



Sicily in the Kitchen: 30 Recipes That Are Too Good To Miss!

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Marie Cecile Ferre

ISBN	9788867531110
Publisher	Guido Tommasi Editore
Binding	Hardback
Territory	World
Size	190 mm x 190 mm
Pages	72 Pages
Illustrations	40 color, b&w
Price	£11.00

- A look at Sicilian traditions and ingredients in the kitchen, with recipes from real people (instead of chefs), carrying on their culinary heritage day by day
- Includes 30 recipes

Sicilian cuisine is known as *curtigghiu* – of the courtyard – with recipes passed from door to door and from generation to generation by word of mouth. Influenced by the endless crossing of cultures that is Sicily’s history, its food is as rich in tradition as it is in taste. Here this mingling of Europe, Italy, the Middle East and North Africa is celebrated in 30 recipes chosen by Maite and Marie and photographed – both landscapes and finished dishes – by Mau.

Although they attended the same grammar school in Italy, Maria Teresa di Marco (Maite) and Marie Cecile Ferre (Marie) met many years later in Paris. They came together over their love of food and together write the popular Italian cooking blog *La Cucina di Calyanthus*. The two have collaborated on successful cookbooks published by Italian publisher Tommasi, now translated into many languages. ACC is pleased to offer two of them for the first time in English, and to introduce Maite and Marie to cooks and food lovers everywhere. Each book is illustrated with gorgeous colour photography by their comrade Maruzio Maurizi (Mau).