

(Cooking)

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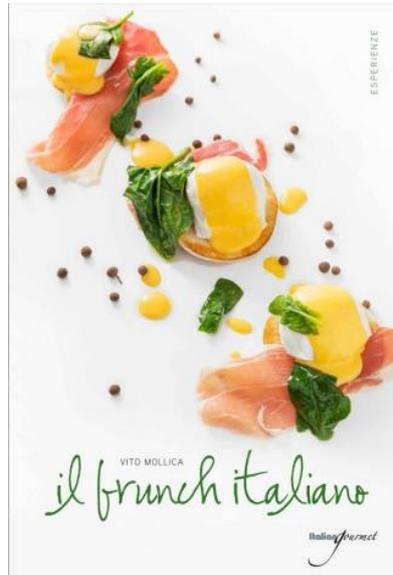
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Il Brunch Italiano

Vito Mollica

pp. 288, Foto Col., 20X29 cm.

90 impressive recipes, divided into cocktails, breakfasts, appetizers, pasta dishes and soups, sandwiches, salads, fish, meats and a large section dedicated to pastry.

Brunch Italian Style

The author has combined the Anglo-Saxon brunch with the Italian lunch on Sunday. The result is this Brunch Italian Style. The family sitting around the table, friends discovering our specialties mouthful by delicious mouthful: small details that make brunch a new modern ritual without detracting from tradition while exalting conviviality and great cuisine. The Italian brunch for us is above all a moment of

unbridled pleasure, played out between the fish or cheese courses, between the salads and hot dishes and regional specialties. Then there is the sweet seduction, a frivolity of patisserie where one choice is never enough. Brunch is fun and the author have been able to transform it from a foreign hybrid into a gourmet banquet.



Vito Mollica was born in 1971 in Lucania. The passion for cooking dates back to a time when as a child he loved to observe his mother busy preparing the specialties of southern Italy. He has worked in important restaurants in Italy and Europe. He is now Executive Chef at the Four Seasons Hotel in Florence.

