

- | | |
|-------------------------|---|
| 1. Record Nr. | UNISALENTO991000320669707536 |
| Autore | Sartre, Jean Paul |
| Titolo | Questioni di metodo / a cura di Franco Fergnani |
| Pubbl/distr/stampa | Milano : Il saggiautore, 1976 |
| Descrizione fisica | 256 p. ; 19 cm. |
| Collana | Il saggiautore studio |
| Altri autori (Persone) | Fergnani, Franco |
| Disciplina | 194 |
| Lingua di pubblicazione | Italiano |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Note generali | Tit. orig.: Critique de la raison dialectique |
-
- | | |
|-------------------------|---|
| 2. Record Nr. | UNINA9910154291003321 |
| Autore | Wine The Editors of Food & |
| Titolo | Market Math : 50 Ingredients x 4 Recipes = 200 Simple, Creative Dishes |
| Pubbl/distr/stampa | Birmingham : , : TI Inc. Books, , 2016
©2016 |
| ISBN | 9780848750893
0848750896 |
| Edizione | [1st ed.] |
| Descrizione fisica | 1 online resource (342 pages) |
| Disciplina | 641.5 |
| Soggetti | Cooking
Formulas, recipes, etc |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Nota di contenuto | Cover -- Title -- Contents -- Foreword -- Apples -- Apple Sandwiches
-- Savory Apple Compote -- Apples on Horseback -- Caramel-Apple |

Ice Cream -- Hard Cider Sangria -- Apricots -- Charred Green Beans with Apricots -- Apricot and Ricotta Tartines -- Honey-Thyme Chicken and Apricot Kebabs -- Lemony Apricot Clafoutis -- Asparagus -- Asparagus Tabbouleh -- Asparagus Pickles -- Asparagus Vinaigrette -- Pasta with Asparagus Pesto -- Roasted Asparagus with Lemony Breadcrumbs -- Avocado -- Avocado Tartare -- Avocado-Hummus Dip -- Roasted Carrot and Avocado Salad -- Alice Waters's Pink Grapefruit and Avocado Salad -- Bananas -- Banana-Strawberry Tartines -- Tropical Banana Roast -- Banana-Nut Truffles -- Banana Snacking Cake -- Beef -- Steak Tacos with Pineapple -- Spring Beef Stew -- Grilled Rib Eye Steaks with Apple-Radish Vinaigrette -- Sweet-and-Spicy Grilled Beef Short Ribs -- Beets -- Pickled Beets and Eggs -- Salt-Baked Caraway Beets -- Raw Beet and Kalamata Olive Relish -- Beet and Lentil Salad with Beet Greens -- Beet and Potato Latkes -- Blueberries -- Blueberry Dutch Baby -- Blueberry Cheesecake Mousse -- Blueberry Vinaigrette -- Maraschino Blueberries -- Broccoli -- Flash-Roasted Broccoli with Spicy Crumbs -- Creamy Roasted Broccoli Soup -- Broccoli Cheese Dunk -- Broccoli-Anchovy Fettuccine -- Warm Kale and Broccoli Stem Salad with Leek Vinaigrette -- Brussels Sprouts -- Thai Brussels Sprout Salad -- Brussels Sprout Frittata -- Whole Roast Chicken with 40 Brussels Sprouts -- Spaghetti with Brussels Sprout and Sausage Breadcrumbs -- Butternut Squash -- Chipotle-Butternut Squash Soup with Chive Cream -- Butternut Squash, Apple and Chicken Pan Roast -- Squash Rosti Cakes with Sour Cream and Salmon Caviar -- Mashed Butternut Squash with Roasted Garlic -- Apricot-Glazed Butternut Squash Tart -- Cabbage -- Cabbage Slaw -- Fresh Cabbage Kimchi. Chicken-Cabbage Salad -- Potted Ham with Cabbage and Pickles -- Tom Colicchio's Apple Cider-Braised Cabbage -- Canned Tuna -- Tuna Banh Mi -- Tuscan White Bean and Escarole Soup with Tuna -- Tuna Escabeche Tostadas -- Lemony Tuna and Artichoke Dip -- Carrots -- Curry-Roasted Carrots with Carrot Top Gremolata -- Nutty Carrot Pilaf -- Crunchy Carrot and Beet Salad with Herbs -- Carrot, Coconut and Zucchini Bread -- Carrot-Pear Shrub -- Cauliflower -- Cauliflower Puree with Horseradish and Caraway -- Silky Cauliflower Soup with Charmoula and Almonds -- Stir-Fried Cauliflower "Rice" -- Faux Tso's Cauliflower -- Cherries -- Israeli Couscous with Cherries and Olives -- Cherry Hand Pies -- Cherry-Lime Pudding Cups -- Pork and Sausage Meat Loaf with Cherries -- Chicken -- Chicken Caesar Skewers -- Sesame-Ginger Chicken Meatballs -- Chicken Roasted on Bread with Caperberries -- Chicken-Chile Soup -- Michael Symon's Lemon-Shallot-Marinaded Chicken -- Bobby Flay's Honey Mustard Chicken -- Chickpeas -- Chickpea Salad Sandwiches -- Chickpea and Swiss Chard Chili -- Kale Caesar with Fried Chickpeas -- Spanish-Style Chickpea Quesadillas -- Corn -- Skillet Corn with Bulgur -- Corn-Shrimp Dumplings -- Thai Glazed Corn -- Parmesan Corn Butter -- Cucumbers -- Cucumber Gazpacho with Shrimp -- Cucumber and Sugar Snap Salad with Nutty Granola -- Cucumber and Salami Fried Rice with Arugula -- Grilled Marinated Cucumbers and Eggplant with Basil -- Bobby Flay's Dill Pickles -- Eggplant -- Pork and Eggplant Stir-Fry -- Eggplant Noodle Salad -- Grilled Eggplant Tortas -- Eggplant Potato Salad -- Jonathan Waxman's Baked Rigatoni with Eggplant, Tomatoes and Ricotta -- Eggs -- Mexican Eggs Baked in Tomato Sauce -- Egg Salad with Herbs and Pickles -- Cumin Oil-Fried Egg and Avocado Toasts -- Sausage and Apple Frittata with Dill -- Fish Fillets & Steaks -- Smoky Fishwiches. Sea Bass Dill Meuniere -- Grilled Halibut Dip -- Giada De Laurentiis's Swordfish Spiedini -- Fish Soup with Cabbage and Potatoes -- Grapes

-- Grape and Walnut Crostini with Roquefort -- Roasted Grape Cake --
Fresh Grape Soda -- Grape Salsa Verde -- Green Beans -- Bloody
Mary-Pickled Green Beans -- Green Bean and Scallion Pancake --
Sichuan-Style Green Beans with Pork -- Tempura Green Beans with Old
Bay and Lemon -- Ground Beef -- Adobo Meat Loaves -- Yorkshire
Pudding Bake with Beef and Cheddar -- Coconut Curried Beef Noodles
-- Beet and Beef Burgers -- Ham -- Muffuletta Calzone -- Spring Ham
Steaks with Sweet Pea-Leek Pan Sauce -- Open-Face Monte Cristos --
Country Ham Flapjacks with Maple Syrup -- Jose Garces's Ham,
Escarole and White Bean Stew -- Hot Peppers -- Crispy Baked Jalapeno
Poppers -- Chile-Chicken Saltimbocca -- Scallops with Thai Chile
Sauce -- Serrano Chile and Potato Hash -- Rick Bayless's Chile-Cilantro
Pesto -- Kale -- Nutty Baby Kale Chips -- Kale Rice Bowl -- Cacio e
Pepe-Style Braised Kale -- Garlicky Kale-and-Provolone Grinders --
Marcus Samuelsson's Gingery Creamed Kale and Cabbage -- Lamb --
Coconut Lamb Curry with Sweet Potatoes -- Simplest Lamb Bolognese
with Pappardelle -- Grilled Lamb Loin Chops with Pomegranate Relish
-- Spiced Lamb Sliders with Harissa Mayonnaise and Cucumber --
Lentils -- Warm Lentil and Carrot Salad with Feta Dressing -- Yellow
Lentil Dal with Tofu -- Fried Spiced Red Lentils -- Lentil and Chicken
Cassoulet -- Mushrooms -- Mushroom Carpaccio with Chive Oil --
Garlicky Mushroom Pasta with Parsley -- Warm Mushroom-Barley Salad
-- Mushroom Poutine -- Oranges -- Honey-Orange Chicken --
Roasted Orange Marmalade -- Orange Caramel Sauce -- Orange-
Almond Parfaits -- Pasta -- Fettuccine with Shrimp -- Cacio e Pepe
Pasta Pie -- Penne with Chicken and Pickled Peppers.
Orecchiette with Sausage, Chickpeas and Mint -- Peppers -- Herb-
Marinated Peppers and Tuna -- Mixed Bell Pepper Pasta -- Spicy
Pickled Peppers -- Bulgogi-Style Pepper Steak Sandwiches -- Barbara
Lynch's Chicken and Pepper Cacciatore -- Pork -- Spicy Fideos with
Pork -- Fennel-Rubbed Pork Tenderloin with Fingerling Potatoes and
Lemon -- Blackberry-Glazed Pork Chops with Broccolini -- Vietnamese
Pork Burgers -- Potatoes -- Warm Potato and Green Bean Salad --
Crispy Buffalo-Style Potatoes -- Accordion Potatoes -- Potato-Apple-
Dill Pancakes -- Boiled Potatoes with Sage Butter -- Mario Batali's
Tortilla Espanola -- Quinoa -- Quinoa Pilaf with Dates, Olives and
Arugula -- Skirt Steak Quinoa Bowls with Ginger-Sesame Dressing --
Quinoa-Dill Omelet with Feta -- Quinoa-Pork Meatballs -- Rice --
Coconut Rice Salad -- Baked Shrimp Risotto -- Indian Fried Rice with
Chickpeas and Spinach -- Spiced Rice Breakfast Porridge -- Jose
Andres's Rice Pudding Brulee -- Salmon -- Salmon and Citrus Salad
with Poppy Seed Dressing -- Salmon, Broccolini and Fresh Red Chile
Papillotes -- Salmon and Cherry Tomato Skewers with Rosemary
Vinaigrette -- Salmon Sandwiches with Bacon and Apple-Horseradish
Mayo -- Sausage -- Sausage and Cheddar Muffins -- Sausage
Choucroute -- Sausage and Fennel Parm Heroes -- Warm Escarole
Salad with Sausage Vinaigrette -- Shrimp -- Shrimp and Chorizo Tortas
-- Shrimp Salad with Green Curry Dressing -- Shrimp Cakes with Spicy
Mayo -- Angry Shrimp Spaghettini -- Stephanie Izard's Grilled Shrimp
with Shrimp Butter -- Snap Peas -- Double-Pea Saute with Ground Pork
-- Warm Snap Peas with Ham and Tarragon Butter -- Snap Pea and
Radish Salad with Tahini Dressing -- Snap Pea Falafel Salad -- Spinach
-- Quinoa with Spinach and Roasted Almonds -- Spinach and
Caramelized Onion Dip -- Spinach Salad with Walnut Vinaigrette --
Asian Pork Noodles with Spinach.
Tanya Holland's Spinach Spoon Bread -- Strawberries -- Caramelized
Panzanella with Strawberries -- Strawberry-Prosecco Gelees --
Strawberry Shortcake -- Fresh Strawberry Sauce -- Mario Batali's

Balsamic Strawberries with Strawberry Sorbet -- Sweet Potatoes -- Sweet Potato Hash Browns -- Sweet Potato-Tomato Pasta Sauce -- Sweet Potatoes with Almond Pesto -- Sweet Potato and Mushroom Salad -- Baked Sweet Potato Chips -- Tofu -- Creamy Sesame-Garlic Tofu Dressing -- Seared Tofu Tabbouleh -- Crispy Tofu Steaks with Ginger Vinaigrette -- Tofu Masala -- Tomatoes -- Summery Fresh Tomato Soup -- Roasted Tomatoes with Anchovies and Capers -- Pappardelle with Tomatoes, Almonds and Parmesan -- Tomato Salad with Horseradish Ranch Dressing -- Garlic-Toasted Tomato Tartines -- Jacques Pepin's Garlicky Cherry Tomato and Bread Gratin -- Turkey -- Turkey Tonnato -- Turkey Curry Soup -- Turkey-Stuffing Salad -- Turkey Reuben Hash -- Art Smith's Turkey and Pinto Bean Chili -- Zucchini -- Zucchini Gratin -- Zucchini Confetti Pasta with Dill and Walnuts -- Grilled Zucchini and Lamb with Serrano Chile -- Crispy Zucchini Pancakes -- Contributors -- Copyright.

Sommario/riassunto

Based on FOOD & WINE's popular monthly column, Market Math starts with 50 everyday ingredients and transforms them into 200 fast, fresh, and delicious weeknight meals. This user-friendly guide is alphabetically organized by ingredient, each accompanied by four to six recipes that showcase its versatility and flavor. These are dishes you'll want to add to your weeknight repertoire: quick, crowd-pleasing dinners that make the most of farmer's markets and local foods stores. Discover new ways to use fresh produce, hearty grains, meat, seafood, and dairy. Transform broccoli into a creamy soup or pair it with kale for a refreshing salad. Canned tuna becomes a lemony dip or the basis for banh mi sandwiches. Standards like pasta, peppers, rice, and spinach get a makeover with inspired flavor combinations and genius techniques. The recipe collection features contributions from FOOD & WINE's favorite culinary stars, including Mario Batali, Giada De Laurentiis, and Bobby Flay. Each recipe has been tested and perfected by FOOD & WINE experts, ensuring success whether you're a novice or seasoned home cook. Brimming with inspiration and illustrated with lush color photos, Market Math is a kitchen shelf essential for every home cook.
