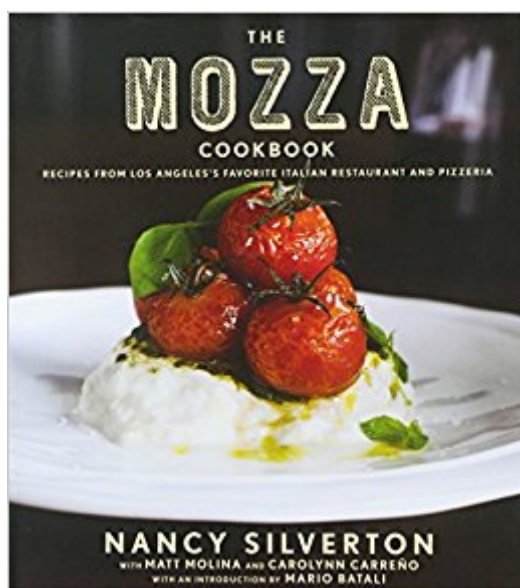


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The Mozza Cookbook: Recipes From Los Angeles's Favorite Italian Restaurant And Pizzeria



Synopsis

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 Panicle, 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, Burricotta 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.

Book Information

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Customer Reviews

“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

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. Carolyn Carro 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.

Nancy Silverton is a fabulous chef that I have followed for years. Her food is exquisite and her

cookbooks are beautiful. I fell in love with the pictures in this cookbook long before I cooked a single recipe but, in cooking many of them, I was not disappointed. I have used numerous of the recipes in this book and each and every one of them is well-written and easy to follow and execute. They all turn out really well and are super tasty. I recently had the opportunity to dine at Mozza and was thrilled to see many of the dishes in the book were still on the menu and they tasted just like the recipes I'd been following...although so much better at the restaurant with Nancy cooking them instead of me. ;-)

This is one of my favorite cookbooks and go-to for dinner parties.

Victoria Allman
author: A Chef's Journey with Her Captain

I love and share the few recipes I've tried. We had fun with their pizza dough. My favorite recipe is Peperonata with Ricotta Crostoni. I eat it with everything! I will try more recipes, because they are tasty.

Finally, an Italian cookbook with California flair that has refreshingly new ideas, thoughts, and recipes. As mentioned in the beginning of the book, the recipes are long, but very thorough. It is definitely a foodie's cookbook and am grateful for the research and testing done on the recipes. I particularly like the recipes with burrata that use different ingredients from the usual roma tomato and fresh basil. Finding some of the ingredients may be challenging, but I look forward to the hunt.

What a great book. I already made several of the recipes. Great book!

make the pizza!!!! you will never want a regular order in pizza!!! wow!!

In my opinion, Nancy Silverton's culinary talent is unassailable. I have never had a meal at any of her restaurants that was anything but perfect. So when I had dinner at Mozza Osteria not long ago, I knew I had to get this book. I am not disappointed. The gorgeous photos of the many of the dishes perfectly convey the focus on flavor and presentation that make dining at Mozza such a wonderful experience. As with any restaurant cookbook, there are recipes here that I will probably never make because of the many steps involved in the preparation. However, there are many, many more recipes in this book that are within the reach of home cooks and kitchens than almost any other restaurant cookbook I own. The pizzas are relatively simple, and explode with flavor, and many of the entree recipes include the side dish in the preparation. Wine pairings are included for most recipes. As always, the success of the recipes here relies on the ingredients, a point which Silverton

stresses again and again. Some of the ingredients are hard to find, but worth seeking out for the best results. In that regard, the Mozzarella Bar recipes prove to be the most challenging in the book, even though they are among the easiest. I have tried too many brands of burrata to count, most of which I have discarded after one bite. I personally would not bother to make the burrata recipes unless I could get it from one of Silverton's recommended suppliers, Gioia. To do otherwise would yield disappointing results no matter what the other ingredients are. I don't have a problem, as one reviewer does, with the substituted pizza dough. Silverton explains the reason why, and as a long-time fan of her LaBrea Bakery breads and baked goods, I accept the reason for the substitution. I highly recommend this book for the recipes and as a lasting souvenir of the all too ephemeral experience of having dinner at Mozza.

Excellent book as you would expect from the Chef, well done

This cookbook gives you lots of information about Nancy's restaurants and interesting comments which helps you understand why this woman is a great cook and can create great restaurants. I actually bought it to get the pizza directions and recipes and it does produce an amazing pizza dough. Just know that it takes you most of the afternoon to get it ready for dinner. Lots of work and the amount of dough produced could feed the neighborhood. The rest of the recipes are a little too specialized for regular families and most of the recipes take a lot of time. If you want a fun read and want to understand Nancy Silverton, this is the book for you. As a cookbook, there are better buys.

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