

Semplicemente Toast 50 Ricette Gourmet

Designed to generate impulse sales, titles in this line are carefully balanced for gift giving, self-purchase, or collecting. Little Books may be small in size, but they're big in titles and sales.

An authentic, indulgent collection of dessert recipes from across the Middle East, from one of the region's most loved home cooks Whether you start your day with something sweet, finish it with something sweet, or make sure sweets are within reach all day long, you'll find serious inspiration in the pages of Salma Hage's latest cookbook for home cooks. The Middle East's wide range of cultures, ingredients, and influences informs the array of dishes she includes - spiced cookies, cream-filled pancakes, aromatic pastries, and delicious cakes - with recipes that are easy to follow and celebrate simple-to-source spices and taste combinations.

This intensive foundation course in Italian is designed for students with no previous knowledge of the language.

Accompanying audio material containing dialogues, listening exercises and pronunciation practice is available to purchase separately in CD format. These two audio CDs are designed to work alongside the accompanying book. Students using the Routledge Intensive Italian Course will practise the four key skills of language learning - reading, writing, speaking, and listening - and will acquire a thorough working knowledge of the structures of Italian. The Routledge Intensive Italian Course takes students from beginner to intermediate level in one year.

Pride and Pudding

Lateral Cooking

Sharing Your Heart One Down-Home Dessert at a Time

How to Prepare and Bake the Perfect Loaf

Bluetongue and Related Orbiviruses

Comforting cakes and bakes from Scandinavia with love

Avocados. Delicious, versatile, and good for you! This humble green fruit adds velvety texture and creamy nutty flavours to every dish, turning any meal into something really special. From Mexican Brunch Burritos to Avocado and Prawn Sushi, Linguine with Avocado Pesto, Cheesy Avocado Frittata and even Avocado Eton Mess, this book has plenty of step-by-step recipes to suit all tastes! Packed with Protein and vitamins - good nutrition has never been so neatly packaged.

- A book about the pleasure of baking your own bread using natural sourdough and healthy ingredients - Includes 90 taste-tested recipes Bread making is a skill, but it is also a pleasure, rooted in traditions that have nurtured generations. Sourdough, pasta madre in Italian, is one of bread-baking's most popular variations with its signature tang and unique health benefits. It is also one of the easiest and most natural, its starter made

from flour, water, and time. Riccardo Astolfi has mastered the art of baking with sourdough and here collects 90 taste-tested recipes for breads, as well as sweets and savories such as brioche, sweet buns, traditional panettone, pancakes, bagels, pizza and more. Each recipe calls for organic and locally available ingredients and is tested for the home kitchen. Contents: Introduction; Everyday recipes (breakfast, snacks and pizzas); Festive recipes.

Learn how to get the best out of your bread machine, with over 150 traditional and contemporary recipes from around the world.

Anna Maria Ortese

Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's Sweet Tooth [A Baking Book}

Gazzetta degli ospitali ufficiale per la pubblicazione degli atti del Consiglio degli Istituti ospitalieri di Milano

The Taste of Red. Passion in the Tuscan Kitchen

Foreword by Yotam Ottolenghi

Offal Good

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.

'You could cook from it over a whole lifetime, and still be learning' Nigella Lawson 'A rigorous, nuts-and-bolts bible of a book' Jay Rayner, Observer 'Lateral Cooking...uncovers the very syntax of cookery' Yotam Ottolenghi 'Astonishing and totally addictive' Brian Eno The groundbreaking new book that reveals the principles underpinning all recipe creation, from the author of the bestselling The Flavour Thesaurus Do you feel you that you follow recipes slavishly without understanding how they actually work? Would you like to feel freer to adapt, to experiment, to play with flavours? Niki Segnit, author of the landmark book The Flavour

Thesaurus, gives you the tools to do just that. Lateral Cooking is organised into 77 'starting-point' recipes, reducing the phenomenal variety of world cuisine down to its bare essentials – and then building it back up again. So, under 'Bread', we learn that flatbreads, oatcakes, buckwheat noodles, chapattis and tortillas are all variations on one theme. A few simple tweaks and you can make soda bread, scones or cobbler. And so on, through breads and batters, broths, stews and dals, one dish leading to another. Lateral Cooking is as inspirational and entertaining a read as it is a practical guide. Once you have the hang of each starting point, a wealth of flavour possibilities awaits, each related in Niki's signature combination of culinary science, history, chefs' wisdom and personal anecdote. You will realise that recipes that you had thought were outside of your experience are reassuringly similar to things you've made a dozen times before. It will give you the confidence to experiment with flavour, and adapt with the seasons or the contents of your fridge. You will, in short, learn to cook 'by heart' – and that's where the fun really begins.

Cooking in large batches is the perfect way to save time and money. It also often turns out to be the healthier option – saving you from ready-meals and take-out; allows you to cook your produce when it's most fresh; and reduces how much food you throw away. In Batch Cooking, Keda Black shows you how to get ahead of the game by using just two hours every Sunday to plan what you are eating for the week ahead and get most of your prep out of the way. By Sunday evening, you are looking forward to five delicious weeknight meals, and enjoying an overwhelming sense of calm about the week ahead. The book covers thirteen menus, with an easy-to-follow shopping list and a handy guide for how to tweak your plans for the season or your dietary requirements. Each menu is broken down into the Sunday preparation time and a day-by-day method to finishing the recipe. Recipes include a heartening Lemongrass, Coconut, Coriander and Ginger Soup, a delightful Green Shakshuka with Feta and an astoundingly easy Pear Brownie.

Semplicemente toast. 50 ricette gourmet

New Hello Summer! L'estate Insieme Per Un Ripasso Della Lingua Inglese

Pan'ino, the (reduced Price)

Saint Peter's. History of a Monument

Parliamo Italiano!

A Novel

Using Italian Vocabulary provides the student of Italian with an in-depth, structured approach to the learning of vocabulary. It can be used for intermediate and advanced undergraduate courses, or as a supplementary manual at all levels - from elementary level - to supplement the study of vocabulary. The book is made up of twenty units covering topics that range from clothing and jewellery, to politics and environmental issues, with each unit consisting of words and phrases that have been organized thematically and according to levels so as to facilitate their acquisition. The book will enable student

acquire a comprehensive control of both concrete and abstract vocabulary allowing them to carry out essential communicative and interactional tasks. • A practical topic-based textbook that can be inserted into all types of course • Provides exercises and activities for classroom and self-study • Answers are provided for a number of exercises

- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations What could be more simple than a pan'ino? Take some bread and butter, slice through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not a shortcut, but as an instrument for telling stories, creating layers of tales right there between the bread and its butter, even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the process he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random combination of savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not toasted; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours and a thrill in just one bite.

Anna Maria Ortese: Celestial Geographies features a selection of essays by established Ortese scholars that trace her remarkable creative trajectory.

A Kitchen in France

Bread, Cake, Doughnut, Pudding

Batch Cooking

A Soap Opera

A Small Corner of Hell

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell 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.

The off cuts, the odd bits, the variety meats, the fifth quarter—it seems that offal is always hidden, given a soft-pedaled name, and left for someone else to eat. But it wasn't always this way, and it certainly shouldn't be.

Offal—the organs and the under-heralded parts from tongue to trotter—are some of the most delicious, flavorful, nutritious cuts of meat, and this is your guide to mastering how to cook them. Through both traditional and wildly creative recipes, Chris Cosentino takes you from nose-to-tail, describing the basic prep

and best cooking methods for every offal cut from beef, pork, lamb, and poultry. Anatomy class was never so delicious.

The Vanderbecker children, ages six to thirteen, race to help save their mother's baking business from closure after it fails an inspection.

Semplicemente toast. 50 ricette gourmet. Pocket Doodle Cook

Illustrated Excursions in Italy

Italian Identity in the Kitchen, or Food and the Nation

Prep and Cook Your Weeknight Dinners in Less Than 2 Hours

The History of British Puddings, Savoury and Sweet

Chechnya, a 6,000-square-mile corner of the northern Caucasus, has struggled under Russian domination for centuries. The region declared its independence in 1991, leading to a brutal war, Russian withdrawal, and subsequent "governance" by bandits and warlords. A series of apartment building attacks in Moscow in 1999, allegedly orchestrated by a rebel faction, reignited the war, which continues to rage today. Russia has gone to great lengths to keep journalists from reporting on the conflict; consequently, few people outside the region understand its scale and the atrocities—described by eyewitnesses as comparable to those discovered in Bosnia—committed there. Anna Politkovskaya, a correspondent for the liberal Moscow newspaper Novaya gazeta, was the only journalist to have constant access to the region. Her international stature and reputation for honesty among the Chechens allowed her to continue to report to the world the brutal tactics of Russia's leaders used to quell the uprisings. *A Small Corner of Hell: Dispatches from Chechnya* is her second book on this bloody and prolonged war. More than a collection of articles and columns, *A Small Corner of Hell* offers a rare insider's view of life in Chechnya over the past years. Centered on stories of those caught-literally-in the crossfire of the conflict, her book recounts the horrors of living in the midst of the war, examines how the war has affected Russian society, and takes a hard look at how people on both sides are profiting from it, from the guards who accept bribes from Chechens out after curfew to the United Nations. Politkovskaya's unflinching honesty and her courage in speaking truth to power combine here to produce a powerful account of what is acknowledged as one of the most dangerous and least understood conflicts on the planet. Anna Politkovskaya was assassinated in Moscow on October 7, 2006. "The murder of the journalist Anna Politkovskaya leaves a terrible silence in Russia and an information void about a dark realm that we need to know more about. No one else

reported as she did on the Russian north Caucasus and the abuse of human rights there. Her reports made for difficult reading—and Politkovskaya only got where she did by being one of life's difficult people."—Thomas de Waal, Guardian

Stare bene con se stessi significa salute e serenità. E di conseguenza gioia e bellezza. Semplicità, creatività e leggerezza. Le caratteristiche alla base delle ricette che Giada Todesco ha pensato, perfezionato e raccolto in questo volume non sono semplicemente linee guida da adottare nella vostra cucina per ottenere piatti gustosi e di facile preparazione: sono i valori su cui è costruita la sua quotidianità. Così come *Healthy is Beautiful* non è soltanto un libro di cucina, o un programma televisivo che Giada conduce su Sky, ma una filosofia di vita, qui raccontata attraverso 50 ricette fit, veloci, senza uova e lattosio, gluten free, vegetariane o vegane, realizzate con l'uso di ingredienti alternativi ma di facile reperibilità e digeribilità come sciroppo d'acero, farina di farro, semi di chia, latte d'avena e molti altri. Un vero e proprio sistema di buone abitudini da mettere in pratica giorno dopo giorno per diventare persone - e consumatori - più consapevoli, per arrivare a sentirsi meglio con se stessi e con gli altri, e per scoprire come sia facile, già a partire dalle mura domestiche, prendersi cura di sé e degli altri. E come la vita, all'improvviso, possa avere tutto un altro sapore.

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!

Vintage Cakes

The Essential Dairy-Free Ketogenic Diet Cookbook

Food and Identity in the Ancient World

Dispatches from Chechnya

What Women Say about Men

Celestial Geographies

With beguiling recipes and sumptuous photography, *A Kitchen in France* transports you to the French countryside and marks the debut of a captivating new voice in cooking. "This is real food: delicious, honest recipes that celebrate the beauty of picking what is ripe and in season, and capture the essence of life in rural France." —Alice Waters
When Mimi Thorisson and her family moved from Paris to a small town in out-of-the-way Médoc, she did not quite know what was in store for them. She found wonderful ingredients—from local farmers and the neighboring woods—and, most important, time to cook. Her cookbook chronicles the family's seasonal meals and life in an old farmhouse, all photographed by her husband, Oddur. Mimi's convivial recipes—such as Roast Chicken with Herbs and Crème Fraîche, Cèpe and Parsley Tartlets, Winter Vegetable Cocotte, Apple Tart with Orange Flower Water, and Salted Butter Crème Caramel—will bring the warmth of rural France into your home.

Semplicemente toast. 50 ricette gourmet
Semplicemente toast. 50 ricette gourmet. PocketHealthy is beautiful
Mondadori Libri Trade Electa

Follow the ketogenic diet dairy-free with easy, everyday recipes from *The Dairy-Free Ketogenic Diet Cookbook*. Sausage Breakfast Hash, Eggplant Marinara, Shepherd's Pie--there's a lot more to the ketogenic diet than cheese, butter, and cream. *The Dairy-Free Ketogenic Diet Cookbook* helps you maintain the ketogenic diet worry-free with easy and satisfying non-dairy recipes. Featuring a collection of One Pot, No Cook, 30-Minute, and 5-Ingredient recipes, these no-fuss recipes are easy to whip up any day of the week. Complete with practical ingredients and tips for substitutions and dairy swaps, *The Dairy-Free Ketogenic Diet Cookbook* is an everyday solution to keep up with keto without sacrificing your gut health. *The Dairy-Free Ketogenic Diet Cookbook* includes: Dairy-free keto basics that explain the benefits of a dairy-free ketogenic diet, including tips for success. Over 110 recipes that combine easy-to-find ingredients with quick prep for simple recipes that taste great. Handy tips on substitutions for common dairy products to help you fulfill the high-fat keto diet. Enjoy all of the health benefits of the ketogenic diet--without the dairy--with easy, satisfying recipes from *The Dairy-Free Ketogenic Diet Cookbook*.

The Avocado Cookbook

ScandiKitchen: Fika and Hygge

Using Italian Vocabulary

French Country Cooking

The Vanderbeekers to the Rescue

Meals and Moments from a Village in the Vineyards

Young art-chefs - your moment has come! The table is set and your ingredients await: an empty plate, color pens and - most important of all - your imagination! Now, add a dash of squiggles there, a handful of zig zags for flavor - and voila!

Macau: the bulbous nose of China, a peninsula and two islands strung together like a three-bead necklace. It was time to find a life for myself. To make something out of nothing. The end of hope and the beginning of it too. After moving with her husband to the tiny, bustling island of Macau, Grace Miller finds herself a stranger in a foreign land—a lone redhead towering above the crowd on the busy Chinese streets. As she is forced to confront the devastating news of her infertility, Grace's marriage is fraying and her dreams of family have been shattered. She resolves to do something bold, something her impetuous mother would do, and she turns to what she loves: baking and the pleasure of afternoon tea. Grace opens a café where she serves tea, coffee, and macarons—the delectable, delicate French cookies colored like precious stones—to the women of Macau. There, among fellow expatriates and locals alike, Grace carves out a new definition of home and family. But when her marriage reaches a crisis, secrets Grace thought she had buried long ago rise to the surface. Grace realizes it's now or never to lay old ghosts to rest and to begin to trust herself. With each mug of coffee brewed, each cup of tea steeped and macaron baked, Grace comes to learn that strength can be gleaned from the unlikeliest of places. A delicious, melt-in-your-mouth novel featuring the sweet pleasures of French pastries and the exotic scents and sights of China, *The Color of Tea* is a scrumptious story of love, friendship and renewal.

The Second Edition of *Parliamo 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 *Parliamo 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.

Safe Haven

Middle Eastern Sweets

Abitare

Sweet and Savoury Recipes from Britain's Best Baker

Cooking from the Heart, with Guts: A Cookbook

A Year of Cooking in My Farmhouse: A Cookbook

In a small North Carolina town, a mysterious and beautiful woman running from her past slowly falls for a kind-hearted store owner . . . until dark secrets begin to threaten her new life. When a mysterious young woman named Katie appears in the small North Carolina town of Southport, her sudden arrival raises questions about her past. Beautiful yet self-effacing, Katie seems determined to avoid forming personal ties until a series of events draws her into two reluctant relationships: one with Alex, a

widowed store owner with a kind heart and two young children; and another with her plainspoken single neighbor, Jo. Despite her reservations, Katie slowly begins to let down her guard, putting down roots in the close-knit community and becoming increasingly attached to Alex and his family. But even as Katie begins to fall in love, she struggles with the dark secret that still haunts and terrifies her . . . a past that set her on a fearful, shattering journey across the country, to the sheltered oasis of Southport. With Jo's empathetic and stubborn support, Katie eventually realizes that she must choose between a life of transient safety and one of riskier rewards . . . and that in the darkest hour, love is the only true safe haven.

Massimo Montanari draws readers into the far-flung story of how local and global influences came to flavor Italian identity. The fusion of ancient Roman cuisine—which consisted of bread, wine, and olives—with the barbarian diet—rooted in bread, milk, and meat—first formed the basics of modern eating across Europe. From there, Montanari highlights the importance of the Italian city in the development of gastronomic taste in the Middle Ages, the role of Arab traders in positioning the country as the supreme producers of pasta, and the nation's healthful contribution of vegetables to the fifteenth-century European diet. Italy became a receiving country with the discovery of the New World, absorbing corn, potatoes, and tomatoes into its national cuisine. As disaster dispersed Italians in the nineteenth century, new immigrant stereotypes portraying Italians as "macaroni eaters" spread. However, two world wars and globalization renewed the perception of Italy and its culture as unique in the world, and the production of food constitutes an important part of that uniqueness.

Jamie Oliver says of *Pride and Pudding* 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

The Talisman Italian Cook Book

Healthy is beautiful

The Color of Tea

You Be Sweet

Routledge Intensive Italian Course

In the Hold

'This book is as good for slaving over as it is to cook from' - Nigella Lawson *Look out for Baking School: The Bread Ahead Cookbook by Matthew Jones, Justin Gellatly and Louise Gellatly, publishing August 2017, and available for pre-order now*** Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, and now at Bread Ahead Bakery in Borough Market, Justin is famous for his legendary sourdough bread and doughnuts. In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, Bread, Cake, Doughnut, Pudding, is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking.**

Proceedings of an International Symposium Held at the Asilomar Conference Center, Monterey, California, January 16-20, 1984

Bread Machine

Sourdough