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The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing, cooking and serving delicious, high-end food. This authoritative reference book covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then

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put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is an essential guide for any serious cook, professional or amateur.

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.

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Winner of a 2020 James Beard Foundation Book Award in the International category Ethiopia stands as a land apart: never colonised, the country celebrates and preserves ancient traditions. The fascinating cuisine is enriched with the different religious influences of Judaism, Christianity and Islam - a combination unique to Africa. The delicious dishes featured are Doro Wat, chicken slowly stewed with berbere spice, Yeassa Alichia, curried fish stew, and Siga Tibs, flashfried beef cubes, as well as a wealth of vegetarian dishes such as Gomen, minced collard greens with ginger and garlic and Azifa, green lentil salad. Chef Yohanis takes the reader on a journey

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through all the essential dishes of his native country, including the traditional Injera synonymous with an Ethiopia feast, along the way telling wondrous stories of the local communities and customs. Complete with photography of the country's stunning landscapes and vibrant artisans, this book demonstrates why Ethiopian food should be considered as one of the world's greatest, most enchanting cuisines.

Massimo Bottura is more than a Michelin star-winning chef. Together with Lara Gilmore, he also founded Food for Soul, a non-profit organisation seeking to reduce food waste through inclusion. On the occasion of Expo 2015 in Milan and working in concert with

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Caritas Ambrosiana, Massimo Bottura opened Refettorio Ambrosiano, a new kind of community canteen where chefs from around the world cooked nutritious meals for socially vulnerable guests using surplus ingredients recovered from the Expo's pavilions. The project's success led Bottura to found Food for Soul in 2016 aimed at replicating the model in other communities. Since then, Refettorio Gastromotiva in Rio de Janeiro, Refettorio Felix in London, Social Tables in Modena, Bologna and Naples, and Refettorio Paris in the French capital have all opened their doors. Further canteens are planned across the globe. This is the ninth essay in the Big Ideas series created by the European Investment

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"The bible for all chefs." —Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine, *The Professional Chef* is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the

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basic techniques. The new edition also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from mise en place to finished dishes. Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation, guiding you with at-a-glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full-color

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photographs Covering the full range of modern techniques and classic and contemporary recipes, The Professional Chef, Ninth Edition is the essential reference for every serious cook.

Che siate genitori con orari da incubo, nonni della domenica, studenti fuori sede, zii vacanzieri, single senza pentole o tate plurime non ha importanza. E non importa neanche che siate quel tipo di persona che trema all'idea di preparare un piatto con più di tre ingredienti, teme il forno e guarda con soggezione un impasto. Se siete di buon appetito, e pensate che il cibo sia un modo per stare insieme e dimostrare affetto agli altri e a se stessi, allora questo manuale di

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