

Ginos Hidden Italy How To Cook Like A True Italian

Want to cook like a true Italian and stick to the budget? Look no further than these 100 authentic and simple meals from the heart of Italy. Gino will teach us how to cook like a true Italian, but this time on a budget! Full of money-saving tips and tricks, to create delicious, healthy Italian meals at home - brimming with fresh ingredients with the same big flavours, in his simple signature style. Learn how to shop smart and store food, make the most of your fridge / freezer, and fill your kitchen cupboards with fail-safe Italian basics. Bring down the cost of your weekly shop and start eating better than ever with Gino's Healthy Italian for Less.

Join Gino on his trip to the islands of Sicily and Sardinia on a journey of discovery of authentic and delicious Italian food. Delving into the gastronomic history of these islands he will uncover the signature dishes, and secret recipes that encapsulate Sicily and Sardinia and their people. With over 100 mouth-watering recipes - using fresh ingredients and regional specialities - Gino's Islands in the Sun will reveal the culinary secrets of these Mediterranean islands.

Over 100 deliciously fuss-free recipes from The Dumpling Sisters' Kitchen. Amy and Julie Zhang have been entertaining and educating their thousands of followers on Youtube with their recipes for deliciously easy homemade Chinese food - now THE DUMPLING SISTERS COOKBOOK brings you more of the easy Chinese recipes and advice that those fans have been clamouring for. Dedicated to and destined to be adored by every Chinese food lover, this book is full of Chinese-food favourites, impressive sharing dishes and even sweet treats that have been little acknowledged in a western understanding of Chinese food - until now. This is Chinese home cooking at its best. The recipes are structured as to give a gradual introduction to Chinese dishes, beginning with the simple; Best Ever Fried Rice, and working up to the more elaborate Cracking Five-Spice Roast Pork Belly, and are interspersed with the insider tips and tricks that the girls' Youtube fans adore. There is also a focus on Chinese culture and eating etiquette (for perfecting those chopstick skills), including sharing menu planner and a guide to shopping at the Chinese supermarket. Amy and Julie write with wit and gusto - they are the perfect cooks to take any food lover on a journey to discover real Chinese cooking.

Healthy Italian recipes from Britain's favourite Italian chef. In his first meat-free cookbook, Gino D'Acampo brings together his favourite dishes. The Italian diet is one of the healthiest in the world. Based on simple fresh vegetables and crisp salads, and flavoured with herbs, oils and chilli, Italian food offers endless healthy recipes. From simple pasta and gnocchi, pizzas and breads, antipasti and salads, gratins and bakes, the possibilities are endless. And because the recipes use the freshest vegetables and salads, you can enjoy delicious Italian food without piling on the pounds.

From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

Gino's Hidden Italy How to cook like a true Italian Hachette UK

One woman's discovery-and the incredible, unexpected journey it takes her on-of how her grandparent's small village of Campagna, Italy, helped save Jews during the Holocaust. Take a journey with Elizabeth Bettina as she discovers-much to her surprise-that her grandparent's small village, nestled in the heart of southern Italy, housed an internment camp for Jews during the Holocaust, and that it was far from the only one. Follow her discovery of survivors and their stories of gratitude to Italy and its people. Explore the little known details of how members of the Catholic church assisted and helped shelter Jews in Italy during World War II.

Gino's Hidden Italy Cookbook Get your copy of the most unique recipes from Gabrielle Piper ! Do you miss the carefree years when you could eat anything you wanted?Are you looking for ways to relive the good old days without causing harm to your health?Do you want an ideal way to preserve your food?Do you want to lose weight? Are you starting to notice any health problems?Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, Healthy Weekly Meal Prep Recipes can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. In this book: This book walks you through an effective and complete anti-inflammatory diet-no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes.and detailed nutritional information for every recipe, Gino's Hidden Italy Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals-a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. I really hope that each book in the series will be always your best friend in your little kitchen.

Celebrate the season with this treasure trove of cozy cooking and baking recipes, from soul-warming soups and simple dinners to showstoppers and weekend projects. As the air grows chillier and nights longer, these dishes draw us to the table and the warmth of an active kitchen: Slow-simmered dishes like Cider-Braised Pork Roast, cheesy weeknight pasta like Unstuffed Shells with Butternut Squash, or a crusty bread like Fig and Fennel Bread. When the flavors of summer fade, autumn and winter fruits and vegetables can be just as bold and bountiful. Find recipe inspiration from the season's first ripe figs and plump brussels sprouts to roasty sides featuring celery root, kohlrabi, and kabocha squash, or a cranberry curd tart to brighten a winter's night. Themed chapters showcase all the reasons to love autumn and winter cooking: • Find new celebration favorites with a chapter of centerpiece dishes like Turkey and Gravy for a Crowd or Swiss Chard Pie to wow your guests. • Picked apples on an autumnal adventure? All Things Apple covers both sweet and savory recipes like French Apple Cake and Celery Root, Fennel, and Apple Chowder to help you use them up. • Create

the ultimate party spread with chapters devoted to Appetizers, Festive Drinks, and Brunch: Try fried Korean fried chicken wings, latkes with beet-horseradish applesauce, or Everything Straws. • Obsessed with pumpkin? So are we! In the Everyone Loves Pumpkin chapter you'll find everything from Creamy Pumpkin-Chai Soup to Rum Pumpkin Chiffon Pie. • Bake to your heart's content with chapters covering breads, cookies, cakes, pies, puddings, and more. • Give the gift of food with recipes for Rocky Road Bark and Fruits of the Forest Liqueur. America's Test Kitchen's tips and tricks guarantee every meal is a success. Flip to the introduction for menus and entertaining tips. Plus, we've added seasonally themed spreads throughout so you can decorate the perfect holiday cookies or plan a charcuterie board with last-second appetizers. Divided into six chapters—Fresh and Filled Pasta, Dried Pasta, Baked Pasta, Like Mama Used to Make, Pasta on the Go, and Pasta for those with Allergies—Gino's new book illustrates the best ways to use the huge array of pasta shapes available, from everyday varieties like spaghetti, ravioli, and fusilli to the lesser known messelune, bucatini, and conchiglie rigate. Gino also includes simple instructions on how to make fresh pasta alongside step-by-step photographs

'Great stories, great science, and great practical advice about how, when, and why to break the rules' - Angela Duckworth, international bestselling author of Grit. Do you want to follow a script — or write your own story? Award-winning Harvard Business School professor Francesca Gino shows us why the most successful among us break the rules, and how rebellion brings joy and meaning into our lives. Rebels have a bad reputation. We think of them as troublemakers, outcasts, contrarians: those colleagues, friends, and family members who complicate seemingly straightforward decisions, create chaos, and disagree when everyone else is in agreement. But in truth, rebels are also those among us who change the world for the better with their unconventional outlooks. Instead of clinging to what is safe and familiar, and falling back on routines and tradition, rebels defy the status quo. They are masters of innovation and reinvention, and they have a lot to teach us. Francesca Gino, a behavioral scientist and professor at Harvard Business School, has spent more than a decade studying rebels at organizations around the world, from high-end boutiques in Italy's fashion capital, to the World's Best Restaurant, to a thriving fast food chain, to an award-winning computer animation studio. In her work, she has identified leaders and employees who exemplify "rebel talent," and whose examples we can all learn to embrace. Gino argues that the future belongs to the rebel — and that there's a rebel in each of us. We live in turbulent times, when competition is fierce, reputations are easily tarnished on social media, and the world is more divided than ever before. In this cutthroat environment, cultivating rebel talent is what allows businesses to evolve and to prosper. And rebellion has an added benefit beyond the workplace: it leads to a more vital, engaged, and fulfilling life. Whether you want to inspire others to action, build a business, or build more meaningful relationships, Rebel Talent will show you how to succeed — by breaking all the rules.

A detailed reference on how to season ingredients to draw out the best possible flavors contains thousands of entries on how to combine flavors and make informed choices about herbs, spices, and other seasonings.

Don Corleone is the Godfather, head of one of the richest families in New York and a gangster. His favourite son Michael is a lawyer who wants to lead a quiet life, but when

Don Corleone is nearly killed by a rival Mafia family, Michael is soon drawn into the family business.

The follow-up to the bestselling Gino's Italian Escape. Let Gino be your guide to the very best of Italian food as he travels through the beautiful north of his home country, from Venice to Florence, from the coast of Liguria to the rolling hills of Tuscany.

Accompanying the second series of Gino's TV programme, and with over 100 delicious and simple recipes including a Venetian Aperol Spritz, T-bone steak from Florence, Piedmont-style pizza and Chocolate Panforte from Siena, Gino's Italian Escape: A Taste of the Sun will give you a little bit of the real Italy in your own kitchen. · Antipasti & aperitivi · Soups · Stews & bakes · Fish & seafood · Pasta · Rice & risotto · Meat & game · Pizza & bread · Sides & salads · Desserts

'I know that some of you may never visit Italy, but with these simple and delicious recipes, which were inspired by my recent trip, I can bring a little bit of Italy to you.' Just back from his epic journey along Italy's stunning west coast for the ITV series Gino's Italian Coastal Escape, everyone's favourite Italian chef reveals the wonders of one of the richest and most varied cuisines in the world. Drawing inspiration from the markets and kitchens he visited and the locals he met, Gino has brought together these authentic regional recipes for you to recreate easily at home. Many are seafood classics, such as Amalfi-style fish soup and spaghetti vongole, but there is a wide range of other savoury dishes and sumptuous desserts. In addition, Gino shares some family recipes that he enjoyed when growing up in Campania, including his mother's meatballs and father's spicy calzone. All the recipes perfectly capture the essence of Italy's beautiful coastline and will have you cooking and eating like an Italian in no time.

Chapters will include: Antipasti; Pasta and Rice; Pizza; Fish; Shellfish and Seafood; Poultry and Meat; Salads, Sides and Accompaniments; Desserts.

Discover the secrets of real Italian food with Gino D'Acampo as he captures the flavours, smells and tastes of his homeland in over 100 deliciously simple recipes. From much-loved pizza, pasta and antipasti dishes, to Gino's classics with a twist such as Honey & Rosemary Lamb Cutlets and Limoncello Mousse, this book is packed with mouth-watering favourites that will soon have you cooking and eating like a true Italian. Accompanying a major ITV series, Gino's Italian Escape is a celebration of the very best Italian food from one of the country's favourite exports.

Join the nation's favourite Italian chef, on his journey of discovery through Northern Italy, to reveal the secrets of real Italian food. From peach picking in Turin to truffle hunting in Piedmonte, Gino celebrates the best in local and seasonal Italian ingredients. Using traditional methods found in the kitchens of Italy, this book will introduce Gino's fans to 80 delicious new recipes, that will bring authentic Italian dining to your family table. It will accompany Gino's new 7-part primetime series Hidden Italy, coming to ITV this Autumn. Chapters include: Antipasti & Soups; Pasta; Risotto; Fish & Seafood; Poultry & Meat; Vegetables & Sides; Pizza, Pies & Bread; Desserts

Let Gino solve your dinner dilemmas with 130 delicious and quick dishes that will inspire you to leave behind the same dull, after-work meals. With recipes organised by ingredients, so you can easily find a dish using what you have in the cupboard or fridge, there are chapters on: * Soups & Small Plates * Chicken * Meat * Fish & Seafood * Pasta * Vegetables * Desserts Also featuring a comprehensive section on Gino's handy hints and tips for quicker cooking, such as organising your workspace, the equipment that you really need (and the stuff you can do without) and essential store cupboard ingredients for fast flavour. Plus shortcuts to get ahead,

such as making flavoured oils and freezing chopped herbs and batches of sauce to have on standby. This book promises minimum effort, maximum satisfaction - in just 20 minutes.

The story of Italian cycling is the story of Italy in the twentieth century.

What if it is simply unconscious biases — in the way of memory, emotion and attention — that produce most misunderstandings and conflicts between people, groups and even nations? How can you tell if it isn't just your brain running on 'auto-pilot' that makes your moral decisions for you, instead of the logical thinking you've nurtured and developed? Reminiscent of Malcolm Gladwell's *Blink*, *The Hidden Brain* takes a look at how we actually think both consciously and unconsciously. In *The Hidden Brain: how our unconscious minds elect presidents, control markets, wage wars, and save our lives*, author and science journalist Shankar Vedantam describes unique cases of everyday unconscious decision making while applying the latest scientific studies to each situation. The result is fascinating. *The Hidden Brain* explores numerous questions and doubts about the choices we make and updates us on the most recent scientific research on unconscious thinking. Shankar believes most everything we do boils down to the inner workings of our brains. Most human actions are based on unconscious biases, not conscious decisions. Looking into 'the hidden brain' is how he can best explain, scientifically, the many contradictory and illogical things people say and do, regardless of their ability to reason. Shankar's recent journalism enables the lay-person to understand what the scientific and human behaviorist communities are discovering. And his book delves into a wide variety of stories that intriguingly point toward the astounding notion that people are much more dependent on the unconscious than most of us would like to believe, by linking this research to real life situations. If it isn't the unconscious how else do you explain biases that prompt us to think that a black woman leaning over a hospital bed is a nurse, rather than a surgeon? How do you explain why well-meaning managers choose some candidates for job interviews while eliminating others who are equally qualified? Can you explain why people don't always run out of a burning building?

THE SUNDAY TIMES BESTSELLER TAKE A SEAT AT GINO'S FAMILY TABLE: with every recipe from his latest hit ITV series _____ Italian families know that food is where the heart is. In his new book, Gino shares over 80 tried and tested recipes that work for busy families, ranging from quick weeknight one-pot meals to comforting roasts to decadent desserts – and even the dinners to make when the kids are out! You'll be amazed what you can do with cheap ingredients you can find anywhere. Try his: · HEARTY MUSHROOM PENNE with smoked pancetta and rosemary · BRAISED LAMB SHANKS in honey and red wine sauce · MACARONI QUATTRO FORMAGGI with fried breadcrumbs and sneaky veg · SPICY AUBERGINE BAKE with mozzarella and pecorino cheese · IRISH CREAM PANNA COTTA with chocolate coffee beans · ITALIAN BUCK'S FIZZ with prosecco and Cointreau Whether you've got hours or minutes to cook, whether your family wants adventurous new tastes or old familiar classics, Gino has the perfect recipe for you. Including the chapters Quick, One-Pot, Lighter, Sunday Specials, Kids Are Out and Desserts, this book will bring a ray of Italian sunshine into your family dinners. Buon appetito!

Think losing weight is all about avoiding your favourite foods and punishing exercise routines? Wrong! This title combines recipes so delicious and exercises so simple that it won't feel like you are denying yourself. It includes romantic suppers, meals to impress your guests, healthy snacks and not-so-naughty treats.

'Jane Grigson, the best cookery writer in my lifetime, would have been so proud of her daughter. Sophie Grigson has written twenty odd excellent cookbooks, but I think this is the best of them. It is her first book for a decade and was obviously driven by a real love of her subjects, which are Puglia, people and food. It is witty, informative, fascinating and stuffed full of recipes you want to cook.' Prue Leith 'Puglia is a region I wanted to get to know intimately, to understand culture, life, history and geography, reflecting through the prism of the food that's

put on the tables of locals and tourists, too. I'm reminded of my 20-year old self, scribbling in notebooks as I first travelled through Italy's south, only this time I'm back to stay.' After her children grew up and left home, Sophie Grigson found herself living alone. About to turn 60, she took the decision to sell or give away most of her belongings, to pack up her car and to drive to Puglia on her own to start a new life. In a part of Italy where she didn't know anyone, having last visited the region 40 years ago, this narrative book of food writing, stories and recipes brings to life the region, its food and the local characters that she meets along the way. This is a book about courage, hope, new horizons and, above all, delicious food.

Think losing weight is all about avoiding your favourite foods and punishing exercise routines? Wrong! La Dolce Diet combines recipes so delicious and exercises so simple that it won't feel like you are denying yourself. From romantic suppers and meals to impress your guests to healthy snacks and not-so-naughty treats, here is everything you'll need to lose weight and tone-up without missing out on your favourite foods. With menu plans from a leading dietitian and advice on what to eat and what to limit, this stress-free approach to slimming will revolutionise the way you think about healthy eating. Be it Fresh Salmon Carpaccio with Chilli and Oregano followed by Amaretti Biscuits with Vanilla Trifle, or a meal of Light Lamb Burgers with Sundried Tomatoes and Pecorino Cheese finished off with Baked Ice Cream in Crispy Meringue, shedding the pounds has never tasted better.

The Italian Table delivers both parts of the fantasy and reality of Italian meals as they would be eaten on location. Combining menus and recipes with visual experience and inspiration--as well as insight into the traditions of the food and celebrations--it serves as a practical resource that gives home cooks and hosts step-by-step guidance on how to re-create these fabulous meals at their own tables. Menus and recipes include: Eating in the Market in Florence with Coward's Spaghetti and Pappa al Pomodoro; A Sunday Lunch in Emilia-Romagna with Ricotta and Swiss Chard Tortelli, Vegetable Pie, and Stuffed Pork Roast; and A Table by the Sea in Positano with Mozzarella on Grilled Lemon Leaves, Squid and Walnut Salad, and Jackie O's Spaghetti. With a resources section for Italian ingredients; headnotes brimming with interesting history, recipe shortcuts, and serving suggestions; and menu introductions detailing what to drink, how to set the table, and how to time the preparation and the party itself, this is an essential guide for home cooks and those who love to entertain.

Watch the kitchen come to life as Wiskella is joined by her friends, Tongo and PanPan, in the search for super-fresh eggs to make the world's most delicious pancakes. Created and written by best-selling chef and author, Gino D'Acampo, Get Cooking with Wiskella is Gino's first children's book and is guaranteed to get your little ones excited about cooking!

Author Megan Hoyt and illustrator Iacopo Bruno bring to light the inspiring, true story of Gino Bartali, a beloved Italian cyclist and secret champion in the fight for Jewish lives during World War II. Gino Bartali pedaled across Italy for years, winning one cycling race after another, including the 1938 Tour de France. Gino became an international sports hero! But the next year, World War II began, and it changed everything. Soldiers marched into Italy. Tanks rolled down the cobbled streets of Florence. And powerful leaders declared that Jewish people should be arrested. To the entire world, Gino Bartali was merely a champion cyclist. But

Gino's greatest achievement was something he never told a soul--that he secretly worked with the Italian resistance to save hundreds of Jewish men, women, and children, and others, from certain death, using the one thing no authority would question: his bicycle. This compelling nonfiction picture book for elementary-age readers offers a unique perspective on World War II history. It's a strong choice for units on the war and for biographies of lesser-known heroes in history and in sports.

From bestselling cookery author, Gino D'Acampo, comes a brand-new cookbook inspired by a culinary journey along Italy's most famous rail journeys. Gino's Italian Express is a celebration of the delicious and authentic local foods Gino discovered on his train travels across beautiful Italy. Packed with 80 brand-new recipes, Gino shows you how to cook Italian dishes at home with minimal effort, pronto! Each recipe is in Gino's signature easy-to-follow style and perfect for both weeknight suppers and dinner parties alike. Including all the recipes from Gino's major ITV series coming in Autumn 2019, Gino's Italian Express is the must-have cookbook for those wishing for a taste of Italy.

Containing over 100 mouthwatering recipes, this book goes beyond the cliches to reveal real Italian food, as cooked by real Italians."

An Italian SCHINDLER'S LIST, this is the inspirational story of Gino Bartali, who made the greatest comeback in Tour de France history and secretly aided the Italian Resistance during the Second World War. ROAD TO VALOUR is the inspiring, against-the-odds story of Gino Bartali, the cyclist who made the greatest comeback in Tour de France history and still holds the record for the longest gap between victories. Yet it was his actions during the Second World War, when he secretly aided the Resistance, rather than his remarkable exploits on a bike, that truly cemented his place in the hearts and minds of the Italian people. Based on nearly ten years of research, and including fascinating new interviews, this is the only book written that fully explores the scope of Bartali's wartime work. A breathtaking account of one man's unsung heroism and his resilience in the face of adversity, this is an epic tale of courage, comeback and redemption, and the untold story of one of the greatest athletes of the twentieth century.

The follow-up to the bestselling Gino's Italian Escape. Let Gino be your guide to the very best of Italian food as he travels through the beautiful north of his home country, from Venice to Florence, from the coast of Liguria to the rolling hills of Tuscany. Accompanying the second series of Gino's TV programme, and with over 100 delicious and simple recipes including a Venetian Aperol Spritz, T-bone steak from Florence, Piedmont-style pizza and Chocolate Panforte from Siena, Gino's Italian Escape: A Taste of the Sun will give you a little bit of the real Italy in your own kitchen.

You may not realize it but simple, irrelevant factors can have profound consequences on your decisions and behavior, often diverting you from your original plans and desires. Sidetracked will help you identify and avoid these

influences so the decisions you make do stick—and you finally reach your intended goals. Psychologist and Harvard Business School professor Francesca Gino has long studied the factors at play when judgment and decision making collide with the results of our choices in real life. In this book she explores inconsistent decisions played out in a wide range of circumstances—from our roles as consumers and employees (what we buy, how we manage others) to the choices that we make more broadly as human beings (who we date, how we deal with friendships). From Gino's research, we see when a mismatch is most likely to occur between what we want and what we end up doing. What factors are likely to sway our decisions in directions we did not initially consider? And what can we do to correct for the subtle influences that derail our decisions? The answers to these and similar questions will help you negotiate similar factors when faced with them in the real world. For fans of Dan Ariely and Daniel Kahneman, this book will help you better understand the nuances of your decisions and how they get derailed—so you have more control over keeping them on track.

Join Gino on his culinary journey along the picturesque Adriatic coast. Gino's Italian Adriatic Escape, from everyone's favourite Italian chef, explores the cuisine of the beautiful East coast of Italy. A celebration of the finest recipes from the Adriatic coast, this cookbook makes Italian cooking simple. It includes everything from fresh seafood to delicious pasta, vegetarian options to meat dishes, and the exquisite photography is guaranteed to give you wanderlust. Gino's Italian Adriatic Escape includes all of the mouth-watering recipes from the accompanying major ITV series, as well as introducing us to some new delicious Italian recipes which are perfect for a meal for one or a family feast.

Gino is passionate about Italian food and believes that you should be able to achieve maximum satisfaction with minimum effort. You do not need hundreds of ingredients and complicated techniques to achieve fantastic results. By following the 100 recipes in this book, you too will be able to make great Italian food. Gino offers classic Italian recipes such as Linguine with Prawns as well as his own version of Shepherd's Pie and Italian-style Spring Rolls. Full of Gino's characteristic humour and enthusiasm, and encompassing the influences of the country's famous cuisine, this is a book filled with delicious, modern Italian food.

Buonissimo! is Gino's second collection of recipes. Divided into 5 chapters, this book will cover recipes for the family - whatever your family. 'Romantico' offers recipes for two - sexy food, sensual ingredients. 'Salute' is food for sharing - dinner parties as well as party food, appetisers and barbecues. In 'Facile facile' are Gino's versions of takeaway favourites - an Italian hamburger, healthy fish 'n' chips (Gino recently won BBC2's Take on the Takeaway challenge) food that children, and adults, will enjoy. 'Per tutti i giorni' are nutritious weekday meals, while 'Per Me' are recipes specially designed for 1 person, including one-pot meals and comfort food.

'I was lucky enough to grow up in a family of foodies: my brother is a chef, my mum is a great cook, and my dad is a wonderful eater! No wonder I have such a passion for the food of my homeland.' In her second cookbook, Italian-born Silvia Colloca returns to the villages where she spent her childhood, in the regions of Abruzzo, Marche and Molise.

Reuniting with family and close friends, Silvia celebrates the incredible array of fresh produce, its marked regional variations, and how this affects the local cuisine. With her trademark warmth and good humour, Silvia shares family stories and recipes that are close to her heart, and shows how simply a handful of seasonal ingredients can be transformed into something truly exceptional, including homemade ricotta, roast potatoes with bay leaves and cured pork cheek, handmade noodles with monkfish ragu, wine-drenched peaches with mascarpone cream and the intriguing-sounding 'bear's cake'!

Synopsis coming soon.....

We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar... In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical advice for cooking on a weekly basis with leftovers in mind – helping to save money and avoid waste – and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes. He shows, for instance, how you can transform leftover meat into Chilli beef noodles, Stew enchiladas, Spicy chicken salad with peanut butter dressing; surplus root vegetables into Roast root hummus, Quick lentil and parsnip curry and Beetroot and caraway seed cake; spare eggs into Hazelnut roulade and easy Macarons. He also gives ingenious ideas for Christmas leftovers, shows how to assemble a delicious meal in under ten minutes, and how to make simple store-cupboard suppers. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen – and you'll never be bored of leftovers again.

In Foolproof French Cookery, and its paperback edition, Simple French Cookery, Raymond Blanc demystifies French cuisine and demonstrates how enjoyable the simple, creative act of cookery can be. He describes the basic techniques needed to create traditional French food and demonstrates 40 simple-to-follow versions of the most well-known French dishes. With step-by-step instructions and colour photographs to accompany every stage from start to finish, all 40 recipes are quick and easy to prepare and use readily available ingredients. All Raymond's recipes are simple, rustic and completely delicious, and whether you choose quick and easy Oeufs en Cocotte or Moules Marinières, for a more elaborate meal, his foolproof instructions guarantee excellent results every time.

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