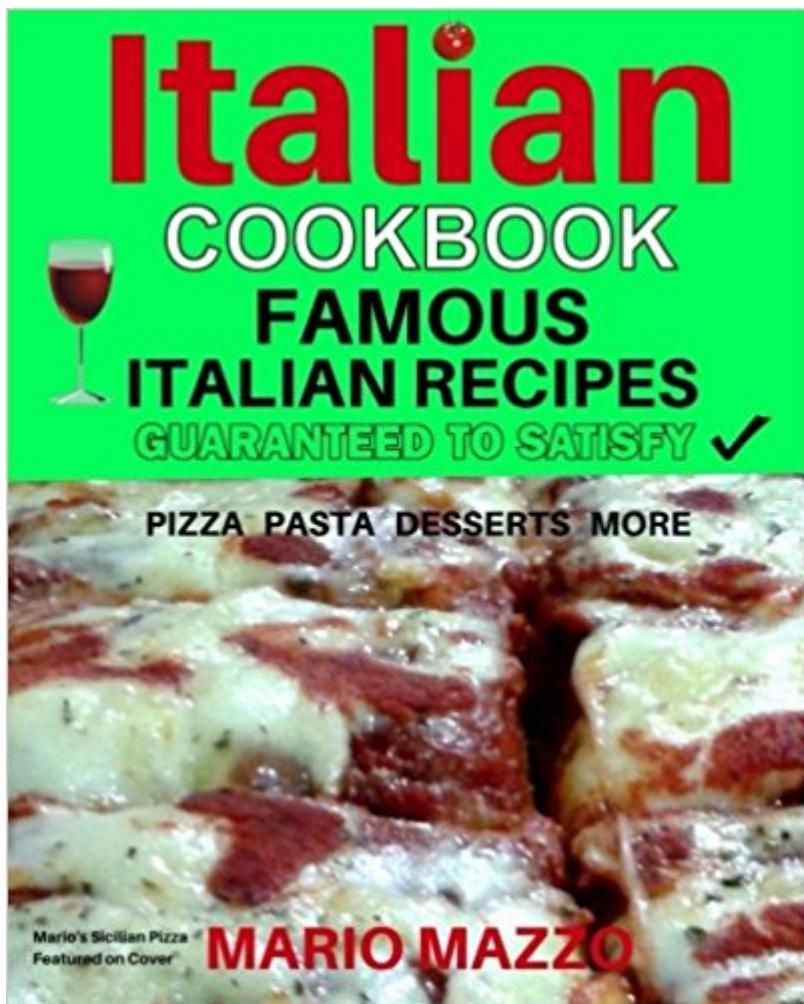


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# Italian Cookbook: Famous Italian Recipes Guaranteed To Satisfy: Baking, Pizza, Pasta, Lasagna, Chicken Parmesan, Meatballs, Desserts, Cannoli, Tiramisu, Gelato & More





## Synopsis

Do you want only the best Italian recipes? Like the Italian food served at great restaurants? Then this is your book! Faa-ged-aboud.Â Hey, even picky eaters love these fantastic recipes. Cook like an Italian chef today with this #1 BESTSELLER ITALIAN COOKBOOK! Beginners also enjoy cooking these easy recipes at home. Want to bake a Pizza orÂ Lasagna? Or how about some desserts like: Biscotti, Tiramisu, Cannoli, Gelato or Rainbow Cookies? They&apos;re all in here. You&apos;ve clicked on right book.Â There&apos;s even some stories with pizza trivia, tips and secrets for making the best Italian food ever! DID YOU KNOW? Most Italian cookbooks don&apos;t have the long list of famous recipes as seen in this book. That&apos;s depressing isn&apos;t it?Â And that&apos;s why I wrote this book! Don&apos;t believe me?Â I&apos;ll prove it. Just take a peek inside my table of contents and compare it to most of the other Italian cookbooks and you&apos;ll see what I mean. People like trying to make all kinds of tasty dishes from Italy, but with these Italian-American Classic recipes you can&apos;t go wrong.Â What I&apos;m saying is that the food in this cook book rocks!!&apos;m not hyping this cookbook up, I&apos;m being serious.Â So don&apos;t be fooled by many other cookbooks out there. This book sometimes sells more copies than some of the famous celebrity chef&apos;s cookbooks. The proof is in the quality of the food and easy to follow directions. SEE SOME PICTURES OF THESE RECIPES ON MY SITE New photos are sometimes added on my website at [mariomazzo.com/recipe-photos](http://mariomazzo.com/recipe-photos) Why is this book better than the others? 1) ONLY 5 Star Traditional Italian American Classic Recipes. 2) ALL recipe versions here are the Best of the Best including the desserts. 3) TOP 3 PIZZA STYLES plus a great calzone recipe. 4) Super Low Price with (no need to buy multiple books). 5) No Filler Recipes wasting space and your time. 6) SUPER EASY DIRECTIONS making this book great for beginners. 7) LINKS TO MY WEBSITE giving you pictures, a blog, and also a pizza tutorial. ABOUT THE PIZZA RECIPES IN THIS BOOK I know that pizza making can be a little tricky in the beginning but don&apos;t worry. I&apos;ve included many tips and even a link to my Sicilian Pizza tutorial. It&apos;s like going to pizza school. So go ahead and use the all purpose flour tonight. Later you can perfect your pizza. I OFFER FREE EMAIL SUPPORT TO ALL READERS WITH THIS BOOK YOUR ITALIAN CUISINE SHOULD TASTE LIKE IT CAME FROM A 5 STAR RESTAURANT AND CAN EASILY BECOME YOUR GO TO BOOK WHEN MAKING ITALIAN FOOD. SOME FAMOUS ENTREES + DESSERTS INCL HERE ARE\* NY PIZZA - Sicilian Pizza - CHICAGO DEEP DISH PIZZA - Calzone Recipe\* Homemade Fresh "Pasta" Dough Recipe + HOT SUBS too\* Eggplant & Chicken Parmesan, Lasagna, Meatballs, Chicken Marsala\* Caprese Salad w Buffalo Mozzarella Cheese with a Delicious Balsamic Reduction Dressing\* DESSERTS: Tiramisu, CANNOLI, Biscotti, GELATO, Cheesecake

plus more...YOU GET A FEW TOMATO SAUCE RECIPES!YOU GET AN AMAZING ALFREDO SAUCE RECIPE THERE'S EVEN VODKA SAUCE + PESTO SAUCE HERE!"Chefs from all around the world cook these classics, I hope you will too" ~ Mario

## **Book Information**

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## **Customer Reviews**

Mario Mazzo, a cookbook author, professional chef, and bartender worked in restaurants and country clubs in the U.S. While living in Thailand in 2013, Mario took a basic culinary course to make restaurant quality Thai cuisine. His specialties incl: Pizza, Calzone, Eggplant Parmesan, Alfredo sauce, tomato sauce, Stir Fried Chicken, Fried rice, Lo Mein, gourmet sandwiches, soups, omelets, crepes, French toast, Chocolate Chip Cookies, Banana Bread, fresh hot Apple Pie from scratch, plus other delicious treats. His first cookbook "Italian Cookbook: Famous Italian Recipes Guaranteed to Satisfy" launched in 2016 and he plans to release other cookbooks featuring more 5 Star Classic Recipes. Born in Brooklyn, NY and raised there as well as Central New Jersey, Mazzo is no stranger to great Italian & Chinese cuisine, since that's what the area is known for. And also Tex-Mex since he's lived in Texas several years. Growing up as a teen in the NY/NJ area close to all of the best restaurants, he's learned many tricks & so called secrets. Quotes from Mario: "I've devoured lots of pizza in the Tri-State area in my younger years, probably way too much." "The Italian immigrants making those delicious pies can make a pizza like nobody's business. And as my grandfather used to say, they really go to town!" More from Mario: "It's hard to keep up with those pizza guys, so when I'm in Italy or NY I always grab a few slices instead of making pizza myself. It's nice to take a break from cooking and have the pros

cook for you. My goal now is to share all of that culinary love with the world by publishing cookbooks that feature the best recipes people can get their hands on. I really love digital e-books since they can be easily downloaded in seconds via the internet. I've created a free mini e-book giving away secrets to make 2 great sauces. Get them exclusively on my website at [mariomazzo.com](http://mariomazzo.com) FIND ME ON SOCIAL MEDIA Twitter = @ChefMarioMazzo Facebook = [mariomazzorecipes](http://mariomazzorecipes)

This cookbook has favorites like Pizza, and Chicken dishes with included ingredient sizes and serving sizes. My favorite thing offered in the book aside from the dishes are the knowledge on cooking ingredients, it reminds me of my favorite Gordon Ramsey cook book because he does exactly the same thing. Reading this I have learned about tomato sauce, pasta, cooking times, yeast, flour, and many other cooking things worth knowing. My favorite dish that I will 100% be making is the Baked Ziti with Ricotta, I loved Baked Ziti but I always use recipes from google and never a cookbook. I will also be trying the Chicago Deep Dish Pizza. The only downside of the book is that the author does not provide pictures of the food. When I am reading this book, I imagine the food looking beautifully cooked but not everyone knows exactly what they are cooking is supposed to look like as a finished product.

This inexpensive Italian Cookbook is really nice. It starts out with an introduction to the book, a bit about the author, kitchen safety tips, recipe abbreviations, recipe equivalents which come in handy, cooking conversion. The reader learns about using quality ingredients, cheese tips and more. Learning about what flours to use for what, the different yeasts. Plus, which in my mind is very important is the different kinds of pasta and cooking times. The best tomato sauces are important too in any great Italian dish. The recipes include pizza's, chicken recipes, meat recipes and even a few dessert recipes. If you are looking for a great Italian recipe, this book will give you a great start for that perfect meal. No complicated instructions to follow. Servings, cooking level and instructions. A perfect cookbook! This review is done strictly voluntarily and thoughts are my own.

I love all twenty of the recipes in this book. My favorites of course are the New York Pizza, Penne alla Vodka, and the Ricotta Cheesecake. The author of this book really put a lot of thought and information into this book. This book has a lot of great tips and a lot of helpful insight into the world of cooking. Including choosing quality ingredients, kitchen safety, recipe abbreviations, measurement conversions, and the different types of pasta. This book is great! In your quest for the truth about this product, I hope that you have found my review both informative and helpful. And as

always, HAPPY SHOPPING!!!!

Read this book on kindle and no doubt some old time favorites- extremely easy to read and follow directions. What I believe most would enjoy about this cook book is that the ones you would have in your recipe collection are here-nothing for the complicated huge ingredient shopping list- but easy enough and true enough to authentic restaurant favorites it would not keep you from saving 20.00 a plate at some white table cloth restaurant. having a husband from Sicily these recipes are must have and true Italian is not a huge complex procedure (fresh ingredients) and cook with LOVE>Recipes such as the picante are super fast and you will find the flavor so delicious no one would doubt you spent hours on the dish-we serve ours over pasta - the simple sauce is also one of our favorites except with white mild fish instead of chicken. For a beginner Italian cook this book would be a real winner-for a cook that considers the kitchen for her family a major part of the home- I would not want to not have any of these recipes and be a good to collection.

True Classic Italian cooking, this cookbook will make your mouth water while reading each recipe. It has history, trivia questions and detailed recipes for you to enjoy all thewhile you are spoiling your guest with a true Italian feast. The directions are easy to follow with step by step instructions. I'm so glad that I downloaded this book, it will be one that I will use time and time again.

Only 20 recipes but a very good deal since this is only 99 cents! It does have recipes for the classic Italian dishes and the recipes are very well written and simple to follow. Glad that I added this one to my collection because I enjoy helping out those with a true love for cooking and not just celebrity chefs!

Lots of good tips and advice along with 20 classic recipes make for a wonderful cookbook. The writing is easy going and doesn't make assumptions that you are a master chef. The basics of making the dough for the pasta are clear and easy to follow, for example. I wanted to just start cooking from the beginning and not stop until I had tried all of the recipes in one night. I highly recommend it.

Have you ever wanted to cook genuine Italian food. Then this is the book for you. Not only do you get recipes, but you get information on how to cook food to make it better. You will not be disappointed with this book.

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