

Kitchen Confidential Avventure Gastronomiche A New York

From the host of Anthony Bourdain: Parts Unknown and bestselling author of Kitchen Confidential comes the true, thrilling story of Mary Mallon, otherwise known as the infamous Typhoid Mary. This is a tale of pursuit through the kitchens of New York City at the turn of the century. By the late nineteenth century, it seemed that New York City had put an end to the outbreaks of typhoid fever that had so frequently decimated the city's population. That is until 1904, when the disease broke out in a household in Oyster Bay, Long Island. Authorities suspected the family cook, Mary Mallon, of being a carrier. But before she could be tested, the woman, soon to be known as Typhoid Mary, had disappeared. Over the course of the next three years, Mary worked at several residences, spreading her pestilence as she went. In 1907, she was traced to a home on Park Avenue, and taken into custody. Institutionalized at Riverside Hospital for three years, she was released only when she promised never to work as a cook again. She promptly disappeared. For the next five years Mary worked in homes and institutions in and around New York, often under assumed names. In February 1915, a devastating outbreak of typhoid at the Sloane Hospital for Women was traced to her. She was finally apprehended and reinstitutionalized at Riverside Hospital, where she would remain for the rest of her life. Typhoid Mary is the story of her infamous life. Anthony Bourdain reveals the seedier side of the early 1900s, and writes with his renowned panache about life in the kitchen, uncovering the horrifying conditions that allowed the deadly spread of typhoid over a decade. Typhoid Mary is a true feast for history lovers and Bourdain lovers alike.

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, abgusht 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.

Anthony Bourdain's long-awaited sequel to Kitchen Confidential, the worldwide bestseller. The acclaimed first novel by the New York Times bestselling author of Kitchen Confidential and host of Parts Unknown on CNN. A wildly funny, irreverent tale of murder, mayhem, and the mob. When up-and-coming chef Tommy Pagana settles for a less than glamorous stint at his uncle's restaurant in Manhattan's Little Italy, he unwittingly finds himself a partner in big-time crime. And when the mob decides to use the kitchen for a murder, nothing Tommy learned in cooking school has prepared him for what happens next. With the FBI on one side, and his eccentric wise-guy superiors on the other, Tommy has to struggle to do right by his conscience, and to avoid getting killed in the meantime. In the vein of Prizzi's Honor, Bone in the Throat is a thrilling Mafia caper laced with entertaining characters and wry humor. This first novel is a must-have for fans of Anthony Bourdain's nonfiction.

The Maid's Room

Anthony Bourdain Remembered

Anthony Bourdain's Hungry Ghosts

A Novel

An Urban Historical

Collected Varietal Cuts, Usable Trim, Scraps, and Bones

Written with the no-holds-barred ethos of his beloved series, No Reservations and Parts Unknown, the celebrity chef and culinary explorer's first cookbook in more than ten years—a collection of recipes for the home cook. Anthony Bourdain is a man of many appetites. And for many years, first as a chef, later as a world-traveling chronicler of food and culture on his CNN series Parts Unknown, he has made a profession of understanding the appetites of others. These days, however, if he's cooking, it's for family and friends. Appetites, his first cookbook in more than ten years, boils down forty-plus years of professional cooking and globe-trotting to a tight repertoire of personal favorites—dishes that everyone should (at least in Mr. Bourdain's opinion) know how to cook. Once the supposed "bad boy" of cooking, Mr. Bourdain has, in recent years, become the father of a little girl—a role he has embraced with enthusiasm. After years of traveling more than 200 days a year, he now enjoys entertaining at home. Years of prep lists and the hyper-organization necessary for a restaurant kitchen, however, have caused him, in his words, to have "morphed into a psychotic, anally retentive,

bad-tempered Ina Garten." The result is a home-cooking, home-entertaining cookbook like no other, with personal favorites from his own kitchen and from his travels, translated into an effective battle plan that will help you terrify your guests with your breathtaking efficiency.

Never Trust a Skinny Italian Chef is a tribute to three-michelin star restaurant, Osteria Franceseana 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 Franceseana is Italy's most celebrated restaurant. At Osteria Franceseana, 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 Franceseana. 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.

Analyses by author, title and key word of books published in Italy.

Killing Pablo is the story of the fifteen-month manhunt for Colombian cocaine cartel kingpin Pablo Escobar, whose escape from his lavish, mansionlike jail drove a nation to the brink of chaos. In a gripping, up-close account, acclaimed journalist Mark Bowden exposes the never-before-revealed details of how U.S. military and intelligence operatives covertly led the mission to find and kill the world's most dangerous outlaw. Drawing on unprecedented access to the soldiers, field agents, and officials involved in the chase, as well as hundreds of pages of top-secret documents and transcripts of Escobar's intercepted phone conversations, Bowden creates a narrative that reads as if it were torn from the pages of a Tom Clancy technothriller. Killing Pablo also tells the story of Escobar's rise, how he built a criminal organization that would hold an entire nation hostage -- and the stories of the intrepid men who would ultimately bring him down. There is Steve Jacoby, the leader of Centra Spike, the ultrasecret U.S. special forces team that would use cutting-edge surveillance technology to find one man among a nation of 37 million. There is Morris Busby, U.S. ambassador to Colombia, who would convince the Bush administration to approve the deployment of the shadowy Delta Force operators who would be the key to the drug lord's demise. And there is Escobar's archenemy, Col. Hugo Martinez, the leader of Colombia's federal police, who would turn down a \$6 million bribe, survive countless attempts on his life, and endure a humiliating exile while waging his battle against the drug lord's criminal empire. It was Martinez's son, raised in the shadow of constant threat from Escobar's followers, who would ultimately track the fugitive to a Bogota rooftop on the fateful day in 1993 when the outlaw would finally meet his end. Action-packed and unputdownable, Killing Pablo is a tour de force of narrative journalism and a stark portrayal of rough justice in the real world.

Typhoid Mary

Slow

An Inspector Chen Novel

Get Jiro: Blood and Sushi

Bourdain

A Case of Two Cities

In a prequel to The New York Times best-selling comic from renowned chef Anthony Bourdain (CNN's Parts Unknown), Jiro is a young man learning his craft. The son of one of Tokyo's most powerful gangsters, he is torn between his father's plans for him and his own desire to master the art of sushi. The family is making a bold move in the Tokyo underworld, and if Jiro isn't going to get with the program, his half-brother Ichigo is more than happy to step in and do the dirty work. This bloody take on a classic crime and revenge tale adds an irreverent sense of humor and a futuristic vision of foodie culture, all with a flavor only Anthony Bourdain can cook up. Cowritten by Joel Rose (The Blackest Bird) with art by Al Garza (TITANS/YOUNG JUSTICE: GRADUATION DAY) and Jos Villarrubia (Promethea, BATMAN: YEAR 100).

Nato per l'intrattenimento spensierato del lettore di giornali, accolto dall'entusiasmo del pubblico bambinesco e adolescenziale, lungo il Novecento il fumetto è maturato moltissimo. Oggi è in grado di animare opere di complessità e raffinatezza indiscutibili. La scelta di questo modo di raccontare visivamente fatti e figure drammatici di vita quotidiana costituisce ormai uno dei fenomeni più caratteristici dell'acculturazione globale. In Italia si è formata una schiera di giovani autori di qualità, che lavorano appoggiati a una rete di case editrici specializzate, con una presenza significativa nelle librerie. After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky-tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny.

Let the Meatballs Rest: And Other Stories About Food and Culture (Arts & Traditions of the Table: Perspectives on Culinary History)

Parlare in pubblico

L'Informazione bibliografica

Stati Uniti occidentali

A Cook's Tour

Pagine enogastronomiche dai più grandi scrittori d'ogni tempo e latitudine

In Search of the Perfect Meal

New York Times Bestseller The good, the bad, and the ugly, served up Bourdain-style. Bestselling chef and Parts Unknown host Anthony Bourdain has never been one to pull punches. In The Nasty Bits, he serves up a well-seasoned hellbroth of candid, often outrageous stories from his worldwide misadventures. Whether scrounging for eel in the backstreets of Hanoi, revealing what you didn't want to know about the more unglamorous aspects of making television, calling for the head of raw food activist Woody Harrelson, or confessing to lobster-killing guilt, Bourdain is as entertaining as ever. Bringing together the best of his previously uncollected nonfiction--and including new, never-before-published material--The Nasty Bits is a rude, funny, brutal and passionate stew for fans and the uninitiated alike.

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.

L'Italia deve pensare in avanti. Non è un lusso, è una necessità. Con questo libro Beppe Severgnini ci spinge a "riprogrammare noi stessi e il nostro Paese (brutto verbo, bel proposito)". E offre agli italiani di domani - questione di atteggiamento, non solo di anagrafe - otto suggerimenti: semplici, onesti, concreti. Sono le otto T del tempo che viene, otto chiavi per aprire le porte del futuro. 1. Talento - Siate brutali 2. Tenacia - Siate pazienti 3. Tempismo - Siate pronti 4. Tolleranza - Siate

elastici 5. Totem - Siate leali 6. Tenerezza - Siate morbidi 7. Terra - Siate aperti 8. Testa - Siate ottimisti Dietro le otto porte, non c'è necessariamente il successo. Ma di sicuro c'è una vita - e un'Italia - migliore.

"From the dawn of the twentieth century to the devastation of World War II, this ... novel of love, war, art, and family gives voice to two extraordinary women [(Adele Bloch-Bauer and Maria Altmann)] and brings to life the true story behind the creation and near destruction of Gustav Klimt's most remarkable paintings"--Dust jacket flap.

Strategies, Recipes, and Techniques of Classic Bistro Cooking

Gone Bamboo

Una storia di amore e di tenebra

Get Jiro!

The Definitive Oral Biography

Around the World on an Empty Stomach

Kitchen Confidential: Adventures in the Culinary Underbelly After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny. A Cook's Tour: In Search of the Perfect Meal Bourdain sets off to eat his way around the world. But this was never going to be a conventional culinary tour. He heads to Saigon where he eats the still-beating heart of a live cobra, and travels into Khmer Rouge territory to find the rumoured Wild West of Cambodia. He also dines with gangsters in Russia, finds a medieval pig slaughter and feast in Portugal, and returns to the fishing village where he first ate oysters as a child. Written with his inimitable machismo and humour, this is an adventure story sure to give you indigestion.

The host of the Travel Channel series "No Reservations" provides a behind-the-scenes account of his global culinary adventures, from New Jersey to New Zealand, offering commentary on food in every corner of the globe.

The popular television cooking show host traces his rise from an intimidated thirteen-year-old apprentice to a famous chef, recounting his work under prestigious teachers, his journey to America, and his experiences with contemporaries.

New York Times bestseller An unprecedented behind-the-scenes view into the life of Anthony Bourdain from the people who knew him best When Anthony Bourdain died in June 2018, fans around the globe came together to celebrate the life of an inimitable man who had dedicated his life to traveling nearly everywhere (and eating nearly everything), shedding light on the lives and stories of others. His impact was outsized and his legacy has only grown since his death. Now, for the first time, we have been granted a look into Bourdain's life through the stories and recollections of his closest friends and colleagues. Laurie Woolever, Bourdain's longtime assistant and confidante, interviewed nearly a hundred of the people who shared Tony's orbit—from members of his kitchen crews to his writing, publishing, and television partners, to his daughter and his closest friends—in order to piece together a remarkably full, vivid, and nuanced vision of Tony's life and work. From his childhood and teenage days, to his early years in New York, through the genesis of his game-changing memoir Kitchen Confidential to his emergence as a writing and television personality, and in the words of friends and colleagues including Eric Ripert, José Andrés, Nigella Lawson, and W. Kamau Bell, as well as family members including his brother and his late mother, we see the many sides of Tony—his motivations, his ambivalence, his vulnerability, his blind spots, and his brilliance. Unparalleled in scope and deeply intimate in its execution, with a treasure trove of photos from Tony's life, Bourdain: The Definitive Oral Biography is a testament to the life of a remarkable man in the words of the people who shared his world.

Killing Pablo

No Reservations

Let the Meatballs Rest, and Other Stories about Food and Culture

Stolen Beauty

Appetites

messaggero di gusto e cultura

Kitchen Confidential. Avventure gastronomiche a New York Feltrinelli Editore
Confidential Feltrinelli Editore

A New York Times Bestseller. In a not-too-distant future L.A. where master chefs rule the town like crime lords and people literally kill for a seat at the best restaurants, a bloody culinary war is raging. On one side, the Internationalists, who blend foods from all over the world into exotic delights. On the other, the "Vertical Farm," who prepare nothing but organic, vegetarian, macrobiotic dishes. Into this

maelstrom steps Jiro, a renegade and ruthless sushi chef, known to decapitate patrons who dare request a California Roll, or who stir wasabi into their soy sauce. Both sides want Jiro to join their factions. Jiro, however has bigger ideas, and in the end, no chef may be left alive! Anthony Bourdain, top chef, acclaimed writer (Kitchen Confidential, Medium Raw) and star of the hit travel show, No Reservations, co-writes with Joel Rose (Kill Kill Faster Faster, The Blackest Bird) this stylized send-up of food culture and society, with detailed and dynamic art by Langdon Foss.

"Lo scrittore che non parla mai di appetito, di fame, di cibo, di cuochi, di pranzi mi ispira diffidenza, come se mancasse di qualcosa di essenziale". (Aldo Buzzi) Il cibo è storia. Anzi, il cibo è la storia dei popoli. Esso riflette gli usi e il carattere di un'epoca: per questo non è mai estraneo alla letteratura. Il cibo è simbolo, carico di significati mistici di cui tante religioni sono ricche. Il cibo è vita, è sopravvivenza: tra i bisogni dell'uomo è forse quello principale, ecco perché la sua mancanza scatena tante passioni (come non ricordare le rivolte per il pane narrate nei Promessi sposi?). Sul versante opposto, il cibo è piacere, è eccesso: rispecchia uno stile di vita un tempo riservato a una classe sociale che la narrativa ritrae spesso come frivola, vanesia, decadente. Più democraticamente, il cibo è suggestione e ricordo: il senso del gusto è in grado di scatenare meccanismi inconsapevoli della mente che riattivano l'inconscio, ristabilendo connessioni con il passato che fanno quasi trasalire. Nessuno meglio di Proust ha saputo descrivere tali dinamiche. In questa antologia gastronomica il cibo diviene un filo rosso attraverso cui ripercorrere il patrimonio letterario del mondo. Un percorso fatto di "assaggi", volti a stimolare la fame di buone letture (e di buone pietanze), in cui si accostano piatti dietetici a portate luculliane, eleganti banchetti a tavolate ruspanti, passando per consigli afrodisiaci e ricette in versi. Un viaggio letterario che celebra i piaceri della tavola, fra nutrimento, convivialità e anima. A cura di Elena Pullè.

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

Kitchen Confidential

Anthony Bourdain's Les Halles Cookbook

Anthony Bourdain Omnibus

Kitchen confidential. Avventure gastronomiche a New York

Massimo Bottura: Never Trust A Skinny Italian Chef

Medium Raw

Inspector Chen Cao of the Shanghai Police Bureau is summoned by an official of the party to take the lead in a corruption investigation - one where the principle figure and his family have long since fled to the United States and beyond the reach of the Chinese government. But he left behind the organization and his partners-in-crime, and Inspector Chen is charged to uncover those responsible and act as necessary to end the corruption ring. In a twisting case that takes him from Shanghai, all the way to the U.S., reuniting him with his previous cohort from the U.S. Marshall's service - Inspector Catherine Rhon. At once a compelling crime novel and a insightful, moving portrayal of everyday life, The Emperor's Sword is the next installment in the critically acclaimed, award-winning Inspector Chen series.

"Il vostro corpo non è un tempio, è un parco dei divertimenti. Godetevi la corsa" New York vista da un punto di osservazione assai particolare: le cucine dei grandi ristoranti, raccontata da una voce irriverente e sincera, quella di un cuoco per vocazione che, dopo venticinque anni di "sesso, droga e alta cucina", decide di vuotare il sacco. Anthony Bourdain, chef e romanziere, ci accompagna in un viaggio indimenticabile che ha come punto di partenza la sua prima ostrica alla Gironde e, passando da Tokyo e Parigi, ritorna a New York, sempre "via cucina". Graffiante, trasgressivo, disincantato, Kitchen Confidential è il racconto di un'avventura culinaria sempre al limite, è uno sguardo dietro le quinte che rivela gli orrori della ristorazione, facendo l'appello degli ideali traditi e di quelli realizzati.

From the host of Anthony Bourdain: Parts Unknown and bestselling author of Kitchen Confidential, this wonderful book sees Bourdain travelling the world discovering exotic foods. Dodging minefields in Cambodia, diving into the icy waters outside a Russian bath, Chef Bourdain travels the world over in search of the ultimate meal. The only thing Anthony Bourdain loves as much as cooking is traveling, and A Cook's Tour is the shotgun marriage of his two greatest passions. Inspired by the question, 'What would be the perfect meal?', Anthony sets out on a quest for his culinary holy grail. Our adventurous chef starts out in Japan, where he eats traditional Fugu, a poisonous blowfish which can be prepared only by specially licensed chefs. He then travels to Cambodia, up the mine-studded road to Pailin into autonomous Khmer Rouge territory and to Phnom Penh's Gun Club, where local fare is served up alongside a menu of available firearms. In Saigon, he's treated to a sustaining meal of live Cobra heart before moving on to savor a snack

with the Viet Cong in the Mecong Delta. Further west, Kitchen Confidential fans will recognize the Gironde of Tony's youth, the first stop on his European itinerary. And from France, it's on to Portugal, where an entire village has been fattening a pig for months in anticipation of his arrival. And we're only halfway around the globe. . . A Cook's Tour recounts, in Bourdain's inimitable style, the adventures and misadventures of America's favorite chef.

Hungry Ghosts is cooked up by the best selling author and veteran chef, Anthony Bourdain (Kitchen Confidential, Emmy-Award winning TV star of Parts Unknown) and acclaimed novelist Joel Rose (Kill, Kill, Faster, Faster) back again from their New York Times #1 best seller, Get Jiro!. Featuring real recipes cooked up by Bourdain himself, this horror anthology is sure to please--and scare! On a dark, haunted night, a Russian Oligarch dares a circle of international chefs to play the samurai game of 100 Candles--where each storyteller tells a terrifying tale of ghosts, demons and unspeakable beings--and prays to survive the challenge. Inspired by the Japanese Edo period game of Hyakumonogatari Kaidankai, Hungry Ghosts reimagines the classic stories of yokai, yorei, and obake, all tainted with the common thread of food. Including stellar artists Sebastian Cabrol, Vanesa Del Rey, Francesco Francavilla, Irene Koh, Leo Manco, Alberto Ponticelli, Paul Pope, and Mateus Santolouco as well as amazing color by Jose Villarrubia, a drop-dead cover by Paul Pope.

Pomegranate Soup

Tirature 2012. Graphic novel. L'età adulta del fumetto

Monografie

The Gluten-Free Cookbook

The Hunt for the World's Greatest Outlaw

Bestselling author, TV host, and chef Anthony Bourdain reveals the hearty, delicious recipes of Les Halles, the classic New York City French bistro where he got his start. Before stunning the world with his bestselling Kitchen Confidential, Anthony Bourdain, host of the celebrated TV shows Parts Unknown and No Reservations, spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matched Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, Bourdain brings you his Les Halles Cookbook, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix and foie gras au pruneaux, you'll feel like he's in the kitchen beside you--reeling off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's Les Halles Cookbook is a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

Chef, author, and raconteur Anthony Bourdain is best known for traveling the globe on his TV show Anthony Bourdain: Parts Unknown. Somewhat notoriously, he has established himself as a professional gadfly, bête noir, advocate, social critic, and pork enthusiast, recognized for his caustic sense of humor worldwide. He is as unsparing of those things he hates, as he is evangelical about his passions. Bourdain is the author of the New York Times bestselling Kitchen Confidential and Medium Raw; A Cook's Tour; the collection The Nasty Bits; the novels Bone in the Throat and Gone Bamboo; the biography Typhoid Mary: An Urban Historical; two graphic novels, Get Jiro! and Get Jiro!: Blood and Sushi and his latest New York Times bestselling cookbook Appetites. He has written for The New Yorker, The New York Times, The Times of London, Bon Appetit, Gourmet, Vanity Fair, Lucky Peach and many other publications. In 2013, Bourdain launched his own publishing line with Ecco, Anthony Bourdain Books, an imprint of HarperCollins. He is the host of the Emmy and Peabody Award-winning docuseries Anthony Bourdain: Parts Unknown on CNN, and before that hosted Emmy award-winning No Reservations and The Layover on Travel Channel, and The Taste on ABC.

A hilarious crime thriller by Anthony Bourdain, the New York Times bestselling author of Kitchen Confidential and host of Parts Unknown on CNN. CIA-trained assassin Henry Denard is looking for the good life when he retires with his wife, Frances, to the Caribbean. He may have botched his last job a little--allowed Donnie Wicks, the guy Jimmy Pazz hired him to kill, to escape with his life--but Henry and Frances are determined to take it easy. That is until Donnie agrees to testify against Jimmy Pazz, and gets relocated by the Federal Witness Protection Program to Saint Martin as well. Now Jimmy Pazz is after both men--the mobster, and the man who was supposed to kill him--and things in Henry's paradise are about to get a lot more complicated. Written in Anthony Bourdain's signature style--raucous, funny, a bit vicious, and always fun--Gone Bamboo is a feast of murder, hitmen, and the hitwomen they love.

One of the fastest growing dietary movements now has its first comprehensive guide to enjoying hundreds of naturally gluten-free recipes from around the world This ground-breaking book proves that eating gluten-free should never limit you on taste or culinary curiosity. With 350 naturally gluten-free recipes drawing from the broadest range of international food cultures, The Gluten-Free Cookbook brings home healthy cooking to an audience that is growing exponentially every day. This gorgeous book spotlights everyday dishes from more than 80 countries - showcasing the diversity of recipes that are deliciously gluten-free by design, rather than being reliant on ingredient substitutions. From breakfast to dinner and dessert (and everything in between), these are easy-to-use recipes for any time of day, making this an essential resource and a must-have reference. Gluten-free food has millions of fans and followers, with that number continuing to grow exponentially with our increased awareness of its health and dietary benefits and advantages. Expand your culinary repertoire, whether you are on a gluten-free diet or are simply looking to experiment with gluten-free menu options, with hundreds of recipes from around the globe, including Stewed Fava Beans (Egypt), Summer Rolls (Vietnam), Pea & Ham Soup (UK), Shrimp & Grits (US), Steak with Chimichurri Sauce (Argentina), Bibimbap (Korea), Pavlova (Australia), and Vanilla Flan (Mexico).

Bone in the Throat

A Bloody Valentine to the World of Food and the People Who Cook

A Cookbook

Bread Is Gold

Guida letteraria del gusto

Stati Uniti orientali

'It's a book to read and then read again' The Book Bag 'A beautifully written debut that's both moving and humorous with characters I truly cared about. I loved everything about it!' Claire Douglas, Sunday Times bestselling author of Local Girl Missing and Last Seen Alive *****

'This is where she sleeps. A cupboard. A bedroom. A windowless box.' Sisters Dolly and Tala have

never felt further from home. In the blistering heat of Singapore, they spend their days enabling ex-pats to have lives they could never afford for themselves. Even though she has little freedom, Dolly can just about live with her job if it means she's able to support her beloved young daughter back in the Philippines. One day - if she's lucky - Dolly may even be able to go back and see her. Tala, however, just can't keep her mouth shut about the restrictive, archaic rules maids are forced to abide by on pain of deportation. She risks everything to help her fellow maids, who have struggled to have their voices heard for far too long. In a world where domestic workers are treated so poorly, *The Maid's Room* explores how women can come together to change each other's lives, and be the architects of their own futures.

A moving and insightful collection of quotes, memories, and images celebrating the life of Anthony Bourdain. When Anthony Bourdain died in June 2018, the outpouring of love from his fans around the world was momentous. The tributes spoke to his legacy: That the world is much smaller than we imagine and people are more alike than they are different. As Bourdain once said, "If I'm an advocate of anything, it's to move...Walk in someone else's shoes or at least eat their food." *Anthony Bourdain Remembered* brings together memories and anecdotes from fans reminiscing about Bourdain's unique achievements and his enduring effect on their lives as well as comments from chefs, journalists, filmmakers, musicians, and writers inspired by Tony including Barack Obama, Eric Ripert, Jill Filipovic, Ken Burns, Questlove, and José Andrés, among many others. These remembrances give us a glimpse of Tony's widespread impact through his political and social commitments; his dedication to travel and eating well (and widely); and his love of the written word, along with his deep compassion, open-mindedness, and interest in lives different from his own. *Anthony Bourdain Remembered* captures Tony's inimitable spirit and passion in the words of his devoted fans as well as some of his closest friends and colleagues.

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