

Best Of Enrico Crippa

This open access book proposes a novel approach to Artificial Intelligence (AI) ethics. AI offers many advantages: better and faster medical diagnoses, improved business processes and efficiency, and the automation of boring work. But undesirable and ethically problematic consequences are possible too: biases and discrimination, breaches of privacy and security, and societal distortions such as unemployment, economic exploitation and weakened democratic processes. There is even a prospect, ultimately, of super-intelligent machines replacing humans. The key question, then, is: how can we benefit from AI while addressing its ethical problems? This book presents an innovative answer to the question by presenting a different perspective on AI and its ethical consequences. Instead of looking at individual AI techniques, applications or ethical issues, we can understand AI as a system of ecosystems, consisting of numerous interdependent technologies, applications and stakeholders. Developing this idea, the book explores how AI ecosystems can be shaped to foster human flourishing. Drawing on rich empirical insights and detailed conceptual analysis, it suggests practical measures to ensure that AI is used to make the world a better place.

Discover the freedom of the open road with Lonely Planet's Italy's Best Trips. Featuring 40 amazing road trips, plus up-to-date advice on the destinations you'll visit along the way, you can stroll Rome's romantic lanes or take in the majesty of the Dolomites- all with your trusted travel companion.

Tour the wineries of northern Italy. Explore the cave houses of Matera. Search out mindblowing gelato. Experience Italy unveils new aspects of the Italy you know and showcases the Italy you're yet to encounter.

Começando sua trajetória na comunicação aos 16 anos de idade como aprendiz de uma companhia de teatro, Luca Moreira reuniu todas as histórias que acumulou nos últimos três anos como entrevistador em seu site e colocou tudo neste livro: "300 Histórias para se Inspirar". Relatando além de seus momentos como jornalista, como a entrevista que em menos de três horas bateu 28 mil acessos no site, o autor também conta um pouco de sua visão como estudante de jornalismo na Universidade Estácio de Sá e traz algumas reflexões relacionadas a carreira e a vida pessoal. Para finalizar, o livro conta com entrevistas na íntegra selecionadas a dedo pelo próprio autor, que incluem Luísa Sonza, Danton Mello, Kiko Mascarenhas, Di Ferrero, e por último um bate-papo com o renomado chef de cozinha brasileiro Carlos Bertolazzi e o alpinista brasileiro Rodrigo Raineri, que em 2011 foi o primeiro brasileiro a escalar duas vezes o Monte Everest.

This book is open access under a CC BY 4.0 license "Francesca Billiani and Laura Pennacchietti draw brilliantly and with precision the evolution of the new architecture and of the national novel (with insights on translations of international novels), whose profiles had been shaped from different angles, especially in the 1930s. These two fields, apparently so distant one from the other, had never been analysed in parallel. This book does this and uncovers several points of contact between the two, spanning propaganda and theoretical turning points." —Chiara Costa and Cornelia Mattiacci, Fondazione Prada, Italy "This book shows convincingly how the arte di Stato during Fascism was created with the morality of a new novel as well as architecture. It is surprising to read how one of the representatives of State art, Giuseppe Bottai, is also one of the finest critics of realist novels and rationalist architecture. More than parallel endeavours, the system of the arts during the Fascist regime should be viewed as a series of intersections of cultural, political and aesthetic discourses." —Monica Jansen, Utrecht University, The Netherlands Architecture and the Novel under the Italian Fascist Regime discusses the relationship between the

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novel and architecture during the Fascist period in Italy (1922-1943). By looking at two profoundly diverse aesthetic phenomena within the context of the creation of a Fascist State art, Billiani and Pennacchietti argue that an effort of construction, or reconstruction, was the main driving force behind both projects: the advocated "revolution" of the novel form (realism) and that of architecture (rationalism). The book is divided into seven chapters, which in turn analyze the interconnections between the novel and architecture in theory and in practice. The first six chapters cover debates on State art, on the novel and on architecture, as well as their historical development and their unfolding in key journals of the period. The last chapter offers a detailed analysis of some important novels and buildings, which have in practice realized some of the key principles articulated in the theoretical disputes. Francesca Billiani is Senior Lecturer in Italian Studies and Director of the Centre for Interdisciplinary Research in the Arts and Languages at the University of Manchester, UK. Laura Pennacchietti is Research Associate in Italian Studies at the University of Manchester, UK.

A TIMES BOOK OF THE YEAR 2020 BEST BOOKS OF 2020: SCIENCE - FINANCIAL TIMES SHORTLISTED FOR THE ANDRÉ SIMON AWARD The long awaited new book from Harold McGee, winner of the André Simon Food Book of the Year & the James Beard Award. What is smell? How does it work? And why is it so important? HAROLD MCGEE, leading expert on the science of food and cooking, has spent a decade exploring our most overlooked sense. *Nose Dive* is the amazing result: it takes us on an adventure across four billion years and the whole globe, from the sulphurous early Earth to the fruit-filled Tian Shan mountain range north of the Himalayas, and back to the keyboard of your laptop, where trace notes of phenol and formaldehyde are escaping between the keys. A work of astounding scholarship and originality, *Nose Dive* distils the science behind smells and translates it into an accessible and entertaining sensory and olfactory guide. We'll sniff the ordinary (wet pavement and cut grass) and extraordinary (ambergris and truffles), the delightful (roses and vanilla) and the challenging (swamplands and durians). We'll smell each other. We'll smell ourselves. Here is a story of the world, of all of the smells under our noses. DIVE IN!

Join the conversation . . . With more than one hundred women restaurateurs, activists, food writers, professional chefs, and home cooks—all of whom are changing the world of food. Featuring essays, profiles, recipes, and more, *Why We Cook* is curated and illustrated by author and artist Lindsay Gardner, whose visual storytelling gifts bring nuance and insight into their words and their work, revealing the power of food to nourish, uplift, inspire curiosity, and effect change. "Prepare to be blown away by Lindsay Gardner's illustrations. Her gift as an artist is part of this fluid conversation about food with some of the most intriguing women, and you'll never want it to end. *Why We Cook* highlights our voices and varied perspectives in and out of the kitchen and empowers us to reclaim our place in it." —Carla Hall, chef, television personality, and author of *Carla Hall's Soul Food* "Why We Cook is a wonderful, heartwarming antidote to these trying times, and a powerful testament to unity through food." —Anita Lo, chef and author of *Solo* and *Cooking Without Borders* "This book is a beautiful object, but it's also much more than that: an essay collection, a trove of recipes, a guidebook for how we might use food to fight for and further justice. The women in its pages remind us that it's in the kitchen, in the field, and around the table that we do our most vital work as human beings—and that, now more than ever, we must." —Molly Wizenberg, author of *A Homemade Life* and *The Fixed Stars*

The *Whole Fish Cookbook* is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of a generation and Yotam Ottolenghi voted the book one of his favourites – ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year in 2020; André Simon

Food Book Award 2019; and two James Beard awards in 2020 – Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Australian Booksellers' Association. As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cookbook of the year.' – Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' – Jamie Oliver 'Josh Niland is a genius.' – Nigella Lawson We all want to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat when you could be trying something new and utterly delicious? In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than just the fillet, and that there are more than just a handful of fish in the sea.

La prima guida della cantine di Alba. La pubblicazione della guida dei produttori della città di Alba è un momento da celebrare. Si tratta infatti di uno dei primi tentativi di unire sotto un'unica bandiera i moltissimi produttori della capitale delle Langhe, creando una sinergia e un'unione che, speriamo, sia solo il primo passo di una promozione a lungo termine. L'idea che sta infatti alla base della pubblicazione è che questa funga da motore di valorizzazione, una sorta di innesco a partire dal quale i produttori albesi potranno proporsi ad eventi nazionali e internazionali con forze e contenuti che solo un solido gruppo possono garantire. La guida va dunque sfogliata "in divenire", augurandosi cioè che fondi le basi di un'associazione che continuerà a portare il nome vitivinicolo di Alba nel mondo. Ma la guida dell'Associazione Cantine di Alba va anche consultata per il suo lato pragmatico... The first guide to the wineries of Alba The publication of the guide to the wineries of the city of Alba is something to celebrate. In fact it is one of the first attempts to unite the plethora of producers in the capital of the Langhe in a common cause, creating a synergy and togetherness that we are certain is just the first step toward long-term promotion. In fact, the idea behind the publication was that it would act as a booster – a springboard for the producers of Alba to propose their participation in national and international events with the forces and the content that only a solid group can guarantee. One must therefore flip through the guide aware that it is in evolution, hoping that it will lay the foundations for an association that will continue to carry the flag of Alba's winemaking out in the world.

The crackling of birch, the sizzle of the pot and the scent of wood smoke in the air the relaxed style that typifies Scandinavian open-fire cooking is explored in this cool new cookbook from Michelin-starred chef, Niklas Ekstedt, who is famed for cooking over wood only. This innovative selection of recipes highlights the best of modern Nordic food, themed around ancient cooking methods. Fire

pits are easy and affordable to source, even portable types are available for those with limited outdoor space, and wood is re-emerging as a fuel source. Considering how little specialist equipment is required, the flavours achievable with this back to basics method of cooking are outstanding. Niklas book naturally features plenty of fire-building tips, aromatic smoking recipes, pickling and preserving techniques, but he doesn't expect you to go foraging for ingredients or to give up cooking in a traditional kitchen a cast iron skillet over a gas flame will produce similar results. Easy to find ingredients mix with easy cooking techniques to produce delicious family feasts and food for sharing. From simple ember-baked salmon with cucumber and fennel, to flame-roasted celeriac with brown butter and hazelnuts, to a Skånsk apple pie, this is food to excite the appetite of the modern cook and inspire your next family or party gathering.

A Wealth of Insight: The World's Best Chefs on Creativity, Leadership and Perfection profiles nearly 45 of the world's best chefs who have collectively amassed nearly 100 Michelin stars, and who regularly appear atop the World's 50 Best Restaurants, La Liste, James Beard and other international rankings and awards. Foreword by Chef Ferran Adrià

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This book is the first comprehensive, authoritative reference that provides a broad and comprehensive overview of Enhanced Recovery After Surgery (ERAS). Written by experts in the field, chapters analyze elements of care that are both generic and specific to various surgeries. It covers the patient journey through such a program, commencing with optimization of the patient's condition, patient education, and conditioning of their expectations. Organized into nine parts, this book discusses metabolic responses to surgery, anaesthetic contributions, and optimal fluid management after surgery. Chapters are supplemented with examples of ERAS pathways and practical tips on post-operative pain control, feeding, mobilization, and criteria for discharge. **Enhanced Recovery After Surgery: A Complete Guide to Optimizing Outcomes** is an indispensable manual that thoroughly explores common post-operative barriers and challenges.

A fully illustrated primer on Italian culture goes beyond the parameters of travel and phrase books to inform readers on the nation's history, values and character, covering everything from regional identity and famous figures to Italian art and architecture. Original.

Le développement et la croissance de la société de consommation signifient-ils la fin de la gastronomie française ?

Beaucoup pensent la gastronomie française menacée par un certain nombre d'évolutions : standardisation et perte de goût des produits agro-alimentaires, restauration rapide, régression du repas familial et du repas collectif au travail, augmentation du nombre de pays attractifs sur plan de la gastronomie... Si ces menaces et concurrences sont bien réelles, des signes d'espoir et de résilience se profilent, notamment grâce à l'engagement des Français envers l'art culinaire. Ne donneraient-ils pas ainsi raison au célèbre juriste Hollandais du XVIIe siècle, Grotius, qui n'hésitait pas à dire : « La France, le plus beau royaume après celui du Ciel » ? C'est cet amour gastronomique à la française que Patrice et Christine van Ackere décortiquent ici avec soin. Ce livre riche d'entretiens avec un grand nombre de Chefs

(étoilés ou non) français et étrangers, de présidents d'associations et d'instances gastronomiques, de directeurs de festivals, de producteurs ou d'exportateurs passionnera tous ceux qui attachent de l'importance à la gastronomie ainsi que les professionnels, premiers témoins des évolutions examinées et discutées. Suivez l'enquête de deux gastronomes auprès d'une multitude de professionnels de la gastronomie ! À PROPOS DES AUTEURS Christine van Ackere, biologiste et bio-chimiste de formation, organise depuis de nombreuses années des événements gastronomiques et culturels. Patrice van Ackere, qui a un profil atypique (officier général passé par l'ENA), a parcouru la moitié des pays du monde à la découverte des peuples et de leur gastronomie.

Eleven Madison Park is one of New York City's most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. "Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

Amigos há muitos anos, Boni e Ricardo Amaral visitam constantemente os países que são referência no universo da gastronomia e do entretenimento. Vorazes pesquisadores de guias, sempre informados das novas tendências, com um convívio intenso com o mundo da gastronomia, têm sido referência para os amigos que viajam, fornecendo listas de onde melhor se come, ou o que está fazendo mais sucesso. Foi a partir dessa experiência que decidiram escrever o Guia dos Guias apresentando três categorias: os 100 +, os melhores restaurantes do mundo, os Recomendados e os Ver e ser visto.

Lonely Planet's Italy is your most up-to-date advice on what to see and skip, and what hidden discoveries await you. Wander through chariot-grooved streets in Pompeii, sample wine and olives in Tuscany, and toss a coin into the Trevi Fountain in Rome -all with your trusted travel companion.

Recipes from the kitchens and restaurants of Italy's new culinary masters, who combine an innate sixth sense for quintessentially Italian flavor with a contemporary approach, defining an exciting new gastronomy. Everybody loves Italian food. It is among the most talked about, written about, and globally popular. But as travelers have sought out culinary experiences in off-the-beaten-path destinations elsewhere in the world, in Italy even consummate foodies eat the same postcard versions of traditional dishes, occasionally making forays into a handful of fine-dining favorites. Yet by far the country's most interesting cuisine is to be found outside of well-trodden establishments, and it's as varied and full of

personality as it is delicious. This generation of chefs has come a long way from their nonna's kitchen: they approach tradition with a respectful yet emancipated perspective; they rethink the formats of the Italian restaurant; they are rediscovering foraging and farming; they introduce serious cocktail programs. This book covers thirty-two chefs and restaurateurs who are reinterpreting the "greatest hits" of Italian dining: from trattorias to fine dining, from aperitivo to pizzerias. Laura Lazzaroni takes her readers on a visual north-to-south tour of this new cucina italiana, stopping at restaurants, inns, farms, and pop-ups all across the country, showing in stories and recipes the multitude of approaches, influences, and ingredients that compose this movement, which is paving the way for the country's gastronomic rebirth. Welcome to the world's most exciting foodscape, Spain, with its vibrant marriage of rustic traditions, Mediterranean palate, and endlessly inventive cooks. The New Spanish Table lavishes with sexy tapas —Crisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolution—try the luscious, neon pink combination of cherry, tomato, and beet. Turns paella on its head with the dinner party favorite, Toasted Pasta "Paella" with Shrimp. From taberna owners and Michelin-starred chefs, farmers, fishermen, winemakers, and nuns who bake like a dream—in all, 300 glorious recipes, illustrated throughout in dazzling color. ¡Estupendo!

Dodici chef, dodici storie per svelare che dietro un grande cuoco c'è sempre una vicenda umana da raccontare. Volete scoprire come e quando René Redzepi, Martín Berasategui o Massimo Bottura hanno deciso di diventare cuochi? Oppure quale sarà il futuro della cucina mondiale secondo il suo massimo profeta, Ferran Adrià? Vi portiamo anche alla scoperta dei piatti dei grandi ristoranti, dove lo chef diventa artista. Non un libro di ricette, ma un percorso alle radici della grande gastronomia contemporanea.

Internationally acclaimed star chef Rodolfo Guzmán of Boragó introduces the exciting world of high-end Chilean gastronomy. "It isn't every day that a restaurant knocks your socks off, but Boragó managed it with ease." —Financial Times Chef Rodolfo Guzmán serves a dynamic, wildly imaginative tasting menu at his acclaimed Santiago restaurant Boragó, using only native Chilean ingredients – often reinventing his courses mid-service. The book combines his fascinating narratives about Chilean geography and ingredients, his never-before-published notebook sketches of dishes and creative processes, and gorgeous landscape and food photographs that introduce readers to the distinctive pleasures of Chilean culture and cuisine. This is rounded off by Guzmán's selection of 100 savoury and sweet recipes exclusively chosen from the menu at Boragó.

Starting in the early 1970s, a type of programmed cell death called apoptosis began to receive attention. Over the next three decades, research in this area continued at an accelerated rate. In the early 1990s, a second type of programmed cell death, autophagy, came into focus. Autophagy has been studied in mammalian cells for many years. The recent

Lavishly illustrated with more than two hundred full-color photographs, these innovative introductions to some of the world's great travel destinations bring together articles and essays from the pages of Travel & Leisure magazine on eclectic topics ranging from

cities and culture to little-known trivia about local regions and where to find offbeat attractions, unique bars, and quirky shops. Responsible Innovation encourages innovators to work together with stakeholders during the research and innovation process, to better align the outcomes of innovation with the values, needs and expectations of society. Assessing the benefits and costs of Responsible Innovation is crucial for furthering the responsible conduct of science, technology and innovation. However, there is until now only limited academic work on Responsible Innovation assessment. This book fills this lacuna. Assessment of Responsible Innovation: Methods and Practices presents tools for measuring, monitoring, and reporting upon the Responsible Innovation process and the social, environmental, scientific, and economic impacts of innovations. These tools help innovators to mitigate risk and to strengthen their strategic planning. This book aligns assessment tools and practices with the UN Sustainable Development Goals (SDGs). The prospects as well as the limitations of various Responsible Innovation assessment approaches and tools are discussed, as well as their applicability in various industry contexts. The book brings together leading scholars in the field to present the most comprehensive review of Responsible Innovation tools. It articulates the importance of assessment and value creation, the different metrics and monitoring systems that can be deployed and the reporting mechanisms, including the importance of effective communication.

Francesco Rosi is one of the great realist artists of post-war Italian, indeed post-war world cinema. In this book, author Gaetana Marrone explores the rich visual language in which the Neapolitan filmmaker expresses the cultural icons that constitute his style and images. Over the years, Rosi has offered us films that trace an intricate path between the real and the fictive, the factual and the imagined. His films show an extraordinarily consistent formal balance while representing historical events as social emblems that examine, shape, and reflect the national self. They rely on a labyrinthine narrative structure, in which the sense of an enigma replaces the unidirectional path leading ineluctably to a designated end and solution. Rosi's logical investigations are conducted by an omniscient eye and translated into a cinematic approach that embraces the details of material reality with the panoramic perspective of a dispassionate observer. This book offers intertextual analyses within such fields as history, politics, literature, and photography, along with production information gleaned from Rosi's personal archives and interviews. It examines Rosi's creative use of film as document, and as spectacle). It is also a study of the specific cinematic techniques that characterize Rosi's work and that visually, compositionally, express his vision of history and the elusive "truth" of past and present social and political realities. The History and Science Behind the World's Best Pizza is a concise summary of everything you need to know about the world's very finest pizza. The history section will give you a taste of the colorful and entertaining development of pizza as it spread from ancient Rome to Naples and then around the world. The science section describes in detail each of the ingredients of the pizza making process. This will enable readers to understand and enjoy pizza even more if that is even possible. The final section reviews the best pizzerias in the world and their role in pizza becoming the world's favorite food. The author founded XtremeFoodies.com, has eaten at every World's 50 Best Restaurant since 2005 and has visited all 50 pizzerias mentioned in this book. This book is the first in a series about The History and Science Behind the World's Favorite Foods

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From Lonely Planet, the world's leading travel guide publisher, From the Source is a groundbreaking cookbook series that introduces food lovers and travel enthusiasts to the world's most authentic local dishes by transporting them into the kitchens where they were perfected. Each country-specific edition features sumptuous original photography, up to 70 classic recipes, and inside stories and tips from the world's best local cooks, from street-food vendors to Michelin-starred chef patrons. With From the Source Italy, you'll tour through Northeast Italy's earthy and elegant hot broth-based soups and warming polenta and risotti, Northwest Italy's preserved cods and cakes of forest-harvested truffles and hazelnuts, Central Italy's dark gamey stews and fresh porcini mushroom pastas, and Southern Italy's citrus-scented fish grills and herby salads. Authors: Lonely Planet, Sarah Barrell and Susan Wright. About Lonely Planet: Since 1973, Lonely Planet has become the world's leading travel media company with guidebooks to every destination, an award-winning website, mobile and digital travel products, and a dedicated traveller community. Lonely Planet covers must-see spots but also enables curious travellers to get off beaten paths to understand more of the culture of the places in which they find themselves. 'Lonely Planet. It's on everyone's bookshelves; it's in every traveller's hands. It's on mobile phones. It's on the Internet. It's everywhere, and it's telling entire generations of people how to travel the world.' -- Fairfax Media 'Lonely Planet guides are, quite simply, like no other.' - New York Times Lonely Planet guides have won the TripAdvisor Traveler's Choice Award in 2012, 2013, 2014, and 2015. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

This open access book explores key issues and presents recent case studies in areas of importance for the transition to a circular model of development in emerging African countries that will minimize resource consumption and waste production. The topics covered include the development of sustainable housing models, energy and environmental issues in building design and technical systems, recycling for a sustainable future, models for humanitarian emergencies, and low-cost and web-based digital tools with applications in architecture and archaeology. The aim is to contribute to a necessary paradigm shift with respect to urban planning and usage of territories, moving from a linear urban metabolism based on the “take, make, dispose” approach to a circular metabolism. Such a change requires a focus on the relationship between the architectural, urban, and physical aspects of new developments, climate, and energy demand, as well as the identification and integration of strategies and infrastructures to achieve a high level of efficiency and self-sufficiency. The book will appeal to all with an interest in sustainable development in the African context.

NEW IN PAPERBACK WINNER OF THE GUILD OF FOOD WRITERS AWARDS 2018 WINNER OF THE PRESTIGIOUS ANDRE SIMON AWARD EXPLORES GEORGIA'S CULINARY TRADITIONS Nestled between the Caucasus Mountains and the Black Sea, and with a climate similar to the Mediterranean's, Georgia has colorful, delicious food. Vegetables blended with walnuts and vibrant herbs, subtly spiced meat stews and home-baked pies like the irresistible cheese-filled khachapuri are served at generous tables all over the country. Georgia is also one of the world's oldest winemaking areas, with wines traditionally made in qvevri: large clay jars buried in the ground. Award-winning food writer and photographer Capalbo has traveled around Georgia collecting recipes and gathering stories from food and winemakers in this stunning but little-known country. The beautifully illustrated book is both a cookbook and a cultural guide to the personal, artisan-made foods and wines that make Georgia such a special place on the world's gastronomic map.

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Food Trails continues Lonely Planet's 52 Perfect Weekends series by exploring destinations famed for their food and drink. Discover 52 amazing itineraries for delicious days out in places such as Puglia, Paris, Melbourne and New Orleans with recommendations for where to stay, what to do and of course what to eat.

Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

Around the World in 80 Dinners is a gastronaut's guide to the globe. It's for those who book their restaurants before their air fares, and food lovers who want the lowdown on the most exciting places to eat at home and abroad. This sumptuous book opens the travel diaries of two seasoned food journalists. It takes you into 80 of the world's very best and most timeless dining destinations, and divulges hundreds of food adventures in more than two dozen countries, plus delicious detours and places to stay. It's stuffed with tips on how to snag a reservation, and inside knowledge that might save you a fortune or help you eat like a local.

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