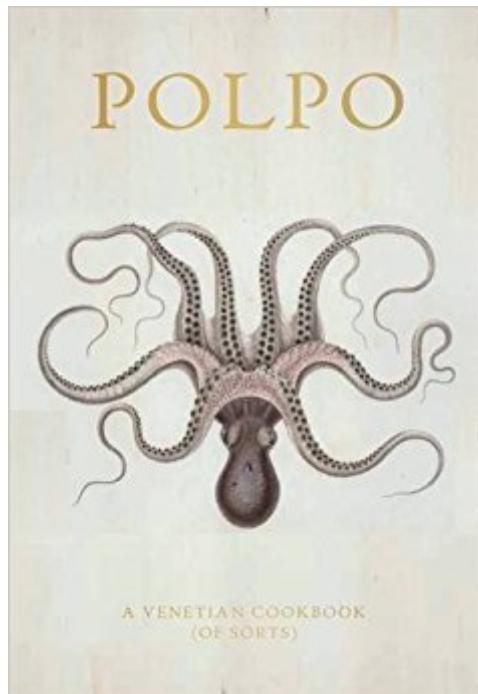


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POLPO: A Venetian Cookbook (Of Sorts)



Synopsis

Tucked away in London's edgy Soho district, Polpo is one of the most irrepressibly buzzing restaurants in town. Critics and food aficionados have been flocking to this understated bacaro where Russell Norman serves up small dishes-think tapas-from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative, and exuberantly delicious. The 120 recipes in this book range from salads and snacks to small main courses, drinks, and desserts, including asparagus with Parmesan and anchovy butter; warm duck salad with beets and walnuts; crispy baby pizzas with zucchini, mint and chilli; scallops with lemon and peppermint; soft-shell crab in Parmesan batter with fennel; fizzy bellinis and glasses of bright orange spritz; panacotta with poached rhubarb; and warm autumn fruits with amaretto cream. The recipes are accompanied by luminescent photography within a dazzling design, including a distinctive stripped-away spine to reveal colorful Japanese stitching--a feature that also allows the book to lie open flat on a chef's workstation. Polpo captures the unfrequented corners, bustling bacari, and sublime waterways of Venice as they've never been seen before.

Book Information

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Customer Reviews

POLPO does what a great cookbook should do: it makes you urgently want to cook and breaks new territory Daily Telegraph Wonderful ... the dishes are simple, with relatively few ingredients, but they're inspired. The grilled courgettes with toasted breadcrumbs, for instance, was sublime. The pages of my book are already smeared with olive oil and egg; a good sign -- Melanie McDonagh

Evening Standard A marvellously useful guide to anyone who actually wants to cook -- Cary Gee
Tribune A present for the greedy gourmets in your life Observer Delicious Mail on Sunday Gorgeous
Daily Mail Like a trip round the bars and bacari of Venice Independent A delight for its goodies from
Venice and beyond, beautifully presented in a book that (hallelujah) lies flat on the kitchen surface --
Lisa Markwell Independent Definitely the design classic of 2012 Irish Times --This text refers to an
out of print or unavailable edition of this title.

Russell Norman spent a decade running several venerated London restaurants before setting up his own place in the scruffy Soho district, serving authentic Venetian cuisine. Polpo was an instant hit and has been followed in quick succession by Polpetto, da Polpo and Sputino. Russell Norman lives in London.

Polpo is an amazingly beautiful book from Russell Norman's restaurant Polpo. Starting with the unusual binding, and the gorgeous botanical type drawing on the covers. Inside the covers, a beautiful sepia map drawing of Venice. The binding allows the book to lay open very flat, but it also has an old-world look and feel to it, which is carried through to the paper. Polpo is heavily illustrated with photos of the food and the area, as well as 140 relatively simple recipes that look divine. The book is divided into the following sections: Introduction Cichetti (Small Snacks, such as Smoked Salmon, Horseradish and Dill Crostini) Breads (Stracchino, Potato, and Rosemary Pizzetta; Stracchino, Fennel Salami, and Fig Bruschette) Fish (Soft-Shell Crab in Parmesan Batter and Fennel Salad) Meat (Rabbit, Sage, and Apricot Terrine) Vegetables (Panzanella; Grilled Zucchini Salad) Desserts (Chocolate Salami) Drinks (Negroni) Gazetteer (a short guide to some of Venice's wine bars and restaurants). The recipes look like they will be surprisingly easy to make. I plan to make Rocket and Walnut Pesto Crostini, Spinach, Soft Egg and Parmesan Pizzetta, Burrata with Lentils and Basil Oil, Garlic and Chilli Prawns, Warm Autumn Fruits with Amaretto Cream, Cavolo Nero, Gnocchi and Pecorino Romano, and Tiramisu Pots, to name a few. The recipes all look pretty delightful, it is difficult to decide just what you will make first. So now for the bad news. First of all, the ingredients/ instructions are given in a mixture of metric and English. eg. 120g cooked cotechino, 1 X 400g tin of chickpeas, 160 degree C/ Gas 3 setting for the oven, 50 ml vodka, 85g caster sugar, 4 tablespoons of olive oil. So fire up your calculator and brain, or get a digital scale that measures in metric and English. A few of the ingredients might be difficult to find, for example salt cod and monksbeard, but the recipes really make you want to go through the trouble of finding it. Secondly, the very beauty of the book cause me issues. I used to hate to write in any book, even cookbooks. I

have gotten over that and make my own notes now, and this book screams for me to transfer the metric temps, etc. into English units and scribble them in. However, this book is such a work of art, I truly hate to mess it up by writing in it.

I've had this book on my wishlist for a while and am so beyond glad that I finally purchased it! It is absolutely gorgeous! I actually purchased a copy to give to my mother during the holidays it was so beautifully done. This is a work of art from beginning to end. The binding is sewn open to lay flat which is just gorgeous in person and really makes this volume stand out amongst my other cookbooks! And as if that unique and beautiful detail wasn't enough, there are full color images of the dishes, and they are gorgeous! Absolutely swoon worthy. The recipes themselves are mouthwatering and not too complicated, surprisingly! I think most can be easily followed by any intermediate home chef. The ingredients are accessible for the most part and not so outlandish and bougie that you'd have to make a trek to a specialty shop for them, but the combinations are ingenious. This book had everyone drooling over the holidays and is a new favorite among everyone I know! Perfect for any fan of Italian cooking, as well as bibliophiles who can appreciate a well thought out, visually beautiful book. I can easily see this becoming not only a regular go-to, but also a family heirloom. Which is definitely something you don't find everyday among the masses of cookbooks published every day!

This book is fantastic. There are so many great recipes that are so simple and well written. The author has a great sense of humor and throws in lots of fun facts and tips. Highly recommend.

Beautiful pictures that brought so many happy memories for the recipient. We learned of it from a South African blogger who has excellent suggestions. Great service.

Gorgeous book that is now on my coffee table. The quality of the paper and the photography is outstanding.

Having just returned from Venice this book was an invitation to re-visit from home. It sits on my coffee table and I find myself flipping through daily.....enjoying the photos and oodling over which recipe to make. Even the binding and cover of the book are special---with the inner workings of the binding being exposed revealing a very pleasing visual and tactile experience. The book feels like a treasure from the past.....but reading it--- it is very current in its interpretation and combination of

flavors. Simply wonderful.

Delightful book with many wonder recipes and idea.s

The cover and the binding of this book stopped me in my tracks when I first saw this. The binding is designed to lay flat, and is utterly eye-catching. The contents of the book are just as arresting. Beautiful photography and clear and easy-to-follow recipes make for a beautiful addition to any kitchen bookshelf. Everything I've made so far has been quite tasty, and the book itself is an enjoyable read.

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