1. Record Nr. UNINA990008268020403321

Autore	Meyer, Hugo
Titolo	Gründzuge des Strafrechts : nach der deutschen Gesetzgebung unter Berucksichtigung auslandische Rechte / von Hugo Meyer
Pubbl/distr/stampa	Leipzig : Brockhaus, 1877
Descrizione fisica	VIII, 292 p. ; 19 cm
Locazione	FGBC
Collocazione	XII B 206
Lingua di pubblicazione	Tedesco
Formato	Materiale a stampa
Livello bibliografico	Monografia

2. Record Nr. UNINA9910136695603321

Autore	Silverton Nancy
Titolo	Mozza at Home : More Than 150 Crowd-Pleasing Recipes for Relaxed, Family-Style Entertaining: a Cookbook
Pubbl/distr/stampa	Westminster : , : Knopf Doubleday Publishing Group, , 2016 ©2016
ISBN	0-385-35433-9
Edizione	[1st ed.]
Descrizione fisica	1 online resource (347 pages)
Altri autori (Persone)	CarrenoCarolynn HirsheimerChristopher
Disciplina	641.5945
Soggetti	Pizzeria Mozza
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Intro -- Other Titles -- Title Page -- Copyright -- Dedication -- Contents -- Introduction -- 1 -- Umbrian Tavola -- Ella's Pinzimonio -- Oven-Roasted Grapes on the Vine -- Marinated Roasted Sweet Peppers -- Glazed Onions Agrodolce -- Marinated Lentils -- Chickpea

Purée alla Massolino -- Bean Salad with Celery Leaf Pesto -- White Beans -- Pan-Roasted Radicchio with Balsamic Vinaigrette -- Braised Garlic Cloves -- Garlic Cloves Confit -- Faith's Tomato Salad with Burrata and Torn Croutons -- Torn Croutons -- 2 -- Sal's Roasted Pork Shoulder -- Guacamole -- Avocado Salsa -- Charred Tomato Salsa -- Tomatillo Salsa -- Grilled or Roasted Spring Onions -- Staff Meal Rice -- Chicken Stock -- Refried White Beans -- Charred Italian or Mexican Peppers -- 3 -- Niçoise Deconstructed: Olive Oil-Poached Albacore -- Bibb Salad with Soft Herbs -- Mixed Summer Beans with Chiles, Almonds, and Creamy Mustard Dressing -- Marinated Pickled Italian Peppers with Anchovies and Olives -- Marinated Pickled Italian Peppers -- Grilled or Roasted Spring Onions with Anchovies and Burrata -- Deviled Eggs with Pickled Mustard Seeds -- Perfect Hard-Cooked Eggs -- Pickled Mustard Seeds -- Garlic Mayonnaise -- Mayonnaise Variations -- Egg Salad with Bagna Cauda Toast -- Bagna Cauda -- Black Olive Tapenade -- 4 -- Saturday Night Chicken Thighs with Italian Sausage and Spicy Pickled Peppers -- Spicy Pickled Peppers -- Marinated Olives and Fresh Pecorino -- Mixed Chicories Salad with Mustard Vinaigrette -- Twice-Roasted Smashed Potatoes with Rosemary and Sage -- Roasted Carrot and Wheat Berry Salad with Dill -- 5 -- Grilled Lamb Shoulder Chops with Mint Yogurt Sauce -- Tikka Marinade -- Mint Yogurt Sauce -- Curry-Roasted Cauliflower -- Marinated Summer Squash Salad -- Stuffed Artichokes -- Farro Salad with Fresh Herbs and Feta -- Roasted Asparagus with Herb Vinaigrette. Herb Vinaigrette -- Roasted Eggplant with Herb Vinaigrette -- Spring Gem Salad with Soft Herbs and Labneh Toasts -- Lemon Vinaigrette -- Labneh -- 6 -- Eggs for Anytime -- Egg Pie with Bacon, Potato, and Caramelized Onion -- All-Butter Par-Baked Pie Shell -- Egg Pie with Goat Cheese, Leeks, and Garlic Confit -- Egg Pie with Braised Swiss Chard and Ham -- Croissant Bread Pudding with Creamed Spinach and Ham -- Avocado Toasts with Garlic Mayonnaise and Toasted Coriander -- Fava, Pea, and Mint Salad with Fresh Pecorino -- 7 -- The Ultimate Hamburger -- Ultimate Hamburger Onions -- Liz's Secret Sauce -- Spicy Tarragon Mustard -- Potato Chips with Atomic Horseradish Cream -- Iceberg Wedge Salad with Gorgonzola Dressing -- Sliced Heirloom Tomatoes with Sweet Onion Dressing -- Spicy Cucumber Pickles -- 8 -- Staff Meal Oven-Roasted Chicken Thighs -- Balsamic-Glazed Mushrooms -- Roasted Vegetable Medley with Yogurt Dressing -- Yogurt Dressing -- Baked Japanese Sweet Potatoes with Fried Sage Leaves and Bacon -- Endive Salad with Date Anchovy Dressing -- Carrot and Rice Salad with Ginger Sumac Dressing -- 9 -- Sicilian Swordfish Spiedini -- Couscous Salad with Root Vegetables and Ricotta Salata -- Pan-Roasted Cauliflower Wedges with Bagna Cauda -- Slow-Roasted Roma Tomatoes with Garlic and Thyme -- Gino Angelini's Braised Artichokes -- 10 -- Garlic-Rubbed Skirt Steak with Scallion Vinaigrette -- Scallion Vinaigrette -- Skillet Corn Bread with Honey Butter and Scallion Butter -- Honey Butter -- Scallion Butter -- Chris Feldmeier's Santa Maria-Style Beans -- Charred Broccolini with Salami and Burrata -- Corn and Fava Bean Succotash Salad -- 11 -- Dean Fearing's Frito Pie -- Whole Leaf Caesar Salad with Fried Parsley Leaves and Anchovy Croutons -- 12 -- Braised Oxtails -- Braised Celery -- Braised Cabbage Wedges with Bacon -- Pan Cotto.
Shaved Brussels Sprouts Salad with Pecorino and Toasted Almonds -- 13 -- Dave's Oven-Roasted Grouper with Spicy Tomato Marmalade and Tahini -- Roasted Radishes and Turnips with Radish Sprouts and Dill -- Grilled Escarole with Salsa Rustica -- Salsa Rustica -- Mixed Grain and Seed Salad -- Roasted Carrots and Chickpeas with Cumin Vinaigrette -- Blistered Green Beans with Yogurt Dressing -- 14 -- Eggplant

Lasagne -- Prosciutto Mozzarella Parcels -- Radicchio Salad with Bacon and Egg -- 15 -- Backyard Peel 'n' Eat Shrimp Boil -- Celery Root Remoulade with Fresh Horseradish and Toasted Almonds -- Remoulade -- Green Potato Leek Salad with Scallion Vinaigrette -- Corn on the Cob with Chile Butter -- 16 -- Lamb and Chicken Tikka Kebabs -- Fire-Roasted Eggplant Caviar -- Fett'unta -- Garlic Crostini -- Jalapeño Labneh -- Yogurt with Cucumbers -- Marinated Radicchio and Beet Salad with Labneh Cheese Balls -- Muhammara -- Kale Freekeh Tabbouleh -- 17 -- Flattened Chicken Thighs with Charred Lemon Salsa Verde -- Charred Lemon Salsa Verde -- Panicale Popcorn -- Pastrami Popcorn -- Pasta Salad with Bitter Greens, Parmigiano Cream, and Guanciale -- Parmigiano Cream -- Oily Garlicky Spinach -- Kale Salad with Marinated White Anchovies and Ricotta Salata -- Roasted Onions with Crispy Bread Crumbs -- 18 -- Spicy Pork Stew with Butternut Squash and Roasted Tomatillo Salsa -- Roasted Tomatillo Salsa -- Spiced Rice with Pumpkin Seeds -- Quesadillas -- Pickled Jalapeño Peppers -- Seasoned Avocado Halves -- 19 -- Southern-Style Korean Cut Short Ribs with Vinegar Onions -- Pimento Cheese with Celery Sticks -- Husk-Style Pickled Green Beans -- Pickled Carrots -- Pickled Shallots -- Spicy Braised Greens with Vinegar and Ham Hock -- Coleslaw with Green Goddess Dressing -- Erik Black's Potato Salad -- Flaky Buttermilk Biscuits -- 20.
Spiced Carrot Cake with Molasses Cream Cheese Frosting (on the Side) -- Polenta Cake with Brutti Ma Buoni Topping -- Torta di Riso -- Dario's Olive Oil Cake with Rosemary and Pine Nuts -- Mexican Wedding Cookies -- Bittersweet Chocolate Tartufo with Olive Oil Croutons and Sea Salt -- Four-Layer Salted Chocolate Caramel Tart -- Genevieve's Salted Walnut Shortbreads -- Chess Pie -- Amy's Brunettes -- Dark Chocolate Pudding -- Devil's Food Rings with Spiced White Mountain Frosting -- Liz's Bird Food -- Deconstructed Stone Fruit Crisp with Sbrisolona and Mascarpone Cream -- Robert Abele's White Chocolate Birthday Crunch -- Spiced Caramel Corn with Salty Peanuts -- Chai Chocolate Chip Cookies -- Acknowledgments -- Index -- A Note About the Authors.

Sommario/riassunto

As an award-winning chef and the owner of six busy restaurants across two continents, Nancy Silverton was so consumed by her life in the professional kitchen that for years she almost never cooked at home. With her intense focus on the business of cooking, Nancy had forgotten what made her love to cook in the first place: fabulous ingredients at the height of their season, simple food served family style, and friends and loved ones gathered around the dinner table. Then, on a restorative trip to Italy--with its ripe vegetables, magnificent landscapes, and long summer days--Nancy began to cook for friends and family again, and rediscovered the great pleasures (and great tastes!) of cooking and eating at home. Now, in Mozza at Home, Nancy shares her renewed passion and provides nineteen menus packed with easy-to-follow recipes that can be prepared in advance (with no fancy restaurant equipment needed!) and are perfect for entertaining. Organized by meal, each menu provides a main dish along with a complementary selection of appetizers and side dishes. Under Nancy's guidance you can mix and match all the options depending on the size of your gathering. Make a few sides for a small dinner party with friends, or make them all for a delicious family feast! And don't forget dessert--there's an entire chapter dedicated to end-of-meal treats such as Devil's Food Rings with Spiced White Mountain Frosting and Dario's Olive Oil Cake with Rosemary and Pine Nuts that can be prepared hours before serving so that the host gets to relax during the event too. Whether it's Marinated Olives and Fresh Pecorino and other

appetizers that can be put out while you're assembling the rest of the meal . . . salads, such as Endive Salad with Date Anchovy Dressing, composed of sturdy lettuces that won't wilt . . . simple sides, such as Roasted Carrots and Chickpeas with Cumin Vinaigrette, that are just as delicious served at room temperature as they are warm . . . or show-stopping mains such as the Flattened Chicken Thighs with Charred Lemon Salsa Verde--there is something here for everyone and every occasion. With clever tips on how to organize your table and your time when serving many guests, Mozza at Home helps you throw the perfect dinner party--one that's positively stress-free and delicious!