

## Ricette Bruno Barbieri

*Ci sono tracce che non hanno la forma della pianta dei piedi, ma quella dei polpastrelli delle mani. Sono le impronte che lasciamo ogni giorno sui nostri dispositivi, quando digitiamo chiavi di ricerca sul web, mandiamo cuoricini sui social e facciamo swipe sulle app. Dati minuscoli, che contengono tanto di noi esseri umani e che possono rivelare il perché dietro a comportamenti, scelte di consumo, codici linguistici, tensioni culturali. C'è una materia che si occupa di mappare proprio questi small data in Rete: si chiama etnografia digitale. L'obiettivo? Capire meglio il nostro presente iperconnesso, migliorare le strategie di comunicazione dei brand e intercettare i segnali deboli del futuro all'orizzonte. In fondo, i territori online non sono abitati da utenti anonimi, ma da persone in carne e ossa con necessità, paure, sogni. Questo libro racconta dove si raccolgono i dati più sottili e in che modo si trasformano in storie che vale la pena raccontare.*

*Gli eventi non sono solo le serate di gala dove ci si mette in lungo e con lo smoking. Sono anche un'ottima occasione per far conoscere il tuo brand (in proprio o dell'azienda per la quale lavori) o un prodotto specifico. "Quella sporca tartina. Strategia digital e organizzazione di eventi per il tuo brand" di Mariachiara Montera, digital pr, è qui per spiegarcelo in modo chiaro e davvero pratico. Sì, perché se pensi che per organizzare un evento bastasse mandare un paio di email e fare un buffet di tartine mi sa che caschi male. Oggi, specie se vuoi che il tuo evento sia accompagnato da un'adeguata copertura sui social (reggi: che se ne parli a manetta - e bene) devi prima di tutto fare in modo che il tuo evento racconti una storia (quella del tuo lavoro e dei tuoi valori) e sia, come dice Montera, un pizzicorio. Dovrai perciò pensare a una strategia mirata e poi darai capire bene chi invitare - i blogger, gli influencer e i giornalisti giusti -, come coinvolgerli e come far loro parlare del tuo evento sui social (con foto e post). Nella guida troverai utilissimi suggerimenti su come organizzare un evento dalla A alla Z, quanto potresti spendere (molto di più di quello che immagini, di solito. L'imprevisto è in agguato), come studiare il concept che spicca, come comunicarlo in modo ineccepibile sui social, chi invitare, quali fornitori / collaboratori sono necessari alla sua buona riuscita e come si fa il perfetto goodbye kit per lasciare un ottimo ricordo in chi ha partecipato. "Quella sporca tartina" è un libro dritto al punto, pieno di idee chiare e utili, spiegate passo passo, da mettere in pratica immediatamente, scritto con un pizzico di ironia (e tanto odio verso le tartine, va detto!), ma soprattutto con tonnellate di professionalità e conoscenza specifica dell'argomento. Mariachiara infatti organizza eventi per grandi aziende ed è tra le ideatrici, con Francesca Gonzales, delle famose Foodie Geek Dinner. In pratica, finito l'ebook, potrai davvero realizzare il tuo evento, in maniera più preparata e consapevole. L'ebook perfetto se stai pensando di creare un evento per lanciare (o rilanciare) un marchio, un prodotto, un sito e vuoi farlo creando intorno a te delle relazioni digital che durino nel tempo.*

*The Complete Guide to Sports Nutrition is the definitive practical handbook for anyone wanting a performance advantage. This fully updated and revised edition incorporates the latest cutting-edge research. Written by one of the country's most respected sports nutritionists, it provides the latest research and information to help you succeed. This seventh edition includes accessible guidance on the following topics: maximising endurance, strength and performance how to calculate your optimal calorie, carbohydrate and protein requirements advice on improving body composition specific advice for women, children and vegetarians eating plans to cut body fat, gain muscle and prepare for competition sport-specific nutritional advice.*

*Restaurant Man*

*Domani sarà più buono. Da ogni piatto possono nascere nuove ricette*

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

*Edizione del codice Bergamo MA 501, commento linguistico, glossario latino-volgare*

*Magic Cakes*

*Quella sporca tartina*

**Three cakes in one, this is every cake-lovers dream!** Composed of just eggs, sugar, flour, butter and milk, and with a super simple preparation method, all these recipes look just like any other cake recipe. But the magic in these cakes is in the cooking. Baked at a low temperature, the cake mixture divides itself into three layers, each with a distinct texture and taste: a dense, moist cake base; a delicate cream filling; and a light and fluffy sponge to top it off. The result is a cake like you've never tasted before - an explosion of textures and flavours in a moreish cake you just can't have one bite of! With chapters covering the Basics; Tutti-Frutti; Special and Occasion Cakes; and Savoury, there are a host of flavours at your fingertips, from the simple vanilla cake of chocolate hazelnut, to more exotic flavour combinations of raspberry and Matcha green tea. Take the magic cake to a whole new level with the occasion cakes - try the Valentine mango passion cake or the intense chcolate Easter cake. More than just cakes, there are recipes for cupcakes, pies, cheesecakes and brownies - all with the special 'magic' touch. So what are you waiting for? Discover the magic for yourself!

**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 nice Italian boy 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 whel literary palates with 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-iches chronicle that foodies and aspiring restaurateurs alike will be hankering to read.**

**At one time, Italian wines conjured images of cheap Chianti in straw-wrapped bottles. More recently, expensive “Super Tuscans” have been the rage. But between these extremes lay a bounty of delicious, moderately priced wines that belong in every wine drinker’s repertoire. Vino Italiano is the only comprehensive and authoritative American guide to the wines of Italy. It surveys the country’s wine-producing regions; identifies key wine styles, producers, and vintages; and offers delicious regional recipes. Extensive reference materials—on Italy’s 300 growing zones, 361 authorized grape varieties, and 200 of the top producers—provide essential information for restaurateurs and wine merchants, as well as for wine enthusiasts. Beautifully illustrated as well as informative, Vino Italiano is the perfect invitation to the Italian wine experience.**

**Seguire le impronte umane sul digitale**

**Cucina con stile**

**Guida ristoranti Riso Gallo**

**Strategia digital e organizzazione di eventi per il tuo brand**

**Le ricette di MasterChef Italia**

**The Official Harry Potter Baking Book**

This volume presents a study of the vernacular tradition of Chirurgia magna, one of the most important chivurgical treatises of the Middle Ages. Alongside an edition of the 15th-century Bergamo vernacular translation, based on ms. MA 501, it provides a historical-linguistic analysis and a glossary meant to illustrate the relationship between Latin and

100 authentic Thai recipes that can be prepared simply in thirty minutes or fewer by home cooks of all levels The food of Thailand is renowned the world over for its distinctive blend of hot, sour, sweet, and salty flavours. With Thai restaurants emerging in towns and cities all over the world at an astonishing rate, this is the perfect time to start

cooking classic and authentic Thai food at home. This book proves it can be both quick and easy to do just that. The 100 recipes in Quick and Easy Thai Recipes, all of which have been selected and adapted from Phaidon's national cuisine cookbook, Thailand: The Cookbook, form the ultimate collection of authentic and approachable recipes for home cooks of all levels.

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 blends, 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.

The Inadvertent Education of a Reluctant Chef

Squisitamente senza glutine

Molecular Gastronomy

Pomegranate Soup

Tajine senza frontiere

**Cerco sapori in piazza Grande. 70 ingredienti per 70 ricette, alla scoperta del gusto nella cucina di uno chef**Domani sarà più buono. Da ogni piatto possono nascere nuove ricetteVia Emilia via da casa. Ricette e racconti di un cuoco sempre in viaggioVia Emilia, via da casaRizzoli

Bringing the instruments and experimental techniques of the laboratory into the kitchen, Herve This uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks, gourmets, and scientists alike. Molecular Gastronomy, This's first work to appear in English, is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. He goes on to discuss the physiology of flavor and explores how the brain perceives tastes, how chewing affects food, and how the tongue reacts to various stimuli. Examining the molecular properties of bread, ham, foie gras, and champagne, the book analyzes what happens as they are baked, cured, cooked, and chilled.

**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.

**Hamburger Gourmet**

**Via Emilia via da casa. Ricette e racconti di un cuoco sempre in viaggio**

**Guida pratica per ristoranti intraprendenti**

**Digital food marketing**

**Pasta al forno e gratin**

**Julia, Child**

Con una selezione di 12 ricette di CELEBRITY MASTERCHEF «Fra tutti i programmi culinari che la Tv propone, MasterChef è il più bello, il più attraente, il più vivace. La specialità della casa è la severità.» ALDO GRASSO Tutti i segreti di MASTERCHEF ITALIA e CELEBRITY MASTERCHEF ITALIA. I programmi che hanno tenuto incollati alla tv per settimane milioni di telespettatori. I PROTAGONISTI della sesta edizione di MasterChef Italia e quelli di Celebrity MasterChef Italia, le schede di presentazione dei concorrenti, per scoprire le origini della loro passione per la cucina, e quelle dei giudici: Antonino Cannavacciuolo, Carlo Cracco, Bruno Barbieri e Joe Bastianich. 100 RICETTE: antipasti, primi, secondi e dolci. Un libro interamente illustrato per sentirsi parte del talent show culinario più famoso della tv.

**#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 Spectrespaces 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!

Perché ti parliamo di marketing digitale per la ristorazione? Perché: ci sono più dispositivi connessi che abitanti sul pianeta, ci sono più smartphone (da usare per prenotare il tuo ristorante) che spazzolini da denti (da usare dopo), i tuoi clienti usano Internet più di te, nessuno lo ha ancora fatto in Italia, oggi le strategie imprenditoriali si applicano online e con eccellenti performance. Abbiamo scritto questo manuale con la speranza di vederlo nella biblioteca di chef, ristoratori, pizzaioli e manager di catene ristorative, tra guide e storici ricettari, sempre a portata di mano per trovare un consiglio di comunicazione e per scoprire idee e spunti di vendita e marketing. Leggendo questo libro troverai gli ingredienti giusti (strumenti e tecniche) per il marketing del tuo ristorante che, miscelati con la debita cura, creeranno il piatto perfetto: il tuo progetto di digital marketing per comunicare, informare e vendere grazie al web. Con la tua cucina ci insegni che un buon piatto non necessita di molti sapori diversi, ma di un’originale ed equilibrata calibrazione. Diventa anche tu un Digital Chef: proponi la tua personale ricetta del successo online.

Made In Sicily

Pasta

La «Chirurgia Magna» di Bruno da Longobucco in volgare

Food and Stories

Ingredienti di Digital Marketing per la ristorazione

Blood, Bones & Butter

Giorgio Locatelli started helping out in the family restaurant at age five. He was raised in Corgeno in northern Italy, close to the Swiss border and Milan. Almost everything his family ate and drank was produced locally. He was told by the head chef at his first real Italian restaurant job that he would never make it as a chef. His grandmother, who shared her great love of food with him, said Giorgio would have to go back and show him. And so he did. After getting suspended from cooking school because of kissing a girl on the school’s steps, he went on to become a greatly admired chef. Made in Italy is a 624-page, vibrantly illustrated book full of Locatelli’s recipes, insight and historical detail about Italian food. He combines food narrative with hands-on expertise of a top chef. He peppers the book with evocative stories and funny and often outspoken observations on the state of food today. This is the contemporary Italian food bible, from the acknowledged master of modern Italian cooking.

La ristorazione in Italia cresce ma non brilla e fatica ad abbracciare il ‘futuro’. Ormai la metà degli italiani scrive recensioni e cerca il locale da mobile, più di 4 milioni ordinano con il food delivery e il 70% vorrebbe prenotare il tavolo online. Questo manuale accompagna il lettore nella costruzione del piano di marketing digitale per il ristorante, ormai improrogabile. Ogni parte del sistema di comunicazione, promozione e vendita dell’offerta è raccontata con semplici ‘how-to-do’, conditi con buone pratiche, interviste agli specialisti, testimonianze di brand del food e dell’accoglienza ristorativa. Senza tralasciare pratici spunti da applicare subito in cucina e in sala. Dedicato a chef, ristoratori e operatori F&B, questo volume permette di acquisire visione e strategia, e gestire al meglio il proprio percorso di evoluzione digitale.

From Giorgio Locatelli, bestselling author of Made in Italy, comes an exquisite cookbook on the cuisine of Sicily, which combines recipes with the stories and history of one of Italy’s most romantic, dramatic regions: an island of amber wheat fields, lush citrus and olive groves, and rolling vineyards, suspended in the Mediterranean Sea. Mapping a culinary landscape marked by the influences of Arab, Spanish, and Greek colonists, the recipes in Made in Sicily showcase the island’s diverse culinary heritage and embody the Sicilian ethos of primacy of quality ingredients over pretentiousness or fuss in which “what grows together goes together.”

A Novel

Do You Tagine?

Exploring the Science of Flavor

The Complete Guide to Sports Nutrition

Domani sarà più buono

Three Cakes in One!

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.

“Cosa si può fare se restano degli avanzi, se rimangono dei pomodori, del ragu di carne, un pezzo di rombo? Sono occasioni per far nascere altri piatti: non occorre scrivere una nuova ricetta, basta seguire la fantasia e il giorno dopo il piatto sarà più buono. Sostenibilità, lotta agli sprechi, consapevolezza alimentare: nelle cucine di casa, come in quelle delle navi, sono i valori che mi hanno spinto a scrivere questo libro e che ho ritrovato nel progetto 4goodfood di Costa Crociere.” - Bruno Barbieri Fotografie di Stefano Scatà

Bruno Barbieri svela 85 ricette alla portata di tutti per preparare piatti davvero speciali. Perfetti da servire alla famiglia e agli amici per ritrovare in compagnia il gusto della buona tavola e dell’ospitalità senza rinunciare a un’impronta cool e internazionale. Ripercorrendo fasi molto diverse della sua vita - dall’infanzia bolognese, all’affermazione come chef stellato, dagli anni dei viaggi in tutto il mondo all’esperienza di Master- Chef - raccoglie le ricette per lui più significative di piatti unici. Il volume è illustrato con raffinati acquerelli e arricchito dalle fotografie scattate dall’autore in giro per il mondo, alla scoperta di profumi e sapori sempre nuovi. Ma Bruno non si limita a raccontare la sua vita e i suoi piatti, arricchisce le pagine con consigli e suggerimenti stimolanti, per spingervi a sperimentare, a scoprire qual è il vostro modo di esprimervi ai fornelli perché a volte, parole sue: “basta un pizzico di questo, un pizzico di quello e potreste anche mettere a punto una ricetta più buona della mia!”

Cerco sapori in piazza Grande. 70 ingredienti per 70 ricette, alla scoperta del gusto nella cucina di uno chef

D’Artegram. Dalla cucina della sopravvivenza all’arte del gusto tra Bologna, Ferrara e Modena

Vino Italiano

Via Emilia, via da casa

The Story of a Universal Food

Include: 101 cose da fare divertentissime e fuori di testa, prima del 30!

A fictional story about Julia Child as young girl in which she and her best friend Simca have many cooking adventures.

Chronicles the history of pasta, describing its origins in China and Italy and examining its spread around the world and its evolution into its innumerable modern varieties.

Beneath the holy mountain Croagh Patrick, in damp and lovely County Mayo, sits the small, sheltered village of Ballinacroagh. To the exotic Aminpour sisters, Ireland looks like a much-needed safe haven. It has been seven years since Marjan Aminpour fled Iran with her younger sisters, Bahar and

Layla, and she hopes that in Ballinacroagh, a land of “crazed sheep and dizzying roads,” they might finally find a home. From the kitchen of an old pastry shop on Main Mall, the sisters set about creating a Persian oasis. Soon sensuous wafts of cardamom, cinnamon, and saffron float through the streets-an exotic aroma that announces the opening of the Babylon Café, and a shock to a town that generally subsists on boiled cabbage and Guinness served at the local tavern. And it is an affront to the senses of Ballinacroagh’s uncrowned king, Thomas McGuire. After trying to buy the old pastry shop for years and failing, Thomas is enraged to find it occupied-and by foreigners, no less. But the mysterious, spicy fragrances work their magic on the townsfolk, and soon, business is booming. Marjan is thrilled with the demand for her red lentil soup, abghus stew, and rosewater baklava-and with the transformation in her sisters. Young Layla finds first love, and even tense, haunted Bahar seems to be less nervous. And in the stand-up-comedian-turned-priest Father Fergal Mahoney, the gentle, lonely widow Estelle Delmonico, and the headstrong hairdresser Fiona Athey, the sisters find a merry band of supporters against the close-minded opposition of less welcoming villagers stuck in their ways. But the idyll is soon broken when the past rushes back to threaten the Aminpours once more, and the lives they left behind in revolution-era Iran bleed into the present. Infused with the textures and scents, trials and triumphs of two distinct cultures, Pomegranate Soup is an infectious novel of magical realism. This richly detailed story, highlighted with delicious recipes, is a delectable journey into the heart of Persian cooking and Irish living.

#DataStories

The Regional Mines of Italy

The Flavor Thesaurus

Catalogo dei libri in commercio

Made in Italy

Branch Library News

**VEGGIESTAN** or ‘land of the vegetables’. There is of course no such word, and no such country. But in this upbeat guide to Middle Eastern vegetarian cookery Sally Butcher proves that the region more than merits the term, and that its constituent nations are simmering, bubbling, bursting with sumptuous vegetarian traditions and recipes. Written in her trademark engaging and knowledgeable style, Sally takes a fresh look at many of the more exciting ingredients available on our high streets today as well as providing a host of delicious recipes made with more familiar fare. From fragrant Persian noodle rice to gingery tamarind aubergines, pink pickled turnips and rose petal jam this book is filled with aromatic herbs and spices, inspiring ideas and all the knowledge needed to cook wonderful vegetarian food.

**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.

**A Vegetable Lover’s Tour of the Middle East**

**Quick & Easy Thai**

**COME DIVERTIRSI SEMPRE E COMUNQUE! Vol. 2**

**Massimo Bottura: Never Trust A Skinny Italian Chef**

**40+ Recipes Inspired by the Films**

**La ricetta perfetta per rendere più efficace la tua presenza online**