



Puglia in cucina

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The heel of Italy's stilettoed boot, Apulia is a peninsular region with ancient roots that plunge deep into both land and sea. *Puglia in cucina* is a heavily visual survey of traditional Apulian cuisine, which features an abundance of produce, fish, and seafood. The interior text is scant and the recipe instructions are brief—this cookbook is best suited to experienced cooks who are knowledgeable about the details of cleaning anchovies, sealing chilli peppers in oil, or how long to fry garlic until it is pungent.

Food historians, cooks who like to dig deep into the study of culinary traditions, and those who appreciate a bilingual volume so they can practice their Italian as they cook will appreciate all eighty of these recipes. As much a travelogue as a cookbook, with its brilliant photographs of prepared dishes, food markets, fishermen, street scenes, and local architecture, this sumptuous book is also a good reference for travelers, both before and after their journey.

RACHEL JAGARESKI (Cozy Up 2016)

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