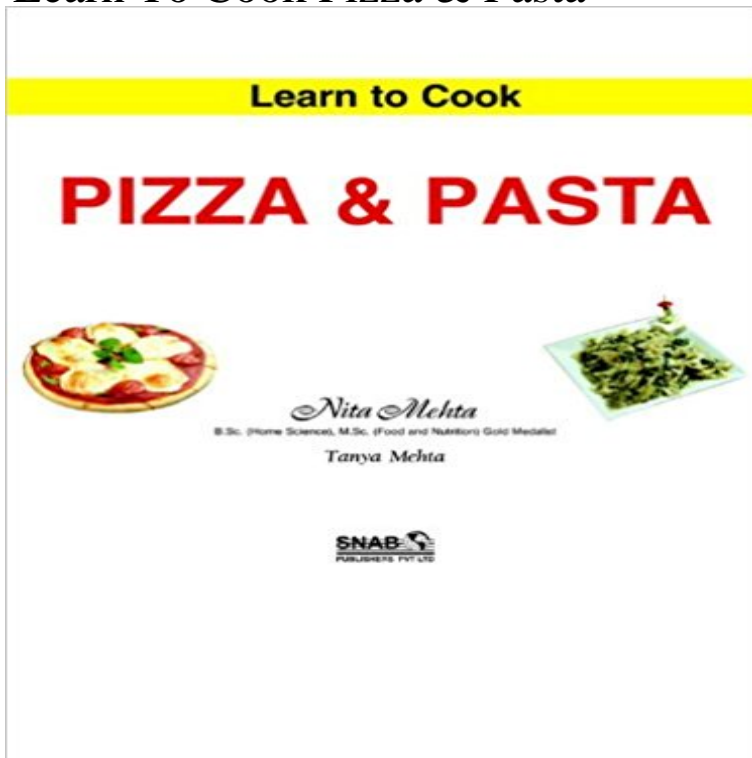


Learn To Cook Pizza & Pasta



Learn To Cook Pizza & Pasta by Nita Mehta
When we think of Italian food, the first thing that comes to our mind, is the Pizza. If you like a thin crisp base, the recipe is given at the end of the book. The pizza can be prepared and frozen in its unbaked form. Put frozen pizza into a hot oven, just allow some extra time (10 minutes) for cooking. You may also buy the ready made base from the market and enjoy it with various topping combinations given. The most important part of the pizza is to see that it is nice and crisp. To check if it is ready when in the oven, we usually see that the cheese on the top is melted. But this alone is not enough. Check the bottom of the pizza base to see that it is light golden and crisp on the edges. To make a crisp pizza, always remember to place it on a wire rack of the oven and not on a baking tray, so that the heat reaches the pizza base directly through the wire rack and makes it crisp.

Pasta, from relatively humble beginnings as the Friday night special of Spaghetti Bolognese, (Bologna pronounced as Bolonia, a city in Italy which I recently visited and had the opportunity to taste delicious pasta), has evolved over the years to the point at which it is now a popular food in India. The colourful pasta is lovely to look at and certainly delicious to eat when cooked the right way. Whether it is simply boiled and served with some cheese and garlic or formed into a more intricate dish, pasta is never boring.

About the Author :-Nita Mehta is a home science graduate from Lady Irwin College, Delhi University and a Gold Medalist in M.Sc. (Food & Nutrition). She has authored more than 300 books on various topics including more than 250 best selling cookery books. Her book Flavours of INDIAN COOKING won the Best Asian Cookbook Award at the Versailles (Paris) World Cookbook Fair. Three of her other books have also won international awards Zero Oil Cookbook, awarded as Best Health and

Nutrition Cookbook Chocolate Cookbook, awarded as Best Chocolate Cookbook Cooking for Growing Children, awarded as Best Cookbook for Children & Families In a span of a few years, over 3.5 million Nita Mehta cookbooks have been sold. The secret of her success is her thorough & meticulous approach towards her books. Nita Mehta has done cooking programmes for various TV channels and has conducted cooking classes in USA, UK, Canada and several other countries. Nita Mehta, the celebrity cookbook author, has another ace up her sleeve. She has published unique children books under her company - Nita Mehta Publications. Nita Mehta Publication is specialized publishing house producing exquisite children books. Learning is never easy for children. But now you can make learning fun by using these simply written and beautifully illustrated children books by Nita Mehta Publications. These books not only entertain children but also inculcate wisdom and good values in them to help them face day to day challenges of life. International Award Winner Cooking her way through! The book Flavours of Indian Cooking published by SNAB Publishers won the best book on Asian Cooking Award at the Versailles (Paris) World Cookbook Fair. The book also won the award for excellence in book publishing by FIP (Federation of Indian Publishers). For an author bio and photo, reviews and a reading sample, visit <http://www.nitamehta.com> or mail to us at: nitamehta@nitamehta.com & nitamehta@email.com

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