

Food&Wine

FOREIGN RIGHTS 2018

NEW

- **Issue** 2018
- **ISBN** 978-88-5924-738-8
- **Pages** 200
- **Price** € 30,00

Giustino Ballato

The big book of Vermouth and italian liqueurs

The first book of photographs dedicated to Italian Vermouth: the best-loved, the most famous, the most often drunk of all the fortified wines in the world, the roots and preparation of which little however is yet known. Two hundred pages dedicated to the history of this drink, to the aromatic plants which contribute to its bouquet – information about them and their use and how to cultivate them in a do-it-yourself kitchen garden – to the basic preparation of Vermouth, cocktails, Italian liqueurs – they too are famous all over the world, from Fernet to Limoncello – explored in each phase of their production, from the greenhouse to mixology.

Giustino Ballato, from Turin, is one of the greatest experts of Italian vermouth.

Contents

1. Introduction: Vermouth and the liqueur shop.
An Italian story.
2. Making Vermouth
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NEW

- **Issue** 2018
- **ISBN** 978-88-5924-804-0
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- **Price** € 10

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Eight short lessons on understanding italian cooking

Edited by Stefano Cavallito

2018 is the year of Italian food.

And yet the Italians are (relatively) unacquainted with it. Although the last twenty years have seen an increase in awareness regarding consumption and nutrition, there is still a huge gap between the small number of informed, active citizens and the great majority of those who know little or nothing about our traditions, the problems linked to food production, the gastronomic prospects.

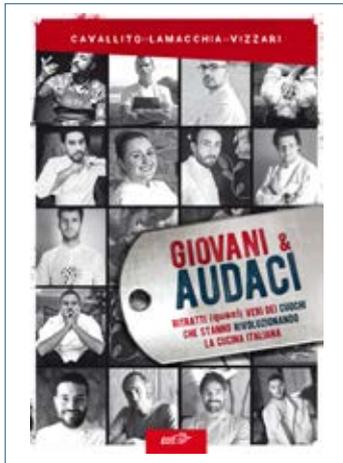
If many know a little it is due to the non-existence of concise, easy and simple instruments of diffusion. So here – following in the path of Carlo Rovelli's enormously successful booklet dedicated to physics, "Seven short physics lessons" – is a **slim little volume, simple to understand**, which in an apparently fragmentary way, jumps around from one theme to another.

It is actually a way to keep the reader's attention alive and to treat all the basic themes of our cuisine: tradition, production, biodiversity, distribution (and its new methods), consumption, novelties in gastronomy.

With this aim, Stefano Cavallito, one of the best writers of Italian food criticism, has written this book.

THE AUTHOR

Stefano Cavallito is a food critic. He writes for "La Repubblica" and the guidebook "Ristoranti d'Italia" by "L'Espresso". For EDT, along with Alessandro Lamacchia and Luca Iaccarino, he directs *I Cento*, the series of restaurant guidebooks, and has published, with Lamacchia and Paolo Vizari, *Young and bold – (almost) true portraits of the cooks who are revolutionizing Italian cuisine.*



- Issue 2016
- ISBN 978-88-5923-177-6
- Pages 224
- Price € 16,90

Stefano Cavallito
Alessandro Lamacchia
Paolo Vizzari

Young and daring

The lives, work and recipes of thirty cooks under the age of 30 who are changing Italian cuisine

Discover the great Italian cuisine of the future

Italian cuisine is one of the most important in the world, this we know. There is traditional cooking, like granny used to make. Then classic cuisine, of the great chefs of the past. Then contemporary cooking, of the big names of the present, the famous people, who go on TV.

But who is writing the future of our cooking?

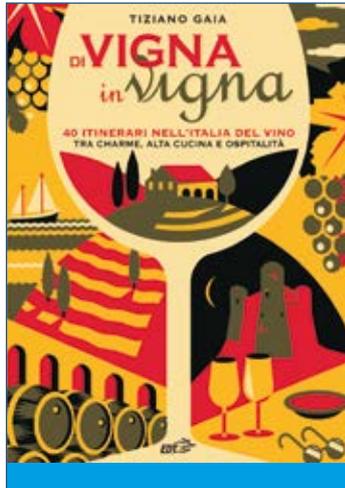
The answer is to be found in *Young and daring*: thirty cooks who are the vanguard of the vanguard, who take risks, dare, make mistakes, place bets, look ahead.

Thirty cooks to understand where Italian cookery is going, and with them, ten maestros who inspired the work. Their stories, the handbook of the virtues they incarnate, and, last but not least, their recipes so you can try being daring at home too.

A point of reference for food lovers.

THE AUTHORS

Stefano Cavallito, Alessandro Lamacchia and Paolo Vizzari, write for the "Restaurants of Italy" guidebook of the "Espresso" and for the newspapers of the group. The former is in charge of the web pages of the guide, the other two, along with Luca Iaccarino, are also busy with the "I Cento" guidebooks edited by EDT.



- **Issue** 2015
- **ISBN** 978-88-5920-774-0
- **Pages** 344
- **Price** € 23.50

Tiziano Gaia

From vineyard to vineyard The tourist's first guidebook to Italy's wine country

There are very few countries that compete with Italy's tradition in wine production. In the who's who of producers worldwide, Italy is among the leaders with names like Barolo, Barbaresco, Chianti, Chianti Classico, Brunello, Valpolicella, Franciacorta, Trento, to mention just a few.

But what makes Italian wines truly unique is Italy, or the things to be found around, alongside and in the middle of the vineyards: renaissance castles, mediaeval villages, abbeys, Roman ruins, aristocratic estates, unspoilt coves, breath-taking landscapes and snow-capped mountains.

Italy is the country with the largest number of UNESCO World Heritage sites – 50 to date – and, at the same time, many of the world's best wines.

And the best way to taste this nectar is by visiting the wine cellars directly. The cellars of Italy's wine producers range from the past to the future. There are those that are centuries old, seeped in history and tales of adventure; there are those that are hypermodern, designed by some of the world's most talented architects and which display works of contemporary art. Tasting wine in an Italian wine cellar is one of the most enchanting experiences a connoisseur can indulge in, there among the vines, surrounded by picturesque landscapes, in the company of the producer and his heritage.

Italian wine producers have finally understood that wine is not only a great tradition and a great product, but it is also an opportunity to capture the interest of tourists.

Wine-tasting amenities are only one way of enhancing what is on offer: guestrooms, or even a relais & chateaux, a restaurant serving typically local dishes, or a spa specialising in treatments based on distilled or wine spin-off products are all potential winners in attracting people from all over the world who are in search of the good life. It is also the chance for producers to look consumers in the face.

In Italy today, consumers can finally find fantastic offers, whether in the Langhe hills of Piedmont or in Tuscany's Chianti, a short distance from Sardinia's beautiful beaches, or close to the lakes of Lombardy, and a few miles from Switzerland. *Di vigna in vigna* (From vineyard to vineyard) is the guidebook for this kind of tourist, and it is the first complete guide to wine in Italy. It contains 40 itineraries from Veneto to Sicily, describing vineyards, boutique hotels, farmhouse accommodation, b&bs, inns and restaurants, spas, and themed attractions (from the museum of wine, to the museum of corkscrews, from the art collections of the more enlightened producers to the facilities designed by Renzo Piano or Mario Botta).

A guidebook with which to spend a month, or even just a week, on a new Grand Tour of Italy, exploring one of the forty areas described and trying some of the most wonderful Italian food and the best Italian wines.

Food-Allacarta

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*Paolo
Cognetti*

TUTTE LE MIE
PREGHIERE
GUARDANO
VERSO OVEST

ALLACARTA SERIES

Allacarta is a book series that explores the world starting from its food. And, rightly so, it has many flavors. As familiar as Sunday brunch. Exotic like a blind taste at a kiosk in a far away land. Probably spicy. Never dull.

Based on the hunger that great Italian authors have for food and stories, and on their special way of turning such a transversal, yet necessary, act like eating into a unique event.

Each one of these authors experienced, fork in hand, a place close to their heart. The story that came out, bite by bite, became a book, "Allacarta": nimble and funny, dedicated to the aficionados of good narrative and gourmand readers, it opens a window onto the world. A window through which you can finally experience also the flavors.



- Issue 2018
- ISBN 978-88-5924-686-2
- Pages 176
- Price € 8,90

Alessio Romano

Love and salt cod

“Tell me what you know about fado music..”

“Fado is the successful attempt to find the perfect mix of poetry and music. But one aspect is also connected with food: it’s the last sense, sound, which makes a dish perfect, a dish which already has taste, smell, appearance and is hot or cold, but which does not make any sound.”

Among the many virtues of Lisbon – the incredible light; the crucible of lives, races, sounds; art; the enormous ocean – more than anything else, it is the food which makes you fall in love. Or at least this is what young Alessio Romano thinks as he leaves his house in rua do Recolhimento, ready for the encyclopaedic effort of tasting every nuance of Portuguese cuisine, starting from its main dish: salt cod. But an unforeseen fall from tram number 28 gives the story a different twist from the start. Romano falls in love with Beatriz, the waitress, in search of whom he tramps round every corner of every bairro of the town, consoled with glasses of vinho verde and by the life bursting out of his constantly renewed travelling companions. A spinning wheel of exciting experiences which always start at the dinner table, with a steaming plate, a good story, and a “Silencio! Que se vai cantar o Fado!”

THE AUTHOR

Alessio Romano (Pescara, 1978) has already written two novels: *Paradise for All* (Fazi, 2005), which was hailed as one of the best debuts of the year, and *Only cigars when it’s a holiday*, published in 2015 by Bompiani. He spends his days among good cookery and good reads, so a grilled kebab keeps company with John Fante, and vice versa.



- Issue 2017
- ISBN 978-88-5924-014-3
- Pages 144
- Price € 8,90

Luca Iaccarino

Someone is killing the greatest chefs in Turin

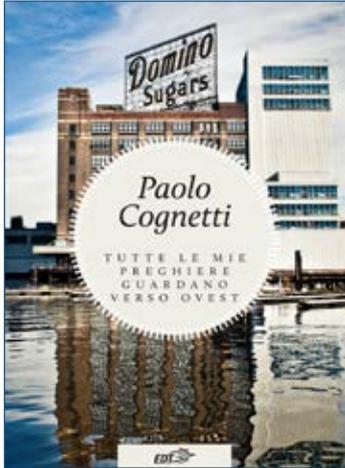
Turin is magic. The squares that look like designs by De Chirico, the labyrinth of streets that drove Nietzsche crazy, the monument of the Mole Antonelliana that looks like a needle in a pin cushion, the snake-like river Po at the foot of the hill, the shady arcades, the blocks of flats in the suburbs and a total of three skyscrapers: one in fascist style, one a bank, and one unfinished.

In this magic, delicious city, Luca Iaccarino wanders around, an intrepid food writer, on the lookout for the best and most fashionable, for the *osteria* (taverns) bursting with good humour and the local bourgeois where you can still find that metallic smell which reminds you of FIAT managers, of Corso Marconi. Among the crazy mess of the market stalls at Porta Palazzo and the rarefied, hard-to-find rooms, Iaccarino meets and tells us about the best hosts, the most famous cooks. The only problem is that someone is killing them. One by one.

The cook at the del Cambio was found freeze-dried. Old Giuseppe, from the bottle shop at Porta Pila, drowned in a barrel. Who is killing the greatest chefs in Turin? Iaccarino, who is just as indolent as police Commissioner Santamaria, but not as wily, is wondering about this. His minimal enquiry turns out to be a way to discover a Turin which is magic but above all, delicious.

THE AUTHOR

Luca Iaccarino writes about food and reviews restaurants for La Repubblica and other publications and guidebooks. He is the food editor for EDT and has published quite a few books, the latest of which is "The Taste of Little Things" (Mondadori), and the one he is fondest of: "Speak Do Eat"



- **Issue** 2014
- **ISBN** 978-88-5920-450-3
- **Pages** 120
- **Price** € 7,90

Paolo Cognetti

Tutte le mie preghiere guardano a ovest (All my prayers face west)

“This city keeps on eating all the time, so we will have to investigate the very nature of such bottomless hunger.”

New York's relationship with food is a story of obsession: in the city that never sleeps, you can always eat. Paolo Cognetti begins his journey wandering in the streets of the Big Apple helped only by his internal compass, in search of the source of that bottomless hunger.

The story that stems from the author's explorations is both personal and urban; it accompanies the reader through the city's four cardinal points: one for every chapter of the book. To the east we find the Lower East Side and the culinary traditions of Italian, Jewish, and Chinese migrants who tried to preserve their cultural identities through food as well. The West Side, with its Anglo-Saxon, Irish, and German traditions, with its diners and steakhouses, tastes like meat in general and like hamburgers in particular.

The southern part of New York is a territory unto itself, made of pieces of Africa and of Latin America transplanted into the Bay.

And, finally, there is what everybody is looking for: the North. Here, in front of a lobster, Paolo Cognetti finds the roots, the origins, and the real reason behind every relocation. What is the flavor of achieved freedom?

The answer is a story that alternates the delicacies and difficulties of a city that sometimes welcomes and other times rejects. One step at a time, this story will take you closer and closer to the core of the Big Apple.



- **Issue** 2017
- **ISBN** 978-88-5922-529-4
- **Pages** 144
- **Price** € 8,90

Piersandro Pallavicini

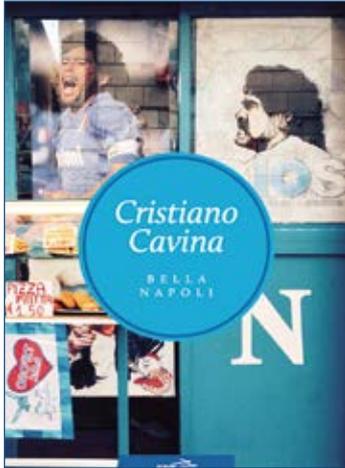
To London with my daughter (and Harry Styles)

To discover the great Italian cuisine of the future

Take a father who's a fan of progressive music and a daughter who's in love with pop; take a writer whose idols are Peter Gabriel and Caravan and a young girl who's crazy about One Direction; take a fifty-year-old who adores the smell of vinyl and an adolescent who's used to the music that comes from Spotify. To sum up: take a father and a daughter. Send them to London for a tête-à-tête holiday "just the two of us", trying to combine the tastes and fun activities of two generations. Then ask them to taste all tastable food, from traditional meat pies to dark beers (only for grown-ups), from tea for little misses to ethnic delights. Mix it all together with the unique appeal of the English capital, with its rituals, traditions, its culture. Fine: if you've done all this, you'll get "To London with my daughter (and Harry Styles)", a trip through the hippest city in the world which has the warmth of a pub, the sound of a club and the sweetness of a short holiday for a dad and his daughter.

THE AUTHOR

Piersandro Pallavicini is a chemist and novelist. In this second role he has written "Our Mother that will be in heaven", "Atomic Dandy", "African Inferno", "Novel for a lady", "An Italian comedy" and the new "The chemistry of beauty". All with the Feltrinelli publishing house.



- Issue 2016
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- Pages 160
- Price € 8,90

Cristiano Cavina

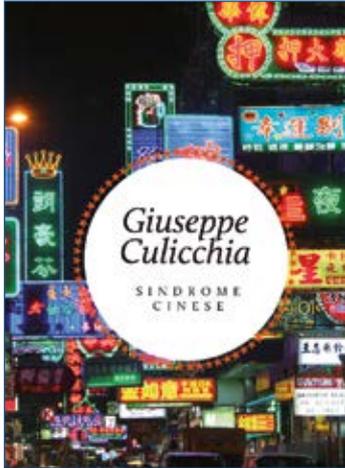
Beautiful Naples

At long last the pizza chef-author
in the city of pizza

What is a writer from Romagna doing in the Spanish Quarters and in the lanes of Naples? He's looking for the best pizza in the world. This is intrinsically risky, because in Italy there is nothing more divisive than the choice of pizza, maybe only football. But it gets interesting if the writer in question is one of the lightest and yet intense pens of his generation and a pizza chef who goes a long way back. That's right: Cristiano Cavina has spent a large part of his life – and he still spends many weekends – in front of the oven in his uncle Antonio's pizzeria. Which brought him to write "Teach yourself pizza" (Marcos y Marcos), an autobiographical manual dedicated to the world-famous Italian dish.

THE AUTHOR

Cristiano Cavina is from Casola Valsenio, on the Tuscan-Emilian Apennines. He has lived there all his life and he loves it with all his soul, so much that he is one of the entertainers at the traditional events in his village. He has always written about his area, in "Just great" ("Alla Grande"), "The forgotten fruits" (I frutti dimenticati), "Digging a hole" ("Scavare una buca"), all published with Marcos y Marcos. Since he was a boy, when he can, he helps his uncle in the family pizzeria, the Lighthouse (Il Faro), at Casola of course. He loves pizza, but not Neapolitan pizza.



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- Pages 120
- Price € 7,90

Giuseppe Culicchia

The China Syndrome

In the belly of the dragon: going to Beijing, amongst noodles and skyscrapers, to discover our planet's most ravenous country.

Beijing is the world. The soon-to-be-world, whether we like it or not. It's the heart of turboeconomy, it's a time-lapse city where skyscrapers rise right under your eyes. Look away for a second and when you look back you'll find a store that wasn't there before. In Beijing everything grows: your kid' toys, your iPhone, stock prices, the food you eat. Right, the food. Super-luxury, and taverns out of Blade Runner. The Crystal for Neo-Billionaires, and meat rotting in the open air. Not to mention the secret - and forbidden - communist canteen. All this is narrated by Giuseppe Culicchia, who is second to none when it comes to saying things straight out.

THE AUTHOR

Giuseppe Culicchia was born in Ciriè (Turin) in 1965. He was scouted by Vittorio Tondelli in 1990 while working in a local bookshop. Since then he has published numerous essays and novels – among these *Tutti giù per terra*, *Brucia la città*, *Venere in metrò* and *Ma in seguito a rudi scontri*, his latest work. He is columnist for *La Stampa* and cooperates with the Turin International Bookfair. He has translated a number of important authors, from Mark Twain to Brett Easton Ellis. He feels perfectly at home in Turin, but this does not keep him from travelling around the world.



- Issue 2014
- ISBN 978-88-5920-449-7
- Pages 110
- Price € 7,90

Andrea Bajani

E bellissimo il vostro pianeta (Your planet is beautiful)

“Two thousand years ago, the expression ‘civis Romanus sum’ (I am a citizen of Rome) was spoken with great pride. Nowadays, in the free world, this honor goes to ‘Ich bin ein Berliner’.”

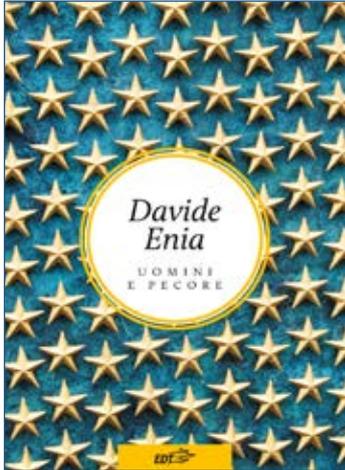
Kennedy spoke those words in 1963, and now so does Andrea Bajani, the Italian author who recently moved to the German capital. The challenge he undertook was not an easy one: trying to understand the German world through its food.

Berlin isn't as sweet as its Pfannkuchen, or as scrumptious as its Bratwurst: it is much more. It's blonder than its blondest beers, and it offers more vegetarian restaurants than any other world capital. Berlin is the key to get to the heart of German cuisine.

Andrea Bajani explored all of this, fork in hand. With his compelling style, he tells us a story of hunger and retaliation, culture and colors, as he dismantles piece by piece all the stereotypes of German cuisine.

THE AUTHOR

Andrea Bajani has published several books with Einaudi: *Presente*, *Ogni promessa* (published in English as *Every Promise*), *Lavoro da morire*, *Cordiali saluti*, *Domani niente scuola*, *Se consideri le colpe*, *Mi spezzo ma non mi impiego*. He writes articles for *L'Espresso* and *Vanity Fair*. After years living between Rome and Turin, he recently moved to the German capital.



- **Issue** 2014
- **ISBN** 978-88-5920-451-0
- **Pages** 108
- **Price** € 7,90

Davide Enia

Uomini e pecore (Men and sheep)

“You know what? We need stronger guts that could stomach any possible regret.”

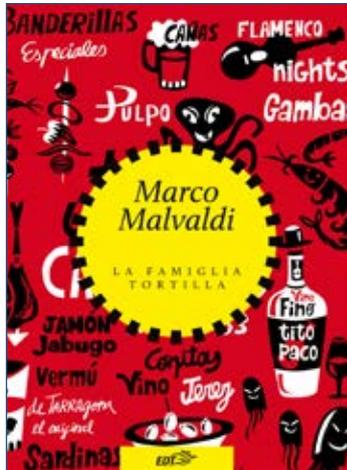
Pasta alla carbonara: a dish that symbolizes Rome’s cuisine. Yet, it there is no mention of it in any cookbook until 1944. And so the carbonara was born during the war.

World War II also marks the beginning of *Uomini e pecore* (“Men and Sheep”), a novel that combines history and small, private stories, ranging in style it extends through the centuries.

There is Decimus Junius Brutus, a Roman commander who knows all the names of his legionaries by heart. There is also a young dispatcher who arrived in Rome two days before the Allied Forces, and found love in the city. And then there is Giovanni, the dispatcher’s grandson, with a passion for poetry and slow-cooked meals. Through his grandfather’s memoirs and through his tireless chronicles, we discover an extraordinary story. A tale that begins in Cassino in the winter of 1944 with donna Gomena’s eggs and the bacon brought by the Americans, and that arrives in the pantry of a Jewish household in Rome, where the dispatcher seeks refuge from the enemy raids.

This book is a poignant yet lighthearted story about the threads woven into the tapestry of life over time. It is also a love declaration to three traditional Roman dishes: pasta alla carbonara, carciofi alla giudia (fried artichokes), and coda alla vaccinara (oxtail stew).

A small cross-section of the beauty of Rome. And the proof (as if we needed one) that food can sometimes save one’s life.



- Issue 2014
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- Pages 120
- Price € 7,90

Marco Malvaldi

La famiglia Tortilla (The tortilla family)

In terms of cured ham, the Spanish jamón ibérico is to the Italian San Daniele like a saber is to a foil. They both belong to the same category, but they are not used the same way.

For the Malvaldi family, Barcelona is like an old friend: they love its ancient marvels and its recent exploits equally. Its sweet notes and its savory ones.

This trio of tireless tasters is comprised of: Marco (the chemist, the brain, the dessert enthusiast), Samantha (the savory chemist), and Leonardo (their 4 year old son, the explorer of Iberian cuisine for kids). The team will accompany you among saber slashes of jamón ibérico and Catalan eccentricities. It will be a quest to relish the real fun that is Barcelona's cuisine: try everything, and don't forget to spice it up.

The Malvaldis were thrilled by the challenge of writing this book. They walked, and then they walked some more to build an appetite, giving them the excuse to eat and eat, always stopping in different places for their meals. As they explored the city's cuisine, their interest and their appetite for it grew as well.

Marco Malvaldi, with the lighthearted style that characterizes his prose, would define their escapades in La Boqueria and La Rambla as an ode to the joy that is eating well and sharing the experience. The crime-writer sets his murder mysteries aside and fully dedicates himself to a meticulous analysis of Barcelona's ravenous gastronomic landscape. As they would say at BarLume: excellent job!