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

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

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 abou Japan. And, as Ferguson learns, it illustrates that to travel is better than to arrive.

An enchanting and fascinating insight into Japanese landscape, culture, history and future. Originally written in Japanese, this passionate, vividly personal book draws on the author's experiences in Japan over thirty years. Alex Kerr brings to life the ritualized world of Kabuki, retraces his initiation into Tokyo's boardrooms during the heady Bubble Years, and tells the story of the hidden valley that became his home. But the book is not just a love letter. Haunted throughout by nostalgia for the Japan of old, Kerr's book is part paean to that great country and culture, part epitaph in the face of contemporary Japan's environmental and cultural destruction. Winner of Japan's 1994 Shincho Gakugei Literature Prize. Alex Kerr is an American writer, antiques collector and Japanologist. Lost Japan is his most famous work. He was the first foreigner to be awarded the Shincho Gakugei Literature Prize for the best work of non-fiction published in Japan.

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 risoluzionePer foto: scegli una delle centinaia di foto e "salta" nella sezione corrispondentePer 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 foto2 sezioni turisticheDiverse 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-scaricatebudget specialeviaggio testato e convalidatouna sezione di gastronomia per cucinare a casa le buone ricette localiun piccolo lessico per poter comunicare Bene, ora basta chiacchiere. Che l'avventura abbia inizio! Cordiali saluti, Cristina & Olivier Rebiere

Pasta Revolution. Pasta Conquers Haute Cuisine

Chinese Folktales

Sushi che passione!

Lost Japan

Directions for Cookery, in Its Various Branches

Hitchhiking Japan

Despite being a universal experience, eating occures 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.

Sushi che passione! 500 ricette per preparare sushi, sashimi e altre specialità giapponesiSushi che passione!Newton Compton Editori

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...

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.

Il Mondo

Think Happy, Be Happy

Food and Drink Infographics. a Visual Guide to Culinary Pleasures

Answers to the Most Frequently Asked Questions About Starting and Running a Successful Design Business

Science in the Kitchen and the Art of Eating Well

Sushi che passione! 500 ricette per preparare sushi, sashimi e altre specialità giapponesi

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 permetter à di capire e apprezzare i giapponesi. Fate anche un salto nella piccola citt à di Uji che ospita uno dei pi ù grandiosi templi dell'arcipelago giapponese. Siamo Cristina e Olivier Rebi è re. Viaggiamo per il mondo da quando siamo studenti e abbiamo finora visitato pi ù 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 offrirti 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 citt à che vi aiuteranno a capire e ad amare il Giappone. :-) Quindi, se non sapete dove trascorrere le vostre prossime vacanze, perch é 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 risoluzionePer foto: scegli una delle centinaia di foto e "salta" nella sezione corrispondentePer affinit à o interesse: seleziona una delle icone tematiche e ottieni un elenco dei siti corrispondenti!Cosa otterrai con questa guida elettronica di viaggio?+ di 30 foto2 sezioni turisticheDiverse proposte di itinerari per ottimizzare la vostra visita a Kyoto e vedere quante pi ù cose possibile, a seconda dei vostri desideri e del vostro tempomappe pre-scaricatebudget ridotto specialeviaggio testato e convalidatouna sezione di gastronomia per cucinare a casa le buone ricette localiun piccolo lessico per poter comunicare Bene, ora basta chiacchiere. Che l ' avventura abbia inizio! Cordiali saluti, Cristina & Olivier Rebiere

- 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.

We are all superstitious, even those who affirm the opposite. Superstition is natural, it resides in all of us: it represents the human answer to rare, singular, and mysterious phenomena. All that cannot be explained or resolved in a logical manner disturbs the human spirit, promoting many to devise remedies that, while irrational, can restore hope and security. It is fear, therefore, that generates, feeds, and preserves superstition. Not surprisingly, religion with its dogmas, natural phenomena with its mysteries, and life ' s cycle with its uncertainties, have always been a source of superstitious beliefs. Andrea Malossini ' s book – which collects over one thousand superstitious – reports, in an orderly manner, Italian superstitious beliefs along with a brief description of their origin and mening.The intent is to give the reader an idea of Italian superstitions, in a smooth and easy way, hoping, thanks to the suggestion in the titles, to arouse curiosity. This small book is therefore not necessarily devoted to superstitious people, but to all of those who, perhaps out of habit, want to know why, when they see an upside down piece of bread on the table, they turn it over, or why, not being happy to have spilled some oil, they also throw a handful of salt over their shoulder. Author A firmly convinced rationalist and agnostic, Andrea Malossini is not superstitious and does not believe in the absurd and irrational rites suggested by superstitions. Luckily, he was born on a Thursday, of an even year, of a non-leap year, and apprentice on a Wednesday, therefore, undoubtedly, born under the best omens. Maybe for this reason- and for his inexhaustible curiosity towards the things that appear to the many as strange, mysterious and incomprehensible- he has been studying, collecting and writing for many years on topics regarding superstition and witchcraft without the fear of being charmed by them. Among the very few superstitions that he grants himself- more to keep family-peace than anything else- there are the never upside-down bread on the table and never place the hat on the bed rules. On the subject of popular traditions he cooperated with several newspapers and periodicals. He was the author of the moon weekly almanac on the Sunday television program " Linea Verde " broadcasted on Rai Uno; today he is the author and voice of the weekly column " Lune e Cieli " broadcasted live on the Television station TeleSanterno-Odeon TV. He published over ten books for the publishing company Garzanti , A.Vallardi e Area51 Publishing, among which: " Manuale di stregoneria " (Witchcraft Manual), " Le ricette delle streghe " (Witches Recipes), " Breve storia delle streghe " Witches: a brief history), " Dizionario delle superstizioni italiane " (Dicionary of Italian superstitions), " Gli unti del Signore " (God ' s Anointed), " Dizionario dei Santi patroni " (Dictionary of Patron Saints).

This thoroughly updated second edition of Modern Japan provides a concise and fascinating introduction to the social, cultural and political history of modern Japan. Ranging from the Tokugawa period to the present day, the book charts the country's evolution into a modernized, economic and political world power. Dealing with a broad and stimulating range of topics in an engaging style that will appeal to university students and the general reader, this book weaves social and political developments and balances a micro with a macro approach, introducing details about everyday lives that shed light on the bigger picture of major historical changes. Its systematic attention to gender issues, minorities and popular culture distinguishes this history and contributes to a sense of the complexity and diversity of modern Japanese society. Completely up-to-date and including many new images and a timeline that charts important events, this highly accessible and comprehensive textbook is an essential resource for students, scholars and teachers of Japanese history, politics culture and society.

Introduction to Japanese Cuisine

The Little Book of Chocolat

The Secret Italian Way to Good Health - Eat Pasta, Enjoy Wine, & Lose Weight

An Illustrated Guide

Kyoto e Uji

Martha Stewart's Cooking School (Enhanced Edition)

500 Sushi provides the home chef with everything needed to make delicious, authentic sushi at home. Making these flavorsome 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.

A powerful and compelling story which explores one of the most difficult decisions we might ever have to make. One morning in October, William Harris is confronted by the shocking disappearance of the woman he loves. Julia Seymour has vanished without trace - from his life, from her daughter's and from her own. Her sudden departure seems to be both deliberate and final. But William is determined to find her. In the days that follow, he tries to piece together what might have driven her away. His search takes him to London, to India - and to Julia's life before he met her. In the process, William discovers secrets about Julia's past that challenge and disturb his view of all they shared together. Secrets that illuminate the present in ways he could never have expected. Praise for Catherine Dunne 'A real touch of Jodi Picoult . . . a domestic setting . . . tension . . . and a little bit of darkness' Arena Arts Review, RTÉ Radio 1

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.

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.

The Silver Spoon

The Mamma Mia! Diet

Scoprite questa bellissima città del Giappone, con i suoi famosi daini che vagano liberamente nei parchi, i suoi bellissimi templi e gli splendidi giardini!

Pan'ino, the (reduced Price)

Italian Country Table

365 Haiku

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

Presents more than two thousand recipes for traditional Italian dishes.

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, Christine 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 Andres, Dan Barber, Pascal Barbot,Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie DufrenseKristen 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, Tim Raue, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda,Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

For too long, tartares and carpaccios have been thought of as just meat, but this books shows that other ingredients – including seafood, fruits and vegetables – can also be used. The combinations of flavours and ingredients should lead you to experiment with your own textures and tastes.

Yoshoku

Italian Made Simple

Giappone – Nara e la sua regione

Food and Foodways in Italy from 1861 to the Present

Sushi & Sashimi

Scoprite la capitale culturale del Giappone e la storia dell'Impero del Sol Levante!

This book has been considered by academicians and scholars of great significance and value to literature. This forms a part of the knowledge base for future generations. So that the book is never forgotten we have represented this book in a print format as the same form as it was originally first published. Hence any marks or annotations seen are left intentionally to preserve its true nature.

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?

My haiku book is finally here! It's been 12 years since I started writing haiku poems. What started as a challenge became a passion so deep that I incorporated them into my poetry workshops and have even done more than a dozen workshops that were only haiku poetry based. I love it and people of all ages do also. The traditionally Japanese art form has transcended to become a global sensation. People from all over the world now practice the 5-7-5 format in dozens of different languages. Sit back and enjoy. And now I challenge you to come up with a few of your own.

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 Only Sushi Compendium You'll Ever Need

Missing Julia

Ethnic Cuisine - The Trilogy

The Geometry of Pasta

500 Sushi

Hokkaido Highway Blues

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!

EAT RACE WIN is the year-round food and nutrition companion for all endurance athletes.Hannah Grant has in collaboration with Dr. Stacy Sims Ph.D created a new modern classic sports nutrition cookbook that takes you through all 4 seasons of the year, with over 150 easy-to-do recipes, and guidelines on how to eat to maximize performance and keep up your energy levels at all times."Eating right shouldn't be a punishment"Dr. Stacy Sims, takes you through the science and changes of the human body through out the year, giving tips on how to get through the winter, deal with jetlag, and how to hydrate properly.Hannah Grants recipes and food philosophy makes it tasty to achieve your goals, whether it is a 5k run, a marathon or an Ironman.– every athlete deserves to EAT, RACE AND WINThe book also includes insightful interviews from some of the best athletes in the world including Gwen Jorgensen, Peter Sagan, Michael Valgren Andersen, Selene Yeager and the Diabetic Team Novo Nordisk.

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 Elliotè 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 Cookè il sushi chef del più rinomato ristorante giapponese di New York.

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.

Japanese Cuisine

Daily Life in Japan

Tartares and Carpaccios

Chefs' Fridges

I segreti della dieta mediterranea. Mangiare bene e stare bene

Lessons and Recipes for the Home Cook: A Cookbook

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 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

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.

'Sushi & Sashimi' is a collection of traditional, contemporary and innovative recipes for cooks of all abilities. Fresh, healthy and delicious, the dishes are tempting and easy to follow.

At The Time of the Samurai, 1185-1603

Panorama

From Anime to Zen: Discover the Essential Elements of Japan

Art, Inspiration, Joy

Beautiful World Japan

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.

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.

From the tenth century onwards the emperors of Japan gradually lost power. The local lords or clan chiefs waged ceaseless war against each other, while the court, wholly steeped in Chinese culture, seemed to take no further interest in the affairs of the nation. In 1191 the Minamoto clan mastered the disturbances and finally imposed its rule. Hard work, respect for the hierarchy, the cult of nationalism, a sense of self-sacrifice and duty – such was the new trend. The Buddhist doctrine of Zen made its appearance. It gave mystical support to the samurai, and the Japanese spirit was henceforth directed towards a political and religious asceticism which had an enormous influence on all aspects of art, thought and daily life. An acknowledged authority on the 'classical' period of Japanese history, the author reveals what the life of the Japanese people was like during these five centuries, and shows how a transformation of heart and mind produced a civilization as original as it was profound.

Eat Race Win

Modern Japan

Nature, History and Culture

A Social and Political History

Italian Superstitions

Work for Money, Design for Love