

Moritz Und Martina Rezepte

Melissa Forti is the Italian Baker. In her tea room in an idyllic medieval town near Tuscany, she bakes beautiful cakes that combine Italian traditions with her own modern twists. This book is a collection of Melissa's favourite tarts, celebration cakes, loaves, biscuits and coffee-time treats borne out of her unique style of baking. Every recipe is a treat, taking in deliciously popular Italian ingredients like olive oil, mascarpone, almonds and stunning fresh fruit. Melissa gives perennial favourites like carrot cake, brownies, chocolate cake and cheesecake a fresh, Italian makeover, as well as sharing traditional Italian recipes and others handed down through her family. Every cake and cookie tells a story, reflecting Melissa's travels, her passion for good food and the love of her Italian heritage.

More than 200 delicious classic and contemporary Italian vegetarian recipes from the acclaimed Silver Spoon kitchen The latest title to join Phaidon's Silver Spoon library features more than 200 recipes for Italian vegetarian dishes, with a particular emphasis on healthy meat-free options for appetizers, main dishes, salads, sides, and desserts. Recipes range from classic dishes that are traditionally vegetarian to contemporary dishes that introduce ingredients borrowed from outside Italy's culinary culture. The book is easy to navigate, thanks to its recipe icons, while gorgeous specially commissioned photographs bring its delicious dishes to life.

Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.

Who doesn't dream of leaving everyday life behind and really experiencing nature with an adventure in the wilderness... and a delicious campfire supper to round off a perfect day? Enjoy the beauty and stillness of breathtaking shots, taken on location in the National Parks of Vancouver and Banff, of the lakes, cascading waterfalls, rivers, canyons, mountains and deep, green, tranquil forests for which Canada is renowned. This is the stunning natural backdrop for recipes and short extracts from Charles Dickens, Margaret Atwood, Chris Czajkowski and Anne Michaels inspired by Canada's incredible landscapes. Whether it's fluffy blueberry pancakes with maple syrup, or tender salmon fillet on a cedarwood board, hearty campfire stew with craft beer or the unique national dish of Canada, poutine, these ingredients and recipes evoke bounty, simplicity, campfires and wilderness.

French Guy Cooking is a YouTube sensation with half a million subscribers. A Frenchman living in Paris, Alex loves to demystify cooking by experimenting with food and cooking methods to take the fear factor out of the kitchen. He wants to make cooking fun and accessible, and he charms his viewers with his geeky approach to food. In this, his debut cookbook, he shares 90 of his absolute favourite recipes, some of which feature step-by-step photography – from amazingly tasty toast and pizza ideas all the way to some classic but super-simple French dishes. Along the way, he offers ingenious kitchen hacks – a cheat's guide to wine, five knives you need in your kitchen, the secret to brilliant ramen – so that anyone can throw together great food without any fuss.

Black Robe , an account of the 17th-century encounter between the Huron and Iroquois the French called "Les Sauvages" and the French Jesuit missionaries the native people called "Blackrobes," is Brian Moore's most striking book. No other novel has so well captured both the intense--and disastrous--strangeness of each culture to one another, and their equal strangeness to our own much later understanding.

Bangkok holds a sway over people like no other city. It is consistently ranked the top travel destination in the world; Instagram even named Suvarnabhumi Airport the world's most photographed place in 2012, followed by Siam Paragon, home of Thailand's most sophisticated gourmet market. Food is inextricably linked to travellers' experience of Bangkok, and Thai food is one of the most popular cuisines in the world. Yet no cookbook chronicles the real food that Thai people eat every day in this vibrant and modern city. Author Leela

Punyaratabandhu is a native of Thailand, and her second book is a deeply personal ode to her hometown. In it, she offers 120 recipes that capture the true spirit of the city—from classic restaurant fare to street eats to weeknight, home-cooked dinners

The classic book that has inspired Passover Seders for more than a decade From the paper of culinary record comes a delicious trove of more than 200 recipes that celebrate the festivity of the Passover table. Compiled from decades of Times articles, The New York Times Passover Cookbook represents Jewish cuisine from tables and restaurants around the world—six kinds of haroseth, for example, and seven versions of matzoh balls. There are cherished traditional family recipes passed along for generations, as well as innovative kosher dishes to enhance your table not just at Passover, but throughout the year, from such celebrated chefs as Jean-Georges Vongerichten, Charlie Trotter, Wolfgang Puck, and Alice Waters. A special feature, the personal reflections of acclaimed Times writers Molly O'Neill, Ruth Reichl, and Mimi Sheraton about how Passover has enriched their lives, may become meaningful additions to your own Seder service. Dozens of delectable main-course choices for either meat or dairy meals are yours to enjoy—entrees like Jean-Georges' Baked Salmon with Basil Oil; or the Braised Moroccan-Style Lamb with Almonds, Prunes, and Dried Apricots; or a variety of roast chickens, classic and contemporary. For vegetables, consider the abundant selection of memorable side dishes: Carrot and Apple Tsimmes, Beet Crisps, Butternut Squash Ratatouille, and the Union Square Cafe's Matzoh Meal Polenta. And the book's dazzling array of desserts, from Gingered Figs to Passover Brownies, ensures that the festivities will end on a sweet note. The Seder is one of the most beloved and significant occasions of the Jewish year—let The New York Times Passover Cookbook help you make it as joyous as can be.

Die Studie unternimmt am Beispiel des deutschsprachigen Exilromans zur Zeit des ‚Dritten Reichs‘ den Versuch, die Ästhetik des Komischen als Teil einer modernen Exilpoetik zu etablieren. Sie berücksichtigt dabei das gesamte Spektrum komischer Schreibformen von der Satire über den Humor bis hin zum Grotesken, zum Pikaresken und zum Witz. In drei historisch-systematischen Grundlagenkapiteln und drei Fallstudien zu Alfred Döblin, Veza Canetti und Albert Vigoleis Thelen erfolgt die Analyse der Funktionen, Potentiale und Grenzen dieser komisierenden Erzählverfahren. Der Band versteht sich als Beitrag zur Rehabilitierung der komischen Dimension der Exilliteratur bzw. überhaupt erst zur Kenntlichmachung des Komischen als ernstzunehmender Schreibstrategie im Exil.

Learn to cook classic French cuisine the easy way with this French bestseller from professionally trained chef Jean-Francois Mallet. Taking cooking back to basics, Simplissime is bursting with easy-to-follow and quick recipes for delicious French food. Each of the 160 recipes in this book is made up of only 2-6 ingredients, and can be made in a short amount of time. Recipe steps are precise and simple, accompanied by clear photographs of each ingredient and finished dish. Cooking has never been so easy! Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum

curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

Become part of the family and make recipes no one can refuse with the official Godfather cookbook! The Godfather trilogy is widely recognized as one of the greatest movie series of all time. Now, you'll finally be able to make your very own family-inspired meals with recipes for Mama Corleone's famous pastas, sauces, meatballs, breads, and desserts. Immerse yourself in the classic story of the Italian immigrant family determined to keep their long-held traditions intact in the new world. Featuring 75 authentic Italian recipes for infamous dishes such as "the best in the city" veal Marsala, Clemenza's Sunday sauce, and of course, "Leave the gun" cannoli. Elevating the strong themes of loyalty, family, and tradition, The Godfather: Mama Corleone's Family Cookbook sheds new light on the legendary trilogy. Including images and quotes from the films, this in-world cookbook is an absolute must-have for all fans of The Godfather - especially those with a taste for the finer foods in life.

So called "naked cakes" are an increasingly popular choice for celebrations both large and small and what you see is what you get! While in recent years the trend has been for cakes to be encased in frosting and decorated in a fancy style, there is a new trend for stripping cakes back, and decorating them very simply with fresh edible flowers and vibrant berries or using pastel shades to make the cake itself the star attraction. The queen of cakes, Hannah Miles, has undressed classic cakes to create these delightful recipes. Whether you want to create Vintage Elegance, Rustic Style, Romantic Charm, Chic Simplicity, or Dramatic Effect, or make something to represent the Changing Seasons, you'll find the perfect recipe and design here. Choose from floral cakes such as Rose Petal Victoria Sponge, zingy citrus bakes such as Clementine Mini Cakes and luxurious berry fruit offerings including Blueberry and Lemon Cake. There are plenty of ideas to tempt the sophisticated nut-lover and chocoholic, such as Chocolate Layer Cake with Honey-roasted Figs, Coffee and Walnut Cake with Praline Cream and Spun Sugar, and Pink Layer Cake with Pistachio Cream. These cakes are not for every day—they are special treats and the perfect treat for birthdays, weddings and other celebrations all year round. From the surprisingly simple to the lusciously extravagant, family and friends will be astounded by these impressive bakes.

Author and health expert Andreas Moritz proves the point that cancer is the physical symptom reflecting our body's final attempt to eliminate specific life-destructive causes. He claims that removing such causes sets the precondition for complete healing of our body, mind and emotions. This book confronts you with a radically new understanding of cancer - one that outdates the current cancer model.

From the authors of the acclaimed cookbooks Eleven Madison Park and I Love New York comes this uniquely packaged cookbook, featuring recipes from the wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book. Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: Eleven Madison Park and The NoMad. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defying dining experiences. The NoMad Cookbook translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. The NoMad Cookbook promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

»POP. Kultur und Kritik« analysiert und kommentiert die wichtigsten Tendenzen der aktuellen Popkultur in den Bereichen von Musik und Mode, Politik und Ökonomie, Internet und Fernsehen, Literatur und Kunst. Die Zeitschrift richtet sich sowohl an Wissenschaftler_innen und Student_innen als auch an Journalist_innen und alle Leser_innen mit Interesse an der Pop- und Gegenwartskultur. Im 14. Heft schreiben u.a. Diana Weis, Adam Harper, Torsten Hahn und Damon Krukowski.

JAK tyrosine kinases and STAT transcription factors constitute a signaling pathway, which is activated by cytokines. By activating gene transcription it regulates essential biological responses to environmental cues. The Jak-Stat pathway is involved in the regulation of cell development, differentiation, proliferation and apoptosis. Improper function may contribute to hematopoietic malignancies and cancer. This book provides comprehensive insights into the latest basic and clinical developments in the field. The first part reviews recent findings and new technologies pertaining to basics of Jak-Stat function. The second part describes the evolution of Jak-Stat signaling and the role of the pathway in invertebrate organisms. The third part focuses on Jak-Stat signaling in hematopoietic cells under both physiological and pathophysiological conditions. Finally, chapters in the fourth section describe the relationship of Jak-Stat signaling to various states of disease, particularly infection, leukemias and solid cancers. The book is intended for all scientists in molecular biology, biochemistry and cell biology dealing with biomedical issues.

This is your new go-to companion from the most trusted name in BBQ-ing. Much more than just a recipe collection, Weber's Barbecue Bible is an entirely new take on grilling today, with every recipe step visually depicted in full-colour photography. Weber's Barbecue Bible is the most comprehensive and visually instructive barbecue book available. With over 125 all-new, modern, inspirational ideas for every occasion. Each recipe is beautifully photographed for easy, at-a-glance understanding, accompanied by expert advice and over 750 step-by-step photos. Recipes include: Maple-bourbon Chicken Wings Tarragon-Mustard Prawn Skewers Thai Chicken Skewers with Peanut Sauce Rotisserie Rib Roast with Melted Onions Tequila Smoked Salmon with Radish Salsa Pork Souvlaki Marinated Aubergine with Tahini From the New York Times bestselling author and his superteam of chefs, this is Ottolenghi unplugged: 85+ irresistible recipes for flexible, everyday home cooking that unlock the secrets of your pantry, fridge, and freezer Led by Yotam Ottolenghi and Noor Murad, the revered team of chefs at the Ottolenghi Test Kitchen gives everyday home cooks the accessible yet innovative Middle Eastern-inspired recipes they need to put dinner on the table with less stress and less fuss. With fit-for-real-life chapters like "The Freezer Is Your Friend," "That One Shelf in the Back of Your Pantry," and "Who Does the Dishes?" (a.k.a. One-Pot Meals), Shelf Love teaches readers how to flex with fewer ingredients, get

creative with their pantry staples, and add playful twists to familiar classics. All the signature Ottolenghi touches fans love are here—big flavors, veggie-forward appeal, diverse influences—but are distilled to maximize ease and creative versatility. These dishes pack all the punch and edge you expect from Ottolenghi, using what you've got to hand—that last can of chickpeas or bag of frozen peas—without extra trips to the grocery store. Humble ingredients and crowd-pleasing recipes abound, including All-the-Herbs Dumplings with Caramelized Onions, Mac and Cheese with Za'atar Pesto, Cacio e Pepe Chickpeas, and Crispy Spaghetti and Chicken. With accessible recipe features like MIYO (Make It Your Own) that encourage ingredient swaps and a whimsical, lighthearted spirit, the fresh voices of the Ottolenghi Test Kitchen will deliver kitchen confidence and joyful inspiration to new and old fans alike.

There is no marriage, yet, for human beings and animals ... I never thought I would fall in love like this with a cat Karl Lagerfeld Choupette is the constant feline companion of designer Karl Lagerfeld, creative director at Chanel. She has her own iPad, eats next to Lagerfeld at the table from Goyard china, and has inspired couture collections. Choupette occasionally delivers words of wisdom to her devotees via Twitter, but here for the first time is her complete guide to the art of living. It is full of observations and precious advice from Choupettes vet, Madame Horn, and her housekeeper and maid, Madame Françoise, who keeps her daily diary. The book is divided into themed chapters on diet, beauty, healthcare, fashion tips, secret loves and pet hates. This is guaranteed to be this seasons most talked-about cat book, the perfect chic gift for cat lovers, the fashion-conscious and the style-aware.

NEW YORK TIMES BESTSELLER • The author of *Plenty* teams up with Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through 100+ super-delicious, plant-based recipes. **IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • NPR • The Washington Post • The Guardian • The Atlanta Journal-Constitution • National Geographic • Town & Country • Epicurious** "Bold, innovative recipes . . . make this book truly thrilling."—The New York Times Level up your vegetables. In this groundbreaking cookbook, Yotam Ottolenghi and Ixta Belfrage offer a next-level approach to vegetables that breaks down the fundamentals of cooking into three key elements: process, pairing, and produce. For process, Yotam and Ixta show how easy techniques such as charring and infusing can change the way you think about cooking. Discover how to unlock new depths of flavor by pairing vegetables with sweetness, fat, acidity, or chile heat, and learn to identify the produce that has the innate ability to make dishes shine. With main courses, sides, desserts, and a whole pantry of "flavor bombs" (homemade condiments), there's something for any meal, any night of the week, including surefire hits such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagne, and Romano Pepper Schnitzels. Chock-full of low-effort, high-impact dishes that pack a punch and standout meals for the relaxed cook, Ottolenghi Flavor is a revolutionary approach to vegetable cooking.

From Tudor oyster peddlers and Victorian pie and mash shops, to the supper clubs and street food scene flourishing today, Britain's capital has always been a tantalizing draw for those who live to eat. In *Made in London*, born-and-bred Londoner Leah Hyslop offers a joyful celebration of the city and its food, past and present. The book features recipes invented in the city; such as the 18th century treat Chelsea buns (a favourite of King George II) and Omelette Arnold Bennett, created for the famous writer while staying at the Savoy Hotel. Alongside these are new, exciting dishes, inspired by the Leah's eating adventures around the capital: such as a mouthwatering Pimm's and lemon curd trifle, an unusual goat's cheese and cherry tart and an easy twist on Indian restaurant Dishoom's iconic bacon naan, one of the best brunches in London. Interspersed with the recipes are short, entertaining histories and profiles about London's food scene, including the tale of the 18th century 'gin craze'; a profile of the East End's most beloved greasy spoon; and why Scotch eggs might have actually been invented in a London department store! Short shopping guides, lifting the lid on such pressing gastronomic questions as where to buy cheese, the city's most delicious chocolate shops, or the best cocktail bars for a nightcap (or two...) are also featured. Beautifully illustrated with contemporary photographs of London, alongside vintage images sourced from historic archives, this is a book for anyone who has ever lived in, visited or simply dreamt of sipping a cocktail while watching red buses trundle by in the world's greatest city.

Two surfers look for Latin America's best waves—and best food: "Part travelogue, part cookbook, and all outstanding . . . an epic trip that's well worth taking." —Publishers Weekly (starred review) This book traces the journey of surfers Johannes Riffelmacher and Thomas Kosikowski as they make their way through Central and South America—reporting on the best surfing locations, chronicling the stories of local surfers and restaurant owners, and compiling recipes representative of each area. The narrative begins in Cuba with beautiful images of the city and the beaches, as well as stories related to the Cuban surfing community and a discussion of popular Cuban dishes. Next is a tour of Mexico—first with street tacos, a trip through Mexican markets, and a day spent in the urban graffiti scene of Guadalajara; then with Tostadas de Pulpo (Octopus Crackers), Shrimp and Portobello Burgers, and a glimpse into life in the remote surfing town of San Pancho. The Mexican leg of the journey draws to a conclusion with seven-meter-waves, BBQ, and Tajine in Rio Nexpa, as well as "a perfect righthander barreling of a point" in scenic La Ticla. Then the two men make their way through Nicaragua, Costa Rica, Panama, Ecuador, Peru, and finally Chile, exploring the beaches as well as the kitchens of each location. Interspersed throughout are more than ninety regional recipes, over 250 stunning photographs, and a wide array of tips and stories ranging from social commentary to pointers on how to rent a "Hamaquera" in La Ticla for three dollars a night. "The recipes . . . are real-deal, the photography is breathtaking, and the tales of full immersion are inspiring." —Nick McGregor, *Eastern Surf Magazine*

2020 IBPA Awards Winner! The Official *Downton Abbey* Cookbook presents over 100 recipes that showcase the cookery and customs of the Crawley household—from upstairs dinner party centerpieces to downstairs puddings and pies—and bring an authentic slice of *Downton Abbey* to modern kitchens and *Downton* fans. Whether adapted from original recipes of the period, replicated as seen or alluded to on screen, or typical of the time, all the recipes reflect the influences found on the *Downton Abbey* tables. Food historian Annie Gray gives a rich and fascinating insight into the background of the dishes that were popular between 1912 and 1926, when *Downton Abbey* is set—a period of tremendous change and conflict, as well as culinary development. With a foreword by Gareth Neame, executive producer and co-creator of *Downton Abbey*, and featuring over 100 stunning color photographs, The *Downton Abbey* Cookbook also includes a special section on hosting *Downton*-themed dinner parties and

presents stills from across the TV series as well as the latest film. Notes on the etiquette and customs of the times, quotes from the characters, and descriptions of the scenes in which the foods appear provide vivid context for the dishes. The recipes are grouped by occasion, which include breakfast; luncheons and suppers; afternoon tea and garden parties; picnics, shoots and race meets; festivities; upstairs dinner; downstairs dinner; downstairs supper and tea; and the still room. From the upstairs menu: Cornish Pasties Sausage Rolls Oysters au Gratin Chicken Vol-au-Vents Cucumber Soup Soul a la Florentine Salmon Mousse Quail and Watercress Charlotte Russe From the downstairs menu: Toad-in-the-Hole Beef Stew with Dumplings Steak and Kidney Pie Cauliflower Cheese Rice Pudding Jam and Custard Tarts Gingerbread Cake Summer Pudding With these and more historic recipes—compelling to a contemporary palate and easy to replicate in today's kitchens—savor the rich traditions and flavors of Downton Abbey without end.

Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world. Experience the taste of Christmas in New York! Have a wonderful Christmas time!

Runners need to eat well for their performance, and what they eat can have a direct influence on how they run—but they don't always have the time to put together a complex or labor-intensive recipe to support their nutritional needs. Runner's World Meals on the Run provides quick, nutritious recipes for those runners who need to prepare a meal in 30 minutes or less. This cookbook contains 150 recipes with 75 beautiful photos that will maximize a runner's performance and enhance nutritional benefits.

Suggested recipe combinations create specific training- or dietary-based meal plans to enhance your marathon training or gluten-free lifestyle. Meals on the Run provides time-efficient recipes for delicious meals you will be proud to put in your body.

For years, the Dutch oven has been popular on the grill and barbecue scene, and cooking with the "black pots" over an open fire has become a fashionable cult; it is a symbol of the Wild West, freedom and adventure. Bothe shows you how to cook over open flames in a Dutch oven, from roasts and casseroles to desserts and breads.

A magical culinary getaway: New York Christmas: Recipes and Stories takes you on a getaway to the magical New York of the pre-Christmas period when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in an inviting cafe? Live the dream of a White Christmas in New York: Authors Lisa Nieschlag, Lars Wentrup and photographer Julia Cawley have created a cookbook of recipes and Christmas stories from the Big Apple that takes readers on a winter trip to New York. Christmas recipes and stories: Included among the fifty mouth watering recipes in New York Christmas are Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake. Also included in the book are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas. Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States: - Paul Auster's Auggie Wren's Christmas Story - The Gift of the Magi by O. Henry - And, Virginia O'Hanlon's Is There a Santa Claus? If you are a fan of Nigella Lawson's Nigella Christmas, Donna Hay's Simple Essentials Christmas, or Jamie Oliver's Christmas Cookbook; you will want to own New York Christmas: Recipes and Stories.

Documents the story of how the NCIS actress and her two best friends created a Southern-style, all-natural bake shop in Manhattan in a culinary account that complements personal anecdotes with favorite recipes.

Die Frauen über 60 werden immer jünger! Woran das liegt und was man dafür tun kann, erzählen Ärztinnen, Schauspielerinnen, Künstlerinnen, Geschäftsfrauen, Politikerinnen im offenen Gespräch. Große Lust auf Leben haben sie alle. Das ist die Quintessenz der 25 teils heiteren, teil nachdenklichen Interviews, die die Journalistin Barbara Brauda führte. Die frohe Botschaft an alle, die noch warten müssen, bis sie endlich so weit sind: Keine Angst! Es gibt sie, die schönen Jahre nach der Jugend. Auf jeden Fall bleibt es spannend. Auf allen Gebieten! „Lust auf Leben“ mit eindrucksvollen Fotos von Konrad Rufus Müller zeigt die Frauen über 60, wie sie heute sind: mitten im Leben, aktiv, attraktiv.

Cities grow and change. New urban space emerges and existing urban spaces are being changed. We expect from these spaces not only to fulfil important functions, but also to possess particular spatial qualities. How can such qualities be defined and evaluated? Jürgen Weidinger, professor for landscape architecture at the Technische Universität Berlin answers to these questions by engagement with the phenomenon of atmosphere. This way, the spatial quality of urban places, such as parks, promenades and squares, can be augmented. Weidinger offers a method for the designing of atmospheric places. This approach can also serve to evaluate design concepts and realised projects. The reader presents comments by internationally active landscape architects as well as writers from different fields such as environmental psychology, theatre studies, the arts and literature studies. Cities grow and change. New urban space emerges and existing urban spaces are being changed. We expect from these spaces not only to fulfil important functions, but also to possess particular spatial qualities. How can such qualities be defined and evaluated? Jürgen Weidinger, professor for landscape architecture at the Technische Universität Berlin answers to these questions by engagement with the phenomenon of atmosphere. This way, the spatial quality of urban places, such as parks, promenades and squares, can be augmented. Weidinger offers a method for the designing of atmospheric places. This approach can also serve to evaluate design concepts and realised projects. The reader presents comments by internationally active landscape architects as well as writers from different fields such as environmental psychology, theatre studies, the arts and literature studies. Städte wachsen und verändern sich. Neue Stadträume entstehen und bestehende Stadträume werden verändert. Von diesen Orten erwarten wir, dass sie nicht nur wichtige Funktionen übernehmen, sondern auch über besondere räumliche Qualitäten verfügen. Wie können diese räumlichen Qualitäten beschrieben und bewertet werden? Jürgen Weidinger, Professor für Landschaftsarchitektur an der Technischen Universität Berlin, beantwortet diese Frage durch die Auseinandersetzung mit dem Phänomen der Atmosphäre. Die räumliche Qualität städtischer Orte, wie Parks, Promenaden und Stadtplätze kann in dieser Weise gesteigert werden. Weidinger bietet eine Methode für das Entwerfen atmosphärischer Orte an. Dieser Ansatz kann auch dazu dienen, Entwurfsideen und realisierte Projekte zu bewerten. Im Sammelband äußern sich neben international tätigen Landschaftsarchitekten auch Autoren aus den Bereichen Umweltpsychologie, Theater-, Kunst und Literaturwissenschaft.

100 recipes of modern German favorites from Michelin-starred chef Frank Rosin. In Modern German Cookbook, the only German television chef with two Michelin stars, Frank Rosin, shares his secrets and puts a modern twist on 100 classic German recipes. Rosin's eye for detail, finesse and refined simplicity in the kitchen make the dishes effortless for even the most novice of cooks. From soups and starters, all the way through to desserts, Rosin covers all the German favorites: asparagus soup, schnitzel, baked apple, and even the Rosin family's own sauerbraten recipe! But that's not the only secret he shares. Throughout Modern German Cookbook, he reveals valuable culinary knowledge and techniques, including how a sour flavor can improve the taste of a dish, how a reduction can be utilized for seasoning, and more. With Modern German Cookbook, you can host a German feast of your own and learn professional techniques that will soon have you on your way

to becoming the next Frank Rosin!

The most highly instructive and visually engaging grilling book on the market, from the experts at Weber, with more than 100 all-new recipes and over 800 photos

100 all-new plant-based recipes by bestselling author Deliciously Ella. "Deliciously magnificent!" --Kris Carr, author of the NYT-bestselling Crazy Sexy Diet Ella's latest book features the most popular, tried-and-tested recipes from her supper clubs, pop-ups, and deli to show how delicious and abundant plant-based cooking can be. These simple vegan recipes cover everything from colorful salads to veggie burgers, falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes, and brownies. They're the recipes that Ella's thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to the more than 100 brand-new plant-based recipes, for the first time we are treated to a personal insight into Ella's journey--how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellness brand--and all that she has learned along the way, as well as what drives the Deliciously Ella philosophy and her team's passion for creating delicious healthy food. With diary excerpts that document the incredible journey that Deliciously Ella has taken and more than 100 irresistible recipes for every day using simple, nourishing ingredients, this stunning book will be a must-have for fans and food-lovers alike, and it's also perfect for anyone looking to experiment with vegan cooking for the first time.

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