



November 14, 2011

# Sweets

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## Bake the Book: Dolci

Posted by [Caroline Russock](#), November 14, 2011 at 10:00 AM

With trays of creamy gelati, fluffy squares of tiramisu, petite cookies, and rustic crostatas, Italian desserts are a many-splendored thing. But the *dolci* listed off here don't even begin to do justice to all of the sweets you'll encounter when in Italy. In lieu of booking a ticket for sweet-centric tour up and down the boot, we're turning to food historian [Francine Segan's](#) gorgeous new cookbook, *Dolci*, for a two-week jaunt through the desserts of Italy.

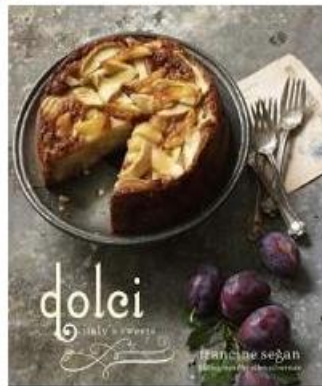
For *Dolci*, Segan, a true Italophile, has compiled a show-stopping collection that truly represents the longstanding Italian fascination with sweets. She's traveled from region to region seeking out not only stellar takes on familiar desserts but also unique specialties that rarely make their way to these shores. Familiar olive oil and ricotta cakes are interspersed with lesser known sweets like Cantaloupe Cake with Asti Spumante and and Buckwheat Red Currant Jam Cake. And for true aficionados, she's even included a chapter entitled "Weird and Wonderful, Unique and Unusual Desserts" that includes only-in-Italy creations such as a Chocolate Eggplant and Radicchio Almond Carrot Cake.

We'll be kicking off our two week tour of *dolci Italiani* in Tuscany with Sweet Rosemary and Grape Focaccia, then traveling to Campania for a Ricotta Pear Cake, and moving on to Emilia-Romagna for an Angel Hair Pasta Pie with candied citron.

## Win A Copy!

Thanks to the generous folks over at [Stewart, Tabori & Chang](#), we are giving away five (5) copies of *Dolci* this week.

All you have to do is [tell us about your favorite Italian dolci](#) in the comments section below.



## Bake the Book: Angel Hair Pasta Pie

This Angel Hair Pasta Pie, a specialty of Bologna, adapted from Francine Segan's *Dolci: Italy's Sweets* may sound a bit bizarre. A pie with pasta as the filling? We can't say we've seen it often. But it works. Delicate strands of fresh egg pasta are layered with bittersweet ground almonds mixed with cocoa powder, candied citron, and lemon zest for an absolutely intriguing pie. [Continue reading](#)

RECIPE!

by [Caroline Russock](#) | Nov 23, 2011 | [post a comment](#) | (0 Favorites)



## Bake the Book: Tuscany's Sweet Spinach Pie

If you've only ever had spinach pie in the form of spanakopita, this one is certainly worth a go. Into a lovely lattice-topped pie goes an egg soufflé-like filling made from ground almonds, lemon zest, candied citron, and enough blanched spinach to color the whole thing a vibrant green. And if you're worried about the vegetable factor, have no fear, this pie is about as green-tasting as a slice of sweet zucchini bread. The spinach comes through ever so slightly but only in a way that gives the pie an earthy balance with the sweet almonds, toasty pine nuts, and springy, caky pie crust. [Continue reading](#)

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## Bake the Book: Ricotta Pear Cake

As you might imagine, we've been spending a fair amount of time plotting our Thanksgiving meal lately, and much of that time has been devoted to finding a truly special dessert (or three) to end the feast. Well, we're happy to say that we've found that Thanksgiving showstopper of a dessert in [Francine Segan's](#) latest cookbook, *Dolci: Italy's Sweets*. [Continue reading](#)

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## Bake the Book: Sweet Rosemary and Grape Focaccia

With wrinkly-sweet grapes sandwiched between two layers of olive-oily rosemary and anise-flecked focaccia we could eat slices of this Sweet Rosemary and Grape Focaccia from [Francine Segan's Dolci](#) all day long. [Continue reading](#)

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## Bake the Book: Dolci

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