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Dumplings and Noodles - Pippa Middlehurst 2020-08-20

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

Visualization in Science Education - John K. Gilbert 2006-03-30

This book addresses key issues concerning visualization in the teaching and learning of science at any level in educational systems. It is the first book specifically on visualization in science education. The book draws on the insights from cognitive psychology, science, and education, by experts from five countries. It unites these with the practice of science education, particularly the ever-increasing use of computer-managed modelling packages.

Ἡδυπάθεια - Arcestratos of Arcestratos of Gela 2000

Arcestratos 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.

The Art of Cooking - Maestro Martino of Como 2005-01-03

Maestro Martino of Como has been called the first celebrity chef, and his extraordinary treatise on Renaissance cookery, *The Art of Cooking*, is the first known culinary guide to specify ingredients, cooking times and techniques, utensils, and amounts. This vibrant document is also essential to understanding the forms of conviviality developed in Central Italy during the Renaissance, as well as their sociopolitical implications. In addition to the original text, this first complete English translation of the work includes a historical essay by Luigi Ballerini and fifty modernized recipes by acclaimed Italian chef Stefania Barzini. *The Art of Cooking*, unlike the culinary manuals of the time, is a true gastronomic lexicon, surprisingly like a modern cookbook in identifying the quantity and kinds of ingredients in each dish, the proper procedure for cooking them, and the time required, as well as including many of the secrets of a culinary expert. In his lively introduction, Luigi Ballerini places Maestro Martino in the complicated context of his time and place and guides the reader through the complexities of Italian and papal politics. Stefania Barzini's modernized recipes that follow the text bring the tastes of the original dishes into line with modern tastes. Her knowledgeable explanations of how she has adapted the recipes to the contemporary palate are models of their kind and will inspire readers to recreate these classic dishes in their own kitchens. Jeremy Parzen's translation is the first to gather the entire corpus of Martino's legacy.

Modern Classics - Donna Hay 2002

Renowned for recipes that make food look gorgeous and taste great yet require minimal effort, Donna Hay's cookbooks have become international successes. "Modern Classics" is no different. Chapters, including soups, salads, pastas, and pies, begin with a "basic" recipe. Step-by-step photos allow cooks to create increasingly sophisticated variations from this starter recipe.

History of Artificial Cold, Scientific, Technological and Cultural Issues - Kostas Gavroglu 2013-11-19

The history of artificial cold has been a rather intriguing interdisciplinary subject (physics, chemistry, technology, sociology, economics, anthropology, consumer studies) which despite some excellent monographs and research papers, has not been systematically exploited. It is a subject with all kinds of scientific, technological as well as cultural dimensions. For example, the common home refrigerator has brought about unimaginably deep changes to our everyday lives changing drastically eating habits and shopping mentalities. From the end of the 19th century to the beginning of the 21st, issues related to the production and exploitation of artificial cold have never stopped to provide us with an incredibly interesting set of phenomena, novel theoretical explanations, amazing possibilities concerning technological applications and all encompassing cultural repercussions. The discovery of the unexpected and "bizarre" phenomena of superconductivity and superfluidity, the necessity to incorporate macroscopic quantum phenomena to the framework of quantum mechanics, the discovery of Bose-Einstein condensation and high temperature superconductivity, the use of superconducting magnets for high energy particle accelerators, the construction of new computer hardware, the extensive applications of cryomedicine, and the multi billion industry of frozen foods, are some of the more dramatic instances in the history of artificial cold.

Cook. Eat. Love. - Fearne Cotton 2017-06-01

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.

Salt is Essential - Shaun Hill 2018-08-23

Food needs salt. The quantity is a matter of personal taste but some presence is essential and little is more disappointing from the eating perspective than a plate of food that looks fabulous and tastes of very little. It shows the cook's priorities are all wrong, that too much television cookery has been watched and not enough tasting and enjoyment indulged in.' So says Shaun Hill, who in this engaging exploration of his 50 years as a chef, brings his wealth of experience to the table, sharing what he has learnt so that the home cook can create truly remarkable dishes. Never one to shy away from controversy, he

covers everything from why local and seasonal are not necessarily indicators of quality, to why soy beans are best left for cattle feed and Budapest is paradise for the greedy. The recipes range from Warm Rock Oysters with Spring Onion Butter Sauce to Pork in Shirtsleeves and Buttermilk Pudding with Cardamom. And although his commentary is undeniably witty, it's Shaun's knowledge and expert guidance that makes this book an invaluable tome for anyone who takes their food (but not themselves) seriously. 'This is a book you need to own; a lifetime's hard work in the kitchen distilled into sensible brevity. Shaun is a friend and a great cook.' Rick Stein

200 Super Soups - Sara Lewis 2016-05-03

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

The Shadow Year - Hannah Richell 2014-05-06

From the internationally bestselling author of *The House of Tides*, a psychologically gripping novel about a group of college graduates who decide to live off the grid--and the consequences for their lives. Still grieving the death of her prematurely delivered infant, Lila finds a welcome distraction in renovating a country house she's recently inherited. Surrounded by blueprints and plaster dust, though, she finds herself drawn into the story of a group of idealistic university grads from thirty years before, who'd thrown off the shackles of bourgeois city life to claim the cottage and rely only on each other on the land. But utopia-building can be fraught with unexpected peril, and when the fate of the group is left eerily unclear, Lila turns her attention to untangling a web of secrets to uncover the shocking truth of what happened that fateful year, in order to come to terms with her own loss and build a new future for herself. Suspenseful and moving, with a deep secret at its heart, *The Shadow Year* is Hannah Richell's breakout book.

Delia's Happy Christmas - Delia Smith 2009

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.

ScandiKitchen: Fika and Hygge - Bronte Aurell 2018-07-11

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

Tea Fit for a Queen - Historic Royal Palaces Enterprises Limited 2014-06-26

Filled with recipes that have stood the test of time as well as fascinating anecdotes and tales, *Tea Fit for a Queen* reveals how the tradition of afternoon tea started in royal Britain. Over 40 charming recipes include everything from delicate finger sandwiches to Victoria sponge cake, Chelsea Buns and a Champagne Cocktail. In these pages learn about the infamous royals and their connection to the history of tea; why jam pennies were Queen Elizabeth II's favourite tea time treat and how mead cake came to be served during Henry VIII's reign. Discover what cake William and Catherine selected for their wedding and hear why orange-scented scones became a royal tradition at Kensington Palace. *Tea Fit for a Queen* presents a taste of palace etiquette to take home.

A Matter of Taste - Peta Mathias 2008

This season's fashions are good enough to eat; in fact they are entirely edible. In *A MATTER OF TASTE* Fulvio Bonavia fuses haute couture with cuisine with results that are guaranteed to tantalize fashionistas and foodies alike. Step out in style in a pair of corn espadrilles. A tagliatelle belt makes for a delicious main course, but should always be worn al dente. Later, for dessert, you can dine on fruit-paste bangles and a cheese necklace, then dance the night away in a pair of aubergine slippers. Accompanying Fulvio's images is a delightful culinary text by New Zealand's 'queen of food', writer Peta Mathias, ensuring that each item is worn with delectable style. May you never go hungry, or naked, again...

A Winter Walk - Henry David Thoreau 2018-07

A Winter Walk Henry David Thoreau New England transcendentalist Henry David Thoreau's 1843 essay "A Winter Walk" is a loving celebration of winter and walking. Thoreau vividly renders the winter

season, writing of its sparkling beauty, its purity, and its stillness, and perfectly describing the warmth, coziness, and cheer to be found back at the home hearth. This short work is part of Applewood's "American Roots," series, tactile mementos of American passions by some of America's most famous writers. We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.

One Pot Vegan - Roxy Pope 2020-07-23

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

_____ PRAISE FOR SO VEGAN: 'Faff-free, delicious recipes' Times 'Masterminds' Plant Based News

Pan'ino, the (reduced Price) - Maria Teresa Marco 2021-06-10

- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations What could be more simple than a pan'ino? Take some bread and butter, slice it through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows for speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not as a shortcut, but as an instrument for telling stories, creating layers of tales right there between the bread and its butter. Because even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the raw foods he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random object; savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not dried; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours that can thrill in just one bite.

Biodiversity of Vegetable Crops, A Living Heritage - Massimiliano Renna 2019-04-09

Intensive agriculture has generally resulted in higher productivity, but also in a trend towards decreasing levels of agro-biodiversity, which represents a key point in ensuring the adaptability and resilience of agro-ecosystems in the global challenge to produce more and better food in a sustainable way. The biodiversity of vegetable crops includes genetic diversity—both as species diversity (interspecific diversity) and as a diversity of genes within a species (intraspecific diversity) with regard to the vegetable varieties grown—and the diversity of agro-ecosystems (agro-biodiversity). The purpose of this Special Issue is to publish high-

quality research papers addressing recent progress and perspectives on different aspects related to the biodiversity of vegetable crops. Original, high-quality contributions that have not yet been published, or that are not currently under review by other journals have been sought. The papers in this Special Issue cover a broad range of aspects and report recent research results regarding agro-biodiversity, which continues to be of significant relevance for both genetic and agricultural applications. All contributions are of significant relevance and could stimulate further research in this area.

Cuoco Napoletano - Terence Scully 2000

Feasting as a window into medieval Italian culture

Bowls & Broths - Pippa Middlehurst 2021-09-02

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

The Land of Hunger - Piero Camporesi 1996

In this highly original book, Camporesi explores the two worlds of feast and famine in early modern Europe. Camporesi brings together a mosaic of images from Italian folklore: phantasmagoric processions of giants, pigs, vagabonds, down-trodden rogues, charlatans and beggars in rags. He reconstructs a world inhabited by the strange forces of peasant culture, and describes the various rituals - carnivals, festivities, competitions and funerals - in which food played a central role. Camporesi's description alternates between the lives of the "haves" and the "have-nots". He moves from the starving underworld of "criminalized poverty", where people were forced to develop the art of living at the expense of others simply in order to survive, to the gastronomic culture of the well-fed, with their excessive eating habits, oily foods and colourful table manners. "The Land of Hunger" is a graphic and engaging journey into the folk culture of early modern Europe. It will consolidate Camporesi's reputation as one of the most original and imaginative historians of our time.

The Table - Alexander Filippini 1890

Italian Identity in the Kitchen, or, Food and the Nation - Massimo Montanari 2013-07-16

How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

Idris - Anita Nair 2014-01-15

The year is 1659. Idris, a Somalian trader, is in Kerala to attend the Mamangam festivities. By a strange twist of fate, he meets his nine years old son whose existence he had been unaware of. In an attempt to keep his son close to him, he embarks with him on a voyage that ends in the diamond mines of Golconda. Packed with passion, adventure and fascinating aspects of life in the seventeenth century in southern India, *Idris* is a page-turner that will intrigue and excite readers everywhere.

The Talisman Italian Cook Book - Ada Boni 1976

The Flavors of Modernity - Gian-Paolo Biasin 2017-03-14

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.

The - Lynne Rossetto Kasper 1999-10-06

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

Libro de Arte Coquinaria - Maestro Martino 2005

Southern France from the Loire to the Spanish and Italian Frontiers Including Corsica - Karl Baedeker 1891

Science in the Kitchen and the Art of Eating Well - Pellegrino Artusi 2003-12-27

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

Pride and Pudding - Regula Ysewijn 2016-02-24

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.

Morgante - Luigi Pulci 2000

A classic picaresque epic detailing the thrilling exploits of Orlando, *Morgante* is a tale of war and of the calamities that befall the romantic hero, his fellow knights, and their sovereign, Charlemagne. After encountering the fierce *Morgante*, Orlando converts the giant, who then becomes his squire and trusted companion. This annotated English translation will lead to a new appreciation of Luigi Pulci's singular epic masterpiece and contribute to a reassessment of the author's influence

on modern English literature.

Lateral Cooking - Niki Segnit 2019-11-05

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.

Chefs' Fridges - Carrie Solomon 2020-05-19

"Anyone with even the vaguest interest in food (or other people's houses generally) should order Carrie Solomon and Adrian Moore's newly released *Chefs' Fridges*."—*British Vogue* "If you've ever wondered what your favorite chef eats at home, now's your chance to find out. *Chefs' Fridges* hops all over the continents of North America and Europe, peeking inside the home fridges of Nancy Silverton, Hugh Acheson, Enrique Olvera, José Andrés, Jessica Koslow, and more acclaimed chefs."—*Food & Wine* Find out what's in some of the world's most esteemed chef's kitchens with this fascinating compendium that showcases more than thirty-five of today's masters, including José Andrés, Christina Tosi, Alice Waters, Daniel Boulud, Nancy Silverton, Wylie Dufresne, Jean-Georges Vongerichten, Ludo Lefebvre, and Carla Hall—in up-close profiles and gorgeous color photos, plus two recipes for the dishes they like to cook at home. For authors Carrie Solomon and Adrian Moore, and demonstrably, to the rest of the world, chefs are intriguing creatures. Their creations shape our culture and become an indelible part of our experience. They make food delicious beyond our wildest dreams. But what happens when the chef whites come off and they head home? Filled with exclusive photographs and interviews granted especially for this book, *Chefs' Fridges* is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-bleed spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andrés, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David

McMillan, Enrique Olvera, Ivan Orkin, Paco Perez, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

Modern Mezze - Anissa Helou 2008-05-01

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

Good Food: Slow Cooker Favourites - Good Food Guides 2011-08-25

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

Under the Jaguar Sun - Italo Calvino 1988

Three tales, each dominated by one of three senses, present a married couple touring Mexico, a tyrant made prisoner of contradictory messages, and a fashionable Parisian and a drugged rock musician impassioned by scents

A Time for Peace - Mikhail Sergeevich Gorbachev 1985

Gathers statements, speeches, interviews, conversations, letters, and messages by the current leader of the Soviet Union

Ramen Obsession - Naomi Iatome-Yun 2019-10-29

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

The Year 3000 - Paolo Mantegazza 2010-11-01

First published in 1897, *The Year 3000* is the most daring and original work of fiction by the prominent Italian anthropologist Paolo Mantegazza. A futuristic utopian novel, the book follows two young lovers who, as they travel from Rome to the capital of the United Planetary States to celebrate their "mating union," encounter the marvels of cultural and scientific advances along the way. Intriguing in itself, *The Year 3000* is also remarkable for both its vision of the future (predicting an astonishing array of phenomena from airplanes, artificial intelligence, CAT scans, and credit cards to controversies surrounding divorce, abortion, and euthanasia) and the window it opens on fin de siècle Europe. Published here for the first time in English, this richly annotated edition features an invaluable introductory essay that interprets the intertextual and intercultural connections within and beyond Mantegazza's work. For its critical contribution to early science fiction and for its insights into the hopes, fears, and clash of values in the Western world of both Mantegazza's time and our own, this book belongs among the visionary giants of speculative literature.