

Dolce Quanto Basta Bake Off Italia, Dolci In Forno

“ Fuori si dispiegava il pomeriggio africano, un ’ orgia di bagliori gialli e canti di uccelli ”
Anni fatti di speranze, di lotte, di sofferenze. Di Grandi Sogni. Sono gli anni sessanta e il clan Lennox sembra non volersi o non potersi risparmiare nessuna contraddizione. I giovani, che rompono i tradizionali vincoli e chiedono libertà, vengono considerati dalle generazioni più vecchie come persone seriamente danneggiate. E Julia, la matriarca del clan, ne conosce anche il motivo: “ Non è possibile passare attraverso due orribili guerre e poi dire: ‘ È finita, adesso si torna alla normalità ’ . Si sono accartocciati, i nostri figli, sono figli della guerra ” . Donne straordinarie, Julia e Frances, infinitamente diverse ma unite nella protezione della prole, combattano per i “ ragazzi ” contro tutti gli ostacoli, il peggiore dei quali sembra essere proprio il Compagno Johnny, padre dei ragazzi, figlio di Julia ed ex marito di Frances. “ La rivoluzione viene prima delle questioni personali ” è il suo motto, recitato mentre deposita mogli scartate e figli danneggiati nella grande casa di Julia. È attorno al tavolo della cucina, centro emozionale di questo strano clan, che i “ ragazzi ” e i loro amici mangiano, scherzano, si vantano, discutono delle ideologie correnti, si lamentano delle famiglie. Sognano. E quando si svegliano, dopo tanti sogni, è tutto diverso: sono già gli anni ottanta.

Mira Rinaldi lives life at a rolling boil. Co-owner of Grappa, a chic New York City trattoria, she has an enviable apartment, a brand-new baby, and a frenzied schedule befitting her success. Everything changes the night she catches her husband, Jake, “wielding his whisk” with Grappa’s new Mâitress d’. Mira’s fiery response earns her a court-ordered stint in anger management and the beginning of legal and personal predicaments as she battles to save her restaurant and pick up the pieces of her life. Mira falls back on family and friends in Pittsburgh as she struggles to find a recipe for happiness. But the heat is really on when some surprising developments in New York present her with a high stakes opportunity to win back what she thought she had lost forever. For Mira, cooking isn’t just about delicious flavors and textures, but about the pleasure found in filling others’ needs. And the time has come to decide where her own fulfillment lies—even if the answers are unexpected. Keenly observed and deeply satisfying, Aftertaste is a novel about rebuilding and rediscovery, about food passionately prepared and unapologetically savored, and about the singular contentment that comes with living—and loving—with gusto. “A delicious debut.” --Jamie Cat Callan, author of French Women Don’t Sleep Alone Meredith Miletì lives in Pittsburgh with her husband and their three, mostly grown children. She is a graduate of Hamilton College and the University of Pittsburgh where she earned a Ph.D. in Developmental Psychology, and subsequently served on the faculty. Since taking her first home economics course in junior high, Meredith has loved to cook. An adventurous and eclectic diner, she appreciates any well-cooked meal, whether from a lobster shack in Bar Harbor, Maine, a friggitorie in Naples, a Michelin-starred restaurant in Paris or a Deluxe Double Egg & Cheese at Primanti’s in Pittsburgh. Aftertaste is her first novel.

Do you crave food all the time? Do you think you might want to eat again in the future? Do you suck at cooking? Inspired by the wildly popular YouTube channel, these 60+ recipes will help you suck slightly less You already know the creator of the YouTube show You Suck at Cooking by his well-manicured hands and mysterious voice, and now you ’ ll know him for this equally well-manicured and mysterious tome. It contains more than sixty recipes for beginner cooks and noobs alike, in addition to hundreds of paragraphs and sentences, as well as photos and drawings. You ’ ll learn to cook with unintimidating ingredients in dishes like Broccoli Cheddar Quiche Cupcake Muffin-Type Things, Eddie ’ s Roasted Red Pepper Dip (while also learning all about Eddie ’ s sad, sad life), Jalapeño Chicken, and also other stuff. In addition, there are cooking tips that can be applied not only to the very recipes in this book, but also to recipes outside of this book, and to all other areas of your life (with mixed results). In the end, you just might suck slightly less at cooking.* *Results not guaranteed Get-Ahead Strategies and Timesaving Tips for Stress-Free Home Cooking

Byzantine and Jewish Pharmacology in Dialogue

The Clever Cookbook

Navigazioni di Cook pel grande oceano ed intorno al globo per servire d'introduzione alla raccolta de' viaggi più interessanti eseguiti dopo quel celebre navigatore nelle varie parti del mondo

Jacopone Da Todi, Poet and Mystic--1228-1306

Publisher’s Note: Products purchased from Third Party sellers are not guaranteed by the publisher for quality, authenticity, or access to any online entitlements included with the product. A first-class ticket to building key Italian language skills From the bestselling Read & Think series, this fully-illustrated guide brings the Italian language to life! In addition to introducing, developing, and growing key vocabulary, this book gives you an insider’s look at Italian life—from Italy’s coffee culture to regional festivals, and from biographies of famous Italians (from Leonardo to Sophia Loren) to articles on the history and gastronomy of the country. Including more than 100 engaging articles written by native Italian-speakers, each one provides a bilingual glossary on the same page, allowing you to learn without stopping to look up new or unfamiliar words. Each chapter contains several exercises to reinforce comprehension and the new premium edition features streaming audio recordings of more than 40 readings (70 minutes) and over 7,000 vocabulary items by flashcard, easily accessible online or on any mobile device, through the unique McGraw-Hill Language Lab app.

THE GARRUBBO GUIDE is a lovingly curated handbook to the delicious importance of Italian food, wine, and culture. It can be a handy kitchen reference or a trusted travel companion, but above all it is an inspiration, an exaltation, and a guide to the adventure of Italian food and culture through the last 3,000 years. **THE GARRUBBO GUIDE** covers everything you need to know about the most popular Italian foods, from breadand olive oil, to prosciutto and mozzarella, to panini, pizza, and pasta . . . all the way to gelato, espresso, and sambuca!**The comprehensive chapter on wine simplifies the elaborate world of Italian wine. Adorned with simple and happy illustrations,the book contains an extensive Italian food glossary, a detailed table of pasta shapes, as well as sample menus from Italy’s 20regional cuisines. Also learn the famous Italian “food rules,” and a bit of history, grammar, and geography, all right here, in a fun, easy, and stylish handbook.**

"Italian Futurist Poetry" contains more than 100 poems (both Italian and English versions) by sixty-one poets from across Italy.

Molto Italiano

EBOOK: Prego! An Invitation to Italian

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Collecting Recipes

Learn Cook Enjoy

Illustrating the Arms, Arts, and Literature of Italy, from 1440-1630

Du kochst richtig beschissen, hast aber hin und wieder selbst Hunger oder musst Freunden oder Familie etwas auftischen? Dann bist du nicht allein! Der beliebte YouTuber hinter You Suck at Cooking hatte das gleiche Problem – mittlerweile kann er ganz passabel kochen und zeigt dir hier, wie du es auch schaffst! Auf unterhaltsame Weise hilft er dir mit ü ber 60 k ö stlichen, verst ä ndlich erkl ä rten Rezepten und vielen unkonventionellen K ü chenacks, echt leckere Gerichte zu kochen und dabei die Geschmacksnerven zu behalten. Einsch ü tternde Zutaten oder kompliziert klingende Rezeptnamen verlieren ihren Schrecken. Das Essen schmeckt, am Herd zu stehen wird dir pl ö tzlich Spa ß machen – und du wirst endlich weniger beschissen kochen!

The host of David Rocco's Dolce Vita looks at the best of Italian cooking, eating and living, including such things as gelati, caprese salad, homemade pasta, lemon groves and much more. TV tie-in.

Get in the Kitchen with Pro Tips, Tricks, Shortcuts & Amazing Recipes The Clever Cookbook is your kitchen's new best friend. Emille Raffa's debut cookbook is packed with all the timesaving shortcuts and flavor-boosting tips that she learned in culinary school and puts to use daily as a busy mom cooking easy and delicious meals for her family. When you cook with this book, it's like Emille is right there in your kitchen, telling stories and walking you through the steps to make amazing food with ease—and teaching you all her handy time-savers along the way! Her recipes focus on fresh, whole-food ingredients; this is comfort food you can feel good about. As an example of what's inside, Emille's version of classic risotto—which normally means endless stirring on the stovetop—is much easier and just as delicious baked in the oven. Freeze meat to a marinate right when you get home from the store and you're ready for amazingly flavorful dishes such as The New Mediterranean Baked Chicken or Sweet & Savory Soy Grilled Flank Steak & Zucchini all week long. With these incredible recipes and tips, anyone can learn to prepare delicious homemade meals quickly and with ease.

Dolce Famiglia

Italian Futurist Poetry

The Importance of Eating Italian

Il sogno pi ù dolce

The Life, Letters and Work of Frederic Leighton

Nemico all'interno

La Vita è Dolce is an exciting take on Italian baking by food writer and trained pastry chef, Letitia Clark. Featuring over 80 Italian desserts, La Vita è Dolce showcases Letitia's favourite puddings inspired by her time living in Sardinia. Whether you're looking for something fruity, nutty, creamy, chocolatey or boozy, you will be seduced by the sweet aromas of every bake. Complete with anecdotes and beautiful location photography throughout, each recipe is authentic in taste but with a delicious, contemporary twist. From a joyful Caramelised Citrus Tart to a classic Torta Caprese, this is a stunning celebration of the sweet things in life, and is guaranteed to bring a slice of Italy into your home. Esistono passioni che fioriscono lentamente, ma ci sono anche amori che sbocciano in un istante e che danno subito frutti dolcissimi: è questo il caso di Gabriele che si è cimentato con la pasticceria per la prima volta pochi anni fa, ma che da allora non si è più fermato. Tra Preparazioni di base, I classici, I friabili, I cremosi e I salati, sfogliando queste pagine troverete la sua storia raccontata in prima persona, ricetta dopo ricetta: dal crumble assaggiato da ragazzino alla Torta della nonna che chiudeva i pranzi della domenica in famiglia, dalle tartellette Louvre per volare a Parigi col pensiero alla torta Andrea con cui ha vinto la finale, ma anche tutte le ricette di base con le varianti migliori da sperimentare e accontentare per creare da soli dei dessert indimenticabili.

Real recipes conceived in the heart and born in Adelina's Kitchen Dromana. Enjoy an authentic Italian cooking experience as the ingredients leap off the page into the bowl and onto the plate.

La Vita è Dolce

327 Simple Italian Recipes to Cook at Home

Made in Italy

Navigazioni Di Cook Pel Grande Oceano E Intorno Al Globo Per Servire D'introduzione Alla Raccolta De'Viaggi Più Interessanti eseguiti dopo quel celebre Navigatore nelle varie parti del Mondo

Read & Think Italian, Premium Second Edition

La Dolce Vita Cookbook

Prego! is easy to use! For this exciting new edition, we listened to our many adopters and made significant revisions to adapt Prego! to the changing needs of your students. Every aspect of this program is based on the strong foundation of vocabulary and grammar presentations unique to Prego along with communicative activities and expanded cultural material to help students develop language proficiency. As a result, the program is even stronger, offering a truly integrated approach to presenting culture that inspires students to develop their communication skills. All print and media supplements for the program are completely integrated in CENTRO, our comprehensive digital platform that brings together all the online and media resources of the Prego! program. These include the Quia online versions of the workbook and laboratory manual, the video program, the music playlist, and new interactive games. Instructors will also find an easy-to-use grade book, an instructor dashboard, and a class roster system that facilitates course management and helps reduce administrative workload.

La Casa Bianca ha un infiltrato. Il presidente è in fuga per salvarsi la vita. Un generale traditore ha intenzione di distruggere il mondo. Quando tutto va in pezzi, di chi ti puoi fidare? Il presidente Jack Spiers è fuggito da Washington sulla scia di un devastante attacco terroristico nella sede della CIA, pianificato dall'ex generale americano Porter Madigan. Mentre tutto il mondo lo crede morto nell'esplosione, in realtà Jack ha intrapreso una folle missione, infiltrandosi nella Russia occupata dai nemici per salvare l'amore della sua vita, l'ex agente dei Servizi Segreti e attuale First Gentleman, Ethan Reichenbach. Finalmente riuniti, Jack, Ethan e il deposto presidente russo, Sergey Puchkov, con l'aiuto della Presidente Elizabeth Wall, l'unica persona rimasta a Washington di cui Jack riesce ancora a fidarsi ciecamente, dovranno lavorare insieme per portare a compimento il loro piano disperato: scovare Madigan, nel suo nascondiglio nel punto più remoto del gelo artico, e sventare il suo piano di distruzione totale. In svantaggio numerico, con poche armi e un avversario terribilmente astuto, Jack, Ethan, Sergey e il resto del loro team dovranno lavorare duramente per riuscire a fermare Madigan e la sua armata. Nell'ambiente desolato ed estremo dell'Artico, la loro volontà, la loro forza e persino il loro amore verranno messi duramente alla prova, spinti al limite quando posti di fronte a scelte durissime: scelte che pongono il fato del mondo al di sopra dell'amore nei loro cuori e della vita dei loro cari. Mentre tutto intorno a loro va in frantumi, Jack ed Ethan si trovano a combattere una guerra su due fronti: da una parte il nemico che possono vedere e, dall'altra, quello che si nasconde tra i loro ranghi. Di chi ti puoi fidare, quando il nemico è all'interno?

During the 17th and 18th century musicians' mobilities and migrations are essential for the European music history and the cultural exchange of music. Adopting viewpoints that reflect different methodological approaches and diversified research cultures, the book presents studies on central scopes, strategies and artistic outcomes of mobile and migratory musicians as well as on the transfer of music. By looking at elite and non-elite musicians and their everyday mobilities to major and minor centers of music production and practice, new biographical patterns and new stylistic paradigms in the European East, West and South emerge.

Comprising French, Italian, German, Dutch, Spanish, Portuguese, and Danish, with English Translations and a General Index

Let's Eat Italy!

Raphael and the Redefinition of Art in Renaissance Italy

The Christmas Bake Off

Better Reading Italian, 2nd Edition

A Spiritual Biography

With Christmas just around the corner, the residents of Skipley village are gearing up for the annual bake off, and tensions are high. Winning means a lot to everyone involved--talented cake-shop owner Katie dreams of baking stardom, Rachel wants to prove she's more than a stay-at-home mom, and John hopes his culinary skills will impress the woman he loves. But when the judges discover that some cakes have been tampered with, the villagers' loyalties are called into question--whose ambition would stretch to sabotage, and why? The Christmas Bake Off is an exclusive short story from Abby Clements, author of Meet Me Under the Mistletoe. This edition also includes bonus recipes for cinnamon cookies and vanilla and almond biscuits.

One look and I know... this chick hates me. I should walk away, find some puck bunny to gleefully sit on my lap and tell me what a big, hot, hockey stud I am--totally true, BTW. But there's just something about this feisty redhead I can't let go. She's got an edge to her that's sexy as hell and a smart mouth that's been tying me up since the night I met her. She tells me to forget it, we're not happening. But this isn't the kind of woman a guy ever forgets. Especially when the air starts to sizzle and pop every time we get within ten feet of each other. She's in my head and under my skin, and all I can think about is the way she looked at me that one time. Like she already knew how it could be between us. I'm not the kind of guy a girl like her takes home... But maybe I want to be. **A sexy enemies to lovers, secret crush, second chance, girl who got away hockey romance**

Sharpen your Italian language skills through readings about its speakers' daily lives and culture Better Reading Italian offers you entertaining, "real world" texts to help you understand and learn more Italian vocabulary and phrases. Each chapter features articles that cover a specific topic, such as cuisine, music, sports, film and theater, art, the family, today's lifestyle, or politics and history. Along the way, you will find instruction and exercises to help develop improved reading speed, comprehension, and vocabulary. The articles become gradually more difficult as you proceed through the book to keep you challenged and engaged. Better Reading Italian is an easy, engaging way to boost your language skills and learn more about the language and its speakers as you go.

Biographical Patterns and Cultural Exchanges

Navigazioni di Cook pel grande oceano e intorno al globo per servire d'introduzione alla Raccolta de' viaggi più interessanti eseguiti dopo quel celebre navigatore nelle varie parti del mondo. Tomo 1.-[7.]

Navigazioni di Cook pel grande oceano et intorno al globo: Primo viaggio

Self-Commentary in Early Modern European Literature, 1400-1700

Italian-Inspired Desserts

Legends of Florence

Dolce quanto basta. Bake off Italia, dolci in fornoDolce quanto bastaRizzoli

An investigation into the various ways in which Renaissance writers comment on, present, and defend their own works, and at the same time themselves in Britain, France, Italy, Spain, Poland, and the Dutch Republic.

A comprehensive re-assessment of Raphael's artistic achievement and the ways in which it transformed the idea of what art is.

Adelina's Kitchen Dromana

Weniger beschissen kochen

Das geniale Kochbuch für alle, die in der Küche bisher versagt haben. Das Buch zum erfolgreichen YouTube-Kanal "You Suck at Cooking"

A Slayers Hockey Novel

A Novel in Five Courses

Dolce quanto basta. Bake off Italia, dolci in forno

A tavola non si invecchia. At the table (with good friends and family) you do not grow old. In his first two bestselling cookbooks, David Rocco's Dolce Vita and Made in Italy, celebrity chef and author David Rocco gave readers delicious traditional Italian recipes that any home cook can master. His inspiration, as always: the fresh, simple cooking of the Italian Cucina Povera, or peasant cuisine, that has inspired people around the world. He continues that trend with David Rocco's Dolce Famiglia. This book is all about family cooking. Dolce Famiglia includes many of David's family-friendly recipes, running the gamut from essential sauces every home cook should have in their repertoire to snacks, salads, mains and desserts that he makes for his own family. But more than that, the book pays tribute to the people who have inspired him, by telling their stories and sharing their recipes. Dolce Famiglia explores family cooking and heritage foods from across Italy, focusing on the families who have worked as food purveyors over generations. Featuring the richly textured photography and gorgeous design of the previous titles, Dolce Famiglia looks at the stories behind such iconic and delicious Italian exports as parmigiano reggiano, gelato and balsamic vinegar, offering the kind of treasured, always-in-the-family recipes that are such a hallmark of Italian cuisine. As David puts it, "At the end of the day ingredients don't have hearts and souls. It's the people and the families who pour their blood, sweat and tears into the making of these iconic products. It's families who are the gatekeepers to this traditional style of cooking."

After four seasons as host of the hit TV series David Rocco's Dolce Vita, David Rocco has become one of Canada's most popular celebrity cooks. His show is aired on Food Network Canada, in Italian on TLN television and in French in Quebec via TVA. Chosen as one of Flare magazine's 20 most stylish Canadians, David is celebrated beyond our borders; his show airs in 100 countries. As a proud Italian Canadian, David says his love of food, cooking and preparing meals for friends and family is part of his DNA: "I'm not a chef, I'm Italian!" This gorgeous cookbook is full of everything that makes David's TV show such a favourite: beautiful food photography and locales, and, of course, David's sense of dolce vita, the sweet life. It's all about taking a relaxed approach to the everyday, and the foundation of this lifestyle is simple, elegant food. David emphasizes the philosophy of quanto basta, or "just enough," and encourages readers to cook to their own tastes. Here is great food, simply and lovingly created.

The ultimate book on every aspect of Italian food—inspiring, comprehensive, colorful, extensive, joyful, and downright encyclopedic.

Memoirs of the Dukes of Urbino

The Absurdly Practical Guide to Sucking Slightly Less at Making Food: A Cookbook

Navigazioni di Cook pel grande oceano ed intorno al globo, per servire d'introduzione alla Raccolta de'viaggi più interessanti eseguiti dopo quel celebre navigatore, etc

Aftertaste:

Dolce quanto basta

Giornale illustrato dei viaggi e delle avventure di terra e di mare

With a clear comparative approach, this volume brings together for the first time contributions that cover different periods of the history of ancient pharmacology, from Greek, Byzantine, and Syriac medicine to the Rabbinic-Talmudic medical discourses. This collection opens up new synchronic and diachronic perspectives in the study of the ancient traditions of recipe-books and medical collections. Besides the highly influential Galenic tradition, the contributions will focus on less studied Byzantine and Syriac sources as well as on the Talmudic tradition, which has never been systematically investigated in relation to medicine. This inquiry will highlight the overwhelming mass of information about drugs and remedies, which accumulated over the centuries and was disseminated in a variety of texts belonging to distinct cultural milieus. Through a close analysis of some relevant case studies, this volume will trace some paths of this transmission and transformation of pharmacological knowledge across cultural and linguistic boundaries, by pointing to the variety of disciplines and areas of expertise involved in the process.

"The trick to cooking is that there is no trick." —Mario Batali The only mandatory Italian cookbook for the home cook, Mario Batali's MOLTO ITALIANO is rich in local lore, with Batali's humorous and enthusiastic voice, familiar to those who have come to know him on his popular Food Network programs, larded through about 220 recipes of simple, healthy, seasonal Italian cooking for the American audience. Easy to use and simple to read, some of these recipes will be those "as seen" on TV in the eight years of "Molto Mario" programs on the Food Network, including those from "Mediterranean Mario," "Mario Eats Italy," and the all-new "Ciao America with Mario Batali." Batali's distinctive voice will provide a historical and cultural perspective with a humorous bent to demystify even the more elaborate dishes as well as showing ways to shorten or simplify everything from the purchasing of good ingredients to pre-production and countdown schedules of holiday meals. Informative head notes will include bits about the provenance of the recipes and the odd historical fact. Mario Batali's MOLTO ITALIANO will feature ten soups, thirty antipasti (many vegetarian or vegetable based), forty pasta dishes representing many of the twenty-one regions of Italy, twenty fish and shellfish dishes, twenty chicken dishes, twenty pork or lamb dishes and twenty side dishes, each of which can be served as a light meal. Add twenty desserts and a foundation of basic formation recipes and this book will be the only Italian cooking book needed in the home cook's library.

Garrubbo Guide

Una Insalata Di Più Erbe

Everything You Want to Know About Your Favorite Cuisine

L'Apicoltore moderno

DIRTY HOOKUP

A Festschrift for Patricia Lee Rubin