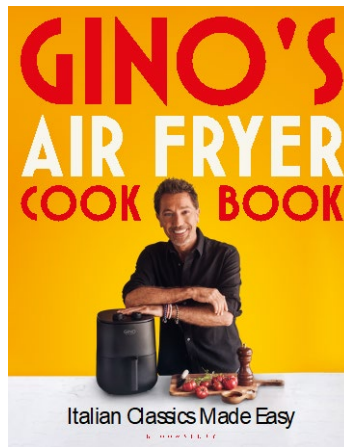


Gino's Air Fryer Cookbook - Italian Classics Made Easy

By Gino D'Acampo



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'Three air fryers later, I am converted. I just love them. They're simple to use, efficient and environmentally friendly. In my opinion, air fryers are a must-have: they make your life easier in the kitchen while still enabling you to create fantastic food for your friends and family. The best thing of all is that Italian food cooks beautifully in an air fryer, which means a very happy Gino!'

Gino D'Acampo

Gino D'Acampo, one of Britain's bestloved chefs and a national treasure, showcases 80 ultimate Italian recipes perfect for the air fryer while retaining their authenticity. The book is packed with ideas and inspiration to make Italian food effortless, cost-efficient, and delicious. Gino also includes his top air fryer hacks and personal family stories tied to his recipes.

Inside you'll find easy wins for any occasion:

- Classic Italian
- Family Favourites
- The Med Diet (all under 500 calories)
- Date Night (recipes for two)
- Ready in 20
- Sweet Treats

Think aubergine parmigiana, crispy croquettes, oozy macaroni, silky panettone cheesecake and even mamma's lasagne -there's something for everyone and it's even easier in the air fryer.

Packed with ideas and inspiration to make Italian food effortless, cost-efficient, and delicious, Gino will make your air fryer meals *bellissimo*.

Gino D'Acampo was born into a large family in Napoli, Gino's love of cooking developed from a young age when he was taught to cook by his mother and, at the age of 11, started working at his grandfather's restaurant. After training at the Luigi de Medici Catering college, Gino came to London and was soon discovered as a TV talent.

Known for his authentic recipes and cheeky personality, and with a string of restaurants across the country to his name, Gino has risen through the ranks to become Britain's best-loved Italian chef. He lives in London and Sardinia with his wife and three children. www.ginodacampo.com @iamginodacampo

For more information, review copies, publicity recipes or extracts please contact sarah@sarahbenniePR on behalf of Bloomsbury