

## Ricetta Dolce Gordon Ramsay

La ricetta segreta della felicità Fanucci Editore

'A really great kitchen companion, full of easy-to-follow tasty dishes based on good-quality ingredients.' – Gizzi Erskine Classically trained chef and model Isaac Carew takes it back to the kitchen with his debut cookbook *The Dirty Dishes*, featuring the fun, delicious and tasty food that's inspired his life-long love of cooking. *The Dirty Dishes* is a fresh and modern collection of one hundred recipes: from lazy brunches to easy weekday suppers, and from vegan delights to late-night bites. He shares new takes on classics including Poached Salmon Niçoise, celebrates his love of pasta with Lasagne, Crab Linguine and Butternut Squash Cannelloni, and introduces more adventurous yet surprisingly easy recipes like Tamarind Treacle Tart. Bursting with flavour, the book reveals the secrets of Isaac's culinary training and gives you everything you need to get a bit messy and have fun in the kitchen. Isaac's dad and godfather both worked in kitchens, so Isaac grew up washing mussels and leafy greens. He qualified as a chef in his teens and went on to work in some of the best restaurants in the world. Since then, via a high-profile modelling career, Isaac has nurtured his passion for great cooking and diverse food with the fashion capitals as his inspiration. 'Unassailable culinary credentials.' – The Times

Antonio Giangrande, orgoglioso di essere diverso. ODIÒ OSTENTAZIONE ED IMPOSIZIONE. Si nasce senza volerlo. Si muore senza volerlo. Si vive una vita di prese per il culo. Tu esisti se la tv ti considera. La Tv esiste se tu la guardi. I Fatti son fatti oggettivi naturali e rimangono tali. Le Opinioni sono atti soggettivi cangianti. Le opinioni se sono oggetto di discussione ed approfondimento, diventano testimonianze. Ergo: Fatti. Con me le Opinioni cangianti e contrapposte diventano fatti. Con me la Cronaca diventa Storia. Noi siamo quello che altri hanno voluto che diventassimo. Facciamo in modo che diventiamo quello che noi avremmo (rafforzativo di saremmo) voluto diventare. 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 italici. 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!

Kids can build their culinary confidence with yummy recipes from Banana-Oatmeal Pancakes to Spaghetti Squash Pizza Bowls to Vanilla-Coconut Bundt Cake. Healthy eating doesn't have to be a bummer for the school-age crowd. With this collection of 70+ tasty and nourishing recipes—kid-proven favorites plus fun ideas for serving them—young chefs will learn to cook enticing dishes that are also surprisingly nutritious. With recipes such as healthy-ish banana bread, fruit-and-nut granola bars, inside-out veggie sushi rolls, and chicken-pineapple kebabs, aspiring cooks will be whipping up healthy dishes, featuring flavors they love, for all times of the day. Helpful step-by-step instructions, lavish photographs of finished dishes, colorful illustrations, and expert tips and tricks will inspire kids to eat well with drool-worthy dishes they make themselves. This fifth volume in the Junior Chef series continues to inspire and engage kids in the kitchen with easy-to-follow recipes, fun serving ideas, and straightforward cooking techniques. "Providing recipes that are simultaneously delicious and nutritious, this cookbook will inspire kids to get creative in the kitchen and enjoy the entire cooking process! Remember those 'breakfast popsicles' we mentioned before? Yogurt Parfait Breakfast Pops are just one of the many fun and delicious dishes you'll find in this book . . . The easy to follow instructions, colorful illustrations, and expert cooking tips will keep both kids AND adults engaged in the kitchen and inspired to eat well." —The Creative Kitchen

The Flavor Thesaurus

750 Best Muffin Recipes

Sourdough

Adventures with Chocolate

Jamie Oliver's Great Britain

Bread Illustrated

**The definitive collection of nutritious, imaginative and delicious muffin recipes. 750 Best Muffin Recipes offers a tremendous number of recipes that deliver a wide array of flavors and options for any home chef. Expert baker Camilla Saulsbury goes well beyond just variations of blueberry and bran muffins. There are nine chapters of innovative recipes: Muffin classics Good morning muffins Decadent coffeehouse muffins Lunch and supper muffins Farmer's market muffins Global muffins Superfood muffins Gluten-free muffins Vegan muffins All the recipes are fresh and enticing -- clearly as much fun to make as they are to serve or eat. Here is just a sampling: Pumpkin-spice Mocha Stone-ground cornmeal Lemon-lime yogurt Whole wheat applesauce Sweet potato marmalade Maple bacon Cheese grits Peanut butter chocolate chunk Antipasto Pumpernickel Scallion, cranberry and horseradish Wine country grape Vidallia onion Maple-dried blueberry spelt Collard greens and garlic Home cooks will find a wealth of useful baking tips and techniques with clear instructions and simple steps for every recipe. This is the kind of cookbook that both beginners and experienced bakers will use endlessly.**

**Discover the new, easy way to enjoy balanced vegetarian and vegan meals with Buddha Bowls. Just follow the very simple formula: Grain + Green + Protein (+ Zen!) for meals that are tasty, nourishing and easy to make. Tempting dishes take you through the day from breakfast to dinner and everything in-between, including: Chia Pudding Huevos Rancheros Bang Bang Dressing Beet Falafel Beet Quinoa Porridge Super Nutty Sesame Tofu Shiitake "Bacon" And many more! All recipes are vegetarian or vegan, and vegan swaps are provided throughout. Simple meals are created with inexpensive ingredients that you can easily find in your local supermarket. These recipes are designed to feed one, for easy week-night solo cooking, but can easily be doubled-up to feed a crowd. Eating dishes that are both clean and green, yet actually taste good, won't seem so difficult anymore with Buddha Bowls!**

**"Cooking for Friends" contains more than 100 of Ramsay's favorite recipes that he loves to cook and eat with friends and family--uncomplicated recipes featuring the chef's remarkable feeling for flavor and his extraordinary technical know-how.**

Create chef-quality food without spending hours in the kitchen -- these are the recipes and straightforward tips you need to make good food fast. With unlimited access to recipes, why does anyone need another cookbook? Because not all recipes are born equal. Not all of them have been created by a global superstar chef who has built his reputation on delivering the very best food -- whether that's the ultimate fine dining experience at his 3 Michelin-star Restaurant, Gordon Ramsay, or the perfectly crafted burger from his Las Vegas burger joint. Over the course of his stellar career, Gordon has learned every trick in the trade to create dishes that taste fantastic and that can be produced without fail during even the busiest of days. Armed with that knowledge, he has written an inspired collection of recipes for the time-pressed home cook who doesn't want to compromise on taste or flavor. The result is 100 tried and tested recipes that you'll find yourself using time and again. All the recipes take 30 minutes or less and use readily available ingredients that are transformed into something special with Gordon's no-nonsense approach to delicious food.

**The Dirty Dishes**

**The Lazy Makoti's Guide to the Kitchen**

**Favorite Italian-American Recipes Made Easy: A Cookbook**

**The Healthy Junior Chef Cookbook**

**Uno chef a tre stelle**

**Gordon Ramsay Quick and Delicious**

Features recipes that range from traditional Sunday roasts to lighter summer fare, from easy 30-minute meals to Italian, Indian and Moroccan influenced family feasts. This title offers help at each stage - buying the right ingredients, preparation and serving and helping to co-ordinate the cooking of several dishes to arrive on the table.

Secret venues. Inspired themes. Fabulous cakes. Across the UK and beyond, thousands of home bakers have been meeting covertly in hidden locations with the same simple mission: bake, eat and gossip about cake. These are the members of the phenomenally popular Clandestine Cake Club - and now, for the first time, they share their baking secrets with you. The rules are quite clear: no cupcakes, no muffins, no brownies, pies or tarts. It's all about cake! With each event organised around a creative theme, the results are some of the most loved and inventive baked delights you'll ever eat. From classic teatime treats and chocolatey indulgences to global bakes and spectacular cake extravaganzas, you'll find inspiring recipes such as: Scrumptious Sticky Toffee Cake; Smoked Chilli Chocolate Cake; Blood Orange and Rosemary Loaf; Raspberry Cakewell; Rose, Rhubarb & Cardamom Cake; Chai-soaked Vanilla Sponge; a giant Lemon Fondant Fancy; and the unmissable five-tier Rainbow Cake; plus stunning photography and sneak-peek snaps from club events. At last, the secret is out and everyone is invited to join the Club.

At long last, the companion cookbook to the hit YouTube cooking show—including recipes for 120 simple, delicious Italian-American classics. When Laura Vitale moved from Naples to the United States at age twelve, she cured her homesickness by cooking up endless pots of her nonna 's sauce. She went on to work in her father 's pizzeria, but when his restaurant suddenly closed, she knew she had to find her way back into the kitchen. Together with her husband, she launched her Internet cooking show, Laura in the Kitchen, where her enthusiasm, charm, and irresistible recipes have won her millions of fans. In her debut cookbook, Laura focuses on simple recipes that anyone can achieve—whether they have just a little time to spend in the kitchen or want to create an impressive feast. Here are 110 all-new recipes for quick-fix suppers, such as Tortellini with Pink Parmesan Sauce and One-Pan Chicken with Potatoes, Wine, and Olives; leisurely entrées, including Spinach and Artichoke-Stuffed Shells and Pot Roast alla Pizzaiola; and 10 fan favorites, like Cheesy Garlic Bread and No-Bake Nutella Cheesecake. Laura tests her recipes dozens of times to perfect them so the results are always spectacular. With clear instructions and more than 100 color photographs, Laura in the Kitchen is the perfect guide for anyone looking to get comfortable at the stove and have fun cooking.

A COLLECTION OF SIMPLE ANGLO-INDIAN RECIPES is a revised, consolidated version of four earlier Recipe Books of Bridget White, namely Bridget's Anglo-Indian Delicacies, A Collection of Anglo-Indian Roasts, Casseroles and Bakes, The Anglo-Indian Snack Box & The Anglo-Indian Festive Hamper. More than 350 Recipes of traditional, popular and well loved, Anglo-Indian Dishes have been specially selected from these earlier Cook Books and featured in this Omni-bus Edition. This single Consolidated Imprint of easy- to- follow Recipes features Soups, Pepper Water & Vindaloo, Curries & Fries, Roasts & Stews, Chops and Cutlets, Croquettes & Rissoles, Foogaths and Vegetarian Delights, Rice Dishes & Pilafs, Pickles & Relishes, Casseroles and Baked Dishes, Snacks & Short Eats, Nibbles & Finger food, Sweets & Desserts, Custards & Puddings, Christmas Cakes & Festive Treats, Curry Powders, etc. The huge selection of Anglo-Indian dishes featured in this Cookery book will surely take one on a sentimental and nostalgic journey down memory lane of old forgotten Anglo-Indian Culinary Delights. All the old dishes cooked during the time of the Raj have now revived to suit present day tastes and palates. This Cookery Book would also serve as a Ready Reckoner and a useful guide for teaming up dishes for everyday Anglo-Indian Meals as well as for festive and special occasions.

Christmas with Gordon

Grain + Green + Protein

È pronto!

Le sfide dell'educazione alimentare

White Slave

Minimalist Baker's Everyday Cooking

**Never Trust a Skinny Italian Chef is a tribute to three-michelin star restaurant, Osteria Francescana and the twenty-five year career of its chef, Massimo Bottura, 'the Jimi Hendrix of Italian chefs'. Voted #1 in the S. Pellegrino World's 50 Best Restaurants Awards 2016. Osteria Francescana is Italy's most celebrated restaurant. At Osteria Francescana, chef Massimo Bottura (as featured on Netflix's Chef's Table) takes inspiration from**

contemporary art to create highly innovative dishes that play with Italian culinary traditions. *Never Trust a Skinny Italian Chef* is a tribute to Bottura's twenty-five year career and the evolution of Osteria Francescana. Divided into four chapters, each one dealing with a different period, the book features 50 recipes and accompanying texts explaining Bottura's inspiration, ingredients and techniques. Illustrated with photography by Stefano Graziani and Carlo Benvenuto, *Never Trust a Skinny Italian Chef* is the first book from Bottura - the leading figure in modern Italian gastronomy. 'My rules are simple. Home cooking has to be easy. It got to be fast. It's got to be delicious. If you think you can't cook amazing food at home, think again. I'm going to prove that however busy you are it's still possible to cook stunning food. These are the only recipes you'll ever need.' GORDON RAMSAY *Gordon Ramsay's Ultimate Home Cooking* is a collection of over 120 delicious new recipes that are infused with Gordon's expertise and skill gleaned from his years in professional kitchens. Divided into chapters to see you through the whole day from weekday breakfasts through to Saturday night dinners, the book is all about the pleasure of cooking and sharing the very best home-cooked food with family and friends. AS SEEN ON CHANNEL 4 Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

Ramsay--super-fit chef, marathon runner, and high-energy television personality--has put together more than 100 dishes for eating well and staying in the peak of good health. Color photographs throughout.

'If you think you can't eat as well at home as you do in a restaurant - think again. I'm going to show you how to cook stunning recipes from Bread Street Kitchen at home.' GORDON RAMSAY From breakfast to dinner and everything in between, this is a collection of 100 fresh new recipes from Gordon Ramsay and the award-winning team at Bread Street Kitchen. Like the restaurant itself, the book is all about relaxed and sociable eating, using fresh ingredients, simple techniques all delivered with the signature Gordon Ramsay stamp so that you know it's going to be good. Recipes include Ricotta Hotcakes with Honeycomb Butter - perfect for a weekend brunch, Sea Trout with Clams or a Crispy Duck Salad for a weekday supper. For a weekend get together, get things off to a good start with a Bread Street Kitchen Rum Punch and Slow Roast Pork Belly with Apple & Cinnamon Sauce, followed by Pineapple Carpaccio with Coconut Sorbet or a super indulgent Coconut Strawberry Trifle. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

Everything from Breakfast Classics to Gluten-Free, Vegan and Coffeehouse Favorites

100 Recipes to Cook in 30 Minutes or Less

70+ Fresh Recipes That Taste Great

The Joys of Baking

Gordon Ramsay's Healthy Appetite

Laura in the Kitchen

The master chef shares his secrets for preparing great desserts for every occasion, using step-by-step instructions for teaching a wide variety of methods, from roasting fruit to rolling classic cookies. Reprint.

Jemma Wilson from Crumbs & Doilies is the cupcake queen of Food Tube. Featuring four chapters of beautiful seasonal recipes, plus the need-to-know basics, this book has all the essentials for amazing baking all year round. To watch Cupcake Jemma in action, check out her videos as well as loads more recipes, tips and techniques from the Food Tube family at: [youtube.com/jamieoliver](https://www.youtube.com/jamieoliver).

This is a superb collection of delicious recipes for every occasion as well as the definitive book on superlative contemporary dessert making. Gordon has mastered the combination of flavours to produce a book that is glamorous yet authoritative, with mouthwatering photographs of desserts backed up by revealing and step-by-step technique.

Having grown up in his parents' gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there's been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads—Heavenly Salmon and Epic Roast Chicken; to puddings—Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch—Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones.

America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother's mushy peas!

Bien Cuit

100 Fast and Delicious Recipes

Gordon Ramsay's Sunday Lunch

ANNO 2022 L'AMBIENTE PRIMA PARTE

Blood, Bones & Butter

Renaissance Vision from Spectacles to Telescopes

**In this comprehensive cookbook, America's Test Kitchen breaks down the often intimidating art and science of bread baking, making it easy for anyone to create foolproof, bakery-quality breads at home. Many home cooks find bread baking rewarding but intimidating. In *Bread Illustrated*, America's Test Kitchen shows bakers of all levels how to make foolproof breads, rolls, flatbreads, and more at home. Each master recipe is presented as a hands-on and reassuring tutorial illustrated with six to 16 full-color step-by-step photos. Organized by level of difficulty to make bread baking less daunting, the book progresses from the simplest recipes for the**

novice baker to artisan-style loaves, breads that use starters, and more complex project recipes. The recipes cover a wide and exciting range of breads from basics and classics like Easy Sandwich Bread and Fluffy Dinner Rolls to interesting breads from around the world including Lahmacun, Panettone, and Fig and Fennel Bread. Gordon gives inspiration, advice and 75 fail-safe and delicious recipes for all occasions over the Christmas period. The stars of the show are 5 Christmas Feasts . suitable for whenever you choose to have your main Christmas meal.

Bien Cuit introduces a new but decidedly old-fashioned approach to bread baking to the cookbook shelf. In the ovens of his Brooklyn bakery, Chef Zachary Golper bakes loaves that have quickly won over New York's top restaurants and bread enthusiasts around the country. His secret: long, low-temperature fermentation, which allows the bread to develop deep, complex flavours and a thick, mahogany-coloured crust - what the French call bien cuit, or 'well baked'. Golper recreates classic breads for the home baker along with an assortment of innovative 'gastronomic breads'.

In Italia la popolazione pediatrica e adulta si è andata sempre più allontanando dal modello alimentare mediterraneo definito da Ancel Kyes e da successivi studi scientifici internazionali. Le ricerche svolte al Campus Bio-Medico in tema di alimentazione infantile ed obesità sono poste a disposizione di insegnanti, studenti e famiglie così da fornire opportuna formazione in merito all'educazione alimentare. Obiettivo del volume è dare informazioni utili a migliorare le proprie conoscenze e le proprie abitudini, attraverso argomenti nell'ambito dell'educazione alimentare.

**The Official Harry Potter Baking Book**

**Delicious recipes for breakfast, lunch and dinner to cook at home**

**Gordon Ramsay's Desserts**

**A Collection of Simple Anglo-Indian Recipes**

**Gordon Ramsay Makes It Easy**

**A Step-By-Step Guide to Achieving Bakery-Quality Results At Home**

*When Marco Pierre White's mother died of a brain haemorrhage when he was just six years old, it transformed his life. Soon, his father was urging him to earn his own keep and by sixteen he was working in his first restaurant. He would go on to learn from some of the best chefs in the country. He survived the intense pressure of hundred-hour weeks in the heat of the kitchen, developed his own style, and struck out on his own. But he was also a man who might throw you out of his restaurant, and his temper was legendary, as younger chefs such would find out. He eventually opened several more restaurants, won every honour going and then realised it still wasn't enough. This book tells his astonishing story...*

*Sempre occupati a districarci tra mille impegni - casa, famiglia, lavoro, imprevisti - quante volte abbiamo cenato a base di pasta in bianco e tonno in scatola perché non avevamo proprio il tempo per preparare niente di meglio? Quante volte, stanchi di questi menù deprimenti, avremmo voluto lanciare un SOS che arrivasse alle orecchie giuste, a un ideale "pronto soccorso cena" che facesse comparire in tavola pranzi degni di questo nome, sani e gustosi nel tempo di uno schiocco di dita? Finalmente il segnale di allarme è arrivato a destinazione: Benedetta Parodi ha inventato per noi le perfette ricette "salvacena", ovvero quelle che in 15 minuti ci permettono di preparare piatti semplici ma buonissimi e - perché no - anche di grande effetto! Ma Benedetta ha pensato anche a chi di tempo ne ha un po' di più e ha dato vita a un manuale di facilissima consultazione che va incontro a ogni esigenza, organizzato in modo che sia sempre comodo trovare ciò che si cerca. Gli antipasti, i primi, i secondi e i dolci sono ordinati per tempo di realizzazione: da quelli che si preparano in un quarto d'ora, ai piatti da 30 minuti, fino a quelli un po' più elaborati da fare quando si ha più di mezz'ora a disposizione. E grazie ai ricchissimi indici degli ingredienti, delle portate e dei tempi di preparazione ci vorrà un attimo per trovare la ricetta che fa al caso nostro. E Benedetta non si è fermata qui: per la prima volta, infatti, TUTTE le ricette sono illustrate da fotografie scattate da lei in persona, per rendere immediata la verifica del risultato raggiunto. Ma solo di quello estetico: per quanto riguarda il gusto, Benedetta è una garanzia! Allora, che aspettate: È PRONTO!*

*The definitive guide to eating well to achieve optimum health and fitness, by one of the world's finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it is to eat well, whether you're training for a marathon or just trying to live healthier. And just because it's healthy food, doesn't mean you have to compromise on taste and flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home. HEALTHY, LEAN & FIT provides readers with 108 delicious recipes divided into three sections--each one offering breakfasts, lunches, dinners, sides, and snacks--highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health.*

*#1 NEW YORK TIMES BESTSELLER! Bake your way through Hogwarts School of Witchcraft and Wizardry! Inspired by the films, this is the ONE and ONLY official Harry Potter cookbook! Packed with over 40 recipes and gorgeous, eye-catching photography, this baking cookbook is a must-have for every Harry Potter fan. Delight in 43 tasty recipes inspired by the Harry Potter films! From Pumpkin Patch Pies to Owl Muffins, Luna's Spectrespecs Cookies to Hogwarts Gingerbread, The Official Harry Potter Baking Cookbook is packed with mouthwatering recipes that will, dare we say, ... ensnare the senses. Host a Great Hall-inspired feast for your friends or delight in a portion for one. Includes recipes for all kinds of delicious baked goods, as well as nutritional and dietary information. This baking cookbook is great for everyone and includes gluten-free, vegetarian, and vegan recipes as well!*

*A Compendium of Pairings, Recipes and Ideas for the Creative Cook*

*Massimo Bottura: Never Trust A Skinny Italian Chef*

*101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes*

*Ramsay 3 Star*

*And Other Recipes from the F Word*

Wolf Haas' Detective Brenner series has become wildly popular around the world for a reason: They're timely, edgy stories told in a wry, quirky voice that's often hilarious. The protagonist it's hard not to love. In this episode, Brenner—forced out of the police force—tries to get away from detective work by taking a job as the personal chauffeur for Helena, the daughter of a Munich construction giant and a Viennese abortion doctor. One day, while Brenner's attention is turned to picking out a chocolate bar for Helena at a station, Helena gets snatched from the car. Abruptly out of a job, Brenner decides to investigate her disappearance on his own. With both parents in the public eye, the lack of leads—the father's latest development project has spurred public protest, and the mother's clinic has been targeted by the zealous leader of an anti-abortion group—means the story is told with a dark humor that leaves no character, including Brenner, unscathed. Haas tells the story of a fallible hero who can be indecisive and world-weary, baffled by what he finds, but who presses forward nonetheless out of a stubborn sense of decency—a two-year-old is kidnapped, so you find her, because that's just what you do. The New York Times Bestselling Book—Great gift for Foodies “The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain's Kitchen Confidential”—Jay McInerney With a foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a kid from Queens turn his passion for food and wine into an empire? In Restaurant Man, Joe charts a remarkable journey that first began in his parents' neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and Mario Batali. Ever since Anthony Bourdain's Kitchen Confidential, restaurant memoirs have been mainstays of the bestseller lists. Serving up equal parts rock 'n' roll and hard-ass business reality, Restaurant Man is a compelling ragu-to-riches chronicle that foodies and aspiring restaurateurs alike will be hankering to read.

Cosa succederebbe se un apparente disastro diventasse quanto di meglio ti sia mai capitato? E se fosse così, riuscirebbe Mady a trovare la sua personale ricetta della felicità? In questa ricetta, un pizzico di trent'anni, un pizzico di incertezza e amalgama con cura. Poi aggiungi due cucchiaini di cattive notizie e una decisione importante. Non dimenticare gli ingredienti: farina, lievito, limone, zenzero, cioccolato, vaniglia, tanta dolcezza e un pizzico di destino. Versa, mescola, fai riposare un po', metti tutto in forno e fai attenzione a non bruciare. La vera ricetta della felicità si fa attendere, non perdere la speranza! Forse si nasconde proprio lì, dietro il sorriso di chi ha appena gustato la torta perfetta. Ma quale sarà la migliore? Lo scoprirai solo assaggiando una fetta dopo l'altra...

Getting right to the heart of why Gordon Ramsay is such a celebrated chef, this book shows 50 of his classic recipes presented as they would be in one of his restaurants. The dishes presented in a domestic situation with full recipes and step-by-step instructions to recreate them yourself.

Gordon Ramsay's Just Desserts

Restaurant Man

Buddha Bowls

Gordon Ramsay's Healthy, Lean & Fit

La ricetta segreta della felicità

40+ Recipes Inspired by the Films

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.

Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.

- A book about the pleasure of baking your own bread using natural sourdough and healthy ingredients - Includes 90 taste-tested recipes Bread making is a skill, but it is also a pleasure, rooted in traditions that have nurtured generations. Sourdough, pasta madre in Italian, is one of bread-baking's most popular variations with its signature tang and unique health benefits. It is also one of the easiest and most natural, its starter made from flour, water, and time. Riccardo Astolfi has mastered the art of baking with sourdough and here collects 90 taste-tested recipes for breads, as well as sweets and savories such as brioche, sweet buns, traditional panettone, pancakes, bagels, pizza and more. Each recipe calls for organic and locally available ingredients and is tested for the home kitchen. Contents: Introduction; Everyday recipes (breakfast, snacks and pizzas); Festive recipes.

NEW YORK TIMES BESTSELLER Before Gabrielle Hamilton opened her acclaimed New York restaurant Prune, she spent twenty hard-living years trying to find purpose and meaning in her life. Blood, Bones & Butter follows an unconventional journey through the many kitchens Hamilton has inhabited through the years: the rural kitchen of her childhood, where her adored mother stood over the six-burner with an oily wooden spoon in hand; the kitchens of France, Greece, and Turkey, where she was often fed by complete strangers and learned the essence of hospitality; Hamilton's own kitchen at Prune, with its many unexpected challenges; and the kitchen of her Italian mother-in-law, who serves as the link between Hamilton's idyllic past and her own future family—the result of a prickly marriage that nonetheless yields lasting dividends. By turns epic and intimate, Gabrielle Hamilton's story is told with uncommon honesty, grit, humor, and passion.

Cooking for Friends

Recipes and Stories for a Sweet Life

Gordon Ramsay's Ultimate Home Cooking

Mouthwatering Recipes to Fuel You for Life

The Art of Bread (Features an Exposed Spine)

The Cake Book

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Baking One's Way Through a Sweet Life, with Great Recipes Cooking is a necessity-everyone needs to eat-but baking is different. No one needs a chocolate cake or a delectable sweet to survive. That is, until that moment when a chocolate cake is exactly what you need to survive. Author Samantha Seneviratne believes that every baking project begins with a spark-a desire, a craving, a memory, or a feeling-and through baking that spark is made real. Inspired by the gumption and charm of the classic, bestselling cookbook The Joy of Cooking, this cookbook focuses on the joys that make up everyday life and 75 ways to bake yourself back up when you feel like you've hit the bottom. Each chapter represents one of five emotions and provides recipes paired with touching, humorous, and thoughtful essays and beautiful photos throughout. Chocolate Cardamom Swirl Babka Apricot Frangipane Phyllo Tart Nectarine Galette with Sour Cherry Jam Strawberry Rhubarb Cake with Bay and Orange Coffee Crème Bundt Cake For all the happy and joyous moments, for every stage of love, lovesickness, and everything in between, when you need a moment of comfort and solace, there's always dessert.

Gordon Ramsay Bread Street Kitchen

Prospettive nutrizionali, comunicative e didattiche

130 of My Favorite British Recipes, from Comfort Food to New Classics

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