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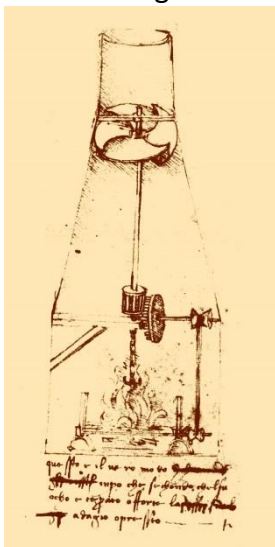
## Leonardo da Vinci e la Cucina Rinascimentale Sandro Masci

pp. 128, 19X23 cm. Illustrazioni Colori

The sets, the machines invented by Leonardo, and also the recipes of that period.

### Leonardo da Vinci and Renaissance cuisine

This book illustrates Italian Renaissance gastronomy, with the great apparatus and installations of a country that boasted the most skilled, renowned and creative cooks in Europe. Here are presented, in particular, the choreographic, monumental and pantagruelian banquets typical of the time, of which Leonardo da Vinci was a master. Called by Ludovico il Moro to the court of Milan, he lent his genius not only to paint masterpieces and build new inventions, but also to take care of the scenic and scenic staging of shows and banquets, reaching its climax with the organization of the Paradise Festival in honor of



the wedding between Gian Galeazzo Sforza and Isabella of Aragon. The book also dwells on the mysterious Code Romanoff that testifies to Leonardo's interest in culinary art. This interest is confirmed by the Codex Atlanticus - the largest and most amazing collection of writings and drawings by the great genius - in which we find the sketch of the first rotisserie with mechanical movement. Finally, the treatment is enriched by the most original

recipes of the time, updated both in ingredients and in doses, to be able to repeat them on the tables of our days.



**Sandro Masci** was born in Rome about 50 years ago. Journalist, writer and chef, he has been dealing with gastronomy and

gastronomic criticism for over thirty years. He collaborates and has collaborated with numerous editorial publications and as a gastronomic historical consultant for the RAI fiction Grand Hotel and for foreign broadcasters. For many years he was a lecturer at various cooking schools in Italy, holding professional and amateur cooking courses and courses in marketing and communication in the field of gastronomy. An expert in sensory analysis, he is co-founder and Resident Chef of Les Chefs Blancs, a professional and amateur cooking and pastry school in Rome. He has published several books.

**Other titles by Sandro Masci:** Rohe Kost! Aus aller Welt, Il Galateo della Tavola, Le regole del Bon Ton, Crudo & Mangiato, Menù per tutte le occasioni