

Miniguída Chic E Festosa Del Gin Tonic

The impassioned love of two teenagers leaves a path of destruction in its perilous wake. Seventeen-year-old David Axelrod is consumed with his love for Jade Butterfield. So when Jade's father exiles him from their home, David does the only thing he thinks is rational: He burns down their house. Sentenced to a psychiatric institution, David's obsession metastasizes, and upon his release, he sets out to win the Butterfields back by any means necessary. Brilliantly written and intensely sexual, *Endless Love* is the deeply moving story of a first love so powerful that it becomes dangerous—not only for the young lovers, but for their families as well. This ebook features an illustrated biography of Scott Spencer, including rare photos from the author's personal collection.

Discover the extraordinary spirit known as rum in all its delicious varieties! This celebration of the drink explores its history and production, as well as the different national styles existing today. Forty profiles tell the stories of the most famous brands, describing their characteristics, taste, and color, and using them in an ideal recipe. A selection of classic and innovative cocktails rounds out this beautiful book.

With everything from the top brands to the best recipes, this is the gin lover's perfect guide! Gin is the main ingredient in some of today's trendiest cocktails. This volume is entirely dedicated to the popular liquor—its history, its production, its various flavorings. Davide Terziotti, an expert in the field, provides profiles of 30 main brands, outlining their characteristics, aromas, and main botanicals. For each, he provides an ideal recipe, and the final section offers a selection of classic and innovative cocktails, with instructions on their preparation.

Throughout, Fabio Petroni's splendid still lifes illustrate the masterly text.

"A sparkling debut. Landragin's seductive literary romp shines as a celebration of the act of storytelling." —Publishers Weekly "Romance, mystery, history, and magical invention dance across centuries in an impressive debut novel." —Kirkus Reviews (Starred Review) "Deft writing seduces the reader in a complex tale of pursuit, denial, and retribution moving from past to future. Highly recommended."

—Library Journal (Starred Review) Alex Landragin's *Crossings* is an unforgettable and explosive genre-bending debut—a novel in three parts, designed to be read in two different directions, spanning a hundred and fifty years and seven lifetimes.

On the brink of the Nazi occupation of Paris, a German-Jewish bookbinder stumbles across a manuscript called *Crossings*. It has three narratives, each as unlikely as the next. And the narratives can be read one of two ways: either straight through or according to an alternate chapter sequence. The first story in *Crossings* is a never-before-seen ghost story by the poet Charles Baudelaire, penned for an illiterate girl. Next is a noir romance about an exiled man, modeled on Walter Benjamin, whose recurring nightmares are cured when he falls in love with a storyteller who draws him into a dangerous intrigue of rare manuscripts, police corruption, and literary societies. Finally, there are the fantastical memoirs

of a woman-turned-monarch whose singular life has spanned seven generations. With each new chapter, the stunning connections between these seemingly disparate people grow clearer and more extraordinary. Crossings is an unforgettable adventure full of love, longing and empathy.

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

In Perfect, Cecelia Ahern's thrilling sequel to Flawed, Celestine must make a choice: save just herself or risk her own life to save all Flawed people. Celestine North lives in a society that demands perfection. After she was branded Flawed by a morality court, Celestine's life has completely fractured--all her freedoms gone. Since Judge Crevan has declared her the number one threat to the public, she has been a ghost, on the run with Carrick--the only person she can trust. But Celestine has a secret--one that could bring the entire Flawed system crumbling to the ground. A secret that has already caused countless people to go missing. Judge Crevan is gaining the upper hand, and time is running out for Celestine. With tensions building, can she prove that to be human in itself is to be Flawed? Gin & tonic, the long drink of the 80's, is hipper than ever. Cocktail bars and restaurants are creating astonishingly varied gin menus, and the present trend in the flourishing market is a mark of this true revival. Gin is in.

Fielding Bliss has never forgotten the summer of 1984: the year a heat wave scorched Breathed, Ohio. The year he became friends with the devil. Sal seems to appear out of nowhere - a bruised and tattered thirteen-year-old boy claiming to be the devil himself answering an invitation. Fielding Bliss, the son of a local prosecutor, brings him home where he's welcomed into the Bliss family, assuming he's a runaway from a nearby farm town. When word spreads that the devil has come to Breathed, not everyone is happy to welcome this self-proclaimed fallen angel. Murmurs follow him and tensions rise, along with the temperatures as an unbearable heat wave rolls into town right along with him. As strange accidents start to occur, riled by the feverish heat, some in the town start

to believe that Sal is exactly who he claims to be. While the Bliss family wrestles with their own personal demons, a fanatic drives the town to the brink of a catastrophe that will change this sleepy Ohio backwater forever.

Bere è un'esperienza gradevole ma molto seria, da vivere con la massima diligenza. Questo libro presenta una breve storia del gin, lo spirito eletto per i cocktail gin&tonic e martini, alla scoperta tramite le incursioni più disparate nella storia, nei viaggi, nelle letture e nel cinema delle sue innumerevoli proprietà. Miscele perfette e sempre perfettibili, terapeutiche per il corpo e per l'anima, capaci di creare atmosfere per confessare segreti, firmare trattati di pace, conquistare o lasciarsi con stile, divertirsi insieme o meditare in silenzio. E se non si è in grado di cogliere la differenza tra il saper bere e lubrificarsi meglio lasciar perdere e accontentarsi di uno spritz all'aperol.

Miniguída chic e festosa del gin tonic Piccoli spuntini Allegretto con spirito Gin&tonic e Martini in viaggio tra letture e memorie LIT EDIZIONI

"Comprehensive...will enhance your gin appreciation" - The New York Times An A-Z compendium of everything you need to know about gin, from botanicals to the perfect G&T. Includes 20 gin cocktail recipes. Gin is the spirit of the moment, the discerning drinker's tippie of choice. But with a gin revolution currently sweeping the world, it has never been a more fascinating - and complex - subject. The Gin Dictionary is the gin-drinker's guide to this special spirit. With hundreds of entries covering everything from history, ingredients and distilling techniques to flavour notes, cocktails and the many varieties of gin around the world, award-winning gin expert David T. Smith explores the key factors behind your drink.

In his new book, Gordon M. Shepherd expands on the startling discovery that the brain creates the taste of wine. This approach to understanding wine's sensory experience draws on findings in neuroscience, biomechanics, human physiology, and traditional enology. Shepherd shows, just as he did in *Neurogastronomy: How the Brain Creates Flavor and Why It Matters*, that creating the taste of wine engages more of the brain than does any other human behavior. He clearly illustrates the scientific underpinnings of this process, along the way enhancing our enjoyment of wine. *Neuroenology* is the first book on wine tasting by a neuroscientist. It begins with the movements of wine through the mouth and then consults recent research to explain the function of retronasal smell and its extraordinary power in creating wine taste. Shepherd comprehensively explains how the specific sensory pathways in the cerebral cortex create the memory of wine and how language is used to identify and imprint wine characteristics. Intended for a broad audience of readers—from amateur wine drinkers to sommeliers, from casual foodies to seasoned chefs—*Neuroenology* shows how the emotion of pleasure is the final judge of the wine experience. It includes practical tips for a scientifically informed wine tasting and closes with a delightful account of Shepherd's experience tasting classic Bordeaux vintages with French winemaker Jean-Claude Berrouet of the Chateau Petrus and Dominus Estate.

In a tiny, ancient Italian hill town, where the land gives little and money and food are scarce, Don Francesco Falcone is a man to be reckoned with: rich, powerful, restless, intransigent. When he meets another force of nature, Concetta, a penniless but fiercely indestructible farmworker, the stage is set for the creation of an exceptional family: generations of strong, complicated boys and, especially, girls. The battles between them are many as they live through historical upheaval and private passions. Their stories are told by Gioia, the last of the line, a woman of our times who fights tirelessly against convention. She is the product of a family of memorable women who know how to survive, and also how to make something fantastical and rich out of their lives: with their hands they create delicate and complex embroideries, while their minds embroider endless, elaborate stories. In this sweeping, unforgettable novel, Mariolina Venezia portrays five generations of the Falcone family. Through their complicated, funny, tragic, and astonishing stories, Venezia also recounts a century and a half of Italy's tumultuous history. *Been Here a Thousand Years* is a testament to the Falcone family, and also to the vibrant, irrational, irresistible country that produced it.

Food & Drink.

Presents original recipes for cooking pork, and includes insight into the history of the pig and those who raise them, and offers alternatives for hard-to-find ingredients.

Donna's groundbreaking book, *THE INSTANT COOK*, now comes in a beautiful paperback edition. Showcasing fuss-free recipes, Donna's trademark modern photography and styling - plus her tips on how to get the best results out of whatever you're making for cooking - this is the book to turn to when asked "what's for dinner?". Whether you need to whip up busy midweek fare for a famished family or present something chic and easy for a casual weekend dinner with friends, time is on your side with Donna Hay's moreish collection of over 190 inspiring recipes. Donna gives her readers the know-how and confidence to create great meals that are filling and substantial at short notice: soup; salads; pasta; rice & noodles; chicken; meat; fish + seafood; vegetables; sweets. Each chapter also includes a new feature; in which Donna shows you one essential sauce or dish with three very clever twists for you to then create three very fresh and original meals and concludes with her ever-popular "short order" ideas: quick dishes to serve on the side or as meals on their own; using simple methods and flavour combinations.

The first book to cover the booming gin industry across the globe, country by country. Never has there been a more striking revolution in the world of distilled spirits than the current renaissance of gin. With small craft distilleries popping up all over the world, from Texas to Tasmania, more varieties and techniques being used than ever before, and a tapestry of tastes from light and citrusy to big bold savory notes, gin's appeal is extraordinarily wide and varied. From gin made in small batches from local botanicals, to large facilities which make some of the

world's most recognized gin brands, World Atlas of Gin looks at everything from the botanical to the bottle: how and where botanicals are grown and harvested and their role within the flavor of gin; producers and the stories behind their brands; exactly where, and how, gins are made; and, country by country, the best examples to try. Global cocktails are covered too, including the history and country of origin of some of the best-known mixed gin drinks. For everyone and anyone who wants to understand more about gin, its history and production methods, the countries that have helped make it a global success story, and appreciate the best gins the world has to offer, this is the definitive guide.

Jay McInerney, internationally celebrated author of *Bright Lights, Big City*, turns his hand to his lifelong love affair with wine. Pearls of wisdom are offered on the subjects of the best wine for romantics, the parallels between Californian wines and floundering Hollywood stars, the choice of wine for the author's own debauched forty-eighth birthday party, the 'high-testosterone grape' that is Colin Farrell, absinthe, 'the wild green fairy', and what wine is best drunk with chocolate. At the same time McInerney is a genuine connoisseur, taking the reader on a tour through the wine regions of the world and imparting tried and tested advice on grapes and vintages, bouquets, noses and finishes.

As prickly as a chestnut, this little hardshelled story from the Italian countryside is full of the ribald realism which began many years ago with Boccaccio. In Luino, in the years just before Fascism when the nineteenth century drew to a long-overdue close, Emerenziano Paronzini, a dour but distinguished looking man of 45, takes up residence, eyes the rather unattractive sisterhood -- all unwed -- Tarsilla, Fortunata and Camilla, and eventually proposes to Fortunata.

This is a book about how to drink gin of all kinds. It's about classic gins and new-generation gins, about gins from all over the world. It's about gin enjoyed with tonic and Sicilian lemonade. About the perfect martini gin and the best gin for a negroni. It's about juniper-heavy and delicate aromatic gins. About gin cocktails that ooze style and personality. Above all it's about enjoying your gin in ways you never thought possible. With more gin brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. For this new edition, Dave has revised more than half of the entries to include the best gins available today. Praise for the first edition of *Gin: The Manual*: 'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' - Huffington Post

A captivating journey through off-the-beaten-path French wine country with 100 simple yet exquisite recipes, 150 sumptuous photographs, and stories inspired by life in a small village. "Francophiles, this book is pure Gallic food porn." —The Wall Street Journal Readers everywhere fell in love with Mimi Thorisson, her family, and their band of smooth fox terriers through her blog, *Manger*, and debut cookbook, *A Kitchen in France*. In *French Country Cooking*, the family moves to an abandoned old château in Médoc. While shopping for local ingredients,

cooking, and renovating the house, Mimi meets the farmers and artisans who populate the village and learns about the former owner of the house, an accomplished local cook. Here are recipes inspired by this eccentric cast of characters, including White Asparagus Soufflé, Wine Harvest Pot au Feu, Endives with Ham, and Salted Butter Chocolate Cake. Featuring evocative photographs taken by Mimi's husband, Oddur Thorisson, and illustrated endpapers, this cookbook is a charming jaunt to an untouched corner of France that has thus far eluded the spotlight.

After the best-seller *The End is My Beginning*, co-authored with his father Tixiano Terzani, the long-awaited Folco Terzani's comeback with a spiritual fable of nature, men and God.

A new doctor arrives into the insular town of 1930s Ferrara. Fadigati is hopeful and modern, and more than anything wants to fit into his new home. But his fresh, appealing appearance soon crumbles when the townsfolk discover his homosexuality, and the young man he pays to be his lover humiliates him publicly.

Tiphaigne de la Roche (1722-74) was a French physician and author. He was born in Montebourg in the Cotentin Peninsula of Normandy in north-west France, studied medicine at the University of Caen and began practising as a physician in 1744. His novels, written for the most part anonymously, take place in the wake of two of the 18th century's great philosophical movements of Rationalism and Illuminism, and often combine scientific considerations with cabalistic, magical and alchemical ones. He is noted for anticipating many social and scientific inventions including photography, synthetic food and television. This work was first published in 1760 and the title in the original French, *Giphantie*, is an anagram of the author's given name. Reprinted from the English translation of 1761.

In the south-west of Ireland, rugged mountains meet bright blue lakes and thick forests. Deep in the woods, a young woman lives alone, forever secluded from the world, her life a well-kept secret. She possesses an extraordinary talent, the likes of which no-one has seen before: a gift that will earn her the nickname Lyrebird. When Solomon stumbles into Laura's solitary existence, her life is turned on its head. Pulled from her peaceful landscape to the cacophony of Dublin, she is confronted by a world desperate to understand her. But while Solomon knows the world will embrace Laura, will it free her to spread her wings - or will it trap her in a gilded cage? Like all wild birds, she needs to fly free...

A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

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

The Real Gin Book A Collection of Classic and Modern Gin Recipes For Every Occasion 2nd Edition? You want to learn some important things about equipment and usage? You want to make your evening with friends perfect? You need a big variety of cocktail recipes for different occasions? You want to know how you can serve your family and friends delicious drinks every weekend? Gin. Most people instantly think of the ever-popular Gin and Tonic--and if that's you, then you are in for a big surprise because in reality it is so much more. While Gin may not be your choice of drink if you're looking for something to sip on (and I'm sure Bourbon connoisseurs everywhere will applaud this brave admission!), it is certainly one of the most versatile spirits out there. Its piney and floral flavor profile is thanks to its main ingredient--the Juniper Berry, which makes it an all-around perfect alcoholic addition to a variety of cocktail ingredient combinations. This ultimate gin cocktail book focuses on following areas History Production Types Nosing & Tasting Bar Equipment Classic, Modern, Simple, Refreshing, Exotic Recipes & More? Congratulations on selecting the perfect book for your culinary adventure. This book offers an array of delightful recipes. Whether you are a beginner or a chef extraordinaire, the procedures cater to all levels of culinary expertise (or lack thereof). The easy to follow explanations and directions meld with quirky tricks, insights and interesting twists. Shake up your culinary life with new ideas and discover all the delights within the covers of *Gin*. There is no time like right now to diversify your gastronomic repertoire, so do yourself a 'flavour' and explore these pages now! Read it on your computer, mac, smartphone, tablet or kindle. Gerät. ??Just click now on the button „1-Click", to get a copy immediately

Warm, vibrant illustrations combine with the steady reassurance "I'll take care of you" to introduce children to the cycles of nature and the gift of nurturing. A helpless, tiny seed finds itself lost in the world, but with care from the Sky, Earth, and Sun it grows up to be a beautiful apple tree. When the tree meets a bird in need of help, it offers its branches as shelter and shows little readers the magic of being cared for and taking care. This comforting tale celebrates the harmonious relationship between birds and trees, reveals the quiet wonder of

our ecosystems, and helps little readers appreciate the care they receive from their family and friends every day. In return, children will learn that they can care for others too and cultivate empathy and kindness. With brightly beautiful illustrations and a timely message of love and community, I'll Take Care of You offers families a go-to soothing story for bedtime and tough days.

Fresh and Light is Donna Hay's answer to finding the perfect balance. Designed to complement her hugely popular existing repertoire, it is full of new recipes that combine fresh and flavoursome ingredients. Ditch the diet and find the balance - Fresh and Light is mindful of fat and carbohydrates, but focuses on flavour and variety, without the guilt. With chapters divided by meals, Fresh and Light offers a multitude of recipes for those times when you're seeking something a little more virtuous. Start your day the right way with five-grain porridge or asparagus, tomato and feta egg-white omelette. Store up an array of go-to recipes for fast but healthy weekday dinners such as lemon and goat's cheese roasted chicken, red quinoa, kale and haloumi salad or thai green curry chicken skewers. Treat yourself but feel a little more innocent doing it with Donna's chocolate, pistachio and almond biscotti or berry and ricotta slice. Donna shares her fool-proof recipes for light breakfasts, tasty lunch tips and fast dinner solutions to give you ideas for every time of the day. This book is the answer to that constant juggle for the perfect balance, with a focus on ease and flavour, but always leaving room for the little indulgences in life.

From the author of the #1 New York Times bestseller, *The Bet* The Wager Lose a bet, lose your heart... What is it about a junior-high crush that can send an otherwise intelligent woman into a tailspin? TV reporter Char Lynn wishes she knew. Jake Titus is too rich, too handsome, too arrogant: a trifecta that once lured Char into the best night-and worst morning-after-of her life. Now they've been thrown together in a wedding party. It's awkward, but survivable . . . until Jake stops acting like a jerk, and starts acting like the man she'd always hoped he could be. If watching your brother marry your best friend is weird, being attracted to your best friend's other best friend is downright bizarre. Unfortunately for Jake, Char hasn't forgotten how he once tossed her aside. Worse still, Jake's already-nutty grandma is even crazier about Char. Cue meet-cute shenanigans and all manner of meddling, and somehow, Jake's falling. For Char. Now all he has to do is make her believe it . . .

Why Mommy Drinks is the brilliant novel from Gill Sims, the author of the online sensation *Peter and Jane*.

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical is and how they impact a gin's flavour What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximise your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it. A bitters-making handbook with a beautiful, botanical difference; three scientists present the back-stories and exciting flavours of plants from around the globe, in a range of tasty, healthy tinctures.

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