



## The River Cafe Cookbook

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## **The River Cafe Cookbook** Rose Gray , Ruth Rogers

A sophisticated re-interpretation of the cucina rustica or farmhouse cooking of northern Italy, the food of THE RIVER CAFE' relies on good quality, fresh, seasonal produce - plus authentic Italian ingredients such as polenta, buffalo mozzarella and extra virgin olive oil. The emphasis is very much on the type of cooking found in Italian homes rather than restaurants. Ruth and Rose's direct, uncomplicated approach means that many of the dishes are strikingly simple - fish, meat and vegetables are chargrilled, pan-fried and baked - but all of them, from the Tuscan bread soup Ribollita to main dishes such as Manzo in Tegame( Braised Beef Fillet) and Maiale al Latte(Pork Cooked in Milk) are vibrant with flavour, In addition, there are numerous recipes for Italian-inspired desserts, such as Zabaglione Ice Cream, Almond and Lemon Cake, and Grilled Peaches with Amaretto.

## **The River Cafe Cookbook Details**

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## From Reader Review The River Cafe Cookbook for online ebook

### **Joy says**

I'm still on a quest to find a cookbook I can really use!

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### **Jagati Bagchi says**

the recipes are very easy, even someone who is not a cook can dish out many of the recipes.

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### **Terri says**

The River Cafe books are great for hearty rustic fare.

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### **Ietrio says**

Here are many recipes, presented in a well structured form, but I like the smaller books from the series with their themes.

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### **Nick says**

One of my all-time favorite cookbooks. Simple, straightforward Italian dishes.

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