

La Scienza Della Carne La Chimica Della Bistecca E Dellarrosto

From Victor Garnier and the team at blend hamburger, the Parisian restaurant that has taken this humble food to towering new heights, this collection of delicious recipes celebrates the burger. Reflecting the recent trend for burgers of every type and description, Hamburger Gourmet takes you from the beautiful simplicity of a classic beef burger to burgers made of everything from chicken to quinoa, along with blendies, delicious American sweets with a French twist. With separate instructions on buns, sauces and accompaniments, these 58 recipes will give even the biggest burger-lover new ideas for surprising twists on old favourites.

La scienza della carne. La chimica della bistecca e dell'arrosto
 Scienza della carne. Produzione, lavorazione, conservazione, qualità e valore nutritivo delle carni
 Edagricole-New Business Media
 La scienza delle verdure. La chimica del pomodoro e della cipolla
 La scienza della legislazione
 Science in the Kitchen and the Art of Eating Well
 University of Toronto Press

The creator of the incredibly popular webcomic xkcd presents his heavily researched answers to his fans' oddest questions, including "What if I took a swim in a spent-nuclear-fuel pool?" and "Could you build a jetpack using downward-firing machine guns?" 100,000 first printing.

A kitchen is no different from most science laboratories and cookery may properly be regarded as an experimental science. Food preparation and cookery involve many processes which are well described by the physical sciences. Understanding the chemistry and physics of cooking should lead to improvements in performance in the kitchen. For those of us who wish to know why certain recipes work and perhaps more importantly why others fail, appreciating the underlying physical processes will inevitably help in unravelling the mysteries of the "art" of good cooking. Strong praise from the reviewers - "Will be stimulating for amateur cooks with an interest in following recipes and understanding how they work. They will find anecdotes and, sprinkled throughout the book, scientific points of information... The book is a pleasant read and is an invitation to become better acquainted with the science of cooking." - NATURE "This year, at last, we have a book which shows how a practical understanding of physics and chemistry can improve culinary performance... [Barham] first explains, in a lucid non-textbooky way, the principles behind taste, flavour and the main methods of food preparation, and then gives fool-proof basic recipes for dishes from roast leg of lamb to chocolate soufflé." - FINANCIAL TIMES WEEKEND "This book is full of interesting and relevant facts that clarify the techniques of cooking that lead to the texture, taste and aroma of good cuisine. As a physicist the author introduces the importance of models in preparing food, and their modification as a result of testing (tasting)." - THE PHYSICIST "Focuses quite specifically on the physics and food chemistry of practical domestic cooking in terms of real recipes... Each chapter starts with an overview of the scientific issues relevant to that food group, e.g. toughness of meat, thickening of sauces, collapse of sponge cakes and soufflés. This is followed by actual recipes, with the purpose behind each ingredient and technique explained, and each recipe followed by a table describing some common problems, causes and solutions. Each chapter then ends with suggested experiments to illustrate some of the scientific principles exploited in the chapter." - FOOD & DRINK NEWSLETTER

Consists of separately numbered series of publications of the Parlamento as a whole, the Senato, and the Camera dei deputati. Each session is divided into Disegni di leggi; Documenti; and: Discussioni.

An unmissable collection of eight unconventional and captivating short stories for young and adult learners. "I love Olly's work - and you will too!" - Barbara Oakley, PhD, Author of New York Times bestseller A Mind for Numbers Short Stories in Italian for Beginners has been written especially for students from beginner to intermediate level, designed to give a sense of achievement, and most importantly - enjoyment! Mapped to A2-B1 on the Common European Framework of Reference, these eight captivating stories will both entertain you, and give you a feeling of progress when reading. What does this book give you? · Eight stories in a variety of exciting genres, from science fiction and crime to history and thriller - making reading fun, while you learn a wide range of new vocabulary · Controlled language at your level, including the 1000 most frequent words, to help you progress confidently · Authentic spoken dialogues, to help you learn conversational expressions and improve your speaking ability · Pleasure! It's much easier to learn a new language when you're having fun, and research shows that if you're enjoying reading in a foreign language, you won't experience the usual feelings of frustration - 'It's too hard!' 'I don't understand!' · Accessible grammar so you learn new structures naturally, in a stress-free way Carefully curated to make learning a new language easy, these stories include key features that will support and consolidate your progress, including · A glossary for bolded words in each text · A bilingual word list · Full plot summary · Comprehension questions after each chapter. As a result, you will be able to focus on enjoying reading, delighting in your improved range of vocabulary and grasp of the language, without ever feeling overwhelmed or frustrated. From science fiction to fantasy, to crime and thrillers, Short Stories in Italian for Beginners will make learning Italian easy and enjoyable. First published in 1891, Pellegrino Artusi's La scienza in cucina e l'arte di mangiar bene has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

Millions of people have done it: with a few clicks and some spit, and at less than the cost of a fancy dinner, you can buy a reading of your DNA online. With this in hand, you can find out where you came from, trace relatives around the world and find new friends on a genetic social network. You can learn about your predisposition to disease, get a genetically tailored diet, understand the sports to which you or your children might be more suited, and even find a date. It's the dawn of consumer genomics, where the progress of biology meets the power of the Internet and big data. But do these applications work? Can we really prevent diseases based on what we read in our DNA? What do scientists say? And do we really understand the implications? What happens if things go wrong and the data is misused or the trust abused? Sergio Pistoï, a journalist and a DNA scientist, investigated this brave new world first-hand by interrogating his own genes, and has provided a practical, informative and thought-provoking survival guide to home genetic testing. From medicine to food, from social networking to

