

(Cooking)

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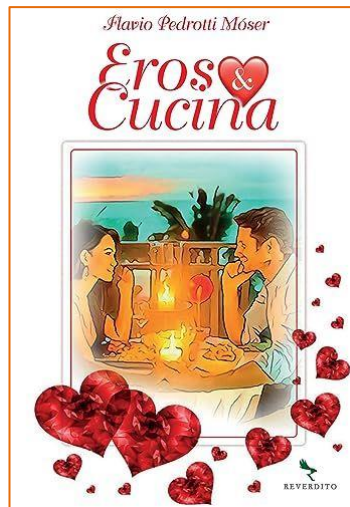
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Eros&Cucina

Flavio Pedrotti Moser

pp. 208, 16,5x24 cm - Color

The book includes seven themes, each of which contains a fish menu, a meat menu and a vegetarian menu.

Eros&Cuisine

Since time immemorial, people have been trying to identify which foods, spices, and ingredients are necessary for the attainment of aphrodisiac dishes. When word gets out that a food has the reputation of being somehow involved in the adventurous aphrodisiac process, most people would like to try it. It seems that some foods are really aphrodisiacs, or at least provide substances that disinhibit and amplify the *ars amandi*... The recipes in *Eros&Cuisine* are tested by the author, who has been entertaining and entertaining friends since he was very young, introducing them to the taste of Gargantua and Pantagruel with the flair of a cover chef, a pleasure-loving traveller who tastes and then experiments with the recipes he considers most interesting, proposing them in his own way. In this case, he wanted to propose aphrodisiac cooking, aware that, if there is no popular treatise to demonstrate it, he protects the ingredients considered, if nothing else, appropriate for sensory conflagration.

The book includes seven themes, each of which contains a fish menu, a meat menu and a vegetarian menu. Paired with the recipes are the wines considered most appropriate to best enjoy the dishes, also taking into account the atmosphere that a given evening may arouse, such as, for example, Valentine's Day, the festival of lovers par excellence. Instead of a generic 'bon appetit', finally, the author suggests a more convenient invitation: 'have a good evening'...



Flavio Pedrotti Moser has collaborated on numerous RAI radio and television programmes dealing with art, cinema, theatre, literature, the environment and food and wine. He has conceived and directed 25 documentaries dedicated to art and craftsmanship, associating each film with a typical recipe from the area visited. Again, for RAI, he has made radio and television programmes of a cultural nature dedicated to the territory and directed food and wine events. In 2003, he was awarded the title of Ufficiale Ordine al Merito della Repubblica Italiana by President Azeglio Ciampi.

Menu of the first date



Spring menu



Summer Menu



Autumn Menu



Winter Menu



Valentine's Day menu



Menu from Chef Damiano