

AVAILABLE NOW!

LIA'S FAMILY RECIPES: "FROM MY CUCINA TO YOURS!"



LA MATERIA PRIMA

The first thing as an Italian cook that one must learn is the term "*Materia Prima*". Raw ingredients. Quality Italian food is all about the *materia prima*. The quality of the food you make will only be as good as the quality of the *materia prima* you use.

Tomatoes

Salt

Pasta

Parmigiano Reggiano (not on fish!)

Olio di Oliva

Flour/bread

These are the fundamental ingredients of Italian cooking and in the following family recipes that I have gathered, these ingredients are the protagonists of almost all the recipes herein. They must be of the best quality if you want to make a "best" meal.



DONNA LAURA



Balanced and approachable, these wines are ideal for everyday enjoyment and a reminder of family and food and how they are synonymous at the Italian table. Roman gods Venus, Bacchus and Cupid personifying Lia's children adorn the labels of Donna Laura Wines, celebrating this legacy of devotion to family and affirming the adage "*Chi si volta, a chi si gira, sempre a casa va finire*" - **no matter where you go or turn you will always end up at home.**



KARTER'S COOKING SHOW

Lia's grandson Karter shares his Nonna Lia's love of cooking and she has taught him how to make her favorite recipes. Karter shares his adventures in cooking in video form on his Instagram profile and we are featuring them here as well.

Flip through Lia's recipes in the following pages and click on the arrow to view Karter's cooking tips and learn how to make Nanna Lia's beloved recipes.

Follow Karter at [@karterscookingshow](https://www.instagram.com/karterscookingshow)



Click the link below to experience this **multi-media flipbook** that features **Lia's own family recipes** and how-to **cooking videos** starring her adorable grandson, Karter. Each recipe includes a Donna Laura Wines pairing suggestion. **Buon Appetito!**

[FROM MY CUCINA TO YOURS & KARTER'S COOKING SHOW](#)