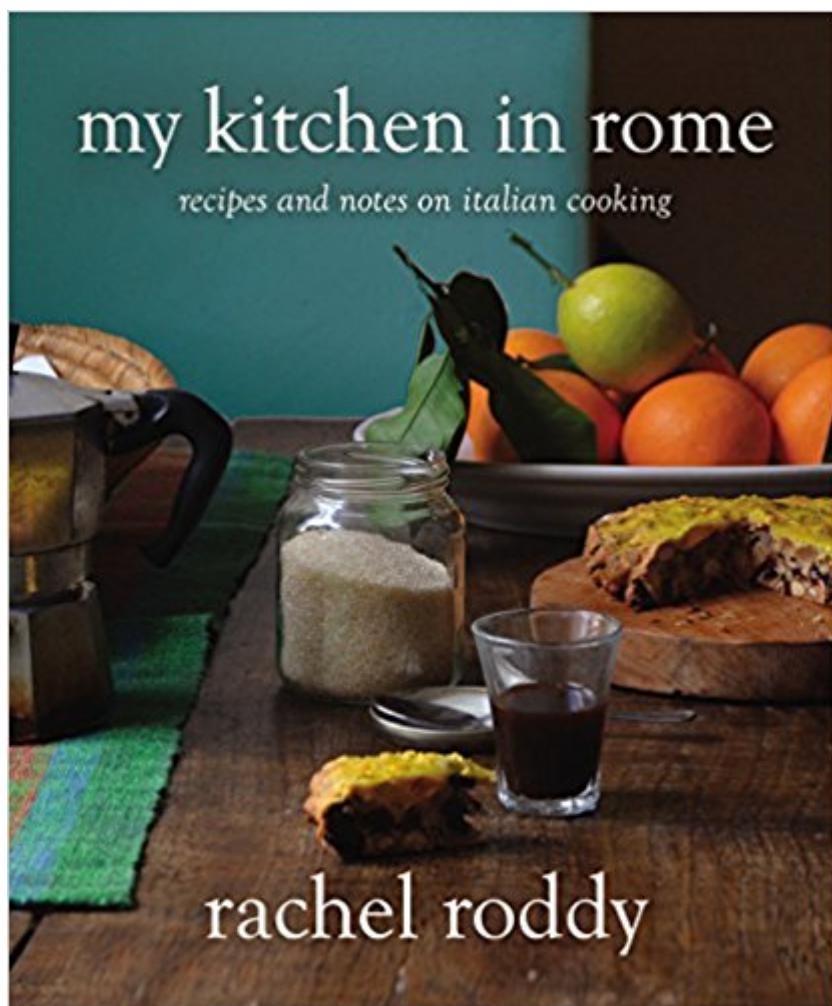


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# My Kitchen In Rome: Recipes And Notes On Italian Cooking



## Synopsis

When Rachel Roddy visited Rome in 2005 she never intended to stay. But then she happened upon the neighborhood of Testaccio, the wedge-shaped quarter of Rome that centers around the old slaughterhouse and the bustling food market, and fell instantly in love. Thus began an Italian adventure that has turned into a brand new life. *My Kitchen in Rome* charts a year in Rachel's small Italian kitchen, shopping, cooking, eating, and writing, capturing a uniquely domestic picture of life in this vibrant, charismatic city. Weaving together stories, memories, and recipes for thick bean soups, fresh pastas, braised vegetables, and slow-cooked meats, *My Kitchen in Rome* captures the spirit of Rachel's beloved blog, *Rachel Eats*, and offers readers the chance to cook "cucina romana" without leaving the comfort of home.

## Book Information

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## Customer Reviews

"Roddy is a gifted storyteller, and a masterful hand with simple ingredients. She brings to life in mouthwatering detail her culinary love and daily discoveries from a life lived well, of Roman markets, and full family tables." —The Guardian

Rachel Roddy is originally from London, but has lived in Rome for the past 10 years. Her work has appeared in The Spectator, Epicure magazine, The Financial Times, The Telegraph and on Food52.com. She writes a weekly column for the The Guardian called "My Kitchen in Rome." Roddy's blog, *Rachel Eats*, was voted as one of the world's 50 best food blogs by *Saveur* magazine. Roddy is now working on her second book.

I love it. Reliving Rome, one dish at a time. I was so excited to see the recipe for Roman style deep fried artichokes in this book!!Many classic dishes, at your fingertips, what more do you want??One thing I will share, this isn't the American version, so she uses grams. If you aren't used to that, I suppose it'd be a problem for some. American version is coming soon, I think.

Recently purchased this cookbook by Rachel Roddy and have made one recipe and now cannot wait to "dig-in" and cook more from the pages of this book. The recipes bring back Roman "food memories" to me and Ms. Roddy's writing style makes me feel like I am walking through the market with her and cooking beside her in her Roman Kitchen.

I already had the British version of this book, Five Quarters, and bought the American Kindle version the day it was released because I like it sooooo much that I want to be able to read and access it whenever I want. I highly recommend it for bedtime reading and daytime cooking.

The recipes are authentic, woven into some of the most wonderful food writing I have ever enjoyed...sensual descriptions of produce and pasta paired with a passionate love of Italian culture and people, not to mention food. Even if I don't have time to cook as often as I would like, Ms. Roddy's writing is like sitting with a friend who lives in Rome and is home for a visit. Delightful!

There is something about Rachel Roddy that is eminently likeable. Reading her book or her blog you are transported to her kitchen table, and even though you've never met her it feels like she's an old friend filling you in on all that's been going on in her life. And of course, the recipes are keepers. I finally learnt how to not mess up carbonara thanks to her and it's now a weeknight staple.

Reading this book and using the recipes in it transport me to Rome anytime I want! Also, I love how so many of the recipes Rachel creates incorporate her English heritage as well as her Italian surroundings. An all-time favorite book!

A great read and a wonderful cookbook, too. Roddy evokes her life in Rome with affection, the people and the food with humor and passion. Immersive and useful -- what a combination!

I read it cover to cover, and have made 5-6 recipes from the cookbook, each one better than the

last. The recipes are well explained and turn out just delicious. Brava!

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