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IN MILAN

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SUNDAY ROASTS

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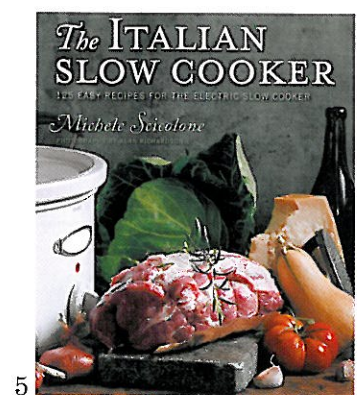
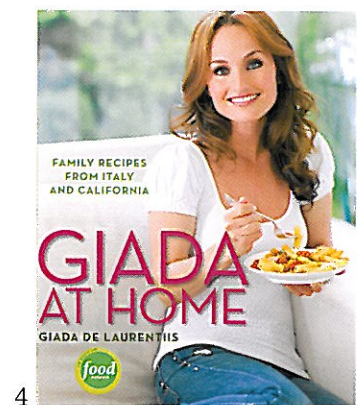
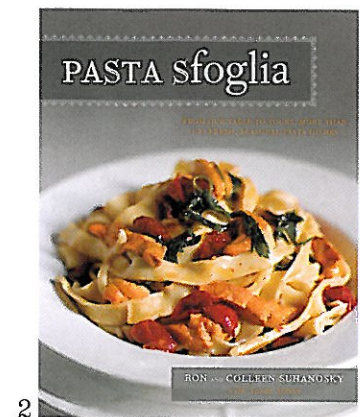
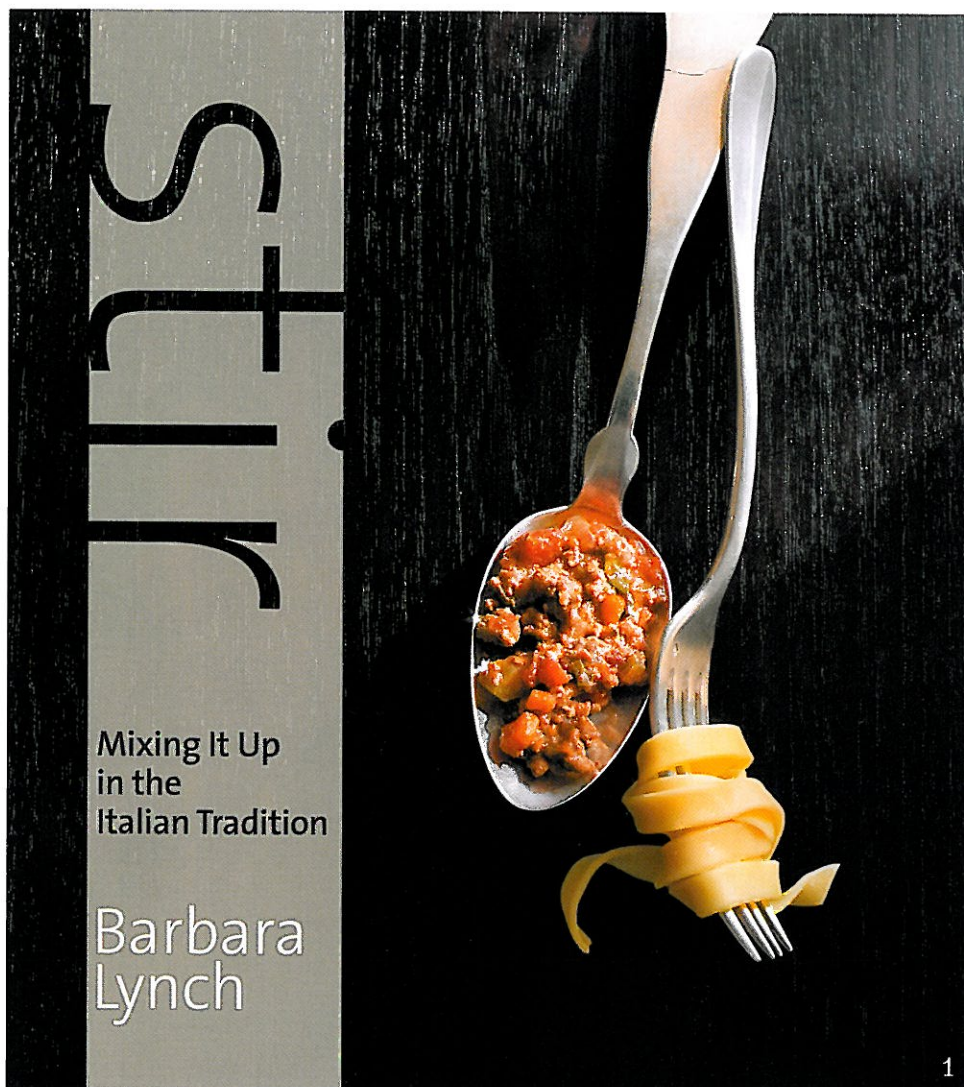


POLPETTE DI
FAGIOLI ROSSI
IN SALSA
PICCANTE P.52

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40+
AUTHENTIC
SPRING RECIPES



cook's books

1 The first book from revered chef Barbara Lynch, *Stir* showcases Lynch's unique approach to Italian cuisine. Recipes such as prune-stuffed gnocchi with foie gras sauce, and Taleggio cheese-stuffed chicken wrapped in prosciutto with tomato and olive salad, are accompanied by visceral photography and useful tips (Houghton Mifflin Harcourt, \$35). **2** *Pasta Sfoglia* is the first book from chefs and restaurant owners Ron and Colleen Suhanosky, who turn some of their popular dishes—like their legendary spaghetti with strawberries, tomato and balsamic—into recipes for home cooks (Wiley, \$30). **3** Two professional chefs visited 30 working family farms in eight regions of northern Italy to collect the unique recipes and anecdotes that make up *The Italian Farmer's Table* (Three Forks, \$20). **4** In *Giada at Home*, Food Network star Giada De Laurentiis offers a fresh spin on Old World dishes that make use of New World ingredients, such as butternut squash soup with Fontina cheese crostini, and grilled asparagus and melon salad (Clarkson Potter, \$35). **5** Cookbook author Michele Scicolone applies Italian ingredients and cooking sensibilities to an American kitchen appliance in *The Italian Slow Cooker*, which features recipes for soups, sauces, risottos and roasts (Houghton Mifflin Harcourt, \$22).