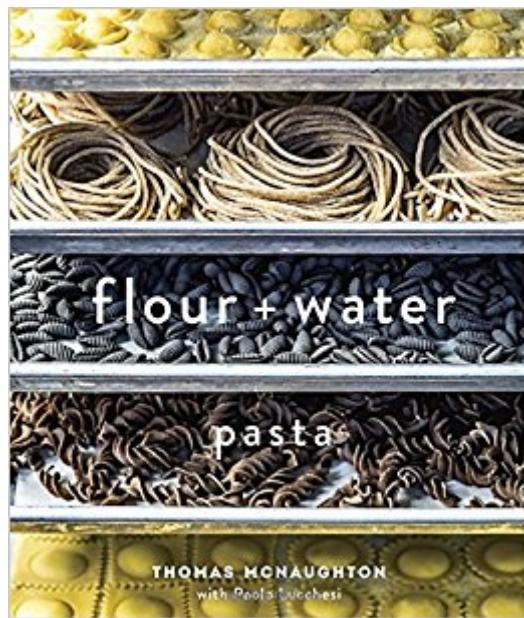


The book was found

Flour + Water: Pasta



Synopsis

An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, flour + water includes fifty seasonally influenced recipes for home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortelloni with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

Book Information

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Customer Reviews

“Without a doubt, Thomas represents the new American chef who is bringing pasta to the forefront of American cuisine. His passion is on display daily at flour + water and this book allows you to immerse yourself in the world of a truly talented chef.” Michael Tusk, chef/owner of Quince and Cotogna “Pasta is my life. And for me, it is always such a rare and beautiful thing when someone else shares your passion and dedication to such a simple thing as a noodle. Thomas not only writes about pasta, but you get the sense when reading flour + water that it is his life too.” Marc Vetri, chef and author of Rustic Italian Food

Ã¢ “You might think that a comprehensive tutorial in pasta making would be dry, but youÃ¢ â„¢d be wrong. I read flour + water in one sitting, fascinated by the lively story of one of San FranciscoÃ¢ â„¢s great restaurants and the smartly written, easy to follow recipes. This is an enchanting, inspiring book.Ã¢ “•Ã¢ “•Daniel Patterson, chef and author of Coi
Ã¢ “There is a romantic, rustic, mysterious consonance about both Thomas and flour + water. ItÃ¢ â„¢s easy to lose yourself in each recipeÃ¢ â„¢s seeming simplicity beforeÃ¢ “•WHOOSH!Ã¢ “•youÃ¢ â„¢re consumed with complexity, wisdom, expertise, and sincerity you might have never expected. This is my favorite part about great chefs and their food.Ã¢ “•Ã¢ “•Christina Tosi, chef/owner Momofuku Milk Bar Ã¢ “Flour + Water is nothing short of brilliant. For anyone who adores great pasta and wants to truly understand the craft behind it, this gorgeous cookbook is a must-have. Thomas is creative, passionate, and has amazing energy; he also has the hands of a nonnaÃ¢ “•a rare thing for sure. IÃ¢ “•Ã¢ “•Barbara Lynch, chef and restaurateur

THOMAS MCNAUGHTON is the executive chef and co-owner of flour + water, Central Kitchen, and Salumeria in San Francisco. He has worked at some of the most respected restaurants in San Francisco, including La Folie, Gary Danko, and Quince. He has twice been nominated for Rising Star Chef of the Year by the James Beard Foundation. PAOLO LUCCHESIÃ¢ “ is a reporter and columnist for the San Francisco Chronicle. Born and raised in South San Francisco, he was the founding editor for Eater San Francisco and Eater National, and has written for Food & Wine, Saveur, and McSweeneyÃ¢ â„¢s, among others.

Great read. I especially loved the backstory of the chefs and restaurant. I followed the directions and the results were amazing.

This book got rave reviews from my peers, but I didn't find it to contain the types of recipes that I would make over and over. However, the photos are great, the instructions are clear and doable, and the types of pasta and combinations of foods were intriguing. A good read.

I just received this book and am very anxious to start cooking! I was inspired to start making my own pasta after a recent cooking class vacation in Perugia. Well, I turn to page 186 for the corzetti with sausage, clams and Fennel but am bewildered that there is NO fennel in the ingredients? Just returned from the farmer's market with fresh fennel so I guess I will have to ad-lib this one!! Can't

really review the book but the pics are fabulous and now I want my own corzetti stamp! :)

I have been making pasta for a long time now but wanted to find new recipes. Well this book is amazing! So many interesting recipes and new ideas. It is beautifully laid out and has a lot of great information. Highly recommend if you love pasta!

Only buy if you are a legit chef or trying to impress someone. The recipes, while amazing, are extremely complicated and I wouldn't know where to go to look for the majority of these ingredients. Not to say this is a bad book. But there's definitely no recipe for carbonara in here.

Part travelogue / biography but mainly a cookbook, Excellent guidance in making non-run-of-the-mill pasta. I felt this book gave me the proper reverence and appreciation of pasta and its place of honor in Italian kitchens.

This is a fantastic book. I have spent cooking time in Bologne and in Brescia. These are classic classic!!! Fabulous find. Your pasta will be totally authentic if you follow these instructions. I could have saved thousands in cooking class fees but wouldn't have known how authentic and real this collection of recipes is (because...well Italy). I bought a copy for me and now I am buying one for each of my chefs. One of the best most clearly written books on classic pastas.

I call this book my, "pasta bible". I cannot say enough great things about the recipes, helpful hints and detailed guidance throughout the recipes. You have to read the entire book. You cannot just open to a recipe and make it work. The history of these fabulous men and how they got to where they are as well as well as how making great pasta happens. You will not be disappointed! I own a small Italian deli and market and use several of the recipes through out this book. We sell out every time!! The Bolognese is superb and our best seller by far. Even for the home chef...essential pasta making info that will help you make the silkiest pasta ever! Kudos to Thomas and gang. Some day I will get to the actual Flour + Water establishment!

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