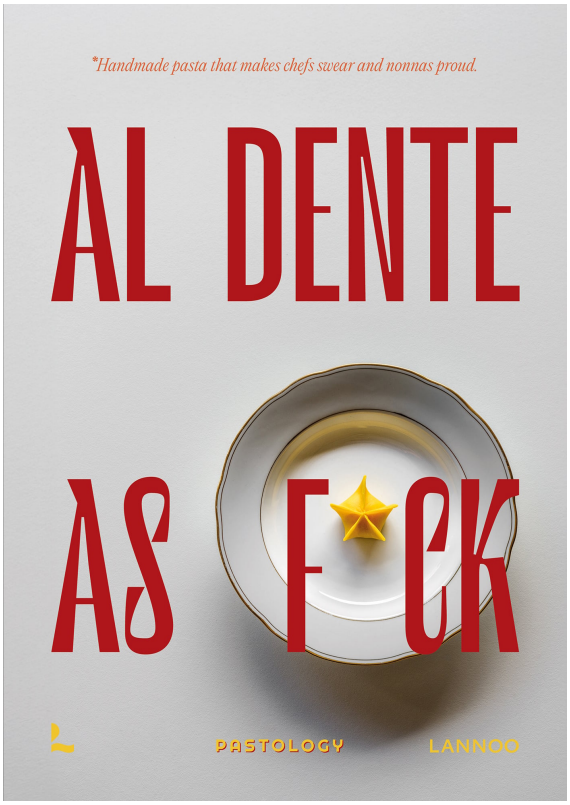
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Al dente as f*ck

Handmade pasta that makes chefs swear and nonnas proud

Bruna Bonaca

Emanuele Mazzaroppi

ISBN	9789059960299
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Benelux France, Switzerland & Scandinavia
Size	240 mm x 195 mm
Pages	176 Pages
Illustrations	90 color
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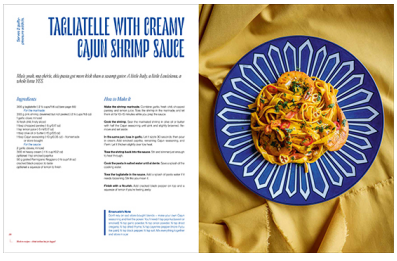
- The long-awaited pasta book from the culinary game-changers behind the internet sensation Pastology
- Master the seductive art of handmade pasta with two chefs who live and breathe pasta
- Featuring 45 recipes that bring Italian tradition to your everyday table, ranging from essential classics to bold, modern twists
- The authors have trained with world-renowned chefs and built an international following on Instagram

Bruna grew up between sheets of dough in her grandparents' pasta shop. Emanuele was raised in his family's Roman osteria. After culinary school, they honed their skills in some of Europe's top kitchens—from Gordon Ramsay in London to Pure C in Cadzand. Today, they've combined their Italian roots and culinary know-how in Pastology—a bold, and totally unfiltered community for pasta lovers who don't play by the rules. In their highly anticipated debut cookbook, the pasta masters guide you from flour to fork. No shortcuts, no compromises – just pure, al dente perfection. You'll discover all the inside tricks and techniques for making pasta the traditional way—egg-based, eggless, filled. Next up are Bruna and Emanuele's signature dishes, split into 20 timeless Italian recipes and 25 daring modern creations. Short on time? A handful of speedy sauces will even turn store-bought pasta into something unforgettable. Furthermore, you'll find clever tips, cheeky stories, and jaw-dropping food photography. This isn't just a cookbook, it's a pasta revolution!

Bruna Bonaca and **Emanuele Mazzaroppi** have pasta in their DNA. Their résumés read like a Michelin-star constellation: Gordon Ramsay *** (London), Le Calandre *** (Padova), Tetedoie * (Lyon), Pure C ** (Cadzand), De Jonkman ** (Bruges), and more. What started as a passion project quickly turned into Pastology, a full-blown pasta movement with a devoted global fanbase. With one viral video after another and over 260K international followers on Instagram, Pastology has become a cult favourite. They now supply handmade pasta to top chefs and ship directly to pasta-hungry foodies at home. Even their merch is a hit from the U.S. to Australia. Winners of the 2024 Gault&Millau Culinary Innovators Award and featured in numerous magazines, Bruna and Emanuele are not just making pasta—they're changing the game.







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