

ALMA

THE SCHOOL OF ITALIAN CULINARY ARTS

An ITALIAN TASTE JOURNEY

Bibliography



Bibliography and References, ideal for further study

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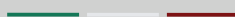
Italian Taste is a collection of 380 beautifully illustrated recipes by 78 Italian chefs, all graduates of ALMA, the International School of Italian Cuisine based in Parma, Italy, prefaced by world-famous Chef Gualtiero Marchesi, Rector of ALMA.

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The ultimate reference book for those who want to try their hand at matching.

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The European Commission official database and information points for PDO and PGI products and certifications

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