

La Cucina Giapponese Ediz Illustrata

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.

Anna hasn't a friend in the world – until she meets Marnie among the sand dunes. But Marnie isn't all she seems... A major motion picture adaptation by Studio Ghibli, creators of SPIRITED AWAY and ARRIETTY.

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.

Sushi: Jiro Gastronomy

Growing through the Grief Process

Japan: The Cookbook

The Mystery and the Magic

Architettura e arti decorative nelle Esposizioni Universali 1851-1900

Lewis Carroll's Alice in Wonderland

Niveau : (A1-A2) Débutant & Faux-débutant > (B2) Intermédiaire. Méthode d'apprentissage de japonais pour Italiens
Voici une nouvelle édition de ce classique de la collection Sans Peine. Permettant un véritable démarrage de l'apprentissage du japonais, la méthode Assimil a fait ses preuves même pour cete langue réputée difficile. Au fil des 98 leçons, vous allez acquérir petit á petit les bases de la langue parlée et les "clés" de son écriture. Le but á atteindre est la maitrise de 900 idéogrammes qui permet de tenir une conversation de la vie de tous les jours.

The Ukrainian-born chef presents “a gorgeous love letter to the food of her homeland” with this vibrant and varied collection of recipes (SAVEUR). In Mamushka, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary upbringing and family traditions. “Forget what you think you know about Ukrainian food; with Olia Hercules, it’s fun and colorful.” —Epicurious

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.

Esotismo

Japanese Cuisine

The Wonderful Wizard of Oz

A Cookbook

JapanEasy

500 Sushi

Travel to the land of Oz with Dorothy and find out what inspired the forthcoming film blockbuster Oz: The Great and Powerful

In what is often called her most important book, Verena Kast examines the role of mourning in the therapeutic process. Working as a psychotherapist, Frau Kast has often observed depressive illnesses caused by painful losses, which have not been adequately mourned. Traditionally, mourning has not been a subject of psychologists’ attention. Frau Kast uses dreams to illustrate the stages of mourning and shows systematically how the unconscious stimulates us to encounter our grief. Mourning marks an end but it also fosters personal growth. It is a time of renewal, a time for incubation, for introspection, for going into oneself to gather strength, as a seed goes deep into the earth to find the resources for striving toward the light.

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.

La cucina giapponese illustrata. Ediz. a colori

Harry Potter Poster Coloring Book

The Only Sushi Compendium You'll Ever Need

Yocci’s Menu. A Notebook of Japanese Recipes

Istanbul

India del Nord. Ediz. illustrata

An all-at-once charming and delightful book on the world of sushi cats. If you’re new to the wonderful world of sushi cats, we’re happy to formally introduce you to these magical creatures. Sushi cats are an unusual life-form consisting of a cat on top of a portion of sushi rice. But make no mistake, these sushi cats are not for eating. As the story goes, the history of sushi cats is nothing more than the history of manking itself and they have been known to influence humans since the beginning of time. Once Upon a Sushi Cat takes you on a journey through history describing where sushi cats come from (Sushi Cat Island, of course), and how they’ve traveled around the world on their flying plates spreading joy. Although we’ve gathered a little information from various researchers and witnesses, their existence is shrouded in mystery and sightings remain rare. Pause for a moment to look through the gaps of your busy life, and you may just spot a sushi cat looking back at you.

Explore the enduring beauty of Japanese design through some 250 objects, ranging from bento boxes, calligraphy brushes, and Shoji sliding doors to Noguchi’s Akari lamp, the iconic Kikkoman soy sauce bootle, and a modern‐day kimono designed by Issey Miyake. Printed on craft paper and bound in the traditional Japanese style, WA features stunning, full‐page illustrations and an introduction by MUJI art director Kenya Hara.

Fly to Japan and come discover all there is to know about sushi. After revealing the secrets of chocolate to us, Franckie Alarcon offers a gourmet panorama of this exceptional dish that has conquered the planet! But do you really know sushi? The author traveled to Japan to meet all the players involved in the making of this true work of culinary art. From the traditional starred chef to the young cook who is shaking up the rules, including all the artisans and producers involved, this book covers the most emblematic of Japanese products from A to Z. A fascinating journey of discovery that, along the way, tells a lot about Japan itself. You'll never believe the precision and detailed obsession with quality ingredients involved.

Recipes from the Heart of Turkey

The Flavor Thesaurus

Martha Stewart’s Cooking School (Enhanced Edition)

Lessons and Recipes for the Home Cook: A Cookbook

The Art of Sushi

WA: The Essence of Japanese Design

The Book of Tea, one of the great English tea classics, is a long essay about the connection between teatism, Taoism, and the aesthetics of Japanese culture. It was written by Okakura Kakuzi in English and was published in the United States in 1906. The essay targets a Western audience and seeks to explain the importance of tea in Japanese culture, not just as a beverage, but as a form of art expressed in different aspects. After a brief introduction of the Western attitude towards tea, Okakura demystifies the admiration of the Japanese people for this green plant by presenting the different schools of tea, its connection to Zen philosophy, and how it has affected the arts. The famous tea ceremony and its rigid formalities are explained, together with the contributions of the great tea-masters. The Book of Tea is considered by many to be one of the first books to introduce Eastern culture and philosophy to the Western world. This was possible due to Okakura’s early contact with the English language and Western thought, but also due to his later involvement in the Asian art division of the Boston Museum of Fine Arts, which he came to head in 1910. This book is part of the Standard Ebooks project, which produces free public domain ebooks.

The definitive, home cooking recipe collection from one of the most respected and beloved culinary cultures Japan: The Cookbook has more than 400 sumptuous recipes by acclaimed food writer Nancy Singleton Hachisu. The iconic and regional traditions of Japan are organized by course and contain insightful notes alongside the recipes. The dishes - soups, noodles, rices, pickles, one-pots, sweets, and vegetables - are simple and elegant.

In 1862 Charles Lutwidge Dodgson, a shy Oxford mathematician with a stammer, created a story about a little girl tumbling down a rabbit hole. Thus began the immortal adventures of Alice, perhaps the most popular heroine in English literature. Matte Cover 8.5x11" Can be used as a coloring book

Classic and Modern Japanese Recipes to Cook at Home

La cucina giapponese coi manga

Tebe. Ediz. illustrata

Mamushka

Irlanda. Ediz. illustrata

A Time to Mourn

From the heraldry of the four Hogwarts houses to the extravagant wares of Weasleys’ Wizard Wheezes, the world of Harry Potter overflows with radiant color. Featuring artwork from the hugely successful Harry Potter Coloring Book and Harry Potter Creatures Coloring Book, this special poster collection features twenty stunning, one-sided prints that are perfect for coloring. From fan-favorite characters and scenes to creatures and gorgeous patterns inspired by the wizarding world, each detailed illustration is printed on high-quality card stock and can be easily removed for displaying. Includes two EXCLUSIVE images that you can't find in any of the other coloring books!

Con il diffondersi, dalla fine degli anni 1860, della pratica di riprodurre fedelmente, sia pure talvolta in scala ridotta, monumenti architettonici del Medio Oriente e dell’Asia, le esposizioni hanno efficacemente affiancato il contemporaneo sforzo degli architetti impegnati a fondare su basi di correttezza scientifica e su rilievi dal vero lo studio delle architetture del mondo islamico, della Cina e del Giappone. Alla ricerca di maggiore rigore filologico e alla aspirazione di ‘autenticità’ che nell’ultimo trentennio del XIX secolo hanno segnato una svolta nell’architettura orientalista, le esposizioni hanno dato un contributo non trascurabile nell’educare il gusto del grande pubblico a rifuggire dalle manipolazioni stilistiche grossolane e approssimative e ad apprezzare costruzioni che si fregiavano di parti eseguite da maestranze orientali. Uno dei meriti principali della ambiziosa sintesi storica offerta dal volume di Ilde Marino consiste proprio nell’aver fornito un quadro ampio dei rapporti tra le esposizioni e l’esotismo dell’architettura della seconda metà dell’Ottocento, mettendo in luce i molteplici stimoli che le esposizioni hanno dato alle industrie d’arte collegate al settore delle costruzioni perché rinnovassero e ampliassero i repertori di modelli orientalisti dei loro cataloghi, impegnandosi in una operazione di aggiornamento che in molti casi ha consentito anche di raggiungere nuovi mercati. (dalla Prefazione di Ezio Godoli)

In Everyday Harumi, now reissued as an attractive jacketed paperback, Harumi Kurihara, Japan’s most popular cookery writer, selects her favourite foods and presents more than 60 new home-style recipes for you to make for family and friends. Harumi wants everyone to be able to make her recipes and she demonstrates how easy it is to cook Japanese food for every day occasions without needing to shop at specialist food stores. Using many of her favourite ingredients, Harumi presents recipes for soups, starters, snacks, party dishes, main courses and family feasts that are quick and simple to prepare, all presented in her effortless, down-to-earth and unpretentious approach to stylish living and eating. Every recipe is photographed and includes beautiful step-by-step instructions that show key Japanese cooking techniques. Texture and flavour are important to Japanese food and Harumi takes you through the basic sauces you can make at home and the staples you should have in your store cupboard. Photographed by award-winning photographer Jason Lowe, this warm and approachable cookbook invites you to cook and share Japanese food in a simple and elegant style.

Discover a New World of Flavors in Authentic Recipes

An Illustrated Guide

Zen. Ediz. illustrata

101 Asian Dishes You Need to Cook Before You Die

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

Science in the Kitchen and the Art of Eating Well

An authoritative guide on how to eat sushi by master chef Jiro Ono, subject of the award-winning documentary Jiro Dreams of Sushi. Succinct yet comprehensive, this little jewel of a book takes you through the seasonal offerings at Ono’s famed restaurant, Sukiyabashi Jiro. Descriptions of each type of sushi, featuring commentary from master Ono, are accompanied by beautiful full-page photography. You’ll learn the seasons in which the sushi is best served, the correct methods of eating it with either fingers or chopsticks, and how and when to use condiments. Small, portable, and stylish, Sushi: Jiro Gastronomy is the distillation of a lifetime’s worth of knowledge and a great gift for sushi lovers everywhere.

Celebrity chef, Asian cooking expert and TV personality Jet Tila has compiled the best-of-the-best 101 Eastern recipes that every home cook needs to try before they die! The dishes are authentic yet unique to Jet--drawn from his varied cooking experience, unique heritage and travels. The dishes are also approachable--with simplified techniques, weeknight-friendly total cook times and ingredients commonly found in most urban grocery stores today.

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

Chinese Folktales

Le basi della cucina giapponese. 77 ricette illustrate passo a passo

Tokyo Cult Recipes

Napoli in bocca

WASHOKU. l'arte Della Cucina Del Sol Levante. Tecniche e Strumenti per Apprenderla. Contiene 100 RICETTE con Immagini a Colori

Everyday Harumi

Vuoi scoprire di pi ù sulla cultura culinaria giapponese? Vuoi imparare a cucinare i ricercati piatti della sua cucina? Vuoi portare i tradizionali piatti del Sol Levante a casa tua stupendo amici e parenti...con un gustoso Ramen o con un ricercato Sushi? Sei pronto a portare la cucina nipponica direttamente a casa tua? Con questo libro avrai a tua disposizione un vero e proprio compendio sulla cucina giapponese. Scoprirai tutti i segreti dell'arte giapponese per preparare quelle pietanze che finora, forse, hai gustato solamente al ristorante. Se pensi che la cucina giapponese sia troppo complessa devi sapere che in realt à i suoi alimenti sono alquanto basilari e semplici. Il vero segreto dei suoi piatti irresistibili sta nella scelta degli ingredienti e nella cura degli abbinamenti.

Preparare i piatti tipici della cucina giapponese nella propria cucina è possibile! Con la spiegazione dettagliata delle tecniche e dei metodi tradizionali presenti in questo manuale tutto è fattibile. "Washoku" vuole essere la tua guida per un viaggio culinario senza precedenti. Leggendo questo libro, dalla doppia funzione di "manuale" e di "ricettario", apprendrai: La storia, le abitudini e la tradizione della cucina giapponese; Le caratteristiche ed i benefici di questo tipo di cucina; I rituali e i segreti estetici del Washoku per vivere l'atmosfera giapponese direttamente a casa tua; Gli strumenti e gli accessori indispensabili; I principali metodi di cottura; Le tradizionali tecniche di taglio e decorazione; I principali ingredienti e le spezie utilizzati nella cucina giapponese; Come preparare il riso e le salse per il sushi; Come preparare pietanze giapponesi in modo semplice e veloce; Gli strumenti che non possono mancare per una cena tipica; 100 Ricette illustrate, suddivise per sezioni (zuppe e salse, riso, noodles, carne e pesce, verdure e alghe, dolci). Lo stile culinario giapponese è formidabile! Gli ingredienti si mescolano tra loro creando un sapore ineguagliabile, assolutamente unico. Una cucina sana ed equilibrata che rende la preparazione di ogni piatto una vera e propria opera d'arte. Tre sono gli elementi costanti: la salute, la raffinatezza e la spiritualit à. Ogni pietanza è sapientemente costruita secondo i dettami impeccabili di questa tradizione cos ì antica e allo stesso tempo cos ì all'avanguardia. Il risultato è un capolavoro sia per gli occhi che per il palato. Se sei interessato a questa esperienza culturale, NON lasciarti scappare l'offerta promozionale. Acquista subito una copia del libro al prezzo speciale di lancio! Ottieni in questo modo anche l'esclusivo regalo... Garanzia 100% Soddisfatti o Rimborsati: Se questo libro non dovesse essere di tuo gradimento potrai restituircelo e riceverai un rimborso del 100%. Inizia ora il tuo viaggio nello splendido mondo della cucina giapponese...acquista subito la tua copia e...buon appetito!

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.

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.

When Marnie Was There (Essential Modern Classics)

Beautiful World Japan

Il Giapponese (Book only)

Yoshoku. Cucina giapponese stile occidentale

Cucina GIAPPONESE

Once Upon a Sushi Cat

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.

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.

Walk the streets of Istanbul and you ' ll see a city of wonderful contradictions: step out of a stylish modern bar and you ' re likely to turn a corner and find lamb kebabs roasting over coals on a tiny food cart, in the shadow of towering minarets. This fascinating place, where East meets West and Europe borders Asia, inspired Rebecca Seal and Steven Joyce to create Istanbul, a food tour of the city. From simple meze dishes to fragrant Ottoman-era stews, this book is full of delicious recipes - try roasted aubergines stuffed with spiced lamb, crunchy fennel salad with radishes and sumac, or chicken with almonds and apricots, and be transported to the kitchens of Istanbul. Set against the backdrop of Steven Joyce ' s stunning food and travel photography, Istanbul is a colourful and exciting gastronomic jaunt around one of the world ' s most fascinating cities.

Menu di yocci. Ediz. italiana, giapponese e inglese

From Anime to Zen: Discover the Essential Elements of Japan

Vita in campagna

(Original Story with Original Illustrations by John Tenniel)

Methode de japonais pour Italiens

The Book of Tea

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.

Yoshoku

Simple Japanese food for family and friends