



(crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between donning your apron and settling back in a comfortable chair.

Hailed as Italy ' s The Fault in Our Stars, this Italian bestseller is now available for the first time in English. " I was born on the first day of school, and I grew up and old in just two hundred days . . . " Sixteen-year-old Leo has a way with words, but he doesn ' t know it yet. He spends his time texting, polishing soccer maneuvers, and killing time with Niko and Silvia. Until a new teacher arrives and challenges him to give voice to his dreams. And so Leo is inspired to win over the red-haired beauty Beatrice. She doesn ' t know Leo exists, but he ' s convinced that his dream will come true. When Leo lands in the hospital and learns that Beatrice has been admitted too, his mission to be there for her will send him on a thrilling but heartbreaking journey. He wants to help her but doesn ' t know how—and his dream of love will force him to grow up fast. Having already sold over a million copies, Alessandro D ' Avenia ' s debut novel is considered Italy ' s The Fault in Our Stars. Now available in English for the first time, this rich, funny, and heartwarming coming-of-age tale asks us to explore the meaning—and the cost—of friendship, and shows us what happens when suffering bursts into the world of teenagers and renders the world of adults speechless.

In Scandinavia the whole period of Christmas, from the first Sunday in Advent to New Year's Day, is marked by festivals and celebrated in traditional but beautifully contemporary style. Hygge, the Danish word for cosiness, is about being inside with candles, great comfort food and lots of cakes and sweets. The first week of December is baking week - enough has to be made to last the whole Christmas period. Jars of decorated cookies, gingerbread houses and clogs filled with little presents rub shoulders with simple wreaths, trees and tables decorated with white candles and fresh greenery - the perfect mix of ancient and modern. Brunches, cocktail and tea parties, lunches and dinners are celebrated with a mixture of traditional goodies and delicious modern recipes. Duck and pork rule on Christmas Eve, fish, ham and seasonal vegetables on Christmas Day. Sweets, biscuits, puddings and other treats abound - all washed down with gluwain and fruity cocktails. In this glorious book, illustrated with Lars Ranek's evocative photographs, Trine Hahnemann provides a cornucopia of 70 Christmas recipes - all featuring ingredients which are common to all northern climes - showing us how we, too, can decorate our homes and make delicious dishes to celebrate Christmas the Scandinavian way.

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