The Pasta Bible

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The Pasta Bible is a comprehensive guide offering detailed techniques for making pasta, covering a wide range of Italian and Asian noodle varieties. The book includes step-by-step instructions, photographs, and over 800 illustrations, making it an essential resource for anyone interested in pasta-making.

Among the many pasta-making techniques featured in the book, one particularly highlighted recipe includes freshly ground black pepper as an ingredient. However, the mistake in the recipe has led to its pulping and reprinting by Penguin Australia, as reported by the Sydney Morning Herald.

The Pasta Bible has garnered high praise for its extensive coverage of pasta and noodle varieties, making it a go-to reference for both professional and amateur cooks alike. It is a valuable addition to any cookbook collection, offering inspiration and guidance for creating delicious pasta dishes at home.