

## **Tiramis E Chantilly Viaggio Goloso Nel Mondo Dei Dolci Cremosi**

From clambakes to wild strawberry bread, this practical primer on natural foods not only provides recipes for varied Native American dishes but also describes uses of ceremonial, medicinal, and sacred plants. 147 illustrations.

Gathers traditional Italian recipes for appetizers, pasta, rice, beans, soup, poultry, meat, fish, pizza, breads, and desserts

An illustrated tour of the popular Australian chef's creative candy and confection innovations provides descriptions and recipes for such options as Salted Butter Popcorn Macaroons, Sticky Mango Danish and Escape From a Colombian Rainforest cake.

Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook – from the novice to the seasoned chef – will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, The Geometry of Pasta pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, The Geometry of Pasta tells you everything you need to know about cooking and eating pasta like an Italian.

Pantone Foodmood

Eat, Drink, Dress, Travel and Love La Dolce Vita

Poems We Love

Sophie the Parisian

James Beard's & Hors D'oeuvre And Canapes

An Informal History

Lateral Cooking

\* The world's foremost authority on color, Pantone received major national media attention when it announced the 2018 Color of the Year - Ultra Violet - in December 2017.\* Pantone Foodmood includes fifty-six delicious, kitchen-tested recipes presented in elegant color photography \* It is a beautifully produced object and will be a must-have for cooks who want to bring more artistry to their repertoire, as well as devotees of the brand, and professionals in the world of design, architecture, graphics and publishing \* Back matter includes dozens of mix-and-match recipes for all types of occasions and seasons Cooking is as much a visual art as fashion, graphic design or interior design. Now, in collaboration with Italy's premiere cookbook publisher, Pantone brings its expertise on eye-appeal into the kitchen. Fifty-six step-by-step recipes are gathered around eight colors and their variations, including: Yellow (Tarte Citron); Magenta (Sea Bream Tartar with Rose Petals); Green (Savory Asparagus Tart); Blue (Salad with Borage Flowers); Purple (Fox Grape Pudding); Orange (Tandoori Chicken with Basmati Rice); Red (Round Meringue with Wild Strawberries); and Brown (Coffee Semifreddo). Each recipe collection is introduced with an essay by a Pantone color expert, and each is styled to perfection and photographed in Pantone's full-color glory. Added features include 40 suggested menus combining colors for occasions (brunch, a children's party, happy hour, a dessert buffet); cuisines (Italian, Mediterranean, Japanese, French); meals for every season; and many other themes. Also included is an extensive guide to necessary equipment, utensils and ingredients. And fifty hand-drawn color how-to sketches demonstrate styling and presentation techniques for creating delicious feasts for the eyes. With a sleek modern layout and design, Pantone Foodmood is perfect for gift-giving. It will be coveted by cooks, food-lovers, Pantone devotees, and all those who love books beautifully made.

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 metaphoric 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.

Archestratos of Gela was the author of a mock-epic poem, most likely entitled the *Hedupatheia* or *Life of Luxury*, that presented itself as a gastronomic tour of the Mediterranean world. Written sometime in the first two-thirds of the fourth century BCE, the *Hedupatheia* was widely read in the late classical and early Hellenistic periods and was translated into Latin by Ennius, through whom it influenced the work of later Roman poets including Horace. It survives today in fragments totalling about 330 lines. The *Hedupatheia* is a fundamental source for our understanding not only of fourth-century literature but also of the significance of food and dining and the reception of epic poetry in late classical society. This edition is based on a fresh examination of the manuscripts and is the first to combine an authoritative critical text of the fragments with a translation, a detailed philological and historical commentary, and an extensive introduction situating the poem in its literary, social, and cultural context.

Brazil is a vast country with a cornucopia of fabulous ingredients and a wealth of ethnic culinary influences; the result is one of the most exciting cuisines in the world. In this ground-breaking book, acclaimed young chef Thiago Castanho and internationally respected food writer Luciana Bianchi explore the best of Brazilian food and its traditions with more than 100 recipes that you'll want to try at home - wherever you live. The book includes recipes from a team of celebrated 'guest chefs' from all over Brazil, including Roberta Sudbrack, Rodrigo Oliveira and Felipe Rameh. Chapters celebrate the best food that Brazil's diverse cuisine has to offer including Small Bites, Street Food, Fish & Seafood and Meat & Poultry for Fire & Grill. Shot on location in Brazil by Rogerio Voltan, the book is a visual as well as culinary feast. As host nation for the World Cup in 2014 and the Olympics in 2016, Brazil will be the focus of international attention, so now is the perfect time to discover its vibrant food culture and cook some of its gutsy, flavourful dishes at home.

Tiramisù e chantilly. Viaggio goloso nel mondo dei dolci cremosi

175 Meals Ready in 1 Hour or Less

In the Kitchen with A Good Appetite

Benu

50 Homemade Tiramisu Recipes

Native Harvests

The History of British Puddings, Savoury and Sweet

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. This gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Foreword by David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach. Ciao! Welcome to our Cucina (kitchen in Italian)! Have you not heard? We've moved to Rome in search of Italy's most delicious and unconventional tiramisu recipes! All you need are a couple of simple ingredients and we'll be well on our way to making the best tiramisu you've ever had. After all, if you didn't love this Italian dessert, you wouldn't be looking for a tiramisu cookbook. That's right! With "Ciao, Tiramisu" you all of the tips and tricks we picked up in Italy to whip out a perfect, mind-blowingly delicious tiramisu every single time. And why settle for one traditional recipe when you can try 25 equally delicious dessert? Let's get started!

Affective Health and Masculinities in South Africa explores how different masculinities modulate substance use, interpersonal violence, suicidality, and AIDS as well as recovery cross-culturally. With protagonists living in very distinct urban areas of Cape Town, this comparative ethnography shows that men's struggles to become invulnerable increase vulnerability. Through an analysis of masculinities and assemblages, the study shows how affective health problems are tied to modern individualism rather than African 'tradition' that has become a cliché in Eurocentric gender studies. Affective health is a balancing act between autonomy and connectivity that after colonialism and apartheid has become compromised through the imperative of self-reliance. This book provides a rare perspective on affective health in everyday life that may affect the reader and spark discussion about how masculinities in relationships shape physical and psychological health. Moreover, it shows how men change in the face of adversity, a look different than global health and gender-transformative approaches envision. Thick descriptions of actual events over the life course make the study accessible to both graduate and undergraduate students in the social sciences. Contributing to current debates on mental health and masculinity, this volume will be of interest to scholars from various disciplines including anthropology, gender studies, African studies, and public health.

What does it mean to be Italian? Is it pausing to enjoy an aperitivo or gelato? A passeggiata down a laneway steeped in history? An August spent tanning at the beach? This book is a celebration of Italian life, education in drinking to savour the moment, travelling indulgently, and cherishing food and culture. A lesson in the dolce far niente: the sweetness of doing nothing. We may not all live in the beautiful south, but we can learn from the rich tapestry of life on the boot. From the innovation of Italian fashion and design, the Golden Age of its cinema to the Roman Empire's cultural echoes (and some very good espresso), this book explores the Italian psyche and learn to eat, love, dress, think, and have fun as only the Italians can.

Adriano Zumbo's Fantastical Kitchen of Other-worldly Delights

Italian Country Table

The Mile End Cookbook

?????????

How to Be Italian

Delia's Happy Christmas

Italy and the Potato: A History, 1550-2000

Divided into neighborhood sections (Uptown, Midtown, Downtown, the Boroughs, etc.) New York a la Cart will spotlight the best of the Big Apple's cart cuisine, profiling 50 vendors and including their most popular recipes. There are terrific "only in New York" stories here: the IBM exec who quit his six-figure job to flip Belgian waffles, the banquet hall chef who followed his dreams from Bangladesh to 46th Street, the second generation souvlaki masters carrying on their family traditions, among many others. With full-color photos that capture the local color as well as the delicious food, New York a la Cart is a celebration of the food-cart scene — but most importantly, offers more than 60 recipes so that readers can make their favorite street food at home.

Dinner Illustrated is a meal kit in book form, perfect for busy people who love to cook but are short on time and inspiration. In a revolutionary new layout, each recipe appears as a visual walkthrough of preparing a complete meal, including any sides and salads. Yes, a complete meal, so there's no worrying about whether this will go with that. All in an hour or less. There's no advance prep required: Just gather your ingredients, pick up your knife, and follow the step-by-step photos until dinner is ready. You'll become a faster

cook as we show you when to prepare each ingredient during the cooking process for maximum efficiency (this is the way many seasoned pros cook at home). Break out of your dinner rut with 175 globally inspired ideas. Try the Za'atar Chicken with Pistachios, Brussels Sprouts, and Pomegranate; it achieves incredible flavor thanks to two popular Mediterranean seasonings. Or Garlicky Spaghetti with Basil and Broiled Tomatoes, a fresh update on aglio e olio, the classic Italian pantry dinner. To make this book even more helpful, we included nutritional information for recipes, and list the gluten-free, vegan, and vegetarian options. So open Dinner Illustrated on any busy weeknight and expand your repertoire of dinner standbys (and pocket the money you'd spend on meal kits or takeout).

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, The Flavor Thesaurus--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed The Flavor Thesaurus, she detected the basic rubrics that underpinned most recipes. Lateral Cooking offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between donning your apron and settling back in a comfortable chair.

Tiramisù e chantilly. Viaggio goloso nel mondo dei dolci cremosiLe dolci tentazioniViaggio goloso nella pasticceria sana e buonaBur

150 Recipes and Stories About the Food You Love

Dentists

New York a la Cart

A Pretty Little Liars Novel

Recipes and Stories from the Big Apple's Best Food Trucks

Style Tips From a True Parisian Woman

Brazilian Food

From one of Italy's most legendary restaurants, a must-have cookbook for lovers of fine Italian cuisine. Founded in 1966 by Vittorio Cerea, Da Vittorio is today one of the best restaurants in Italy. The first-ever cookbook from the Michelin three-star institution, this volume presents fifty never-before-published recipes adapted for discerning home cooks. Located in the foothills between Milan and Bergamo, Da Vittorio's renown lies in its artful seafood dishes and locally sourced ingredients. A blend of Italian tradition and culinary creativity, the recipes are once sophisticated and authentic, innovative and classic. From paccheri pasta with three different types of tomatoes and a fritto misto of fish and vegetables, to a chocolate cake, the recipes featured in this volume are accompanied by mouthwatering photographs and insightful anecdotes from the Cerea family.

Shares recipes for meat, cheese, seafood, egg, vegetable, and fruit hors d'oeuvre, cocktail sandwiches, croquettes, turnovers, and tarts, and offers tips on serving them. Open wide! Dentists care for people's teeth. Give readers the inside scoop on what it's like to be a dentist. Readers will learn what dentists do, the tools they use, and the day-to-day of a dentist's job.

"This work covers the extensive and varied history of the island of Sicily from the pre-historic period to the present. Sicily is a microcosm of the whole of Western and Mediterranean history, a place where more than five thousand years of history can be seen in a concentrated and accessible area. There are vivid descriptions of the island's varied historic sites, from the remains of the Neolithic age; the dramatic ruins of the Greek temples and theaters; the Roman villas and amphitheaters; and more. Finally, the dramatic periods of the Norman conquest and the Risorgimento - the birth of the modern Italian nation - are described here in relation to the island's history, as are the events that led to Sicily's emergence into the modern world. The book includes two appendices comprising a timeline of the long and varied course of Sicilian history; and a travel itinerary covering the full extent of the island and noting the most important sites and sites described in each chapter."--BOOK JACKET.Title Summary field provided by Blackwell North America, Inc. All Rights Reserved

The

With a Biography of the Author

Le dolci tentazioni

Cook. Eat. Love.

Dinner Illustrated

Pride and Pudding

Gail's Artisan Bakery Cookbook

"Melissa Clark's recipes are as lively and diverse as ever, drawing on influences from Marrakech to Madrid to the Mississippi Delta. She has her finger on the pulse of how and what America likes to eat." -Tom Colicchio, author of *Craft of Cooking* "A Good Appetite," Melissa Clark's weekly feature in the New York Times Dining Section, is about dishes that are easy to cook and that speak to everyone, either stirring a memory or creating one. Now, Clark takes the same freewheeling yet well-informed approach that has won her countless fans and applies it to one hundred and fifty delicious, simply sophisticated recipes. Clark prefaces each recipe with the story of its creation-the missteps as well as the strokes of genius-to inspire improvisation in her readers. So when discussing her recipe for Crisp Chicken Schnitzel, she offers plenty of tried-and-true tips learned from an Austrian chef; and in My Mother's Lemon Pot Roast, she gives the same high-quality advice, but culled from her own family's kitchen. Memorable chapters reflect the way so many of us like to eat: Things with Cheese (think Baked Camembert with Walnut Crumble and Ginger Marmalade), The Farmers' Market and Me (Roasted Spiced Cauliflower and Almonds), It Tastes Like Chicken (Garlic and Thyme-Roasted Chicken with Crispy Drippings Croutons), and many more delectable but not overly complicated dishes. In addition, Clark writes with Laurie Colwin-esque warmth and humor about the relationship that we have with our favorite foods, about the satisfaction of cooking a meal where everyone wants seconds, and about the pleasures of eating. From stories of trips to France with her parents, growing up (where she and her sister were required to sit on unwieldy tuna Nicoise sandwiches to make them more manageable), to bribing a fellow customer for the last piece of dessert at the farmers' market, Melissa's stories will delight any reader who starts thinking about what's for dinner as soon as breakfast is cleared away. This is a cookbook to read, to savor, and most important, to cook delicious, rewarding meals from.

Happiness is Dessert Every Night![] Read this book for FREE on the Kindle Unlimited NOW! []Let's discover the book "50 Homemade Tiramisu Recipes" in the parts listed below: 50 Awesome Tiramisu Recipes Our experts have tested all the recipes in this book more than once to ensure sweet success each time. We aim for this book to be your ultimate resource material for dessert making, as well as your kitchen assistant, regardless if you're an eager newbie or a self-assured cook searching for new ideas and techniques."50 Homemade Tiramisu Recipes" has long been overdue. Over 10 years of publishing recipes for tarts, ice creams, cakes, cheesecakes, cookies, pies, and a lot more have enabled us to include plenty of dessert-making information and know-how in these pages. As what we promise on the cover, it's the cookbook for all things sweet and wonderful. Nothing beats a high-quality dessert in drawing attention, satisfying the palate, or making lasting memories. You can't ask for more in life than that.You also see more different types of recipes such as: Tiramisu Cheesecake French Toast Recipes Layer Cake Recipe White Chocolate Cookbook Crepes Recipes Trifle Recipes Fudge Cookbook [] DOWNLOAD FREE eBook (PDF) included FULL of ILLUSTRATIONS for EVERY RECIPES right after conclusion []I really hope that each book in the series will be always your best friend in your little kitchen.Let's live happily and make dessert every day!Enjoy the book,

"Good bread begins with just four honest ingredients: flour, water, salt and yeast. Nothing could be simpler and yet nothing is more gratifying." GAIL's Since opening the first GAIL's in 2005, the team behind London's most inviting artisan bakery has been on a mission to bring high-quality, handmade bread and delicious vibrant food to local communities. In this, their first, stunning cookbook, GAIL's take us through the day with inventive, fresh recipes. This abundant recipe book brings the spirit of GAIL's alive. It starts with the essential how-to's of mixing, kneading and shaping loaves before going on to offer over 100 varied savoury and sweet recipes inspired by the simplicity of cooking good bread and all the delicious mealtime possibilities around it. GAIL's will encourage you to try your hand at a basic foolproof bloomer, bake a satisfying sourdough, create morning muffins and pastries, bold salads, flavoursome pies, appetizing tarts and sandwiches, easy afternoon biscuits and cakes, and finally cook delicious savoury meals and desserts for supper. Simply divided into Baker's Essentials, Bread, Breakfast, Lunch, Tea and Supper, the GAIL's Cookbook includes: White poppy seed bloomer French dark sourdough Wholemeal loaf Focaccia Brioche plum and ginger pudding Buckwheat pancakes with caramelised apples and salted butter honey Pizza Bianca with violet artichokes and burrata Truffle, raclette and roast shallot toastie Teatime sandwiches Savoury scones & fruit scones Red quinoa and smokey aubergine yoghurt salad Baked sardines with sourdough crumbs and heritage tomato salad Fregola and chicken salad Baked bread and chicken soup Tuna Nicoise on toast Sourdough lasagna Root vegetable and Fontina bake Leek and goat's cheese picnic loaf Brown sourdough ice cream with raspberry Ecological community data. Spatial pattern analysis. Species-abundance relations. Species affinity. Community classification. Community ordination. Community interpretation.

Tradition in Evolution. The Art and Science in Pastry

Discovering the Secret to Tiramisu in 25 Recipes

The Flavors of Modernity

Food and the Novel

Recipes for India's Favorite Street Food: A Cookbook

Southern France from the Loire to the Spanish and Italian Frontiers Including Corsica

American Indian Wild Foods and Recipes

Abbandonate i sensi di colpa e preparatevi a soddisfare ogni dolce tentazione! Che male c'è a concedersi una cucchiata di tiramisù senza glutine o ad addentare una crostatina di farro e olio extravergine d'oliva senza latticini? In questo libro Luca Montersino mette a disposizione il suo sapere in oltre 60 ricette, da quelle originali ai classici intramontabili, rigorosamente preparati secondo la filosofia del "goloso di salute". Dopo un capitolo biografico in cui racconta la sua storia e la passione per questo mestiere, ecco la scuola di pasticceria vera e propria: le basi come il pan di Spagna, la pasta sfoglia, la frolla e i lievitati, e poi le creme e le meringhe, e gli ingredienti che spaziano al di là dei tradizionali farina-burro-uova. Luca vi svela inoltre i trucchi e i segreti per riuscire al meglio nelle vostre preparazioni. Grazie a questo prezioso libro illustrato anche chi soffre di allergie o intolleranze troverà delle valide soluzioni in cereali come kamut e quinoa, e chi è a dieta risolverà i problemi calorici utilizzando grassi vegetali, come l'olio di riso, e zuccheri, come il maltitolo o il fruttosio.

I love tiramisù. We pay tribute to the most well known dessert in the world. In this book we will introduce you to 30 recipes that are simple, yet impressive, that you can make for yourself or for company. We tried to make the recipes using easily available ingredients. You'll find QR codes for every recipe that allow you to quickly save the shopping list on your device, as well as connect to our website where you'll find extra content including videos, variations on recipes and more! And, now on to a great time!

Dedicated to all women who recognize Frenchwomen as genuine style models, this book is an appealing, pocket-size guide to French style and glamour, with 100 practical and concrete tips and delightful photos and sketches. Seven years after the success of the style guide Parisian Chic by Inès de la Fressange, Sophie the Parisian offers a fresher, wider, and more varied guide to French style. The Parisian woman is considered a female role model by definition: classical in taste, but independent and dynamic; elegant and sophisticated at times, feminine and seductive, but not vulgar; attentive to what she wears and taking care of her body, but without excessive vanity; and who has sophisticated and original but simple taste. Food lover and partygoer, she focuses on the quality of food rather than on her shape. Fond of natural beauty, and without plastic surgery, she doesn't try to hide the signs of aging, which she wears with pride. Sophie the Parisian doesn't take herself too seriously and uses a well-balanced mix of charm, great taste, and irony--three typical traits of the modern Frenchwoman--to cover topics ranging from fashion to the well-being of the body, from looks to health, from cooking to decoration: everything that makes the French joie de vivre a role-model lifestyle worldwide.

This cookbook will help you plan your Christmas festivities to the very last culinary detail, acting as an invaluable Christmas organiser from reminding you to make your Christmas pudding and chutneys in November to giving you a crucial countdown for the last 36 hours.

The Geometry of Pasta

Magic Cakes

Viaggio goloso nella pasticceria sana e buona

Sicily

Zumbo

Handbook for Travellers

Dosa Kitchen

Little has been written about the potato's Italian history. This book examines the important role it has played in Italy's social, cultural and economic history.

Dosas, a popular Indian street food, are thin, rice- and lentil-based pancakes that can be stuffed with or dipped into a variety of flavorful fillings. Dosa Kitchen shows you how to make this favorite comfort food at home with a master batter, plus 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Dosas are endlessly adaptable to all tastes and dietary restrictions: naturally fermented and gluten-free, they are easy to make vegetarian, vegan, and dairy-free as well. With dishes featuring traditional Indian flavors, like Masala Dosa and Pork Vindaloo Dosa, as well as creative twists, like the Dosa Dog and the Cream Cheese, Lox, and Caper Dosa Wrap, any kitchen can become Dosa Kitchen!

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

Noah and Rae Bernamoff, owners of the New York City restaurant Mile End, celebrate the craft of new Jewish cooking with more than 100 soul-satisfying recipes and gorgeous photographs. When Noah and Rae opened Mile End, their tiny Brooklyn restaurant, they had a mission: to share the classic Jewish comfort food of their childhood. Using their grandmothers' recipes as a starting point, they updated traditional dishes and elevated them with fresh ingredients and from-scratch cooking techniques. In The Mile End Cookbook, the Bernamoffs share warm memories of cooking with their families and the traditions and holidays that inspire recipes like blintzes with seasonal fruit compote; chicken salad whose secret ingredient is fresh gribenes; veal schnitzel kicked up with pickled green tomatoes and preserved lemons; tsimis that's never mushy; and cinnamon buns made with challah dough. Noah and Rae also celebrate homemade delicatessen staples and share their recipes and methods for pickling, preserving, and smoking just about anything. For every occasion, mood, and meal, these are recipes that any home cook can make, including: SMOKED AND CURED MEAT AND FISH: brisket, salami, turkey, lamb bacon, lox, mackerel PICKLES, GARNISHES, FILLINGS, AND CONDIMENTS: sour pickles, pickled fennel, horseradish cream, chicken con fi t, sauerkraut, and soup mandel SUMPTUOUS SWEETS AND BREADS: rugelach, jelly- fi lled doughnuts, fl ourless chocolate cake, honey cake, cheesecake, challah, rye ALL THE CLASSICS: the ultimate chicken soup, ge fi lte fi sh, corned beef sandwich, latkes, knishes With tips and lore from Jewish and culinary mavens, such as Joan Nathan and Niki Russ Federman of Russ & Daughters, plus holiday menus, Jewish cooking has never been so inspiring.

Statistical Ecology

Ciao, Tiramisu!

Redefining Jewish Comfort Food from Hash to Hamantaschen

The Discourses and Letters of Louis Cornaro on a Sober and Temperate Life

The Talisman Italian Cook Book

An Ethnography of (In)vulnerability

Three Cakes in One!

**Former best friends Emily, Aria, Hanna, and Spencer continue to live in fear as they struggle to keep hidden even more secrets and someone new begins stalking them via their cell phones.**

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

**When Fearne's not making us laugh onscreen or keeping us company on the radio, you'll find her in the kitchen cooking up a storm. Easy, healthy recipes that are fun to make and delicious to eat - these are the recipes Fearne loves and has become famous for. Recipes she can't wait to share with you, too. With chapters covering fresh and delicious breakfasts to start your day well; simple, sumptuous lunches to enjoy at home and on the run; and comforting dinners that show you how to eat the rainbow, Cook. Eat. Love provides over 100 recipes that will have you eating happily and healthily at every meal time. A pescatarian herself who cooks meat for her family, Fearne includes recipes that can cater for both and be packed with goodness either way. You'll also find plenty of ideas for elevenses, afternoon treats, baked goods and desserts that use plenty of natural ingredients to make those sweet treats guilt-free and just as satisfying. From Thai Coconut Soup to Quick and Healthy Pizzas; Roast Chicken Cashew and Chilli salad to Salted Caramel Chocolate Slice and Beetroot Cupcakes, Cook. Eat. Love is guaranteed to bring joy to your kitchen and beyond.**

**Tiramisu Amore Mio**

**Killer**

**Affective Health and Masculinities in South Africa**

**Recipes from the Legendary Italian Restaurant**

**Da Vittorio**

**From The Tiramisu Cookbook To The Table**