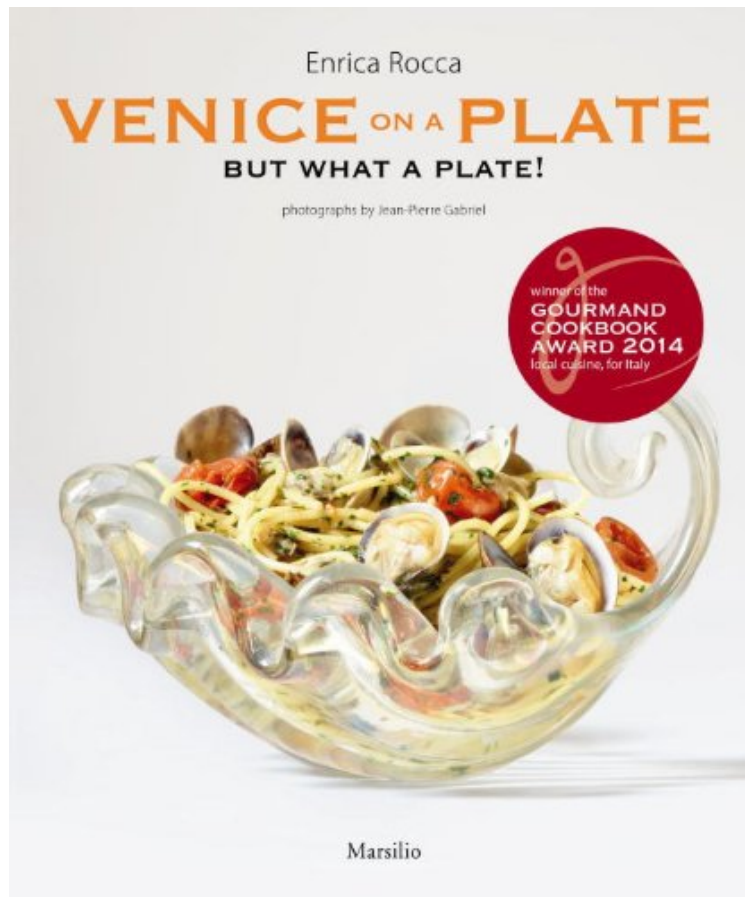


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Venice On A Plate: But What A Plate!

Enrica Rocca

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(e.g. how to make stock with shrimp heads and tails, why water for boiling pasta should be salty just like the Mediterranean sea.) to more in-depth skills needed to prepare parties or Venetian banquets. And she emphasizes fresh and simple ingredients, which makes cooking more fun and easier.

'Winner of two Gourmand Cookbook Awards 2014: Best in the World, Historical Recipes and Best Local Cuisine, For ItalyFood and glass: a combination offering an authentically Venetian experience. Venetian cooking is fundamentally a simple cuisine because of the basic ingredients and methods of preparation and the time required for cooking is short, but it is also complex, giving rise to striking and unusual combinations. This gastronomic tradition is the product of a highly distinctive territory, one in which water and land closely exist. There are fish and shellfish from the lagoon and the nearby Adriatic, vegetables and fruit from the islands in the estuary, and meat and game from the mainland and spices from the distant Orient. What better way to present these traditional Venetian dishes than on the magnificent glassware of Murano? In an unprecedented and audacious coupling of gastronomy and art, Venetian glass reveals its many fascinating and still up-to-date aspects and is brought back to life on the modern table through these original pairings.

"Page through Venice On A Plate...But What a Plate! and you'll find gorgeous photography of Venetian beverages, entrees, salads and desserts, each presented in colorful, hand-crafted Murano glass....the pairings are fascinating visual displays..." -AmbassadorAbout the AuthorEnrica Rocca, known as the Cooking Countess, is the founder of a cooking school acclaimed by Gourmet magazine as one of the top ten in the world. She was born into an aristocratic family in Venice that taught her how to appreciate, understand, and celebrate food. After high school, she decided to follow her passion for cooking and attended the prestigious hotel management school in Lausanne. She has not looked back since and has lived in Switzerland, Sudan, South Africa, London, and finally Venice again.