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The Instant Cook - Donna Hay 2009
Donna?s groundbreaking book, THE INSTANT

COOK, now comes in a beautiful paperback edition. Showcasing fuss-free recipes, Donna?s

trademark modern photography and styling - plus her tips on how to get the best results out of whatever you're making for cooking - this is the book to turn to when asked "what's for dinner?". Whether you need to whip up busy midweek fare for a famished family or present something chic and easy for a casual weekend dinner with friends, time is on your side with Donna Hay's moreish collection of over 190 inspiring recipes. Donna gives her readers the know-how and confidence to create great meals that are filling and substantial at short notice: soup; salads; pasta; rice & noodles; chicken; meat; fish + seafood; vegetables; sweets. Each chapter also includes a new feature; in which Donna shows you one essential sauce or dish with three very clever twists for you to then create three very fresh and original meals and concludes with her ever-popular "short order" ideas: quick dishes to serve on the side or as meals on their own; using simple methods and flavour combinations.

Charlie Trotter's Vegetables - Charlie Trotter
1996

Provides recipes for vegetable dishes such as baby carrot terrine with shiitake mushroom salad, and arugula noodles with smoked yellow tomato sauce

Nothing To Lose But Your Life - Suad Amiry
2010-04-26

The story of a Palestinian woman's harrowing trek as she shadows illegal workers crossing into the town of Petah Tikva in Israel, this book encapsulates eighteen hours that contain countless moments of mortal danger.

Miss Dahl's Voluptuous Delights - Sophie Dahl
2011-02-15

Food is meant to be enjoyed, and Sophie Dahl would have it no other way. Growing up in a family of true food lovers, she began cooking at a young age and never looked back. Miss Dahl's Voluptuous Delights presents nearly one hundred of her tried-and-true recipes, organized around the four seasons and using the freshest

ingredients available. Accented with her stories about how she came to know these foods and why she loves them, Miss Dahl's Voluptuous Delights provides a complete picture of what a meal should provide. From lemon-scented summer stews, to crisply burnished pies, to salads and soups for breezy lunches, to decadent desserts, Sophie Dahl cooks food that is indulgent, delicious, and wholesome.

33 Moments of Happiness - Ingo Schulze
2007-12-18

An intriguing, fabulously bizarre debut collection of short stories by prize-winning German writer Ingo Schulze, author of Simple Stories. These thirty-three macabre, often comical short pieces revolve around moments of odd bliss-moments seized by characters who have found ways to conquer the bleakness of everyday life in the chaotic world of post-communist Russia. Peopled by Mafia gunmen, desperate young prostitutes, bewildered foreign businessmen, and even a trio of hungry devils, the stories are by turns tragic

and bleakly funny. From a sly retelling of the legend of St. Nicholas featuring a rich American named Nick, to a lavish gourmet feast in which the young female cook ends up as the main dish, these stories are above all playful and even surreal—and many of them are masterful tributes to Russian writers from Gogol to Nabokov. Translated by John E. Woods.

Pan'ino, the (reduced Price) - Maria Teresa Marco 2021-06-10

- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations What could be more simple than a pan'ino? Take some bread and butter, slice it through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows for speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not as a shortcut, but as an instrument for telling stories, creating layers of

tales right there between the bread and its butter. Because even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the raw foods he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random object; savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not dried; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours that can thrill in just one bite.

Stephane Reynaud's Barbecue & Grill - Stephane Reynaud 2011

A noted French chef provides more than 150 recipes divided into chapters of seafood, meat, side dishes, sauces and marinades and more, all augmented by full-color photos and illustrations.

Original.

Fresh and Light - Donna Hay 2014

Fresh and Light is Donna Hay's answer to finding the perfect balance. Designed to complement her hugely popular existing repertoire, it is full of new recipes that combine fresh and flavoursome ingredients. Ditch the diet and find the balance - Fresh and Light is mindful of fat and carbohydrates, but focuses on flavour and variety, without the guilt. With chapters divided by meals, Fresh and Light offers a multitude of recipes for those times when you're seeking something a little more virtuous. Start your day the right way with five-grain porridge or asparagus, tomato and feta egg-white omelette. Store up an array of go-to recipes for fast but healthy weekday dinners such as lemon and goat's cheese roasted chicken, red quinoa, kale and haloumi salad or thai green curry chicken skewers. Treat yourself but feel a little more innocent doing it with Donna's chocolate, pistachio and almond biscotti or berry and

ricotta slice. Donna shares her fool-proof recipes for light breakfasts, tasty lunch tips and fast dinner solutions to give you ideas for every time of the day. This book is the answer to that constant juggle for the perfect balance, with a focus on ease and flavour, but always leaving room for the little indulgences in life.

First Execution - Domenico Starnone 2009

When retired teacher Domenico Stasi learns that Nina, his former student, has been accused of armed conspiracy, he agrees to help her by doing a simple task, but in doing so he becomes inexorably involved with her and her cause.

Alexander Dumas Dictionary Of Cuisine - Dumas 2014-01-21

First published in 2005. Routledge is an imprint of Taylor & Francis, an informa company.

Christmas with Gordon - Gordon Ramsay 2011

Gordon gives inspiration, advice and 75 fail-safe and delicious recipes for all occasions over the Christmas period. The stars of the show are 5 Christmas Feasts . suitable for whenever you

choose to have your main Christmas meal.

The Rough Guide to Brittany and Normandy - Greg Ward 2015-06-01

The Rough Guide to Brittany & Normandy is the ultimate handbook for discovering the region, from the glorious medieval abbey of Mont-St-Michel to Monet's waterlily pond at Giverny, and the ancient Bayeux Tapestry. Discover walks and cycle trails through ancient forests and along stunning coastline, and learn more about the defining feature of the Breton landscape - the awe-inspiring megaliths of Carnac. Foodies will enjoy a full-colour section on Feasting in northern France, while readers are directed to the finest restaurants and café terraces, not to mention lively festivals and markets. Whether you're looking for the best camping or the most stylish hotels, you can rely on accommodation suggestions for every budget and taste. You'll find practical advice on travelling around the region, from river cruises to the SNCF rail service, as well as the clearest maps of any

guide. Explore all corners of this region with authoritative background on everything from Brittany and Normandy's varied landscapes and wildlife to its fascinating history and musical heritage. Make the most of your holiday with *The Rough Guide to Brittany & Normandy*.

The Rough Guide to Andalucia - Rough Guides
2015-05-01

Now available in epub, the fully updated *The Rough Guide to Andalucía* is the ultimate guide to this autonomous region in southern Spain; an exciting blend of fiestas, sherry, Roman ruins and whitewashed villages. Lavish photography brings to life the region's wealth of attractions from the breathtaking Alhambra palace in Granada and Córdoba's exquisite medieval Mezquita to the spectacular natural beauty of Andalucía's numerous national parks. *The Rough Guide to Andalucía* provides comprehensive coverage of all major sights and towns, with incisive reviews of the best places to eat, sleep and drink in every price range as well as insider

tips on the best tapas bars, clubs and beaches. The detailed and easy-to-use colour maps and plans for each major town, city and monument, alongside expert advice on getting around, as well as engaging commentary on the region's history and culture mean that you really can make the most of your visit to Andalucía. Make the most of your time on Earth™ with *The Rough Guide to Andalucía*.

French Country Cooking - Mimi Thorisson
2016-10-25

A captivating journey through off-the-beaten-path French wine country with 100 simple yet exquisite recipes, 150 sumptuous photographs, and stories inspired by life in a small village. "Francophiles, this book is pure Gallic food porn." —The Wall Street Journal Readers everywhere fell in love with Mimi Thorisson, her family, and their band of smooth fox terriers through her blog, Manger, and debut cookbook, *A Kitchen in France*. In *French Country Cooking*, the family moves to an abandoned old château in

Médoc. While shopping for local ingredients, cooking, and renovating the house, Mimi meets the farmers and artisans who populate the village and learns about the former owner of the house, an accomplished local cook. Here are recipes inspired by this eccentric cast of characters, including White Asparagus Soufflé, Wine Harvest Pot au Feu, Endives with Ham, and Salted Butter Chocolate Cake. Featuring evocative photographs taken by Mimi's husband, Oddur Thorisson, and illustrated endpapers, this cookbook is a charming jaunt to an untouched corner of France that has thus far eluded the spotlight.

The Truth About Love - Josephine Hart
2010-08-10

The accidental death of a teenage boy has a profound effect on a small Irish town in this compelling new novel from the bestselling author of *Damage*. As Sissy, the boy's mother, struggles to overcome her senseless loss, her daughter, Olivia, works to keep her brother's

memory alive in a swiftly changing country. And Thomas—known as “The German” to his neighbors—is drawn into the family's grief, forcing him to confront the past that has brought him to Ireland and a new crossroads. A brilliant meditation on love, loss, and the beauty of living even when times are tough, *The Truth About Love* shows us how men and women are shaped by tragedy, by their inherent characters, and by what they are able to learn from one another.

Imagings Of Sand - André Brink 2011-11-30
THE BOOK: A narrative counterpoint between two women, two South Africas. Kristien Muller returns from London to her homeland to fulfil a promise. Her grandmother lies on her deathbed unleashing a turmoil of myth, legend and brute fact. Confronted by the realities of a land hurtling towards change, Kristien discovers that the present holds its own moments of savagery. A searing panorama of South Africa's experience, reminiscent in its political & imaginative scope of Marquez's *One Hundred*

Years Of Solitude.

Pantone Foodmood - Guido Tommasi Publishing
2018-10-15

* The world's foremost authority on color, Pantone received major national media attention when it announced the 2018 Color of the Year - Ultra Violet - in December 2017.* Pantone Foodmood includes fifty-six delicious, kitchen-tested recipes presented in elegant color photography * It is a beautifully produced object and will be a must-have for cooks who want to bring more artistry to their repertoire, as well as devotees of the brand, and professionals in the world of design, architecture, graphics and publishing * Back matter includes dozens of mix-and-match recipes for all types of occasions and seasons Cooking is as much a visual art as fashion, graphic design or interior design. Now, in collaboration with Italy's premiere cookbook publisher, Pantone brings its expertise on eye-appeal into the kitchen. Fifty-six step-by-step recipes are gathered around eight colors and

their variations, including: Yellow (Tarte Citron); Magenta (Sea Bream Tartar with Rose Petals); Green (Savory Asparagus Tart); Blue (Salad with Borage Flowers); Purple (Fox Grape Pudding); Orange (Tandoori Chicken with Basmati Rice); Red (Round Meringue with Wild Strawberries); and Brown (Coffee Semifreddo). Each recipe collection is introduced with an essay by a Pantone color expert, and each is styled to perfection and photographed in Pantone's full-color glory. Added features include 40 suggested menus combining colors for occasions (brunch, a children's party, happy hour, a dessert buffet); cuisines (Italian, Mediterranean, Japanese, French); meals for every season; and many other themes. Also included is an extensive guide to necessary equipment, utensils and ingredients. And fifty hand-drawn color how-to sketches demonstrate styling and presentation techniques for creating delicious feasts for the eyes. With a sleek modern layout and design, Pantone Foodmood is perfect for gift-giving. It will be

coveted by cooks, food-lovers, Pantone devotees, and all those who love books beautifully made.

Botany at the Bar - Selena Ahmed 2019-05-30

Botany at the Bar is a bitters-making handbook with a beautiful, botanical difference - three scientists present the back-stories and exciting flavours of plants from around the globe and all in a range of tasty, healthy tinctures.

The Burn - Haylie Pomroy 2014-12-30

Haylie Pomroy, the powerhouse nutritionist behind the #1 New York Times bestseller The Fast Metabolism Diet, breaks new ground and gives anyone trying to lose weight new tools for busting through plateaus. Using targeted micronutrients to incinerate weight-loss roadblocks, Haylie will help you remove the problem—and lose up to 3, 5, and 10 pounds in as many days! The Burn offers three eating plans, therapeutically designed to achieve highly specific results. The I-Burn targets the body's inflammatory reactions to food and flushes out toxins and subcutaneous fat, producing

prominent cheekbones and a glowing complexion in three days. In five days, the D-Burn unblocks the body's digestive barrier and torches torso fat, to create a flat belly and tighter waistline. The 10-day H-Burn addresses the hormonal system, repairing and facilitating the proper synthesis of hormones to reshape lumps and bumps into gorgeous curves, sleeker hips, and thinner thighs. The Burn also unveils: · I-Burn, D-Burn, and H-Burn eating and living plans, complete with detailed grocery lists and daily menus to keep the process simple and easy-to-follow. · Dozens of delicious recipes for meals in a flash. · Simple success boosters: foods, teas, tips, and practices that are easy to incorporate and stoke up your body's ability to heal. · How to live your life on fire - road maps that help readers recognize what their bodies are saying to keep their metabolisms blazing!

Golda Slept Here - Suad Amiry 2014-11-17

Politics enters the lives of every family in Palestine. In this literary-historical tour de force,

Suad Amiry traces the lives of individual members of Palestinian families and, through them, the histories of both Palestine and the émigré Palestinian community in other countries of the Middle East. Amiry mixes nostalgia with anger while mocking Israeli doublespeak that seeks to wipe out any trace of a Palestinian past in West Jerusalem. She juxtaposes serial bombardments and personal tragedies; evokes the sights and smells of Palestinian architecture and food; and weaves for us the tapestry that is the Palestinian reality, caught between official histories and private memories. Through poetry and prose, monologue and dialogue, we glimpse the lost Palestinian landscape, obscured by the silent battle between remembering and forgetting.

Simple Dinners - Donna Hay 2012

Food&Drink.

Deviation - Luce D'Eramo 2018-09-18

A devoted fascist changes her mind and her life after witnessing the horrors of the Holocaust

First published in Italy in 1979, Luce D'Eramo's *Deviation* is a seminal work in Holocaust literature. It is a book that not only confronts evil head-on but expands that confrontation into a complex and intricately structured work of fiction, which has claims to standing among the greatest Italian novels of the twentieth century. Lucia is a young Italian girl from a bourgeois fascist family. In the early 1940s, when she first hears about the atrocities being perpetrated in the Nazi concentration camps, she is doubtful and confused, unable to reconcile such stories with the ideology in which she's been raised. Wanting to disprove these "slanders" on Hitler's Reich, she decides to see for herself, running away from home and heading for Germany, where she intends to volunteer as camp labor. The journey is a harrowing, surreal descent into hell, which finds Lucia confronting the stark and brutal realities of life under Nazi rule, a life in which continual violence and fear are simply the norm. Soon it becomes clear that she must get

away, but how can she possibly go back to her old life knowing what she now knows? Besides, getting out may not be as simple as getting in. Finally available in English translation, *Deviation* is at once a personal testament, a work of the imagination, an investigation into the limits of memory, a warning to future generations, and a visceral scream at the horrors of the world.

Lowboy - John Wray 2009-03-03

Early one morning in New York City, Will Heller, a sixteen-year-old paranoid schizophrenic, gets on an uptown B train alone. Like most people he knows, Will believes the world is being destroyed by climate change; unlike most people, he's convinced he can do something about it. Unknown to his doctors, unknown to the police—unknown even to Violet Heller, his devoted mother—Will alone holds the key to the planet's salvation. To cool down the world, he has to cool down his own overheating body: to cool down his body, he has to find one willing girl. And he already has someone in mind.

Lowboy, John Wray's third novel, tells the story of Will's fantastic and terrifying odyssey through the city's tunnels, back alleys, and streets in search of Emily Wallace, his one great hope, and of Violet Heller's desperate attempts to locate her son before psychosis claims him completely. She is joined by Ali Lateef, a missing-persons specialist, who gradually comes to discover that more is at stake than the recovery of a runaway teen: Violet—beautiful, enigmatic, and as profoundly at odds with the world as her son—harbors a secret that Lateef will discover at his own peril. Suspenseful and comic, devastating and hopeful by turns, *Lowboy* is a fearless exploration of youth, sex, and violence in contemporary America, seen through one boy's haunting and extraordinary vision.

The Story of My Baldness - Marek van der Jagt 2004

In this darkly funny novel, an obsessive Viennese philosophy student is in search of l'amour.

500 Juices & Smoothies - Christine Watson

2008

This book covers all the essential blending techniques, and has information on buying, using and maintaining juicers and blenders. There are also troubleshooting tips, advice on choosing the perfect ingredients, decorating and garnishing drinks, followed by 500 fabulous recipes. It is the only guide to juices and blended drinks that you will ever need.

Pride and Pudding - Regula Ysewijn 2016-02-24

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts

and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.
Emilia in bocca - Ambra Ferrari 1977

Batch Cooking - Keda Black 2019-11-19

Cooking in large batches is the perfect way to save time and money. It also often turns out to be the healthier option - saving you from ready-meals and take-out; allows you to cook your produce when it's most fresh; and reduces how much food you throw away. In Batch Cooking, Keda Black shows you how to get ahead of the

game by using just two hours every Sunday to plan what you are eating for the week ahead and get most of your prep out of the way. By Sunday evening, you are looking forward to five delicious weeknight meals, and enjoying an overwhelming sense of calm about the week ahead. The book covers thirteen menus, with an easy-to-follow shopping list and a handy guide for how to tweak your plans for the season or your dietary requirements. Each menu is broken down into the Sunday preparation time and a day-by-day method to finishing the recipe. Recipes include a heartening Lemongrass, Coconut, Coriander and Ginger Soup, a delightful Green Shakshuka with Feta and an astoundingly easy Pear Brownie.

Modern Classics - Donna Hay 2002

Renowned for recipes that make food look gorgeous and taste great yet require minimal effort, Donna Hay's cookbooks have become international successes. "Modern Classics" is no different. Chapters, including soups, salads,

pastas, and pies, begin with a "basic" recipe. Step-by-step photos allow cooks to create increasingly sophisticated variations from this starter recipe.

Freud's Own Cookbook - James Hillman 1985

A parody of Freud's writings, features his theories about food and cooking, and recipes for his favorite dishes

Roast Chicken and Other Stories - Simon Hopkins 2013-07-23

"Good cooking depends on two things: common sense and good taste." In England, no food writer's star shines brighter than Simon Hopkins's. His breakthrough Roast Chicken and Other Stories was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkins shares his unique philosophy on the limitless possibilities of

cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone--from the novice cook to the experienced chef--prepare delicious cuisine . . . and enjoy every minute of it! Irresistible recipes in this book include: Eggs Florentine Chocolate Tart Poached Salmon with Beurre Blanc And, of course, the book's namesake recipe, Roast Chicken Winner of both the 1994 Andre Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients.

Pork and Sons - Stéphane Reynaud 2007-04
Presents original recipes for cooking pork, and includes insight into the history of the pig and those who raise them, and offers alternatives for hard-to-find ingredients.

The Talisman Italian Cook Book - Ada Boni 1976

One Bright Summer Morning - James Hadley Chase 2013-06-14

Successful dramatist Victor Dermott rents an isolated ranch-house in the Nevada Desert. For two months all is ideal, then one bright summer morning he wakes to find his dog, his guns, his servant vanished - and the telephone dead. The terror has begun ... 'Agonising tension sustained throughout a first-rate story' Evening Standard
The Dukan Diet Recipe Book - Pierre Dukan 2015-05-28

Packed with ways to liven up your meals whilst sticking to the Dukan diet and reaching your goal, these recipes feature a range of dressings, sauces and desserts.

The Demeter Cookbook - Hermann Spindler 2008

This "official" Demeter Cookbook presents more than 200 recipes developed and collected by the Swiss Chef Hermann Spindler. Included are tempting recipes for sauces, soups, hors d'oeuvres, salads, main dishes, puddings, and

desserts. It also features special recipes for casseroles and gratins, vegetables, quark (curd cheese) dishes, grain dishes, doughs, savory and sweet pastries, muesli and drinks--interspersed with informative commentary on the value of spices. Since its foundation by Rudolf Steiner in 1924, the international biodynamic agricultural movement has produced high-quality, premium organic food that is increasingly sought out and respected for its flavor, quality, and nutritional value. The Demeter(R) logo certifies that the product has been grown and processed using verified biodynamic methods. Hermann Spindler has been head chef at the Lukas Clinic for many years, where his kitchen has gained an outstanding reputation. Alongside food preparation methods that conserve nutritional value, imaginative presentation of dishes, and freshly prepared meals, the special nature of the Lukas cuisine is based on the careful selection of Demeter foods, in-season and from local sources whenever possible. The Demeter Cookbook

collects a selection of Spindler's delicious lacto-vegetarian, wholefood recipes--based on the core principles of anthroposophic nutrition--all in an easy-to-use presentation.

Ramsay 3 Star - Gordon Ramsay 2007

Getting right to the heart of why Gordon Ramsay is such a celebrated chef, this book shows 50 of his classic recipes presented as they would be in one of his restaurants. It then shows the dishes presented in a domestic situation with full recipes and step-by-step instructions to recreate them yourself.

Macaron, dolcetti e whoopie. 50 ricette golose - 2015

You Are What You Eat - Gillian McKeith
2006-03-28

A clear, no-nonsense nutritional guide to a healthier life, from the author of Gillian McKeith's Food Bible and Slim for Life. With over 2 million copies sold worldwide, Gillian McKeith's You Are What You Eat is a national

bestseller that has changed the way people think about food and nutrition. *You Are What You Eat* features real-life diet makeovers and case studies, easy to use lists and charts, and beautiful full color photographs. By encouraging you to eat more nutrient-dense, flavorful whole foods, *You Are What You Eat* will teach you how to stay healthy and satisfied. This healthy guide also includes:

- Gillian McKeith's "Diet of Abundance"
- A 7-Day jumpstart plan
- The Food IQ Test
- Complete shopping guide and meal plan
- Healthy and delicious Mediterranean-inspired recipes

[The Pleasure Seekers](#) - Tishani Doshi 2011-04-04
August, 1968: Babo Patel arrives in London from

Madras, with curly hair, jhill mill teeth and dreams of becoming a success. When he meets the beautiful, auburn-haired Siân Jones, he falls in love instantly. She, like him, is in search of something bigger than what the home she left behind can offer. But when Babo's parents learn of his intention to marry 'some girl from God knows where' he is given an ultimatum: he can only marry Siân if they agree to live in Madras for two years before returning to London. As the years pass by, the calamities, quirks and heartaches of first love, lost innocence, and old age unfold across cultures and generations of this mixed-up family in a topsy-turvy world.