

Biscotti 50 Schede Di Ricette Illustate

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Batch Cooking - Keda Black 2019-11-19

Cooking in large batches is the perfect way to save time and money. It also often turns out to be the healthier option – saving you from ready-meals and take-out; allows you to cook your produce when it's most fresh; and reduces how much food you throw away. In Batch Cooking, Keda Black shows you how to get ahead of the game by using just two hours every Sunday to plan what you are eating for the week ahead and get most of your prep out of the way. By Sunday evening, you are looking forward to five delicious weeknight meals, and enjoying an overwhelming sense of calm about the week ahead. The book covers thirteen menus, with an easy-to-follow shopping list and a handy guide for how to tweak your plans for the season or your dietary requirements. Each menu is broken down into the Sunday preparation time and a day-by-day method to finishing the recipe. Recipes include a heartening Lemongrass, Coconut, Coriander and Ginger Soup, a delightful Green Shakshuka with Feta and an astoundingly easy Pear Brownie.

Doodle Cook - Hervé Tullet 2011

Young art-chefs - your moment has come! The table is set and your ingredients await: an empty plate, color pens and - most important of all - your imagination! Now, add a dash of squiggles there, a handful of zig zags for flavor - and voila!

Partisan Diary - Ada Gobetti 2014

Ada Gobetti's Partisan Diary is both diary and memoir. From the German entry into Turin on 10 September 1943 to the liberation of the city on 28 April 1945, Gobetti recorded an almost daily account of events, sentiments, and personalities, in a cryptic English only she could understand. Italian senator and philosopher Benedetto Croce encouraged Ada to convert her notes into a book. Published by the Italian publisher Giulio Einaudi in 1956, it won the Premio Prato, an annual prize for a work inspired by the Italian Resistance (Resistenza). From a political and military point of view, the Partisan Diary provides firsthand knowledge of how the partisans in Piedmont fought, what obstacles they encountered, and who joined the struggle against the Nazis and the Fascists. The mountainous terrain and long winters of the Alpine regions (the site of many of their battles) and the ever-present threat of reprisals by German occupiers and their fascist partners exacerbated problems of organization among the various partisan groups. So arduous was their fight, that key military events--Italy's declaration of war on Germany, the fall of Rome, and the Allied landings on D-Day --appear in the diary as remote and almost unrelated incidents. Ada Gobetti writes of the heartbreak of mothers who lost their sons or watched them leave on dangerous missions of sabotage, relating it to worries about her own son Paolo. She reflects on the relationship between anti-fascist thought of the 1920s, in particular the ideas of her husband, Piero Gobetti, and the Italian resistance movement (Resistenza) in which she and her son were participating. While the Resistenza represented a culmination of more than twenty years of anti-fascist activity for Ada, it also helped illuminate the exceptional talents, needs, and rights of Italian women, more than one hundred thousand of whom participated.

Tradition in Evolution. The Art and Science in Pastry - Leonardo Di Carlo 2014

Nutella - 2013-08-20

From irresistible macaroons to tasty cheesecakes, discover new ways of using, cooking and enjoying Nutella with 30 mouthwatering recipes. 30 delicious recipes in a Nutella-shaped book for all the fans of the

famous spread: - little individual sweets: from a revisited version of bread with Nutella to Nutella and banana tartlettes - generous Nutella cakes to share: cake roll, Twelfth Night cake or even a Nutella charlotte. - creamy, 'must have' recipes: mousse and little cream - surprising recipes to impress both young and old: macaroons, caramelized hazelnut stuffed truffles, little mango egg rolls

Hamburger Gourmet - David Japy 2013-08-20

From Victor Garnier and the team at blend hamburger, the Parisian restaurant that has taken this humble food to towering new heights, this collection of delicious recipes celebrates the burger. Reflecting the recent trend for burgers of every type and description, Hamburger Gourmet takes you from the beautiful simplicity of a classic beef burger to burgers made of everything from chicken to quinoa, along with blendies, delicious American sweets with a French twist. With separate instructions on buns, sauces and accompaniments, these 58 recipes will give even the biggest burger-lover new ideas for surprising twists on old favourites.

The Dream Gardener. Ediz. a Colori - Claudio Gobbetti 2019

Hamlyn All Colour Cookery: 200 Chicken Dishes - Sara Lewis 2009-04-06

Hamlyn All Colour Cookbook: 200 Chicken Recipes combines 200 classic and contemporary dishes for every occasion. With a range of hot and cold recipes from the classic Club sandwich or Vietnamese Noodle Salad to barbecued chicken and the traditional old-fashioned roast, the book is ideal for people cooking at all levels. Presented in a handy format with colour photographs and easy-to-follow recipes Hamlyn All Colour Cookbook: 200 Chicken Recipes is great value for money.

101 Asian Dishes You Need to Cook Before You Die - Jet Tila 2017-06-27

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.

Baked to Perfection - Katarina Cermelj 2021-05-27

WINNER OF THE FORTNUM & MASON FOOD AND DRINK AWARDS 2022 WINNER OF THE GUILD OF FOOD WRITERS SPECIALIST SUBJECT AWARD 2022 FINALIST IN THE IACP AWARDS 2022 _____ 'I have nothing against gluten, but this book is just full of recipes I long to make' Nigella Lawson The only gluten-free baking book you'll ever need, with delicious recipes that work perfectly every single time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie – everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip

cookies, the softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted marshmallow brownies, coffee cream puffs and strawberries + cream tart.

Graphic Fest - Victionary 2018-12

For festivals and fairs, identity design is an integral aspect and a starting point of organisation. Be it tackling a different theme each year for a recurring event or starting something new, attractiveness, energy and distinctive designs are sought out, while freshness for long-running festivals and fairs is a must. A process that juggles a vast variety of aspects including logo, souvenirs, custom application design, environment setting, type design and more, Graphic Fest shines the light on the comprehensive and systematic approach festivals and fairs take.

Italian Made Simple - Cristina Mazzoni 2013-01-23

Whether you are planning a romantic Italian getaway, packing a knapsack for your junior year abroad, or just want to engage your Italian business associate in everyday conversation, Italian Made Simple is the perfect book for any self-learner. Void of all the non-essentials and refreshingly easy to understand, Italian Made Simple includes: * basics of grammar * vocabulary building exercises * pronunciation aids * common expressions * word puzzles and language games * contemporary reading selections * Italian culture and history * economic information * Italian-English and English-Italian dictionaries Complete with drills, exercises, and answer keys for ample practice opportunities, Italian Made Simple will soon have you speaking Italian like a native.

Pride and Pudding - Regula Ysewijn 2016-02-24

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummers, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

Principles of Sensory Evaluation of Food - Maynard A. Amerine 2013-09-11

Principles of Sensory Evaluation of Food covers the concepts of sensory physiology and the psychology of perception. This book is composed of 11 chapters that specifically consider the significance of these concepts in food sensory analysis. After providing a brief introduction to problems related to sensory evaluation in food industry, this book goes on examining the physiology and psychology of the senses. The succeeding chapters survey the status of methodology and appropriate statistical analyses of the results. These topics are followed by discussions on the problems of measuring consumer acceptance. Food acceptance and preference depend on human sensory responses. The remaining chapters describe the relationship between sensory characteristics and various physical and chemical properties of foods. This book will prove useful to food scientists and researchers.

The Art & Science of Foodpairing - Peter Coucquyt 2020-10-01

"We build tools to create culinary happiness" - Foodpairing.com "There is a world of exciting flavour combinations out there and when they work it's incredibly exciting" - Heston Blumenthal Foodpairing is a method for identifying which foods go well together, based on groundbreaking scientific research that combines neurogastronomy (how the brain perceives flavour) with the analysis of aroma profiles derived from the chemical components of food. This groundbreaking new book explains why the food combinations we know and love work so well together (strawberries + chocolate, for example) and opens up a whole new world of delicious pairings (strawberries + parmesan, say) that will transform the way we eat. With ten times more pairings than any other book on flavour, plus the science behind flavours explained, Foodpairing will become THE go-to reference for flavour and an instant classic for anyone interested in

how to eat well. Contributors: Astrid Gutsche and Gaston Acurio - Astrid y Gaston - Peru Andoni Luiz Aduriz - Mugaritz - Spain Heston Blumenthal - The Fat Duck - UK Tony Conigliaro - DrinksFactory - UK Sang Hoon Degeimbre - L'Air du Temps - Belgium Jason Howard - #50YearsBim - UK/Caribbean Mingoo Kang - Mingles - Korea Jane Lopes & Ben Shewry - Attica - Australia Virgilio Martinez - Central - Peru Dominique Persoone - The Chocolate Line - Belgium Karlos Ponte - Taller - Venezuela/Denmark Joan Roca - El Celler de Can Roca - Spain Dan Barber - Blue Hill at Stone Barns - USA Kobus van der Merwe - Wolfgat - South Africa Darren Purchese - Burch & Purchese Sweet Studio - Melbourne Alex Atala - D.O.M - Brazil María José San Román - Monastrell - Spain Keiko Nagae - Arôme conseil en pâtisserie - Paris Rivisteria - 1994

Sylvester and the Magic Pebble - William Steig 1988

In a moment of fright Sylvester the donkey asks his magic pebble to turn him into a rock but then cannot hold the pebble to wish himself back to normal again.

Le ricette del blog - Clorinda Pizzicaroli 2013-08-06

Perchè un "altro" libro di cucina?. La risposta è nei numeri del mio blog "Arte e Cucina da Clo" dal quale ho estratto le ricette di questo libro: due anni e mezzo di lavoro, 250 post pubblicati, 1500 commenti, 120.000 contatti, 311 lettori fissi ai quali vorrei dare una risposta. Per seguire le ricette di questo libro non c'è bisogno di essere uno chef, di avere un'attrezzatura di cucina da grande ristorante, di trovare ingredienti complicati. Ma solo di un pò di buona volontà e del bisogno di offrire ai propri invitati ed alla propria famiglia delle preparazioni d'effetto e di gusto. La scelta di pubblicare una raccolta di ricette di dolci tra le tante tipologie contenute nel blog è stata semplice: ho seguito il mio gusto di appassionata di dolci, di torte, di muffin e creme. La suddivisione in più sezioni è dovuta alla necessità di fornire un quadro più completo possibile partendo dalle preparazioni di base fino ad arrivare a quelle più complicate e d'effetto

Rulantica (1) - Michaela Hanauer 2021-05-07

Aquina is a mermaid. She has always felt different from the other merpeople on Rulantica. Shortly after her twelfth birthday, she finds out something incredible: she has a twin brother. Mats, a human boy! And he is in great danger. For Aquina, there's no holding back: she has to find her real family before it's too late. Ever since he was found on the beach as a baby, Mats has been brought up in a children's home. He has always been afraid of the sea and of water. What he doesn't know is that he'll soon be diving into the biggest adventure of his life! By coming together, Aquina and Mats are fulfilling a centuries-old prophecy by the Nordic gods - this could be a chance to save the island world of Rulantica, but it could also mean its total destruction ...

Santini - Aldo Santini 2014

Since 1925, when a simple trattoria opened on the banks of the Oglio River in Lombardy, three generations have succeeded one another in the kitchen. The Pescatore is today in the capable hands of the woman voted the World's Best Woman Chef 2013, Nadia Santini. This book shares the family recipes of perhaps the best Italian restaurant in the world.

The Christmas Bake Off - Abby Clements 2014-09-09

With Christmas just around the corner, the residents of Skipleigh village are gearing up for the annual bake off, and tensions are high. Winning means a lot to everyone involved--talented cake-shop owner Katie dreams of baking stardom, Rachel wants to prove she's more than a stay-at-home mom, and John hopes his culinary skills will impress the woman he loves. But when the judges discover that some cakes have been tampered with, the villagers' loyalties are called into question--whose ambition would stretch to sabotage, and why? The Christmas Bake Off is an exclusive short story from Abby Clements, author of Meet Me Under the Mistletoe. This edition also includes bonus recipes for cinnamon cookies and vanilla and almond biscuits.

Seven Countries - Ancel Keys 2013-10-01

A Day at elBulli - Ferran Adrià 2010-06-16

For the first time, A Day at elBulli: An Insight into the Ideas, Methods and Creativity of Ferran Adria allows unprecedented access to one of the world's most famous, sought-after and mysterious restaurants. Having

held three Michelin stars since 1997, and regularly voted 'Best Restaurant in the World' by a panel of 500 industry professionals, elBulli has been at the very forefront of the restaurant scene since Ferran Adria became sole head chef in 1987. Aimed at food enthusiasts as well as industry professionals, the book documents all the activities and processes that make up just one day of service with stunning colour photography of the kitchens, staff, creative workshop, dishes, the restaurant itself and its striking surroundings near the town of Roses, north east of Barcelona. The book starts with daybreak at 6.15 am, then shows visits to the local markets to source ingredients from 7.00 am, Ferran's arrival at the workshop, his morning creative experimentation session, the arrival of the rest of the brigade at 2.30 pm to begin the mise-en-place for the evening, the preparations of each guest's menu, the daily tasks of the front of house team, and the arrival of the first guests for dinner from 7.45 pm until the last guests' departure by 2.00 am. The menu is fully explained with detailed and technical recipes that reveal the full extent of the chefs' artistry. Innovative text inserts open the lid on the history of elBulli and Ferran Adria, the creative methods, the secret workshops, the technical processes behind the creation of a dish, the network of sensations and interactions that take place between a restaurant and its guests and the sensory experiences of eating, as well as the formidable reservations procedure and the structure of a meal into four theatrical 'acts'. A Day at elBulli: An Insight into the Ideas, Methods and Creativity of Ferran Adria allows all lovers of good food to experience this spectacular restaurant to the full.

The Geometry of Pasta - Jacob Kenedy 2021-05-25

Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook - from the novice to the seasoned chef - will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, *The Geometry of Pasta* pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, *The Geometry of Pasta* tells you everything you need to know about cooking and eating pasta like an Italian.

Vita in campagna - 1999

Essentials of Marketing Communications - Jim Blythe 2006

Essentials of Marketing Communications 3rd edition gives students a concise overview of the strategic and tactical decision-making processes involved in marketing communications. It also links the current theories of marketing communications to consumer behaviour issues as well as explaining how marketing communications works in the real world. The text is ideal for those studying marketing communications for the first time.

MAST BROTHERS CHOCOLATE - Rick Mast 2013-10-22

Stories and recipes from the Mast Brothers, makers and purveyors of America's finest craft chocolate. The Mast Brothers are pioneers of the bean-to-bar craft chocolate movement. Sourcing cocoa with unique flavor profiles from around the equator, they roast the beans in small batches to create truly handmade chocolate, one of the very few chocolate makers to do so. At their flagship factory and retail shop in Brooklyn, their distinctive bars are wrapped in exquisite custom papers that they have designed and are sold at specialty food shops around the country and around the world. Many of the world's pre-eminent chefs, including Thomas Keller, Dan Barber, Daniel Humm, Alice Waters, and Alain Ducasse choose Mast Brothers Chocolate for cooking for its purity and distinctive tasting notes. In *Mast Brothers Chocolate: A Family Cookbook*, they share their unique story and recipes for classic American desserts like chocolate cookies and cakes, brownies, bars, milkshakes, and even home-made whoopie pie. There are mouthwatering savory dishes as well, like Pan-seared Scallops with Cocoa Nibs and Cocoa Coq au Vin. With striking color photographs throughout, this cookbook celebrates the vision and allure of Mast Brothers Chocolate, the leaders of the American craft chocolate movement and the choice of the world's great chefs.

Food and Drink Infographics. a Visual Guide to Culinary Pleasures - Simone Klabin 2018

A must-have for every 21st-century foodie, this book gathers the best infographics of all things eating, drinking, and cooking. Whether it's the secrets of sashimi or stress-free party planning, this is gastro-guidance at its most visually appealing and expert, solving kitchen conundrums in simple and memorable graphics, while exploring visual...

La Povertà contenta, descritta, e dedicata a'ricchi non mai contenti - Daniello Bartoli 1650

Sensory Evaluation Practices - Herbert Stone 2012-12-02

Sensory Evaluation Practices examines the principles and practices of sensory evaluation. It describes methods and procedures for the analysis of results from sensory tests; explains the reasons for selecting a particular procedure or test method; and discusses the organization and operation of a testing program, the design of a test facility, and the interpretation of results. Comprised of three parts encompassing nine chapters, this volume begins with an overview of sensory evaluation: what it does; how, where, and for whom; and its origin in physiology and psychology. It then discusses measurement, psychological errors in testing, statistics, test strategy, and experimental design. The reader is also introduced to the discrimination, descriptive, and affective methods of testing, along with the criteria used to select a specific method, procedures for data analysis, and the communication of actionable results. The book concludes by looking at problems where sensory evaluation is applicable, including correlation of instrumental and sensory data, measurement of perceived efficacy, storage testing, and product optimization. This book is a valuable resource for sensory professionals, product development and production specialists, research directors, technical managers, and professionals involved in marketing, marketing research, and advertising.

My First Cookbook - Angela Wilkes

Introduces the tools, recipes, and techniques necessary for such dishes as speedy pizzas and bread bears.

The Flavor Thesaurus - Niki Segnit 2012-05-01

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.

The Golden Book of Cookies - Carla Bardi 2009

Cookies are one of life's simple pleasures. The word itself is a hold-all term that covers a huge range of sweet, bite-sized, baked goods - from crisp wafers, crumbly meringues and macaroons, and light-as-air madeleines, to buttery shortbread, chewy chocolate chip super-cookies, and rich and gooey bars and brownies. The fact that cookies can be shaped, flavoured and decorated in so many different ways has given rise to a large number of names for them, including some quite colourful ones such as cat's tongues, Russian cigarettes and gingerbread people. Fill your home with the fragrant smells of freshly baked cookies - the ultimate comfort food. This beautifully illustrated and easy to follow book is filled with over 300 delectable recipes for cookies of every type, from the simplest of drop and refrigerator cookies to the most decadent of brownies and tea cakes. Enjoy! About the authors Carla Bardi is the author of numerous books on cooking including *Italian Ice Cream* and *The Golden Book of Chocolate*, both published by Apple Press. She has travelled extensively throughout Africa and many parts of Europe, and now runs a small vineyard and summertime restaurant on the shores of Lake Bolsena in central Italy.

Benu - Corey Lee 2015-04-20

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

Stuart Goes to School - Sara Pennypacker 2015-05-26

This hilarious sequel to Stuart's Cape is a witty chapter book about an eight-year-old worrier's first day of school. Our favorite worrier is back, and Stuart is about to start third grade. As he makes his way to the first day of school, wearing the worst outfit ever, what could a first-rate worrier do but worry? Stuart worries about getting stuck in the boys' bathroom and about not having anything to show for show-and-tell, but most of all, about not making any friends. With his cape, though, Stuart is bound to have a day full of wacky adventures.

Christmas Books - Charles Dickens 1868

Energy for a Sustainable World - Vincenzo Balzani 2010-12-01

An easy read, balancing the pros and cons, this book surveys the energy issue from a broad scientific perspective while considering environmental, economic, and social factors. It explains the basic concepts, provides a historical overview of energy resources, assesses our unsustainable energy system based on fossil fuels, and shows that the energy crisis is not only a tough challenge, but also an unprecedented opportunity to become more concerned about the world in which we live and the society we have built up. By outlining the alternatives for today and the future, it gives an extensive overview on nuclear energy, solar thermal and photovoltaics, solar fuels, wind power, ocean energies and other renewables, highlighting the increasing importance of electricity and the long-term perspectives of a hydrogen-based economy. An

excellent source of updated and carefully documented information on the entangled aspects of the energy issue, this book is a guide for scientists, students and teachers looking for ways out of the energy and climate crisis, and the problems and disparities generated during the fossil fuel era.

The Nine Emotional Lives of Cats - Jeffrey Moussaieff Masson 2004-06-29

Drawing from literature, history, animal behavioral research, and the wonderful true stories of cat experts and cat lovers around the world, Jeffrey Moussaieff Masson vividly explores the delights and mysteries of the feline heart. But at the core of this remarkable book are Masson's candid, often amusing observations of his own five cats. Their mischievous behavior, aloofness, and affection provide a way to examine emotions from contentment to jealousy, from anger to love. The Nine Emotional Lives of Cats will captivate readers with its surprises, offering a new perspective on the deep connection shared by humans and their feline friends.

Lola and Me - Chiara Valentina Segre 2015-06

When I first met Lola I was living in the countryside with my parents and brothers and sisters. Lola was lonely and ill then, but it was love at first sight, and I knew that I wanted to take care of her. A beautifully told, heart-warming story about friendship and survival, with a very surprising and satisfying ending.

White Slave - Marco Pierre White 2006

Taking the reader right into the heat of the kitchen with sharp-edged wit, this is the autobiography of the archetypal kitchen bad boy - Marco Pierre White.