



affrontare un esame non sarà più un problema. Alla fine è tutta questione di metodo e questo libro ti insegnerà a conoscerlo e a metterlo in pratica. I disegni, le mappe mentali, tutte a colori, e le modalità con cui ogni tecnica viene spiegata sono la chiave vincente per apprendere nella maniera giusta i segreti della memoria.

Rachel Saunders's The Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century. In addition to offering more than 100 original jam, jelly, and marmalade recipes, master jam artisan Rachel Saunders shares all of her technical preserving knowledge, as well as her unique jam maker's perspective on fruit. Rachel combines nostalgia with a modern, sustainable approach to creating fresh and vividly flavored preserves. The recipes are divided into chapters based on the seasons, and each chapter is organized by month and type of fruit. Sample recipes include Strawberry-Marsala Jam with Rosemary, Italian Lemon Marmalade, and Early Girl Tomato Jam. More than 100 stunning photographs by Sara Remington illustrate each part of the preserving process--from the different stages of cooking to testing for doneness to the final canning stage. Each recipe includes an approximate yield and a suggested shelf life, in addition to details on recommended equipment, including Rachel's beloved copper jam pot. The Blue Chair Jam Cookbook gives all measurements by weight rather than volume, making it the most exact and reliable American jam book on the market. More than 20 recipe variations are provided, along with detailed information about common and rare fruits, hybrid varieties, and flavor combinations. Nothing is left to chance or overlooked: Rachel explains every aspect of jam and marmalade making in step-by-step detail. The Blue Chair Jam Cookbook is a one-of-a-kind, must-have resource for home and professional cooks alike.

Il selfie del mondo

A Compendium of Pairings, Recipes and Ideas for the Creative Cook

Discover a New World of Flavors in Authentic Recipes

Scopri un mondo di sapori e di ricette autentiche

Lessons and Recipes for the Home Cook: A Cookbook

The Spice of Life

From sleek, silken tofu with delicate toppings to piping-hot fried satchels in a robust sauce, tofu provides a versatile canvas for the intricate flavors and textures that Asian and vegetarian cooks have long enjoyed. America has embraced tofu as a healthy, affordable ingredient. And while it has been welcomed into sophisticated mainstream dining, tofu is often hidden in Western guises and in limited applications. In her third intrepid cookbook, celebrated food writer and teacher ANDREA NGUYEN aims to elevate this time-honored staple to a new place of prominence on every table. Asian Tofu's nearly 100 recipes explore authentic,ancient fare and modern twists that capture the culinary spirit of East, Southeast, and South Asia. There are spectacular favorites from Japan, Korea, Thailand, Singapore, and India, as well as delicious dishes from Taipei, San Francisco, Santa Monica, and New York. Andrea demystifies tofu and interprets traditional Asian cuisine for cooks, sharing compelling personal stories and dispatches from some of the world's best tofu artisans along the way. For those who want to take their skills to the next level, the tofu tutorial clearly outlines tofu-making technique, encouraging readers to experiment with the unparalleled flavors of homemade varieties. But time-pressed cooks needn't fear: while a few recipes, such as Silken Tofu and Seasoned Soy Milk Hot Pot, are truly best with homemade tofu, most are terrific with store-bought products. Some traditional dishes combine tofu with meat in brilliant partnerships, such as Spicy Tofu with Beef and Sichuan Peppercorn and Tofu with Kimchi and Pork Belly, but this collection is predominantly vegetarian and vegan, including the pristinely flavored Spiced Tofu and Coconut in Banana Leaf and vibrant Spicy Lemongrass Tofu Salad. And innovations such as Okara Doughnuts reveal tofu's more playful side. For health- and eco-conscious eaters and home chefs who are inspired to make the journey from bean to curd, Asian Tofu is the perfect guide.

Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.

In a small North Carolina town, a mysterious and beautiful woman running from her past slowly falls for a kind-hearted store owner . . . until dark secrets begin to threaten her new life. When a mysterious young woman named Katie appears in the small North Carolina town of Southport, her sudden arrival raises questions about her past. Beautiful yet self-effacing, Katie seems determined to avoid forming personal ties until a series of events draws her into two reluctant relationships: one with Alex, a widowed store owner with a kind heart and two young children; and another with her plainspoken single neighbor, Jo. Despite her reservations, Katie slowly begins to let down her guard, putting down roots in the close-knit community and becoming increasingly attached to Alex and his family. But even as Katie begins to fall in love, she struggles with the dark secret that still haunts and terrifies her . . . a past that set her on a fearful, shattering journey across the country, to the sheltered oasis of Southport. With Jo's empathetic and stubborn support, Katie eventually realizes that she must choose between a life of transient safety and one of riskier rewards . . . and that in the darkest hour, love is the only true safe haven.

Our Korean Kitchen

Japanese Cuisine

Alimentazione e Food - Nutrizione, Trucchi e Segreti in cucina, Ricette, Consigli (Cofanetto 3 Ebook Cucina)

Tokyo Cult Recipes

The Flavor Thesaurus

The Blue Chair Jam Cookbook

**Many people are intimidated at the idea of cooking Japanese food at home. But in JapanEasy, Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all, and can in fact be whipped up with products found at your local supermarket. In fact, there are only seven essential ingredients required for the whole book: soy sauce, mirin, rice vinegar, dashi, sake, miso and rice. You don't need any special equipment, either. No sushi mat? No problem - use just cling film and a tea towel! JapanEasy is designed to be an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. The recipes here do not 'cheat' in any way; there are no inadequate substitutions for obscure ingredients: this is the real deal. Tim starts with some basic sauces and marinades that any will easily 'Japanify' any meal, then moves onto favourites such as gyoza, sushi, yakitori, ramen and tempura, and introduces readers to new dishes they will love. Try your hand at a range of croquettes, sukiyaki and a Japanese 'carbonara' that will change your life. Recipes are clearly explained and rated according to difficulty, making them easy to follow and even easier to get right. If you are looking for fun, simple, relatively quick yet delicious Japanese dishes that you can actually make on a regular basis – the search stops here.**

**Ci sono edifici speciali, custodi di segreti da non disperdere. Tra questi Casa Turquesa, la splendida villa dove Gardenia ha trascorso l'infanzia e buona parte della vita. Perché i suoi ricordi non si perdano nell'oblio, decide di lasciarla in eredità solo a chi si farà carico delle sue memorie. Tra tutti sceglie la nipote Amanda, che attira lì con l'inganno per farle stringere un insolito accordo: quando avrà ascoltato le storie di famiglia, solo allora potrà disporre del suo patrimonio. Alla cinica Amanda non sembra vero e sta al gioco. In realtà odia Gardenia, che tutti in famiglia chiamano zia Vipera considerandola velenosa e manipolatrice. L'accordo si traduce in un contratto stilato dall'affascinante notaio Jacopo Salimbeni, che vuole proteggere legalmente Gardenia da una ragazza che considera troppo ambiziosa e priva di scrupoli. Ben presto, però, le due donne si scopriranno più simili di quel che credevano e i ricordi della zia, prima solo frasi ascoltate distrattamente, si trasformano in appassionanti scene vissute. I segreti di Casa Turquesa vengono svelati uno dopo l'altro e la forza di quelle storie è tanto potente che Amanda abbandona ogni diffidenza e riacquista la sua dimensione più autentica, scoprendosi capace di sentimenti mai provati. E forse riuscirà anche a trovare il vero amore. Con una scrittura limpida ed evocativa, capace di far divertire ma anche di cogliere i personaggi in tutta la loro profondità, Ornella Albanese ci restituisce una storia che emoziona e avvince, facendoci riscoprire il valore del passato e delle radici.**

**Young art-chefs - your moment has come! The table is set and your ingredients await: an empty plate, color pens and - most important of all - your imagination! Now, add a dash of squiggles there, a handful of zig zags for flavor - and voila! Tecniche, Segreti, Ricette**