

Venice Four Seasons Of Home Cooking

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~~Venice: Four Seasons of Home Cooking by. Russell Norman. 4.50 \u2022 Rating details \u2022 22 ratings \u2022 6 reviews A beautifully designed cookbook with easy, seasonal Italian recipes - the perfect gift for any foodie in your life Russell Norman returns to Venice - the city that inspired POLPO - to immerse himself in the authentic flavours of the ...~~

~~Venice: Four Seasons of Home Cooking by Russell Norman~~

~~What's it about: Returning to his beloved Venice, the city that inspired a restaurant empire, in his latest cookbook Russell explores the simplicity and wonder of Venetian home cooking across the seasons, from Grilled Spring Vegetable Pizza to a wintry Slow Roasted Veal Shin. Interspersed between 130 inspiring and accessible recipes for everything from pizza, pasta, risotto, meat dishes and ...~~

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~~As you might expect Venice, Four Seasons of Home Cooking is laid out in the order of the seasons coinciding with specific markets, where to get the best meat, fish etc. Russell badgered, cajoled and charmed his way with local chefs, neighbours, their relatives and friends of friends to find authentic details about the food they eat seasonally. This book is as much a diary as it is a cookbook and more than that it's a heartfelt love letter to Venice.~~

~~Venice, Four Seasons of Home Cooking - Our Man On The -~~

~~from Venice: Four Seasons of Home Cooking Venice by Russell Norman Categories: Side dish; Main course; Spring; Italian Ingredients: baby artichokes; baby broad beans; chard; white onions; chicken stock; fresh peas in pods; prosciutto; mint~~

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~~On the cover of Russell Norman's new cookery book Venice, Four Seasons of Home Cooking, it states 'author of Polpo' the book from the eponymous restaurant which changed the way we looked at Venetian food. It offered an insight into small plates (a portion size not made up by Shoreditch hipsters but genuinely what is served in Venetian bars).~~

~~Venice, Four Seasons of Home Cooking - The OMOYG Blog~~

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A dazzling tribute to Italy's greatest "hidden" regional cuisine by the author of the bestselling and groundbreaking cookbook Polpo. Returning to the city of his gastronomic inspiration, Norman Russell immerses himself in the authentic recipes and culinary traditions of Venice and the Veneto in one hundred recipes showcasing the simple but exquisite flavors of La Serenissima. He documents one magical year learning and fine-tuning the specialties and everyday comfort foods of la cucina veneziana in a rustic kitchen in a neighborhood far from the tourist crowds -- where washing hangs across the narrow streets and some houses still rely on a communal well for water. Russell lovingly reproduces true Venetian recipes with authentic ingredients very different from the globalized tourist fare in the city's restaurants. The book is structured by season highlighting the ever-changing produce available in Venice's buzzing market stalls throughout the year. Included are Venetian favorites such as asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with walnuts and beets, scallops with lemon and peppermint, and warm octopus salad. Russell also affords a rare and intimate glimpse into Venice: its hidden architectural gems, secret places, embedded history, the color and energy of daily life and the characters that make this city so enchanting.

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Tucked away in a backstreet of London's edgy Soho district, POLPO is one of the hottest restaurants in town. Critics and food aficionados have been flocking to this understated b\u00e0caro where Russell Norman serves up dishes from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative and exuberantly delicious. The 140 recipes in the book include caprese stacks, zucchini shoestring fries, asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with wet walnuts and beets, crispy baby pizzas with prosciutto and rocket, scallops with lemon and peppermint, mackerel tartare, linguine with clams, whole sea bream, warm octopus salad, soft-shell crab in Parmesan batter with fennel salad, walnut and honey semifreddo, tiramis\u00f9, fizzy bellinis and glasses of bright orange spritz. With luminescent photography by Jenny Zarins, which captures the unfrequented corners, the bustling b\u00e0cari and the sublime waterways of Venice, POLPO is a dazzling tribute to Italy's greatest hidden cuisine.

In glittering 18th-century Venice, music and love are prized above all else--and for two sisters coming of age, the city's passions blend in intoxicating ways. Chiaretta and Maddalena are as different as night and day. The two sisters were abandoned as babies on the steps of the Ospedale della Piet\u00e0, Venice's world-famous foundling hospital and musical academy. High-spirited and rebellious, Chiaretta marries into a great aristocratic Venetian family and eventually becomes one of the most powerful women in Venice. Maddalena becomes a violin virtuoso and Antonio Vivaldi's muse. The Four Seasons is a rich, literary imagination of the world of 18th-century Venice and the lives and loves of two extraordinary women.

Learn how to cook traditional Italian dishes as well as reinvented favorites, and bring Venice to life in your kitchen with these 100 Northern Italian recipes. Traveling by gondola, enjoying creamy risi e bisì for lunch, splashing through streets that flood when the tide is high--this is everyday life for Skye McAlpine. She has lived in Venice for most of her life, moving there from London when she was six years old, and she's learned from years of sharing meals with family and neighbors how to cook the Venetian way. Try your hand at Bigoli with Creamy Walnut Sauce, Scallops on the Shell with Pistachio Gratin, Grilled Radicchio with Pomegranate, and Chocolate and Amaretto Custard.

Hidden behind rust-coloured frontage in the bustling heart of London's Soho, Spuntino is the epitome of New York's vibrant restaurant scene. After bringing the b\u00e0cari of Venice to the backstreets of the British capital at his critically acclaimed restaurant POLPO, Russell Norman scoured the scruffiest and quirkiest boroughs of the Big Apple to find authentic inspiration for an urban, machine-age diner. Since its smash-hit opening in 2011, the restaurant has delivered big bold flavours with a dose of swagger to the crowds who flock to its pewter-topped bar. Spuntino will take you on culinary adventure from London to New York and back, bringing the best of American cuisine to your kitchen. The 120 recipes include zingy salads, juicy sliders, oozing pizzette, boozy desserts and prohibition-era cocktails. You'll get a glimpse of New York foodie heaven as Russell maps out his walks through the city's cultural hubs and quirky neighbourhoods such as East Village and Williamsburg, discovering family-run delis, brasseries, street traders, sweet shops and liquor bars. With radiant photography by Jenny Zarins capturing New York's visceral grittiness, Spuntino pays homage to the energy, dynamism and extraordinary cuisine that the world's greatest melting pot has inspired.

Depicts the story of how Antonio Vivaldi composed and wrote his famous Four Seasons concertos and the accompanying sonnets.

Introducing Italy's best kept secret. the cuisine of the Veneto. Food-writer, cook and photographer Valeria Necchio shares the food and flavours at the heart of the Veneto region in North Eastern Italy. Veneto includes lovingly written recipes that capture the spirit of this beautiful and often unexplored region, and Valeria's memories of the people and places that make the Veneto so special. Packed with fresh ingredients and lively flavours, the recipes range from the dramatic black cuttlefish stew, through soups, pastas and risottos, a mouthwatering selection of Italian sweet treats, and sweet and savoury preserves for your pantry to ensure year-round deliciousness.

A wise, passionate account of the pleasures of traveling solo In our hectic, hyperconnected lives, many people are uncomfortable with the prospect of solitude. Yet a little time to ourselves can be an opportunity to slow down, savor, and try new things, especially when traveling. Through on-the-ground reporting, insights from social science, and recounting the experiences of artists, writers, and innovators who cherished solitude, Stephanie Rosenbloom considers how traveling alone deepens appreciation for everyday beauty, bringing into sharp relief the sights, sounds, and smells that one isn't necessarily attuned to in the presence of company. Walking through four cities--Paris, Florence, Istanbul, and New York--and four seasons, Alone Time gives us permission to pause, to relish the sensual details of the world rather than hurtling through museums and uploading photos to Instagram. In chapters about dining out, visiting museums, and pursuing knowledge, we begin to see how the moments we have to ourselves--on the road or at home--can be used to enrich our lives. Rosenbloom's engaging and elegant prose makes Alone Time as warmly intimate an account as the details of a trip shared by a beloved friend--and will have its many readers eager to set off on their own solo adventures.

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