

## Design Al Dente 70 Ricette Di Pasta E Primi Piatti Ediz Illustrata

A comprehensive look at one of the most influential brands in design, which, for decades, has epitomized ingenious styling of objects for everyday use. This beautifully illustrated book details the emergence and success of designs that have since become authentic icons of the domestic landscape, presenting works by notable figures in the design world.

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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.

The entire gastronomical civilization of Tuscany enclosed in 80 recipes. This is not simply a cookbook, but an authentic glimpse into the culinary art and culture of this region—a voyage through images created especially for this volume by specialized photographers. There are traditional dishes, but also many recipes with creative touches, along with suggestions for food and local wine pairings.

**JAMES BEARD AWARD FINALIST** • The New York Times bestselling collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi. In *Ottolenghi Simple*, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern-inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za'atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics. Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

*Design al dente. 70 ricette di pasta e primi piatti* Editrice Compositori Bread Is Gold Phaidon Press An A to Z Catalog of Innovative Spices and Flavorings Designed to be a practical tool for the many diverse professionals who develop and market foods, the *Handbook of Spices, Seasonings, and Flavorings* combines technical information about spices—forms, varieties, properties, applications, and quality specifications — with information about trends, spice history, and the culture behind their cuisines. The book codifies the vast technical and culinary knowledge for the many professionals who develop and market foods. While many reference books on spices include alphabetized descriptions, the similarity between this book and others ends there. More than just a list of spices, this book covers each spice's varieties, forms, and the chemical components that typify its flavor and color. The author includes a description of spice properties, both chemical and sensory, and the culinary information that will aid in product development. She also explains how each spice is used around the world, lists the popular global spice blends that contain the spice, describes each spice's folklore and traditional medicine usage, and provides translations of each spice's name in global languages. New to this edition is coverage of spice labeling and a chapter on commercial seasoning formulas. Going beyond the scope of most spice books, this reference describes ingredients found among the world's cuisines that are essential in providing flavors, textures, colors, and nutritional value to foods. It explores how these ingredients are commonly used with spices to create authentic or new flavors. The author has created a complete reference book that includes traditionally popular spices and flavorings as well as those that are emerging in the US to create authentic or fusion products. Designed to help you meet the challenges and demands of today's dynamic marketplace, this book is a complete guide to developing and marketing successful products.

A luxurious collection of the best recipes from the world's leading Italian cookbook - with all new photography and design First published in 1950, *Il Cucchiario d'Argento*, or its English-language offspring *The Silver Spoon*, is the ultimate compilation of traditional home-cooking Italian dishes. In this all-new luxurious book, *The Silver Spoon Classic* features 170 of the very best-of-the-best recipes from Italy's incredibly diverse regions. Carefully selected from Phaidon's *Silver Spoon* cookbooks, which have sold more than one million copies worldwide, this new collection features exquisite photography of the dishes, is replete with elegant double ribbons for easy reference, and a sumptuous design and package, which makes for an ideal gift or keepsake for the amateur and serious chef. With dishes for all tastes and seasons, *The Silver Spoon Classic* is the definitive guide to preparing the most important, authentic, and delicious Italian recipes.

85 authentic recipes and 100 stunning photographs that capture the cultural and cooking traditions of the Italian South, from the mountains to the coast. In most cultures, exploring food means exploring history—and the Italian south has plenty of both to offer. The pasta-heavy, tomato-forward "Italian food" the world knows and loves does not actually represent the entire country; rather, these beloved and widespread culinary traditions hail from the regional cuisines of the south. Acclaimed author and food journalist Katie Parla takes you on a tour through these vibrant destinations so you can sink your teeth into the secrets of their rustic, romantic dishes. Parla shares rich recipes, both original and reimagined, along with historical and cultural insights that encapsulate the miles of rugged beaches, sheep-dotted mountains, meditatively quiet towns, and, most important, culinary traditions unique to this precious piece of Italy. With just a bite of the *Involtini alla Piazzetta* from farm-rich Campania, a taste of *Giurgiulena* from the sugar-happy kitchens of Calabria, a forkful of 'U Pan' Cuott' from mountainous Basilicata, a morsel of *Focaccia* from coastal Puglia, or a mouthful of *Pizz e Foje* from quaint Molise, you'll discover what makes the food of the Italian south unique. Praise for *Food of the Italian South* "Parla clearly crafted every recipe with reverence and restraint, balancing authenticity with accessibility for the modern home cook."—*Fine Cooking* "Parla's knowledge and voice shine in this outstanding meditation on the food of South Italy from the Molise, Campania, Puglia, Basilicata, and Calabria regions. . . . This excellent volume proves that no matter how well-trodden the Italian cookbook path is, an expert with genuine curiosity and a well-developed voice can

still find new material.”—Publishers Weekly (starred review) “There's There's Italian food, and then there's there's Italian food. Not just pizza, pasta, and prosciutto, but obscure recipes that have been passed down through generations and are only found in Italy... . . . and in this book.”—Woman's Day (Best Cookbooks Coming Out in 2019) “[With] Food of the Italian South, Parla wanted to branch out from Rome and celebrate the lower half of the country.”—Punch “Acclaimed culinary journalist Katie Parla takes cookbook readers and home cooks on a culinary journey.”—The Parkersburg News and Sentinel

Med över 200 färgbilder presenterar "Industrial Chic" en fascinerande samling ombyggda industribyggnader i Europa, Asien, USA och Australien. Bland de många exemplen som tagit tillvara de tidigare byggnadernas möjligheter kan nämnas: Tate Modern i London av Herzog & deMeuron, Renzo Pianos Paganini Auditorium i Parma och Barcelonas Caixa Forum av Robert Luna och Arata Isozaki. Text på engelska, franska, spanska, italienska och portugisiska.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake "Calabria in Cucina" contains authentic, regional recipes, as well as local food traditions and classic wine from the Sila Mountain range to the white cliffs of the Vaticano Cape, close to Tropea. The easy-to-follow recipes are written by Chef Valentina Oliveri, owner of the restaurant L'Elibeline, based in Rende (Cosenza).

In this, the 20th edition of the leading international showcase of domestic design, guest editor and acclaimed Dutch designer Marcel Wanders surveys the world of design and identifies new, original and interesting work in the areas of furniture, lighting, tableware, textiles and other products.

Featuring 1,001 recipes compiled over thirty years of research and travel, The Pasta Codex relates the history and traditions behind the world's most famous food, with recipes for every shape and type of pasta and sauce. For decades, home cooks and pasta lovers have yearned for a complete English translation of Vincenzo Buonassisi's 1974 Italian masterwork, Il Codice della Pasta. At last, that wait is over. Never before available in its complete form in English, Buonassisi's landmark work in John Alcorn's famed design represents a lost gem of classical Italian gastronomy and publishing, ready to dazzle an all-new generation. Featuring modern translations of all 1,001 recipes, The Pasta Codex incorporates research from every region of Italy and uses every noodle shape and form--flat, shaped, rolled, stuffed--and both dried and fresh pasta. There's never been a more authentic and exhaustive look at the world's favorite food. Coded by ingredient--Pasta with Vegetables, Pasta with Vegetables and Dairy, Pasta with Fish, Pasta with Meat, and so on--each recipe is easy to use without detailed knowledge of Italian history or geography. These are classic dishes from homes and kitchens across Italy, presented plainly in Buonassisi's delightfully gossipy voice, with no chef-speak here to confuse or dilute the authentic enjoyment of good food.

La vera cuciniera genovese by Emanuele Rossi La cucina dei genovesi ha subito, nel corso della storia, dall'epoca delle Crociate dell'espansione verso Oriente, una complessa stratificazione gastronomica, conseguenza di incroci, importazioni, sintesi di elementi mediterranei o comunque di merci di cui il Mediterraneo è stato il filo conduttore. La cuciniera genovese risale al 1863 ed è da ritenersi il primo saggio completo della cucina del territorio genovese. Tra le innumerevoli ricette qui contenute ricordiamo: l'acciugata composta, i maccheroni con trippa, il riso alle castagne e latte, le gasse al pesto, i piccioni all'inferno, e più di 10 tipi diversi di farinate. PER ALTRI CLASSICI DELLA NARRATIVA, DELLA POESIA, DEL TEATRO E DELLA FILOSOFIA CLICCA SU BI CLASSICI, O DIGITA "BI CLASSICI" NELLA AMAZON SEARCH BAR! We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.

After reviewing, from a grammaticalization perspective, the main stages in the evolution of Italian object clitic pronouns, the book discusses the distinctive morphosyntactic, semantic, and pragmatic features of Italian clitics. In particular, the book offers an original study of the most common examples of so-called verbi procomplementari, verbs which are characterized by the incorporation of clitics that no longer function as pronouns, and which are widely used in present-day Italian. Their emergence involves both grammaticalization of the clitic pronoun into an obligatory element, and lexicalization of the verb+clitic sequence. This study is essentially descriptive and maximally data-driven. The discussion of grammaticalization and lexicalization is reduced to the essentials and aims primarily at defining how these terms, which have received different and at times divergent interpretations, are employed in the book. The book is accessible to a wide and varied readership, which includes Italian and Romance linguists of functional and formal orientation, Italian language scholars, grammaticalization scholars interested in new case studies, as well as students of language change and variation.

The art of Italian cuisine made easy--100 simple, authentic recipes Fragrant basil, melty mozzarella, sun-ripened tomatoes, savory garlic--Italian cooking is all about selecting simple, high-quality ingredients that combine to create punches of complex flavor. The Easy Italian Cookbook is everything Italian cookbooks should be, with 100 mouthwatering, easy-to-make recipes that use fresh, everyday ingredients you can find at most grocery stores. From appetizers to pastas, pizzas, meats, and sweets, this standout among Italian cookbooks has a quick, simple Italian recipe for everyone. You'll find a number of weeknight-friendly recipes, as well as one-pot meals, vegetarian and vegan dishes, and gluten-free recipes the whole family can enjoy. Mangiamo! All Italian cookbooks should include: Pairing suggestions--This book goes beyond other Italian cookbooks to offer pairing suggestions for recipes with flavors that complement each other deliciously, like drinking an Aperol Spritz while munching on Clams Oreganata. Italian essentials--Learn about Italian kitchen staples to have on hand, including anchovies, espresso, extra-virgin olive oil, and more. Time-saving tips--Unlike other Italian cookbooks, this one gives you helpful pointers for saving time on many of the recipes, like making certain things in advance or using a stand mixer to knead dough. If you've been looking for Italian cookbooks that offer tasty recipes that are fast and easy, look no further--The Easy Italian Cookbook is your new favorite kitchen companion.



American chef Nell Valenti's high hopes for a successful Tuscan farm-to-table cooking school are in danger of withering on the vine in this delectable cozy mystery. Nell Valenti is settling into her role of transforming the Villa Orlandini into a superb farm-to-table cooking school, and the time has finally come for a full taste test run. But when Chef Orlandini prepares to reveal his top secret marinara recipe for the first time to a group of American gastro-tourists, Nell realizes she might have bitten off more than she can chew. Nell begins to suspect that one of the tourists is actually a private detective sent to spy on her by her overprotective father, and the fussy foodies are noisy and disrespectful from the very start of the Marinara Misteriosa workshop. Even worse, when one visitor appears to be poisoned by the famous marinara recipe, Nell will have to work fast to uncover a killer and keep a lid on bad press before her fresh start is spoiled for good.

Stop spending a fortune on takeout and bring the delicious flavors of Thai food into your own kitchen. With a tantalizing variety of curries, pad thai, and all your other favorites to try, this book takes the mystery out of Thai food preparation so you can enjoy those fresh and exotic flavors any day of the week.

Packed full of gorgeous, well photographed images, Contemporary Living Space highlights the best of international living spaces from luxury homes to the less-often featured but very important variety of well-designed apartment spaces. Sleek and ultra modern, these spaces are light, airy, and utilize elements like recycled wood and eco-friendly lighting. Both aesthetically appealing and smart, the spaces featured are the result of the designers' well-thought out choices for everything from window framing to sink fixtures to heating methods to furniture elements. Floor plans included.

Embrace your inner basic bitch with these 100+ everyday recipes for "basic" meals you shamelessly love. In a world where everyone seeks to be special and pride themselves on their differences, there is one common bond that unites us all—basicness. And while some rock the Ugg boots and drink pumpkin spice lattes more than others, we can all still appreciate the simple pleasures that mimosas, avocado toast, and acai bowls bring. And that's okay! Basic Bitchen celebrates and embraces the basic bitch lifestyle through food, offering step-by-step recipes for the most fundamental (and delicious) of all dishes. Recipes include: -Basic Bitch Lifeblood, aka. the Pumpkin Spice Latte -Mom's Definitely-Not-Sicilian Sicilian Caesar Salad -"I Could Eat This, Like, Every Day" Sushi Rolls -A Deeply Personal Cauliflower Pizza -Way Too Easy (If You Know What I Mean) One-Sheet-Pan Dinners -Antidepressant Red Velvet Cake Pops In addition to these easy, fun, and flavorful crowd-pleasing recipes, Chowhound editor Joey Skladany provides tips and tricks for cooking basics, such as how to build a pantry and cooking tools that every chef needs. Take your cooking skills beyond the microwave and make meals all of your friends will enjoy.

At long last, Sarah Britton, called the "queen bee of the health blogs" by Bon Appétit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah's adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one's health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

Paula Deen meets Erma Bombeck in The Pioneer Woman Cooks, Ree Drummond's spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, Confessions of a Pioneer Woman, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. The Pioneer Woman Cooks—and with these "Recipes from an Accidental Country Girl," she pleases the palate and tickles the funny bone at the same time.

Eat pasta, enjoy wine and lose weight! The Mamma Mia! Diet brings the health benefits of a Mediterranean-style program with Italian flair and flavor. It is authentic, effective, delicious and fun. The Mamma Mia! Diet is more than just a meal plan—it's a complete lifestyle guide. Based on an improved version of the classic Mediterranean diet, the Mamma Mia! Diet provides you with modernized versions of healthy Italian dishes to help you lose weight while still feeling full and satisfied. The more doctors test it, the more they find that eating Mediterranean is the absolute best way to lose weight. Based on the cooking and eating style of Italy, the Mamma Mia! plan features olive oil, fruits and vegetables, nuts, legumes, fish and poultry, whole grains and, yes, wine! With The Mamma Mia! Diet, you'll enjoy:

- Better health and improved longevity
- Higher energy levels and improved fitness
- More variety than any other diet
- Fundamental nutrition grounded in tradition and science
- Incredible dishes packed with nutrition and authentic Italian flavor
- A diet that nourishes you and your family, all in one

Food can be more than just delicious. Food is medicine for the body, mind, and soul, and with The Mamma Mia! Diet, you can make the most out of what you eat, all while experiencing an Italian-style atmosphere—and satisfying an Italian-style appetite! The Mamma Mia! Diet is the modern Italian diet program that lets you enjoy the best of what Italian fare has to offer--absolutely guilt-free! Benefits of The Mamma Mia! Diet include weight loss, diabetes management, cardiovascular health and longevity. The Italian expression "Mamma mia!" denotes surprise such as "Mamma mia! I am eating good food, drinking wine, losing weight and feeling great!" The Mamma Mia! Diet shows that this is possible.

- DOCTOR RECOMMENDED. Based on the time-tested Mediterranean diet, combined with a modern twist, The Mamma Mia! Diet gives you everything you need to make lasting lifestyle choices leading to better health, higher energy levels, and increased longevity.
- ENJOY WHAT YOU EAT. Each meal is specifically crafted with three guiding principles in mind: achieving maximum nutritious value, maintaining the authentic taste of real Italian cuisine, and providing satisfying, filling portions that will leave you feeling energized all day long.
- EASY-TO-FOLLOW. Every meal featured in The Mamma Mia! Diet can be made quickly and easily using commonly found foods, requiring no special skills. Based on the well-tested, tried and true Mediterranean diet, with Italian flavor and foods, The Mamma Mia! Diet is a healthy weight loss diet everyone can enjoy!

From Giorgio Locatelli, bestselling author of Made in Italy, comes an exquisite cookbook on the cuisine of Sicily, which combines recipes with the stories and history of one of Italy's most romantic, dramatic regions: an island of amber wheat fields, lush citrus and olive groves, and rolling vineyards, suspended in the Mediterranean Sea. Mapping a culinary landscape marked by the influences of Arab, Spanish, and Greek colonists, the recipes in Made in Sicily showcase the island's diverse culinary heritage and embody the Sicilian ethos of primacy of quality ingredients over pretentiousness or fuss in which "what grows together goes together."

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Italy, the country with a hundred cities and a thousand bell towers, is also the country with a hundred cuisines and a thousand recipes. Its great variety of culinary practices reflects a history long dominated by regionalism and political division, and has led to the common

conception of Italian food as a mosaic of regional customs rather than a single tradition. Nonetheless, this magnificent new book demonstrates the development of a distinctive, unified culinary tradition throughout the Italian peninsula. Alberto Capatti and Massimo Montanari uncover a network of culinary customs, food lore, and cooking practices, dating back as far as the Middle Ages, that are identifiably Italian: o Italians used forks 300 years before other Europeans, possibly because they were needed to handle pasta, which is slippery and dangerously hot. o Italians invented the practice of chilling drinks and may have invented ice cream. o Italian culinary practice influenced the rest of Europe to place more emphasis on vegetables and less on meat. o Salad was a distinctive aspect of the Italian meal as early as the sixteenth century. The authors focus on culinary developments in the late medieval, Renaissance, and Baroque eras, aided by a wealth of cookbooks produced throughout the early modern period. They show how Italy's culinary identities emerged over the course of the centuries through an exchange of information and techniques among geographical regions and social classes. Though temporally, spatially, and socially diverse, these cuisines refer to a common experience that can be described as Italian. Thematically organized around key issues in culinary history and beautifully illustrated, Italian Cuisine is a rich history of the ingredients, dishes, techniques, and social customs behind the Italian food we know and love today.

Spaghetti with meatballs, fettuccine alfredo, margherita pizzas, ricotta and parmesan cheeses—we have Italy to thank for some of our favorite comfort foods. Home to a dazzling array of wines, cheese, breads, vegetables, and salamis, Italy has become a mecca for foodies who flock to its pizzerias, gelaterias, and family-style and Michelin-starred restaurants. Taking readers across the country's regions and beyond in the first book in Reaktion's new Foods and Nations series, Al Dente explores our obsession with Italian food and how the country's cuisine became what it is today. Fabio Parasecoli discovers that for centuries, southern Mediterranean countries such as Italy fought against food scarcity, wars, invasions, and an unfavorable agricultural environment. Lacking in meat and dairy, Italy developed foodways that depended on grains, legumes, and vegetables until a stronger economy in the late 1950s allowed the majority of Italians to afford a more diverse diet. Parasecoli elucidates how the last half century has seen new packaging, conservation techniques, industrial mass production, and more sophisticated systems of transportation and distribution, bringing about profound changes in how the country's population thought about food. He also reveals that much of Italy's culinary reputation hinged on the world's discovery of it as a healthy eating model, which has led to the prevalence of high-end Italian restaurants in major cities around the globe. Including historical recipes for delicious Italian dishes to enjoy alongside a glass of crisp Chianti, Al Dente is a fascinating survey of this country's cuisine that sheds new light on why we should always leave the gun and take the cannoli.

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.

Learn the language of la dolce vita! For anyone who wants to learn and enjoy the most expressive and romantic of languages, the third edition of 'The Complete Idiot's Guide to Learning Italian' is the first choice for a whole new generation of enthusiastic students of Italian. This updated edition includes two new quick references on verbs, grammar, and sentence structure; two new appendixes on Italian synonyms and popular idiomatic phrases; and updated business and money sections. First two editions have sold extraordinarily well. Italian is the fourth most popular language in the United States.

NEW YORK TIMES BESTSELLER • America's favorite self-taught cook opens up about the most memorable moments of her life in this candid memoir-inspired cookbook featuring 125 all-new recipes. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BUZZFEED AND FOOD NETWORK "No matter the recipe, each of us changes a dish by our own preparation of it. It's the same with stories—once you put them out there, readers get to interpret them and be affected by them as they will. Ultimately, it's my hope that this book leaves the reader with that quiet smile we all get after we eat a favorite comfort food. Basically, I'm going for the afterglow of a big bowl of spaghetti."—from the Introduction As her fiftieth birthday approached, the woman who taught America how to get dinner on the table, fast, started thinking not just about what to cook that night, but how her passion for food and feeding people had developed over her first fifty years. Filled with twenty-five thoughtful essays and 125 delicious recipes, Rachael Ray 50 reads like a memoir and a cookbook at once. Captured here are the moments and dishes Rachael finds most special, the ones she makes in her own home and that you won't find on her television shows or in her magazine. Here are the memories that made her laugh out loud, or made her teary. The result is a collection that offers the perfect blend of kitchen and life wisdom, including thoughts on how we can all better serve the world and one another. Also featured within these pages are gorgeous food photography, personal photos, and Rachael's own hand-drawn illustrations, offering a revealing and intimate glimpse into her world and her every day inspiration.

"This book will help the reader see that Italian food is not off limits for people with diabetes. It will help change the way Italian cuisine is viewed abroad, and demonstrate ways in which traditional Italian food can be part of a diabetes-friendly eating plan"--

A beautifully crafted cookbook that charts the food traditions in the towns that skirt the coastline of Italy's striking Adriatic Sea. The food of Italy's eastern coastline mirrors the memories and traditions of peoples past and present who have lived on the shores of the Adriatic, with ingredients reflecting the climate and terrain—of course with seafood in abundance, as well as an array of incredible pasta, rice, polenta, and meat dishes. The Adriatic coastline runs from the heel of the boot-shaped peninsula at the Ionian Sea, through Puglia and Venice, to the northern waters of the Gulf of Trieste on the border with Slovenia. Along its length are rugged rocky coastlines, sandy stretches of beach, lagoons, and wetlands. Spindly wooden fishing piers, white washed walls, colorful villages, and sea-facing piazzas dot the 750-mile coastline with a rich history touched by Etruscan, Greek, Roman, Venetian, and Austrian populations. Join Paola on this beautiful journey where she travels the length of this relatively unexplored coastline, to find ancient food traditions still thriving.

From the fastest growing baby food brand, the essential guide to weaning your baby - the fun, stress-free, Ella's Kitchen way. Covering every step of the weaning journey, from six months to a year, The First Foods Book includes more than 130 recipes - from single-veg purees to exciting combinations and full meals. Every one has been rigorously tested to ensure it meets with Ella's Kitchen nutritional standards. There is also lots of practical advice to give every parent confidence at this key stage of their baby's development. Top tips and insider advice from nutritionists, baby experts and real mums, dads and carers make weaning easy and stress-free - introducing solids becomes as much of an adventure for parents as it is for the little one whose taste exploration has only just begun. Weekly meal planners show you just what to expect, and there is a pull-out chart included in the book that you can stick on your fridge or wall. The third in the hugely successful Ella's Kitchen series, The First Foods Book brims with recipes guaranteed to set tiny taste buds alight. With every recipe specifically developed for its nutritional content, as well as for its yummy flavour, and with the Ella's Kitchen stamp of approval on every page, this is set to become every parent's must-have guide to weaning.

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