ONE GOOD FIND

PASTA PERFECT

Whenever I visit Bologna, Italy, I stop at Antica Aguzzeria del Cavallo, a tiny shop where I load up on antique brass pasta cutters as presents for my kitchen staff. But the best purchase I ever made there, I kept for myself. It’s a tortchietto, a hand-cranked extruder for shaping pastetelli, thick noodles made from bread crumb, eggs, parmesan, lemon, and nutmeg. I poach them in chicken broth for the ultimate comfort food.

—MICHAEL TUSK, CHEF-OWNER OF QUINCE AND COTOGNA IN SAN FRANCISCO

Fare

THE BAR BOOK

Jeffrey Morgenthaler (Chronicle Books, $19) The bar manager at the renowned Clyde Common in Portland, Oregon, shares the recipes and techniques that make up his award-winning cocktail program, from freshly made mixers to artisanal garnishes. The book is geared toward professionals but is engaging for enthusiasts who wish to elevate their home game.

BART TARTARE

Nicolaus Balla and Cortney Burns (Chronicle Books, $27) This volume from the team behind San Francisco’s Bar Tartare highlights the dishes at the heart of their success, with stunning recipes like pork-knuckle-and-sausage-stuffed vegetables and hazelnut butter-strawberry jam cookies.

BROOKS HEADLEY’S FANCY DESSERTS

Brooks Headley (W.W. Norton & Company, $30) The desserts from the pastry chef of Manhattan’s Del Posto have a quiet genius that sneaks up on you—kabocha cake with sage gelato; candied squash and-saffron wedding cookies—all proffered in a playful tone.

THE CUBAN TABLE

Ana Sofia Pelaez (St. Martin’s Press, $24) Pelaez digs into Cuba’s home kitchens, surfacing recipes that showcase the confluence of flavors on the island: African chicken and okra stew; Spanish postillos; turnovers of sweet cheese and guava paste. Packed with gorgeous photos, the book is a vivid portrait of Cuba today.

HOW TO EATALY

Oscar Farinetti (Rizzoli, $35) This handsome compendium from the founder of Eataly offers techniques for using foods the Italian way and 100 recipes—pasta alla Norma, branzino with tomatoes and olives, tiramisu—that embody the simple, ingredient-focused cooking of classic Italian cuisine.

A KITCHEN IN FRANCE

Mimi Thorisson (Clarkson Potter, $25) Thorisson brings her blog Manger (mimithorisson.com), written from a French farmhouse kitchen in Médoc’s countryside, to print. It’s filled with beautiful photography by Thorisson’s husband, Oddur, and seasonally driven dishes like roast chicken with crème fraîche and herbs.

Prune’s “Garbage” chapter gives tips for cooking with sardine bones and chard stems.

NEW FEAST

Greg and Lucy Malouf (Har die Grant Books, $31) Chef Greg and writer Lucy Malouf have penned a cookbook full of rich Middle Eastern vegetarian recipes that span the region, from Egyptian breakfast beans with feta, lemon oil, and green chile relish to a Persian herb salad with fresh figs and labneh. Framed by lush photographs, the recipes celebrate the diversity of the Levant.

PRUNE

Gabrielle Hamilton (Random House, $31) You know when you read a book that’s so good, you have to put it down every few pages to de-stimulate? That’s Prune. Chicken braised in hard cider, shad Roe with bacon and paprika butter—oh, what recipes! It’s a trip through the mind of a chef who has a deep understanding of the pleasures of rusticity.

RELÈ

Christian Puglisi (Ten Speed Press, November 2014, $32) Puglisi delves into the philosophy that defines his Copenhagen restaurant, Relæ. Dishes like potato “noodles” with pickled seaweed in a warm pecorino sauce are presented as object lessons, exploring the techniques that shape each plate. It’s an enlightening work, with lots of takeaways—and inspiration—for home cooks.

THAILAND

Jean-Pierre Gabrié (Phaidon Press, $34) Gabriel’s tome on Thai cooking contains 500 recipes, ranging from old favorites like spicy stir-fried pork with basil to dishes that go beyond the familiar, like sea bass with cardamom shoots. It amply demonstrates Thai cuisine’s dazzling breadth.

28 savour.com