Memorie di un assaggiatore di vini

By Daniele Cernilli
Genre : Reference

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Memorie di un assaggiatore di vini by Daniele Cernilli is Reference «Volevo cambiare il mondo, forse ho contribuito a far cambiare il vino». Cernilli, considerato a livello internazionale tra i «più influenti giornalisti e "uomini del vino"», ha scritto moltissimo, ha curato tante edizioni della Guida dei vini, ma questo è il primo libro in cui si presenta direttamente e senza veli al pubblico più vasto. In cui racconta il «cuore» di un metodo maturato in tanti anni di esperienza e formazione, accompagnando il lettore in un avvincente viaggio geografico, culturale ed enologico, davvero unico al mondo, alla scoperta o riscoperta del vino.

More Recommended Books

South Australian Food Users' Guide

By : Hardie Grant Media
The South Australian Food Users' Guide is for chefs, cooks, purchasing managers and caterers to use in your restaurants, cafés, pubs and all other food establishments. The guide covers bakery, beverage, cereals & grains, convenience, dairy & eggs, fruit & vegetables, meat, poultry & game and seafood, with detailed technical information on: storage & handling, appearance, packaging, serving ideas and more. In addition, you'll find unique masterclasses and charts on sesonality and harvest as well as storage. And with a comprehensive A-Z listing of 350+ South Australian food companies, the South Australian Food Users' Guide gives you everything you need to put South Australia's fresh and innovative produce on your menu.

New Good Food Pocket Guide, rev

By : Margaret M. Wittenberg
This convenient pocket guide packs the knowledgeable information of the original whole foods bible into a concise, easy-to-carry format. Focusing mainly on core food products available at large-scale supermarkets and natural foods stores, easy-reference entries help shoppers navigate their many options when choosing organic, whole, local, and sustainably and ethically produced foods. An updated pocket-size edition of the definitive guide to buying, storing, and preparing whole foods. Handy charts and tables summarize what's in season when. Organic food sales totaled nearly $17 billion in 2006, up 22 percent from the previous year, in the U.S. alone. From the Trade Paperback edition.
The Vegetarian Flavor Bible

By: Karen Page

Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor - which is too often masked by meat-based stocks or butter and cream. The Vegetarian Flavor Bible is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from açai to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The Vegetarian Flavor Bible is the ideal reference for the way millions of people cook and eat today--vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

Desserts

By: Martin Kintrup


Kids' Treats

By: Katie Wyllie

Bite-sized goodies your kids will love! Nutter Butter Teddy Bears. Creamsicle Cupcakes with Umbrellas and Flip Flops. Cat in the Hat Cookies. This imaginative cookbook encourages you and your kids to head into the kitchen to make deliciously creative bites you'll all enjoy. Featuring step-by-step instructions for 50 tasty treats, each page will guide you as you whip up everything from wildly cute animal cupcakes to savory snacks inspired by your children's favorite toys. Perfect for playdates, birthday parties, school events, or just a fun afternoon at home, your little ones will feel extra loved when making and devouring yummy, homemade treats like: • Oreo Frogs • Rainbow-Coated Pretzels • Graham Cracker Airplanes • Watermelon Cupcakes • Snowman Marshmallows Complete with colorful photographs of every bite-sized snack, Kids' Treats offers dozens of scrumptious recipes that are not only fun to make but also fun to eat!

No Weird or Fancy Stuff

By: Shannon Cook

Inside No Weird or Fancy Stuff, you'll find recipes for just one to crowd-pleasing favorites, everything from appetizers to desserts, and recipes for the carnivore and vegetarian alike. It's a little bit of all the good stuff all mixed together, kind of like a really great recipe!
Kürbis

By: Tanja Dusy

Modern Cookery

By: Thangam E. Philip
Going into their sixth edition, Thangam Philip’s Modern Cookery Volumes I and II are one of India’s most prestigious and encyclopaedic books on cookery and have proved to be an invaluable reference and guide to both students of catering and to professionals in the food and catering industry in India. This book is an expanded version that contains recipes from all over the world—products of years of meticulous research and rigorous field-testing. Volume I provides a comprehensive introduction to the theory of cookery, the fundamentals of food materials and their presentation steps. It is considered as one of the most authoritative compendiums on Indian cuisine and basic and intermediate Western cookery. This revised edition has a new chapter on tawa, handi and tandoori recipes.

La scienza in cucina e l'arte di mangiar bene

By: Pellegrino Artusi

Williams-Sonoma: Better from Scratch

By: Ivy Manning
This go-to guide features 60 delectable recipes inspired by everyday food products we tend to buy. From homemade granola and jams to condiments and kimchi, this cookbook is full of easy recipes, helpful tips, and clever ideas for making these favorite items at home. Armed with this collection of do-it-yourself recipes—easy to personalize and customize with the seasons—stock your kitchen with flavor and make delicious gifts for friends and family. You’ll start to rethink what goes into your grocery cart when you realize the endless possibilities, and health benefits, of making these favorite foods from scratch. Whether whipping up your favorite sandwich condiments, fermenting your own sauerkraut, or making beef jerky from scratch, so many kitchen staples, from sauces to snacks, are
simply better and more nutritious homemade. This collection of do-it-yourself recipes will inspire you to stock your kitchen with made-from-scratch favorites without the added preservatives, sugar, and unpronounceable ingredients found in similar store-bought products. Organized by savory and sweet items, the recipes span classic to innovative and provide solutions for everyday items, inspiration for new creations, and ways to satisfy salty and sugary cravings. You’ll also find expert advice on storing foods, easy and seasonal variations on recipes, and how-tos for DIY food gifts, trendy sodas and cocktails, and entirely homemade snack platters. These modern DIYs, like homemade chocolate-hazelnut spread, nut milks and butters, infused syrups, and vodka-brined olives, will provide just the arsenal you need to create an endlessly inspiring and tasty kitchen.