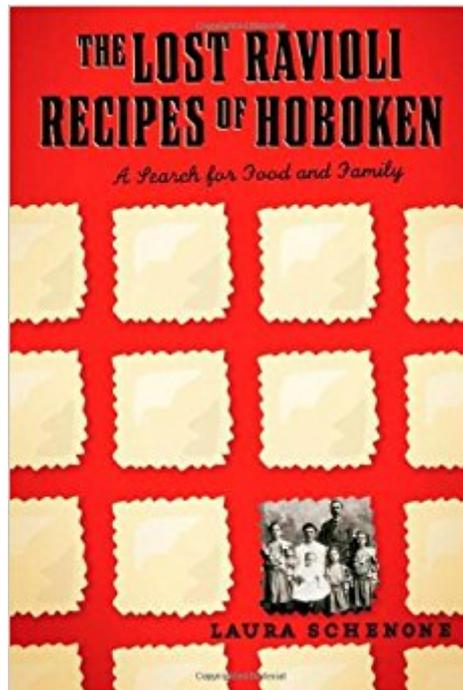


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# The Lost Ravioli Recipes Of Hoboken: A Search For Food And Family



## Synopsis

Can a recipe change your life? A quest for an authentic dish reveals a mythic love story and age-old culinary secrets. James Beard Award-winning author Laura Schenone undertakes a quest to retrieve her great grandmother's ravioli recipe, reuniting with relatives as she goes. In lyrical prose and delicious recipes, Schenone takes the reader on an unforgettable journey from the grit of New Jersey's industrial wastelands and the fast-paced disposable culture of its suburbs to the dramatically beautiful coast of Liguria—the family's homeland—with its pesto, smoked chestnuts, torte, and, most beloved of all, ravioli, the food of celebration and happiness. Schenone discovers the persistent importance of place, while offering a perceptive voice on immigration and ethnicity in its twilight. Along the way, she gives us the comedies and foibles of family life, a story of love and loss, a deeper understanding of the bonds between parents and children, and the mysteries of pasta, rolled into a perfect circle of gossamer dough.

## Book Information

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## Customer Reviews

It's rare in the food writing genre to find an accomplished literary writer who is also a smart, talented and creative cook, and that's what readers will find in Schenone's new memoir. As a former pastry chef, author of a food memoir and fellow writer, I was smitten with the book from the opening line which is both poetic and evocative. From there, it's a page turner. Schenone is an entirely sympathetic and engagingly curious and thoughtful narrator whose voice is graceful and compelling. I enjoyed her journey from overwhelmed mother of two trying in vain to duplicate her family's

famous Christmas ravioli from a cryptic recipe, to intrepid traveler seeking out the origins of the dish, to her final transformation into someone with a deeper understanding of cooking, life, family and these precious handed-down recipes we all treasure but often find baffling and inconsistent with modern life. Her constant soul-searching is fascinating as she sets out on her quest to find the real, authentic ravioli recipe, as are her descriptions of the Italian cooks and their kitchens that she pursues to satisfy a genuine craving for answers; why did her ancestors use something as ordinary as cream cheese in an otherwise authentic recipe for ravioli? What was the original use for the exotic and fascinating old ravioli tool that hung in her childhood home? Is she an 'authentic' Italian, or only a confusing diluted mix of heritages without a strong identity? What can she do to get her children (described here beautifully, foibles and imaginary friends and all) to appreciate "real" food? I could not put this book down and I doubt anyone with a love of old recipes, family stories, quests for something bigger than ourselves, or a yen for a food memoir written with passion and integrity could either. It's on my list of the best books of the year.

A moving, heartwarming, exciting memoir in which I could find stories, discoveries, and experiences which made me feel as if parts of the book reflected my culture and roots from the other side of the Mediterranean Sea (Eastern Med). This book has the potential to become an international bestseller. It is not just "Lost Ravioli Recipes of Hoboken" but it is "THE" Lost Ravioli Recipe --across cultures! Wholeheartedly recommended !!!

The Lost Ravioli Recipes of Hoboken is a wonderful tale of the search for family origins. Laura Schenone was at a point where she wanted a recipe of her own -- not from a cookbook, the newspaper or a TV food expert -- nothing less than an authentic old family recipe. I recognized a kindred spirit, madly rolling ravioli instead of celebrating Christmas morning with her husband and children and then feeling unappreciated as her parents and sister flung the bags of handmade ravioli into the freezer and promptly forgot them. I devoured the chapters where she tested recipes (and recoiled with her upon learning her family's filling actually included raw meat and Philadelphia cream cheese), consulted old cookbooks in the New York Public Library, and compared techniques with her gastronomic mentor, Lou. I relished traveling with her to her ancestral homeland near Genoa where she learned traditional techniques and sampled the finest artisanal Italian foods. I loved that her quest to authenticate her great-grandmother's recipe brought her into contact with far flung distant relatives and gave her a chance to make ravioli with her family's ancestral rolling pin. The only parts of the story that seem to break the narrative flow were the long rehashings of

Schenone family feuds and the rambling introspections on the author's troubled relationship with both her father and her youngest sister. Nonetheless, the overall story was an enjoyable look into both the history of ravioli in Hoboken, New Jersey and the way food and family are so closely intertwined. The book concludes with recipes for ravioli, several fillings (including the cream cheese version) and related Italian specialties from the Ligurian region of Italy. Although the author clearly prefers traditional methods, there are detailed instructions for making pasta dough by hand as well as by mixer and for rolling it out by hand as well as with a pasta machine.

I love a mystery. And in her 'The lost ravioli recipes of Hoboken' Schenone unravels a mystery through a personal journey to "uncover the truth" behind the treasured family recipe of her great-grandmother. I was hooked from the start intellectually and emotionally (yes, the book made me laugh and cry). I think the only other book I have read remotely like 'Lost ravioli' is 'How to Make an American Quilt', but I connected with 'Lost ravioli' even more. Maybe it is my age (similar to the author's), but certainly the superb writing and many threads that come together in Schenone's latest book. One does not need to be a foodie, an Italian-American or a New Jerseyite to devour this book. One only needs to appreciate outstanding prose and a fascinating story. My husband and I read the book aloud to each other and it is our choice for Christmas gift book this year!

i used to help my nonni make ravioli when i was a little tyke... so the memories are all there waiting for me...and boy do they come flooding back when reading this great book...and mom loved it so much she recommended it to a cousin, so i bought on for her cousin too. great memoir wrapped around a food/recipe book - so it's made like good ravioli.

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