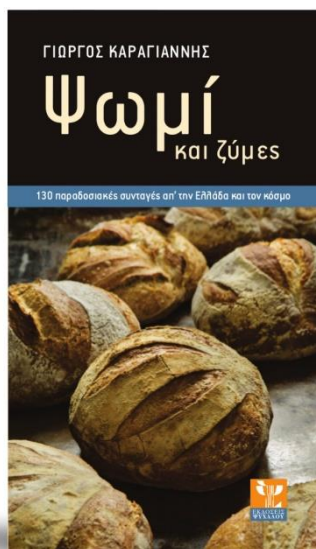




Psihalos editions

ATHENS GREECE



Bread and Pastry

130 delicious recipes

Author: George Karayiannis

Pages: 368

Cover: softcover 15x24 cm

Description:

It took three years of writing and countless hours of research and testing for the author George Karayiannis to complete the “Bread and Pastry” cookbook.

The book contains 130 selected recipes, covering the needs of the professional baker and the questions of every amateur bread lover.

It analyses, in detail, all the methods and techniques of baking, storage, the correct use of raw materials, the mills, the natural sourdough and the use of industrial yeast.

All types of bread are described in detail, from rustic, multigrain, whole meal and luxury breads, to baguettes, brioche, toast and many more. Pastries, breadsticks, breadcrumbs, pies, pizzas, croissants and biscuits are also included.

Enjoy!

Also available:



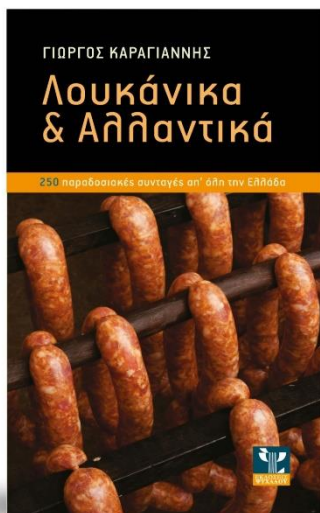
The Natural Sourdough: 20 recipes

p.72/ 14*21 cm



Psihalos editions

ATHENS GREECE



Sausage making & Charcuterie

250+ delicious recipes

Author: George Karayiannis

Pages: 304

Cover: softcover 15x24 cm

Description:

George Karayiannis, after years of involvement with sausages and charcuterie, has managed to gather more than 250 tried and tested recipes from all over Greece, covering the tastes of even the most demanding audience.

Sausages with leek and orange, but also sausages with curry, ginger and brandy. Pork sausages and sausages made from chicken, ostrich and game. Also how to make salami, pastrami, prosciutto and anything else you desire, with ease and guaranteed success!

Also available:



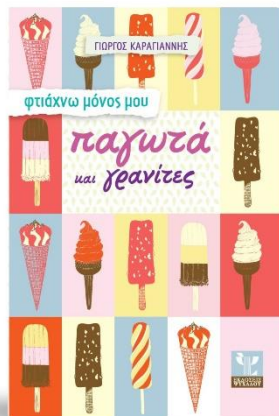
The book of BBQ: 20 recipes

p.72/ 14*21 cm



Psihalos editions

ATHENS GREECE



Ice Cream & granitas

More than 200 homemade recipes

Author: George Karayiannis

Pages: 312

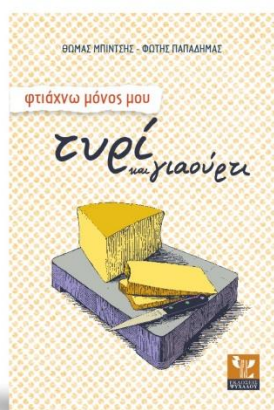
Cover: softcover 14x21 cm

Description:

What kind of ice cream do you prefer? Are you a fan of the classic flavors: vanilla, chocolate, pistachio, and strawberry? Or do you like the more special flavors like mille-feuille, cookies, chocolate-orange and cappuccino?

Are you intolerant to cow's milk or are you looking for an ice cream suitable for diabetics? Whatever you ask for, you will find it in the amazing recipes of this book.

George Karayiannis, after a long involvement with homemade ice cream, reveals his secrets in more than 200 recipes and guarantees you success in the result. In addition to ice cream recipes, you will learn how to make granitas, soft serves, sorbet, frozen yoghurt as well as various accompaniments and garnishes that will complete your tasty treat!



Cheese & Yogurt

Easy & delicious homemade recipes

Author: Bintzis - Papadimas

Pages: 240

Cover: softcover 14x21 cm

Description:

- Easy and delicious step-by-step recipes for the most popular cheeses and how to produce them at home.
- Also the production of homemade yoghurt, kefir, buttermilk, ayran and sour milk made easy.
- Milk selection issues, cheese making preparation, equipment and troubleshooting during production.



Psihalos editions

ATHENS GREECE



The Coffee Handbook

Secrets for a barista

Author: Manousidis Christos

Pages: 320

Cover: softcover 15*24cm

Description:

In "The Coffee Handbook" you will learn everything you want to know about your favorite product

The author shares his years of experience and knowledge with his readers, covering the journey of coffee beans from plantation to serving, as well as giving tips on roasting, brewing, tasting and even how to properly set up and manage a modern Cafe.

Whether you are a coffee lover or a professional, you will be delighted with this book!



Psihalos editions

ATHENS GREECE



Growing Vegetables

In garden and Pots

Author: Psihalou Marianna

Pages: 328

Cover: softcover 17*24cm

Description:

The book "Growing Vegetables" includes

- All vegetable growing systems.
- The methods of soil control & improvement.
- The choices in irrigation systems & how to install them.
- Types of tools and their special features.
- Square foot gardening methods for intensive vegetable cultivation.
- The correct fertilization program for each crop and for each season.
- How to make your own organic pesticides, traps and natural barriers for harmful insects.
- How to recognize the symptoms of a disease and insect infestations through a detailed photographic guide.

There is also an A-Z guide to vegetable growing, where each vegetable is individually analyzed for all its growing needs (sowing seasons, transplanting, fertilizing, watering, propagation, harvesting, etc.) along with an annual calendar of sowing and planting vegetables month by month.