

## Fatto In Casa Da Benedetta Ricette Furbe I Grandi Classici Le Novità Più Gustose Facili E Veloci Ediz Illustrata 2

Landscapes, Sources and Intellectual Projects of the West African Past outlines new directions in the historiography of West Africa. Its chapters explore new trends across regional and disciplinary fields with a focus on how political conjunctures influence source production and circulation.

A visual exploration of the Paris dining scene, with stories, guides, and recommendations from everyday patrons and famous aficionados alike Paris is a city like no other, beloved by travelers the world over for its incomparable architecture, atmosphere, arts, and, of course, food. The restaurants of Paris are rich with history, culture, and flavor. Whether you're a frequent visitor to the City of Light with memories of your favorite meals or an armchair traveler dreaming of the cuisine you could discover there, *A Table in Paris* will take you on a delicious visual journey through the arrondissements that you'll never forget. In his signature loose and evocative style, artist John Donohue has rendered an incredible sampling of the iconic institutions, hidden gems, and everything in between that make the Paris dining scene one of a kind. Guided by recommendations from a breadth of locals, visitors, and experts, you'll discover the places one must visit and the dishes one must sample in pursuit of the perfect Parisian meal. The book also offers space for your Paris dining bucket list, food memories or dreams from each arrondissement, and notes on the establishments featured. Restaurants hold a powerful place in our hearts, and *A Table in Paris* is a must-have for anyone with epicurean visions of Paris in theirs.

Recently widowed Melinda Monroe may have come to Virgin River looking for escape from her heartache, but instead she finds her home. Reissue.

Fatto in casa da Benedetta. Ricette furbe, i grandi classici, le novità più gustose, facili e veloci. Ediz. illustrata Fatto in casa da Benedetta. Ricette furbe, i grandi classici, le novità più gustose, facili e veloci Fatto in casa da Benedetta. Torte, primi sfiziosi, stuzzichini... le ricette più golose del web In cucina con voi! Tutte le nuove ricette di «Fatto in casa da Benedetta» Insieme in cucina. Divertirsi in cucina con le ricette di «Fatto in casa da Benedetta» La cucina di casa mia. Le nuove ricette di «Fatto in casa da Benedetta» Fatto in casa da Benedetta Edizioni Mondadori

Drawing on anthropology, linguistics, economic history, and archaeology, this book offers a compelling portrait of the emergence and evolution of Hausa identity in West Africa.

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

"Mi chiamo Benedetta, sono nata e cresciuta in campagna, e ci vivo ancora. La tradizione contadina mi ha insegnato l'importanza del fare in casa, una conoscenza che condivido sul web: torte, biscotti, marmellate, conserve e tante altre prelibatezze che realizzo con tecniche semplici e veloci." Benedetta si presenta così dalla sua pagina Facebook, che in poco tempo è diventata una tra le più seguite della rete grazie alle sue videoricette da milioni di visualizzazioni. Questo libro raccoglie oltre 170 ricette, le più amate e molte altre inedite: dall'impasto base per dolci pronto in un minuto ai cornetti salati, ma anche golosissime torte e dessert al cucchiaio. E ancora gnocchi, ravioli e altri primi sfiziosi, stuzzichini per aperitivi, confetture, liquori... Quella che Benedetta propone è una cucina all'insegna della semplicità e della genuinità: le sue ricette si preparano con pochi ingredienti, che tutti abbiamo in casa, e senza usare strumenti sofisticati. Farina, uova, burro e un pizzico di fantasia, per piatti originali e gustosissimi che rallegreranno la vostra tavola.

From Slavery to Aid engages two major themes in African historiography, the slow death of slavery and the evolution of international development, and reveals their interrelation in the social history of the region of Ader in the Nigerien Sahel. Benedetta Rossi traces the historical transformations that turned a society where slavery was a fundamental institution into one governed by the goals and methods of 'aid'. Over an impressive sweep of time - from the pre-colonial power of the Caliphate of Sokoto to the aid-driven governments of the present - this study explores the problem that has remained the central conundrum throughout Ader's history: how workers could meet subsistence needs and employers fulfil recruitment requirements in an area where natural resources are constantly exposed to the climatic hazards characteristic of the edge of the Sahara.

Written as a series of interconnected essays—with recipes—Relæ provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world's most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant Relæ in 2010 on a rough, run-down stretch of one of Copenhagen's most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. Relæ was an immediate hit, and Puglisi's "to the bone" ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring, napkin-folding waiters—became a rallying cry for chefs around the world. Today the Jægersborggade—where Relæ and its more casual sister restaurant, Manfreds, are located—is one of Copenhagen's most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relæ is Puglisi's much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected "idea essays," which reveal the ingredients, practical techniques, and philosophies that inform Puglisi's cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

Il boom dell'e-commerce e la rivincita dei negozi di vicinato. Il crollo delle vendite dei prodotti di lusso e la crescita vertiginosa di disinfettanti e mascherine. Il delivery di quasi tutto: cibo, gelato, vino e persino cannabis (legale). Il 2020 ci ha, sinora, riservato non poche sorprese, anche per quanto riguarda i consumi. In questo agile saggio, che si rivolge agli addetti ai lavori ma anche al lettore comune, Anna Zinola offre la prima panoramica completa e accurata sui consumi degli italiani post coronavirus. E racconta come tutto è cambiato. A cominciare dalla spesa, che dapprima ha subito l'effetto bunker (con il carrello stipato di carta igienica, pasta e tonno in scatola) per poi adattarsi ai nuovi ritmi e riti del lockdown (con grandi scorte di farina, lievito e tinture per capelli) e, infine, assestarsi su una nuova normalità. Ma a mutare è stato anche l'approccio alla moda e al lusso, che sta cercando declinazioni inedite, più vicine alle nuove sensibilità dei consumatori. Chi è uscito vincente da questa situazione? Sicuramente l'e-commerce, che ha recuperato nell'arco di poco tempo un gap di anni, i negozi di vicinato, che hanno saputo rispondere con efficacia alle esigenze dei consumatori, e il delivery, che ha coinvolto molteplici categorie. Senza dimenticare tutto ciò che ha a che fare con la salute e il benessere: dagli integratori ai farmaci sino ad arrivare a guanti e mascherine. A soffrire sono stati, invece, il mondo del fuori casa (ristoranti, pizzerie, bar, gelaterie) e degli eventi live (teatro, musica, sport). Ma la rivoluzione – se così possiamo chiamarla – è solo all'inizio. Quanto accaduto sinora è destinato a incidere a lungo sugli atteggiamenti e i comportamenti dei consumatori.

Rappresentare con verità storica, anche scomoda ai potenti di turno, la realtà contemporanea, rapportandola al passato e proiettandola al futuro. Per non reiterare vecchi errori. Perché la massa dimentica o non conosce. Denuncio i difetti e caldeggio i pregi italiani. Perché non abbiamo orgoglio e dignità per migliorarci e perché non sappiamo apprezzare, tutelare e promuovere quello che abbiamo ereditato dai nostri avi. Insomma, siamo bravi a farci del male e qualcuno deve pur essere diverso!

Simone Calienno "Diario di Volo - Il 2020 visto dal cielo" è una raccolta di diverse espressioni artistiche che racconta il primo lockdown italiano attraverso gli occhi del gabbiano Carlos. In un periodo di profonda solitudine come quello generato dalla pandemia di Covid-19, molte persone hanno riscoperto l'intimità racchiusa in una pagina bianca da riempire coi propri pensieri, così come l'importanza evocativa di un singolo scatto fotografico fra le migliaia che affollano i nostri smartphone.

This is an account of one woman's Holocaust survival and painful postwar years spent forging an adult identity out of the splinters of a girlhood destroyed.

Durante il lockdown, per due mesi settantanove persone hanno dato vita ad una esperienza unica di cucina "Ciocheciò". Una cucina semplice, sostenibile, genuina e salutare, che utilizza prodotti locali, freschi e stagionali, che combatte gli sprechi, che favorisce la relazione e la socializzazione tra i membri della famiglia e della comunità. Una cucina comune in tutto il mondo, sia pure nella diversità dei prodotti impiegati e nelle differenti modalità di preparazione, in grado di unire persone di diversa cultura e provenienza geografica. Una filosofia di cucina che rappresenta una concreta risposta alle problematiche ambientali ed economiche sollevate dall'emergenza legata al Covid-19. Nel libro non troverete solo ricette e storie di piatti preparati con quello che si trova in dispensa o con gli avanzi, ma l'idea di una forma alternativa di turismo relazionale e sostenibile.

E' comodo definirsi scrittori da parte di chi non ha arte né parte. I letterati, che non siano poeti, cioè scrittori stringati, si dividono in narratori e saggisti. E' facile scrivere "C'era una volta..." e parlare di cazzate con nomi di fantasia. In questo modo il successo è assicurato e non hai rompicapelli che si sentono diffamati e che ti querelano e che, spesso, sono gli stessi che ti condannano. Meno facile è essere saggisti e scrivere "C'è adesso..." e parlare di cose reali con nomi e cognomi. Impossibile poi è essere saggisti e scrivere delle malefatte dei magistrati e del Potere in generale, che per logica ti perseguitano per farti cessare di scrivere. Devastante è farlo senza essere di sinistra. Quando si parla di veri scrittori ci si ricordi di Dante Alighieri e della fine che fece il primo saggista mondiale. Le vittime, vere o presunte, di soprusi, parlano solo di loro, inascoltati, pretendendo aiuto. Io da vittima non racconto di me e delle mie traversie. Ascoltato e seguito, parlo degli altri, vittime o carnefici, che l'aiuto cercato non lo concederanno mai. "Chi non conosce la verità è uno sciocco, ma chi, conoscendola, la chiama bugia, è un delinquente". Aforisma di Bertolt Brecht. Bene. Tante verità soggettive e tante omertà son tasselli che la mente corrompono. Io le cerco, le filtro e nei miei libri compongo il puzzle, svelando l'immagine che dimostra la verità oggettiva censurata da interessi economici ed ideologie vetuste e criminali. Rappresentare con verità storica, anche scomoda ai potenti di turno, la realtà contemporanea, rapportandola al passato e proiettandola al futuro. Per non reiterare vecchi errori. Perché la massa dimentica o non conosce. Denuncio i difetti e caldeggio i pregi italiani. Perché non abbiamo orgoglio e dignità per migliorarci e perché non sappiamo apprezzare, tutelare e promuovere quello che abbiamo ereditato dai nostri avi. Insomma, siamo bravi a farci del male e qualcuno deve pur essere diverso!

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

California-Mexican-style recipes and menus from the beloved Food Network host From the long-time host of Food Network's Mexican Made Easy and now co-host of The Kitchen comes Marcela's most personal collection of recipes yet, a reflection of her experience growing up in Tijuana and traveling back and forth to San Diego to see family and friends and for school. This book captures a culture centered around food, loved ones, and gatherings with mouthwatering recipes and in vibrant photography, all shot at Valladolid's home. Mexican food really is simple at its core, if you have some extra time for slow roasting meats or to prepare a few salsas, and the results are sure to impress. There are small bites like Cod Fritters with Chipotle Tartar Sauce and Grilled Steak and Cheese Tostadas; entrees such as Red Chile Lamb Stew and Roasted Tomatillo Salmon; and even drinks and desserts for special occasions, including Strawberry Layered Tres Leches Cake. With

mouthwatering recipes and evocative photography, Casa Marcela presents Mexican food in a way never seen before.

Noi siamo quello che altri hanno voluto che diventassimo. Facciamo in modo che diventiamo quello che noi avremmo (rafforzativo di saremmo) voluto diventare.

"The Italian Cook Book" by Maria Gentile. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten or yet undiscovered gems of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

The OECD Programme for International Student Assessment (PISA) examines what students know in reading, mathematics and science, and what they can do with what they know. This is one of six volumes that present the results of the PISA 2018 survey, the seventh round of the triennial assessment. Volume V, Effective Policies, Successful Schools, analyses schools and school systems and their relationship with education outcomes more generally.

Whether you fancy cakes and gateaux, pies, tarts, pastries and hot fruit puddings, ice-cream, biscuits, or even cookies, popular cookery writer Mary Berry serves up over 200 step-by-step recipes for desserts.

Explore the benefits of a mindful approach to life Cutting-edge studies in neuroscience have in recent years proved what many doctors, therapists and other health professionals had long suspected: simple, repetitive tasks, performed with focus and attention - mindfulness, in other words - can not only quieten our noisy thought processes and help us relax but also improve our outlook on life and protect us against a range of life-threatening illnesses. A cognitive neuroscientist and a leading authority on mental performance, Stan Rodski sets out the science behind these remarkable discoveries in simple terms, and explains how you in turn can benefit from them. As well as examining the potentially pivotal role of mindfulness in alleviating stress and managing energy, Stan highlights the most effective mindfulness activities, guides you through quick and easy exercises, and shows you how to harness the power of mindfulness over the long term to forge mental and physical resilience - and create a happier, healthier, more compelling future.

Reconfiguring Slavery focuses on the range of trajectories followed by slavery as an institution since the various abolitions of the nineteenth century. It also considers the continuing and multi-faceted strategies that descendants of both owners and slaves have developed to make what use they can of their forebears' social positions, or to distance themselves from them. Reconfiguring Slavery contains both anthropological and historical contributions that present new empirical evidence on contemporary manifestations of slavery and related phenomena in Mauritania, Benin, Niger, Cameroon, Ghana, Senegal, and the Gambia. As a whole, the volume advances a renewed conceptual framework for understanding slavery in West Africa today: instead of retracing the end of West African slavery, this work highlights the preliminary contours of its recent reconfigurations.

In this heartwarming, feel-good novel, a snowstorm brings a cast of very different characters together at a sleepy New England inn, just in time for Christmas—and maybe even in time for a Christmas miracle. A New England inn seems like the picture-perfect place to spend the holidays. But when a snowstorm shuts the roads and keeps them all inside, the guests find themselves worrying that this Christmas may not be exactly what they dreamed of. Molly just needs to keep her head down and finish her latest book, but her writer's block is crippling. The arrival of Marcus, a handsome widower with two young girls, is exactly the distraction she doesn't need. Hannah was hoping for a picturesque winter wedding, but her plans come crashing down when her fiancé calls everything off. She reconnects with her childhood friend, Luke, when he comes to check on his grandmother before the storm. Jeanne and Tim don't know how they're going to keep the inn open another year—or how to bridge the distance between them in their marriage. With a flurry of unexpected guests, they'll have to work together to fix all the problems that crop up. But will it be enough to rekindle their relationship? With faith, and a little bit of Christmas magic, the inn—and its inhabitants—might just make it through the holidays after all in this "beautiful story about strangers becoming friends...and having an unexpectedly joyous time" (Publishers Weekly).

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

In his first adventure since the revelation that he's a parent, Dirk Pitt must uncover the truth behind the myth of another long-lost father-figure, Homer's Odysseus, if he's going to stop a dangerous cult from reshaping the earth in their own image. Fraternal twins, Summer Pitt and Dirk Pitt, Jr., are working to determine the origin of a strange brown tide infesting the ocean off the shore of Nicaragua when two startling things happen: Summer discovers an artifact, something strange and beautiful and ancient. And the worst storm in years boils up out of the sky, heading straight for them and a nearby floating luxury resort hotel called Ocean Wanderer. The peril for everybody concerned is incalculable. And now that Dirk Pitt has learned he's a father, he will stop at nothing to protect his two children. He rushes into the chaos, only to find that what's left in the storm's wake makes the furies of nature pale in comparison. For there is an all-too-human evil at work in that part of the world, and Summer's relic may be the only clue to the man calling the shots. Whoever he is, he's connected to a cult that believes the Celts, also known as the Achaeans, reached the New World millennia before the accepted history suggests. If he's right, his ancestors laid the foundation for the work he will soon complete—and our world will be a very different place. Though if Summer's discovery is to be believed, the world is already a very different place...

In this reader-favorite tale, #1 New York Times bestselling author Susan Wiggs writes with heartwarming delicacy about life's unexpected turns, and how family and love can help you find your way home. Lily Robinson and Sean McGuire have nothing in common. She guards her independent lifestyle with a ferocity that hides a fear of love and the pain it can bring. He's always been a rolling stone, making his own way. But with the sudden deaths of a couple close to them both, the two become joined in grief and a knowledge that they must step up and care for the three orphaned children. With little more than hope and dedication, these five embark on a cross-country road trip filled with the ups and downs, the joys and frustrations that make up a family. Along the way,

Lily and Sean and these troubled children will discover that even when you've lost everything, love still remains. Originally published in 2005. Includes an exclusive excerpt from BETWEEN YOU AND ME by Susan Wiggs, coming soon from William Morrow!

Inspired by the real psychology study popularized by the New York Times and its "Modern Love" column, this contemporary YA is perfect for fans of Eleanor and Park. Two random strangers. Two secrets. Thirty-six questions to make them fall in love. Hildy and Paul each have their own reasons for joining the university psychology study that asks the simple question: Can love be engineered? The study consists of 36 questions, ranging from "What is your most terrible memory?" to "When did you last sing to yourself?" By the time Hildy and Paul have made it to the end of the questionnaire, they've laughed and cried and lied and thrown things and run away and come back and driven each other almost crazy. They've also each discovered the painful secret the other was trying so hard to hide. But have they fallen in love? Told in the language of modern romance -- texting, Q&A, IM -- and punctuated by Paul's sketches, this clever high-concept YA is full of humor and heart. As soon as you've finished reading, you'll be searching for your own stranger to ask the 36 questions. Maybe you'll even fall in love. Rights have sold in 19 territories!  
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6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

Taking an unconventional approach to autobiographical writing, this work serves as a double memoir, told in dialogue between a mother and a daughter. The conversation takes place in a medieval town high up in the Italian mountains, as the author, a Canadian writer, draws out her mother's childhood memories of life in southern Italy at the beginning of the 20th century. As they re-create that vanished world, the pair also finds greater understanding of the tumultuous relationships that sometimes exist between immigrant mothers and their children.

The textbook, Conversational Italian for Travelers, is a fun, friendly book, not formal like most language books, and teaches everything one needs to know to travel to Italy. If you want to really understand the Italian of today, you need this book! We learn language and culture as we follow the character Caterina in dialogues that detail her travels through Italy. As she boards planes, trains, and finally takes a ride in her cousin's car, we learn how to do these things in Italian. When she meets up with her Italian family, we learn the phrases of communicating with others, including what to say if you meet someone special, how to go shopping and how to use the telephone. Finally, Caterina goes on a trip to Lago Maggiore with her Italian family, and we learn phrases needed to stay at a hotel, go sight-seeing, and of course, go to the restaurant and order wonderful Italian food! Many Italian dishes commonly ordered in Italian restaurants are listed in the last three chapters of the book

New York Times Bestseller A New York Times Best Cookbook of Fall 2018? "An indispensable manual for home cooks and pro chefs." —Wired At Noma—four times named the world's best restaurant—every dish includes some form of fermentation, whether it's a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet intensity of black garlic. Fermentation is one of the foundations behind Noma's extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant's acclaimed fermentation lab, share never-before-revealed techniques to creating Noma's extensive pantry of ferments. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, The Noma Guide to Fermentation takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With The Noma Guide to Fermentation, it's about to be taken to a whole new level.

Many people are intimidated at the idea of cooking Japanese food at home. But in JapanEasy, Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all, and can in fact be whipped up with products found at your local supermarket. In fact, there are only seven essential ingredients required for the whole book: soy sauce, mirin, rice vinegar, dashi, sake, miso and rice. You don't need any special equipment, either. No sushi mat? No problem - use just cling film and a tea towel! JapanEasy is designed to be an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. The recipes here do not 'cheat' in any way; there are no inadequate substitutions for obscure ingredients: this is the real deal. Tim starts with some basic sauces and marinades that any will easily 'Japanify' any meal, then moves onto favourites such as gyoza, sushi, yakitori, ramen and tempura, and introduces readers to new dishes they will love. Try your hand at a range of croquettes, sukiyaki and a Japanese 'carbonara' that will change your life. Recipes are clearly explained and rated according to difficulty, making them easy to follow and even easier to get right. If you are looking for fun, simple, relatively quick yet delicious Japanese dishes that you can actually make on a regular basis – the search stops here.

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