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KQRV16 - CASSIUS SAWYER

Poignant, touching, and lively, this memoir of a woman who loses her mother and creates a new life for herself in Paris will speak to anyone who has lost a parent or reinvented themselves. Lisa Anselmo wrapped her entire life around her mother, a strong woman who was a defining force in her daughter's life—maybe too defining. When her mother dies from breast cancer, Lisa realizes she hadn't built a life of her own, and struggles to find her purpose. Who is she without her mother—and her mother's expectations? Desperate for answers, she reaches for a lifeline in the form of an apartment in Paris, refusing to play it safe for the first time. What starts out as a lurching act of survival sets Lisa on a course that reshapes her life in ways she never could have imagined. But how can you imagine a life bigger than anything you've ever known? In the vein of *Eat, Pray, Love* and *Wild, My (Part-time) Paris Life* a story is for anyone who's ever felt lost or hopeless, but still holds out hope of something more. This candid memoir explores one woman's search for peace and meaning, and how the ups and

downs of expat life in Paris taught her to let go of fear, find self-worth, and create real, lasting happiness.

A primer on the sous vide cooking technique, including time and temperature tables and over 200 tested and delicious recipes for cooking eggs, meat, fish, poultry, game, vegetables, fruits, and desserts.

Anita Šumer is a passionate, self-taught, 100% sourdough baker and teacher, based in Slovenia who has become an international sensation - she now has over 70,000 followers on Instagram @sourdough_mania. She started baking sourdough when her husband was ill and could not eat yeasted bread. So successful has she been that she is now teaching sourdough baking around the world; 9 countries and across 3 continents. In 2017, she published her unique sourdough book in her native Slovenia, a first of its kind and the book received two Gourmand World Cookbook Awards. The book has now been published in German, Dutch, French and Croatian. The book features both simple-to-make recipes and more ambitious recipes for more festive occasions. Readers can feast their eyes (and later their stomach-

s) on rye bread, simple white bread, corn bread, buckwheat bread, fruit bread, donuts, brioches and much more. Sourdough Mania contains chapters on types of grain, making a sourdough leaven, the baking process, ingredients and useful tools. Every stage is fully illustrated with step-by-step photography on weighing, mixing, kneading, shaping, scoring, and baking, to take you on a journey to the healthy world of sourdough baking made easy. Anita has started a real bread revolution which more and more people are joining in to bake healthier and more delicious bread. Sourdough Mania is here.

2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change--from wheat farming practices

and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making "good bread."

NEW YORK TIMES BESTSELLER • From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In Flour Water Salt Yeast, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, Flour Water Salt Yeast has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're

ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, *Flour Water Salt Yeast* is an indispensable resource for bakers who want to make their daily bread exceptional bread.

The Modern Pantry restaurant serves some of the most exciting food in London. Anna Hansen's flavour combinations are wholly original; her dishes combine the best of seasonal western ingredients with the freshness and spice of Asian and Pacific Rim cooking. In this, her first cookbook, Anna introduces the reader to his or her very own 'modern pantry', a global larder of ingredients to use at home. Recipes include snacks and sharing plates like crab rarebit and grilled halloumi and lemon roast fennel bruschetta, salads such as wild rice with charred sweetcorn, avocado, feta and pecan, and delicious main courses like miso-marinated onglet steak. Other highlights are her luscious desserts: honey-roast pear, chestnut and oat crumble and home-made coconut sorbet, and cakes and bakes including date and

orange scones and banana and coconut upside-down cake. Anna aims to broaden the everyday home cook's ideas of what he or she can prepare, to create simple, inspiring dishes for family and friends. The *Modern Pantry Cookbook* is stylish and groundbreaking, and the innovative recipes are illustrated with beautiful colour photography.

Sharing your home as newlyweds and hosting friends and families are some of the great joys of married life. *Newlywed Entertaining* provides couples with all the recipes and ideas they need to make each gathering a fun and memorable one. With more than 180 recipes and a wealth of savvy tips, this indispensable volume offers a fresh, inspired approach to hosting an array of get-togethers – from alfresco barbecues and casual suppers to festive cocktail parties and holiday dinners. Inspired recipes and practical advice, including menus, food and beverage pairings, decor and presentation, ensure couples will be hosting friends and family with warmth and style for many years to come. Introduction features *Strategies for Stress-Free Hosts*, *Wine & Beer for Parties*, *Casual & Outdoor Parties* and *Formal Parties* to help you get your party started. *Newlywed Entertaining* includes 192 easy-to-follow recipes, with full-color photographs and step-by-step instructions. Recipes are divided by *Daytime Dishes*, *Alfresco*, *Dinner Parties*, *Holiday Celebrations* and *Cocktail Parties*. Recipe highlights include *Fresh Canapés*, *Tiny Cheese Popovers*, *Guacamole*, *Oyster Mignonette*, *Chili con Carne*, *Cumin-Crusted Halibut with Grilled Tomatillo Salsa*, *Summer Ceviche with Avocado*, *Warm Kale Salad with Crispy Bacon & Egg*, *Fish Tacos*, *Cider-Brined Spice-Rubbed Turkey*, *Tandoori-Style Chicken Kebabs*, *Beef Tenderloin with Wild Mushrooms*, *Caramel- Nut*

Tart, Fruit Desserts Four Ways, Savory Bread Pudding with Aged Gouda, Pitcher Martinis, Cherry Rum Punch, Artisanal Cocktails and much more!

As with the best-selling 'Architects Pocket Book' this title includes everyday information which the architect/designer normally has to find from a wide variety of sources and which is not always easily to hand. Focusing on kitchen design, this book is of use to the student as well as the experienced practitioner. It outlines all the information needed to design a workable kitchen, including ergonomics, services such as water and waste, appliances, and material choices for the floor, walls and ceiling. There is no similar compendium currently available.

“Has the potential to transform how all companies are run...Nothing could be more valuable!”—Mark Drewell, CEO, Globally Responsible Leadership Initiative (GRLI) From two of the world’s most successful business leaders comes *Common-Sense Business*—an accessible, actionable guide to better leadership, increased profits, and a more sustainable economic model predicated on prudence and socially conscious business. Common sense and prudence have long been among the guiding tenets of society, but in today’s economy they have been completely abandoned in the interest of blindly maximizing profits. *Common-Sense Business* shows that this current economic model is both detrimental and unsustainable, and that we must transform the global economy along the lines of common sense toward the common good. Ted Malloch, a thought leader and policy influencer in global economic strategy, and Whitney MacMillan, the former chairman and CEO of the world’s largest private corporation, draw on recent research, history’s greatest minds,

and their own successes to explain that ethically driven business is both a moral and financial necessity. Inspired by Thomas Paine’s *Common Sense*, this work explains to readers in all walks of life that ethically driven business will lead to better long-term profits, larger customer bases and more positive customer relations, and a holistically improved business. This book is a must-read for business owners, entrepreneurs, students, and businessmen and women in all sectors of the economy.

From juicy meats to flaky pastries, your convection oven is the perfect solution for cooking food evenly and fast. But figuring out how to use your oven and what recipes to make in it can be tricky. The *Complete Convection Oven Cookbook* teaches home chefs everything they need to know to master the art of convection cooking. With over 75 recipes, resources for all types of convection ovens, and menu-planning tips, this convection oven cookbook is your best reference for cooking with convection.

From the chef contestants and judges of the show *Masterchef* comes another book of delicious recipes.

From choosing environmentally friendly diapers to identifying the hidden toxins in children’s food, cribs, car seats, and toys, *Green Mama* discusses topics that are vitally important to new parents. What are the most pressing problems facing new parents today? As the world has become increasingly more complicated, so has parenting. We are concerned about pervasive toxins in the environment and anxious to raise our children in ways that will protect them as well as safeguard our already fragile world. Manda Aufochs Gillespie, the *Green Mama*, shares what today’s science and Grandma’s traditional wisdom tell us about prenatal care for mothers-to-be, breastfeed-

ing, detoxifying the nursery, diapering, caring for baby's skin, feeding a family, and healthy play — redefining the basics of parenting for today's world. With an upbeat tone, stories of parents who have been there, real-world advice for when money matters more, and practical steps geared toward immediate success, *The Green Mama* engages and guides even the busiest, most sleep-deprived parent. *The Green Mama* helps parents become what they were always meant to be: experts on the care of their own children.

In my opinion, unless you're a total introvert, agoraphobic, disabled or too lazy to leave the house, your best bet to buy most things you need is locally. Go to the Yellow Pages, read your local newspapers, drive around the shopping areas, go to local free ad websites and talk to people you know about what you need. I generally buy most of my stuff from the big department stores but if I need something like furniture, I'll check out the furniture stores on the poor side of the town because the prices for the same goods are often much cheaper than a store in the higher class part of town plus you can often haggle with the owner on a cash deal. By shopping on the poor side of town at supermarkets for food, you can often save several dollars on a load of groceries. Beyond that, I generally go to the thrift stores a few times a year to buy t-shirts, clothes and anything else that strikes my fancy as I look around.

Gluten is found in an extraordinary number of foods, yet it can be problematic for so many of us. Whether you need to cut gluten out of your diet or you're cooking for friends and family with gluten intolerance, *River Cottage Gluten Free* will provide the tools you need to gain inspiration and navigate mealtimes. Nutrition

expert Naomi Devlin gives clear advice for gluten-free eating – including detailed guidance on alternative flours, methods of fermentation and delicious baking ideas. She offers 120 ingenious recipes for breakfasts, bread, pastry, soups, salads, snacks, main meals and puddings, including Prosciutto and egg muffins, Blinis with crème fraîche and smoked salmon, Leek and bacon quiche, Courgette hummus, Blackberry bakewell tart, Luscious lemon cake and Chocolate fondants. With an introduction by Hugh Fearnley-Whittingstall and helpful tips from Naomi throughout, this definitive gluten-free cookbook will add fresh vitality to your cooking and eating, and a host of recipes to make you feel great.

Using your oven to steam your food opens up a whole new way of cooking in your kitchen. There are so many benefits to using a steam oven, it's faster, healthier, tastier and so much more versatile. You can create restaurant-quality food in your own home. Are you ready to become a Masterchef?

Development of Packaging and Products for Use in Microwave Ovens, Second Edition, supports the efficient design of microwaveable food products and packaging materials, explaining all essential aspects in a detailed and systematic way. This new edition reviews recent developments and the latest cutting-edge technology, including new materials and package formats, new ideas for product development, and new information on developments in microwave technology. Sections cover the effect of food dielectric properties and heating uniformity, microwave packaging materials, product development, food, packaging, oven safety, and the computer modelling of microwave products and active packaging. Written by a distinguished team of international contributors, this book is not on-

ly a valuable resource for engineers, manufacturers and product developers in the food and packaging industries, but also a great research tool for industrial R&D and academia. Enables the reader to understand product and packaging materials for microwave ovens down to a highly technical and detailed level Offers systematic coverage on all aspects involved, including principles, materials, design, product development and modelling Includes the very latest developments in products and packaging, including smart packaging and solid state technology

This book focuses on the modelling of contemporary health and social problems, especially those considered a major burden to communities, governments and taxpayers, such as smoking, alcoholism, drug use, and heart disease. Based on a series of papers presented at a recent conference hosted by the Leverhulme-funded Tipping Points project at the University of Durham, this book illustrates a broad range of modelling approaches. Such a diverse collection demonstrates that an interdisciplinary approach is essential to modelling tipping points in health and social problems, and the assessment of associated risk and resilience.

Gluten-free, dairy-free, and grain-free recipes that sound and look way too delicious to be healthy from The Defined Dish blog, fully endorsed by Whole30.

Few mental illness treatments are more reviled in the public mind than Electroconvulsive Shock Therapy. However, in reality, ECT is a safe and effective treatment for cases of clinical depression and catatonia that are unresponsive to drug therapy. Also, unlike drugs, ECT has relatively few side effects. The authors argue that it is time for this historically

stigmatized procedure to be reevaluated. The authors make a strong case for greater professional and public attention to the procedure's benefits, offering historical coverage of ECT-related movements, legislation, public and practitioner sentiment and the introduction of competing treatments. This volume will not only garner the interest of mental health professionals, but will call on policy makers and ethicists to examine its arguments.

The wildly popular YouTube star behind Clean My Space presents the breakthrough solution to cleaning better with less effort Melissa Maker is beloved by fans all over the world for her completely re-engineered approach to cleaning. As the dynamic new authority on home and living, Melissa knows that to invest any of our precious time in cleaning, we need to see big, long-lasting results. So, she developed her method to help us get the most out of our effort and keep our homes fresh and welcoming every day. In her long-awaited debut book, she shares her revolutionary 3-step solution:

- Identify the most important areas (MIAs) in your home that need attention
- Select the proper products, tools, and techniques (PTT) for the job
- Implement these new cleaning routines so that they stick

Clean My Space takes the chore out of cleaning with Melissa's incredible tips and cleaning hacks (the power of pre-treating!) her lightning fast 5-10 minute "express clean" routines for every room when time is tightest, and her techniques for cleaning even the most daunting places and spaces. And a big bonus: Melissa gives guidance on the best non-toxic, eco-conscious cleaning products and offers natural cleaning solution recipes you can make at home using essential oils to soothe and refresh. With Melissa's simple groundbreaking method

you can truly live in a cleaner, more cheerful, and calming home all the time.

La 4^e de couv. indique : "Marketing An Introduction introduces students at all levels, undergraduate, postgraduate and professional courses, to marketing concepts. It focuses on how to build profitable customer relationships by encouraging students to apply concepts to real commercial practice through numerous case studies from around the world. Now updated with the last ideas in digital marketing such as big data, analytics and social marketing as well as up-to-date case studies from a range of consumer and industrial brands including Netflix, Aldi, Spotify, Phillips, Renault and Airbus 380, this fourth edition combines the clarity and authority of the Kotler brand within the context of European marketing practice. Marketing An Introduction makes learning and teaching marketing more effective, easier and more enjoyable. The text's approachable style and design are well suited to cater to the enormous variety of students taking introductory marketing classes."

This book contains over 100 recipes for oven cooking. All recipes have been tested in the Miele ovens. It starts with a section on getting to know your oven. The book is then divided into sections of different groups of food and end with an index of recipes.

Join acclaimed Vue de Monde chef Shannon Bennett on a whirlwind world tour as he visits nineteen countries, samples the cuisine, cooks and takes in some sight-seeing along the way. Showcasing the top-of-the-range Miele kitchen equipment, Shannon prepares a spectacular Australian dinner for local luminaries in each city and shares recipes inspired by the regional cuisine of each country he visits, to help you get the most out of

your Miele oven. Shannon's vibrant, energetic style will inspire you to new heights in your cooking, while Simon Griffiths' sumptuous photography will bring the world to you.

Introducing a geometric view of fundamental physics, ideal for advanced undergraduate and graduate students in quantum mechanics and mathematical physics.

An indispensable guide to creating the perfect roasts, this title offers over 30 ideas covering different meats and different flavorings. Simple and easy-to-follow instructions are illustrated by full-color photographs of each stage as well as the finished dish.

In their first book, *Ten Rules for Strategic Innovators*, the authors provided a better model for executing disruptive innovation. They laid out a three-part plan for launching high-risk/high-reward innovation efforts: (1) borrow assets from the existing firms, (2) unlearn and unload certain processes and systems that do not serve the new entity, and (3) learn and build all new capabilities and skills. In their study of the Ten Rules in action, Govindarajan and Trimble observed many other kinds of innovation that were less risky but still critical to the company's ongoing success. In case after case, senior executives expected leaders of innovation initiatives to grapple with forces of resistance, namely incentives to keep doing what the company has always done--rather than develop new competence and knowledge. But where to begin? In this book, the authors argue that the most successful everyday innovators break down the process into six manageable steps: 1. Divide the labor 2. Assemble the dedicated team 3. Manage the partnership 4. Formalize the experiment 5. Break down the hypothesis 6.

Seek the truth. The Other Side of Innovation codifies this staged approach in a variety of contexts. It delivers a proven step-by-step guide to executing (launching, managing, and measuring) more modest but necessary innovations within large firms without disrupting their bread-and-butter business.

The international magazine of fine interior design.

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

A book containing a wealth of information and anecdote about bottling fruit and vegetables. Articles and recipes from various authors are compiled into this comprehensive manual. Contents Include: Bottling Soft Fruit, Bottling Stone Fruit, Bottling Various Fruits and Vegetables, Fruit Bottling, Home-bottled Fruits and How to do them, Bottling or Canning.

Managing a major remodel of your home involves learning various aspects of a construction project: permitting; hiring contractors; clarifying what you really mean and want; managing a budget; overseeing quality, avoiding regrets; doing what's right for yourself and standing up for yourself. It's a big job. The learn-

ing curve is high and often we homeowners don't get to apply the skills we learned again. In this book, the stories of a couple going through this learning curve is told through the lens of a novice just like a conversation with a homeowner over a cup of tea. What they thought they wanted (a brand new house in modern minimalist style with solar panels and recycled materials) is very different than what they ended up with (remodel of a 90-year-old house in the classic Arts and Crafts style to meet the stringent international building standard called Passive House). What caused this shift? How did they choose the contractor? How did they navigate out of overwhelm of green building choices? How did they manage the relationships? What would they do differently? Was it worth it? This book chronicles the journey by a couple from choosing the location through living in the house after the renovation completion. It wasn't all about finding smart people and following expert guidance. When expert opinions diverged and they got stuck in analysis paralysis they had to trust their judgment and chose what they felt was right for them. After all, they'll be living in the house for years after the experts are gone. Reviews for MIDORI HAUS: "Chie Kawahara is a storyteller. Her book, Midori Haus, tells a compelling story in a conversational style about a couple who wanted to remodel an older home that would use as little energy as possible—and was comfortable and healthy to live in. Anyone who has an interest in green building—doing right for oneself and the planet—will find a friend in this book." -Jim Gunshinan, Editor, Home Energy Magazine "Midori Haus serves as a journey of adapting, learning, greening, nurturing, and caring for an old house by renewing the house to address current and future environmen-

tal challenges. The narrative is delightfully educational – the design process of achieving the passive house standard will be better understood through these stories and conversations.” -Alison G. Kwok, Ph.D., AIA, CPHC, University of Oregon "The international Passive House standard has gained a deserved reputation as the fastest growing building energy efficiency standard in the world. Unsurprisingly, publications about it have mostly been by and for industry professionals. Midori Haus represents an alternative, introducing readers to Passive House through the eyes of a homeowner undertaking a remodeling project. Chie Kawahara takes readers along on her journey of discovery and remodeling triumph. She makes the process understandable and accessible and readers are given practical tools they can use on their own Passive House projects. There's nothing like a good case study told by the people involved to bring abstract concepts to life. Midori Haus doesn't disappoint." -Elrond Burrell, Architect, CPHD, blogger "In this delightful book, Chie Kawahara describes the process she and her husband went through to purchase a 1920s bungalow and turn it into a state-of-the-art, healthy, green, Passive House. This account of their experiences is highly instructional for anyone considering buying and renovating a house, and it's a wonderful read!" -Alex Wilson, Founder, BuildingGreen, Inc.

A Pressure Cooker Can Change Your Life Discover how you can make delicious meals in minutes using just one pot. Let Jill, The Veggie Queen, show you how easy and safe it is to make flavorful, healthy plant-based meals with vegetables, grains, beans and other legumes and fruit. With a pressure cooker, you can save time and money, lock in flavor and nutrition, decrease your energy

costs and avoid a messy kitchen with only one pot to clean! Jill will show you how you can cut cooking time in half (or more!) compared to conventional stove top cooking. In *The New Fast Food*, you'll learn how to choose and use a pressure cooker, with timing charts for your favorite plant foods. You'll also find more than 100 recipes for everything from breakfast to dessert. Most of the recipes are gluten-free and all are vegan. *The New Fast Food* offers fast, colorful and tasty dishes such as: Orange Glazed Broccoli with Carrots and Kale Mashed Maple Winter Squash with Cinnamon Lemon Lentil and Potato Chowder Smoky Sweet Potato and Black Bean Chili Coconut Almond Risotto

An important addition to contemporary scholarship on Plautus and Plautine comedy, provides new essays and fresh insights from leading scholars. *A Companion to Plautus* is a collection of original essays on the celebrated Old Latin period playwright. A brilliant comic poet, Plautus moved beyond writing Latin versions of Greek plays to create a uniquely Roman cultural experience worthy of contemporary scholarship. Contributions by a team of international scholars explore the theatrical background of Roman comedy, the theory and practice of Plautus' dramatic composition, the relation of Plautus' works to Roman social history, and his influence on later dramatists through the centuries. Responding to renewed modern interest in Plautine studies, the *Companion* reassesses Plautus' works—plays that are meant to be viewed and experienced—to reveal new meaning and contemporary relevance. Chapters organized thematically offer multiple perspectives on individual plays and enable readers to gain a deeper understanding of Plautus' reflection of, and influence on Roman society. Topics in-

clude metatheater and improvisation in Plautus, the textual tradition of Plautus, trends in Plautus Translation, and modern reception in theater and movies. Exploring the place of Plautus and Plautine comedy in the Western comic tradition, the Companion: Addresses the most recent trends in the study of Roman comedy Features discussions on religion, imperialism, slavery, war, class, gender, and sexuality in Plautus' work Highlights recent scholarship on representation of socially vulnerable characters Discusses Plautus' work in relation to Roman stages, actors, audience, and culture Examines the plot construction, characterization, and comic techniques in Plautus' scripts Part of the acclaimed Blackwell Companions to the Ancient World series, A Companion to Plautus is an important resource for scholars, instructors, and students of both ancient and modern drama, comparative literature, classics, and history, particularly Roman history.

The New Artisan Bread in Five Minutes a Day is a fully revised and updated edition of the bestselling, ground-breaking, and revolutionary approach to bread-making--a perfect gift for foodies and bakers! With more than half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. Based on fan feedback, Jeff and Zoë have completely revamped their first, most popular, and now-classic book, Artisan Bread in Five Minutes a Day. Responding to their thousands of ardent fans, Jeff and Zoë returned to their test kitchens to whip up more delicious baking recipes. They've also included a gluten-free chapter, forty all-new gorgeous color photos, and one hundred informative black-and-white how-to pho-

tos. They've made the "Tips and Techniques" and "Ingredients" chapters bigger and better than ever before, and included readers' Frequently Asked Questions. This revised edition also includes more than thirty brand-new recipes for Beer-Cheese Bread, Crock-Pot Bread, Panini, Pretzel Buns, Apple-Stuffed French Toast, and many more. There's nothing like the smell of freshly baked bread to fill a kitchen with warmth, eager appetites, and endless praise. Now, using Jeff and Zoë's innovative technique, you can create bread that rivals those of the finest bakers in the world in just five minutes of active preparation time.

A collection of 200 easy, delicious recipes for the incredibly popular Instant Pot, packaged in a gorgeous hardcover format with more than 80 stunning photographs throughout. The well-tested, fully authorized recipes in The Ultimate Instant Pot Cookbook cover a range of flavors and occasions, making this the ultimate collection of recipes for the home cook who values the convenience of an electric pressure cooker. This is the only book you'll need when looking for tried-and-true classics like creamy tomato soup, ground beef stroganoff, chicken mushroom casserole, or peach cobbler; international favorites like carnitas, chicken tikka masala, or refried beans; and crave-worthy treats like French toast casserole and triple chocolate cheesecake. There are even easy entertaining recipes, like artichoke-spinach dip, and special occasion recipes such as the classic Thanksgiving favorites of mashed potatoes, creamed corn, and more. With special sections of vegetarian recipes and jams, jellies, and pickles, this collection goes deeper than other Instant Pot books and has something for everyone. And recipes for every meal of the day,

from breakfast to dessert, make this book your one-stop source for mouthwatering meals all day long. Printed on high-quality paper and bound in a hardcover format filled with beautiful photographs, this is truly the ultimate book for gifting or self-purchase, and destined to become the beloved Instant Pot cookbook. Bake exquisite cookies, bars, and doughs perfectly every time with Sally's Cookie Addiction, the long-awaited follow-up to baking addict and food blogger Sally McKenney's popular cookbook, Sally's Baking Addiction. A world of baking wonder awaits you and all the lucky people you'll share these treats with. Are you ready to sink your teeth into Brown Butter Toffee Chocolate Chip Cookies? How about Peanut Butter Nutella Swirl Cookies or Pumpkin Spice Sugar Cookies? Featuring a mouthwatering selection of cookies, cookie bars, cookie dough dips, slice-and-bakes, no-bakes, and more, Sally's Cookie Addiction features dozens of exciting flavors, including chocolate, butterscotch, peanut but-

ter, sugar, coconut, lemon, s'more, and oatmeal, oh my! The best part? In Sally's Cookie Addiction, Sally will tell you how to make each and every cookie in the book ahead of time. So, if you want to start preparing for the holidays, or if you just like keeping cookie dough in your freezer for those critical cookie emergencies, this is your source. Complete with tips on how to bake the perfect cookie and gorgeous photography, Sally's Cookie Addiction is the only cookie book you need on your shelf. Prepare for your kitchen to be the most popular room in the house while the smells of Warm Chocolate Chunk Skillet Cookies, Lemon Crème Sandwich Cookies, and Soft-Baked Sugar Cookie Bars emanate from the oven! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Baking Addiction.

Demystified - Steam & Combi Oven Recipes for Home Cooks is a 200+ page recipe book. DEMYSTIFIED recipes have been specifically adapted and tested for use in any combi steam oven.