

FOOD
EDITORE

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DALCÒ
EDIZIONI

ò
DEPUBLISHING

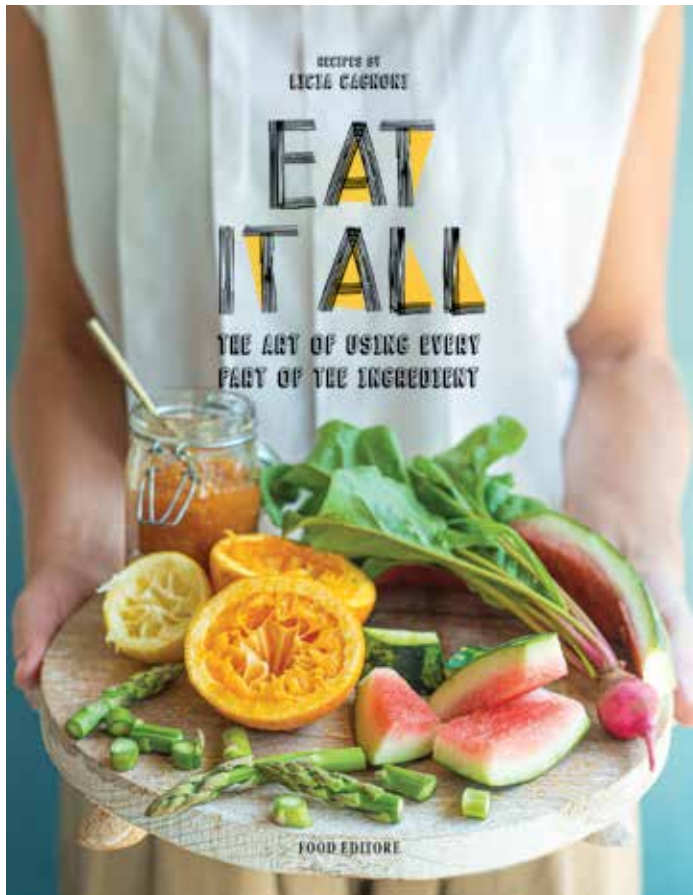
Cookbooks, Art & Lifestyle Catalogue 2020





FOOD EDITORE

EAT IT ALL



ALREADY SOLD IN:
Italy, The Netherlands

Licia Cagnoni
18,5 x 24 cm
192 pp.
25.000 words
HARDCOVER WITH IMITLIN

Food waste can really be reduced in the kitchen: it's important to keep in mind that even the parts of the ingredients we consider “waste” can sometimes be used, especially if they are **edible** and **filled with nutrients**. A book to learn how to save from grocery shopping to transform peels, leaves, crusts and pods into **creative** and **tasty recipes**. For each ingredient there is a “traditional” recipe prepared with the “noble” part (juice, pulp). What is traditionally considered waste, here becomes a tasty recipe or the protagonist of ideas for alternative uses (beauty masks, fertilizers...). The book opens with various **smart tips** to shop, to store food, to clean and cut in order to reduce wastes as much as possible.



Licia Cagnoni has been a chef for over 25 years and has many professional experiences in the world of haute cuisine. She worked alongside the starred chef Claudio Sadler for a long time in Milan and collaborated in the creation of several recipe books and advertising images. Now, together with the food stylist activity, she also conducts cooking classes and creates catering services.



FOOD EDITORE

PIZZA GOURMET



19 x 24,5 cm
160 pp.
20.000 words
HARDCOVER

The book presents **70 pizzas** combining **simplicity and originality**. The secret is the attention to the quality of the raw materials combined with a unique ability to mix flavours. All the pizzas can be made at home, **with innovative and original fillings**. Each recipe is enriched with curiosity about products and appetizing variations, without forgetting valuable information on raw materials and how to obtain a perfect dough. The introduction shows all the secrets to **obtain a perfect dough**, from stirring to leavering and from shaping and to baking.





FOOD EDITORE

THE GREAT GOLDEN SPOON



NEW EDITION WITH NEW RECIPES

ALREADY SOLD IN:

China, Italy, Poland

OVER 500.000 COPIES SOLD

Giovanni Ballarini

19 x 26 cm

768 pp.

270.000 words

HARDCOVER

More than **1.000 tested recipes** with pictures divided into 13 user-friendly sections. Over 100.000 copies sold for this must-have manual, which allows to experiment new tasty and easy recipes on a daily basis as well as refined first-class dishes for every occasion. Find out all the secrets behind the **evergreen, classic recipes of different categories**: sauces, appetizers, starters, meat, fish, eggs, pizza and focacce and desserts. The new edition is enriched with a new section “free from” - delicious recipes without eggs, gluten, dairy or sugar for a healthy and tasty cooking style. In each category, recipes are ordered according to the **main ingredients** and are introduced by an **overview on the most common ingredients** and the basic techniques, illustrated with step-by-step photos.

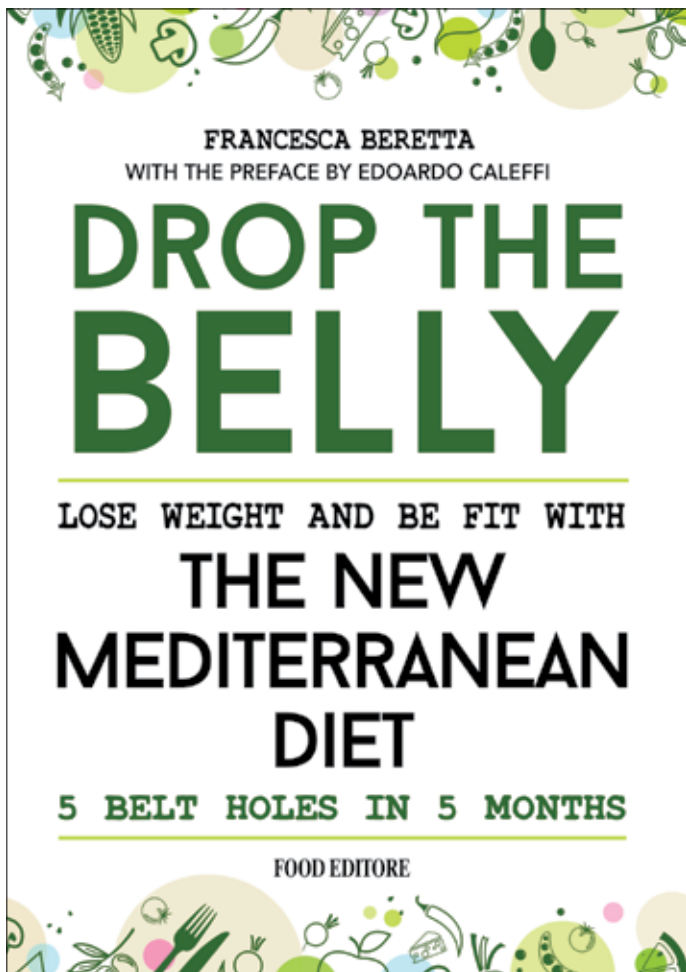


COOKING



FOOD EDITORE

DROP THE BELLY



ALREADY SOLD IN:
Italy

Francesca Beretta
13,5 x 21 cm
256 pp.
40.000 words
HARDCOVER WITH JACKET

The Italian nutritionist Francesca Beretta is presenting a **new diet** that, if combined with hydration and physical activity, is perfect to get back in shape.

The **new measure unit is the belt**: for every month of this diet, the belt will be fasten one less hole. Five holes in five months. The volume explains how to set the diet and to continue on the path to reach the goals and keeping the results. In the book, there are many focuses and in-depth curiosities on how to pick the ingredients, the **weekly diet schemes** and many tasty and healthy recipes.

I RISULTATI DEL PRIMO MESE

BUCHI DI CINTURA PERSI _____
 VESTIBILITÀ DEGLI INDUMENTI _____
 INDICE DI MASSA CORPorea (vedi p. 36) _____
 QUANTO HO BEVUTO _____
 LIVELLO PR-R RAGGIUNTO (vedi p. 37) _____
 M.U.S. RILEVATI (vedi p. 37) _____
 DISTRESS-M.U.S. RILEVATI (vedi p. 37) _____
 CIBI NUOVI PROVATI _____
 LE MIE SENSAZIONI RISPETTO ALLA DIETA E AL MIO STATO DI SALUTE _____

to scrupolosamente le indicazioni della dieta, avrete già stretto il primo buco! Se vi confrontate con il nutrizionista che utilizza la BIA vi direbbe che per ogni buco guadagnato sulla cintura avete perso 30 cm², l'unità di misura del Tessuto Adiposo Addominale. Per verificare ulteriormente questo dato, calcolate anche il vostro nuovo Indice di Massa Corporea.

52

IL SECONDO INCONTRO

IL SECONDO INCONTRO

Come ti senti a un mese dall'inizio della dieta?

Eccoci arrivati a un momento cruciale di questo percorso, quello di tirare le somme sul primo mese di dieta e di valutare gli effettivi risultati ottenuti. Per farlo, iniziate con il porvi una semplice domanda: come mi sento? Rispondete d'istinto, senza rifletterci troppo. Potete dire di sentirvi bene? L'umore è alto? Vi sentite più forti, pieni di energia e meno affaticati durante la giornata? Se avete abbracciato a pieno il nuovo stile di vita proposto da questa dieta, la risposta a tutte, o almeno a parte di queste domande, sarà un bel sì.

Ovviamente, oltre a esprimere una sensazione, sarà importante verificare questi parametri ripetendo il test M.U.S. per avere un riscontro misurabile dei miglioramenti ottenuti. Non ci stancheremo mai di ripeterlo: **scrivete, scrivete e scrivete**. Quando non si sta bene ci si lamenta e ci si ferma a riflettere sul motivo del nostro malessere. Quando invece le sensazioni migliorano si dà per scontato il fatto di sentirsi in forma e non si valuta con obiettività cosa abbia portato al miglioramento. Questo è il motivo per cui è indispensabile appuntare tutto per iscritto utilizzando i questionari del capitolo precedente.

■ I PRIMI RISULTATI: UNA BELLA INIEZIONE DI AUTOSTIMA

Ovviamente, dopo una prima riflessione sul benessere generale, è necessario procedere con le successive misurazioni. A partire dalla prova della cintura: se avete segui-

GIÙ LA PANCIA

51

per 6 persone
preparazione 15 minuti - cottura 40 minuti

QUINOA CON BROCCOLI E NOCCIOLE

- 180 g di quinoa • 400 g di cavolfiori misti
- 50 g di nocciole tostate
- 30 g di olio d'oliva extravergine
- 1 pizzico di curcuma
- brodo vegetale • sale

Lavate i cavolfiori e riduceteli a cimette. Sciacquate la quinoa in un colino a maglia fine, sciolatela e conditela con 1 cucchiaino d'olio, la curcuma e un pizzico di sale. Mettete 1 cucchiaino di quinoa sul fondo di 4 barattoli di vetro a chiusura ermetica, alternate con cimette di cavolfiori, ancora quinoa e verdure. Coprite con del brodo leggero di verdure e chiudete. Immergete i vasi in una casseruola con acqua a 2/3 e poneteli sul fuoco.

Cuocete a fiamma dolce per 40 minuti. La quinoa dovrà essere ben gonfia e il liquido completamente assorbito. Aprite il vaso, completate con le nocciole tritate grossolanamente e irrorate con un filo d'olio.

Quando preparate il brodo usate sempre verdure fresche e non il dado. Mondate e tagliate a pezzi 1 carota, 1 costa di sedano, 1 pomodoro, 1 cipollo bianco e alcune foglie esterne del porro. Versate in una pentola capiente 4 litri d'acqua e unite le verdure. Cuocete a fiamma bassissima per 3 ore. F. cottura ultimata filtrate il brodo con un colino. Potete conservarlo in frigorifero per 1 settimana o congelarlo versandolo negli stampi per cubetti di ghiaccio.

120

LE RICETTE - PRANZO

per 4 persone
preparazione 30 minuti - cottura 20 minuti

SPAGHETTI INTEGRALI CON CARBONARA ALLE FAVE E FINOCCHIETTO SELVATICO

- 380 g di spaghetti integrali
- 1 kg di fave fresche con baccello
- 2 cipollotti
- 2 tuorli
- 1 uovo
- 70 g di crema di riso
- 5 cucchiai di parmigiano
- 4 cuffietti di finocchietto selvatico
- olio d'oliva extravergine
- sale e pepe

Sgranate le fave, tagliate loro il cappuccio con un coltello, poi sbollentatele per un paio di minuti per eliminare il tegumento. Affettate finemente i cipollotti e fatele imbiondire in una padella a fuoco dolce con un filo d'olio, poi aggiungete le fave sguacciate e lasciate insaporire per 2 minuti. Aggiustate di sale e tenete da parte.

In una terrina sbattete i tuorli e l'uovo con la crema di riso, metà del parmigiano grattugiato e il finocchietto selvatico lavato, asciugato e tritato finemente al coltello.

Lessate la pasta in abbondante acqua salata e scolatela al dente, tenendo da parte un po' dell'acqua di cottura. Versate gli spaghetti nella padella contenente le fave e mescolate. A questo punto spegnete il fuoco e aggiungete il composto alle uova. Mescolate e, se occorre, bagnate con poca acqua di cottura. Conditelo con il parmigiano rimanente, una macinata di pepe e servite subito.

GIÙ LA PANCIA

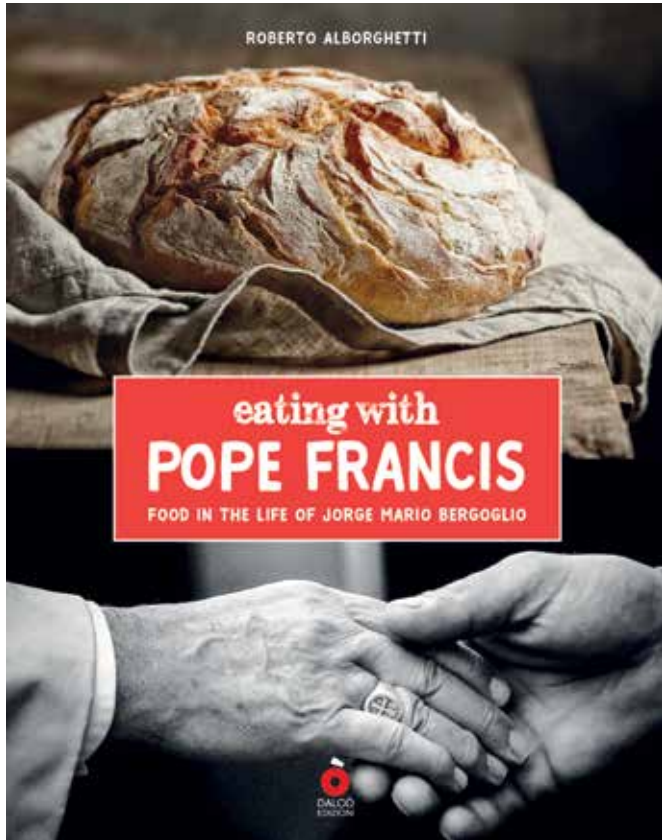
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COOKING



FOOD EDITORE

EATING WITH POPE FRANCIS



ALREADY SOLD IN:
Austria, Belgium, Canada,
Central America, Colombia,
Czech Republic, France, Germany,
Hungary, Italy, Mexico, Netherlands,
Poland, Portugal, Spain,
Switzerland

Roberto Alborghetti
19 x 24.5 cm
208 pp.
43.000 words
HARDCOVER

This volume is intended to be an **itinerary to discover the relationship of Pope Francis with food**, both in its purely gastronomic dimension - through recipes and specialties appreciated by the Pope - and in its social and cultural dimension, that is in the capacity food has to build relationships between men and to transmit memory and cultures. The book recounts **steps and episodes published and unpublished of Jorge Bergoglio's biography** which allow us to understand the extraordinary value the Pope gives to food. From his studies in Food Chemistry to the Italian origins of the family, from the Buenos Aires atmosphere - where he is from -, to his convivial meetings as Pope all around the world or to the meals eaten and sometimes prepared in the main room at Santa Marta, place where the Pope spends the majority of his everyday life.

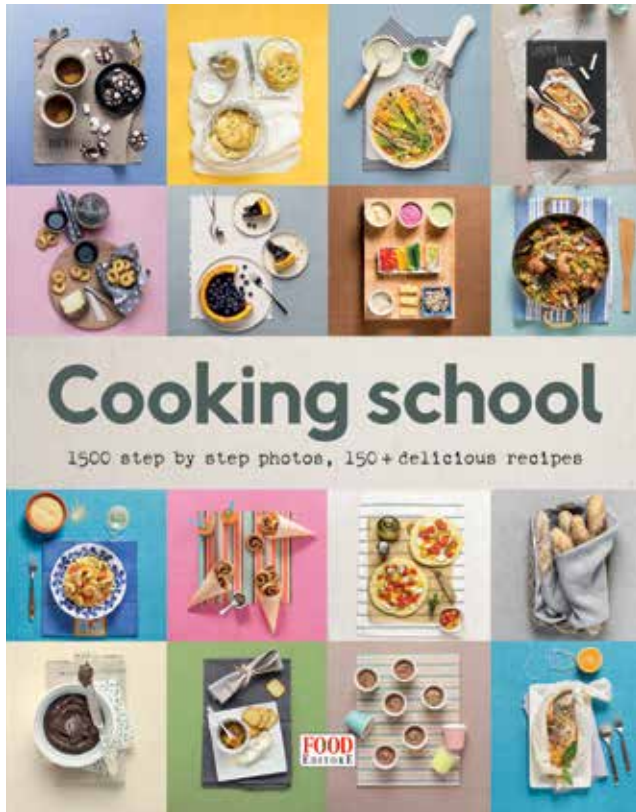


COOKING



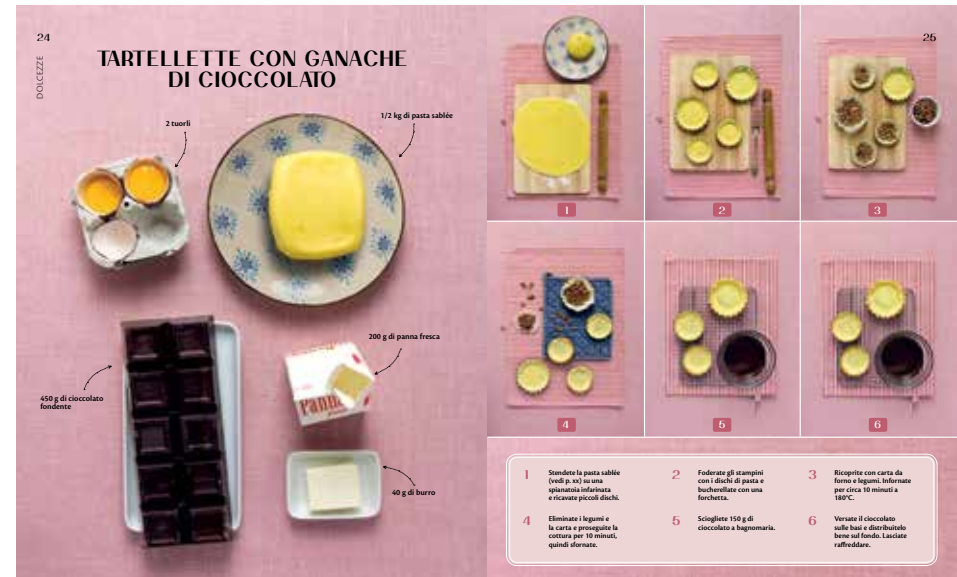
FOOD EDITORE

COOKING SCHOOL



21,5 x 26,5 cm
576 pp.
40.000 words
SOFT-TOUCH
HARDCOVER

ALREADY SOLD IN:
Italy, Poland, Spain



The best recipes of the **cooking school series** gathered in a single, large, must-have volume. Over **200 recipes and more than 1500 step by step photos** that takes a refreshing approach to learning the art of home cooking. All the recipes are presented in complete visual sequences from start to finish, and every ingredient and every step is shown from above in full colour so it's as true to life as possible - just like a real cooking course. The book is divided into **10 chapters**: finger food and appetizers; pasta, soups and noodles; meat dishes; fish dishes; pizza & focaccias; vegetables; breakfast and brunch; desserts; eating outdoors; basic recipes. The volume includes an introduction describing the characteristics, properties and uses of the focus ingredients and the chef's tools.



FOOD EDITORE

COOKING SCHOOL SERIES

19,5 x 24 cm
224 pp.
16.000 words
SOFTCOVER
WITH FLAPS

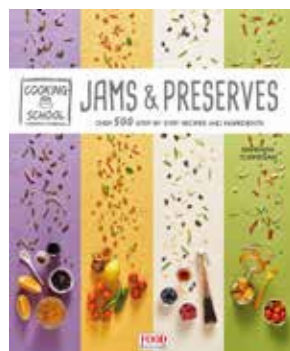
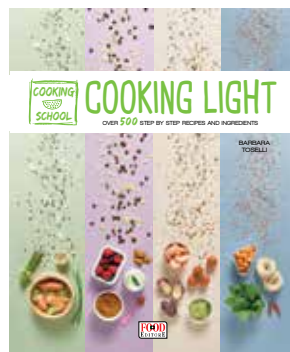
**TWELVE VOLUMES
SERIES**

**Whole series
in volumes sold in:**
Italy, Spain, Poland

**Vegetarian volume
sold in:**
Brasil, Italy, Poland,
Portugal, Spain,
Taiwan, English (world)

**Bread, pizza & co.
volume sold in:**
Greece, Italy, Poland,
Portugal, Spain

**Cooking Light
and Cooking Italian
volumes sold in:**
Austria, Germany,
Switzerland



A cooking course
in 12 volumes with over
600 recipes and more
than 7000 clear
step-by-step photos.
All the recipes are
shown in a complete
visual sequence from
the ingredients to the
finished dishes, just like
a real cooking course.

12 volumes in the series:

- Appetizers
- International cooking
- Bread, pizza & co.
- Chocolate
- Desserts & co.
- Fish & co.
- Italian classics
- Jams & preserves
- Cooking light
- Street food
- Vegetarian
- Cooking with children



FREE SERIES

FOOD EDITORE



ALREADY SOLD IN:
France, Italy, Poland



ALREADY SOLD IN:
Italy, Poland

**Lena Tritto
Rossella Venezia
Gabila Gerardi**
19 x 24,5 cm
192 pp.
25.000 words
HARDCOVER WITH IMITLIN

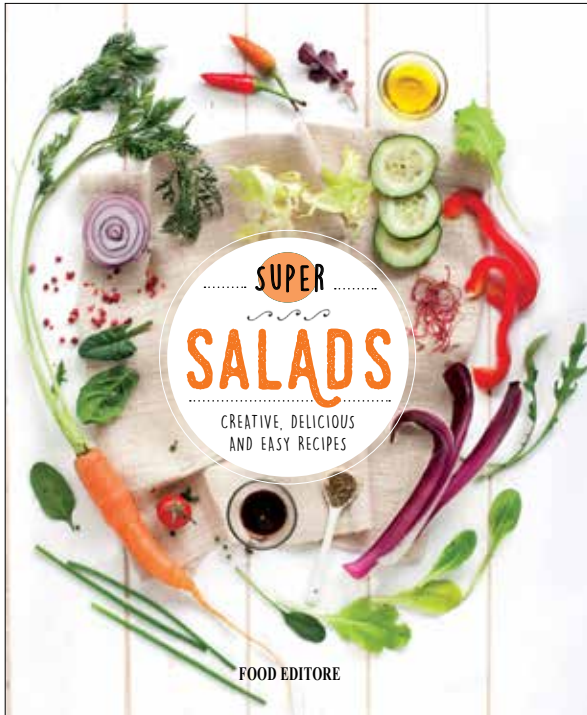


Excluding one type of ingredient or another from one's diet seems like a real trend of the moment. The reasons that push one to go on a "free" diet are many: allergies or food intolerances, desire to lose weight, ideology or ethics. These volumes are not just intended for those who must **exclude certain groups of ingredients from their diets**, but also (and above all) for those who have fun experimenting with new eating styles or those who are constantly searching for ideas for new dishes for a relative or guest suffering from an intolerance. Each volume gathers about **70 recipes**, each of which calls for the exclusion from its list of ingredients of one or more food or food group: gluten, dairy, eggs or sugar. The first title "**Free Cooking**" is about general recipes for whole meals, while the second is specifically about "**Free Dessert**".

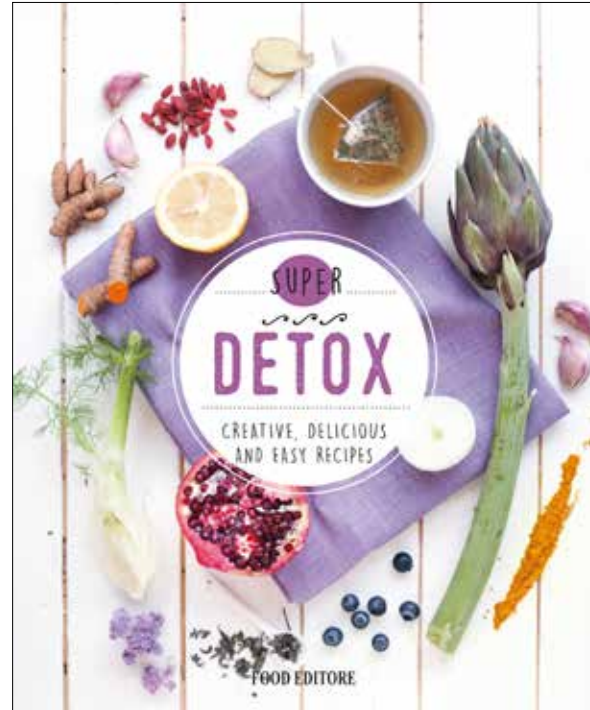


FOOD EDITORE

SUPER SERIES

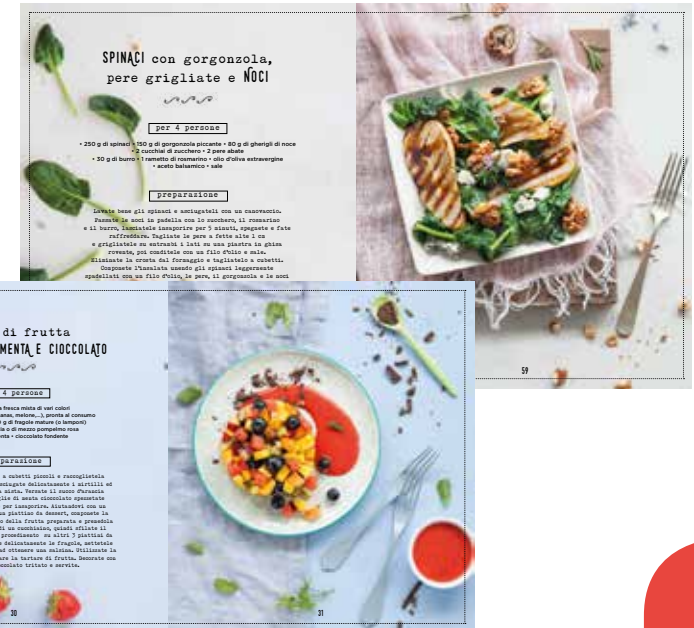


ALREADY SOLD IN:
Austria, Germany, Italy,
Switzerland



ALREADY SOLD IN:
Italy

20,5 x 23,5 cm
168 pp.
12.000 words
SOFT-TOUCH HARDCOVER
WITH COLORED EDGES



The concept behind the **65 recipes** in this series is basic: simple ingredients, just a few and the most used everyday, to transform into delicious, original, impressive and easy-to-make dishes with a few simple moves. Every recipe is completed by the *Instagram-friendly* photo of the finished dish. From the easy, tasty and fast-to-prepare recipes of **Salads** - with a complete section dedicated to the “out of home” and the dressings, to a selection of recipes to detoxify your body with healthy, nutritious and tasty ingredients. **Detox** contains many ideas to eliminate wastes and toxins from the body, and hence feeling lighter and more active. The secret lies in the careful choice of foods and cooking methods.



FOOD EDITORE

SUPER SIMPLE



ALREADY SOLD IN:
Austria, Germany, Italy,
Poland, Switzerland

21,5 x 26,4 cm
416 pp.
40.000 words
SOFT-TOUCH HARDCOVER

Thanks to Super Simple, cooking has never been so easy, fast and funny! Discover how to make appetizing tapas, an impressive chocolate cake or a mouth-watering lasagna, with **no more than 6 ingredients per recipe** - plus the essentials of olive oil/ butter/salt/pepper. And, in minutes! **250 recipes** made with the kind of ingredients we are most likely to find in our cupboard and fridge. The recipes feature delicate watercolor illustrations of the ingredients, as well as the photos of the finished dish. Informal and for a daily use, Super Simple is for everyone, from skilled chefs to complete beginners. A great concept, in order to prepare **tasty and healthy recipes for each occasion**: from breakfast and brunch, to lunches at home or at work, indoor or outdoor, for fancy dinners or last minute meals.



COOKING



MADE IN ITALY

FOOD EDITORE



ALREADY SOLD IN:
Italy, Poland

EDITED BY
Marino Marini
21,5 x 26 cm
256 pp.
40.000 words
HARDCOVER WITH IMITLIN

A book dedicated to all that is typical of Italian gastronomy, with particular attention given to the concept of excellence: Italian delicacies, places and flavours, and above all, **150 of the best traditional recipes**. The book is grouped into **10 geographic areas**: for each, we present the most representative dishes, the best typical products and producers of excellence, as well as a selection of eateries and restaurants, which are often outside the “official” circuit but always characterized by great quality. A masterpiece that is a **must-have for the bookcase of every gourmand**, tourist and simple food-enthusiasts.

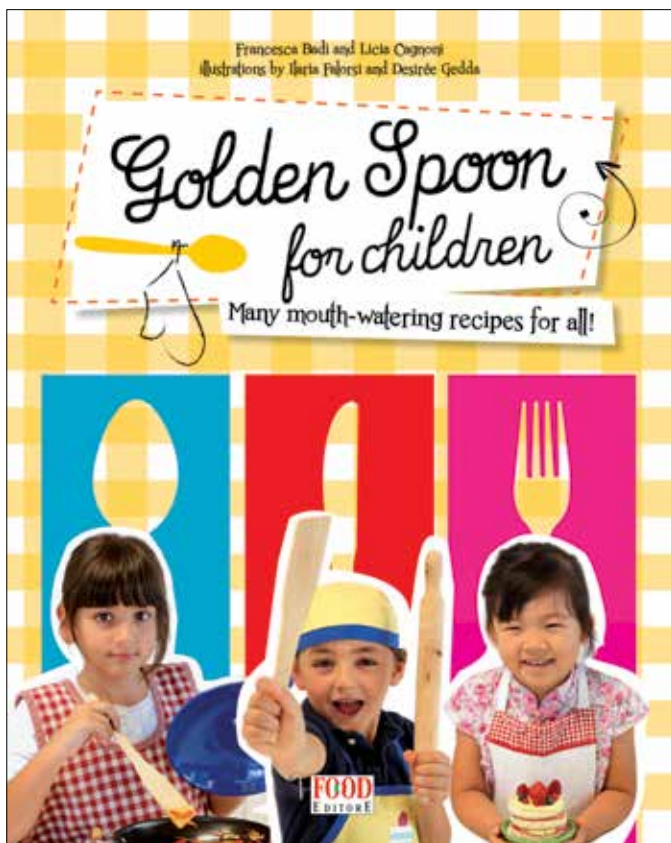


COOKING



FOOD EDITORE

GOLDEN SPOON FOR CHILDREN



ALREADY SOLD IN:
Bulgaria, Italy, Spain

ILLUSTRATED BY
Ilaria Falorsi and Desirée Gedda
23 x 28,7 cm
128 pp.
11.000 words
HARDCOVER

A recipe book for mothers, fathers and grandparents to spend some time **cooking with their young cooks**. A book which aims to make children approach the pleasure of cooking and enjoying good food. Thanks to very colourful illustrations young readers are taught step-by-step how to prepare dishes. Furthermore, the tips for playing safely in the kitchen are explained and illustrated in a nice and funny way. An introductory section let children learn everything about **the good habits when it comes to eating and cooking** (wash your hands, keep your hair out of the way, let adults handle knives and stoves...) and a chart on how to have a balanced diet for every age group.

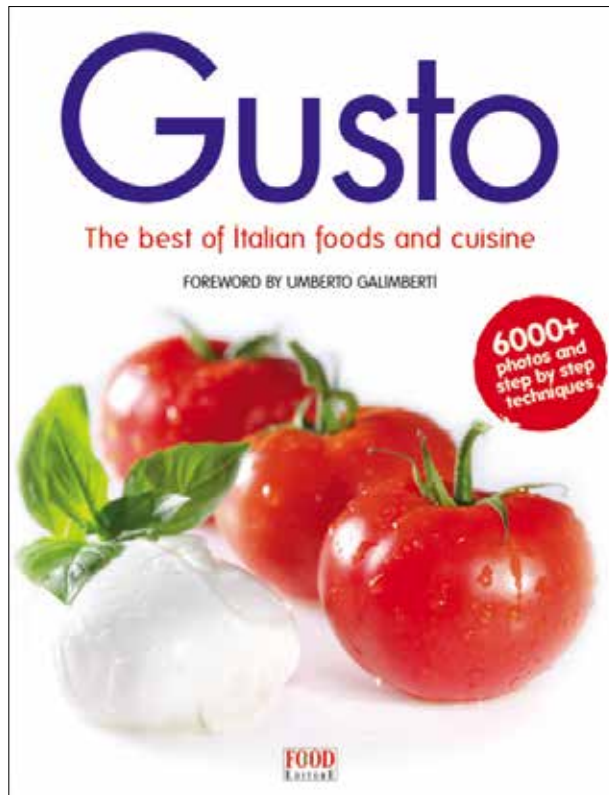


COOKING



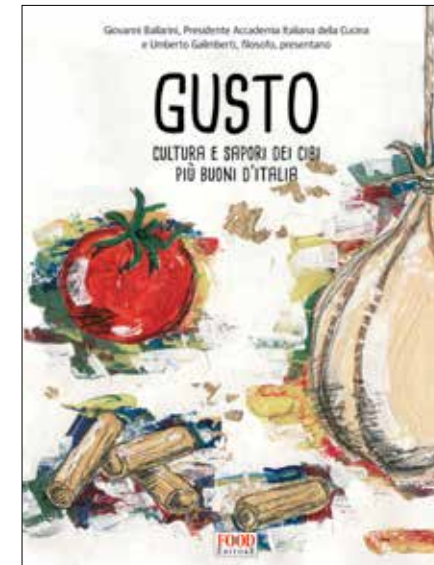
GUSTO

FOOD EDITORE



FOREWORD BY
Giovanni Ballarini
and Umberto Galimberti
27 x 36 cm
368 pp.
HARDCOVER
WITH JACKET

ALREADY SOLD IN
China (simplified Chinese),
Italy, Poland, USA (English world)



21,6 x 28,7 cm
320 pp.
SOFTCOVER
WITH FLAPS

The volume is also available in a smaller, handier format. The book contains an **appendix** dedicated to the best artisan and industrial producers and a how-to guide to purchase the very best of Italian ingredients.

A voyage in discovery of the **best Italian foods** and culinary traditions:
a catalogue of **over 6.000 Italians specialties**: fruits and vegetables, meats,
cheeses, pasta...

A comprehensive food reference with pictures and names of each ingredient.
This large format, exclusive volume aims for professionals working in the food
industries as well as anyone who believes that food is culture.



FOOD EDITORE

JAZZ



**JAZZ BY HENRI MATISSE
WITH A CRITIC
BY FRANCESCO POLI**

29,2 x 38,2 cm
152 pp.
UNBOUND

ALREADY PUBLISHED IN:
Italian, French, English

The **French artist** creates this masterpiece at the age of 78. Despite some health problems that force him into a wheelchair, Matisse does not lose his inexhaustible curiosity. **Matisse** experiments with a new technique - then called "*papiers découpés*" or "drawing with scissors"- he **produces large collages that show abstract compositions** by using intense and vibrant coloured paper cut-outs. Jazz represents the **creative milestone of Matisse's life**. For the first time, the artist uses the paper cut-out as a mean of communication rather than a compositional tool.

Henri Matisse

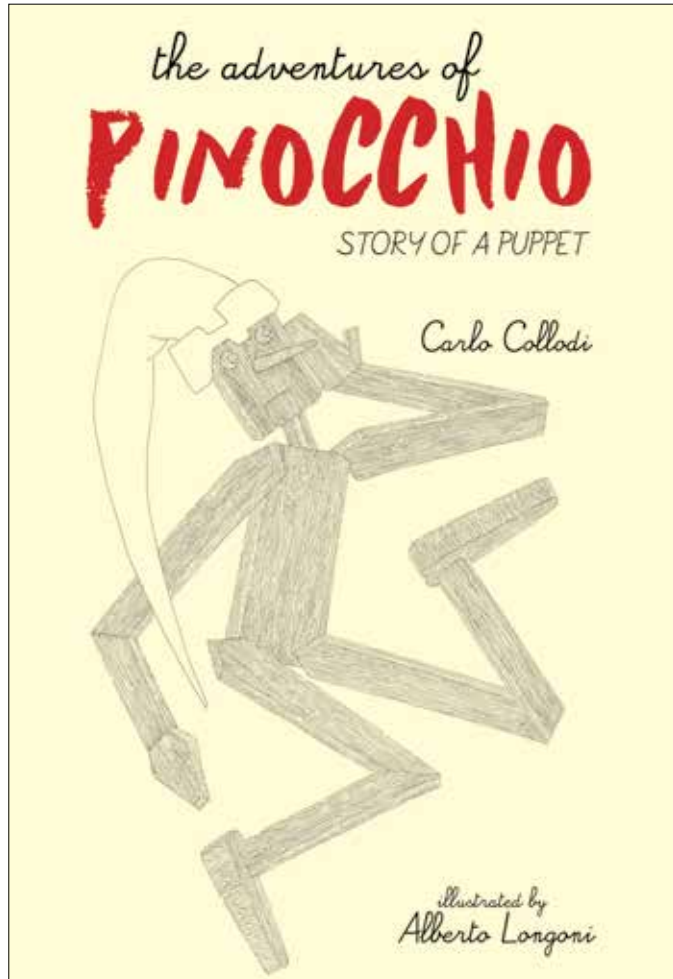


This creative book is made up of **20 plates illustrating** the circus and the artist's travels. Therefore, **it is inspired by circus, folk tales, theatre mythology and plays**. The title "Jazz" refers to the improvisational techniques used throughout the book, where expressionist art and the musical improvisation found in jazz are combined together. It was published in 1947 by Editions Tériade with a final run of only 250 copies.



PINOCCHIO

FOOD EDITORE



PINOCCHIO
WRITTEN BY
CARLO COLLODI
ILLUSTRATED BY
ALBERTO LONGONI

30 x 43 cm
74 pp.
HARDCOVER

Alberto Longoni was an Italian artist, who started to work in 1935 as self-taught artist after the death of both his parents. He won several awards during his career and he worked for several publishers. One of his remarkable works was designing the cover jackets of the *Classics of Italian contemporary literature* series during the 60s, for Arnoldo Mondadori Editore. In 1963, the first edition of his Pinocchio was published. It was a limited edition as a gift for the employees of Midy, an Italian drugmaker company. The **basic, black ink, single lined illustrations of Longoni** give new life to the classic by Carlo Collodi, designing a new revisited Pinocchio that will stick in the readers' minds.

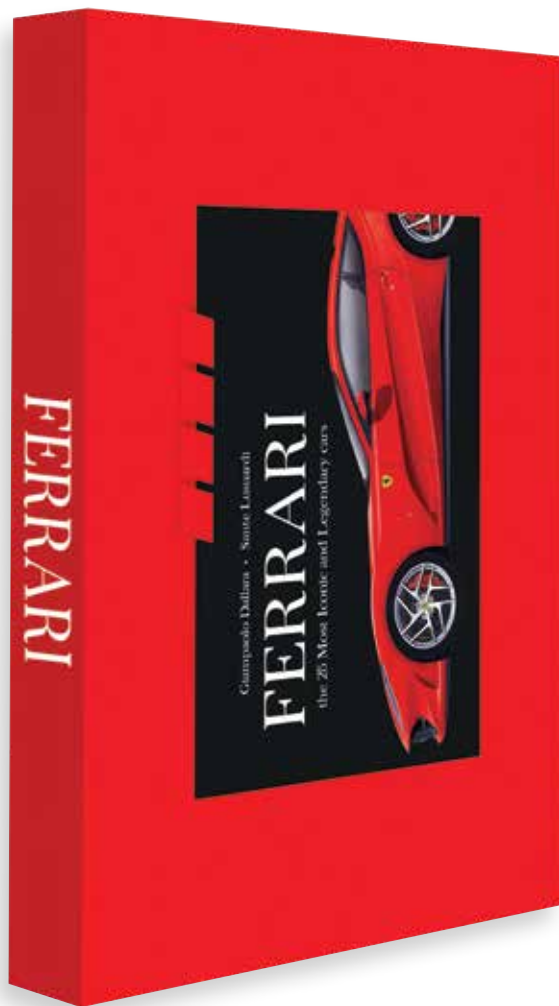
Alberto Longoni





FOOD EDITORE

FERRARI



WRITTEN BY
GIANPAOLO DALLARA
ILLUSTRATED BY
SANTE LUSUARDI

23,8 x 33,7 cm
CARTON CASE
INCLUDING
24 UNBOUND PAGES

One hundred illustrated models made by Ferrari. An iconic monograph celebrating the prancing horse. The fastest and well-known cars, that have marked the car's history.

Ferrari 195 S

anno di lancio: 1950

Il modello fu presentato per la prima volta al Giro di Sicilia, il 2 aprile del 1950. Nell'edizione di quell'anno della storica corsa automobilistica Mille Miglia, Gianni Marzotto e Marco Crosara portarono la macchina alla vittoria, precedendo di 7 minuti la Ferrari 195 S di Dino Serrati ed Ettore Salami. La media fu elevatissima: 123,209 km/h.



► 170 CV ► Cilindrata 2341,03 cm³ ► Velocità massima 200 Km/h

Ferrari 599 GTB Fiorano

anno di lancio: 2007

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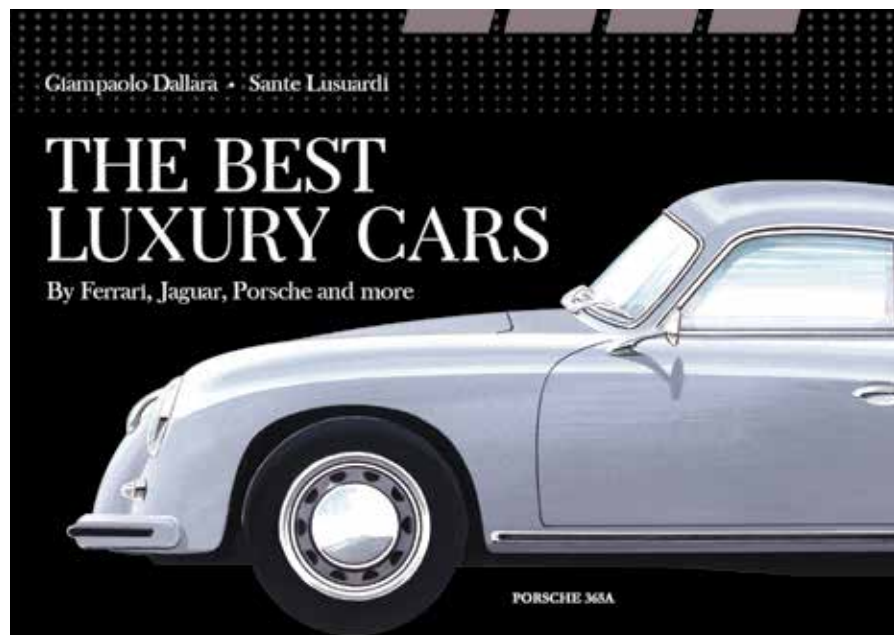
► 12 cilindri a V di 65° - 620 CV ► Cilindrata 5999 cm³ ► Velocità massima 330 Km/h

LIFESTYLE



FOOD EDITORE

THE BEST LUXURY CARS



WRITTEN BY
GIANPAOLO DALLARA
ILLUSTRATED BY
SANTE LUSUARDI

29,7 x 21 cm
192 pp.
HARDCOVER

100 models delightfully and manually illustrated. They are the most beautiful and luxurious sports cars. A chronological path that shows the evolution of design by the most prestigious car brands, from the second post-war period to nowadays, from vintage models to the vehicles of the future.





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