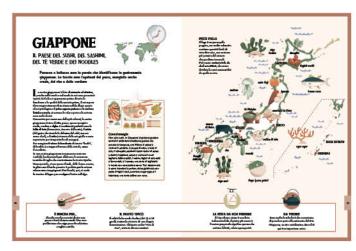


ILLUSTRATED BY
Daniele Simonelli
24,5 x 32,5 cm
192 pp.
45.000 words
HARDCOVER

An atlas to discover the gastronomic pleasures of the world. The book presents a journey around the most important countries through illustrated maps showing the main and best foods. From France to Japan, from Australia to Peru, each State is introduced by a general description that explores the most unique aspects and a map showing the typical products and the respective production areas. Then, an in-depth study follows on the most characteristic ingredients and dishes.

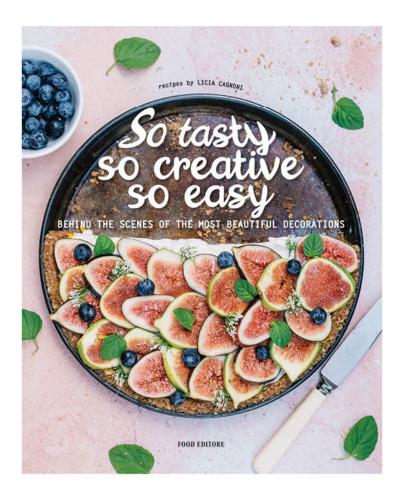






# SO TASTY, SO CREATIVE, SO EASY

FOOD EDITORE



Licia Cagnoni 21,5 x 27 cm 160 pp. 25.000 words HARDCOVER

Easy to do, beautiful to look at, good to eat. When a dish looks as good as it tastes, it will capture the attention at first glance. This book offers a series of presentation and decoration techniques that are perfect to obtain extraordinary dishes using simple and original tricks. The spectacular decorations are not just for chefs and confectioners: with a little creativity and a little practice anyone can achieve amazing and yummy results. Each sweet and salty dish presents the basic recipe and one or more decorations. The preperation are combined with splendid photographs of the final recipes and the most difficult steps.







## PIZZA GOURMET

FOOD EDITORE



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 stiring to leavering and from shaping and to baking.







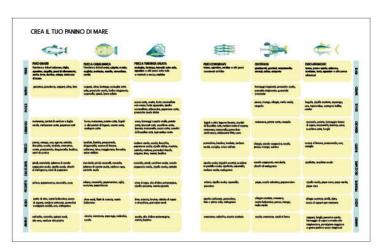
## PANINI GOURMET

FOOD EDITORE



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

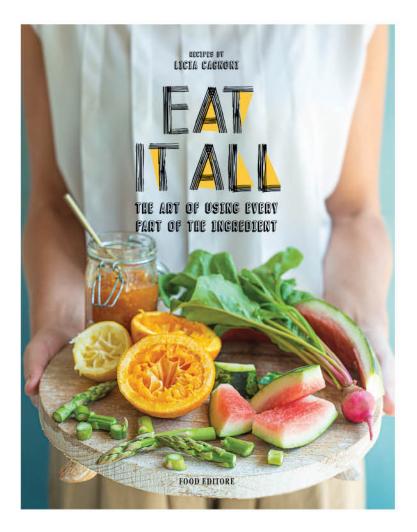
The "non-chef" Daniele Reponi is presenting 70 panini recipes able to bring together simplicity and originality. The secret lies in the accurate selection of raw ingredients with a unique ability to combine flavours and consistencies. The results are never-boring recipes, with unusual and surprising combinations, enriched with curiosities about the products and the stories behind every creation. For each of the six chapters - meat, fish, vegetables, cold cuts, cheese, fruits - there is a chart teaching the reader on how to combine different flavours and ingredients to experiment with always different sandwiches.







FOOD EDITORE



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.

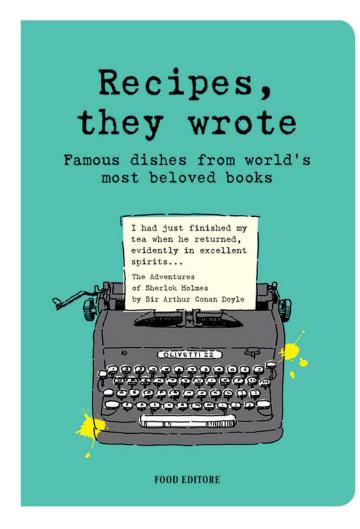






## RECIPES, THEY WROTE

FOOD EDITORE



14,5 x 21 cm 192 pp. 18.000 words SOFT-TOUCH SOFTCOVER WITH ROUNDED CORNERS

Literature has always dealt with food. Many authors love introducing dishes and recipes between the lines of their novels: from Andrea Camilleri's Pasta 'ncasciata, to Marcel Proust's Madeleines, from Roald Dahl's Candy Apples to Herman Melville's Chowder, tastes and flavours of the recipes come out of the pages and invade our senses, gifting us with emotions and making us feel even more involved in the story.

The volume collects the recipes inspired by the words of great novelists of worldwide literature, with

the original quotes of the books.



### SCONES ALLA Marmellata e burr

i-6 persone 150 g farina bianca "00" , 60 g di burro, 150 mi di lat

Il lievito per doici, 2 cucchiai di zucchero, 1 uovo, marmeliate e confetture, sale

Versate in una ciotola la farina setacciata, il lievito, un pizzico di sale e lo zucchero: tagliate a dadini il hurro, lasciatelo ammorbidire a temperatura ambiente e aggiungetelo al composto.

Cominciae à impasture on se mant, aggiungerel il lattre a temperatura ambiente, continuato à meconiter facile tutti gli impedienti susano amalgimusti. Stenderto l'impastro un mattarello dello spessore di 1,5-2 cm en ricavate del dischetti con un impastro del dismotto del 7-cm. Positionate gli scones su una tegla t'appreta con carta di struo e spennellateli con l'unovo shattuo. Informata a 20°C per 15 industi circa.

Lasciateli intiepidire, tagliateli a metà e serviteli con burro, marmeli

[...] Avero appens finito il té quando torné, evidentemente di bono unore, dendolando una vecchia scarpa cen l'elastica di lato. La gettò in un angelo e si servì una tassa di té. "Ho fatto una visitina mentre passavo" diase. "Procedo subtto." "Verso dove?" "Ch, verso l'altre lato del West End."

11



#### MELE GARAMELLATE

4-6 persone

6 mete rosse di piccole dimensioni, 900 g di zucchero semolato, 200 mi d'acqua, 50 g di miele millefiori, 1/2 cucchiaino di cannella in polvere, 4 chiodi di garofano, semi di bacca di vaniglia

Lavate e accingate le mele, togliendo il picciolo. Infilizate ogni mela con un hastonicho di legnoe mettetele da parte. Preparate il caramello in un pentolin stretto finendo clogilere nell'econa, a funco letto, lo zucchero e il miside fino a raggiungere una temperatura di 190°C; potete misuraria immergendo

Aggingete la camella, I chiedi di gurefano e i semi di vaniglia continuando a mecolare fino a quando la temperatura non raggiunge i 150°C. Eliminate i chiedi di guendino, lugliete il presibino dal fonco e, temnodo inclinato, immergete le mele nel caramello, ficendola ruotare per ricoprite uniformemente. Fatale sopociolare e postelo es una gratella coperta con carta da forma Lacatielee Taffeddare e nervite.

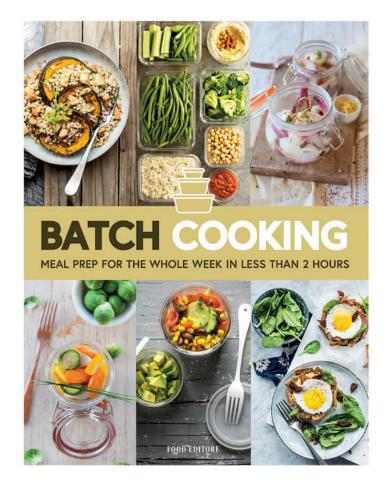
 J Alberi di mele candite da piantare in giardino Misure assortite.

2



## **BATCH COOKING**

### FOOD EDITORE



19 x 24,5 cm 192 pp. 20.000 words SOFTCOVER WITH FLAPS

Batch cooking is a method of organizing the work that allows you to cook all the meals of the week in advance, in just one moment. You can cook all at once: the prepared food is kept in the fridge or freezer so you have it ready immediately when needed in the following days. The book presents many weekly plans with the shopping list and the work plan to optimize the times. A part is also dedicated to alternative menus for special occasions: here the reader finds the recipes of the weekly plans mixed in different combinations and with extra recipes to complete the menus.

The volume has an introductory part that contains the "rules" for the batch cooking, the tricks to preserve the food and the necessary equipment.

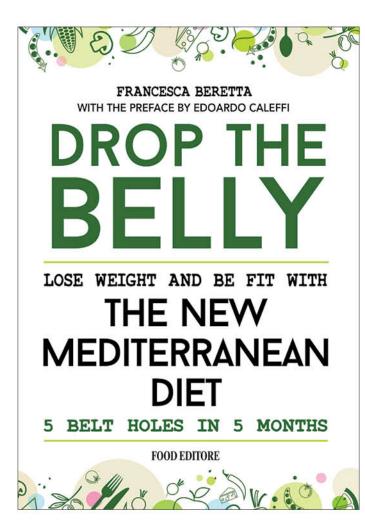






## DROP THE BELLY

FOOD EDITORE



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 MESI INDICE DI HASSA CORPOREA IN di o. 351 M.U.S. RILEVETI (wedle, 37) DISTREESS-HUS RILEV STI (end o. 27)

stretto il primo bucol Se vi confrontaste con il nutrizionist 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, calculate anche il vostro punyo Indice di Mas

IL SECONDO INCONTRIO

#### IL SECONDO INCONTRO

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

Eccori arrivati a un momento cruciale di questo nercors 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? Risponde-te d'istinto, senza rifietterci 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 gueste domande, sarà

Ovviamente, oltre a esprimere una sensazione, sarà impor-tante verificare questi parametri ripetendo il test M.U.S. per avere un riscontro misurabile dei miglioramenti ottenuti. Non ci stancheremo mai di ripeterio: scrivete, scrive te 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 bia portato al miglioramento. Questo è il motivo per cui è indispensabile appuntare tutto per iscritto utilizzando i questionari del capitolo precedente.

#### I PRIMI RISULTATI:

LINA RELLA 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-

COLAPANCIA

per 6 persone preparazione 15 minuti - cottura 40 minut

#### QUINOA CON BROCCOLI E NOCCIOLE

- 190 a di autoca 400 a di cavolitori misti
- 50 g di nocciole tostate
   30 g di olio d'oliva extravergine
   1 pizzioo di curcuma
   brodo vege tale = sale

Lavate i cavolfiori e riduceteli a cimette. Sciacquate la quinoa in un colino a maglia fine, scolatela e conditela con 1 cucchiaio d'olio, la curcuma e un pizzico di sale, Mettete 1 cucchiaio 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 guinoa dovrà essere ben gonfia e il liquido completamente assorbito. Aprite il vaso, completate con le nocciole anamente e irrorate con un filo d'olio.

Juando preparate il brodo usate sempre verdure fresch e non il dado. Mondate e tagliate a pezzi 1 carota, 1 costa di sedano, 1 pomodoro, 1 cipola bianca e dicune faglia esterme del porra. Versate in una pentica capiente 4 itri d'acquae unite le verdure. Cuocete a fiamma bassissima per 3 ore. H cottura ultimata Hitrate 8 brodo con un col Pote le conservario in frigorilloro per 1 settimana o congelario versandolo negli stampi per cube tili di ghiaco

per 4 persone preparazione 30 minuti - cottura 20 minuti

#### SPAGHETTI INTEGRALI CON CARBONARA ALLE FAVE E FINOCCHIETTO SELVATICO

- 390 g di spaghe tti integrat
  1 kg di fave fresche con baccello
  2 alpollotti
  2 turri
  1 tuoro
  70 g di arema di riso

GOLAPANCA

- 8 cucchial di parmigiano
   4 ciuffetti di finocchie tto selvatici
- olio d'oliva ex travergine

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 fateli imbiondire in una padella a fuoco dolce con un filo d'olio. poi aggiungete le fave squsciate 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, asclugato 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. Condite con il parmigiano rimanente, una macinata di pepe e servite subito.

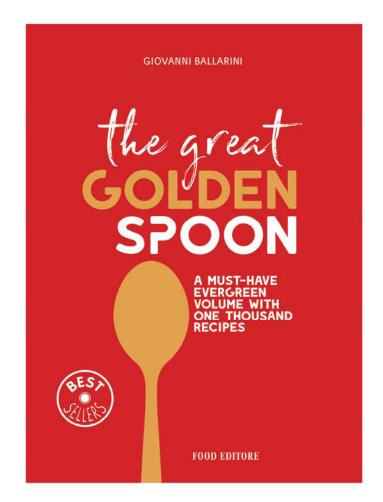
LE RICETTE - PRANZO

121



# THE GREAT GOLDEN SPOON

FOOD EDITORE



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 healty 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.

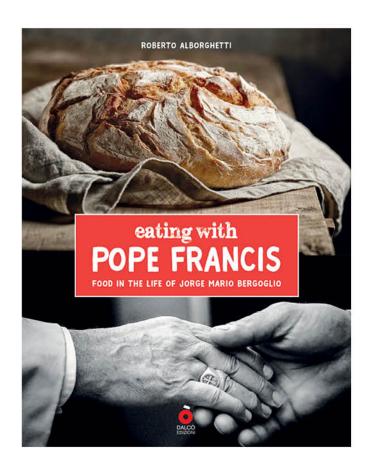






## EATING WITH POPE FRANCIS

### FOOD EDITORE



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.

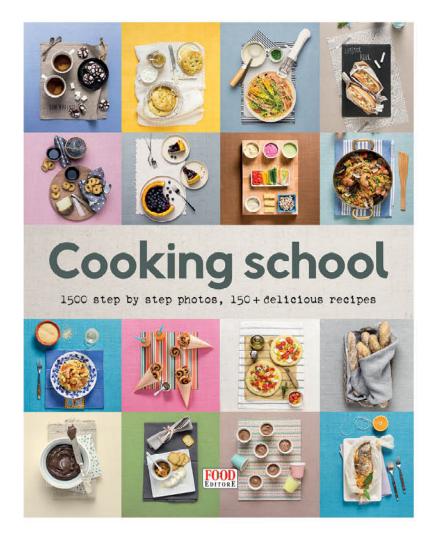






# COOKING SCHOOL

FOOD EDITORE



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

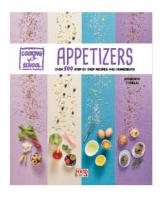


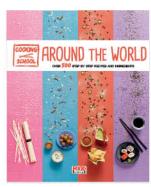
The best recipes of the **cooking school series** gathered in a single, large, must-have volume. Over **200 recipes and more than 1500 step by step photos** that takes a refreshing approach to learning the art of home cooking. All the recipes are presented in complete visual sequences from start to finish, 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.

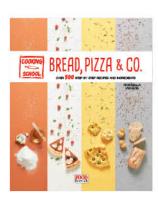


# **COOKING SCHOOL SERIES**

### FOOD EDITORE

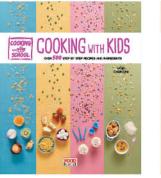






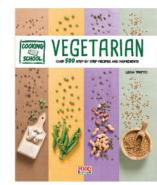










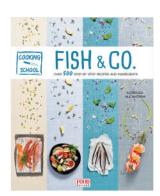


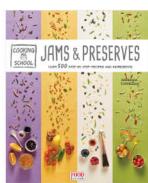
19.5 x 24 cm 224 pp. 16.000 words SOFTCOVER WITH FLAPS

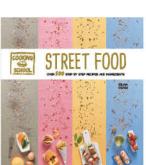
A cooking course in 12 volumes with over 600 recipes and more than 7000 clear step-bystep photos. All the recipes are shown in a complete visual sequence from the ingredients to the fi nished dishes, just like a real cooking course.

### 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





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



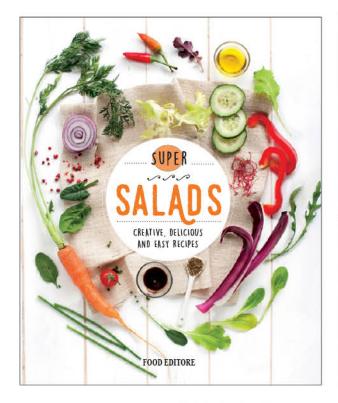
Excluding one type of ingredient or another from one's diet seems like a real trend of the moment. The reasons that push one to go on a "free" diet are many: allergies or food intolerances, desire to lose weight, ideology or ethics. These volumes are not just intended for those who must exclude certain 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".

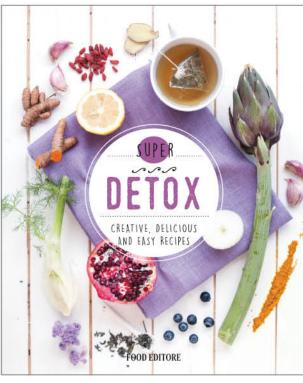




## **SUPER SERIES**

### FOOD EDITORE









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-toprepare 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 toxines from the body, and hence feeling lighter and more active. The secret lies in the careful choice of foods and cooking methods.



### SUPER SIMPLE

FOOD EDITORE



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.

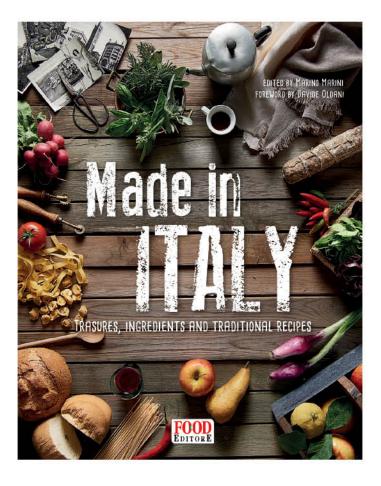






## MADE IN ITALY

FOOD EDITORE



WRITTEN 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.







### **LESSON SERIES**



EDITED BY Luca Montersino 14,5 x 20,5 cm 368 pp. 30.000 words FLEXI SOFTCOVER





EDITED BY Luca Montersino 14,5 x 20,5 cm 336 pp. 30.000 words FLEXI SOFTCOVER

COOKING

**PASTRY** 

**CAKES & COOKIES** 

Complete cooking and pastry courses for beginners and for those who would like to improve their skills in the kitchen. All the recipes are explained with clear and concise indications and step-by-step pictures showing in details the crucial phases of the preparation. About 600 recipes in three volumes, illustrated with over 1.500 step-by-step pictures and enriched with clear indications and tips to become a skilled chef. The new title Lessons of cakes and cookies is divided into 4 lessons. Each one is dedicated to a particular occasion. From desserts for breakfast to those for after dinner, from sweets satisfying your temptations of gluttony to those for the holidays.

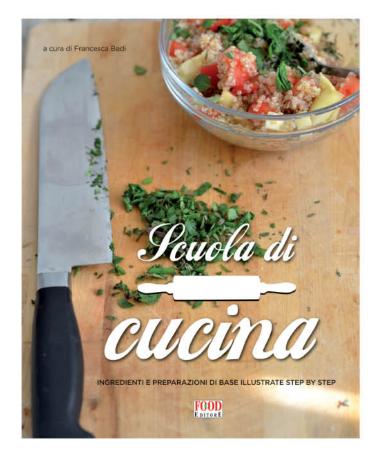
#### 3 volumes in the series:

- Cooking
- Pastry
- Cakes & Cookies



# COOKERY SCHOOL

### FOOD EDITORE



19,5 x 24,5 cm 500 pp. 45.000 words SOFT-TOUCH FLEXI-COVER

A new, revised edition of Cookery course with new contents and new graphics. 500 step-by-step illustrated pages of cooking methods to make excellent homemade pasta, roasted meat and fish, stuffed vegetables, puddings and small pastries. Recipes are ordered according to category and difficulty and include useful tips and suggestions to become "masterchef" in your own kitchen.

A **must-have volume** for those willing to learn every secret of cooking, with techniques, instructions to preserve foods and tools, tips to prepare great dishes and basic preparations.

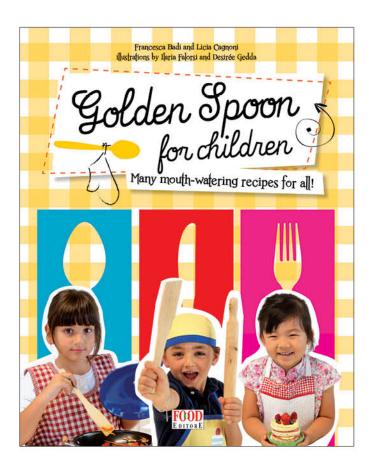






## **GOLDEN SPOON FOR CHILDREN**

FOOD EDITORE



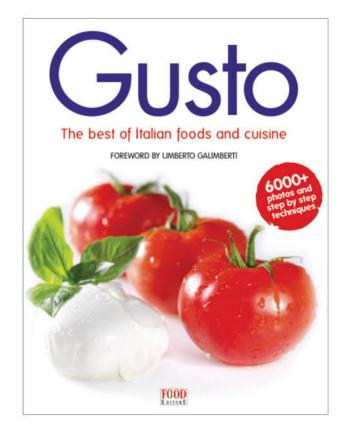
ILLUSTRATED BY
Ilaria Falorsi and Desirée Gedda
23 x 28,7 cm
128 pp.
11.000 words
HARDCOVER

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 enjoing 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 introductive 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.









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



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.

Giovanni Ballanni. Presidente Accademia Italiana della Cocina

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.







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