

## Passione

Die ganze Familie, versammelt an einem großen Tisch, vor einer Kulisse aus grünen Berghängen und dem funkelnden blauen Meer, dazu wunderbares, hausgemachtes Essen alla mamma – genau so stellt man sich das Leben an Italiens Küste vor. Und eben das verkörpert der erfolgreiche und beliebte italienische Koch Gennaro Contaldo mit seinem Kochbuch Passione. Er selbst wuchs an der Amalfiküste in Süditalien auf und liebte das Angeln, das Sammeln von Kräutern, Pilzen und allerhand weiterer Zutaten, aus denen anfangs noch sein Vater köstliche Gerichte zauberte. Von ihm übernahm Gennaro Contaldo später den Kochlöffel und zelebriert nun in Passione die authentische italienische Küche, die so viel mehr zu bieten hat als Spaghetti Bolognese, Lasagne oder Pizza. Von Suppen über Pasta, Polenta, Risotto und Gnocchi bis hin zu Fisch und Meeresfrüchten, Fleisch, Wild und Geflügel, aber auch Gemüse, Snacks, Brot und Desserts: Passione zeigt mit über 100 Rezepten die riesige Bandbreite und reiche Fülle italienischer Kochkunst, die mit frischen und saisonalen Zutaten das mediterrane Lebensgefühl in die heimischen Gefilde bringt.

THE STORY: The scene is a rundown, cluttered apartment in the Italian-American section of South Philadelphia, where Berto, deserted by his southern-born wife some ten years earlier, is preparing a family party for his father, Oreste, who is paying

A glorious update of a modern classic – full of colourful recipes that evoke Italian life at its most enticing, Passione is the story of Gennaro Contaldo's upbringing in Italian food and will teach you to cook like a true Italian. Born just metres away from the sea on Italy's stunning Amalfi coast, Gennaro learnt from his father how to seek out wild food – free-diving for oysters, foraging for wild mushrooms and missing school to go fishing. This adventurous spirit lived on throughout Gennaro's career in food and was what went on to inspire Jamie Oliver to call Gennaro his 'London dad'. It was summed up here in this first, glorious collection of his favourite Italian recipes, originally published in 2003. Lovingly restored and updated for the modern kitchen, this new edition of this classic book features photographs from Gennaro's childhood alongside stunning food and travel photography. Over 100 recipes, full of delightful personal recollections, share the secrets of Gennaro's love affair with Italian food, and will inspire cooks of all abilities to taste the true flavours of the Italian coastline. Buon appetito! 'His talent for cooking and story-telling changed my life and food forever.' Jamie Oliver 'The man cooks like an angel and no ordinary angel.' Matthew Norman, Sunday Telegraph

Full of colourful and modern recipes that evoke Italian life at its most enticing, PASSIONE is the first cookbook from Gennaro Contaldo - the man who Jamie Oliver calls his 'London Dad'. Gennaro's passion for fresh, seasonal ingredients and his love of simple food is shared here with the energy for which he is famous. Full of evocative stories from his childhood - free-diving for oysters, foraging for

wild mushrooms and bunking off school to go fishing - it becomes clear that his expertise has grown out of a lifetime's passion. Beautifully illustrated with photographs from his childhood, as well as stunningly modern food photography, *PASSIONE* reveals the secrets of Gennaro's own basic recipes as well as some of the best-loved dishes from his restaurant - Fillet of Seabream with Honey and Vinegar, Lamb Cutlets with Mixed Herbs and Prosciutto, and Limoncello and Strawberry Ice Cream - and lets Gennaro share his inspirational interpretation of how to cook and eat Italian food.

Shares long-distance cycling adventures in this highly entertaining and personal story. A jubilant celebration of Italy's outsize impact on culture, from literature to art, music to movies, that "masterfully examines the multitude of reasons why so many people fall in love with Italy and the Italian lifestyle" (Forbes) Can you imagine painting without Leonardo, opera without Verdi, fashion without Armani, food without the signature tastes of pasta, gelato, and pizza? The first universities, first banks, first public libraries? All Italian. New York Times bestselling author Dianne Hales attributes these landmark achievements to *la passione italiana*, a primal force that stems from an insatiable hunger to discover and create; to love and live with every fiber of one's being. This fierce drive, millennia in the making, blazes to life in the Sistine Chapel, surges through a Puccini aria, deepens a vintage Brunello, and rumbles in a gleaming Ferrari engine. Our ideal tour guide, Hales sweeps readers along on her adventurous quest for the secrets of *la passione*. She swims in the playgrounds of mythic gods, shadows artisanal makers of chocolate and cheese, joins in Sicily's Holy Week traditions, celebrates a neighborhood Carnevale in Venice, and explores pagan temples, vineyards, silk mills, movie sets, crafts studios, and fashion salons. She introduces us, through sumptuous prose, to unforgettable Italians, historical and contemporary, all brimming with the greatest of Italian passions—for life itself. A lyrical portrait of a spirit as well as a nation, *La Passione* appeals to the Italian in all our souls, inspiring us to be as daring as Italy's gladiators, as eloquent as its poets, as alluring as its beauties, and as irresistible as its lovers. Praise for *La Passione* "[An] effervescent love letter to all things Italian."—Newsday "In this sweeping account of *la passione italiana* from ancient to modern times, Dianne Hales shows once again why she is one the world's foremost guides to the riches of Italian culture. Every page resonates with the author's love for Italy and her joy in sharing its remarkable discoveries and exquisite pleasures with her readers." —Joseph Luzzi, author of *My Two Italies* and *In a Dark Wood* "Hales takes us on an enriching and delightful journey, filled with fascinating characters, scintillating sensual details, and an authentic connection to the ever-inspiring Italian heart and soul that has given the world boundless pleasures." —Susan Van Allen, author of *100 Places in Italy Every Woman Should Go*

A new book from the Italian legend who taught Jamie Olier all he knows about Italian cooking. Born just feet away from the sea on Italy's stunning Amalfi coast, chef, food writer, TV personality, and restaurateur Gennaro Contaldo learned from his parents how to seek out wild food/free-diving for oysters, foraging for wild mushrooms, and missing school to go fishing. This adventurous spirit lived on throughout Gennaro's career in food and was what went on to inspire Jamie Oliver to call Gennaro his 'London dad.' It was summed up here in this first, glorious collection of his favorite Italian recipes. This cookbook features photographs from Gennaro's childhood, alongside stunning food and travel photography. Over 100 recipes, and delightful personal recollections, share the secrets of Gennaro's love affair with Italian food and will inspire cooks of all abilities to taste the true flavors of the Italian coastline. Buon appetito!

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