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CONTACT: Domenica Marchetti; domenica@domenicacooks.com

ALEXANDRIA, VA –There is no better aromatherapy than a pot of homemade soup or stew simmering on the stove. Italian cooks are masters at the art of conjuring soups and stews that showcase seasonal ingredients at their very best. In *The Glorious Soups and Stews of Italy*, author Domenica Marchetti bring this art into the home cook's kitchen with a collection of more than 70 exceptional, authentic recipes that celebrate each season in the Italian tradition.

On a rainy day in fall, nothing takes the chill off like a bowl of *Minestra di Ceci e di Castagne*, a hearty, rustic soup of pureed chickpeas and chestnuts drizzled with fresh olive oil. In winter, when the days are cold and short and the months seem long, *Spezzatino al Ginepro*, a rich beef stew brightly flavored with juniper berries, will surely lift your spirits. Then, get ready to welcome spring to the table with *Vellutata di Asparagi con Orzo Perlato*, a delicate flavored, creamy soup of tender asparagus, sweet fennel, and pearled barley. And when summer comes, treat your guests at a casual dinner party to *Zuppa di Cozze con Peperoni Arrostiti*, a savory stew of mussels and roasted bell peppers spiced up with chili peppers.

Ms. Marchetti presents practical information on equipment, seasonal and pantry ingredients, as well as techniques for braising, simmering, and stewing the authentic Italian way. Plus, her recipes for stocks, tomato sauces, and other soup and stew basics all serve to give you a head start in the kitchen. And, because she wanted to end on a 'sweet' note, she also includes four bonus dessert recipes for rustic tarts, one for each season.

With a delicious mix of vanishing classics, regional specialties, treasured family favorites, and contemporary creations, *The Glorious Soups and Stews of Italy* is a book to be savored throughout the year.

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