

## *Cheesecakes 60 Ricette Classiche E Originali Per Dessert Paradisiaci*

You know how those Southern dessert recipes go—a cup of sugar here, a stick of butter there, eight squares of baking chocolate, or a pint of the season's juiciest fruit. That recipe for blueberry cream pie—it's been passed around the church for so long nobody can quite remember who made it first. Or how about the one for red velvet cheesecake you've been trying to coax out of your sister-in-law for years? She serves it every Christmas Eve, but so far her lips are sealed. These are the types of food traditions that inspire *You Be Sweet*—a celebration of Southern dessert recipes and the people who cherish them. In this compilation of stories and sweet treats, Patsy Caldwell and Amy Lyles Wilson peek in on those occasions special enough to demand something decadent, and memorable enough to be repeated time and again. You'll find the strawberry jam bars that always make an appearance at the neighborhood picnic. The German chocolate cake roll that pulls in the big bucks at the charity bake sale? That's here too. The blackberry jelly recipe that has graced Mason jars all over the South for decades? It's here, and it's just about the best hostess gift you can offer up. Be sweet? You won't be able to help it!

6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

The anticipation of Christmas and the excitement of Advent bring out the cook in everyone, whether you're making nibbles to serve with drinks for friends, planning your holiday season menu or baking heartfelt gifts for loved ones. From panettone and jam cookies, to nourishing salmon and potatoes, pumpkin wellington and a warming ginger punch, here are 24 seasonal recipes to add festive deliciousness to your celebrations and personal touch to your gift-giving.

A practical guide to the successful Overcoming Multiple Sclerosis recovery program for people with MS and their doctors. Thousands of people with MS around the world are now following this preventive medicine approach and living healthy, active lives. Overcoming Multiple Sclerosis is an established and successful program of treatment. Once a diagnosis of MS meant inevitable decline and disability. Now thousands of people around the world are living healthy, active lives on the Overcoming Multiple Sclerosis recovery program. Overcoming Multiple Sclerosis explains the nature of MS and outlines an evidence-based 7 step program for recovery. Professor George Jelinek devised the program from an exhaustive analysis of medical research when he was first diagnosed with MS in 1999. It has been refined through major ongoing international clinical studies under Professor Jelinek's leadership, examining the lifestyles of several thousand people with MS world-wide and their health outcomes. Overcoming Multiple Sclerosis is invaluable for anyone recently diagnosed with MS, living with MS for years, or with a family member with MS. It makes an ideal resource for doctors treating people with MS. 'I would have no hesitation in recommending Overcoming Multiple Sclerosis to my patients, but also to my friends and colleagues.' Professor Gavin Giovannoni, MBBCh, PhD, FCP (S.A., Neurol.), FRCP, FRCPATH, Chair of Neurology, Blizzard Institute, Barts and The London School of Medicine and Dentistry 'Overcoming Multiple Sclerosis combines hard scientific evidence with practical advice and compassion. It will be of benefit to nearly everybody affected by

MS and I heartily recommend it.' Dr Peter Fisher FRCP , Physician to Her Majesty Queen Elizabeth II, and Director of Research, Royal London Hospital for Integrated Medicine

40+ Recipes Inspired by the Films

A Self-help Guide to Living with MS

Sam's Pet Temper

Twelve Years a Slave

tradizione nobile e popolare nella cucina delle feste

Dukan Diet 2 - The 7 Steps

A totally revised and updated edition of the first book to offer a holistic approach to slowing the progression of MS • Provides guidance on special diets and nutritional supplements, exercise, alternative therapies, and the effects of negative and positive thoughts on MS • Explains how to reduce toxic overload from mercury and chemicals • Includes life wisdom and coping strategies from others who suffer with MS Judy Graham is an inspiration. Diagnosed with multiple sclerosis when she was just 26 years old, 35 years later Judy Graham is still walking, working, and has successfully birthed and raised a son who is now an adult. In this totally revised and updated edition of her groundbreaking Multiple Sclerosis, first published in 1984, she shares the natural treatments that have helped her and many others with MS stabilize or even reverse the condition. Beginning with the effects of diet, she explains that many people with MS have been eating the wrong foods and shows which foods are “good” and “bad,” how to recognize food sensitivities, and how to correct nutritional deficiencies using dietary supplements. She also looks at reducing the body’s toxic overload, whether from mercury amalgam fillings, chemicals, or medications. She presents the exercises with proven benefits for MS she has found most reliable and appropriate, such as yoga, pilates, and t’ai chi, and explores alternative therapies that provide relief and support to the body’s efforts to control MS, including acupuncture, reflexology, shiatsu, reiki, and ayurveda. Most important are the insights she provides on the effects of negative thoughts on MS. She demonstrates how a positive mental attitude can actually slow down or even reverse the progression of this disease. Judy Graham is living proof that, as devastating as a diagnosis of MS is, life can still be lived to its fullest.

Cheesecakes are one of the oldest desserts in existence, traceable back to ancient Greece, where they were served to the Olympic athletes. And it's no wonder they have been around so long! Simple to make and undeniably irresistible, Cheesecake celebrates this most beloved of desserts. A chapter on the Classics includes simple Baked Vanilla, Raspberry Ripple and Chocolate Chip cheesecakes. Whatever the time of year, Fruity cheesecakes are the best way to enjoy whatever is in season; try Strawberry and Clotted Cream, Pink Rhubarb or Bananas Foster. For those with the most incurable of sweet teeth, Candy Bar cheesecakes are packed with your favourite confections - from peanut brittle to candied maple pecans - while Gourmet recipes add a touch of contemporary sophistication, including Salted Honey and Crème Brulée varieties. Party cheesecakes offer truly original ideas for brightening any occasion, from pretty Trifle Cheesecakes in glass jars to irresistible Cheesecake Pops! And finally, International skips over the globe to bring you cheesecakes in flavours such as Japanese Cherry Blossom and Italian Tiramisu.

“Anyone with even the vaguest interest in food (or other people’s houses generally) should order Carrie Solomon and Adrian Moore’s newly released Chefs’ Fridges.”—British Vogue "If you’ve ever wondered what your favorite chef eats at home, now’s your chance to find out. Chefs’

Fridges hops all over the continents of North America and Europe, peeking inside the home fridges of Nancy Silverton, Hugh Acheson, Enrique Olvera, José Andrés, Jessica Koslow, and more acclaimed chefs."—Food & Wine Find out what's in some of the world's most esteemed chef's kitchens with this fascinating compendium that showcases more than thirty-five of today's masters, including José Andrés, Christina Tosi, Alice Waters, Daniel Boulud, Nancy Silverton, Wylie Dufresne, Jean-Georges Vongerichten, Ludo Lefebvre, and Carla Hall—in up-close profiles and gorgeous color photos, plus two recipes for the dishes they like to cook at home. For authors Carrie Solomon and Adrian Moore, and demonstrably, to the rest of the world, chefs are intriguing creatures. Their creations shape our culture and become an indelible part of our experience. They make food delicious beyond our wildest dreams. But what happens when the chef whites come off and they head home? Filled with exclusive photographs and interviews granted especially for this book, *Chefs' Fridges* is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-bleed spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andrés, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David McMillan, Enrique Olvera, Ivan Orkin, Paco Perez, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

A "swoon-worthy" illustrated tour of Italian desserts and treats, from the James Beard Award–nominated author of *Opera Lover's Cookbook* (Publishers Weekly). Join food historian Francine Segan on a lavishly illustrated tour of Italy, with more than one hundred recipes for cookies, cakes, pastries, puddings, frozen confections, and more. Drawing from all regions of Italy, *Dolci* collects recipes from grandmas in remote villages as well as hip young bloggers, world-renowned pastry chefs, and small local cafés. Classics like Cannoli and Zuppa Inglese are featured alongside unique regional favorites like Sweet Rosemary and Chocolate Eggplant. Embellished with bits of history and Italian food lore, this cookbook offers new innovations like an "updated" Tiramisù that doesn't use raw eggs, unexpected frozen delights like Spumone with Homemade Hazelnut Brittle, an award-winning Parmesan Panna Cotta with Pears, and many other irresistible Italian treats. Rounded out by a chapter on after-dinner drinks, this delectably comprehensive guide offers "a canon of authentic recipes collected from the people who really use them" (The Wall Street Journal).

Cook. Eat. Love.

Tokyo Cult Recipes

Tradition in Evolution. The Art and Science in Pastry

The Official Harry Potter Baking Book

Carpathia

### You Be Sweet

A must-have for every 21st-century foodie, this book gathers the best infographics of all things eating, drinking, and cooking. Whether it's the secrets of sashimi or stress-free party planning, this is gastro-guidance at its most visually appealing and expert, solving kitchen conundrums in simple and memorable graphics, while exploring visual...

The highly-anticipated upgraded edition of the definitive book on luscious, decadent cheesecake by a master chef and baker. Beloved for over a decade, this comprehensive cheesecake resource allows its many readers to indulge in recipes that range from traditional and chocolate to fruity and savory. Now, The Cheesecake Bible is back and better than ever with 90 new recipes to satisfy people who eat a gluten-free diet and to answer the recent cultural appetite for more savory cheesecakes. Iconic recipes include Deep Dark Chocolate Fudge Cheesecake and White Chocolate Velvet Cheesecake with Port Wine Berry Compote. Then there are the more savory options, such as Black Olive and Herb Cheesecake and Blue Cheese Cheesecake with Pecans. Other offerings include nut, citrus, no-bake, vegan, fruit, chocolate, cheese and holiday cheesecakes, as well as cheesecake bars, small cheesecakes, toppings and sauces. With more than 300 recipes, there's a cheesecake for everyone. The book features extensive how-to instructions, along with sections on equipment, basic tips and techniques for perfect cheesecakes, a list of common ingredients and frequently asked questions from the author's baking classes. It is the ideal guide for beginners and seasoned bakers alike, ensuring that they make the very best cheesecakes.

A beautiful new edition of “ the greatest dessert book in the history of the world ” (Bon App é tit), featuring 175 timeless recipes from Gramercy Tavern ’ s James Beard Award – winning pastry chef. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • The Atlantic • Food Network** Claudia Fleming is a renowned name in the pastry world, acclaimed for having set an industrywide standard at New York City ’ s Gramercy Tavern with her James Beard Award – winning desserts. With *The Last Course*, dessert lovers everywhere will be able to re-create and savor her impressive repertoire at home. Fleming ’ s desserts have won a range of awards because they embody her philosophy of highly satisfying food without pretension, a perfect balance for home cooks. Using fresh, seasonal ingredients at the peak of their flavor, Fleming creates straightforward yet enchanting desserts that are somehow equal to much more than the sum of their parts. She has an uncanny ability to match contrasting textures, flavors, and temperatures to achieve a perfect result—placing something brittle and crunchy next to something satiny and smooth, and stretching the definition of sweet and savory while retaining an elemental simplicity. *The Last Course* contains 175 mouthwatering recipes that are organized seasonally by fruits, vegetables, nuts, herbs and flowers, spices, sweet essences, dairy, and chocolate. In the final chapter, Fleming suggests how to combine and assemble desserts from the previous chapters to create the ultimate composed desserts. And each chapter and each composed dessert is paired with a selection of wines. Recipes include Raspberry – Lemon Verbena Meringue Cake, Blueberry – Cream Cheese Tarts with Graham Cracker Crust, Cherry Cheesecake Tart with a Red Wine Glaze, Concord Grape Sorbet, Apple Tarte Tatin, Chestnut Souffl é s with Armagnac-Nutmeg Custard Sauce, Buttermilk Panna Cotta with Sauternes Gel é e, Warm Chocolate Ganache Cakes, and more. Beautifully illustrated with more than eighty color photographs throughout, *The Last Course* is a timeless, one-of-a-kind collection filled with original recipes that will inspire dessert enthusiasts for years to come. Praise for *The Last Course* “ While I must admit to being particularly partial to Claudia ’ s Buttermilk Panna Cotta, every dessert in *The Last Course* made me salivate. Claudia ’ s inspired recipes are so beautifully transcribed that even the

most nervous of home cooks will feel comfortable trying them and will be a four-star chef for the day. ” —Daniel Boulud “ The Goddess of New American Pastry. ” —Elle

Cheesecakes. 60 ricette classiche e originali per dessert paradisiaciLe migliori ricette con lo yogurtNewton Compton Editori

Parigi. Con cartina

Overcoming Multiple Sclerosis

Lateral Cooking

Cookies

Xi'an Famous Foods

Sam is so frustrated waiting his turn at the playground that a Temper shows up. Within seconds, the beastly, wild thing clears the place, and Sam happily plays alone with his new pet. But his Temper follows him everywhere, causing more and more trouble, until Sam realizes he needs to put a stop to it. How is the question f Kids will laugh at the relatable situations, while parents and teachers will enjoy the chance to talk about pet Tempers and ways to tame them.

Swank and Dugan provide complete background information on the development of the diet and the clinical tests that have proven its effectiveness. In addition to helpful sections on the lifestyle of the M.S. patient, Swank and Dugan offer tips on sticking to the diet, equipping the kitchen, shopping for healthful food, eating out (with some pertinent information on fast-food restaurants), and keeping the careful dietary records that are essential to continuing good nutrition. This is the low-fat diet that works in reducing the number and severity of relapses in M.S. patients — and The Multiple Sclerosis Diet Book provides the nutritious and tasty recipes that M.S. patients and their families can live with for years to come.

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La raccolta di ricette Mangiare mediterraneo - tradizione nobile e popolare nella cucina delle feste è un omaggio al 'convivio', al significato e all'importanza di mangiare insieme con parenti e amici. Con oltre 180 ricette, gustose e presentate con grande effetto scenico, il volume non garantisce solo la soddisfazione del palato, ma lo stupore di esecutori e commensali, conquistandone l'olfatto e la vista prima del gusto. I piatti proposti, infatti, sono corredati spesso di foto e descritti nei minimi dettagli, con istruzioni "passo dopo passo" per facilitarne l'esecuzione anche ai meno esperti. Gli ingredienti, sempre genuini, appartengono alla vera alimentazione mediterranea; e in molti casi, attraverso il grande utilizzo di verdura e ortaggi alla base della "dieta mediterranea", soddisfano anche le esigenze di quanti siano vegetariani.

The Cuisine of Western China, from New York's Favorite Noodle Shop

Mangiare mediterraneo

Food from the heart of Romania

Festive

More Than 35 World-Renowned Cooks Reveal What They Eat at Home

Chefs' Fridges

**FOOD ETHICS, 2E** explores the ethical choices we make each time we eat. With twenty-six readings that bring together a diverse group of voices, this textbook dives into issues such as genetically modified foods, animal rights, population and consumption, the food industry's impact on pollution, centralized versus localized production, and more. In addition, this edition includes new introduction, new readings, a comprehensive index, and study questions that frame these significant issues for discussion and reflection. **Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.**

Romania is a true cultural melting pot, rooted in Greek and Turkish traditions in the south, Hungarian and Saxon in the north and Slavic in the east and west. Carpathia, the first book from food stylist and cooking enthusiast Irina Georgescu, aims to introduce readers to Romania's bold, inventive and delicious cuisine. Bringing the country to life with stunning photography and recipes, it will take the reader on a culinary journey to the very heart of the Balkans, exploring it's history and landscape through it's traditions and food. From fragrant pilafs, sour borsch and hearty stews, to intricate and moreish desserts, this book celebrates the dishes from a culture living at the crossroads of eastern and western traditions.

Outlines the author's method for creating no-knead, slow-rising artisanal breads in heavy preheated pots, sharing a variety of step-by-step recipes for such classics as a rustic Italian baguettes, the stirato and pizza Bianca.

"100 modern, exciting, and easy to make recipes that promise to redefine your favorite cookie classics. Move beyond the same-old chocolate chip, peanut butter, and oatmeal cookies with Jesse Szewczyk's collection of 100 brand-new, boldly flavored, and intriguing-yet-familiar recipes. Divided into chapters by flavor profile-Chocolatey (Salted Bittersweet Brownie Cookies), Boozy (Brown Butter and Guinness Skillet Cookie), Fruity (Chewy Blueberry Muffin Sugar Cookies), Smoky (Smoked Butter Chocolate Chunks), and Savory (Cacio e Pepe Slice and Bakes)-these treats offer a kaleidoscope of textures and flavors. Filled with stunning photographs and reassuring guidance for make ahead, storing, and gifting, Cookies offers immediate gratification for hungry bakers looking to take their cookies to the next level"--

Food Ethics

Food and Drink Infographics. a Visual Guide to Culinary Pleasures

Vintage Cakes

Essential Ottolenghi [Two-Book Bundle]

Cheesecake

New York Cult Recipes

Oltre 150 modi semplici e deliziosi per gustarlo La bibbia dello yogurt! Chi ha detto che con lo yogurt si può fare soltanto lo tzatziki? Ecco a voi oltre 150 ricette tutte da provare, in cui lo yogurt è

l'ingrediente principale. Dal gratin di zucchine e porri alle fettuccine con granchio e gamberi, dalle scaloppine in salsa di yogurt e funghi agli scampi alla creola, questo ricettario vi mostrerà come unire gusto e salute a cucchiariate di fantasia! Potrete realizzare raffinate salse di accompagnamento per gli snack, oppure dressing speziati per le vostre insalate; scoprirete come dare un tocco di cremosità in più alle vostre zuppe ma anche come arricchire secondi piatti a base di carne, di pollo, di pesce. Senza dimenticare un gran numero di ricette vegetariane, di dessert e bevande a base di yogurt. Una ricca sezione introduttiva mostrerà ai più intraprendenti i pochi, semplici passi per realizzare lo yogurt direttamente a casa, con ingredienti freschi e naturali. Pat Crocker è un'esperta di erbe, autrice di ricettari e fotografa. Ha scritto 17 libri di cucina di successo, che hanno vinto numerosi premi e riconoscimenti. Ha fondato la Crocker International Communications Inc., agenzia di relazioni pubbliche al servizio di società alimentari e di consumo. Vive a Neustadt, Ontario, in Canada. Con la Newton Compton ha pubblicato La cucina vegetariana, Frullati sani ed energetici, Succhi e centrifughe, La bibbia del vegano e Le migliori ricette con lo yogurt.

Paris may be the capital of haute cuisine, but expat Marc Grossman craves the food he grew up with in New York and Brooklyn. So he has lovingly recreated those iconic recipes, from blintzes, bialys, and black & white cookies to pork buns, matzo ball soup, and everything in between. Grossman zooms in on particular neighborhoods and their special fare, even including addresses of his favorite restaurants. A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, The Flavor Thesaurus--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed The Flavor Thesaurus, she detected the basic rubrics that underpinned most recipes. Lateral Cooking offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between donning your apron and settling back in a comfortable chair.

Renowned for recipes that make food look gorgeous and taste great yet require minimal effort, Donna

Hay's cookbooks have become international successes. "Modern Classics" is no different. Chapters, including soups, salads, pastas, and pies, begin with a "basic" recipe. Step-by-step photos allow cooks to create increasingly sophisticated variations from this starter recipe.

Sharing Your Heart One Down-Home Dessert at a Time

The evidence-based 7 step recovery program

Managing Multiple Sclerosis Naturally

Delia's Happy Christmas

Tartine: Revised Edition

My Bread: The Revolutionary No-Work, No-Knead Method

*"Having been born a freeman, and for more than thirty years enjoyed the blessings of liberty in a free State—and having at the end of that time been kidnapped and sold into Slavery, where I remained, until happily rescued in the month of January, 1853, after a bondage of twelve years—it has been suggested that an account of my life and fortunes would not be uninteresting to the public." –an excerpt*

*Dr Dukan has created a new version of his bestselling diet. It's just as effective as the original but with a seven-day eating plan you can lose weight at your own pace without giving up the foods you love. Follow the 7 steps from Monday to Sunday each week until you reach your true weight. Day 1: Protein Day 2: Protein, vegetables Day 3: Protein, vegetables, fruit Day 4: Protein, vegetables, fruit, bread Day 5: Protein, vegetables, fruit, bread, cheese Day 6: Protein, vegetables, fruit, bread, cheese, complex carbs Day 7: Celebration meal with wine and chocolate As with the original diet, once you reach your target weight you progress to the Consolidation and Stabilisation phases. Dukan Diet 2 – The 7 Steps is the new way to lose the weight you want like millions of others have around the world. Devised by Dr Pierre Dukan, a French medical doctor who has spent his career helping people to lose weight permanently, The Dukan Diet is the culmination of thirty-five years' clinical experience. Beyond its immense success in France, The Dukan Diet has been adopted by more than 50 countries and translated into 25 languages.*

*Includes over 40 new recipes plus menu planners*

**#1 NEW YORK TIMES BESTSELLER!** Bake your way through Hogwarts School of Witchcraft and Wizardry! Inspired by the films, this is the **ONE** and **ONLY** official Harry Potter cookbook!

*Packed with over 40 recipes and gorgeous, eye-catching photography, this baking cookbook is a must-have for every Harry Potter fan. Delight in 43 tasty recipes inspired by the Harry Potter films! From Pumpkin Patch Pies to Owl Muffins, Luna's Spectrespecs Cookies to Hogwarts Gingerbread, The Official Harry Potter Baking Cookbook is packed with mouthwatering recipes that will, dare we say, ... ensnare the senses. Host a Great Hall-inspired feast for your friends or delight in a portion for one. Includes recipes for all kinds of delicious baked goods, as well as nutritional and dietary information. This baking cookbook is great for everyone and includes gluten-free, vegetarian, and vegan recipes as well!*

*Sobo (Sophisticated Bohemian) started out in 2003 as a purple food truck in the parking lot behind a surf shop, way before food trucks were cool. Despite its remoteness, it attracted rave reviews from food media across North America, with the likes of Saveur magazine calling it: "perhaps the most exciting lunch stand in North America". The back of the staff's t-shirts read: "Quite possibly the second best thing you can do in a parking lot"--and that same fun, authentic West Coast vibe weaves throughout the stories and recipes in this book. Sobo has since become a destination restaurant, having outgrown its food truck beginnings, with visitors making the pilgrimage to the west coast of Vancouver Island just to taste chef Lisa Ahier's cooking--which is, to use Tofino slang, simply "killer". The restaurant's menu focuses on locally-sourced, seasonally-inspired ingredients from family-owned producers. The dishes are shaped by Lisa's Tex Mex and Southwestern culinary roots, and her experience gained across several US states, including her stint as executive chef of Cibolo Creek Ranch in Texas. The Sobo Cookbook includes over 100 of the restaurant's all-time favourite recipes--recipes that have fed surfers, hungry locals, curious visitors and die-hard foodies alike.*

*80 Cakes From Around the World*

*Cheesecakes. 60 ricette classiche e originali per dessert paradisiaci*

*The Multiple Sclerosis Diet Book*

*The Cake Book*

*A Classic Revisited: 68 All-New Recipes + 55 Updated Favorites*

***60 classic and original recipes for heavenly desserts***

When Fearne's not making us laugh onscreen or keeping us company on the radio, you'll find her in the kitchen cooking up a storm. Easy, healthy recipes that are fun to make and delicious to eat - these are the recipes Fearne loves and has become famous for. Recipes she can't wait to share with you, too. With chapters covering fresh and delicious breakfasts to start your day well; simple, sumptuous lunches to enjoy at home and on the run; and comforting dinners that show you how to eat the rainbow, Cook. Eat. Love provides over 100 recipes that will have you eating happily and healthily at every meal time. A pescatarian herself who cooks meat for her family, Fearne includes recipes that can cater for both and be packed with goodness either way. You'll also find plenty of ideas for elevenses, afternoon treats, baked goods and desserts that use plenty of natural ingredients to make those sweet treats guilt-free and just as satisfying. From Thai Coconut Soup to Quick and Healthy Pizzas; Roast Chicken Cashew and Chilli salad to Salted Caramel Chocolate Slice and Beetroot Cupcakes, Cook. Eat. Love is guaranteed to bring joy to your kitchen and beyond.

A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of Rustic Fruit Desserts. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in Vintage Cakes is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

The long-awaited cookbook from an iconic New York restaurant, revealing never-before-published recipes Since its humble opening in 2005, Xi'an Famous Foods has expanded from one stall in Flushing to 14 locations in Manhattan, Brooklyn, and Queens. CEO Jason Wang divulges the untold story of how this empire came to be, alongside the never-before-published recipes that helped create this New York City icon. From heavenly ribbons of liang pi doused in a bright vinegar sauce to i-?lled with caramelized pork to cumin lamb over hand-pulled Biang Biang noodles, this cookbook helps home cooks make

the dishes that fans of Xi'an Famous Foods line up for while also exploring the vibrant cuisine and culture of Xi'an. Transporting readers to the streets of Xi'an and the kitchens of New York's Chinatown, Xi'an Famous Foods is the cookbook that fans of Xi'an Famous Foods have been waiting for.

Experience Yotam Ottolenghi's wholly original approach to Middle Eastern-inspired, vegetable-centric cooking with over 280 recipes in a convenient ebook bundle of the beloved New York Times bestselling cookbooks *Plenty More* and *Ottolenghi Simple*. From powerhouse chef and author (with over five million book copies sold) Yotam Ottolenghi comes this collection of two fan favorites. These definitive books feature over 280 recipes—spanning every meal, from breakfast to dessert, including snacks and sides—showcasing Yotam's trademark dazzling, boldly flavored, Middle Eastern cooking style. Full of weeknight winners, for vegetarians and omnivores alike, such as Braised Eggs with Leeks and Za'atar, Polenta Chips with Avocado and Yogurt, Lamb and Feta Meatballs, Baked Orzo with Mozzarella and Oregano, and Halvah Ice Cream with Chocolate Sauce and Roasted Peanuts, *Essential Ottolenghi* includes: *Plenty More*: More than 150 dazzling recipes emphasize spices, seasonality, and bold flavors. Organized by cooking method, from inspired salads to hearty main dishes and luscious desserts, this collection will change the way you cook and eat vegetables. *Ottolenghi Simple*: These 130 streamlined recipes packed with Yotam's famous flavors are all simple in at least (and often more than) one way: made in thirty minutes or less, with ten or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals.

Recipes for Advent

300 Sweet and Savory Recipes for Cakes and More

*Plenty More* and *Ottolenghi Simple*

*Lessons and Recipes for the Home Cook: A Cookbook*

*Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's*

*Sweet Tooth [A Baking Book]*

*Le migliori ricette con lo yogurt*

This cookbook will help you plan your Christmas festivities to the very last culinary detail, acting as an invaluable Christmas organiser from reminding you to make your Christmas pudding and chutneys in November to giving you a crucial countdown for the last 36 hours.

This brilliantly revisited and beautifully rephotographed book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakeries in the world. *Tartine* offers more than 50 new recipes that capture the invention and, above all, deliciousness that *Tartine* is known for—including their most requested recipe, the Morning Bun. Favorites from the original book are here, too, revamped to speak to our tastes

today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Gentl + Hyers make this compendium a true collectible and must-have for bakers of all skill levels.

This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen. "There's something magical about the process of making a cake from scratch, a process that transforms a few simple ingredients--butter, sugar, flour, and eggs--into culinary artistry."

--Tish Boyle

The Last Course

Martha Stewart's Cooking School (Enhanced Edition)

Miss cake. Il nuovo stile del cake design. Oltre 60 progetti originali

The New Classics: a Baking Book

The Sobo Cookbook

Modern Classics

***Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies***

***Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.***

***Dolci: Italy's Sweets***

***Le Viandier de Taillevent***

***A Cookbook***

***The Cheesecake Bible***

***Fresh Food Inspired by Texas to Tofino***