

Fatto In Casa Da Benedetta Torte, Primi Sfiziosi, Stuzzichini Le Ricette Più Golose Del Web

Wonderful Instant Pot recipes to use with your versatile multi-cooker. Making dinner can be fast, easy and fun! More than 150 recipes and more than 145 beautiful full-page photos. A helpful introduction explains the basics of Instant Pot cooking along with creative tips and tricks for preparation a snap. Includes pressure cooking time charts for common ingredients (meat, poultry, seafood, beans, grains and vegetables). Enjoy family favorites like One-Pot Chili Mac, Chipotle Pork Tacos, Hearty Chicken Chili and Maple Spice Rubbed Ribs. Or try delicious new flavors like Pumpkin Chicken Soup, Lamb and Chickpea Stew, Coconut Butternut Squash and Corn and Sweet Potato Curry. Don't forget dessert—you can also make fabulous puddings, custards, even cakes and cheesecakes in your Instant Pot! Hardcover, 320 pages
WINNER OF THE JAMES BEARD FOUNDATION 2020 AWARD FOR BEST SINGLE SUBJECT COOKBOOK Learn how to make pasta like Italian nonnas do. Inspired by the hugely popular YouTube channel of the same name, Pasta Grannies is a wonderful collection of time-perfected Italian recipes from the people who have spent a lifetime cooking for love, not a living: Italian grandmothers. “When you have good ingredients, you don’t have to worry about cooking. They do the work for you.” – Lucia, 85 Featuring easy and accessible recipes from all over Italy, you will be taken into the very heart of the Italian home to learn how to make great-tasting Italian food. Pasta styles range from pici – a type of hand-rolled spaghetti that is simple to make – to lumachelle della duchessa – tiny, ridged, cinnamon-scented tubes that take patience and dexterity. More than 100 recipes, including a compendium of dishes, Pasta Grannies tells the extraordinary stories of these ordinary women and shows you that with the right know how, truly authentic Italian cooking is simple, beautiful and entirely achievable. The Shamanic Plant Medicine series acts as an introduction to specific teacher plants used by shamans in a variety of cultures to facilitate spirit communion, healing, divination and personal discovery, and which are increasingly known, used and respected in Western society by means of connecting to spirit. Salvia is the shamanic plant of Mexico. It is known particularly for its divinatory powers but it also has the ability to heal and, more extraordinarily, in modern usage it provides access to inter-dimensional travel and the ability to move through time and space. Applications of Salvia are currently little known outside of Mexico but, along with Ketamine and Ecstasy, it has become one of the most popular ‘drugs’ on the planet among teenagers who have little or no understanding of how to use its powers in a positive and effective way or of using it recreationally. This book therefore serves as a much-needed introduction to this powerful plant.

This book aims to develop a political history of Italian ‘good food’ on national television, and the central role of food in Italian culture. The focus is highly original and this is a unique interdisciplinary study at the intersection between food studies, media studies and politics. The text covers Pasta, Pizza and Propaganda are food, television and politics. These are the three main characters that interrelate, collaborate and fight behind the scenes, while in front of the camera the writers, intellectuals and celebrity chefs talk about, prepare or taste the best Italian dishes. The history of Italian food television from a political point of view: the early shows of the pioneers under strict Catholic control in the 1950s and 1960s, the left-wing political twist of the 1970s, the conservative riflusso or resurgence of the 1980s, the disputed Berlusconi era, the rise of chefs, which, for better or for worse, makes Italy similar to the other western countries. The history of Italy since the mid-1950s is retold through the lenses of food television. This lively book demonstrates that cooking spaghetti in a TV studio is a political act, and tries to do this while watching on TV how to make pizza, we become citizens. The primary readership will be an academic audience, including those in the disciplines of food studies, media studies, politics and Italian studies, as well as potentially for those interested in Italian sociology and anthropology. It will also be a potential wider readership because of the popularity of Italian food and food television.

GOVERNOPOLI SECONDA PARTE

The Thirst

Conversational Italian for Travelers

Fatto in casa da Benedetta. Ricette furbe, i grandi classici, le novità più gustose, facili e veloci. Ediz. illustrata

Instant Pot Recipe Collection

Text Classics

La nostra cucina. Fatto in casa da Benedetta. Ricette e storie. Ediz. illustrata

Gennaro shows that good family cooking doesn't have to be complicated. Whether you're looking for a soup, a salad, a quick pasta dish, a slow-cooked Sunday lunch or something for a special occasion, this book has the recipes for you. Everyday dishes such as Trofie pasta with green beans and basil, Ricotta dumplings and Beetroot salad sit alongside special occasion meals such as Rack of lamb with artichokes, Roast chicken with lemon and herbs and Homemade ravioli. There are dishes for all ages, with plenty of recipes for kids, including pizzas and simple pasta dishes, and lots of ideas for getting the children involved with the cooking. Gorgeous desserts such as Summer fruit jellies, Coffee meringues and a delicious trifle, and traditional Italian preserves such as Preserved peaches and Small filled peppers make this book irresistible.

PERCHÉ DEVI COMPRARE PROPRIO QUESTO LIBRO? Perché è il più PRATICO e OPERATIVO di tutti. Non ti voglio far perdere tempo o rimanere deluso con cose che già sai: ho condensato in questo libro tutto il mio know-how operativo di Instagram marketer, per far sì che subito tu possa mettere in pratica ciò che leggi, per far crescere immediatamente il tuo profilo e i tuoi guadagni. Zero fuffa, zero chiacchiere, solo risultati. Last but not least, non è un libro noioso ma divertente, motivante e pieno di esempi ed esercitazioni. PER CHI È QUESTO LIBRO? Per aspiranti influencer, aziende, freelance, liberi professionisti, artisti e utenti comuni, che vogliono accrescere followers e visibilità, fare vendite e marketing tramite Instagram. COSA IMPARERAI CON QUESTO LIBRO: . Perché devi puntare su Instagram . Qual è il target di Instagram .

Differenze tra Facebook Marketing ed Instagram Marketing . Differenze tra Instagram Marketing, TikTok Marketing ed altri social . Peculiarità esclusive dell’Instagram Marketing . I segreti del Visual Storytelling con Stories e Reels . I segreti delle Live e di IGTV . Foto e Video di successo su Instagram (trucchi ed errori da evitare) . Instagram Ads di successo con le inserzioni giuste . Le migliori Strategie di Instagram Marketing per Aziende, Influencer, Freelance e utenti comuni . Best Practice e Casi di successo di Instagram Marketing . Come diventare Top Influencer su Instagram . Chi è l’Influencer e come guadagnarci . Le Migliori Tipologie di Influencer . Come diventare la nuova Ferragni . Le mosse vincenti per diventare Top Influencer . Gli errori da evitare per non fallire . Che Influencer sei? . I segreti della Content Strategy di successo . Come diventare Instagram Social Media Manager . Come diventare un esperto di Instagram Marketing e lavorarci . Come creare contenuti brandizzati e collaborare con gli Influencer . Come utilizzare strategicamente gli hashtag, i tag e le menzioni . Come monitorare i risultati e calcolare il ROI grazie ad Instagram Insight . Come sviluppare un funnel per la vendita con Instagram Shopping . Le strategie Black Hat e i nuovi trucchi di Growth Hacking . Come utilizzare i Bot e gli altri strumenti esterni per automatizzare il lavoro . Come Progettare un Piano Editoriale per Instagram di successo . Le Strategie di Social Media Marketing Integrate . Come integrare la tua strategia di Instagram Marketing a Facebook e TikTok . Come integrare la tua strategia di Instagram Marketing agli altri social e molto altro ancora!

Don't run. Don't hide. Vegan cookies are going to invade your cookie jar, one delicious bite at a time. Join award-winning bakers Isa Chandra Moskowitz and Terry Hope Romero (authors of the hit cookbook Vegan Cupcakes Take Over the World) as they ...

First published in 1891, Pellegrino Artusi's La scienza in cucina e l'arte di mangier 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.

Lily Vanilli's Sweet Tooth

Diario di volo. Il 2020 visto dal cielo.

Ricette e storie dal mondo

A Political History of Italian Food TV

Being and Becoming Hausa

The Sage of the Seers

Gennaro Let's Cook Italian

Drawing on anthropology, linguistics, economic history, and archaeology, this book offers a compelling portrait of the emergence and evolution of Hausa identity in West Africa.

Previously published: Boston: Houghton Mifflin, 1955.

Fatto in casa da Benedetta. Ricette furbe, i grandi classici, le novità più gustose, facili e veloci. Ediz. illustrataFatto in casa da Benedetta. Ricette furbe, i grandi classici, le novità più gustose, facili e velociThe Tucci CookbookSimon and Schuster

Presents more than two thousand recipes for traditional Italian dishes.

Pasta, Pizza and Propaganda

Italian Kitchen

Love Real Food

CULTUROPOLI SECONDA PARTE

Essays in Honour of Paulo Fernando de Moraes Farias

Interdisciplinary Perspectives

La Staffetta di cucina ciocheciò

"Mi chiamo Benedetta, sono nata e cresciuta in campagna, e ci vivo ancora. La tradizione contadina mi ha insegnato l'importanza del fare in casa, una conoscenza che condivido sul web: torte, biscotti, marmellate, conserve e tante altre prelibatezze che realizzo con tecniche semplici e veloci." Benedetta si presenta così dalla sua pagina Facebook, che in poco tempo è diventata una tra le più seguite della rete grazie alle sue videoricette da milioni di visualizzazioni. Questo libro raccoglie oltre 170 ricette, le più amate e molte altre inedite: dall'impasto base per dolci pronto in un minuto ai cornetti salati, ma anche golosissime torte e dessert al cucchiaino. E ancora gnocchi, ravioli e altri primi sfiziosi, stuzzichini per aperitivi, confetture, liquori... Quella che Benedetta propone è una cucina all'insegna della semplicità e della genuinità: le sue ricette si preparano con pochi ingredienti, che tutti abbiamo in casa, e senza usare strumenti sofisticati.

Farina, uova, burro e un pizzico di fantasia, per piatti originali e gustosissimi che rallegeranno la vostra tavola.

The path to a healthy body and happy belly is paved with real food--fresh, wholesome, sustainable food--and it doesn't need to be so difficult. No one knows this more than Kathrynne Taylor of America's most popular vegetarian food blog, Cookie and Kate. With Love Real Food, she offers over 100 approachable and outrageously delicious meatless recipes complete with substitutions to make meals special diet-friendly (gluten-free, dairy-free, and egg-free) whenever possible. Her book is designed to show everyone--vegetarians, vegans, and meat-eaters alike--how to eat well and feel well. With brand-new, creative recipes, Taylor inspires you to step into the kitchen and cook wholesome plant-based meals, again and again. She'll change your mind about kale and quinoa, and show you how to make the best granola you've ever tasted. You'll find make-your-own instant oatmeal mix and fluffy, naturally sweetened, whole-grain blueberry muffins, hearty green salads and warming soups, pineapple pico de gallo, healthier homemade pizzas, and even a few favorites from the blog. Of course, Love Real Food wouldn't be complete without plenty of stories starring Taylor's veggie-obsessed, rescue dog sous-chef, Cookie! Taylor celebrates whole foods by encouraging you not just to "eat this," but to eat like this. Take it from her readers: you'll love how you feel.

Noi siamo quello che altri hanno voluto che diventassimo. Facciamo in modo che diventiamo quello che noi avremmo (rafforzativo di saremmo) voluto diventare.

The Tucci Family brings wine pairings, updated recipes, gorgeous photography, and family memories to a new generation of Italian food lovers. There is some truth to the old adage “Most of the world eats to live, but Italians live to eat.”

What is it about a good Italian supper that feels like home, no matter where you're from? Heaping plates of steaming pasta . . . crisp fresh vegetables . . . simple hearty soups . . . sumptuous stuffed meats . . . all punctuated with luscious, warm confections. For acclaimed actor Stanley Tucci, teasing our taste buds in classic foodie films such as Big Night and Julie & Julia was a logical progression from a childhood filled with innovative homemade Italian meals: decadent Venetian Seafood Salad; rich and gratifying Lasagna Made with Polenta and Gorgonzola Cheese; spicy Spaghetti with Tomato and Tuna; delicate Pork Tenderloin with Fennel and Rosemary; fruity Roast Duck with Fresh Figs; flavorful Baked Whole Fish in an Aromatic Salt Crust; savory Eggplant and Zucchini Casserole with Potatoes; buttery Plum and Polenta Cake; and yes, of course, the legendary Timpano. Featuring nearly 200 irresistible recipes, perfectly paired with delicious wines, The Tucci Cookbook is brimming with robust flavors, beloved Italian traditions, mouthwatering photographs, and engaging, previously untold stories from the family's kitchen.

The Mixer Bible

Made In Sicily

300 Recipes for Your Stand Mixer Plus 175 Step-By-Step Photos

Science in the Kitchen and the Art of Eating Well

La cucina di casa mia. Le nuove ricette di «Fatto in casa da Benedetta»

A Harry Hole Novel

In cucina con voi! Tutte le nuove ricette di «Fatto in casa da Benedetta»

Simone Caliendo "Diario di Volo - Il 2020 visto dal cielo" è una raccolta di diverse espressioni artistiche che racconta il primo lockdown italiano attraverso gli occhi del gabbiano Carlos. In un periodo di profonda solitudine come quello generato dalla pandemia di Covid-19, molte persone hanno riscoperto l'intimità racchiusa in una pagina bianca da riempire coi propri pensieri, così come l'importanza evocativa di un singolo scatto fotografico fra le migliaia che affollano i nostri smartphone. Canongate's first cookery title - a baking book by the only rock'n'roll baker in the business.

If you are a teacher or student of Italian, you need this reference book! All the Italian grammar you need to know is set out in clear language with easy-to-read, color coded tables. Like the textbook from which it is derived, Just the Grammar focuses on the conversational use of Italian, with detailed explanations made interesting and fun by focusing on travel situations. Italian definite articles, nouns, adjectives, adverbs, possessive adjectives, object pronouns, the partitive and cognates are covered, with emphasis on Italian sentence structure and realistic examples from daily life. Also find excerpts from the "Numbers," "Verbs" and "Idiomatic Expressions" sections of the Conversational Italian for Travelers textbook. As a complete work in and of itself, this book makes learning Italian grammar really come alive!

Durante il lockdown, per due mesi settantanove persone hanno dato vita ad una esperienza unica di cucina “Ciocheciò”. Una cucina semplice, sostenibile, genuina e salutare, che utilizza prodotti locali, freschi e stagionali, che combatte gli sprechi, che favorisce la relazione e la socializzazione tra i membri della famiglia e della comunità. Una cucina comune in tutto il mondo, sia pure nella diversità dei prodotti impiegati e nelle differenti modalità di preparazione, in grado di unire persone di diversa cultura e provenienza geografica. Una filosofia di cucina che rappresenta una concreta risposta alle problematiche ambientali ed economiche sollevate dall’emergenza legata al Covid-19. Nel libro non troverete solo ricette e storie di piatti preparati con quello che si trova in dispensa o con gli avanzi, ma l’idea di una forma alternativa di turismo relazionale e sostenibile.

MANUALE DI INSTAGRAM MARKETING

I for Isobel

Man Meets Dog

More Than 100 Feel-Good Vegetarian Favorites to Delight the Senses and Nourish the Body

Landscapes, Sources and Intellectual Projects of the West African Past

Virgin River

Politics, Labour, and Ecology in the Nigerian Sahel, 1800-2000

E' comodo definirsi scrittori da parte di chi non ha arte né parte. I letterati, che non siano poeti, cioè scrittori stringati, si dividono in narratori e saggisti. E' facile scrivere “C’era una volta....” e parlare di cazzate con nomi di fantasia. In questo modo il successo è assicurato e non hai rompipalle che si sentono diffamati e che ti querelano e che, spesso, sono gli stessi che ti condannano. Meno facile è essere saggisti e scrivere “C’è adesso....” e parlare di cose reali con nomi e cognomi. Impossibile poi è essere saggisti e scrivere delle mafefatte dei magistrati e del Potere in generale, che per logica ti perseguitano per farti cessare di scrivere. Devastante è farlo senza essere di sinistra. Quando si parla di veri scrittori ci si ricordi di Dante Alighieri e della fine che fece il primo saggista mondiale. Le vittime, vere o presunte, di soprusi, parlano solo di loro, inascoltati, pretendendo aiuto. Io da vittima non racconto di me e delle mie traversie. Ascoltato e seguito, parlo degli altri, vittime o carnefici, che l'aiuto cercato non lo concederanno mai. “Chi non conosce la verità è uno sciocco, ma chi, conoscendola, la chiama bugia, è un delinquente”. Aforisma di Bertolt Brecht. Bene. Tante verità soggettive e tante omertà son tasselli che la mente corrompono. Io le cerco, le filtro e nei miei libri compongo il puzzle, svelando l'immagine che dimostra la verità oggettiva censurata da interessi economici ed ideologie vetuste e criminali. Rappresentare con verità storica, anche scomoda ai potenti di turno, la realtà contemporanea, riportandola 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!

A wide range of accounts of lesbian relationships unearthed from the historical record

Recently widowed Melinda Monroe may have come to Virgin River looking for escape from her heartache, but instead she finds her home. Reissue.

Take your sweet tooth on a tour of Italy with this collection of sixty much-loved sweets recipes.

The Flavor Thesaurus

Healing Messages, Remarkable Stories, and Insight About the Other Side from the Long Island Medium

Fatto in casa da Benedetta

Fatto in casa da Benedetta. Torte, primi sfiziosi, stuzzichini... le ricette più golose del web

Torta Della Nonna

The Tucci Cookbook

Rappresentare con verità storica, anche scomoda ai potenti di turno, la realtà contemporanea, riportandola 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!

Presents recipes that can be made with a stand mixer and its different attachments, including the wire whip, food grinder, and pasta cutter.

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.

Winner of the Barbara Ramsden Prize, 1990. This was life: no sooner had you built yourself your little raft and felt secure than it came to pieces under you and you were swimming again. Born into a world without welcome, Isobel observes it as warily as an alien trying to pass for a native. Her collection of imaginary friends includes the Virgin Mary and Sherlock Holmes. Later she meets Byron, W.H. Auden and T.S. Eliot. Isobel is not so much at ease with the flesh-and-blood people she meets, and least of all with herself, until a lucky encounter and a little detective work reveal her identity and her true situation in life. I for Isobel, a modern-day Australian classic, was followed by Isobel on the Way to the Corner Shop, winner of the Age Book of the Year Award. Amy Witting was born in Annandale, an inner suburb of Sydney, in 1918. She attended Sydney University, then taught French and English in state schools. Beginning late in life she published six novels, including The Visit, I for Isobel, Isobel on the Way to the Corner Shop and Maria's War; two collections of short stories; two books of verse, Travel Diary and Beauty is the Straw; and her Collected Poems. 'When we come to write the history of Australian writing in the twentieth century, the strange case of Amy Witting will be there to haunt us. Here is a writer who not only has great gifts - the kind of expert and mimetic gifts that would impel instant recognition from someone who admired a fine-lined American naturalist like William Maxwell - but a realist who has an effortless immediacy and a compelling sense of drama that should have ensured the widest kind of appeal, the sort of appeal that Helen Garner could

command in her fiction-writing days. And yet this woman who published in the New Yorker and commanded the respect of Kenneth Slessor was scarcely encouraged during the long grey sleep of Australian fiction publishing. It wasn't until the publication of I for Isobel...that Witting gained a national profile.' Peter Craven 'Australia's Amy Witting is comparable to Jean Rhys, but she has more starch, or vinegar. The effect is bracing.' New Yorker 'Isobel is instinctively searching for a lost part of her substance, the very memory of which has been obliterated. Prompted by her inexplicable sense of loss, she goes on her way, deviating, baffled, yet rejecting substitutes. To call the ending happy is to say both too much and too little. Was the lost part also searching for her? Amy Witting's admirers will find this novel as distinctive and compelling as her stories and her poetry.' Jessica Anderson '[Witting] lays bare with surgical precision the dynamics of families, sibling, students in coffee shops, office coteries. One sometimes feels positively winded with unsettling insights. There is something relentless, almost unnerving in her anatomising of foibles, fears obsessions, private shame, the nature of loneliness, the nature of panic.' Janette Turner Hospital 'A beautifully but unobtrusively honed style, a marvellous ear for dialogue, a generous understanding of the complex waywardness of men and women.' Andrew Riemer 'Terrific - incredibly

wise...When I finished it I went straight back to the first page.' Cate Kennedy
Insieme in cucina. Divertirsi in cucina con le ricette di «Fatto in casa da Benedetta»

100 Dairy-Free Recipes for Everyone's Favorite Treats

Pasta Grannies: The Official Cookbook

Vegan Cookies Invade Your Cookie Jar

Recipes and Tips from a Modern Artisan Bakery

Favourite Family Recipes

Shamanic Plant Medicine - Salvia Divinorum

From Slavery to Aid engages two major themes in African historiography, the slow death of slavery and the evolution of international development, and reveals their interrelation in the social history of the region of Ader in the Nigerien Sahel. Benedetta Rossi traces the historical transformations that turned a society where slavery was a fundamental institution into one governed by the goals and methods of 'aid'. Over an impressive sweep of time - from the pre-colonial power of the Caliphate of Sokoto to the aid-driven governments of the present - this study explores the problem that has remained the central conundrum throughout Ader's history: how workers could meet subsistence needs and employers fulfil recruitment requirements in an area where natural resources are constantly exposed to the climatic hazards characteristic of the edge of the Sahara.

Landscapes, Sources and Intellectual Projects of the West African Past outlines new directions in the historiography of West Africa. Its chapters explore new trends across regional and disciplinary fields with a focus on how political conjunctures influence source production and circulation.

Blending together personal stories, anecdotes, and client readings, the star of TLC's "Long Island Medium" shares her world and her gift of communicating with those who have crossed over to the other side.

Il boom dell'e-commerce e la rivincita dei negozi di vicinato. Il crollo delle vendite dei prodotti di lusso e la crescita vertiginosa di disinfettanti e mascherine. Il delivery di quasi tutto: cibo, gelato, vino e persino cannabis (legale). Il 2020 ci ha, sinora, riservato non poche sorprese, anche per quanto riguarda i consumi. In questo agile saggio, che si rivolge agli addetti ai lavori ma anche al lettore comune, Anna Zinola offre la prima panoramica completa e accurata sui consumi degli italiani post coronavirus. E racconta come tutto è cambiato. A cominciare dalla spesa, che dapprima ha subito l'effetto bunker (con il carrello stipato di carta igienica, pasta e tonno in scatola) per poi adattarsi ai nuovi ritmi e riti del lockdown (con grandi scorte di farina, lievito e tinture per capelli) e, infine, assestarsi su una nuova normalità. Ma a mutare è stato anche l'approccio alla moda e al lusso, che sta cercando declinazioni inedite, più vicine alle nuove sensibilità dei consumatori. Chi è uscito vincente da questa situazione? Sicuramente l'e-commerce, che ha recuperato nell'arco di poco tempo un gap di anni, i negozi di vicinato, che hanno saputo rispondere con efficacia alle esigenze dei consumatori, e il delivery, che ha coinvolto molteplici categorie. Senza dimenticare tutto ciò che ha a che fare con la salute e il benessere: dagli integratori ai farmaci sino ad arrivare a guanti e mascherine. A soffrire sono stati, invece, il mondo del fuori casa (ristoranti, pizzerie, bar, gelaterie) e degli eventi live (teatro, musica, sport). Ma la rivoluzione - se così possiamo chiamarla - è solo all'inizio. Quanto accaduto sinora è destinato a incidere a lungo sugli atteggiamenti e i comportamenti dei consumatori.

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

Just the Grammar

L'AMICO TERRORISTA

The Secrets of Italy's Best Home Cooks

There's More to Life Than This

Io compro a casa. Carrelli virtuali e reali nell'Italia del 2020

DEMOCRAZIA INESISTENTE E MALGOVERNO COME ESEMPIO DI MORALITA'

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.”

#1 INTERNATIONAL BESTSELLER • In this electrifying thriller from the author of Police and The Snowman, Inspector Harry Hole hunts down a serial murderer who targets his victims—on Tinder. The murder victim, a self-declared Tinder addict. The one solid clue—fragments of rust and paint in her wounds—leaves the investigating team baffled. Two days later, there's a second murder: a woman of the same age, a Tinder user, an eerily similar scene. The chief of police knows there's only one man for this case. But Harry Hole is no longer with the force. He promised the woman he loves, and he promised himself, that he'd never go back: not after his last case, which put the people closest to him in grave danger. But there's something about these murders that catches his attention, something in the details that the investigators have missed. For Harry, it's like hearing “the voice of a man he was trying not to remember.” Now, despite his promises, despite everything he risks, Harry throws himself back into the hunt for a figure who haunts him, the monster who got away.

***As featured in a BBC documentary* Anna Del Conte is the doyenne of Italian cookery, beloved by food writers including Nigella Lawson and Delia Smith. Italian Kitchen is a classic Italian cookbook and essential for every home cook. It brings together over 100 mouth-watering recipes for gleaming antipasti, earthy risottos, gutsy pasta sauces and sumptuous dolci into a bible of classic Italian cooking. Effortlessly stylish yet unfussy, they are the essence of any self-respecting Italian kitchen and provide the fundamentals of Italian cooking.**

From Slavery to Aid

The Silver Spoon

A cura di Simone Calienno e Simona De Pace

A Collection of the Best Homemade Italian Sweets

Lesbians in Early Modern Spain