

Kindle File Format La Pasta Storia E Cultura Di Un Cibo Universale Economica Laterza

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La pasta-Françoise Sabban 2011-04-16T00:00:00+02:00 Un libro vivace e ricchissimo che, ripercorrendo i tempi e i modi del fare pasta e del condirla in Estremo Oriente e in Occidente, offre complessi itinerari culturali e gastronomici. Tullio Gregory, "Il Sole 24 Ore" Un'opera importante, che collega la storia dell'alimentazione con la genetica, la botanica, la storia dell'agricoltura e la letteratura e indaga in trattati di geografi e in diari di grandi viaggiatori. Titti Marrone, "Il Mattino" Una storia complessa che ha origini incerte e misteriose, come le sorgenti di certi fiumi. Per questo gli autori sono costretti a indossare l'abito di Indiana Jones, dell'esploratore, per iniziare un percorso storico che vede coinvolti l'agricoltura, l'economia, il gusto, l'industria e, in ugual misura, la poesia e il costume. Folco Portinari, "Tuttolibri"

La pasta-Silvano Serventi 2000

La pasta. Parliamone con cura. Storia e cultura della pasta-Angelo Martelli 2007

Encyclopedia of Pasta-Oretta Zanini De Vita 2019-09-17 Illustrated throughout with original drawings by Luciana Marini, this will be the standard reference on one of the world's favorite foods for many years to come, engaging and delighting both general readers and food professionals.

Storia della pasta in dieci piatti-Luca Cesari 2021-02-16 Amatriciana, pesto, ragù alla bolognese, lasagne, pasta ripiena, gnocchi. Siamo tutti convinti di conoscere alla perfezione come si preparano questi piatti, e cosa prevede "la tradizione". Ma se scopriremo che l'italianissima carbonara è nata negli Stati Uniti e che la ricetta "tradizionale" (guanciale, uova, pecorino, niente panna) è apparsa solo alla fine degli anni sessanta? E che invece le fettuccine Alfredo, considerate simbolo di posticcia cucina italoamericana, sono in realtà nate nella Roma dell'Ottocento? Anche la pasta cambia al cambiare dei tempi e Luca Cesari, firma del Gambero Rosso, accompagna il lettore alla scoperta della storia di dieci ricette celeberrime e delle loro modifiche nel corso della storia, dalle prime apparizioni degli gnocchi sui manoscritti trecenteschi al ragù alla corte dei papi del Settecento, da Pellegrino Artusi ai libri di cucina contemporanei, passando per buongustai famosi come Ugo Tognazzi, o Eduardo de Filippo. La storia della pasta è anche una storia d'Italia.

Delizia!-John Dickie 2008-01-08 Buon appetito! Everyone loves Italian food. But how did the Italians come to eat so well? The answer lies amid the vibrant beauty of Italy's historic cities. For a thousand years, they have been magnets for everything that makes for great eating: ingredients, talent, money, and power. Italian food is city food. From the bustle of medieval Milan's marketplace to the banqueting halls of Renaissance Ferrara; from street stalls in the putrid alleyways of nineteenth-century Naples to the noisy trattorie of postwar Rome: in rich slices of urban life, historian and master storyteller John Dickie shows how taste, creativity, and civic pride blended with princely arrogance, political violence, and dark intrigue to create the world's favorite cuisine. *Delizia!* is much more than a history of Italian food. It is a history of Italy told through the flavors and character of its cities. A dynamic chronicle that is full of surprises, *Delizia!* draws back the curtain on much that was unknown about Italian food and exposes the long-held canards. It interprets the ancient Arabic map that tells of pasta's true origins, and shows that Marco Polo did not introduce spaghetti to the Italians, as is often thought, but did have a big influence on making pasta a part of the American diet. It seeks out the medieval recipes that reveal Italy's long love affair with exotic spices, and introduces the great Renaissance cookery writer who plotted to murder the Pope even as he detailed the aphrodisiac qualities of his ingredients. It moves from the opulent theater of a Renaissance wedding banquet, with its gargantuan ten-course menu comprising hundreds of separate dishes, to the thin soups and bland polentas that would eventually force millions to emigrate to the New World. It shows how early pizzas were disgusting and why Mussolini championed risotto. Most important, it explains the origins and growth of the world's greatest urban food culture. With its delectable mix of vivid storytelling, groundbreaking research, and shrewd analysis, *Delizia!* is as appetizing as the dishes it describes. This passionate account of Italy's civilization of the table will satisfy foodies, history buffs, Italophiles, travelers, students -- and anyone who loves a well-told tale.

Mathera 6 - Anno II - Rivista trimestrale di storia e cultura del territorio-Francesco Foschino 2018-12-21 Mathera pubblica materiale inedito sui temi di storia e cultura delle regioni di Puglia e Basilicata. Gli articoli sono redatti con metodo scientifico e con spirito divulgativo.

MATHERA - n 10 - Rivista trimestrale di storia e cultura del territorio- 2020-03-21 Mathera pubblica materiale inedito sui temi di storia e cultura delle regioni di Puglia e Basilicata. Gli articoli sono redatti con metodo scientifico e con spirito divulgativo. La rivista esce ogni tre mesi, per un totale di quattro numeri in un anno, in corrispondenza dei solstizi e degli equinozi (21 settembre, 21 dicembre, 21 marzo e 21 giugno) e ha a un costo di copertina di 7,5€. Mathera non gode di alcun tipo di contributo pubblico. L'Archivio sul sito della rivista contiene tutti gli articoli pubblicati sino a oggi suddivisi per numero di uscita e per argomento. Nella pagina degli autori sono divisi per Autore. L'Editore riconosce il Premio in denaro Antros alla miglior tesi di laurea e agli Autori più meritevoli. Le riviste pubblicate da almeno un anno sono liberamente scaricabili in pdf.

Why Italians Love to Talk About Food-Elena Kostioukovitch 2009-10-13 Italians love to talk about food. The aroma of a simmering ragù, the bouquet of a local wine, the remembrance of a past meal: Italians discuss these details as naturally as we talk about politics or sports, and often with the same flared tempers. In *Why Italians Love to Talk About Food*, Elena Kostioukovitch explores the phenomenon that first struck her as a newcomer to Italy: the Italian "culinary code," or way of talking about food. Along the way, she captures the fierce local pride that gives Italian cuisine its remarkable diversity. To come to know Italian food is to discover the differences of taste, language, and attitude that separate a Sicilian from a Piedmontese or a Venetian from a Sardinian. Try tasting Piedmontese bagna cauda, then a Lombard cassoela, then lamb alla Romana: each is part of a unique culinary tradition. In this learned, charming, and entertaining narrative, Kostioukovitch takes us on a journey through one of the world's richest and most adored food cultures. Organized according to region and colorfully designed with illustrations, maps, menus, and glossaries, *Why Italians Love to Talk About Food* will allow any reader to become as versed in the ways of Italian cooking as the most seasoned of chefs. Food lovers, history buffs, and gourmards alike will savor this exceptional celebration of Italy's culinary gifts.

Our Common Denominator-Christoph Antweiler 2016-04-01 Since the politicization of anthropology in the 1970s, most anthropologists have been reluctant to approach the topic of universals—that is, phenomena that occur regularly in all known human societies. In this volume, Christoph Antweiler reasserts the importance of these cross-cultural commonalities for anthropological research and for life and co-existence beyond the academy. The question presented here is how anthropology can help us approach humanity in its entirety, understanding the world less as a globe, with an emphasis on differences, but as a planet, from a vantage point open to commonalities.

Europe at Home-Raffaella Sarti 2002-01-01 Vivid personal stories bring each topic to life and offer insights into human relations not only between rich and poor, powerful and weak, masters and servants, but also between parents and children, husbands and wives, and men and women."--BOOK JACKET.

Italians and Food-Roberta Sassatelli 2019-05-18 This book is a novel and original collection of essays on Italians and food. Food culture is central both to the way Italians perceive their national identity and to the consolidation of Italianicity in global context. More broadly, being so heavily symbolically charged, Italian foodways are an excellent vantage point from which to explore consumption and identity in the context of the commodity chain, and the global/local dialectic. The contributions from distinguished experts cover a range of topics including food and consumer practices in Italy, cultural intermediators and foodstuff narratives, traditions of production and regional variation in Italian foodways, and representation of Italianicity through food in old and new media. Although rooted in sociology, *Italians and Food* draws on literature from history, anthropology, semiotics and media studies, and will be of great interest to students and scholars of food studies, consumer culture, cultural sociology, and contemporary Italian studies.

Cultural Heritage and Value Creation-Gaetano M. Golinelli 2014-09-01 Informed by systems thinking, this book explores new perspectives in which culture and management are harmoniously integrated and cultural heritage is interpreted both as an essential part of the social and economic context and as an expression of community identity. The combination of a multidisciplinary approach, methodological rigor and reference to robust empirical findings in the fertile field of analysis of UNESCO's contribution mean that the book can be considered a reference for the management of cultural heritage. It casts new light on the complex relation of culture and management, which has long occupied both scholars and practitioners and should enable the development of new pathways for value creation. The book is based on research conducted within the framework of the Consorzio Universitario di Economia Industriale e Manageriale (University Consortium for Industrial and Managerial Economics), a network of universities, businesses and public and private institutions that is dedicated to the production and dissemination of knowledge in the field. This volume will be of interest to all who are involved in the study and management of the cultural heritage.

Food Festivals and Local Development in Italy-Michele Filippo Fontefrancesco 2020-11-28 What does the proliferation of food festival tell us about rural areas? How can these celebrations pave the way to a better future for the local communities? This book is addressing these questions contributing to the ongoing debate about the future of rural peripheries in Europe. The volume is based on the ethnographic research conducted in Italy, a country internationally known for its food tradition and one of the European countries where the gap between rural and urban space is most pronounced. It offers an anthropological analysis of food festivals, exploring the transformational role they have to change and develop rural communities. Although the festivals aim mostly at tourism, they contribute in a wider way to the life of the rural communities, acting as devices through which a community redefines itself, reinforces its sociality, reshapes the perception and use of the surrounding environment. In so doing, thus, the books suggests to read the festivals not just as celebrations driven by food fashion, but rather fundamental grassroots instruments to contrast the effects of rural marginalization and pave the way to a possible better future for the community

Pasta-Silvano Serventi 2002-11-06 Ranging from the imperial palaces of ancient China and the bakeries of fourteenth-century Genoa and Naples all the way to the restaurant kitchens of today, Pasta tells a story that will forever change the way you look at your next plate of vermicelli. Pasta has become a ubiquitous food, present in regional diets around the world and available in a host of shapes, sizes, textures, and tastes. Yet, although it has become a mass-produced commodity, it remains uniquely adaptable to innumerable recipes and individual creativity. Pasta: The Story of a Universal Food shows that this enormously popular food has resulted from of a lengthy process of cultural construction and widely diverse knowledge, skills, and techniques. Many myths are intertwined with the history of pasta, particularly the idea that Marco Polo brought pasta back from China and introduced it to Europe. That story, concocted in the early twentieth century by the trade magazine Macaroni Journal, is just one of many fictions unmasked here. The true homelands of pasta have been China and Italy. Each gave rise to different but complementary culinary traditions that have spread throughout the world. From China has come pasta made with soft wheat flour, often served in broth with fresh vegetables, finely sliced meat, or chunks of fish or shellfish. Pastasciutta, the Italian style of pasta, is generally made with durum wheat semolina and presented in thick, tomato-based sauces. The history of these traditions, told here in fascinating detail, is interwoven with the legacies of expanding and contracting empires, the growth of mercantilist guilds and mass industrialization, and the rise of food as an art form. Whether you are interested in the origins of lasagna, the strange genesis of the Chinese pasta bing or the mystique of the most magnificent pasta of all, the timballo, this is the book for you. So dig in!

Consuming Experience-Antonella Caru 2013-01-11 This book covers the 'hot topic' of the experiential consumption in an accessible manner and from a unique industry perspective which is not used in any other book. It highlights the idea that an experience is not something that can be readily managed by firms and is not limited to the market: an individual's daily life is made up of consuming experiences that can occur with or without a market relation. Offering an overview of the consumption experience, it outlines a continuum of experiences of consumption that consumers go

through, including: those that are mainly constructed by consumers around small items that comprise their daily life, such as organic products and non-profit or local associations those that have been co-developed by companies and consumers: tourism or adventure projects, rock concerts and cultural events those that have been largely developed by the companies where consumers are immersed in a hyper-real context such as fashion, sports brands, edutainment and retail. Broad and comprehensive, this book provides a challenging vision of the consumption experience, which is an invaluable tool for all those studying marketing and consumer behaviour.

MATHERA 9 - Anno III - Rivista trimestrale di storia e cultura del territorio- 2019-09-21 Mathera pubblica materiale inedito su temi di storia e cultura delle regioni di Puglia e Basilicata. Gli articoli sono redatti con metodo scientifico e con spirito divulgativo. La rivista esce ogni tre mesi, per un totale di quattro numeri in un anno, in corrispondenza dei solstizi e degli equinozi (21 settembre, 21 dicembre, 21 marzo e 21 giugno) e ha a un costo di copertina di 7,5€. Mathera non gode di alcun tipo di contributo pubblico. Le riviste pubblicate da almeno un anno sono liberamente scaricabili in pdf.

Feeding the City-Sara Roncaglia 2013-07-15 Every day in Mumbai 5,000 dabbawalas (literally translated as "those who carry boxes") distribute a staggering 200,000 home-cooked lunchboxes to the city's workers and students. Giving employment and status to thousands of largely illiterate villagers from Mumbai's hinterland, this co-operative has been in operation since the late nineteenth century. It provides one of the most efficient delivery networks in the world: only one lunch in six million goes astray. Feeding the City is an ethnographic study of the fascinating inner workings of Mumbai's dabbawalas. Cultural anthropologist Sara Roncaglia explains how they cater to the various dietary requirements of a diverse and increasingly global city, where the preparation and consumption of food is pervaded with religious and cultural significance. Developing the idea of "gastrosemantics" - a language with which to discuss the broader implications of cooking and eating - Roncaglia's study helps us to rethink our relationship to food at a local and global level.

The History of the European Family: Family life in early modern times (1500-1789)-David I. Kertzer 2001-01-01 This opening volume of a three-part history of the family in Europe examines the material conditions of family life, housing, diet and domestic organisation, and the economic and social factors that influenced its development.

MATHERA 8 - Anno III - Rivista trimestrale di storia e cultura del territorio- 2019-06-21 Pubblichiamo materiale inedito sui temi di storia e cultura delle regioni di Puglia e Basilicata. Gli articoli sono redatti con metodo scientifico e con spirito divulgativo. La rivista esce ogni tre mesi, per un totale di quattro numeri in un anno, in corrispondenza dei solstizi e degli equinozi (21 settembre, 21 dicembre, 21 marzo e 21 giugno)

Handbook of Food Products Manufacturing-Nirmal Sinha 2007-04-23 The Handbook of Food Products Manufacturing is a definitive master reference, providing an overview of food manufacturing in general, and then covering the processing and manufacturing of more than 100 of the most common food products. With editors and contributors from 24 countries in North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.

Italian Identity in the Kitchen, or, Food and the Nation-Massimo Montanari 2013-07-16 How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

Ancient and Early Medieval Chinese Literature (vol. 2)- 2013-10-10 The long-awaited, first Western-language reference guide, this work offers a wealth of information on writers, genres, literary schools and terms of the Chinese literary tradition from earliest times to the seventh century C.E.

MATHERA 7 Anno III - Rivista trimestrale di storia e cultura del territorio-Francesco Foschino 2019-03-21 Pubblichiamo materiale inedito sui temi di storia e cultura delle regioni di Puglia e Basilicata. Gli articoli sono redatti con metodo scientifico e con spirito divulgativo. Le riviste pubblicate da almeno un anno sono liberamente scaricabili in pdf.

Accounting and Food-Massimo Sargiacomo 2016-03-02 The interrelations between accounting and food have been hitherto neglected at an international level. This regret is particularly meaningful with regards to Italy, where 'Food', besides being a physiological need to satisfy, is one of the main pillars of the 'Made in Italy' Industry, and the so-called Italian life-style, which has become a part of the popular culture. Accounting and Food seeks to explore the accounting, business and financial history of some of the most prestigious Italian food producers. Moreover, given that "Food" has been at the center of production and trade throughout the history of mankind, food production and commerce will be investigated from the critical angles of accounting, accountants and merchants. Relatedly, the interconnected history of the Food fairs and expositions of the major Italian trade centers will be also unveiled. Accounting and Food examines the role of accounting, accountants and merchants in food production and international trade (e.g., grain, wine, etc...) as well as considering the history of food producers, paying particular attention to the role played by women entrepreneurs over time. Finally the book explores the interrelations of accounting, food and state, local authorities and social institutions, in particular in so far these latter institutions were involved in the Political economy, regulation, allocation and distribution of food to populations and societies. Accounting and Food will be of particular interest to researches and scholars in the field of accounting history but also to those working in the areas of regional development, regional economics, food and sociology and other related disciplines.

Passioni collettive. Cultura, politica, società-D. Mangano 2012

Storia mondiale dell'Italia-Andrea Giardina 2017-11-16T00:00:00+01:00

Un racconto fatto di tanti racconti che ci parlano della mobilità degli uomini e delle cose, nello spazio e nel tempo. Conquiste, emigrazioni e immigrazioni, affari, criminalità, viaggi, miserie e ricchezze, invenzioni, vicende di individui, di gruppi e di masse, imperi, stati e città, successi e tracolli. Dall'uomo di Similaun agli sbarchi a Lampedusa, 180 tappe per riscoprire il nostro posto nel mondo. Una storia che coniuga rigore scientifico e gusto della narrazione. Che provoca, spiazza, sorprende e allarga lo sguardo. «Senza ombra di dubbio la storia è l'arte di lasciarsi sorprendere.» Da Invito al viaggio di Patrick Boucheron, direttore dell'Histoire mondiale de la France La parola 'Italia' definisce uno spazio fisico molto particolare nel bacino del Mediterraneo. Un luogo che è stato nel tempo punto di intersezione tra Mediterraneo orientale e occidentale, piattaforma e base di un grande impero, area di massima espansione del mondo nordico e germanico e poi di relazione e di conflitto tra Islam e Cristianità. E così, via via, fino ai nostri giorni dove l'Italia è uno degli approdi dei grandi flussi migratori che muovono dai tanti Sud del mondo. Questa peculiare collocazione è la vera specificità italiana, ciò che ci distingue dagli altri paesi europei, e ciò che caratterizza la nostra storia nel lungo, o meglio nel lunghissimo periodo. La nostra cultura, la nostra storia, quindi, possono e debbono essere indagate e, soprattutto, comprese anche in termini di relazione tra ciò che arriva e ciò che parte, tra popoli, culture, economie, simboli. La Storia mondiale dell'Italia vuole ripercorrere questo cammino lungo 5000 anni per tappe: ogni fermata corrisponde a una data e ogni data a un evento, noto o ignoto. Le scelte risulteranno spesso sorprendenti, provocheranno interrogativi, faranno discutere sul perché di molte presenze e di altrettante esclusioni. La storia, ancora una volta, si dimostra un antidoto alla confusione e al disorientamento del nostro tempo. Perché ci racconta come le sfide a cui siamo sottoposti non siano inedite. Perché porta in evidenza la complessità ma anche la ricchezza della relazione tra l'Italia e il resto del mondo. Perché, soprattutto, fa comprendere che, quando si è perso l'orientamento della nostra collocazione spaziale, lunghi e disastrosi periodi di decadenza hanno fatto sparire, quasi per magia, l'Italia dalle mappe geografiche.

Wrapped & Stuffed Foods-Mark McWilliams 2013-07-01 Contains essays presented at the 2012 Oxford Symposium on Food and Cookery

Letteratura italiana e cultura europea tra illuminismo e romanticismo-Guido Santato 2003

The Opera of Bartolomeo Scappi (1570)-Bartolomeo Scappi 2008
Scappi's Opera presents more than one thousand recipes along with menus that comprise up to a hundred dishes, while also commenting on a cook's responsibilities.

Reflective Intercultural Education for Democratic Culture and Engaged Citizens-Fiara Biagi 2020-08-06 Given the economic, social and historical changes of recent years, education today needs a re-thinking of its methodologies and goals. This book presents an innovative approach to language and culture teaching and learning in a context of full-immersion: EUFICCS (European Use of Full-Immersion, Culture, Content and Service) . Only thanks to a comprehensive and holistic way of conceiving the educational path, based on the practice of reflection, can students be empowered with those intercultural and democratic competences necessary to function as future global citizens. The EUFICCS approach offers some guidelines that can be applicable in several educational contexts, all around the globe. This publication is specifically addressed to educators, language and content teachers and all education practitioners, but it also discusses more general issues, such as interculturality, relations with the other, and service in the community.

Situating the Uyghurs Between China and Central Asia-Ildiko Beller-Hann 2016-12-14 Drawing together distinguished international scholars, this volume offers a unique insight into the social and cultural hybridity of the Uyghurs. It bridges a gap in our understanding of this group, an officially recognized minority mainly inhabiting the Xinjiang Uyghur Autonomous Region of the People's Republic of China, with significant populations also living in the Central Asian states. The volume is comparative and interdisciplinary in focus: historical chapters explore the deeper problems of Uyghur identity which underpin the contemporary

political situation; and sociological and anthropological comparisons of a range of practices from music culture to life-cycle rituals illustrate the dual, fused nature of contemporary Uyghur social and cultural identities. Contributions by 'local' Uyghur authors working within Xinjiang also demonstrate the possibilities for Uyghur advocacy in social and cultural policy-making, even within the current political climate.

Hamburgers in Paradise-Louise O. Fresco 2015-10-27 A fascinating exploration of our past, present, and future relationship with food For the first time in human history, there is food in abundance throughout the world. More people than ever before are now freed of the struggle for daily survival, yet few of us are aware of how food lands on our plates. Behind every meal you eat, there is a story. Hamburgers in Paradise explains how. In this wise and passionate book, Louise Fresco takes readers on an enticing cultural journey to show how science has enabled us to overcome past scarcities—and why we have every reason to be optimistic about the future. Using hamburgers in the Garden of Eden as a metaphor for the confusion surrounding food today, she looks at everything from the dominance of supermarkets and the decrease of biodiversity to organic foods and GMOs. She casts doubt on many popular claims about sustainability, and takes issue with naïve rejections of globalization and the idealization of "true and honest" food. Fresco explores topics such as agriculture in human history, poverty and development, and surplus and obesity. She provides insightful discussions of basic foods such as bread, fish, and meat, and intertwines them with social topics like slow food and other gastronomy movements, the fear of technology and risk, food and climate change, the agricultural landscape, urban food systems, and food in art. The culmination of decades of research, Hamburgers in Paradise provides valuable insights into how our food is produced, how it is consumed, and how we can use the lessons of the past to design food systems to feed all humankind in the future.

Storia d'impresa e imprese storiche. Una visione diacronica-AA. VV. 2015-07-22 Dopo aver messo a confronto le energie vitali, ingegnose e operose del nostro paese, e i privilegi, i favori, i protezionismi, che ne hanno inibito l'affermazione e ne hanno distorto lo sviluppo, il volume si focalizza

sui fattori chiave in grado di spieg

Pasta-Silvano Serventi 2002 Chronicles the history of pasta, describing its origins in China and Italy and examining its spread around the world and its evolution into its innumerable modern varieties.

Caffeina. Storia, cultura e scienza della sostanza più famosa del mondo-Bennett Alan Weinberg 2002

Radici. Archeologia, cultura e storia di un territorio-Rassegna gallaratese di storia e d'arte 2009-09-24T00:00:00+02:00 2000.1268

Storia e antropologia storica-Gavino Musio 1993

Il paese dei maccheroni-Alberto De Bernardi 2020-01-28T00:00:00+01:00 C'erano una volta i maccheroni, trascurati e negletti dai cuochi e dalla gente comune. A un certo punto, accadde qualcosa: una serie di convergenze inaspettate creò le magiche condizioni che permisero, a questo cibo poco valorizzato, di mostrare appieno le sue enormi e squisite potenzialità. Fu così che i poveri maccheroni assunsero agli altari della gloria, per essere celebrati sulle tavole italiane e del mondo intero. Ma come è potuto accadere tutto ciò? Quali sono stati gli incastri della storia e del destino, quali gli orchi e quali invece le fate che hanno sancito il trionfo della pasta? Il volume - arricchito da un inserto a colori con immagini d'epoca - ci accompagna lungo questa storia affascinante. Tutto ebbe inizio quando quel semplice impasto di acqua e farina - uno dei composti più comuni dell'alimentazione fin dall'antichità - cominciò a svelare, nelle mani dei mastri pastai di Genova e Napoli, la ricchezza che racchiudeva, la straordinaria malleabilità, l'incredibile capacità di accompagnare i sughi e i condimenti più disparati, di zittire la fame e accendere il piacere; e tutto cambiò quando, fuori dall'ambito domestico e artigianale, i maccheroni si reinventarono come prodotto industriale urbano, imponendosi come «primo

piatto» e come unico, autentico cibo nazionale, in grado di esportare l'italianità fuori dalla penisola. L'accurata ricerca di Alberto De Bernardi rivela curiosità e aneddoti di questa vicenda e mette in luce le profonde dinamiche storiche, economiche e culturali di una trasformazione del gusto che è stata anche e soprattutto una trasformazione sociale. La storia della pasta è la storia di un cibo identitario, però aperto al mondo, che invita a «mangiare italiano», ma al contempo attrae e accetta i condimenti e i sughi dei popoli e delle terre con cui entra in contatto; un cibo dunque che parla al mondo, ma che anche porta il mondo in Italia.

La cucina italiana-Massimo Montanari 2011-06-30T00:00:00+02:00
L'illustrazione esemplare di una ricerca e di una riflessione di storia totale che riesce a combinare idee, valori e pratiche. E anche una storia d'Italia e degli italiani spiegata con realismo concreto, sapienza e umorismo. Un bel libro. Jacques Le Goff Un libro gradevolissimo che ci guida a un ritorno all'amore per il convito come momento essenziale nella storia del vivere civile. Tullio Gregory