

Get Free Sushi Che Passione 500 Ricette Per Preparare Sushi Sashimi E Altre Specialit Giapponesi

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YU RISHI

Delve inside the myriad landscapes of Japan with this stunning collection of photographs and discover the nation's extraordinary diversity of places, people and experiences - from moments in awe-inspiring cities to quiet escapes in remote, exotic corners.

Try me . . . test me . . . taste me . . . Joanne Harris's *Chocolat* trilogy has tantalized readers with its sensuous descriptions of chocolate since it was first published. Now, to celebrate the much-loved story of Vianne Rocher's deliciously decadent chocolaterie, Joanne Harris and Fran Warde have created the ultimate book of chocolate lore and recipes from around the world, bringing a touch of magic to your kitchen.

500 ricette per preparare sushi, sashimi e altre specialità giapponesi Vai pazzo per il sushi ma pensi che sia troppo difficile da fare in casa? Niente di più sbagliato! Basta seguire poche, semplici istruzioni per imparare le preparazioni tradizionali e le tecniche base e padroneggiare l'antica arte del sushi. Questa guida è arricchita da puntuali e dettagliate fotografie che descrivono le operazioni da compiere passo dopo passo, utilissime per iniziare ad acquisire l'abilità necessaria per tagliare alla perfezione il sashimi, creare dei roll geometrici e molto, molto altro. Non mancano i consigli per scegliere il pesce e i frutti di mare più adatti, i suggerimenti sui coltelli e gli altri utensili da adoperare e tante ispirazioni per presentare i tuoi capolavori nella maniera più irresistibile. Scopri come dare gusto e forma alla tua passione per il sushi! Jeffrey Elliot laureato al Culinary Institute of America. È presidente di Culinary Relations, un'azienda di marketing e comunicazione che opera nel settore alberghiero e della ristorazione. Robby Cook è il sushi chef del più rinomato ristorante giapponese di New York.

Una visita tutta natura e templi in Giappone? Sentite una fortissima attrazione per l'Impero del Sol Levante? Avete voglia di fare una visita al di fuori dai sentieri battuti? Allora partite per Nara e la sua regione, un territorio che vi incanterà. Niente di meglio per cambiare aria che vedere i daini sacri gironzolare tra i turisti nel mezzo ai torii color rosso arancio, no? Ecco qualcosa che vi darà un'altra opinione sui giapponesi, di solito così bravi, così organizzati e talmente rigorosi! Siamo Cristina e Olivier Rebière. Viaggiamo per il mondo da quando siamo studenti e abbiamo finora visitato più di 50 paesi. Amiamo trovare soluzioni per viaggi convenienti e per ottimizzare il nostro budget, per scoprire tesori nascosti durante il nostro soggiorno, proprio come voi! Prepara e vivi le vacanze ... diversamente! Infatti, in questa innovativa eGuide Experience Voyage, che è un integratore vitaminico alle guide turistiche classiche, condividiamo con voi la nostra passione per i viaggi e la nostra scoperta di Nara e di Yamatokoriyama, queste bellissime città che vi aiuteranno a conoscere e ad apprezzare il Giappone :-). Quindi, se non sapete dove trascorrere le vostre prossime vacanze, perché non sfogliare questa guida? Con questa eGuide interattiva, usa il tuo tablet o smartphone senza una connessione Internet e sfoglia tutte le informazioni scegliendo tra i 3 metodi disponibili: Per sito: utilizza un display geografico "classico" con mappe ad alta risoluzione Per foto: scegli una delle centinaia di foto e "salta" nella sezione corrispondente Per affinità o interesse: seleziona una delle icone tematiche e ottieni un elenco dei siti corrispondenti! Cosa otterrai con questa guida elettronica di viaggio? + di 30 foto 2 sezioni turistiche Diverse proposte di itinerari per ottimizzare la vostra visita a Kyoto e vedere quante più cose possibile, a seconda dei vostri desideri e del vostro tempo mappe pre-caricate budget ridotto speciale viaggio testato e convalidato una sezione di gastronomia per cucinare a casa le buone ricette locali un piccolo lessico per poter comunicare Bene, ora basta chiacchiere. Che l'avventura abbia inizio! Cordiali saluti, Cristina & Olivier Rebière

Lawson introduces Japanese flavours and basic cooking methods into Western style cooking. The result is a book full of simply flavoured food that is fresh, light and interesting.

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 gift into something sublime. The Geometry of Pasta pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's stunning 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. Praise for The Geometry of Pasta: 'Really delicious, authentic pasta recipes' Jamie Oliver 'The most delicious foodie publication of the year' GQ 'A maddeningly lovely book' Stephen Bayley

A must-have for every 21st-century foodie, this book gathers the best infographics of all things eating, drinking, and cooking. Whether it's the secrets of sashimi or stress-free party planning, this is gastro-guidance at its most visually appealing and expert, solving kitchen conundrums in simple and memorable graphics, while exploring visual...

Winner of the 2018 Anthony Award for Best First Novel Winner of the 2017 Agatha Award for Best First Novel Also a Lefty Award Winner and a Barry Award-Nominated Title The Surprise Hit of the Season! Actress Dayna Anderson's Deadly New Role: Homicide Detective Dayna Anderson doesn't set out to solve a murder. All the semifamous, mega-broke actress wants is to help her parents keep their house. So after witnessing a deadly hit-and-run, she pursues the fifteen grand reward. But Dayna soon finds herself doing a full-on investigation, wanting more than just money—she wants justice for the victim. She chases down leads at paparazzi hot spots, celeb homes, and movie premieres, loving every second of it—until someone tries to kill her. And there are no second takes in real life. Praise: "[A] winning first novel and series launch...Garrett writes with humor and insight about the Hollywood scene. Readers will look forward to Day's further adventures."—Publishers Weekly (starred review) "A smart, sassy debut, introducing an appealing protagonist with amusing friends."—Library Journal (starred review) and Debut of the Month "Veteran TV writer Garrett uses her Cold Case experience to inform her debut, which sets up more than one charming character and isn't afraid to go cynical on all things LA."—Kirkus Reviews "Funny, lively characters populate this new Detective by Day series...this will be an entertaining entry into the amateur sleuth genre."—RT Book Reviews "Fun, smart, endearingly flawed, and impressively determined, Dayna Anderson is a heroine readers will fall in love with...I relished every unexpected twist and turn of this highly entertaining mystery!"—Kyra Davis, New York Times bestselling author

Stanco di comprare libri di cucina e non essere in grado di eseguire le ricette, perché gli ingredienti o gli utensili sono difficili da trovare? Allora, questo è il libro che fa per te! Una collezione di ricette

pratiche e gustose con ingredienti quotidiani! Da un blog al libro per permetterti di leggere le mie storie e le mie ricette ovunque tu voglia! Ricette: Crema Di Melanzane Ragù di maiale. Pane abbrustolito con gorgonzola e funghi champignon Gelatina di peperoncini Tocchetti di salamino Bruschetta al pomodoro. Pane all'aglio per una grigliata Pão de queijo Pizza fatta in casa Focaccia alle sardine Salsa per hot-dog fatta in casa Pastel de queijo Pastelão integral Galinha descabelada Sformato di zucchine Coscette di pollo Brasato Pasta con frattaglie di pollo Pollo croccante con salsa di spinaci Pesce al cartoccio Mousse di frutto della passione (maracujá) Torta al cioccolato Pavê di sonhos de valsa Petit Gâteau Brigadeiro di churros Torta di carote o cake pop di torta di carote

As its title suggests, this book captures the essence of Japanese life and culture in 100 words. From well-known concepts like zen, kawaii and anime to their lesser-known counterparts waiting to be discovered by the West, Japan in 100 Words covers it all. Readers will learn more about: Chochin—decorative lanterns seen everywhere from shrines and temples to izakaya Fugu—the very carefully prepared delicacy of poisonous blowfish J-pop—the now widely popular musical genre Karoshi—literally translated as "overwork death" Omiai—the Japanese version of an arranged marriage And much more! The beautiful full-color illustrations bring these ideas, places and objects to life—making it the perfect addition to any Japanophiles library or a fun and useful introductory guide for a first-time visitor to Japan.

The history, the techniques, the ingredients, the classical mixes, the original twists of the most famous bartenders: all the secrets of a cocktail that has become a legend.

An introduction to marketing concepts, strategies and practices with a balance of depth of coverage and ease of learning. Principles of Marketing keeps pace with a rapidly changing field, focussing on the ways brands create and capture consumer value. Practical content and linkage are at the heart of this edition. Real local and international examples bring ideas to life and new feature 'linking the concepts' helps students test and consolidate understanding as they go. The latest edition enhances understanding with a unique learning design including revised, integrative concept maps at the start of each chapter, end-of-chapter features summarising ideas and themes, a mix of mini and major case studies to illuminate concepts, and critical thinking exercises for applying skills.

The debut graphic novel from Thai-Italian illustrator Elisa Macellari, Papaya Salad tells the story of her great-uncle Sompong who found himself in Europe on military scholarship on the eve of World War II. A gentle and resolute man in love with books and languages, in search of his place in the world, Sompong chronicles his life during the war and falling for his wife, finding humor and joy even as the world changes irrevocably around him This Winner of the 2019 Autori di Immagini Silver Medal in the Comics category tells the human story of the War, from a perspective not typically seen. "An historical and emotional journey through my family and my roots that are grown between Europe and Asia. A personal narrative that needs to be shared and hopefully arouses empathy in the reader." -- Elisa Macellari

Recipes and stories to learn all about Japan's food culture. Recipes, anecdotes, histories and stories, maps, techniques, stylings, utensils, native ingredients -- this is a colorful invitation to discover the look and aromas and flavors of Japan. How to make sushi? What is the traditional method of making miso soup? How do you make a full Japanese meal? What are the most frequently cooked dishes in the izakaya? How do you garnish and pack a bento box? Here are the answers in a charmingly, and beautifully, illustrated paperback book. From how to use Japanese knives, chopsticks and cooking vessels, to familiar and unusual seafood (and seaweed!), Japanese vegetables, fruits and soy, the illustrations are clear, atmospheric and empowering. The text runs from ingredients and places to buy them, to simple dishes and whole meals. The design is really fun, and this is a handbook every cook will want to own -- or give to friends and family.

Despite being a universal experience, eating occurs with remarkable variety across time and place: not only do we not eat the same things, but the related technologies, rituals, and even the timing are in constant flux. This lively and innovative history paints a fresco of the Italian nation by looking at its storied relationship to food.

The first novel in a new western historical romance series that will take readers for the ride of their lives on the Oregon Trail. Alexandra Barratt has found the perfect man--it's a shame he thinks she's a boy... Fleeing from the murderous Grady brothers, Alexandra disguises herself as a boy and joins a frontier party heading West, with her brother and sister in tow. The wagon train is captained by the irresistible Luke Slater, who's never met a woman he couldn't charm. At first, Alex can't believe the way every woman in town falls at Luke's feet, including her suddenly flirtatious sister. But when she sees him naked in the bathtub, she finds herself swooning over him too. If only she could wash the muck of her face and show him who she really is. Unfortunately she has more pressing concerns... The Grady aren't about to let Alex, nor the small fortune she stole from them, slip through their fingers. Only by maintaining her ruse does she have a chance of protecting her family. But fate, it seems, is conspiring against her.

Whether you are cooking for one or twelve, Simply Ramen brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides. Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups—and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special mid-week family meal. Try your hand at: Indonesian Pork Ramen with Coconut Curry Soup Chicken Meatball Ramen Teriyaki Beef-Wrapped Asparagus Ramen California Ramen with crabmeat, avocado, and cucumber Spicy Tofu Ramen Crispy Greens Ramen with Swiss chard, kale, and Brussels sprouts With simple step-by-step instructions and mouthwatering photos, Simply Ramen will turn your kitchen into a ramen-ya for family and friends.

The gift of art, the gift of inspiration, the gift of joy. This dynamic illustrated book is brimming over with encouragement and wisdom and delivered with a fresh, modern twist. Pairing quotes with original graphic art that brings the words to life, Think Happy, Be Happy is a gallery of beauty and cheer inspired by the letterpress and screenprint art that's hot on Etsy and pinned and re-pinned by Pinterest's millions of fans. The artwork is by more than twenty popular illustrators and designers, who transform simple but smart mottoes—from the contemplative "Find beauty in rain" to the upbeat "I make my own sunshine!" to the empowering "Don't shush your inner voice. It's who you are" to the

joyful "Live every day like it's your birthday"—into bold and visually dynamic statements. This book is a delightful pick-me-up that can be read over and over again and bring comfort and affirmation every time. Paired randomly throughout is unexpected, complementary text—themed play-lists, top-ten lists, and simple recipes. Because what's better to lift the spirits than a Watermelon Mint Ice Pop?

This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.

Interest in Japanese food in North America has grown exponentially in the last fifteen years, moving well beyond sushi and sashimi. More and more people now appreciate the variety and complex tastes and textures of Japanese food, as well as its emphasis on fresh, seasonal ingredients, and presentation. Words like "dashi" and "umami" are part of our vocabulary. Along with this interest has come an abundance of Japanese cookbooks, most often with a focus on ease of preparation, and recipes that accommodate local tastes and ingredients. However, professional chefs, who are increasingly acknowledging the influence of Japanese cooking on their own work, are looking for expert information about authentic, traditional Japanese cuisine. "The Complete Japanese Cuisine" series meets this demand. INTRODUCTION TO JAPANESE CUISINE is the first in this definitive multi-volume series. Created by the renowned Japanese Culinary Academy, an organization dedicated to advancing Japanese cuisine throughout the world, the series is authoritative, comprehensive, and wide-ranging in scope. The writing, design, and photography of each volume meet the highest standards. And although the books are targeted primarily to a professional readership, serious amateur chefs will also find them to be an invaluable resource. The INTRODUCTION offers an overview and all the fundamentals needed to understand the cuisine and its cultural context. Main chapters include Nature and Climate, History and Development, Artistic Awareness, The Essentials, and Dishes for Seasonal Festivals. Here too are discussions of the health benefits of Japanese food; making dashi and other basics like sushi rice; recipes for the dishes featured earlier in the book; and useful tools like a glossary and a conversion chart for measurements.

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.

Ranging from the Tokugawa period to the present day, this text provides a concise and fascinating introduction to the social, cultural and political history of modern Japan. Tipton covers political and economic developments and shows how they relate to social themes and developments. Her survey covers traditional political history as well as areas growing in interest: gender issues, labor conditions and ethnic minorities.

Eat pasta, enjoy wine and lose weight! The Mamma Mia! Diet brings the health benefits of a Mediterranean-style program with Italian flair and flavor. It is authentic, effective, delicious and fun. The Mamma Mia! Diet is more than just a meal plan—it's a complete lifestyle guide. Based on an improved version of the classic Mediterranean diet, the Mamma Mia! Diet provides you with modernized versions of healthy Italian dishes to help you lose weight while still feeling full and satisfied. The more doctors test it, the more they find that eating Mediterranean is the absolute best way to lose weight. Based on the cooking and eating style of Italy, the Mamma Mia! plan features olive oil, fruits and vegetables, nuts, legumes, fish and poultry, whole grains and, yes, wine! With The Mamma Mia! Diet, you'll enjoy:

- Better health and improved longevity
- Higher energy levels and improved fitness
- More variety than any other diet
- Fundamental nutrition grounded in tradition and science
- Incredible dishes packed with nutrition and authentic Italian flavor
- A diet that nourishes you and your family, all in one Food can be more than just delicious. Food is medicine for the body, mind, and soul, and with The Mamma Mia! Diet, you can make the most out of what you eat, all while experiencing an Italian-style atmosphere—and satisfying an Italian-style appetite! The Mamma Mia! Diet is the modern Italian diet program that lets you enjoy the best of what Italian fare has to offer—absolutely guilt-free! Benefits of The Mamma Mia! Diet include weight loss, diabetes management, cardiovascular health and longevity. The Italian expression "Mamma mia!" denotes surprise such as "Mamma mia! I am eating good food, drinking wine, losing weight and feeling great!" The Mamma Mia! Diet shows that this is possible.
- DOCTOR RECOMMENDED. Based on the time-tested Mediterranean diet, combined with a modern twist, The Mamma Mia! Diet gives you everything you need to make lasting lifestyle choices leading to better health, higher energy levels, and increased longevity.
- ENJOY WHAT YOU EAT. Each meal is specifically crafted with three guiding principles in mind: achieving maximum nutritious value, maintaining the authentic taste of real Italian cuisine, and providing satisfying, filling portions that will leave you feeling energized all day long.
- EASY-TO-FOLLOW. Every meal featured in The Mamma Mia! Diet can be made quickly and easily using commonly found foods, requiring no special skills. Based on the well-tested, tried and true Mediterranean diet, with Italian flavor and foods, The Mamma Mia! Diet is a healthy weight loss diet everyone can enjoy!

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

Whether you are planning a romantic Italian getaway, packing a knapsack for your junior year abroad, or just want to engage your Italian business associate in everyday conversation, Italian Made Simple is the perfect book for any self-learner. Void of all the non-essentials and refreshingly easy to understand, Italian Made Simple includes:

- * basics of grammar
- * vocabulary building exercises
- * pronunciation aids
- * common expressions
- * word puzzles and language games
- * contemporary reading selections
- * Italian culture and history
- * economic information
- * Italian-English and English-Italian dictionaries

Complete with drills, exercises, and answer keys for ample practice opportunities, Italian Made Simple will soon have you speaking Italian like a native.

Essentials of Marketing Communications 3rd edition gives students a concise overview of the strategic and tactical decision-making processes involved in marketing communications. It also links the current theories of marketing communications to consumer behaviour issues as well as explaining how marketing communications works in the real world. The text is ideal for those studying marketing communications for the first time.

"Serendipity, inference, and abduction present opportunities for solutions to the puzzles appealing to humans, mathematicians included. When successful, these intuitive semiotic leaps find pattern, even when the pattern may not be explained beyond the frame of the puzzle. In foregrounding abduction, Danesi and Bockarova refresh ancient queries about any distinctions between discovery and invention. The abductive process cannot be taught in a prescriptive fashion, as it resists reduction to the simpler linear logics of our ordinary pedagogies. The authors' semiotic perspective integrates recognized patterns of conceptual learning styles with the pervasive patterns in both living and inert realms, revealed through Fibonacci, Zipf, and fractals, and the cognitive power in diagrams, schemes, and graphs. The authors consider how it is that modeling seems to be tied to symbolism, metaphor, and optical processing. This volume will refresh practitioners from both pure and applied realms of mathematics, as well as other semioticians, pedagogues, and scholars generally."

-- Myrdene Anderson

Avete voglia di scoprire il Giappone eterno? Siete tra coloro che provano un fascino irresistibile per l'Impero del Sol Levante? O vi piacerebbe scoprire il Giappone durante un prossimo viaggio? Sono le stesse ragioni che ci hanno spinto ad andare verso questa gente, dalla storia e dalle tradizioni affascinanti. Kyoto è la porta di ingresso privilegiata che vi permetterà di capire e apprezzare i giapponesi. Fate anche un salto nella piccola città di Uji che ospita uno dei più grandiosi templi dell'arcipelago giapponese. Siamo Cristina e Olivier Rebière. Viaggiamo per il mondo da quando siamo studenti e abbiamo finora visitato più di 50 paesi. Amiamo trovare soluzioni per viaggi convenienti e per ottimizzare il nostro budget, per scoprire tesori nascosti durante il nostro soggiorno, proprio come voi! Siamo inoltre molto felici di offrirvi un corso UDEMY gratuito incluso nella vostra eGuide, con i nostri consigli e i trucchi per viaggiare senza spendere una fortuna. Prepara e vivi le vacanze ... diversamente! In definitiva, in questa innovativa eGuide Experience Voyage, che è un integratore vitaminico alle guide turistiche classiche, condividiamo con voi la nostra passione per i viaggi e la nostra scoperta di Kyoto e Uji, queste splendide città che vi aiuteranno a capire e ad amare il Giappone. :-) Quindi, se non sapete dove trascorrere le vostre prossime vacanze, perché non sfogliare questa guida? Con questa eGuide interattiva, usa il tuo tablet o smartphone senza una connessione Internet e sfoglia tutte le informazioni scegliendo tra i 3 metodi disponibili: Per sito: utilizza un display geografico "classico" con mappe ad alta risoluzione Per foto: scegli una delle centinaia di foto e "salta" nella sezione corrispondente Per affinità o interesse: seleziona una delle icone tematiche e ottieni un elenco dei siti corrispondenti! Cosa otterrai con questa guida elettronica di viaggio? + di 30 foto 2 sezioni turistiche Diverse proposte di itinerari per ottimizzare la vostra visita a Kyoto e vedere quante più cose possibile, a seconda dei vostri desideri e del vostro tempomappe pre-scaricate budget ridotto speciale viaggio testato e convalidato una sezione di gastronomia per cucinare a casa le buone ricette locali un piccolo lessico per poter comunicare Bene, ora basta chiacchiere. Che l'avventura abbia inizio! Cordiali saluti, Cristina & Olivier Rebière

From Italy's farm country to your table, Vittorio Assaf and Fabio Granato share secrets of regional Italian food in this mouthwatering collection of modern takes on traditional dishes. Serafina was conceived while Vittorio Assaf and Fabio Granato were lost at sea in a small sailboat. Managing violent weather and severe hunger, the two stranded friends vowed to open a restaurant serving the best pasta and pizza in the world if they were to survive their ordeal. In 1995, they fulfilled their promise by launching the highly acclaimed Serafina in New York City. Following its success, they have gone on to open restaurants around the world from Dubai to Japan. In Serafina, the cookbook, easy-to-follow steps bring to the table centuries of regional culinary history and local traditions, including knowledge that generations of farmers, fishermen, tomato growers, orchard planters, olive oil millers, bread bakers, and wine makers have devoted to their craft. Italian cooking centers on the appreciation of quality ingredients from both land and sea. Farm to table is the central tenet of Italian cooking and this translates to simple and immensely rewarding dishes. This is what Vittorio and Fabio have embraced with passion and joy. With more than 100 delicious takes on traditional recipes, this lavishly illustrated book is a must-have for home cooks interested in modern Italian recipes and curious to delve deeper into regional cuisine.

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...

500 Sushi provides the home chef with everything needed to make delicious, authentic sushi at home. Making these flavorful bites is easy with this exhaustive collection of recipes! Following the expert advice from the founder of Moshi Moshi Sushi, you will learn how to choose fresh fish and other ingredients and fuse them into delicious combinations. From toppings and fillings to seasonings and accompaniments, this book gives you the tips and knowledge you need to make this popular Japanese dish.

It had never been done before. Not in 2,000 years of Japanese recorded history had anyone followed the Cherry Blossom Front from one end of the country to the other. Nor had anyone hitchhiked the length of Japan. But, heady on sakura and sake, Will Ferguson bet he could do both. The resulting travelogue is one of the funniest and most illuminating books ever written about Japan. And, as Ferguson learns, it illustrates that to travel is better than to arrive.

The Aerocene project consists of a series of airborne sculptures that will achieve the longest emissions-free journey around the world becoming buoyant only by the heat of the Sun and infrared radiation from the surface of Earth.

Your words are amazing! This book is about your heart. The little bit inside of you that makes you, you! A very timely book about the power of words - and how we use them. Told through the eyes of Pip and Cat, this book beautifully demonstrates the importance of what we say - both positive and negative. Thoughtful, warm-hearted and completely non-preachy, this is a book that has already resonated with large numbers of children, whose teachers report a sea of change in the culture of their classroom after reading it. 'It's a great way to encourage discussion and to share the power of words' Parents in Touch 'A beautiful book that tells a strong story that spans all generations' - Donna J 'Truly beautiful and effective' - Jo E 'Possibly the most beautiful present I have ever received' - Lisa W A universal message, for a world that always needs a little more kindness by an exciting new tal-

ent in picture books, Kate Jane Neal.

Unlike other dry business books, this refreshing, straightforward guide from Logo Design Love author and international designer David Airey answers the questions all designers have when first starting out on their own. In fact, the book was inspired by the many questions David receives every day from the more than 600,000 designers who visit his three blogs (Logo Design Love, Identity Designed, and DavidAirey.com) each month. How do I find new clients? How much should I charge for my design work? When should I say no to a client? How do I handle difficult clients? What should I be

sure to include in my contracts? David's readers—a passionate and vocal group—regularly ask him these questions and many more on how to launch and run their own design careers. With this book, David finally answers their pressing questions with anecdotes, case studies, and sound advice garnered from his own experience as well as those of such well-known designers as Ivan Chermayeff, Jerry Kuyper, Maggie Macnab, Eric Karjaluoto, and Von Glitschka. Designers just starting out on their own will find this book invaluable in succeeding in today's hyper-networked, global economy.