

Riso E Risotti Ediz Illustrata

This early work by Sigmund Freud was originally published in 1921 and we are now republishing it with a brand new introductory biography. 'A Young Girl's Diary' is a diary of developmental interest written by a girl in early adolescence. Sigismund Schlomo Freud was born on 6th May 1856, in the Moravian town of Píibor, now part of the Czech Republic. He studied a variety of subjects, including philosophy, physiology, and zoology, graduating with an MD in 1881. Freud made a huge and lasting contribution to the field of psychology with many of his methods still being used in modern psychoanalysis. He inspired much discussion on the wealth of theories he produced and the reactions to his works began a century of great psychological investigation. The end-all-be-all guide to ramen as told by the iconoclastic New Yorker whose unlikely life story led him to open Tokyo’s top ramen shop—featuring 44 recipes! “What Ivan Orkin does not know about noodles is not worth knowing.”—Anthony Bourdain
While scores of people line up outside American ramen powerhouses like Momofuku Noodle Bar, chefs and food writers in the know revere Ivan Orkin's traditional Japanese take on ramen. Ivan Ramen chronicles Orkin's journey from dyed-in-the-wool New Yorker to the chef and owner of one of Japan's most-loved ramen restaurants, Ivan Ramen. His passion for ramen is contagious, his story fascinating, and his recipes to-die-for, including the complete, detailed recipe for his signature Shio Ramen, master recipes for the fundamental types of ramen, and some of his most popular ramen variations. Likely the only chef in the world with the knowledge and access to convey such a candid look at Japanese cuisine to a Western audience, Orkin is perfectly positioned to author what will be the ultimate English-language overview on ramen and all of its components. Ivan Ramen will inspire you to forge your own path, give you insight into Japanese culture, and leave you with a deep appreciation for what goes into a seemingly simple bowl of noodles.

Soup is the ultimate comfort food: warm, filling and satisfying. It is also extremely good for you – most soups are low in fat and packed with nutrients, especially if they are homemade. 200 Super Soups provides you with recipes for everything from classic favourites, such as Potato and parsley soup, to exotic new ideas. The book also contains a section on chilled soups, perfect for when the weather begins to get warmer. Each recipe is accompanied by easy-to-follow instructions and a full page color photograph to ensure perfect results every time.

The Unofficial Harry Potter Cookbook

Citrus

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

How to Prepare and Bake the Perfect Loaf

Teresa

Il Giappone (Book only)

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.

'Antipasti' comes packed with over 60 recipes for crostini, pate and fingerfood, hot or cold, simple or sophisticated, so you can start your meal in true Italian style. Each recipe comes with complete information on preparation, timing, cooking method and level of difficulty, as well as advice on the choice of wine."

Learn how to get the best out of your bread machine, with over 150 traditional and contemporary recipes from around the world.

Telephone Tales

Riso e risotti. Ediz. illustrata

Economy of the Unlost

Ikigai and Other Japanese Words to Live by

Il risottario

Melons are the vegetable garden’s crown jewels—and Amy Goldman’s lifelong passion and calling. Her new book, THE MELON, will entice and educate, whether you are a passionate gardener, a locavore, or simply delight in the inherent beauty of the fruits of the vine. THE MELON was produced by Amy Goldman in collaboration with celebrated photographer Victor Schragar over the course of nine years. It’s a cut above their award-winning melon book MELONS FOR THE PASSIONATE published in 2002. In the intervening years, Goldman has grown as a gardener and has learned a lot more. She has taken advantage of recent research findings that informed her thinking on crop history and best cultural practices. THE MELON highlights horticultural groups of melon and gives watermelon—which is less genetically diverse—more of a fair shake. Much like the word “cantaloupe,” which is used colloquially and erroneously by Americans to describe muskmelon, the word “melon” in the United States to refer to both melon and watermelon. These vining crops belong to two different species within the Cucurbitaceae or gourd family of plants. Melon and watermelon are now among the world’s most important vegetable crops. THE MELON is illustrated and described in THE MELON comprise 85 melons and 40 watermelons from all over the globe. Their stories are as diverse as the melons themselves. In addition to the stunning portraits and beauty shots and detailed descriptions, THE MELON includes in-depth sections on picking and choosing melons and watermelons in the market, growing them in the garden, and saving pure heirloom seeds. Mouth-watering recipes by renowned cookbook author Mindy Fox complete the journey.

Consigli e segreti dalle antiche tradizioni di sempre, con prodotti naturali per casa, cucina e salute.

The ancient Greek lyric poet Simonides of Keos was the first poet in the Western tradition to take money for poetic composition. From this starting point, Anne Carson launches an exploration, poetic in its own right, of the idea of poetic composition of certain of Simonides’ texts and aligns these with writings of the modern Romanian poet Paul Celan, a Jew and survivor of the Holocaust, whose “economies” of language are notorious. Asking such questions as, What is lost when words are saved? Carson reveals the two poets’ striking commonalities. In Carson’s view Simonides and Celan share a similar mentality or disposition toward the world, language and the work of the poet. Economy of the Unlost begins with the two poets stands in a state of alienation between two worlds. In Simonides’ case, the gift economy of fifth-century b.c. Greece was giving way to one based on money and commodities, while Celan’s life spanned pre- and post-Holocaust. When Celan, writing in German, became estranged from his native language. Carson goes on to consider various aspects of the two poets’ techniques for coming to grips with the invisible through the visible world. A focus on the genre of the epitaph allows Carson to exchange the poets envision between the living and the dead. Assessing the impact on Simonidean composition of the material fact of inscription on stone, Carson suggests that a need for brevity influenced the exactitude and clarity of Simonides’ work. A comparison with Celan’s interest in the “negative design” of printmaking: both poets, though in different ways, employ a kind of negative image making, cutting away all that is superfluous. This book’s juxtaposition of the two poets illuminates the differences--Simonides’ fundamental faith in the power of the word, Celan’s ultimate despair--as well as their similarities; it provides fertile ground for the virtuosic interplay of Carson’s scholarship and her poetic sensibility.

Carpathia

Recipes That Celebrate the Sour and the Sweet

Love, Obsession, and Recipes from Tokyo’s Most Unlikely Noodle Joint

The Official Harry Potter Baking Book

New Nordic Meets Old Italian

Perfectly Paired 45 Vegan Pasta Sauces

Citrus fruits are the most exciting family of ingredients with which to cook. They satisfy almost every part of the palate – sweet, sour, bitter and umami-enhancing, and how many other foods are as versatile and transformative? From the smallest squeeze of lemon, to the zing of lime zest, citrus fruits are almost magical. Citrus offers more than 170 recipes that celebrate everything from Seville oranges to yuzu to grapefruit, bergamot and pomelo. Through fresh salads, scented broths, the happy marriage of seafood and citrus, Asian and Mediterranean-inflected meat dishes, preserves and pickles, to the world of sweet pies, tarts, cakes and cocktails, Catherine Phipps explores the myriad uses of oranges and lemons and all things in between. Her recipes are straightforward, easy to follow and work perfectly every time. A fascinating cookbook for when you’re stuck for new ideas (we’ve all had a surplus of lemons in the fridge) or simply if you want to freshen up your flavours, Citrus is a colourful source of delight and inspiration.

BOOK DESCRIPTION "New Nordic Meets Old Italian", offers 45 gourmet vegan and gluten free pasta sauceswith full color photos that are perfectly paired with dry pasta. There are unexpected similarities between Italian cooking and the New Nordic style; both kitchens make a cult of freshness, the seasons and simplicity. Nordics always consider seasonal, local and sustainable food like Italians; purity, freshness, simplicity and ethics, are aimed at bringing out the pure original flavour. Scandinavian food is simple. When you work with the very best produce, there’s no need to over complicate it.We call it humanskost - farmer's fare. It's natural and honest, made with the staple produce found on the land. Besides creative touches to the traditional recipes and some simple vegan cheese recipes to elevate your dishes, you will also find some gastronomic encounters between Italy and Sweden. Author tried to convey more vividly by gourmet plates such as marinated beluga in glögg-Sweden's festive beverage- a kind of mulled wine served with spaghetti and celeriac sauce. It is just fantastic with distinctly different levels of spicy sweetness of glögg with cherris and an earthy dish of celeriac. "New Nordic Meets Old Italian" also focuses on gourmet pasta sauces with unfamiliar edible plants that are prepared based on Italian cooking traditions, perfectly paired with dried pasta shapes. The aim of this book is to encourage chefs to create a delicious plant based pasta menu in using 100% plants in the kitchen. There is a great range of unfamiliar plants that grow in every climate, though many of them are still unexplored in their culinary potential. Author Nazli Develi heartily believes that "New Nordic Meets Old Italian" will assist you to raise awareness about the tastes their environment offers will allow them to see it through different eyes.

For a special meal that looks as delicious as it tastes, transform the food into art. Instead of everyday carrot curls, cut them into tiny hearts that blossom from watercress stems. For a breathtaking centerpiece, form an ice mold embedded with flowers. “The art of garnishing food...is taken to the max by these clever authors. Spectacular decorations that make meals a sight to behold. [A] fantastic book.”—Country Decorating Ideas

Gelaterie d'Italia del Gambero Rosso. Oltre 190 indirizzi dal Piemonte alla Sicilia. Ediz. illustrata

Antipasti

A Young Girl's Diary

Recipes and Secrets from Our Travels in Italy: A Cookbook

The Official D&D Cookbook

From Cauldron Cakes to Knickerbocker Glory–More Than 150 Magical Recipes for Wizards and Non-Wizards Alike

“ A fun way to get kids interested in Harry Potter also interested in food.” —New York magazine
Conjure up feasts that rival the Great Hall ’s, sweets fit for the Minister of Magic, snacks you ’d find on the Hogwarts Express, and more! This bestselling unofficial Harry Potter cookbook is perfect for chefs of all ages, from new readers to longtime fans—no wands required! Bangers and mash with Harry, Ron, and Hermione in the Hogwarts dining hall. A proper cuppa tea and rock cakes in Hagrid’s hut. Cauldron cakes and pumpkin juice on the Hogwarts Express. With this cookbook, dining a la Hogwarts is as easy as Banoffee Pie! With more than 150 easy-to-make recipes, tips, and techniques, you can indulge in spellbindingly delicious meals drawn straight from the pages of your favorite Potter stories, such as: Treacle Tart—Harry’s favorite dessert Molly’s Meat Pies—Mrs. Weasley’s classic dish Kreacher’s French Onion Soup Pumpkin Pasties—a staple on the Hogwarts Express cart With a dash of magic and a drop of creativity, you’ll conjure up the entrees, desserts, snacks, and drinks you need to transform ordinary Muggle meals into magical culinary masterpieces, sure to make even Mrs. Weasley proud!

NEW YORK TIMES BESTSELLER • 80 recipes inspired by the magical world of Dungeons & Dragons “ Ready a tall tankard of mead and brace yourself for a culinary journey to match any quest! ” —Tom Morello, Rage Against the Machine From the D&D experts behind Dungeons & Dragons Art & Arcana comes a cookbook that invites fantasy lovers to celebrate the unique culinary creations and traditions of their favorite fictional cultures. With this book, you can prepare dishes delicate enough to dine like elves and their drow cousins or hearty enough to feast like a dwarven clan or an orcish horde. All eighty dishes—developed by a professional chef—are delicious, easy to prepare, and composed of wholesome ingredients readily found in our world. Heroes ’ Feast includes recipes for snacking, such as Elven Bread, Iron Rations, savory Hand Pies, and Orc Bacon, as well as hearty vegetarian, meaty, and fish mains, such as Amphail Braised Beef, Hommet Golden Brown Roasted Turkey, Drow Mushroom Steaks, and Pan-Fried Knucklehead Trout—all which pair perfectly with a side of Otik ’ s famous fried spiced potatoes. There are also featured desserts and cocktails—such as Heartlands Rose Apple and Blackberry Pie, Trolltide Candied Apples, Evermead, Potion of Restoration, and Goodberry Blend—and everything in between, to satisfy a craving for any adventure.

Sourdough is a traditional style of bread that is both healthy and delicious, making it a favourite with artisan bakers. The unique tastes and texture of sourdough takes patience, forethought and love to create, and its rise in popularity is indicative of a greater shift towards a more mindful, considered way of living. Sourdough brings you all you need to know about baking the bread at home and includes 15 extensive and clear step-by-step recipes using a variety of grains. From making your own starter yeast to how to use different flours, Norwegian bakers Casper and Martin’s approach is basic and rustic, just like sourdough itself.

Sourdough

Old World Italian

200 Super Soups

Heroes' Feast (Dungeons & Dragons)

The Flavor Thesaurus

L'emporio pittoresco giornale settimanale

Discover the art of mindfulness through words, phrases, haikus, and photographs that reflect the stillness and meditative nature of Japanese culture. From the wistful poetry of mono-no-aware, a word that asks us to recognize the bittersweet transience of all things, to the quiet harmony of wa, which knits together all of society's structures, Ikigai and Other Japanese Words to Live By is an introduction to the intricacies and value of Japanese phrases and concepts. This book inspires you to incorporate these into your own lifestyle and adopt a more mindful attitude towards stress, seeking meaning beyond materialism. In addition to over 40 Japanese words, Ikigai features musings on places of beauty, community, and time and nature in Japanese thought. Imperfect beauty and reflection are encouraged by way of compelling haikus and Michael Kenna's black-and-white photography. Organized thematically into seven sections including Harmony, Beauty, Nature, Mindfulness, Gratitude, Time, and Respect, this book inspires calm mindfulness in a hurried world.

Niveau : (A1-A2) Débutant & Faux-débutant > (B2) Intermédiaire. Méthode d'apprentissage de japonais pour Italiens Voici une nouvelle édition de ce classique de la collection Sans Peine. Permettant un véritable démarrage de l'apprentissage du japonais, la méthode Assimil a fait ses preuves même pour cette langue réputée difficile. Au fil des 98 leçons, vous allez acquérir petit à petit les bases de la langue parlée et les "clés" de son écriture. Le but á atteindre est la maîtrise de 900 idéogrammes qui permet de tenir une conversation de la vie de tous les jours.

Massimo Bottura, the world’s best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste'. Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world’s top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

I rimedi della nonna

Sweet Dreams. Professional Pastry with an Italian Accent

Ivan Ramen

Tino il cioccolatino e il giallo del risotto

The Book Jumper

The Melon

Reminiscent of Scheherazade and One Thousand and One Nights, Gianni Rodari's Telephone Tales is many stories within a story. Every night, a traveling father must finish a bedtime story in the time that a single coin will buy. One night, it's a carousel that adults cannot comprehend, but whose operator must be some sort of magician, the next, it's a land filled with butner men who melt in the sunshine Awarded the Hans Christian Anderson Award in 1970, Gianni Rodari is widely considered to be Italy's most important children's author of the 20th century. Newly re-illustrated by Italian artist Valerio Vidali? (The Forest)?, Telephone Tales? entertains, while questioning and imagining other worlds.

A young woman in 1880s Italy is forbidden to marry a dashing young man because he has no money. Teresa Caccia is put to work by her father, looking after her younger siblings, and only when they grow up is she able to join her love.

Amy Lennox doesn't know quite what to expect when she and her mother pick up and leave Germany for Scotland, heading to her mother's childhood home of Lennox House on the island of Stormsay. Amy's grandmother, Lady Mairead, insists that Amy must read while she resides at Lennox House—but not in the usual way. It turns out that Amy is a book jumper, able to leap into a story and interact with the world inside. As thrilling as Amy's new power is, it also brings danger: someone is stealing from the books she visits, and that person may be after her life.

Teaming up with fellow book jumper Will, Amy vows to get to the bottom of the thefts—at whatever cost.

Ciclovia del Brenta. Da Trento e Venezia. Ediz. illustrata

Corsica. Ediz. illustrata

Bread Machine

Methode de japonais pour Italiens

Irlanda. Ediz. illustrata

Ediz. illustrata

Riso e risotti. Ediz. illustratI rimedi della nonnaEdiz. illustrataLibreria Editrice S.r.l.

#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!

Romania is a true cultural melting pot, rooted in Greek and Turkish traditions in the south, Hungarian and Saxon in the north and Slavic in the east and west. Carapathia, the first book from food stylist and cooking enthusiast Irina Georgescu, aims to introduce readers to Romania's bold, inventive and delicious cuisine. Bringing the country to life with stunning photography and recipes, it will take the reader on a culinary journey to the very heart of the Balkans, exploring it's history and landscape through it's traditions and food. From fragrant pilafs, sour borsch and hearty stews, to intricate and moreish desserts, this book celebrates the dishes from a culture living at the crossroads of eastern and western traditions.

Food from the heart of Romania

Pasta Revolution. Pasta Conquers Haute Cuisine

Risotto

40+ Recipes Inspired by the Films

Risotto for All Seasons

Fantastic Food Decorating

"Discover the secrets of risotto. Learn how to make creamy dishes of perfectly cooked rice gently flavoured with herbs, vegetables or meat. Here you will find classic risottos from every region of Italy, plus a few modern dishes too.

Each recipe is graded for difficulty as level 1, 2 or 3, with almost all falling into the first two categories."--BOOK JACKET.

Mimi explores the beautiful coasts and countrysides of Italy in this lavishly photographed cookbook featuring simple, authentic recipes inspired by the country's devoted producers and rich food heritage. “A tribute to the home cooking of real families across the country.”—The Wall Street Journal NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Beloved for her gorgeous cookbooks A Kitchen in France and French Country Cooking,

Mimi Thorisson, along with her lively family and smooth fox terriers in tow, immersed readers in the warmth of their convivial lives in rural France. In their newest cookbook, the Thorissons pause their lives in the idyllic French countryside to start a new adventure in Italy and satisfy their endless curiosity and passion for the magic of Italian cooking. Old World Italian captures their journey and the culinary treasures they discovered. From Tuscany to Umbria to Naples and more, Mimi dives into Italy's diverse regional cuisines and shares 100 recipes for authentic, classic dishes, enriched by conversations with devoted local food experts who share their timeworn techniques and stories. You'll indulge in dishes culled from across the country, such as plump agnolotti bathed in sage and butter from the north, the tomato-rich ragùs and pastas of the southwest, and the multifaceted, seafood-laden cuisine of Sicily. The mysteries of Italian food culture will unravel as you learn to execute a perfect Neapolitan-style pizza at home or make the most sublime yet elemental cacio e pepe. Full of local color, history, and culture, plus evocative, sumptuous photography shot by Mimi's husband, Oddur Thorisson, Old World Italian transports you to a seat at the family's table in Italy, where you may never want to leave.

Cous cous. Storie e ricette mediterranee
(Reading Simonides of Keos with Paul Celan)
Bread Is Gold
The New Cuisine
Bollettino del Servizio per il diritto d'autore e diritti connessi
Catalogo dei libri in commercio