

Access Free Larousse Gastronomique The New American Edition Of The Worlds Greatest Culinary Encyclopedia Pdf File Free

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The Invention of the Restaurant Dec 19 2021 As Spang explains, during the 1760s and 1770s, sensitive, self-described sufferers made public show of their delicacy by going to the new establishments known as “restaurateurs’ rooms” to sip bouillons. But these locations soon became sites for extending frugal, politically correct hospitality and later became symbols of aristocratic greed.

Kitchen Confidential Updated Ed Jan 28 2020 A deliciously funny, delectably shocking banquet of wild-but-true tales of life in the culinary trade from Chef Anthony Bourdain, laying out his more than a quarter-century of drugs, sex, and haute cuisine—now with all-new, never-before-published material

Dictionary of gastronomic terms, French/English Apr 11 2021

Desserts, Cakes & Pastries Dec 07 2020 This book presents a timeless collection of more than 500 quintessential desserts, biscuits, cakes, and pastries, together with 60 recipes for sauces, custards, icings, preserves, creams, and more. It features classic desserts, cakes, and pastries, from Charlotte a la Chantilly and Black Forest Gateau to Passion Fruit Sorbet and Danish Cherry Flan. Since its original publication in 1938, “Larousse Gastronomique” has withstood the test of time and trend to remain the world's most authoritative culinary reference book.

[A Bite-Sized History of France](#) Mar 10 2021 One of Smithsonian magazine’s “Ten Best Books About Travel of 2018” One of AFAR magazine’s “8 New Books You Need to Read Before Flying to France” A “delicious” (Dorie Greenspan), “genial” (Kirkus Reviews), “very cool book about the intersections of food and history” (Michael Pollan)—as featured in the New York Times Acclaimed upon its hardcover publication as a “culinary treat for Francophiles” (Publishers Weekly), *A Bite-Sized History of France* is a thoroughly original book that explores the facts and legends of the most popular French foods and wines. Traversing the cuisines of France’s most famous cities as well as its underexplored regions, the book is enriched by the “authors’ friendly accessibility that makes these stories so memorable” (The New York Times Book Review). This innovative social history also explores the impact of war and imperialism, the age-old tension between tradition and innovation, and the enduring use of food to prop up social and political identities. The origins of the most legendary French foods and wines—from Roquefort and cognac to croissants and Calvados, from absinthe and oysters to Camembert and champagne—also reveal the social and political trends that propelled France’s rise upon the world stage. As told by a Franco-American couple (Stéphane is a cheesemonger, Jeni is an academic) this is an “impressive book that intertwines stories of gastronomy, culture, war, and revolution. . . . It’s a roller coaster ride, and when you’re done you’ll wish you could come back for more” (The Christian Science Monitor).

100 Quick Stir-fry Recipes Jun 01 2020 From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

Larousse Gastronomique Sep 16 2021 Originally created by Prosper Montagne and published in 1938,

Larousse Gastronomique serves as a useful source of information for the enthusiastic cook and serious gastronome alike, whether your interest is in the mythological origins of ambrosia, or how best to use a marinade.

[Gastro Obscura](#) Dec 27 2019 A New York Times, USA Today, and national indie bestseller. A Feast of Wonder! Created by the ever-curious minds behind Atlas Obscura, this breathtaking guide transforms our sense of what people around the world eat and drink. Covering all seven continents, Gastro Obscura serves up a loaded plate of incredible ingredients, food adventures, and edible wonders. Ready for a beer made from fog in Chile? Sardinia’s “Threads of God” pasta? Egypt’s 2000-year-old egg ovens? But far more than a menu of curious minds delicacies and unexpected dishes, Gastro Obscura reveals food’s central place in our lives as well as our bellies, touching on history—trace the network of ancient Roman fish sauce factories. Culture—picture four million women gathering to make rice pudding. Travel—scale China’s sacred Mount Hua to reach a tea house. Festivals—feed wild macaques pyramid of fruit at Thailand’s Monkey Buffet Festival. And hidden gems that might be right around the corner, like the vending machine in Texas dispensing full sized pecan pies. Dig in and feed your sense of wonder. “Like a great tapas meal, Gastro Obscura is deep yet snackable, and full of surprises. This is the book for anyone interested in eating, adventure and the human condition.” –Tom Colicchio, chef and activist “This exquisite guide kept me at the breakfast table until dinner time.” –Kyle Maclachlan, actor and vintner

The New Larousse Gastronomique Feb 21 2022 Abstract: An encyclopedia of food, wine, and cookery outlines, in dictionary form, the culinary principles and techniques of French cuisine as they have evolved through history. Alphabetized entries give the etymology and definition of culinary terms, describe the origin of foods and gastronomic folklore, and offer many recipes for different dishes. Anecdotes, photographs, and over 1,000 illustrations are informative and colorful. The comprehensive text provides a ready reference on all subjects and persons connected with food and drink or the arts of the table. This new edition reflects current knowledge from dietetics, modern cooking methods, new laws pertaining to wines, and new food and wine associations which have recently been established. (cj).

Larousse Gastronomique Sep 28 2022 Larousse Gastronomique is the world's classic culinary reference book, with over 35,000 copies sold in the UK alone. Larousse is known and loved for its authoritative and comprehensive collection of recipes. Here it is brought up to date for 2009 in an attractive edition containing over 900 new colour and black and white photographs. All chapters have been read and edited by field specialists, and 85 biographies of chefs have been added. Entries have also been regrouped for increased accessibility. Originally created by Prosper Montagne and published in 1938, this essential addition to any kitchen has withstood the test of time and become an invaluable source of information for every enthusiastic cook. Without the exaggeration and extravagant distractions of many of today's cookery titles, New Larousse Gastronomique contains recipes, tips, cooking styles and origins for almost every dish in history.

Whole Food Facts Jul 22 2019 Describes the nutritional value of whole foods, including fruits, grains, legumes, nuts, seeds, vegetables, and other foods, and includes information on how to select, store, and use

each food

Rick Stein's India Jun 20 2019 Whenever I hear the word curry, I'm filled with a longing for spicy hot food with the fragrance of cumin, cloves and cinnamon. I see deep red colours from lots of Kashmiri chillis, tinged with a suggestion of yellow from turmeric. I think of the tandoor oven, and slightly scorched naan shining with ghee and garlic. When Indians talk of their food, they talk about their life. To understand this country, you need to understand curry. What makes a good curry? Sensual spicy aromas or thick, creamy sauces? Rich, dark dals or crispy fried street snacks? Rick journeys through India to find the answer, searching this colourful, chaotic nation in search of the truths behind our love affair with its food. Chefs, home cooks and street vendors hold the key to unlocking the secrets of these complex and diverse flavours - and Rick's travels take him to the heart of both their long-held traditions and most modern techniques. He uncovers recipes for fragrant kormas, delicate spiced fish and slow-cooked biryanis, all the while gathering ideas and inspiration for his own take on that elusive dish - the perfect curry.

Molecular Gastronomy Aug 15 2021 "Taking kitchen science to a whole new (molecular) level, Hervé This is changing the way France--and the world--cooks."—Gourmet Bringing the instruments and experimental techniques of the laboratory into the kitchen, Hervé This—international celebrity and founder of molecular gastronomy—uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks, gourmets, and scientists alike. Molecular Gastronomy is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. Looking to the future, This imagines new cooking methods and proposes novel dishes. A chocolate mousse without eggs? A flourless chocolate cake baked in the microwave? Molecular Gastronomy explains how to make them. This also shows us how to cook perfect French fries, why a soufflé rises and falls, how long to cool champagne, when to season a steak, the right way to cook pasta, how the shape of a wine glass affects the taste of wine, why chocolate turns white, and how salt modifies tastes. "A captivating little book."—Economist "This book, praiseworthy for its scientific rigor, will hold a special appeal for anyone who relishes the debunking of culinary myths."—Saveur "Will broaden the way you think about food."—The New York Sun "A wonderful book . . . it will appeal to anyone with an interest in the science of cooking."—O Chef

Larousse Gastronomique Aug 27 2022

New Larousse Gastronomique May 24 2022 Larousse Gastronomique is the world's classic culinary reference book, with over 35,000 copies sold in the UK alone. Larousse is known and loved for its authoritative and comprehensive collection of recipes. Here it is brought up to date for 2009 in an attractive edition containing over 900 new colour and black and white photographs. All chapters have been read and edited by field specialists, and 85 biographies of chefs have been added. Entries have also been regrouped for increased accessibility. Originally created by Prosper Montagné and published in 1938, this essential addition to any kitchen has withstood the test of time and become an invaluable source of information for every enthusiastic cook. Without the exaggeration and extravagant distractions of many of today's cookery titles, New Larousse Gastronomique contains recipes, tips, cooking styles and origins for almost every dish in history.

Complete Chinese Cookbook Sep 04 2020 Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the

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ultimate guide to the flavours of China.

Modern Gastronomy Feb 09 2021 Guru to a new generation of chefs from Chicago to Copenhagen, Spain's Ferran Adrià has been featured on Time magazine's list of the 100 most influential people of our times and touted by the press as an alchemist and a genius. His restaurant, El Bulli, was ranked first on Restaurant Magazine's Top 50 list in 2006, 2007, and 2008, and has retained this title in 2009. Considered food's preeminent futurist, a mad Catalanian scientist, and the godfather of culinary foam and other gastronomic advances, the Alicia Foundation distills Adrià's culinary knowledge into a practical handbook that will more often be found face up on the counter than collecting dust on a shelf. A dictionary of present-day cooking, Modern Gastronomy: A to Z puts equal emphasis on the nature of ingredients, their reactions, and the processes they undergo to create the final product. You can quickly look up and find, in plain language, everything you need to know about the science of cooking and the art of combining flavors and textures. The first English translation of the bestselling Lexico Cientifico Gastronomico, this book's lexical format provides, for each ingredient or term, a definition, the ingredient's source, and suggestions for its use. A scientific exploration of the possibilities of food, this much-anticipated book includes a foreword by Harold McGee, author of On Food & Cooking and contributor to Nature, New York Times, Fine Cooking, and Physics Today. It is this rigorous scientific viewpoint that sets the book apart, enabling you to develop processes, tastes, and textures that give your new products a competitive edge.

Hamlyn New All Colour Cookbook Oct 05 2020

The Gastronomical Me Sep 23 2019 classic of food writing that redefined the genre, The Gastronomical Me is a memoir of travel, love and loss, but above all hunger. In 1929 M.F.K. Fisher left America for France, where she tasted real French cooking for the first time. It inspired a prolific career as a food and travel writer. In The Gastronomical Me Fisher traces the development of her appetite, from her childhood in America to her arrival in Europe, where she embarked on a whole new way of eating, drinking, and living. She recounts unforgettable meals shared with an assortment of eccentric characters, set against a backdrop of mounting pre-war tensions. Here are meals as seductions, educations, diplomacies, and communions, in settings as diverse as a bedsit above a patisserie, a Swiss farm, and cruise liners across oceans. In prose convivial and confiding, Fisher illustrates the art of ordering well, the pleasures of dining alone, and how to eat so you always find nourishment, in both head and heart.

Larousse Gastronomique Oct 29 2022 The ultimate guide to classical cuisine, now updated for the era of food processors and microwaves, completely freshly illustrated in full color and Americanized by the renowned author of Tastings. Over 900 full-color photographs and 70 black-and-white illustrations.

Our Korean Kitchen Jul 02 2020 WINNER OF OBSERVER FOOD MONTHLY'S BEST NEW COOKBOOK AWARD 2016, AND FORTNUM AND MASON'S BEST COOKERY BOOK AWARD 2016 OUR KOREAN KITCHEN is a celebration of the food, culture and flavours of Korea, a cuisine that is fast becoming the biggest trend in the culinary world. Capturing this movement, it introduces us to Korean food through a collection of classic and well-loved dishes. Beautifully illustrated throughout, the book will explore the secrets of authentic Korean food. Covering an extensive range of over 100 dishes, from Korean staples such as bibimbap and kimchi to stir-fried spicy squid, sesame & soy-marinated beef and pecan & cinnamon-stuffed pancakes, catering for beginners as well as those with a little more experience of cooking K-Food. Critically acclaimed chef and food writer Jordan and his Korean wife Rejina, provide a cultural history of the food of Korea giving context to the recipes that follow. Through the discussion of Korean culture, dining etiquette, key ingredients and the role of multiple side dishes, readers will be able to prepare and indulge in all aspects of Korean cuisine. There is also an easy to navigate Korean ingredients glossary, as well as menu ideas and information on the Korean meal. Chapters include: Rice and savoury porridge Vegetables, pickles & sides Soups & stews Pancakes, fritters and tofu Noodles Meat Fish Desserts

Larousse Patisserie and Baking Apr 23 2022 Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your

bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

[The Good Food Guide](#) Apr 30 2020

[Larousse Gastronomique](#) Jul 26 2022 Larousse Gastronomique has been the foremost resource of culinary knowledge since its initial publication in 1938. Long revered for its encyclopedic entries on everything from cooking techniques, ingredients, and recipes to equipment, food histories, and culinary biographies, it is the one book every professional chef and avid home cook must have on his or her kitchen shelf. In fact, Julia Child once wrote, "If I were allowed only one reference book in my library, Larousse Gastronomique would be it, without question." The culinary landscape has changed dramatically in the last decade, prompting a complete revision of this classic work. Larousse Gastronomique has now been updated to add the latest advancements that have forever changed the way we cook, including modern technological methods, such as sous-vide cooking and molecular gastronomy. All-new color ingredient-identification photographs give this edition a fresh, elegant look. And for the first time, Larousse features more than 400 reportage photos—candid images of upscale restaurants from around the world—that give behind-the-scenes access into the kitchens where the finest food is created. Dozens of new biographies of people who have made significant contributions to the food world debut in this revision, including such luminaries as Ferran Adrià, Daniel Boulud, Alice Waters, Gaston Lenôtre, Thomas Keller, James Beard, and Julia Child. With entries arranged in encyclopedic fashion, Larousse Gastronomique is not only incredibly user-friendly, but it is also a fantastic read for anyone who loves food. Skip from Roasting to Robert (a classic French sauce), and then to Robiola (the Italian cheese); or go from Sake to Salad—with dozens of recipes—and on to Salamander, a type of oven used in professional kitchens for caramelizing (and named after the legendary fire-resistant animal). An index at the end of the book of all 3,800 recipes for cuisines from around the world makes it easy to find a myriad of preparations for any ingredient (eggs or chicken, for example) or type of dish (such as cakes or sauces). The unparalleled depth and breadth of information—from the traditional to the cutting-edge—make this newest edition of Larousse Gastronomique indispensable for every cook.

The Great Curries of India Aug 03 2020 Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making. 15,000 first printing.

The Physiology of Taste Nov 06 2020 "Tell me what you eat and I will tell you what you are," declares French author Jean Anthelme Brillat-Savarin in one of the aphorisms that introduces this 1825 masterpiece on the subject of cooking as an art and eating as a pleasure. Humorous, satirical, and convivial, this extended paean to the joys of food and drink has earned an enduring place in the world's literature. Brillat-Savarin found his true passion in gastronomy, asserting that "the discovery of a new dish does more for the happiness of mankind than the discovery of a new star." In his sparkling anecdotal style, he offers witty meditations on the senses, the science of gastronomy, the erotic virtue of truffles, hunting wild turkeys in America, Parisian restaurants, the history of cooking, corpulence, diets, the best ways of making coffee and chocolate, and a hundred other engaging topics. He also shares some of his best recipes, including tunny omelette, pheasant, and Swiss fondue. No cook, chef, gourmet, or lover of fine food should miss this landmark in the gastronomic literature, a timeless work that has charmed and informed two centuries of epicures.

Larousse Wine Jan 08 2021 An expert guide to wine from the publishers of Larousse Gastronomique. This completely new and updated edition offers wide-ranging coverage of the key wine-producing regions of the world, with particular reference to French vineyards. A short history and analysis of each region is followed by a survey of the types of wines produced, the specific properties that make the region unique, and the appellations of the area. New to this edition are more than 60 features on key wine producers around the world, affording a fascinating insight into what is involved in high-quality wine-making. Boxes and features throughout also cover a vast range of subjects such as how to read a wine label and whether to decant wine, through to organic wine-growing and bio-dynamics.

The Professional Chef Mar 30 2020 "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

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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 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 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.

Alexander Dumas Dictionary Of Cuisine May 12 2021 First published in 2005. Routledge is an imprint of Taylor & Francis, an informa company.

New Concise Larousse Gastronomique Jun 25 2022 Larousse Gastronomique, the world's classic culinary reference book, is known worldwide for its authoritative and comprehensive collection of recipes. Originally created by Prosper Montagné and published in 1938, this essential addition to any kitchen has withstood the test of time and become an invaluable source of information for every enthusiastic cook and serious gastronome alike. Without the exaggeration and extravagant distractions of many of today's cookery titles, *New Concise Larousse Gastronomique* contains recipes, tips, cooking styles and origins for almost every dish in history. Developments in appliances, nutrition and culinary knowledge are all included. Packed with fascinating and tips, this concise edition remains faithful to Prosper Montagné's original ideal: that a culinary panorama of the present day and a history of gastronomy could be created as a single work of reference.

The Encyclopedia of Practical Gastronomy Aug 23 2019

The Escoffier Cookbook Jul 14 2021 An American translation of the definitive *Guide Culinaire*, the *Escoffier Cookbook* includes weights, measurements, quantities, and terms according to American usage. Features 2,973 recipes.

Ma Gastronomie. Fernand Point Nov 18 2021 Since its first publication in France in 1969, Fernand Point's 'Ma Gastronomie' has taken its place among the true classics of French gastronomy. It is as celebrated for Point's wise, witty and provocative views on food as for his remarkable, inventive recipes, carefully compiled from his handwritten notes.

[Larousse Gastronomique](#) Jan 20 2022

The Vegetarian Student Cookbook Jun 13 2021 All the basics in one book! This is the essential cookbook for students learning to cater for themselves Over 200 recipes ranging from cheap eats for one, to meals for entertaining mates All the recipes are easy to follow with clear instructions so that even the most inexperienced of cooks can attempt them with confidence Recipes include the favourites like veggie burgers and nut roast as well as more adventurous dishes like mushroom and mozzarella stacks

Institut Paul Bocuse Gastronomique Mar 22 2022 *** 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. An authoritative, unique reference book, it covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is the essential culinary bible for any serious cook, professional or amateur. The Institut Paul Bocuse is a world-renowned centre of culinary excellence, based in France. Founded by 'Chef of the Century' Paul Bocuse, the school has provided the very best cookery and hospitality education for twenty-five years.

Eat Italy Oct 25 2019 The complete companion to Italian culinary culture Whether it's ordering a cappuccino after 11am, using a spoon to twirl your pasta or asking for parmesan on a fish dish, we'll tell you exactly what not to do to avoid looking like an ignorant tourist. Brush up on restaurant etiquette, local

customs and what ingredients to expect in Lonely Planet's Eat Italy. To help you feel prepared for the Italian food scene we'll cover how, when and where to eat, etiquette dos and don'ts, and what classic regional specialties are a must try. You'll find the best places to eat in every region as well as what to order when you're there and how to eat it. If you are looking for an authentic and immersive foodie experience but don't know where to start, Eat Italy is your answer. In-depth background on local food and traditions Practical info on popular food neighborhoods Helps first-time visitors get the most from their trip About Lonely Planet: Lonely Planet is a leading travel media company, providing both inspiring and trustworthy information for every kind of traveler since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travelers. You'll also find our content online, on mobile, video and in 14 languages, 12 international magazines, armchair and lifestyle books, eBooks, and more.

A Very Serious Cookbook: Contra Wildair Nov 25 2019 The first cookbook by the wunderkind New York chef duo Jeremiah Stone and Fabián von Hauske of Contra and Wildair This is the story of two places beloved by chefs and foodies worldwide - Lower East Side tasting-menu restaurant Contra, and its more casual sister, Wildair. The book exudes the spirit of collaboration and exploration that inspires the chefs' passionately seasonal cooking style, boundary-pushing creativity, and love of natural wine. Narratives explore how and why they developed their signature dishes - many of which are ideal for creative home cooks - and are full of their distinctive wit and personality. A Very Serious Cookbook: Contra Wildair

includes a foreword by US comedian and wine lover Eric Wareheim; 85 recipes organized into chapters: Always (mainstay, non-seasonal); Sometimes (hyper-seasonal, guest chef collaborations, international travel inspiration); Never (dishes on the menu once, not existent yet, all important); and Pantry. Photos of plated food, the restaurant, its locality, and travel bring the restaurant and its dishes to life. Contra and Wildair have received several Best New Restaurant nods and major acclaim from the New York Times, Saveur, Bon Appétit, and Eater, among many others.

The New York Times Book Review Feb 27 2020

Pinch of Nom Comfort Food Oct 17 2021 More than 100 hearty, easy and slimming recipes from Kate Allinson and Kay Featherstone, authors of the bestselling Pinch of Nom series. From satisfying savoury dishes to indulgent desserts, Pinch of Nom Comfort Food is packed with slimming-friendly, delicious dishes that will keep you and your loved ones happy and healthy. From lazy weekend breakfasts to filling mains and warming puddings, this book is brimming with tasty meals that are easy to make. Many of the dishes have alternative cooking methods, so you can choose whether to cook in the oven, slow cooker or pressure cooker, depending on your schedule. From Katsu Chicken Bites, Steak and Chips Pie and Cheesy Aubergine Bake to Slow Cooker Stroganoff, Halloumi Couscous Burgers and Millionaire Shortbread, you'll be spoilt for choice on what to cook first. Feeling adventurous? Try Danger Dogs! Need a sweet and fruity fix? Cherry Pie ticks all the boxes. Featuring Pinch of Nom's trademark big flavours, these recipes use easy-to-find ingredients to create dishes that everyone will love - whether they're watching their waistline or not.