



KNOPF COOKS

2025





KNOPF COOKS 2025

Dear Reader,

Can a recipe be a love letter? What stories does a recipe share about a person, a family, a community?

This year at Knopf Cooks, we are publishing cookbooks and food writing that, we believe, tell stories of our America. These are stories of families, of immigration, of dishes passed from generation to generation. Stories that we are honored to bring into your home kitchens and that, we hope, you will share with others.

Padma's All American, a new cookbook by the beloved, award-winning Padma Lakshmi, is the result of seven years of traveling and tasting, listening and observing for her show *Taste the Nation with Padma Lakshmi*. It is a collection of recipes from the immigrant and indigenous communities she has visited, including many from her own family, showing us what American cuisine really looks like.

James Beard- and IACP-award-winning Hetty Lui McKinnon gives us *Linger*, a collection of salads and sweets recipes based on a year-long series of postpandemic meals she made for friends—all vegetarian, all with her signature flavor-forward Chinese Australian flare.

Earlier in the year, we have Beejhy Barhany's *Gursha*, the first major English-language book to celebrate the incredible cuisine of Ethiopia, and which tells the story of Barhany's journey from Ethiopia to Sudan to Israel to New York.

For Father's Day, we honor all the dads and father figures out there with David Nayfeld's *Dad, What's for Dinner?* Nayfeld, a chef and owner of Che Fico in San Francisco, has written a cookbook to help dads (and moms, and caregivers) get dinner on the table, and make it easy and fun!

If sweets are your thing, look no further than Nicole Rucker's *Fat + Flour*, from her renowned Los Angeles bakery of the same name. She will convince you that cold butter is the way to go . . . and win you over with her cookies, pies, and five(!) different banana bread recipes. Or look to *Morgenstern's Finest Ice Cream* for Nicholas Morgenstern's ultimate ice cream treats.

Not a sweets fan? For vegetables, turn to Kevin West's *The Cook's Garden*. Inspired by the iconic *The Victory Garden Cookbook* (also a Knopf title, many years ago), West teaches you how to grow what you want to eat, and how to cook what you grow. Part gardening guide, part cookbook, this erudite, elegant book is perfect for anyone who loves to read about the natural world, or to cook from it.

We're also delighted to have a new book from acclaimed food writer Ruby Tandoh, *All Consuming*, a deep dive into how—and why—we've *all* become foodies, written with the wit and wisdom that have made Ruby one of our preeminent chroniclers of food culture.

Cooking is thirsty work, so come party with Irene Yoo in *Soju Party* and learn how to eat (and drink! and party!) like a Korean.

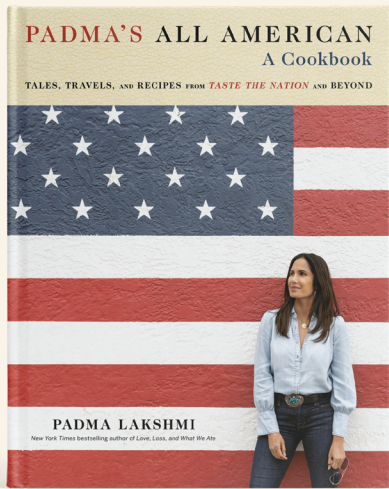
Finally, the ultimate nonna, Lidia Bastianich, shares the secrets of pasta making in the first single-subject book of her storied career, *Lidia's The Art of Pasta*.

These are the stories and recipes that have us excited at Knopf Cooks—books for our America, and yours too.

Best wishes,

Lexy Bloom

Editorial Director, Knopf Cooks



PADMA’S ALL AMERICAN

Tales, Travels, and Recipes from Taste the Nation and Beyond

From the *New York Times* bestselling author and award-winning producer and host of *Taste the Nation with Padma Lakshmi* and *Top Chef*, a stunning cookbook filled with more than one hundred recipes from immigrant communities across America.

“I never had to leave the country to taste the world’s flavors. Wherever you live, come along with me.”

When Padma Lakshmi arrived in New York City in the 1970s, she witnessed firsthand the cuisines of the immigrant communities around her: uniquely their own and yet quintessentially American. Here, in this very personal book—the result of seven years of traveling and tasting, listening and observing for her show *Taste the Nation*—Lakshmi compiles dozens of recipes from the immigrant and indigenous communities she visits, including many from her own family, showing us what really comprises American cuisine. For Lakshmi, food is a lens. Through it, we can explore the influence of an eclectic array of cultures—and come to see, clearly, who we are and how we eat as a nation. *Padma’s All American* gives us a kaleidoscopic view of the vast range of incredible dishes she delighted in tasting on her travels, from coast to coast, and everywhere in between.

From Indian coconut rice and Peruvian tamales with chicken to Afghani dumplings with leeks and scallions; from Oaxacan mushroom tacos to a strawberry, cardamom, and cream cake that will be your new favorite celebration treat, *Padma’s All American* is filled with mouthwatering recipes, adapted here for the home cook—along with profiles and stories from the people who inspired the dishes. *Padma’s All American* is a joyful book—a reflection of who we truly are as a nation, from one of our most essential culinarians.

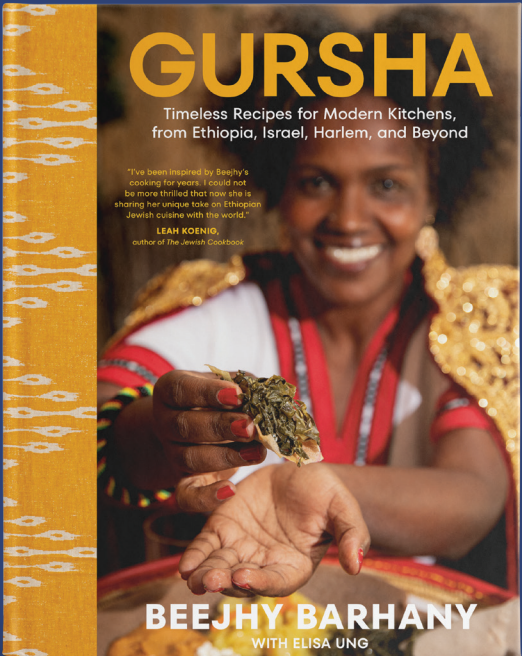
Padma Lakshmi is an Emmy-nominated food expert, television producer, and *New York Times* bestselling author. She is the creator of the critically acclaimed Hulu series *Taste the Nation with Padma Lakshmi*, and served as host and executive producer of Bravo’s *Top Chef*. She is cofounder of the Endometriosis Foundation of America and an ACLU Artist Ambassador for immigrants’ rights and women’s rights. She is the author of *Easy Exotic*; *Tangy, Tart, Hot & Sweet*; *The Encyclopedia of Spices & Herbs*; her *New York Times* bestselling memoir *Love, Loss, and What We Ate*; and the bestselling children’s book *Tomatoes for Neela*.

Instagram TikTok Facebook YouTube PadmaLakshmi

CREDIT: INEZ & VINDOODH



9780593535325 • 11/4/25 • Hardcover • \$40.00 • 8" x 10"
352 pages • Approximately 285 color photographs



GURSHA

Timeless Recipes for Modern Kitchens, from Ethiopia, Israel, Harlem, and Beyond

A joyous celebration of Ethiopian Jewish cuisine: more than one hundred accessible and healthy recipes, stories, and traditions from the intersection of the African and Jewish diasporas.

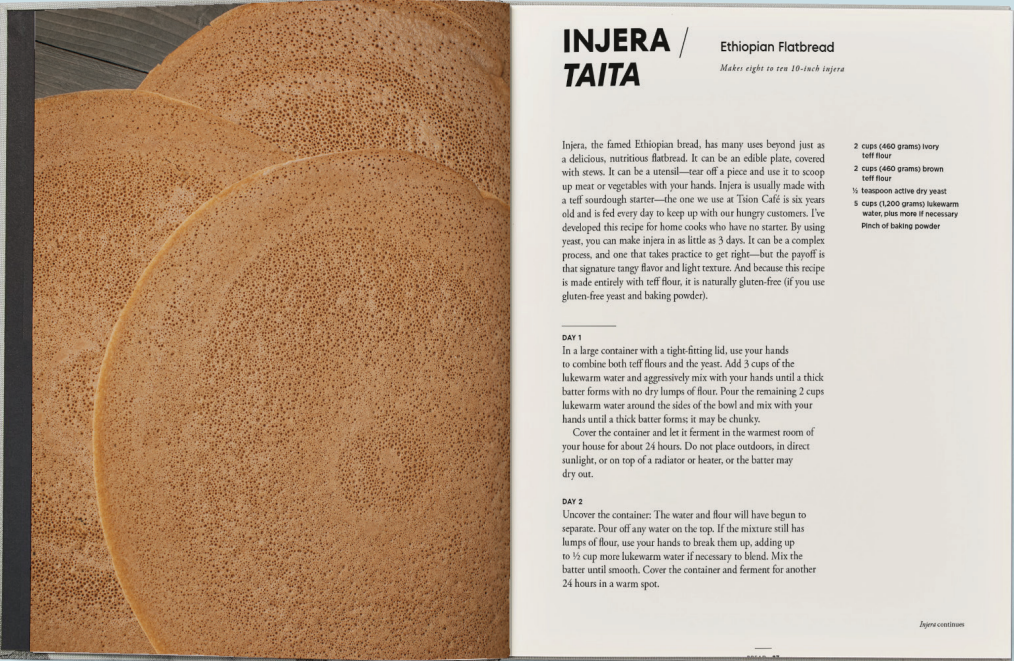
📍 TsionCafe
📍 BeejhyGursha

9780593536674 • 4/01/25 • Hardcover
\$37.00 • 8" x 10"
304 pages • 130 color photographs

In *Gursha*, which loosely translates to “the act of feeding one another,” the acclaimed chef and restaurateur Beejhy Barhany shares the food of the Beta Israel, Ethiopian Jews. She explores the rich culinary history of her native Ethiopia while showcasing the resilience and generosity of her Beta Israel family.

Born in Ethiopia, Barhany fled to Sudan with her family when she was just four, en route to Israel. Eventually, she made her way to Harlem, where she became the chef and owner of the celebrated Tsion Café. In *Gursha*, she tells her story through food, bringing together more than one hundred dishes from her restaurant, her family, and her travels. Her recipes span the traditional (doro wot; shakshuka; legamat, or Sudanese doughnuts) to her own unique creations that reflect her journey (Berbere Fried Fish; Injera Fish Tacos; Queen of Sheba Chocolate Cake). In addition, in these pages readers will meet the author’s friends and family members and learn about ancient Ethiopian Jewish rituals, holidays, and important milestones.

While smaller in number and not as widely known as many other groups of Jews, the Beta Israel boast one of the world’s great culinary cultures. *Gursha* is the first major cookbook to share it with home cooks everywhere.

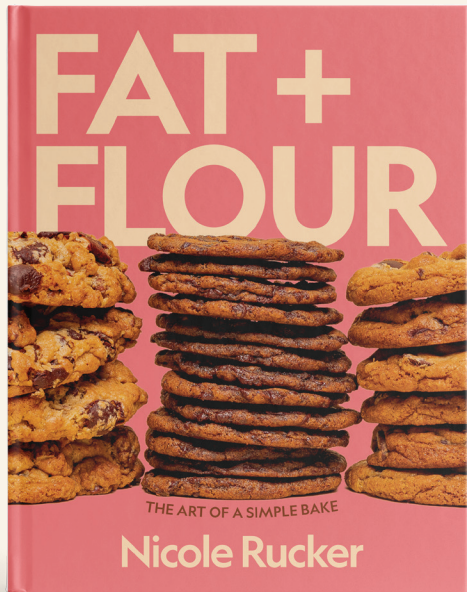


BEEJHY BARHANY fled Ethiopia at the age of four, first making her way to Israel with her Beta Israel (Ethiopian Jewish) family, and then to the United States. After finding that the modern-day fabric of American Judaism did not reflect the stories and experiences of Ethiopian Jewish people, she founded the Beta Israel of North America Cultural Foundation, a nonprofit dedicated to elevating and including Jewish Ethiopian voices and showcasing the cultural history of her people. In Harlem in 2014, she opened Tsion Café, which brings together flavors from Ethiopia, Israel, and New York. It has been recognized by major publications and outlets, including *The New York Times*, *The New Yorker*, and the *Today* show. Barhany and her family live in Harlem.



CREDIT: CLAY WILLIAMS

ELISA UNG is an award-winning writer and book collaborator. Her collaborations include the memoir *Mango and Peppercorns*, which won the International Association of Culinary Professionals (IACP) Award for Literary or Historical Food Writing. She is a former reporter for *The Philadelphia Inquirer* and the former food critic for *The Record* (Bergen County) and northjersey.com.



FAT + FLOUR

The Art of a Simple Bake

A downright delicious collection of recipes for pies, cookies, brownies, cakes, and more—from “pastry queen” (Bon Appétit) Nicole Rucker, chef and owner of Los Angeles’s Fat + Flour.

9780593801789
4/8/25 • Hardcover
\$35.00 • 8" x 10"
224 pages • 164 color
photographs

Fat + Flour is a celebration of the delights that abound when these two simple ingredients come together. Famed for her rustic desserts, homespun pies, and unique flavor combinations, Nicole Rucker is revered as one of America’s best bakers, and in this baking bible she shares the accessible, unfussy recipes that made her name.

From Rucker’s legendary pies—White Chocolate Banana Cream Pie! Stone Fruit Party Pie!—to cookies (Boozy Banana Snickerdoodles!), bars (Abuelita Milk Chocolate Brownies!), loaf cakes (Zucchini and Date Loaf Cake!), and much more, the book is a treasure trove of treats (including not one, not two, but five different chocolate chip cookies, six kinds of brownies, six unique apple pies, and five distinctly different banana breads).

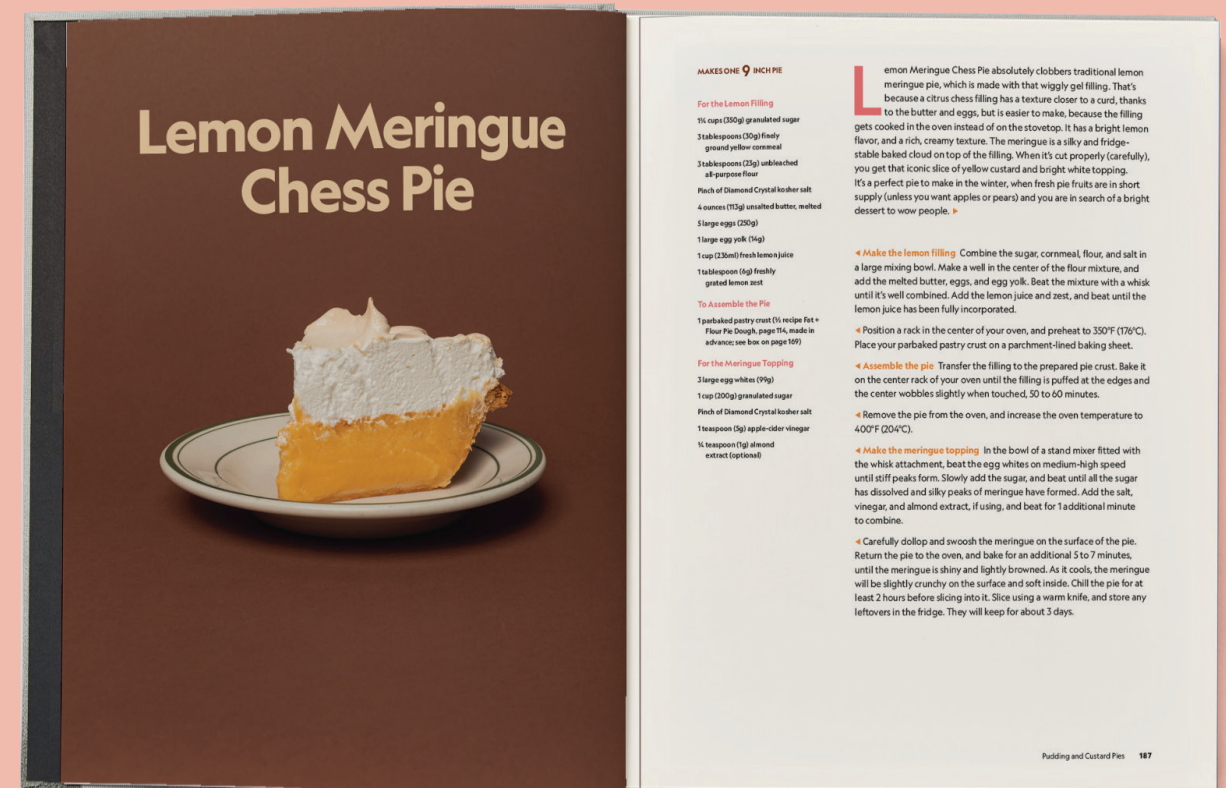
Rucker gives readers everything they need to make bakery-quality baked goods at home—but without the fuss, in part thanks to what she calls the Cold Butter Method, a low-effort technique for melding fat and flour that produces perfect cookies and the tenderest pie dough every time. A cookbook guaranteed to take your baking to the next level.

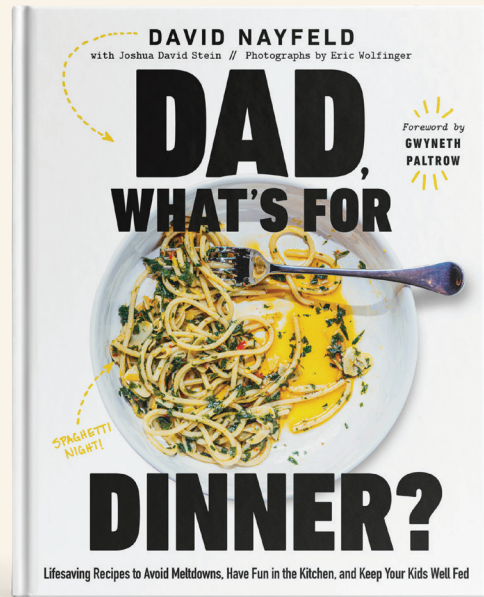


CREDIT: ALAN GASTELUM

NICOLE RUCKER is a chef and author living and baking in Los Angeles. This is her second book. Her first, *Dappled: Baking Recipes for Fruit Lovers*, was nominated for a James Beard Award in 2020. Rucker owns Fat + Flour Bakery with her husband, Blaine.

📸 Nicole_Rucker 📸 FatAndFlourLA





DAD, WHAT'S FOR DINNER?

Lifesaving Recipes to Avoid Meltdowns, Have Fun in the Kitchen, and Keep Your Kids Well Fed

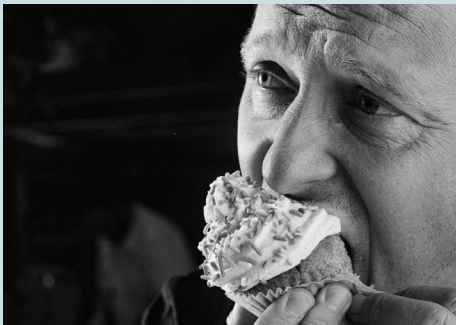
The dad's guide to getting dinner on the table: more than eighty unfussy, uncompromising recipes for weeknights and beyond.

With a foreword by Gwyneth Paltrow

This is a book for dads (and moms, and grandparents, and caregivers, and anyone else who needs to get dinner on the table without cooking the same old thing again). It's a book that believes "kids' food" can, and should, mean more than just buttered noodles or chicken fingers. In its pages, chef David Nayfeld translates his decades of professional expertise into something that all parents can use to become more confident and creative in the kitchen, and better able to care for their toughest customers—their kids.

The result is a collection of more than eighty hearty, good-for-you recipes the whole family will love, from Italian Sausage and Broccoli Lasagna to The Best Fricking Meatloaf in the World; from Tomato and Bread Salad (it still counts as a salad!) to Cuppycakes with Vanilla Buttercream Frosting.

Nayfeld's goal is to empower home cooks, giving them the tools, strategies (the wonders of batch-cooking!), and recipes to break a reliance on frozen foods and takeout. It's a book that helps to bring families together at the dinner table and to raise more adventurous eaters. And, most of all, it's a book that answers the all-important question: Dad, what's for dinner? (or lunch, or breakfast, or . . .)



CREDIT: ERIC WOLFINGER

DAVID NAYFELD worked with some of the best chefs in the world before co-creating Back Home Hospitality and opening the group's first restaurant, Che Fico, in San Francisco, which was named one of the best new restaurants in America by *Bon Appétit* and *Esquire*. He is also the chef and co-owner of Che Fico Parco Menlo, Il Mercato di Che Fico, and Che Fico Pizzeria, and was a StarChefs San Francisco 2019 Rising Stars Chef. Most recently, Nayfeld was named a semifinalist for the 2023 James Beard Foundation Award for Outstanding Chef.

Instagram DavidNayfeld

JOSHUA DAVID STEIN is a journalist, author, and editor. He has served as the editor at large at *Fatherly* and *Out* magazines, the editor in chief of *BlackBook* and *Avenue*, and the senior editor at *Departures*. His work has appeared in *The New York Times*, *New York*, *Esquire*, *GQ*, and *Hemispheres*, among many other publications.



9780593537527 • 5/27/25 • Hardcover
\$35.00 • 8" x 10" • 320 pages
207 color photographs



MORGENSTERN'S FINEST ICE CREAM

An ice cream manifesto, from the mind behind
one of America's best scoop shops.

9780593534847 • 6/17/25 • Hardcover
\$40.00 • 8" x 10" • 368 pages
329 color photographs

No one knows more about scoops and sundaes than “ice cream maestro”
(*The Wall Street Journal*) Nicholas Morgenstern, owner and founder of Morgenstern’s Finest Ice Cream
in New York City. A temple to ice cream, for a decade the shop has been a must-visit destination, known
for its extreme dedication to flavor.

Morgenstern develops each recipe specifically for each individual ice cream, fine-tuning the balance of
sugar and dairy (and forgoing eggs, which make things taste . . . eggy) for the most flavorful ice creams
you’ll find anywhere.

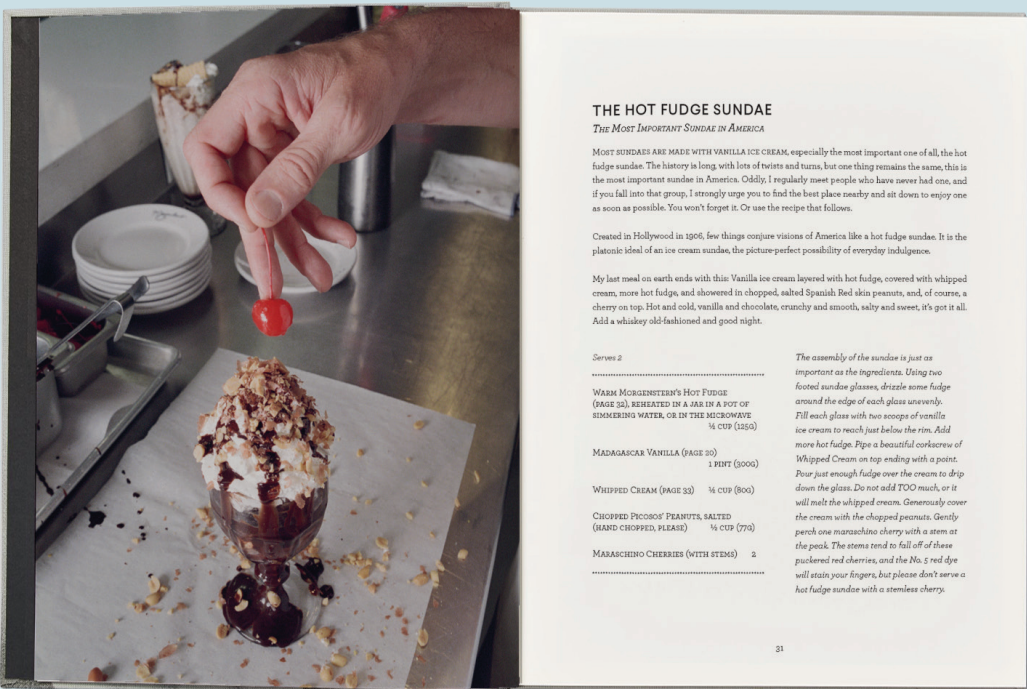
Now, in his first cookbook, he shares the wisdom that he’s accumulated over a lifetime of obsessive
study. From multiple takes on classics like vanilla (French! Bourbon! Burnt Honey!), chocolate (Salted!
Sour! Bitter!), and strawberry (Smooth and Delicious! Chunky! ‘n Cream!) to his own sure-to-be classic
inventions, like Salted Caramel Pretzel, Charred Banana, Tahini and Jelly, and even French Fry, the recipes
in this book will satisfy every taste. And, of course, alongside the flavors themselves are a plethora of
sundaes, sauces, and more, giving home cooks everything they need to churn out professional-grade ice
cream at home.

NICHOLAS MORGENSTERN is an ice
cream operator.

Instagram MorgensternsNYC Instagram NicholasMorgenstern



CREDIT: LUCIA BELL-EPSTEIN



THE HOT FUDGE SUNDAE

The Most Important Sundae in America

MOST SUNDAES ARE MADE WITH VANILLA ICE CREAM, especially the most important one of all, the hot fudge sundae. The history is long, with lots of twists and turns, but one thing remains the same, this is the most important sundae in America. Oddly, I regularly meet people who have never had one, and if you fall into that group, I strongly urge you to find the best place nearby and sit down to enjoy one as soon as possible. You won't forget it. Or use the recipe that follows.

Created in Hollywood in 1906, few things conjure visions of America like a hot fudge sundae. It is the platonic ideal of an ice cream sundae, the picture-perfect possibility of everyday indulgence.

My last meal on earth ends with this Vanilla ice cream layered with hot fudge, covered with whipped cream, more hot fudge, and showered in chopped, salted Spanish Red skin peanuts, and, of course, a cherry on top. Hot and cold, vanilla and chocolate, crunchy and smooth, salty and sweet, it's got it all. Add a whiskey old-fashioned and good night.

Serves 2

WARM MORGENSTERN'S HOT FUDGE
(PAGE 32), REHEATED IN A JAR IN A POT OF
SIMMERING WATER, OR IN THE MICROWAVE
1/4 CUP (125g)

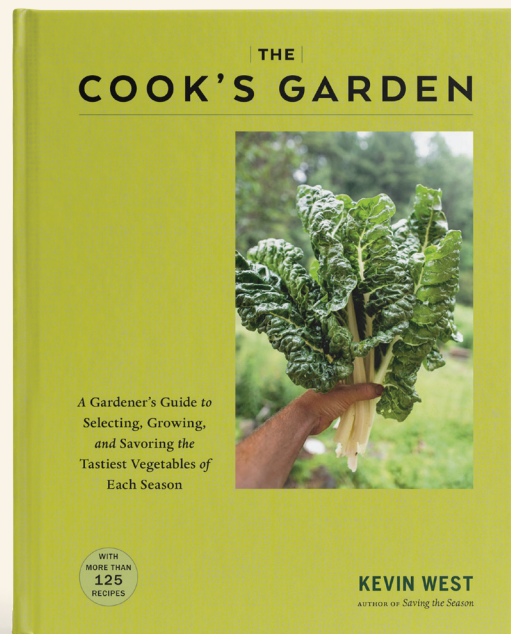
MADAGASCAR VANILLA (PAGE 30)
1 PINT (500g)

WHIPPED CREAM (PAGE 33) 1/4 CUP (80g)

CHOPPED PECANOS* PEANUTS, SALTED
(HAND CHOPPED, PLEASE!) 1/4 CUP (75g)

MARASCHINO CHERRIES (WITH STEMS) 2

The assembly of the sundae is just as important as the ingredients. Using two footed sundae glasses, drizzle some fudge around the edge of each glass unevenly. Fill each glass with two scoops of vanilla ice cream to reach just below the rim. Add more hot fudge. Pipe a beautiful corkscrew of Whipped Cream on top ending with a point. Pour just enough fudge over the cream to drip down the glass. Do not add TOO much, or it will melt the whipped cream. Generously cover the cream with the chopped peanuts. Gently perch one maraschino cherry with a stem at the peak. The stems tend to fall off of these puckered red cherries, and the No. 5 red dye will stain your fingers, but please don't serve a hot fudge sundae with a stemless cherry.



THE COOK'S GARDEN

A Gardener's Guide to Selecting, Growing, and Savoring the Tastiest Vegetables of Each Season

From the critically acclaimed author of *Saving the Season* comes an accessible, comprehensive, and inspiring guide to creating an organic vegetable garden and incorporating homegrown produce into everyday cooking—no matter how much or how little space you have.

For Kevin West, the surest path to a successful garden is through the kitchen door.

And preparing a fantastic meal with homegrown vegetables—the kind of meal that leaves you not only satisfied but grateful—is just what he wants to help you learn how to do.

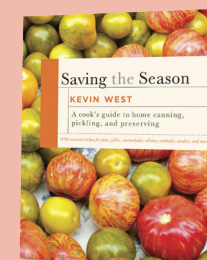
In *The Cook's Garden*, West gives readers the tools and confidence they need to grow organic ingredients at home, whether a few herbs for seasoning, a bowlful of salad makings, or a whole meal. From gardening basics and advice on harvesting to delicious recipes showing how to make the best use of produce in any season—including primers on freezing surplus vegetables, making pantry staples such as canned tomatoes, and effectively using stored produce—this book promises to inspire anyone, even if their growing plot is as small as a window box in a city apartment. As West writes, these easy-to-love, vegetable-forward recipes will also make the most of farmers' market produce and all your seasonal gatherings, whatever their source. West's erudite yet practical book is interwoven with meditations on the beauty, poetry, and spirituality inherent in growing and preparing one's own food. *The Cook's Garden* guides readers through jump-starting their gardens and revolutionizing their kitchens—while also nourishing their minds and souls.

9780593319321 • 8/26/25 • Hardcover
\$45.00 • 7³/₈" x 9¹/₈" • 496 pages
Approximately 210 color photographs

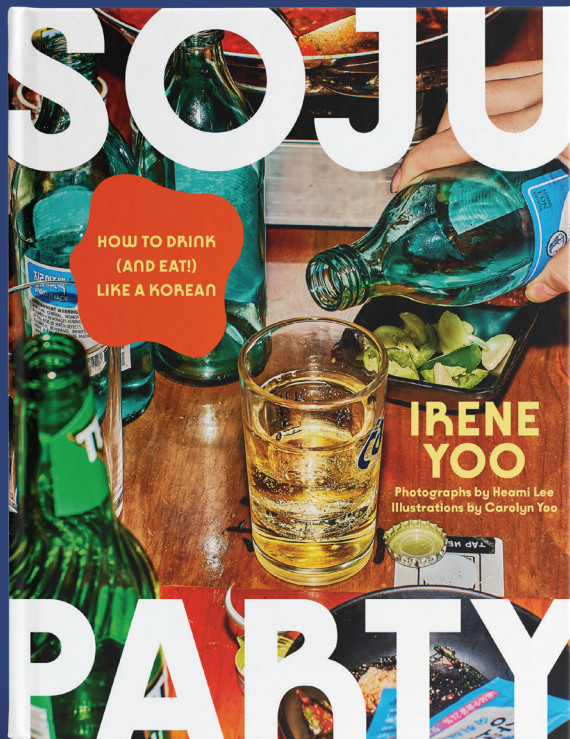


CREDIT: WILLIAM HEREFORD

KEVIN WEST comes from east Tennessee farmers and Smoky Mountain settlers, country people with generations of commitment to growing delicious food. He is the author of *Saving the Season: A Cook's Guide to Home Canning, Pickling, and Preserving* and also coauthored *The Grand Central Market Cookbook* and contributed to *Edna Lewis: At the Table with an American Original*. He lives in the Berkshires, in rural western Massachusetts.



SAVING THE SEASON
9780307599483



SOJU PARTY

How to Drink (and Eat!) Like a Korean

Drinking is an essential part of Korean culture, one that's guided by a complex web of unspoken rules, deep tradition, and lots and lots of food.

9780593802946 • 9/9/25 • Hardcover
\$39.00 • 7" x 9" • 320 pages
Approximately 115 color photographs

With *Soju Party*, food writer, chef, and co-owner of Brooklyn's Orion Bar Irene Yoo has written the book on drinking like a Korean.

She introduces the classic Korean alcohols and how Koreans typically like to drink them, including the viral Milkis Shot and a heart-stopping Seoul Train, and serves up unique cocktail recipes featuring Korean-inspired riffs and nostalgic twists, like a Jujube Ginseng Negroni and a Banana Milk makgeolli.

Of course, you can't drink without eating, and there are plenty of recipes for tasty anju ("drinking foods"), from simple snacks like the salty and sweet Honey-Butter Bar Nuts to essential comfort food like the savory White Ddukbokki and the super-slurpable Kimchi Carbonara, with a dedicated party section featuring the large-format Watermelon Soju Hwachae and sweet-and-spicy Chimaek Chicken. In addition to recipes, Yoo explores the history of Korean drinking, with illustrations explaining proper serving and drinking etiquette, drinking games, food pairings, and more.

A book that promises late nights (don't worry, there's a section on hangovers!), this is a party on the page.

Geonbae!

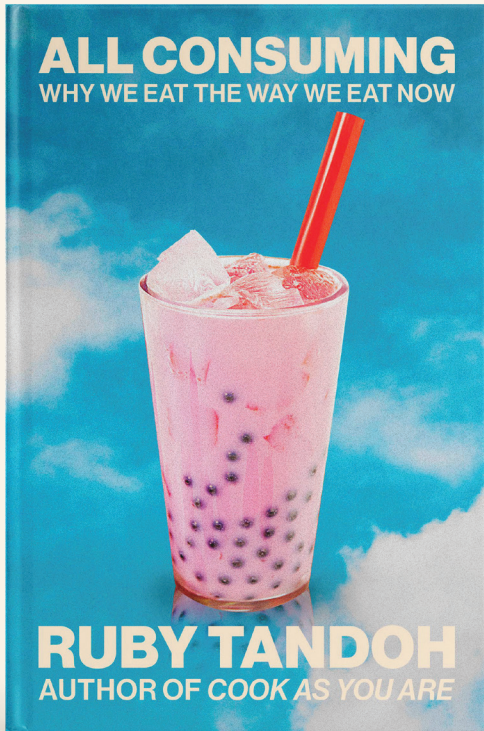


CREDIT: HEAMI LEE

IRENE YOO is a food writer, recipe developer, creator (Yooeating), YouTube cohost (KA KA Studio), and the chef and co-owner of Orion Bar in Brooklyn. Raised in Los Angeles and Seoul, she graduated from the University of Pennsylvania and previously worked as a photo and video producer for Food Network. Her recipes and essays have appeared on foodnetwork.com, on *Food52*, and in *Food & Wine*, and she has spoken about Korean culinary history at the Korea Society and the Museum of Food and Drink (MOFAD). She has been featured in *The New York Times*, *The Korea Times*, and *Bon Appétit*.

   YooEating





ALL CONSUMING

Why We Eat the Way We Eat Now

Hype restaurants. Allrecipes. *The Great British Bake Off*. Food dominates our every waking minute. In this dazzling cultural history, acclaimed food writer Ruby Tandoh traces the story of how—and why—we’ve all become foodies.

9798217207862 • 9/9/25
Hardcover • \$29.00
5½" x 8¼" • 304 pages

Over the past seventy-five years, food has gone from “fact of life” to “national pastime”;

something to be thought about—and talked about—24/7. Our tastes have been radically refashioned, painstakingly engineered in the depths of food factories and hacked by craveable Instagram recipes.

In this startlingly original, deeply irreverent cultural history, bestselling author Ruby Tandoh traces that transformation, exposing how cult cookbooks, bad TV, visionary restaurants and now social media have all wildly overhauled our appetites. *All Consuming* is a deep dive into the social, economic, cultural, legislative, and demographic forces that have reshaped our relationship with food.

From the rise of the hype restaurant to the dream of the modern dinner party; the inescapable pull of Allrecipes to the advent of the TikTok restaurant critic, in these essays, Tandoh questions how our tastes have been shaped—and how much they are, in fact, our own.

“Ruby Tandoh’s sharp, insightful investigation into our evolving mass food cultures—the influences and drivers, weird excesses and absurdities—is a fascinating, sometimes shocking, eye-opener that is also brilliantly funny.”—**CLAUDIA RODEN**, author of *Claudia Roden’s Mediterranean*

“Like it or not, our food culture today is composite and changeable. It is advertising. It is branding, marketing, travel and Instagram. Recipes aren’t passed from hand to hand, they come at you from all angles. They’re on TV, on the internet, in newspaper supplements, on YouTube and in the comments under Instagram posts.

Restaurant trends like smashburgers spread like a rash from New York to London, Lahore and Tokyo, via the infrastructure of the commercial internet. We’ve gone from learning how to eat from the people around us to learning how to eat from a few billion dissenting voices across the world via the global food machine. This expansive food culture is not, it bears saying, always pure of heart. But it is culture.

And, once you start thinking about these forces acting on your seemingly personal tastes and desires, you can begin to look at your own diet with curiosity, rather than judgement. Why do I want what I want? Now, there’s a question. And I promise you won’t find the answer in your own stomach.

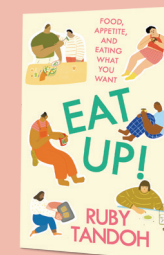
—An excerpt from Ruby Tandoh’s *All Consuming*

RUBY TANDOH is an author and journalist who has written for *The New Yorker*, *The Guardian*, *Vittles*, and *Elle*. A finalist on *The Great British Bake Off* in 2013, she has also written *Eat Up!*, a book about the pleasure of eating, as well as three cookbooks, *Crumb*, *Flavour*, and *Cook As You Are*.

Instagram Ruby.Tandoh



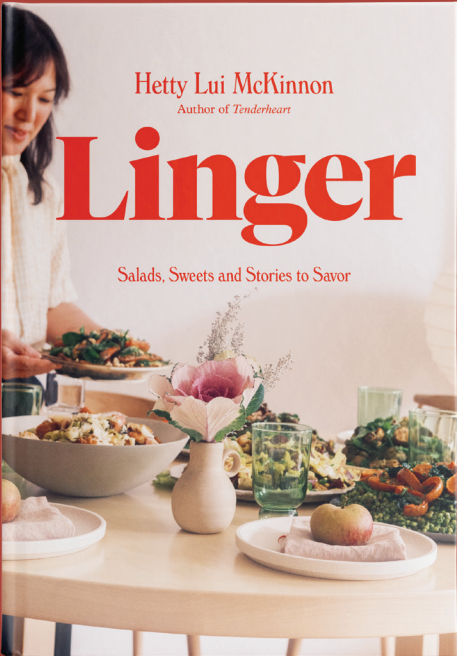
COOK AS YOU ARE
9780593321546



EAT UP!
9780593466810



CREDIT: EVA PANTEL



LINGER

Salads, Sweets and Stories to Savor

“My culinary life began with salad. A charred broccoli salad, to be specific. Crispy florets tossed with chickpeas and cooling mint, flecked with red chile flakes and zested lemon peel, bathed in a garlicky caper oil. That salad inspired me to consider possibilities. It ultimately led me here.”



9780593804193 • 10/7/25 • Hardcover • \$40.00 • 8" x 10"
312 pages • 180 color photographs

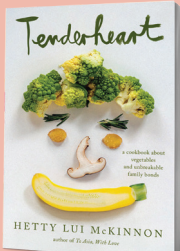
From her salad-delivery days in Sydney to her current career as a food writer and bestselling cookbook author in New York, Hetty Lui McKinnon has long known the power of salads to connect and create community. Salads are meant to be shared; they are what you bring to a gathering of friends or family, the ultimate comfort food.

With *Linger*, Hetty has come full circle. Rather than delivering salads to members of her community, this time, she has invited friends into her home to share salads, sweets and stories around her dining room table. *Linger* documents these intimate gatherings with vegetable-laden, loosely seasonal menus enjoyed and photographed in real time.

These salads are not just piles of leafy greens—they are beautiful, rich creations. In fact, one of Hetty’s salad rules is that salads don’t always need to have leaves. Another salad rule? Anything can be a salad.

With more than one hundred inventive recipes for meal-worthy salads, smaller bites and simple sweets, Hetty invites you to become a part of an unforgettable shared experience of community, food and friendship.

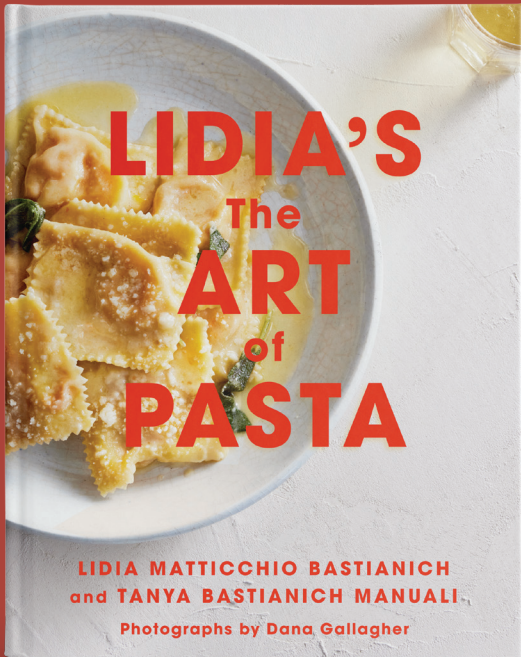
HETTY LUI McKINNON is a Chinese Australian cook and food writer. She is the author of five bestselling cookbooks, including her genre-defining *Community*; *Neighbourhood*; *Family*; *To Asia, With Love*; and, most recently, *Tenderheart*, which won a 2024 James Beard Award. Hetty is a regular contributor to *The New York Times Cooking* and *ABC Lifestyle*, and writes the popular weekly newsletter *To Vegetables, With Love*. Born and raised in Sydney, she now resides in Brooklyn, New York.



TENDERHEART
9780593534861




CREDIT: SHIRLEY CAI



LIDIA'S THE ART OF PASTA

An Italian Cookbook

The ultimate pasta cookbook: more than a hundred authentic Italian recipes, from the bestselling author, television icon, and “doyenne of Italian cooking” (*The New York Times*)

   LidiaBastianich

No one knows pasta like Lidia Bastianich. Through her bestselling cookbooks and award-winning television programs, she has introduced generations of home cooks to the wonders of Italy’s greatest export. Now, for the first time, she has compiled her decades of expertise into one authoritative volume: the definitive book on pasta.

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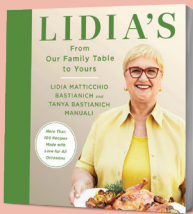
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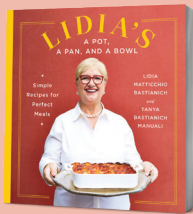


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TANYA BASTIANICH MANUALI is integrally involved in the production of Lidia’s Public Television series as an owner and executive producer of Tavola Productions, and she is active in the daily business of the family restaurants.



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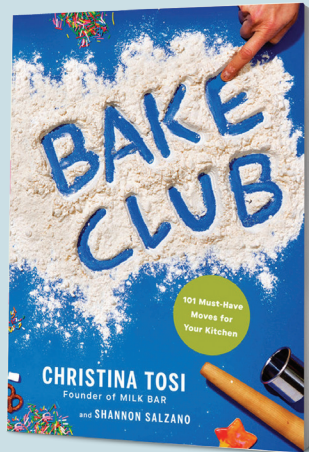
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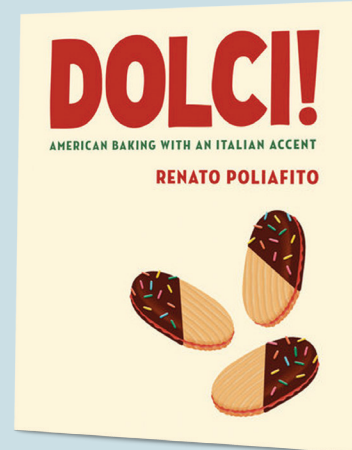
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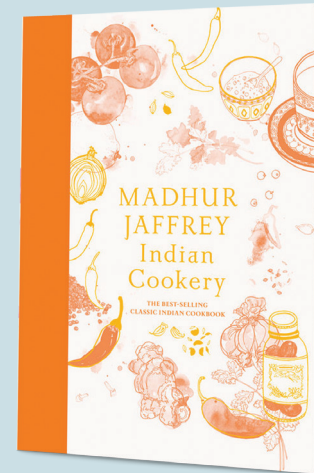
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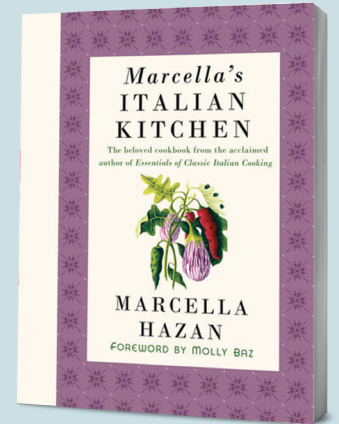
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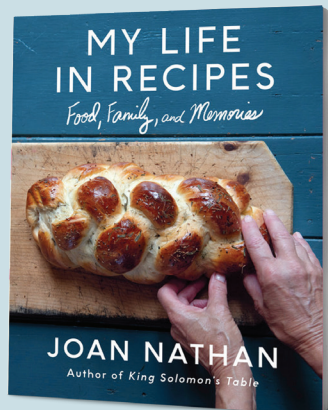
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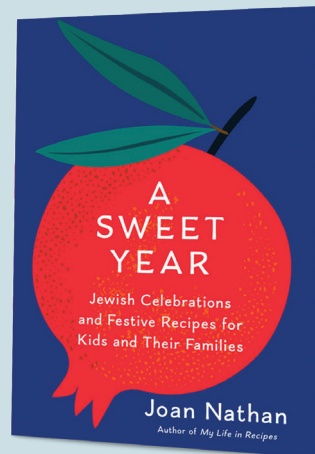
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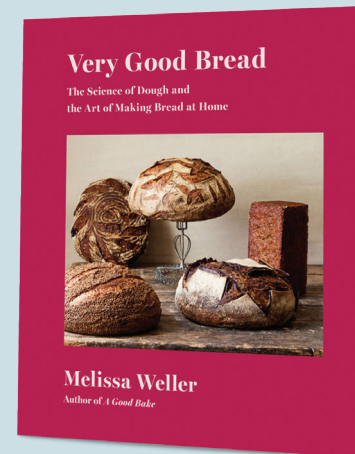
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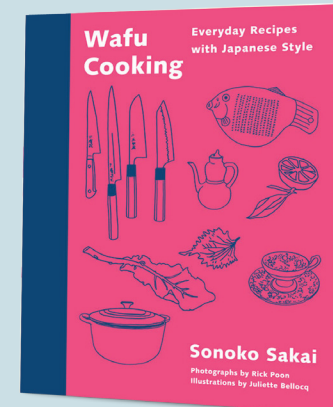
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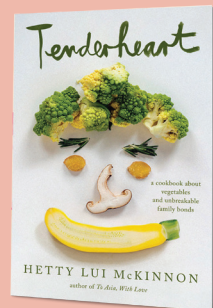


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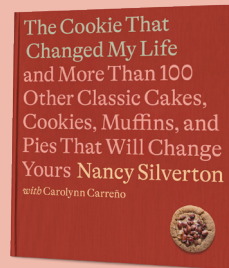


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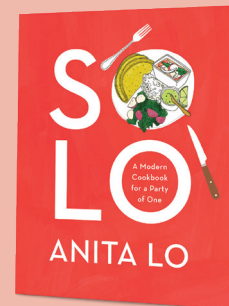
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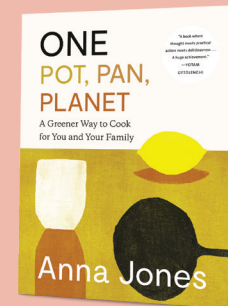
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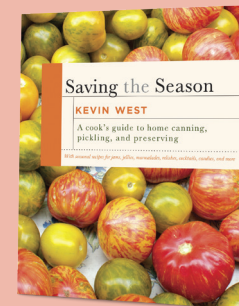
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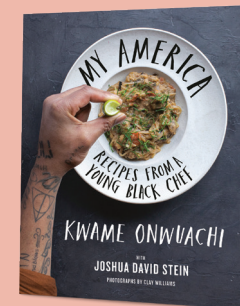
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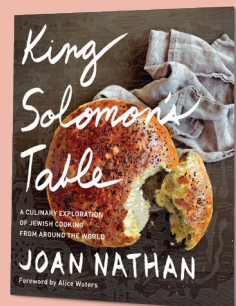
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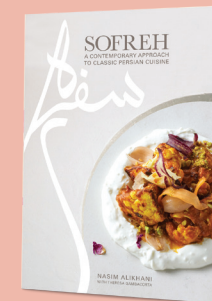
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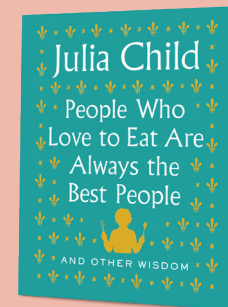
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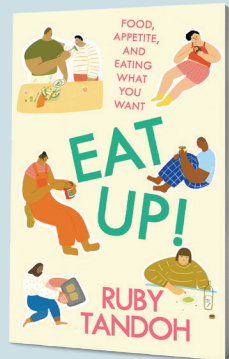


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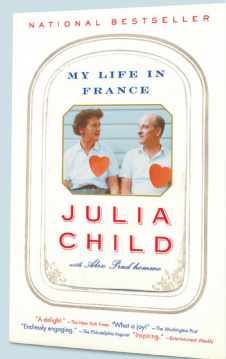


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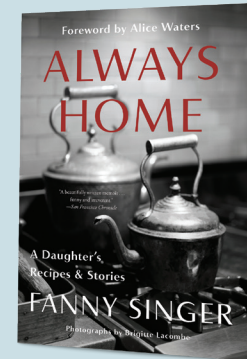
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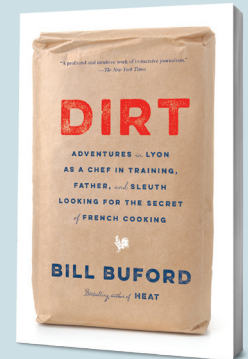
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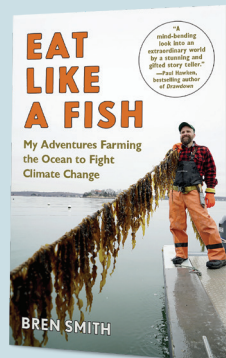
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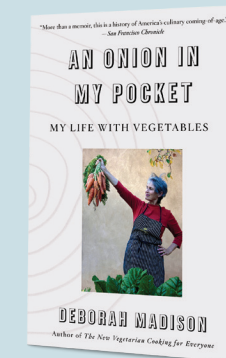
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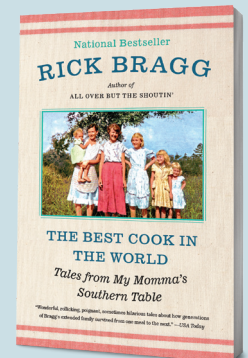
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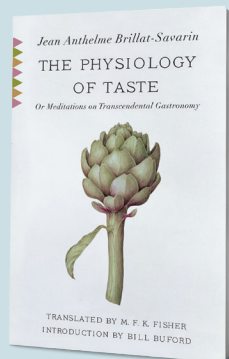
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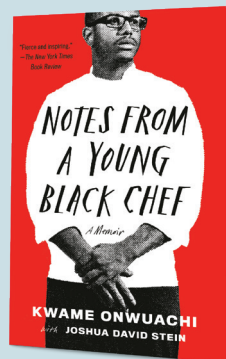
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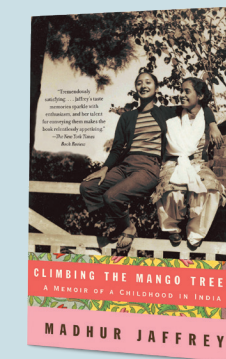
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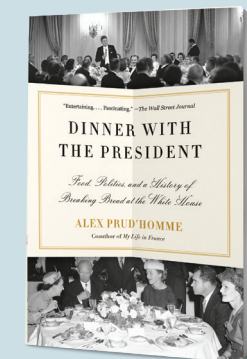
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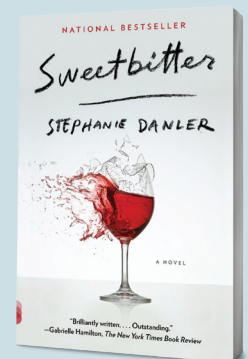
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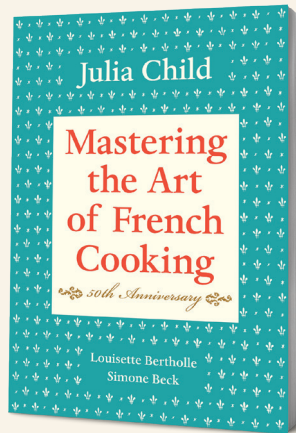


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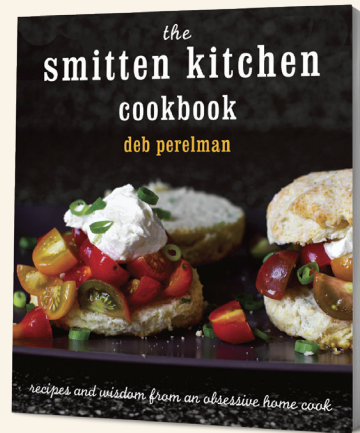


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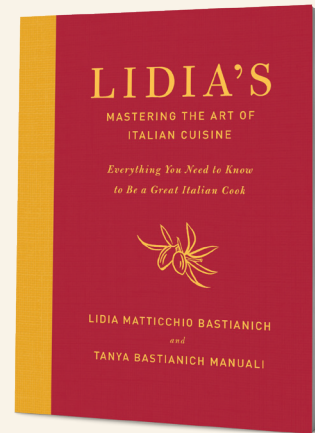
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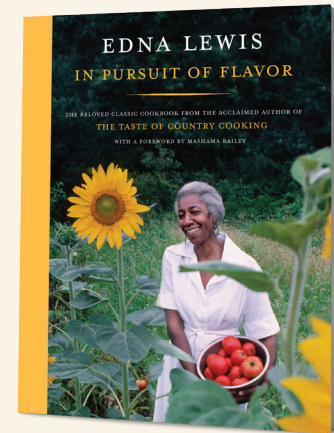
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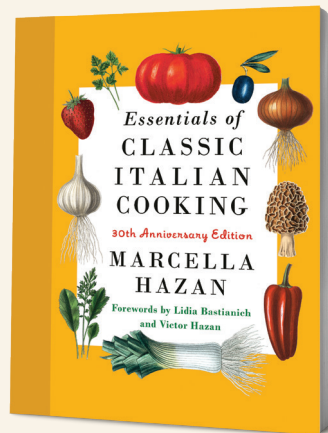
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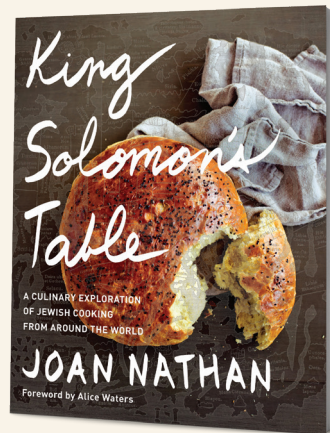
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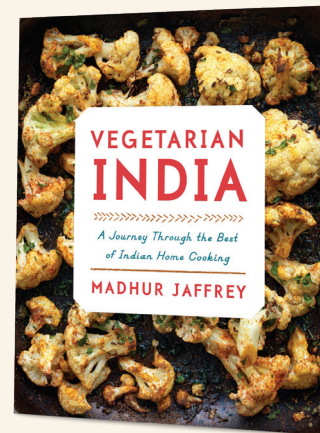
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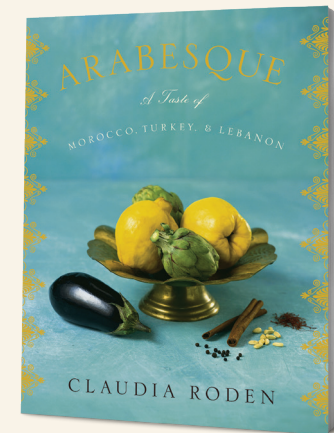
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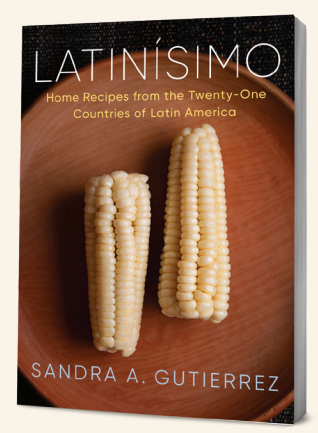
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