

Piccola Pasticceria Salata

Recipes and stories to learn all about Japan's food culture. Recipes, anecdotes, histories and stories, maps, techniques, stylings, utensils, native ingredients -- this is a colorful invitation to discover the look and aromas and flavors of Japan. How to make sushi? What is the traditional method of making miso soup? How do you make a full Japanese meal? What are the most frequently cooked dishes in the izakaya? How do you garnish and pack a bento box? Here are the answers in a charmingly, and beautifully, illustrated paperback book. From how to use Japanese knives, chopsticks and cooking vessels, to familiar and unusual seafood (and seaweed!), Japanese vegetables, fruits and soy, the illustrations are clear, atmospheric and empowering. The text runs from ingredients and places to buy them, to simple dishes and whole meals. The design is really fun, and this is a handbook every cook will want to own -- or give to friends and family.

It's Thanksgiving week, 1989. We're in Big Piney and Little Piney, two hollows near the town of Gamet in the Blue Ridge Mountains. A handful of mismatched folks -- some country people, some far-flung, fancy people -- discover they have one thing in common: someone they know is sick, real sick, dying sick. August Early has never set foot in a hospital before. Maggie Dulé packs a bag despite her vow never to return to the Pineys again. Burnice Kling, R.N., is fixing to "tire" her patient, a 'cantankerous old cauliflower of a woman' and mother to an estranged daughter named Maggie. Meanwhile, Cadence Greevey passes among them unnoticed. She's only 14, and has got a mama who's ailing with no one at home to help. Their paths cross at a local hospice called Solace. Suddenly, they're caregivers, bedside improvisers, doing all they can to beat back death or hurry him on about his business.

The Second Edition of *Parlamo Italiano!* instills five core language skills by pairing cultural themes with essential grammar points. Students use culture—the geography, traditions, and history of Italy—to understand and master the language. The 60-minute *Parlamo Italiano!* video features stunning, on-location footage of various cities and regions throughout Italy according to a story line corresponding to each unit's theme and geographic focus.

Team building, selezione location, lanci prodotto, cene di gala e molto altro ancora

Comforting cakes and bakes from Scandinavia with love

Ready in Two Minutes in the Microwave!

quartieri creativi a Milano, Genova e Sassari

Lidia's Italy in America

Organizzare eventi aziendali

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

A kitchen is no different from most science laboratories and cookery may properly be regarded as an experimental science. Food preparation and cookery involve many processes which are well described by the physical sciences. Understanding the chemistry and physics of cooking should lead to improvements in performance in the kitchen. For those of us who wish to know why certain recipes work and perhaps more importantly why others fail, appreciating the underlying physical processes will inevitably help in unravelling the mysteries of the "art" of good cooking. Strong praise from the reviewers - "Will be stimulating for amateur cooks with an interest in following recipes and understanding how they work. They will find anecdotes and, sprinkled throughout the book, scientific points of information... The book is a pleasant read and is an invitation to become better acquainted with the science of cooking." - NATURE "This year, at last, we have a book which shows how a practical understanding of physics and chemistry can improve culinary performance... [Barham] First explains, in a lucid non-textbooky way, the principles behind taste, flavour and the main methods of food preparation, and then gives fool-proof basic recipes for dishes from roast leg of lamb to chocolate soufflé." - FINANCIAL TIMES WEEKEND "This book is full of interesting and relevant facts that clarify the techniques of cooking that lead to the texture, taste and aroma of good cuisine. As a physicist the author introduces the importance of models in preparing food, and their modification as a result of testing (tasting)." - THE PHYSICIST "Focuses quite specifically on the physics and food chemistry of practical domestic cooking in terms of real recipes... Each chapter starts with an overview of the scientific issues relevant to that food group, e.g. toughness of meat, thickening of sauces, collapse of sponge cakes and soufflés. This is followed by actual recipes, with the purpose behind each ingredient and technique explained, and each recipe followed by a table describing some common problems, causes and solutions. Each chapter then ends with suggested experiments to illustrate some of the scientific principles exploited in the chapter." - FOOD & DRINK NEWSLETTER The comprehensive vegan cookbook with over 500 recipes-plus photos and extensive information on ingredients and nutrition. This remarkable resource, the bestselling vegan cookbook in French history, is now available here, offering a richly illustrated variety of recipes for those who want to reduce or eliminate animal products in their diet for ethical, environmental, or health reasons. You'll discover the richness and diversity of vegan gastronomy and how cooking can still be truly creative even without eggs, meat, fish, or dairy products. Learn how to make your own vegan cheeses, how to cook astonishing egg-free, dairy-free desserts, and how to prepare 100+ vegan versions of some of the great classic dishes. In addition to recipes for breakfasts, lunches, suppers and baby foods, there are recipes for every occasion: birthdays, brunches, picnics, barbecues, and family get-togethers. More than just a collection of recipes, the book provides illustrated step-by-step information on the key ingredients of the vegan diet such as nuts, flax seeds, chickpeas, and avocado, and there is a chapter outlining the essentials for vegan nutritional balance: where to find protein, calcium, and vitamin B12; information on mistakes to avoid; and know-how on making making dairy substitutes. Inventive and inspirational, Vegan Bible is destined to be the only vegan cookbook you will ever need.

I quaderni di Archestrato Calentero

Feste in casa - Estate

L'Italia del caffè

Grandi vini di piccole cantine

A Guide to Modern Cookery

Parliamo Italiano!

"Dalle montagne dell'Appennino alle spiagge infinite della Riviera, passando per le città d'arte; la varietà dell'Emilia-Romagna è la sua ricchezza. L'accoglienza che ricalda il cuore è la sua anima".
Esperienze straordinarie: foto suggestive, i consigli degli autori e la vera essenza dei luoghi. Personalizza il tuo viaggio: gli strumenti e gli itinerari per pianificare il viaggio che preferisci. Scegli d'autore: i luoghi più famosi e quelli meno noti per rendere unico il tuo viaggio. In questa guida: il Po e il suo delta; La Via Francigena; a tavola in Emilia-Romagna; viaggiare con i bambini.

Luca Montersino è uno chef dal volto giovane ma con ampia esperienza internazionale in materia gastronomica. Fra i grandi protagonisti della pasticceria italiana, who noto di molti programmi televisivi dedicati alla cucina, Montersino da anni si occupa di pasticceria alternativa e salutistica nel suo laboratorio ad Alba e in diversi locali a New York, Tokyo e Torino. Questo Ebook interamente dedicato alla pasticceria salata colma una lacuna nella divulgazione della cultura gastronomica e svela in modo chiaro e accessibile tutti i segreti per creare ricette sorprendenti, con un'attenzione particolare all'equilibrio nutrizionale ma senza trascurare il piacere dei sapori. Dai dolci ai fritti, dalle sfoglie ai lievitati, dalla bionetteria ai minjoni: un Ebook per creare, imparare e stupire!

When Fearn's not making us laugh we'reenjoying 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 Fearn 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, Fearn 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 Chili salad to Salted Caramel Chocolate Slice and Beetroot Capcakes, Cook, Eat, Love is guaranteed to bring joy to your kitchen and beyond.

Pasticceria salata & rustici - Guida pratica

Vegan Bible

Tradition in Evolution. The Art and Science in Pastry

Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Ironic Works of Art [A Baking Book]

Tea Fit for a Queen

Dolci Jarziti

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French de recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patissier in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appetit. This book will have 41 recipes and 80 photos.

A follow-up to the successful "The ScandiKitchen" (published September 2015), this new book from Bronie Aureli features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

"Feste in casa - Estate", una composta e sapiente raccolta di oltre 200 ricette per preparare una festa casalinga con F mauscola. Niente panico innanzitutto: sappiamo che molte di voi sono cuoche esperte, già abituate a ricevere, per cui può essere solo necessario arricchire ulteriormente un menù già consolidato con tante proposte nuove, originali e stuzzicanti. Via, ci avremmo pensato risultare così gustosi ed appropriati. Pizette, tartine dai mille sapori e colori, panini farciti, quiche grandi e piccole, pasta, riso, verdure stuzzicanti e ancora pasticceria salata, spiedini, frittelle, bruschette, dolci e coltelli, gelati e torte alla frutta. Per il signore meno esperte, invece, ma desiderose di cimentarsi con l'arte del ricevimento, questo ma dalle preparazioni più semplici, ma non per questo meno gustose. I consigli della parte introduttiva, poi, si riveleranno preziosi per il buon andamento della festa, per non lasciare nulla al caso ed essere in grado di ovviare e addirittura prevenire gli inconvenienti più comuni.

Bologna Pocket

The Ultimate Encyclopedia of Chocolate

Cook. Eat. Love.

Modern Art Desserts

Manuale di cucina, pasticceria e credenza per l'uso di famiglia

Dictionnaire Multilingue de la Cuisine Française

The Ultimate Encyclopedia of Wine, Beer, Spirits & Liqueurs is the definitive guide to alcohol-based drinks of all kinds."

Stogliate questo ebook e vi troverete immersi in mille golosità che abbiamo realizzato per voi. Tutte le ricette sono correlate dalle fasi illustrate per offrire a tutti la possibilità di dimostrarsi cuochi provetti, sicuri del risultato finale. La pasticceria salata e le preparazioni rustiche esibiscono davvero centinaia di manicaretti creati da fantasia e arte a braccetto. Ecco, ad esempio, un vero glosario di croissant, cannoli, tartellette, cornetti, brioches, maritozzi, cassoni, muffin, frittelle, pizze e pizette... e potremo continuare elencando altre numerosissime preparazioni pubblicate in questa caleidoscopica giostra di gusto inimitabile. Non occorrono super-ingredienti, ma mani sapienti, pazienza e passione. La passione per la pasticceria dolce e salata ci ha sempre sostenuto e, poiché è contagiosa, ne siamo certe, sosterrà anche voi.

Organizzare un evento per l'azienda in cui si lavora è spesso fonte di preoccupazioni e stress. Questo libro disinnescà la bomba e rende avvincente il compito. Con un linguaggio semplice e a talvolta ironico, esempi reali e strategie efficaci, il testo espone le metodologie e le caratteristiche di eventi organizzati con successo, suggerendo comportamenti e strumenti utili. Dedicato a chi vuole fare dell'organizzazione il proprio mestiere ma soprattutto a chi si trova a gestire il tema all'interno di compiti più generali, il libro si pone come una risorsa operativa di riferimento su questo argomento.

Lateral Cooking

Cucina a 5 stelle

ScandiKitchen: Fika and Hygge

With Over 200 Recipes

Confessions

Mug Cakes: Chocolate

First published in 1891, Pellegrino Artusi's La scienza in cucina e l'arte di mangiar bene has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

I "Quaderni di Archestrato Calentero" desiderano raccontare alcuni aspetti della cucina siciliana aristocratica e conventuale ma anche del gusto attraverso l'evoluzione di alcune celebri ricette presenti nelle cucine insine sin dal XVII secolo. Una monografia di carattere storico ma senza alcuna volontà di salire sulla cattedra, con un passo narrativo che pur rimanendo nel solco del rigore scientifico riesca ad incuriosire e a coinvolgere ogni lettore. Decine di ricettari antichi consultati, archivi di Stato e archivi privati diventati formidabili luoghi di scoperta, centinaia di libri d'estio di monasteri, conventi e repertori specialistici sfogliati pazientemente per tracciare un profilo "archeogastronomico" dove l'esuberante gusto siciliano va a braccetto con una metodologia di ricerca onesta e minuziosamente documentata. Un saggio destinato non soltanto agli addetti ai lavori ma a chiunque desideri andare oltre il folklore narrativo e la "tradizione" mai verificata: un piccolo contributo per comprendere in che modo l'umile storia di forni e pentolacce abbia potuto incrociare la grande Storia della terra di Sicilia, quella dei popoli e delle nazioni.

Una guida aggiornata e indipendente per scoprire il panorama attuale delle piccole produzioni italiane di qualità: più di 400 schede dedicate ad altrettanti vini, suddivise per regione e corredate da complete informazioni sulle migliori annate, sui contatti delle cantine, sulla fascia di dedicata una presentazione che, oltre a fornire indicazioni per apprezzarne le peculiarità e consigli per l'abbinamento, si sofferma su storie, idee, persone e territori che rendono ogni bottiglia unica e irripetibile. Un diario di viaggio attraverso l'Italia alla ricerca delle eccellenze nascoste, dei produttori che coraggiosamente tentano nuove strade, della cultura del vino più vera e profonda.

Divagazioni archeogastronomiche in terra di Sicilia

Salt is Essential

Piccola pasticceria salata

Japanese Cuisine

Modern French Pastry

The Cake Shop in the Garden

Food needs salt. The quantity is a matter of personal taste but some presence is essential and little is more disappointing from the eating perspective than a plate of food that looks fabulous and tastes of very little. It shows the cook's priorities are all wrong, that too much television cookery has been watched and not enough tasting and enjoyment indulged in.' So says Shaun Hill, who in this engaging exploration of his 50 years as a chef, brings his wealth of experience to the table, sharing what he has learnt so that the home cook can create truly remarkable dishes. Never one to shy away from controversy, he covers everything from why local and seasonal are not necessarily indicators of quality, to why soy beans are best left for cattle feed and Budapest is paradise for the greedy. The recipes range from Warm Rock Oysters with Spring Onion Butter Sauce to Pork in Shirtsleeves and Buttermilk Pudding with Cardamom. And although his commentary is undeniably witty, it's Shaun's knowledge and expert guidance that makes this book an invaluable tome for anyone who takes their food (but not themselves) seriously. This is a book you need to own; a lifetime's hard work in the kitchen distilled into sensible brevity. Shaun is a friend and a great cook.' Rick Stein

"Le mille anime di Bologna emergono poco alla volta. Accogliente, abitata da gente solare, votata ai piaceri terreni e al buon vivere; ma anche culla di artisti e intellettuali, fulcro di battaglie studentesche e politiche, luogo dove si anticipano i cambiamenti e l'ucina di sperimentazione in cui tutto è possibile. Percorrete con calma i portici di questa straordinaria città: sarà come entrare nelle sue vene. E sbirciate dentro ogni portone vi viene aperto qualche meraviglia inattesa". Da non perdere. Tutti i luoghi da vedere e i consigli degli esperti per rendervi il vostro viaggio indimenticabile. V'ia in città: scoprite gli angoli della città più amati dagli abitanti. Il meglio di Bologna: itinerari a piedi, cibo, arte, shopping, panorami, vita notturna e altro.

Filled with recipes that have stood the test of time as well as fascinating anecdotes and tales, Tea Fit for a Queen reveals how the tradition of afternoon tea started in royal Britain. Over 40 charming recipes include everything from delicate finger sandwiches to Victoria sponge cake, Chelsea Buns and a Champagne Cocktail. In these pages learn about the infamous royals and their connection to the history of tea; why jam pennies were Queen Elizabeth II's favourite tea time treat and how head cake came to be served during Henry VIII's reign. Discover what cake William and Catherine selected for their wedding and hear why orange-scented scones became a royal tradition at Kensington Palace. Tea Fit for a Queen presents a taste of palace etiquette to take home.

contenente più di 4000 ricette e 280 disegni intercalati nel testo, compilato sulle basi dell'esperienza da una donna italiana ...

Innovative Techniques, Tools and Design

The Kentucky Housewife

Effervescenze urbane

My Brilliant Friend

Recipes & Drinks for Afternoon Tea

Originally published in 1839, this long-lost classic of Southern cooking includes more than 1,300 recipes. The foods and recipes featured in this kitchen classic are derived from American Indian, European, and African sources and reflect a merging of the three distinct cultures in the American South.

A companion to a new public television series dedicated to modern Italian-American cooking traces the author's travels throughout the country and her insights into how respective Italian regions have inspired the evolutions of cross-ethnic cuisines. 150,000 first printing. TV tie-in. A celebration of beer—its science, its history, and its impact on human culture What can beer teach us about biology, history, and the natural world? From ancient Mesopotamian fermentation practices to the resurgent American craft brewery, Rob DeSalle and Ian Tattersall peruse the historical record and traverse the globe for engaging and often surprising stories about beer. They explain how we came to drink beer, what ingredients combine to give beers their distinctive flavors, how beer’s chemistry works at the molecular level, and how various societies have regulated the production and consumption of beer. Drawing from such diverse subject areas as animal behavior, ecology, history, archaeology, chemistry, sociology, law, genetics, physiology, neurobiology, and more, DeSalle and Tattersall entertain and inform with their engaging stories of beer throughout human history and the science behind it all. Readers are invited to grab a beer and explore the fascinating history of its creation.

Going to Solace

An Illustrated Guide

Emilia Romagna

The Science of Cooking

Cresci!

A Natural History of Beer

St. Augustine's Confessions is one of the most important works in the history of literature and Christian thought. Written around 397, when Augustine was the Christian bishop of Hippo (in modern-day Algeria), the Confessions were designed both to spiritually educate those who already shared Augustine's faith, and to convert those who did not. Augustine did this through the original maneuver of writing what is now recognized as being the first Western autobiography - letting readers share in his own experiences of youth, sin, and eventual conversion. The Confessions are a perfect example of using reasoning to subtly bring readers around to a particular point of view - with Augustine inviting them to accompany him on his own spiritual journey towards God so they could make their own conversion. Carefully structured, the Confessions run from describing the first 43 years of Augustine's life in North Africa and Italy, to discussing the nature of memory, before moving on to analyzing the Bible itself. In order, the sections form a carefully structured argument, moving from the personal to the philosophical to the contemplative. In the hundreds of years since they were first published, they have persuaded hundreds of thousands of readers to recognize towards the same God that Augustine himself worshipped.

Creme, farce, cioccolato, frutta secca e fresca sparsi o spalmati in inserti fantasiosi e accattivanti entro sottili fette di pan di Spagna o torte tagliate a strati: non può esistere palato che non desideri assaggiarli, non c'è occhio indifferente che non si posi su queste meraviglie!

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.

L'Italia dei dolci

Science in the Kitchen and the Art of Eating Well

The Art of Leavened Dough

Satisfy that chocolate craving as soon as it strikes with Mug Cakes: Chocolate - over 30 recipes for quick and delicious chocolate cakes that require minimal effort and time. Mix a simple batter in a mug with a fork, using whatever ingredients you have in your cupboard, microwave for a few minutes, and zap! You have a heavenly, gooey cake to indulge in all by yourself. Mug Cakes: Chocolate shares recipes for all varieties of chocolate cakes, from the simple dark chocolate, banana and chocolate, and chocolate orange to cakes which push your mug-cake-making skills to the max, like the swirl marshmallow or marble cake. Use your chocolate favorites of Nutella, Craniche bars or Oreo's and make irresistible cakes in a matter of minutes. Ideal for one (or maybe two if you're feeling friendly), these cakes are perfect for when you're low on ingredients or don't want the effort of making a large cake that takes an hour to cook. When you're looking for a quick treat - in front of the TV, for kids after school, or for an impromptu dessert - Mug Cakes: Chocolate will have you sorted. With a cute design and photographs to show you that these cakes really do turn out looking scrumptious, all you need is five minutes to spare, a microwave, and a serious cake craving!

Fay Merryweather loves her home on Honeysuckle Lane, but running her tea rooms, looking after her mother and trying to be a good girlfriend and sister doesn't leave her with much spare time. When she does get a moment, she finds herself at the bottom of her garden, full of lovely blossoms and gorgeous blooms, sitting alongside the peaceful canal that runs through her hometown. It is her favourite place. Then Danny Wilde walks into her life. He makes Fay feel things she's never felt before and try as she might to resist, she is inexplicably drawn to him. But when a sudden tragedy strikes, her entire world is thrown off balance and she doesn't know which way to turn.