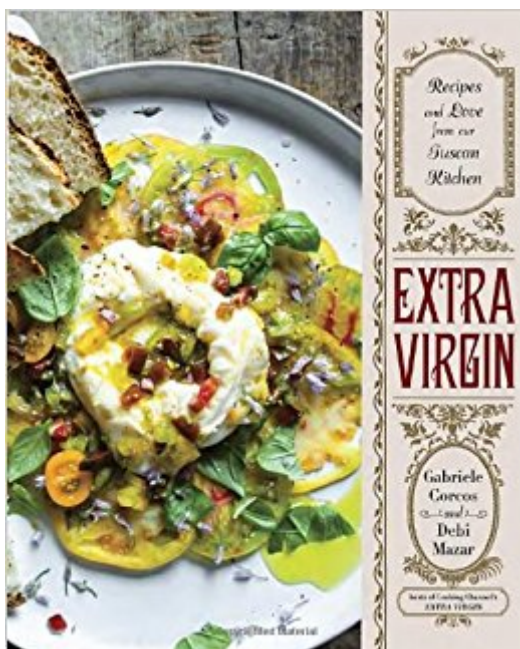


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Extra Virgin: Recipes & Love From Our Tuscan Kitchen



Synopsis

Debi Mazar and Gabriele Corcos, hosts of the Cooking Channels's hit show Extra Virgin, bring together food, family, and style in a celebration of the pleasures of the rustic Italian table with 120 recipes for simple yet exquisite meals that are accessible, full of fresh flavor, and easy to prepare. Debi Mazar and Gabriele Corcos are ambassadors of contemporary Tuscan cooking. In Extra Virgin, Gabriele is a traditional Italian with a big heart, and Debi is an outgoing, brash New York City girl. Their sassy and playful exchanges illuminate what's important in everyday life: good food and a lot of love. Ranging from traditional antipasti and soups to their spin on entrees, pizzas, and desserts, recipes include Pecorino and Honey Dip, a sweet and salty way to start a meal; tangy, luscious Grilled Apricots with Goat Cheese Ricotta, inspired by wild Tuscan apricot trees; and Sausage and Beans, which offers hints of fennel in a Tuscan red sauce. Here, too, are Braised Artichokes softened in guanciale-infused oil, Breakfast Pizza, and Coffee Granita just as Italians make it. So flag these recipes, get sauce on them, let splashes of olive oil mark the pages, and invite Debi and Gabriele's charisma and passion for cooking to spill into your kitchen.

Book Information

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Customer Reviews

"I love this book for the same reasons I love Deb and Gabriele. It is filled with passion and reminds us all how food always brings people together." —MICHAEL SYMON
"Gabriele and Debi create rustic Italian food the way I like it: cooked at home for family and friends. Like vinegar and oil,

Gabriele and Debi are brilliant opposites and everything they touch is better and more delicious."

•MARIO BATALI "Extra Virgin is a terrific book. I want to eat at Gabriele and Debi's house. Now."

•ANTHONY BOURDAIN "I was married in Tuscany and the food of this region is straight-forward, earthy, romantic yet rustic, is very special and evocative to me. This book, like Deb, is a true beauty."

•RACHAEL RAY "Debi and Gabriele's Extra Virgin makes me yearn for the flavors of Italy. Amazing pastas, sun ripened salads, and savory dishes from the grill and the oven. Angry Lobster pasta, please."

•BOBBY FLAY "There isn't a kitchen I would rather eavesdrop and peep into than Gabriele and Debi's. Extra Virgin has smartly chosen recipes, deft cooking, and drips with easy going sensuality."

•ANDREW ZIMMERNA "Recipes made with love by two people truly in love are what you have here. This book is the perfect place to turn for their delicious recipes and love on a plate."

•SUNNY ANDERSON "The spirit of Tuscany and its delicious, heartwarming, family-oriented cuisine is all over this beautiful cookbook, and will inspire home cooks everywhere."

•NANCY SILVERTON "Extra Virgin is a soulful cookbook that brings love of food and family together with healthy, light, and luscious Italian dishes. Their book left me wanting more as only food and love can."

•CAT CORA "This is a beautiful book rich and gloriously realized. I can't wait to open some wine and start cooking!"

•GEOFFREY ZAKARIAN "I can't wait to share this book with my wife, because believe it or not, I may be the chef, but she rules the kitchen."

•MICHAEL WHITE "This is the definitive Tuscan cookbook, filled with savory recipes, gorgeous photography, and charming anecdotes."

•DREW NIEPORENT "I can't cook to save my life, but if I could, I would walk vicariously into Debi's kitchen wearing her black patent stilettos, and scream in my best Brooklyn accent, "Get it while it's hot!"

•MADONNA "Mmmmm! Tuscan-y! Yum, yum, yum!"

•PAUL PEE-WEE HERMAN "This book is delicious."

•REUBENS "This book is delicious."

•MARTIN SCORSESE

DEBI MAZAR made her film debut in Martin Scorsese's Goodfellas, has appeared in more than fifty feature films, and is known for her role on HBO's hit series Entourage.

GABRIELE CORCOS was raised in Tuscany. Together they are the producers and cohosts of Cooking Channel's primetime show Extra Virgin and the creators of UndertheTuscanGun.com. They live in Brooklyn with their two daughters.

I love Debi and Gabriele's show on the Cooking Channel. I've made many of their recipes and they have all garnered stellar reviews. They have made me fall in love with Tuscan food and I couldn't be more happy with this gorgeous book that was just delivered. I was thrilled to see that the book has the Roast Pork recipe with sage and rosemary - one of the best pork loin recipes I have made. The book is beautiful and the photos are stunning!! I'm editing this review as I have had further time to review the book - and am pleased that many of the recipes from the show are included in this book. I'm of the school (being the founder of the Cookbook Junkies) that I'd rather have a beautiful book in my hand than a sheet of paper while cooking. I can wholeheartedly recommend Gabriele and Debi's recipes - they work, are rustic and delicious. The beef stew, lasagna, pasta alla gricia, and tiramisi are just a few of the dishes I have made and are perfect - and am looking forward to the risotto with carrot honey that I am making this week as well as many others. Gabriele has given me permission to start a group to cook through the book so - please come join us! Search Cooking through Extra Virgin - Recipes and Love from our Tuscan Kitchen on Facebook.

Being Italian I thought, "do i reeeally need another italian cookbook??" Yes! I did. This book is so enticing and mouthwatering. Even recipes I write off initially as ones I don't want to try turn out amazing! I especially appreciate the short stories about the food and their family history. Each recipe feels like a quick little 30 minutes spent in their company. I personally despise entertaining and throwing parties, but the way she encourages people and shows examples of what to have for napkins and serving pieces really put me at ease. Buy the book! Your tummy will thank you.

This book is fabulous! Everything I have made has been delicious and very truly Italian. The sauces are just as you would get in Italy. The flavors are simple yet delightful. It is my go to cookbook for everything Italian. Italian food is not difficult. It should be basic, no special tricks, and this book delivers. The Red Sauce is the staple. My neighbor is Italian and I made this sauce one night. She said it was better than her family's. I cook mine until it is nice and thick. Nothing worse than runny sauce. The cooking time also gives the flavors time to blend together. You can't go wrong buying this book. If you want authentic Italian, this is the resource to get.

I stumbled over the Extra Virgin television show one day while channel surfing, and to my great joy I have watched every show. I was wishing Debbie and Gabrielle would do a book, and this is it. I love the recipes, the photos and stories are lovely. I look forward to buying more books from them in the future. Bring it on!

I love Debi and Gabriele's show, it is the best cooking show that I have ever seen, like ever. I made a few of the recipes, they are in the cookbook as well and wow, so good. I have to thank you guys for one particular recipe, Sausage and Beans, my husband made it for me after we watched your show and we said that looks good.. He made it for me the next day and I will never forget tasting that for the 1st time, it is perfection. What I like about your recipes Gabriele is that you only use a few ingredients and the end product is delish. Cooking like a true Italian. My family lives in Italy now, Rome and Capalbio, so I've been there a lot. That is exactly how they cook too, very few ingredients and delicious food in the end. Real Italian food tastes NOTHING like the so-called Italian food here. A true Italian wouldn't be caught dead eating the so-called Italian food here that is packed with fat and after you eat it you want to take a 5-hour nap. I want to thank you both for inspiring me to be better not only in the kitchen but in life as well. Great great book you guys, Giada's got nothing on you Gabriele !!!!!

The recipes are fabulous and reliable, lovely - such a gift to have Gabriele and Debbie's pure expression of Tuscany. The photos, however, could've been better, more focused - a bit too blurred. Though the photos aren't the food itself, they represent the food, and, to me, don't represent well. I would, though, recommend this book to anyone based on the joy with which the recipes are given to us all and the perfection of the food's soulfulness. This Tuscan food is truly a celebration of life. I look forward to more from Gabriele and his tradition's gift of this essential, beautiful-in-it's-simplicity, lovely cuisine.

We all know what we have to do to live well, lose weight and feel good. It's not about the diet, but the food and how it is prepared. I found the recipes in this cookbook to be simple and healthy. I bought this cookbook after watching the Extra Virgin cooking show on the Cooking Channel. This is the way my mother ate when she was a kid and she just celebrated her 98th birthday. I only wish I had fresh, organic fruits and veggies growing outside my door like they do in Tuscany. Makes me want to move to Italy. Do yourself and your family a favor and buy this book. I bought the digital copy and I'm going to buy the hard copy as well.

As a fan of the show, there was no way I was NOT going to buy this cookbook, but you certainly don't have to be a fan of the show to appreciate the beautiful simplicity of this cookbook. Debi and Gabriele have put this book together with the same combination of food, family, and love that makes

the show so much fun to watch. The recipes speak for themselves, are strong and traditional, and are the kind that are meant to be eaten with the family. The photography conveys the visual element of the food perfectly, and the shots of Deb, Gabriele and the girls only add to the overall sense that this food is accessible. Layered in between the recipes and photography is narration by Debi and Gabriele that brings home the connection between this Tuscan cooking tradition and the family that cooks and eats it together. (Now all I have to do is find a store that carries guanciale!)

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