask may be what kinds of e-book that you should read. If you want to try look for book, may be the publication untitled The Mozza Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria can be excellent book to read. May be it could be best activity to you.

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Many people spending their time by playing outside with friends, fun activity having family or just watching TV the entire day. You can have new activity to spend your whole day by examining a book. Ugh, ya think reading a book will surely hard because you have to take the book everywhere? It okay you can have the e-book, delivering everywhere you want in your Smartphone. Like The Mozza Cookbook: Recipes from Los Angeles's Favorite Italian Restaurant and Pizzeria which is keeping the e-book version. So , why not try out this book? Let's find.

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