

Antipasti Caldi Ediz Illustrata

For those of us with busy lifestyles and little time to spare, slow cookers are a priceless helping hand in the kitchen - with as little as 10 minutes spent preparing a dish at the beginning of the day, you can enjoy delicious food a few hours later without slaving away at a hot stove. That's why the trusted experts at Good Food magazine, the UK's best-selling cookery magazine, have put together this essential guide to making the most of your slow cooker. With recipes for comfort food favourites like curries, chillis, soups and puddings, through to fresh ideas for meaty stews, braised fish and melt-in-the-mouth vegetarian meals, there is a slow-cooked meal to suit every taste and occasion. Accompanied throughout with full-colour photographs and a nutritional breakdown of every recipe, this collection of Good Food's favourite triple-tested slow cooker recipes will work first time, every time. A blend of timeless classics, clever twists and irresistible flavours, Slow Cooker Favourites is packed with recipe ideas for a whole host of mouth-watering treats.

It's summer in the small seaport town of Astoria and The Goonies are restless. Big developers threaten to take over the town. Then Mikey finds an old pirate map and the kids take off to find the loot that can save their neighborhood. But they never counted on skeletons with swords, a booby-trapped underground passage and the murderous ex-con, all of whom want the Goonies' head. Take the oath. Join the adventure.

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.

Bratva Vov

Pasta Revolution. Pasta Conquers Haute Cuisine

Food from the heart of Romania

Catalogo dei libri in commercio

Bao, Gyoza, Biang Biang, Ramen – and Everything in Between

1.1

Monsters aren't born, they are created. Katya. After spending years in hospitals, I can finally have a life. Then my mom abandons me to the care of the most breathtaking man I’ve ever seen. He’s like the embodiment of Death, a Greek tragedy waiting to unfold. Can I break through the darkness that has a hold on him? Kristoff. My soul is black as tar. I'm a cold-hearted killer, the leader of my own Bratva. What mother in her right mind would leave a teenage daughter on my doorstep? A desperate one who’s willing to make a deal with the devil. Note: This is the free prequel novella to the Bratva Royalty duet. Trigger warning: this book contains some traumas and scenes of violence. For fans of Natasha Knight, Julia Sykes, CD Reiss, Aleatha Romig, Skye Warren, Anna Zaires, Renee Rose, Carrie Ann Ryan, Penelope Ward, Lauren Blakely, Hannah Hill, Meghan March, Katee Robert. Topics: adult romance, alpha male, romantic suspense, romance series, bad boy romance, emotional read, contemporary romance, free romance books, mafia romance, novels for free romance, series books free, revenge romance, age gap romance, steamy romance books free.

From the Fortnum & Mason Cookery Writer of the Year 2018* MADE IN INDIA: the top ten bestselling Indian cookbook that will change the way you cook, eat, and think about Indian food, forever. Real Indian food is fresh, simple and packed with flavour and in MADE IN INDIA, Meera Sodha introduces Britain to the food she grew up eating here every day. Unlike the stuff you get at your local curry house, her food is fresh, vibrant and surprisingly quick and easy to make. In this collection, Meera serves up a feast of over 130 delicious recipes collected from three generations of her family: there's everything from hot chappatis to street food (chilli paneer and beetroot and feta samosas), fragrant curries (spinach and salmon or perfect cinnamon lamb curry), to colourful side dishes (pomegranate and mint raita, kachumbar salad), and mouth-watering puddings (mango, lime and passion fruit jelly and pistachio and saffron kulfi). 'This book is full of real charm, personality, love and garlic. The best Indian food is cooked (and eaten) at home' Yotam Ottolenghi 'Wonderful, vibrant...deeply personal food, alive and authentic - the best sort - and, frankly, I want to cook everything in this book' Nigella Lawson **Look out for FRESH INDIA, Meera Sodha's new cookbook*

From the bestselling author of Dumplings and Noodles, Bowls & Broths is a super-fresh collection of broth-based recipes that will teach you how to season, layer and create versatile and exciting dishes from scratch. Pippa Middlehurst (aka @Pippy Eats) tells the story of building a bowl from the bottom up - with seasoning and sauce, crunchy bits and fresh herbs, aromatics and toppings - and offers accessible recipes that use these building blocks to maximise the power of ingredients, texture and flavour. Packed with mouth-watering recipes to make again and again, and chapters on dumplings, noodles, hotpots, rice and even sweets things. All are perfect to try at home for a weekend feast and for quick and easy weeknight dinners there’s handy batch cooking and freezer tips. With beautiful photography and useful step-by-step explanations, this book is a must-have for beginners interested in the basics or more experienced cooks curious about techniques and flavour combinations. Whether you fancy Ramen with Hand-Pulled Noodles or Miso Chicken Claypot Rice, Pippa's vibrant recipes are sure to satisfy every craving.

A Comic Book Cookbook

L'Italia vinicola ed agraria

Made in India

The Little Foods of the Mediterranean

Andalusia. Ediz. illustrata

Triple-Tested Recipes

#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!

First published in 1891, Pellegrino Artusi’s La scienza in cucina e l’arte di mangiar bene has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi’s death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi’s masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

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, Hommlet 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.

Bowls & Broths

“Vocabolario universale della lingua italiana” 6

Ramen Obsession

a FREE dark mafia romance prequel

Taste. Libero spazio alla fantasia. Ediz. italiana e inglese. Con CD-ROM

Telephone Tales

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 butter 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.

Direct from Italy's best chefs and finest cooks, here are authentic recipes that have been treasured and passed down for generations. Home cooks will want the whole series, so they can create mouthwatering Italian favorites right in their own kitchens. Here are recipes for every course and occasion, to mix and match for delectable dining: sample the fresh basil and tomato pestos in Main Courses; try your hand at panzanella or sweet oranges tossed with fennel in recipes from Salads. Pasta features dishes with every shape and size of al dente deliciousness, and Breads is a whole North End Italian bakery case in a single volume. Discover mouthwatering Italian vegetarian dishes in Fresh Italian, or, at the other end of the spectrum, dig into Desserts for cookies, tortes, and to-die-for rich Italian sweets. Each recipe is developed and tested in the test kitchens of the Accademia Barilla's own cooking Institute, and each easy-to-prepare dish is bursting with the rich, satisfying flavors of Italy.

Venice has always been a bustling trade city. Its cuisine is the most profound expression of a territorial identity and was not immune to contaminations by other cultures. The need to preserve food during long sea journeys and strong links with the Far East--the origin of the city's imported spices--generated recipes with unexpected flavours. Nonetheless, the flavour of Venetian dishes reveals something more than its commercial past. To discover its complexities you must sail to the lagoon's islands, where the restaurants offer authentic traditional Venetian cuisine. VENEZIA IN CUCINA captures the essence and inspiration of many of those native Venetian dishes, including everything from antipasti and entrees to wine pairings and delectable desserts.

Introduction to Private Law

Dumplings and Noodles

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***Nuovo dizionario della lingua italiana**

Antipasti caldi

Heroes' Feast (Dungeons & Dragons)

A comic book cookbook with accessible ramen recipes for the home cook, including simple weeknight bowls, weekend project stocks, homemade noodles, and an array of delicious accompaniments, with insights and tips from notable ramen luminaries.
LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE • ONE OF THE YOUNG ADULT LIBRARY SERVICES ASSOCIATION ’ S GREAT GRAPHIC NOVELS FOR TEENS
Playful and instructive, this hybrid cookbook/graphic novel introduces the history of ramen and provides more than 40 recipes for everything you need to make the perfect bowl at home including tares, broths, noodles, and toppings. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate the necessary steps and ingredients for delicious homemade ramen. Along the way, they share preparation shortcuts that make weeknight ramen a reality; provide meaty tidbits on Japanese culinary traditions; and feature words of wisdom, personal anecdotes, and cultural insights from eminent ramen figures such as chef Ivan Orkin and Ramen Adventures’ Brian MacDuckston. Recipes include broths like Shio, Shoyu, Miso, and Tonkotsu, components such as Onsen Eggs, Chashu, and Menma, and offshoots like Mazemen, Tsukemen, and Yakisoba. Ideal for beginners, seasoned cooks, and armchair chefs alike, this comic book cookbook is an accessible, fun, and inviting introduction to one of Japan’s most popular and iconic dishes.

"A master class in the art of ramen, this comprehensive book provides a fascinating overview of the global history and culture of the dish, from its early start to modern-day interpretations. Ramen Obsession will also teach you how to make a wide array of ramen broths, salty tare sauces, aromatic oils, authentic noodles, and vibrantly assorted toppings--all from scratch"--

The ultimate no-fuss cookbook for the veggie, vegan or flexitarian in your life 80 quick, easy and delicious vegan recipes, each using only one dish! 'Anyone considering a foray into veganism should acquaint themselves with the work of Roxy Pope and Ben Pook . . . simple, healthy recipes made up of everyday ingredients' Vogue_One Pot Vegan is the perfect staple cookbook for vegans, vegetarians, flexitarians, or anyone who simply wants more plants on their plate. Packed with inspiration for pastas, curries, salads, stir-fries, noodles and even puddings, every recipe uses simple supermarket ingredients - for maximum flavour with minimum fuss. One-pot, one-pan and one-tray recipes include: - QUICK AND NUTRITIOUS MIDWEEK MEALS, such as rainbow noodles, smoky sausage cassoulet, and roasted squash with cauliflower and sage - SIMPLE SIDES AND LIGHT BIGHTS, such as roasted vegetable mezze, loaded sweet potato wedges, and no-waste harissa cauliflower - HEARTY HOME COMFORTS, like rich lazy lasagne, mushroom and ale filo pie, and warming pearl barley chilli - TAKEAWAY CLASSICS, including mushroom tikka masala, tofu satay, and Chinese-inspired sweet and sour jackfruit - SWEET TREATS AND DESSERTS such as peanut butter swirl brownies, boozy Caribbean pear cake, and cardamom and pistachio shortbread From the creators of SO VEGAN, one of the world's leading vegan food platforms with a growing community of over 1.5 million followers. Recipes are accompanied by full nutritional info, plus tips for batch cooking or freezing. Eating more plants has never been so easy! _PRAISE FOR SO VEGAN: 'Faff-free, delicious recipes' Times

'Masterminds' Plant Based News

Corsica. Ediz. illustrata

One Pot Vegan

The Official D&D Cookbook

The Art of Sicilian Cooking

Good Food: Slow Cooker Favourites

Dizionario della lingua italiana

Korean: A Comprehensive Grammar is a reference to Korean grammar, and presents a thorough overview of the language, concentrating on the real patterns of use in modern Korean. The book moves from the alphabet and pronunciation through morphology and word classes to a detailed analysis of sentence structures and semantic features such as aspect, tense, speech styles and negation. Updated and revised, this new edition includes lively descriptions of Korean grammar, taking into account the latest research in Korean linguistics. More lower-frequency grammar patterns have been added, and extra examples have been included throughout the text. The unrivalled depth and range of this updated edition of Korean: A Comprehensive Grammar makes it an essential reference source on the Korean language.

The author combs the shores of the Mediterranean in search of the world's most delicious appetizers and finds them all over the region, in Spanish tapas bars and Italian cafes, in Moroccan outdoor markets, Greek and Turkish meze tables, and trattorias up and down the Italian coast. Simultaneous. Good Cook.

From Rabelais's celebration of wine to Proust's madeleine and Virginia Woolf's boeuf en daube in To the Lighthouse, food has figured prominently in world literature. But perhaps nowhere has it played such a vital role as in the Italian novel. In a book flowing with descriptions of recipes, ingredients, fragrances, country gardens, kitchens, dinner etiquette, and even hunger, Gian-Paolo Biasin examines food images in the modern Italian novel so as to unravel their function and meaning. As a sign for cultural values and social and economic relationships, food becomes a key to appreciating the textual richness of works such as Lampedusa's The Leopard, Manzoni's The Betrothed, Primo Levi's Survival in Auschwitz, and Calvino's Under the Jaguar Sun. The importance of the culinary sign in fiction, argues Biasin, is that it embodies the oral relationship between food and language while creating a sense of materiality. Food contributes powerfully to the reality of a text by making a fictional setting seem credible and coherent: a Lombard peasant eats polenta in The Betrothed, whereas a Sicilian prince offers a monumental macaroni timbale at a dinner in The Leopard. Similarly, Biasin shows how food is used by writers to connote the psychological traits of a character, to construct a story by making the protagonists meet during a meal, and even to call attention to the fictionality of the story with a metanarrative description. Drawing from anthropology, psychoanalysis, sociology, science, and philosophy, the author gives special attention to the metaphorical and symbolic meanings of food. Throughout he blends material culture with observations on thematics and narrativity to enlighten the reader who enjoys the pleasures of the text as much as those of the palate. Originally published in 1993. The Princeton Legacy Library uses the latest print-on-demand technology to again make available previously out-of-print books from the distinguished backlist of Princeton University Press. These editions preserve the original texts of these important books while presenting them in durable paperback and hardcover editions. The goal of the Princeton Legacy Library is to vastly increase access to the rich scholarly heritage found in the thousands of books published by Princeton University Press since its founding in 1905.

Cooked in Britain: Recipes from an Indian Family Kitchen

The Official Harry Potter Baking Book

Irlanda. Ediz. illustrata

Carpathia

500 Fabulous Recipes for Antipasti, Tapas, Hors D'Oeuvre, Meze, and More

Surf Like a Girl

Mezze - a leisurely feast comprising a selection of small dishes - is a flexible, sociable way of eating. With a collection of 100 recipes from Lebanon, Turkey, Greece, Morocco and Iran, this title brings this style of food to the home cook. It includes features on traditional breads, pickles, olives and drinks to accompany your mezze.

Whether they're threading a barrel or shredding a swell, these amazing women are making enormous waves in the world of surfing. If you thought surfing was a male-dominated sport, think again. The thirty women surfers profiled in this thrilling collection can rip a wave with the best of them. Hailing from all over the world, each surfer is featured in spectacular photography and with their own inspirational words. There's American professional surfer Lindsay Steinriede on how her father's death has inspired her career; French board shaper Valerie Duprat on how she got her start "sculpting foam"; Conchita Rossler, founder of Mooana Retreat in Portugal, on connecting mind, body, and spirit; and Australian photographer Cait Miers on empowering women. You'll also meet surfers who are over sixty, who surf while pregnant, who captain boats, teach yoga, and make movies. Breathtaking photography captures these women from every angle, on and off the waves, in some of the world's most visually stunning locations. The perfect gift for surfing enthusiasts, this unique compilation of stunning pictures and hard-won wisdom proves that the thrill of catching a wave, riding it, and kicking out belongs to everyone.

Discover everything you've ever wanted to know about marijuana all in one place with this authoritative A-to-Z guide to cannabis! What's a wake and bake? Who is Mitch Hedberg? What does Louisa May Alcott have to do with cannabis? And what exactly is the difference between a bong and a bubbler? Now you can "weed" all about it and find all the answers and more with this entertaining and updated edition of Weedopedia, your guide to everything marijuana—from the best movies to watch while high to cannabis slang and terminology. Whether you're interested in learning more about all things marijuana, or if you want something entertaining to read while enjoying a toke, this book is the one-stop-shop for all your weed-related needs.

Honeyball and Bowers' Textbook on Employment Law

Modern Mezze

40+ Recipes Inspired by the Films

Ivan Ramen

Antipasti & Starter Snacks: Delicious Recipes for Italian Favorites

Vocabolario universale della lingua italiana

Recipes you'll want to make over and over again from Britain's Best Home Cook winner Pippa Middlehurst (aka @pippy eats). Dumplings and Noodles explores the traditional cooking methods behind some of our best-loved Asian dishes. With over 70 recipes and techniques, step-by-step instructions, options for quick and easy substitutes and even the science behind dumplings and noodles, this book is an essential guide for modern home cooks. Whether you fancy barbecue pork bao, chilli oil wontons, miso ramen, aromatic lamb biang biang or dan dan mian, this mouth-watering collection of super-fresh and versatile recipes is sure to satisfy every craving.

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. Carpathia, 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.

Succinct in its treatment of the fundamentals, and interwoven with contextual explanation and analytical consideration of the key debates, Honeyball and Bowers' Textbook on Employment Law continues to provide readers with an accessible account of the subject. Including chapter introductions and new end-of-chapter summaries, students of employment law are guided through the intricacies, while further reading suggestions assist with independent research and essay preparation. The critical elements of individual and collective employment law are considered along with treatment of the relationship between UK and EU law, to give readers a wider view of the issues.

Goonies

The Ultimate Bible for Mastering Japanese Ramen

An A to Z Guide to All Things Marijuana

Food and the Novel

Dizionario della lingua italiana nuovamente compilato dai Signori Nicolò Tommaseo e Cav. Professore Bernardo Bellini con oltre 100000 giunte ai precedenti dizionarii raccolte da Nicolò Tommaseo, Gius. Campi, Gius. Meini, Pietro Fanfani e da molti altri distinti filologi e scienziati, corredato di un discorso preliminare dello stesso Nicolò Tommaseo

Science in the Kitchen and the Art of Eating Well