

The Cookery Book e-Newsletter Order Form for NEW TITLES coming instore **September 2019**

Visit: 54b Sailors Bay Road Northbridge NSW 2063 Monday to Friday 9am to 5pm Saturday 10am to 4pm

Online: www.cookerybook.com.au Phone: 02 9967 8211 or by Fax: 02 9967 8578

Email Orders: cookerybook@cookerybook.com.au

Australia's only exclusive Wholesaler, Online and Retailer of Cookery Books **CELEBRATING 34 YEARS!**
SUPPORT AN AUSTRALIAN OWNED INDEPENDENT TAXPAYER TODAY

Whole Fish Cookbook New Ways to Cook Set and Think hb by Josh Niland RRP \$55.00

In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than just the fillet and that there are more than just a handful of fish in the sea. Josh Niland is the chef/owner of Saint Peter, a fish restaurant that opened in Paddington, Sydney to widespread critical acclaim in 2016. In doing so, Niland started a conversation around boundary-pushing seafood, as well as winning every significant award in Australia for his world-leading approach to using the whole fish and wasting nothing. In 2018, Josh opened The Fish Butchery – Australia's first sustainable fishmonger. In 2019, his work was also recognised by the inaugural World Restaurant Awards, where he was shortlisted in the ethical thinking category. The Whole Fish Cookbook is his first book. Also available: Australian Fish and Seafood hb \$79.99

Week Light Super-Fast Meals to Make You Feel Good hb by Donna Hay RRP \$45.00

'There are endless arguments out there for bringing more vegetables to your table - your own wellbeing, your budget, our environment, the list goes on. Whatever your personal reason, there's one that I think is universal - FLAVOUR. Gone are the days where a sad salad or soft steamed carrots were our only options. These recipes use vegetables in a whole new way, adding so much life to your weekly routine. Who knew broccoli (in my mind the superfood of all vegetables) could make such a delicious pizza base, flat-bread or tart shell? Often for lunch, or even a snack, I'll bake my super-green falafels in the oven and my studio team love them. Inside Week Light, you'll find all these ideas and so much more. It's essentially my week in food, in a book - super-quick, family-friendly, fuss-free meals made REAL. Vegetables are at the forefront of nearly every recipe, with a few meat options thrown in, and there are lots of my all-time classics re-worked to include more goodness. This book is about using food to refuel and re-energise, nurturing ourselves with flavour.' DH
Also available: Cooks Guide pb \$35.00, Modern Baking hb \$55.00 and Basics to Brilliance hb \$55.00

Signature Dishes That Matter hb RRP \$65.00

Today's food-lovers often travel the globe to enjoy the food of acclaimed chefs. The tradition of seeking out unforgettable dining experiences goes back centuries, and this gorgeous book reveals the closely held secrets behind the world's most iconic recipes - dishes that put restaurants on the map, from 19th century fine dining and popular classics, to today's most innovative kitchens, both high-end and casual. Compiled by experts and organized chronologically, it's both a landmark cookbook and a fascinating cultural history of dining out. Curated by an award-winning international team, including: Susan Jung, senior food and wine editor of the South China Morning Post; Howie Kahn, writer and contributing editor for WSJ magazine; Christine Muhlke, writer and editor-at-large at Bon Appetit; Pat Nourse, culinary writer and critic; Andrea Petrini, writer, critic, and culinary creative; Diego Salazar, journalist and editor; and Richard Vines, chief food critic at Bloomberg.

Cook and Feast hb by Audra Morrice (MasterChef Australia, Asia and MasterChef Singapore Judge) RRP \$39.99

In her second book bestselling author and TV celebrity reveals that food has the immense power of bringing people together. However simple or extravagant, whether with family, friends or acquaintances, the cooking and sharing of food are what all should do frequently. The varied recipes in this book, from Asian to Western and those inspired by each other, are easy to follow yet produce impressive, mouth-watering dishes suitable for daily meals as well as parties big and small. In addition, Audra gives simple, practical principles of organising the preparation of ingredients and the cooking of dishes to make the processes in the kitchen stress free and enjoyable. Do delight in one of life's greatest pleasures! Cook and feast!

Coya Middle Eastern Cuisine hb by Ashraf Saleh RRP \$39.99

Chef Ashraf Saleh is a self-described gastronomic traveller. He has been inspired by the food of the world. Combining his characteristic ingredients with the best market produce to develop his delicious signature dishes and recipes. In Coya, Ashraf Saleh shares his knowledge and passion using spices and herbs from the Middle East, combining them with the best ingredients from the West to produce inspiring recipes to tempt all gastronomic palates. This cookbook showcases many popular dishes from Coya, Ashraf's first restaurant highlighting the diversity that is present when two cultures meet to create delicious food.

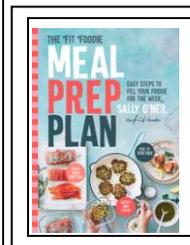
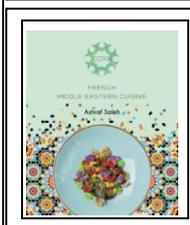
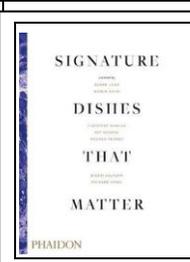
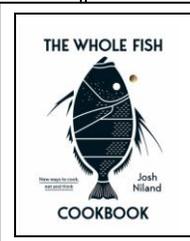
The Fit Foodie Meal Prep Plan – Easy Steps to Fill Your Fridge for the Week pb by Sally O'Neil RRP \$35.00

The Fit Foodie Meal Prep Plan is a three-step practical guide that gives you a fridge full of healthy, ready-to-eat meals and takes the 'what's for dinner' worry out of your busy days. Meal prepping will have you stressing less and eating better, spending less and living more. STEP 1 is prepping your protein STEP 2 teaches you to batch and stash STEP 3 puts it all together in over 75 different combos. This is fast-action meal assembly that will stop you ever getting bored. Sally O'Neil, aka The Fit Foodie, moved to Sydney from the UK in 2010, overhauled her eating habits and started meal prepping to save time and money, and lost 14 kg in the process. She is now a recipe developer, freelance food stylist and photographer working with major food brands around the world.

Anti-Inflammatory Cookbook 100 Everyday Recipes to Soothe Your Immune System and Promote Good Health pb by Chrissy Freer RRP \$35.00

Eleven Madison Park hb RRP \$120.00 **UPDATED NEW EDITION**

From one of the world's top dining destinations, NY's three-Michelin-starred restaurant Eleven Madison Park, comes an updated single-volume collection of more than 80 recipes, stories, food photographs, and water-color paintings from celebrated chef Daniel Humm and restaurateur Will Guidara. Originally published as a 2-volume, signed edition and limited to only 11,000 print copies, this revised edition of Eleven Madison Park: The Next Chapter refashions the deluxe slipcase edition into a high-quality, single volume with more than 30 new recipes (80 in total) and stunning photographs and nearly 15 new personal stories and lush water-colors reflecting the latest dishes developed at the restaurant. Making an indelible mark on the global dining scene with their award-winning restaurants The NoMad and Eleven Madison Park, earned the #1 World's 50 Best Restaurants list in 2017 and No. 4 in 2018 with Best of the Best 2019. This fresh package describes an unparalleled culinary journey and inspiration.



GreenFeast Autumn Winter pb by Nigel Slater RRP \$45.00 (TV)

'Much of my weekday eating contains neither meat nor fish ... It is simply the way my eating has grown to be over the last few years.' Greenfeast: autumn, winter is a vibrant and joyous collection of the food Nigel eats at the end of the day. A collection of simply beautiful autumn and winter recipes, each with suggested variations, that can mostly be on the table in 30 minutes. The green follow-up to his bestselling Eat, and following on from Greenfeast: spring, summer, this is for everyone who wants inspiration for a quick plant-based supper using seasonal ingredients. Also available: GreenFeast Spring Summer pb \$45.00

Restaurant Nathan Outlaw hb by Nathan Outlaw RRP \$89.99 (Available Aug 19)

The King of Fish, Nathan Outlaw, presents his favourite seasonal recipes from his eponymous Port Isaac restaurant. Crowned Britain's No 1 restaurant by The Good Food Guide in 2018 and 2019, Restaurant Nathan Outlaw is the only fish restaurant in the UK to hold 2 Michelin stars. In this cookbook, Nathan reveals the recipes behind his success and offers you a chance to cook his famous fish dishes at home. Built around the seasons in its Port Isaac home, the book celebrates a culinary year of the village, exploring the place, people and produce of a small but perfectly formed coastal landscape and their contribution to the culinary excellence of Restaurant Nathan Outlaw. Within these pages, Nathan has selected 80 of his favourite recipes that feature on the restaurant's menu. Lush photography throughout.

Tom Kerridge Fresh Start hb by Tom Kerridge RRP \$45.00 (TV)

Tom Kerridge shows you how to be the boss in the kitchen and eat well every day, thanks to more than 100 brilliant recipes to give you and your family a fresh start. Tom Kerridge has learnt from experience how important it is to take control over what you eat for the sake of your health and happiness. Now he wants to show you how easy it is to cook amazing meals at home, whether you're short on time or lack confidence in the kitchen. This is not a diet book, but it is about taking control. If you cook from scratch, you know exactly what is going into your food and can take responsibility for everything that you eat. With Tom's guidance, you know it will taste amazing too!

Ainsley's Caribbean Kitchen hb by Ainsley Harriott RRP \$39.99 (TV)

Bobby At Home hb by Bobby Flay RRP \$52.99 (TV)

In his most personal cookbook yet, Bobby shares over 165 bold, approachable recipes he cooks at home for family and friends, along with his well-earned secrets for executing them perfectly. Everyday favorites--from pan-seared meats and hearty pastas to shareable platters of roasted vegetables, bountiful salads, and casual, homey desserts--go bigger and bolder with Bobby's signature pull-no-punches cooking style.

Donal's Super Food In Minutes hb by Donal Skehan RRP \$55.00 (TV)

Donal's latest book includes 90 delicious recipes, and tips and tricks, for healthy home cooks that will change the way you cook. Using 10 ingredients or less, each recipe uses streamlined, quick cooking methods with minimal effort and maximum results. There are clear nutritional breakdowns, vegan, vegetarian and paleo options for each recipe, and a clean cook-friendly design. With Super Food in Minutes, you'll have exciting everyday dinners, made with healthy ingredients at the core, on the table in less than 30 minutes.

River Cottage Handbook Outdoor Cooking hb by Gill Meller RRP \$35.00 (Available Aug 19) TV

In Outdoor Cooking, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorating your summer barbeque by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a wood oven or Kamado-style clay barbeque and there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. This book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.

Charcoal hb by Josiah Citrin RRP \$49.99

California-cool grilling wisdom from one of the most renowned chefs in L.A. Josiah Citrin is one of the biggest names in the L.A. food world and his restaurant, Melisse, is a temple for fine dining. But his hot new restaurant, Charcoal, is devoted to the kind of cooking he does at home for his friends and family-- Citrin presents completely fresh ways to cook with fire and charcoal, not only grilling over the coals, but cooking inside them and finding inventive methods for searing and smoking. Unlike other grilling books, vegetables get equal billing with meat. For Josiah, the color, texture, and flavors of vegetables are endlessly inspiring. With almost 100 recipes for savory main dishes and sides, desserts and cocktails, Charcoal shows that the satisfaction of smoky flavor and a good char knows no bounds.

Living High on the Hog hb by Michael Olson RRP \$47.99

After 30 years as a professional chef, Michael Olson knows how to get the most out of his food. These days, he's also a teacher and dinner-maker-in-chief, so he understands what home cooks are looking for when it's time to eat. In Living High Off the Hog, Michael shares his wealth of knowledge and over 100 of his favorite pork recipes. First, he gives you a rundown on everything you need to know about pork--how to buy, store, butcher and prep various cuts, along with special sections on deli meats, charcuterie and BBQ. From there, he shares his must-have pantry items and most-used cooking techniques to set you up for success as you work through four extensive recipe chapters- The Deli Counter, Ground and Diced, Chops and Steaks and Roasts and Big Cuts.

The Pig hb by Robin Hutson RRP \$49.99

In Pig, charismatic chef Johnnie Mountain celebrates the pig in all its glory. With more than 100 recipes, as well as information, tips and QR (Quick Response) codes that take you to how-to video footage throughout, this book shows you how to cook pork brilliantly.

Charred The Complete Guide to Vegetarian Grilling and Barbecue hb by Genevieve Taylor RRP \$29.99

Chargrilling and barbecue are a fantastic way of getting the maximum flavour out of versatile vegetables. If you're bored of beefburgers, or if you're vegetarian and want more than scorched sweetcorn and chewy halloumi, then Charred offers up over 70 original, exciting recipes to cater for all your veggie BBQ needs. With sections on Stuffed and wrapped veg, Burgers and fritters, Kebabs, Low, slow and smoked, and Sharing Platters, the vegetarian dishes will be the highlight of every meal. Live-fire and BBQ expert Genevieve Taylor has developed these inventive, sensational dishes so that they can just as easily be cooked in a grill pan or conventional oven, year-round.

Artisanal Kitchen Barbecue Rules Lessons in Superior Smoking and Grilling hb by Joe Carroll and Nick Frauchaid RRP \$29.99

Red Hot and Smokin BBQ Burgers BBQ pb by Graeme Stockdale RRP \$29.99

Smokehouse BBQ and Southern Fried chicken are a way of life for award winning chef Graeme Stockdale (The Stockpot Kitchen). Served up generously with a side of humor, Fried Chicken, Ferments Flames covers everything from quick and easy mid week eating to serve-the-neighborhood style feasts. At the heart of it all is the emphasis on eating well, from scratch, giving you the confidence to know your way around a BBQ and kitchen and the incentive to 'wing' it now and then. Also coming: **Barbecue Guide hb RRP \$24.99**

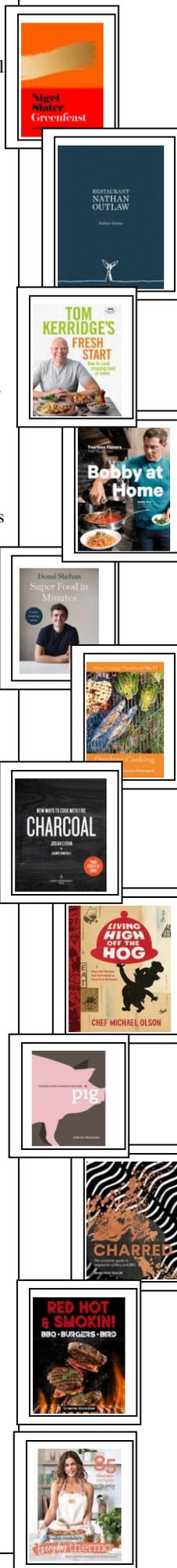
Everyday BBQ All Year Outdoor Grilling hb by Andreas Rummel RRP \$42.99

Grilled - Turning Adversaries Into Allies to Change the Chicken Industry hb by Leah Garcia RRP \$29.99

Boat Cookbook - Updated Edition - hb by Fiona Sims RRP \$39.99

Sophie Guidolins Everday Thermo - Easy Convenient and Quick Wholefood Recipes hb by Sofphi Guidolin RRP \$49.99

Sophie Guidolin's goal is to make the task of daily cooking easier for you, not just through the convenience of using a thermo appliance but by providing inspiration for your everyday meals and using wholesome, easily sourced ingredients.



2020 Foodies Diary pb by Allan Campion and Michel Curtis RRP \$29.99 

Foodies' Diary returns in 2020! This stunning diary for food lovers provides inspiration on what to eat and cook based on the best fresh produce available each month of the year. It includes all the features of a good diary as well as beautiful colour photography and illustrations, more than 60 delicious recipes, seasonal food lists, handy food tips and a guide to food and wine markets and festivals around Australia. Also coming: **Seven Deadly Sins and One Very Naughty Fruit pb by Mikey Robins RRP \$24.99** 

Melbourne Pocket Precincts pb by Dale Campisi and Brady Michaels RRP \$21.99

Shared Table Vegetarian and Vegan Feasts to Cook for Your Crowd hb by Clare Scrine RRP \$39.99 

This cookbook is a celebration of shared homes and their most iconic dishes – the food designed to feed the crowd, without breaking the bank or spending hours in the kitchen. It is a book about community, warmth, love and the unique connection of a nurturing home, where shared meals are central to the environment. Plus, without getting preachy about it, all the recipes in the book are vegetarian and vegan. The eight chapters are captured in different share houses throughout the inner, sunshiny, suburbs of Brisbane. Each chapter has a distinct theme, as dictated by the culinary skills of those living in the featured house. Through its clean and bright photography – it's a warm and inviting cookbook that every share house needs on their communal bookshelf.

Family Food and Feelings pb by Kate Berry RRP \$39.99 

Family, Food & Feelings charts the ebbs and flows of family life through the four school terms. This inspiring, hand-on-heart look at modern families is full of instantly recognisable parenting moments and advice on how to deal with them (be it negotiating blended families, having those difficult conversations or tackling book week), delicious seasonal recipes for dinners and after-school snacks kids can make themselves, plus (finally) some new ideas for using those last black bananas in the fruit bowl. Life-affirming, warm and incredibly real, Family, Food & Feelings will be your friend on the shelf for good days and bad, and everything in between. Because we've all been there, and we're not alone. Also coming: **Salad Love pb by David Betz RRP \$24.99**

Nourished Kitchen hb by AWW RRP \$49.99 

Make a food and lifestyle change by shifting your eating patterns to embrace a simple diet of wholefoods that will nourish your body to make you feel vibrant. Eating well can improve energy levels and mood, while elevating overall health. With over 120 recipes for nutritious meals, from on-the-run breakfasts, to leisurely brunches and chapters for main meals. There are feasts for gatherings and recipes from the wholefood blogger community to nourish you. Also coming: **AWW The Grocer hb by AWW RRP \$45.00**

Forest Feast Mediterranean hb by Erin Gleeson RRP \$55.00

For years, Forest Feast readers have been transported to Erin Gleeson's picturesque cabin in the woods through her stunning photography of magical gatherings and vibrant vegetarian cooking. Now, Gleeson transports readers to Europe, with recipes inspired by her exploration of the cultures and cuisines of France, Portugal, Spain, and Italy during an extended family trip. Reimagining the flavors and signature dishes of this part of the Mediterranean, Gleeson presents 100 vegetarian recipes for creating effortless, unforgettable meals. Filled with atmospheric images of coastal villages, charming water color illustrations, and mouth-watering food photography, The Forest Feast Mediterranean is an irresistible escape from the everyday, no matter where you might live.

Unami Bomb 75 Vegetarian Recipes That Explode with Flavour hb by Raquel Pelzel RRP \$45.00

Thriving On Plants pb by Australian Womens Weekly RRP \$34.99 

Cherie Tu is a passionate advocate for a cruelty-free vegan lifestyle and has made it her mission to help inspire others through cooking. Whether you're looking to incorporate more vegies in your diet or simply curious about plant-based foods, Thriving On Plants allows you to learn, create and have fun in the kitchen. This book is full of Cherie's favourite recipes for delicious breakfasts to start your day, satisfying mains to keep you going through the afternoon and an epic spread of scrumptious desserts and sweet treats. She also shares her list of must-have fridge and pantry staple ingredients as well as recipes for 12 essential basics which include nut butter, easy chocolate sauce and vanilla cashew cream. You'll also find simple recipes for vegan dressings, 'parmesan' and 'sour cream'. Cherie shows just how easy it is to thrive on a vegan lifestyle, and how amazing it is to eat an abundance of delicious food without harming animals.

Also coming: **AWW 501 Low Carb Recipes pb \$39.99** and **AWW Fast Dinners pb \$34.99** 

Bosh! How to Live Vegan hb by Henry Firth RRP \$19.99

Happy Vegan Christmas hb by Karoline Jonsson RRP \$29.99

Global Vegan pb by Ellie Bullen RRP \$34.99 

From the author of the bestselling *Elsa's Wholesome Life*, Ellie Bullen returns with a collection of simple and delicious recipes inspired by her travels around the world including Indonesia, India, Korea and Japan. Ellie's plant-based dishes are infused with flavour, colour and texture. A qualified dietitian, Ellie explains everything you need to know about adopting a plant-based diet. With extraordinary travel photography scattered throughout, *Global Vegan* is an explosion of colour and flavour, and is imbued with Ellie's unique sense of adventure and her love of plants.

Zaika Vegan Recipes from India hb by Romy Gill RRP \$45.00

With over 100 innovative and exciting curries and side dishes, vegan recipes have never been so inviting. Inspired by her own heritage, Romy Gill M.B.E., has expertly written a collection of recipes that not only delivers incredible vegan food but are simple to make. The spices used in Indian cooking are at the core of Ayurvedic medicine, with purported health benefits as diverse as promoting digestion, bolstering the immune system, reducing inflammation - and even benefiting prostate health. Realise the benefits of Indian veganism ..

East hb by Meera Sodha RRP \$45.00

Meera Sodha puts vegetables at the centre of the table. Drawing from her 'New Vegan' Guardian column, East also features plenty of brand-new recipes inspired by a wide range of Asian cuisines, from India to Indonesia, China to Singapore, by way of Thailand and Vietnam. This is modern, vibrant, fuss-free food for anyone who wants to eat well. A must-have whether you're vegan, vegetarian, or simply want to eat fresh, delicious plant-based dishes. Also coming: **4 Ingredients Keto pb by Kim McKosker RRP \$24.99**

Mostly Plants 101 Delicious Flexitarian Recipes from The Pollan Family hb by The Pollan Family RRP \$59.99

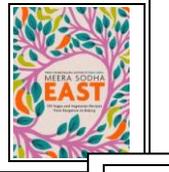
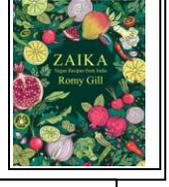
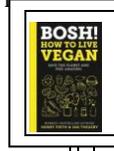
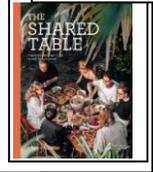
Leaf – Lettuce Greens Herbs Weeds hb by Catherine Phipps RRP \$45.00

Lesley Downer Mindful Kitchen The Zen of Japanese Vegetarian Cooking hb by Lesley Downer RRP \$39.99

This renowned cook and a lifelong vegetarian combines her knowledge of Japanese cuisine and Zen Buddhism in this beautiful new cookbook. This book contains over 75 delicious recipes, either vegan or vegetarian, inspired by the ideals of reducing waste, respecting nature and tradition and being mindful in the way we cook and eat.

Japanese Table Small Plates for Simple Meals hb by Sofia Helsten RRP \$34.99

Atsuko's Japanese Kitchen – Home Cooked Comfort Food Made Simple hb by Atsuko Ikeda RRP \$45.00



Complete Asian Cookbook hb by Charmaine Solomon BACK IN PRINT RRP \$70.00 

Dim Sum Basics pb by Kah Ng Lip RRP \$34.99

Lunch In Paris hb by Suzy Ashford RRP \$29.99

Lunch in Paris is a tantalising daytrip through the City of Light. Each chapter focusses on one of Paris' arrondissements (neighbourhoods) with poetic descriptions studded with dreamy location photography. With 50 simple and classic examples of French cuisine, this book proves that you need not go to Le Cordon Bleu culinary school to perfect a Pork and Pistachio Terrine, Caramelised Onion and Goat's Cheese Tartlets and Anchovy Pissaladière. Bring the flavour of France to your very own kitchen. Bon appétit!

One More Croissant for the Road hb by Felicity Cloake RRP \$34.99

'Whether you are an avid cyclist, a Francophile, a greedy gut, or simply an appreciator of impeccable writing – this book will get you hooked' – YOTAM OTTOLENGHI. The nation's 'taster in chief' Felicity Cloake 's very own Tour de France cycles 2,300 km across France in search of culinary perfection; from Tarte Tatin to Cassoulet via Poule au Pot, and Tartiflette. Each of the 21 'stages' concludes with Felicity putting this new found knowledge to good use in a fresh and definitive recipe for each dish – the culmination of her rigorous and thorough investigative work on behalf of all of our taste buds. **Food The History of Taste pb by Paul Freedman \$24.99**

Little Library Year pb by Kate Young RRP \$39.99 

Kate Young returns with a book about eating and reading through the seasons. The Little Library Year takes you through a full twelve months in award-winning food writer Kate Young's kitchen. Here are frugal January meals enjoyed alone with a classic comfort read, as well as summer feasts to be eaten outdoors with the perfect beach read to hand. Beautifully photographed throughout, The Little Library Year is full of delicious seasonal recipes, menus and reading recommendations. Also available: Little Library Cookbook hb RRP \$39.99

Cucina Siciliana Fresh and Vibrant Recipes from a Unique Mediterranean Island hb by Ursula Ferrigno RRP \$45.00

Sicily is a beguiling place and its prominent position has led to repeated conquests over the centuries, which has left an extraordinary cultural legacy and a reputation as the melting pot of the Mediterranean. The island's unique food is bright, earthy and suffused with the intensity of the Sicilian sun. Juicy tomatoes, the island's own fragrant olive oil, wild fennel and citrus fruits are all staple ingredients. Here you'll discover authentic recipes for the best food Sicily has to offer including antipasti, vibrant salads, light soups and pasta dishes, delicious meat and fish recipes. Sicilians notoriously have a sweet tooth and are among the best dessert-makers in Italy. Indulge in Pistachio Gelato, Cannoli (pastry tubes filled with sweetened ricotta) and possibly Sicily's most famous export, Cassata.

Gourmet Traveller Italian hb by Gourmet Traveller RRP \$59.99 

Pasta-topia hb by Deborah Kaloper RRP \$29.99

This boldly illustrated cookbook is about the world's most beloved and versatile noodle, so you can finally become a legitimate pasta master.

Greek Slow Cooker pb by Eleni Vonissakou RRP \$29.99

Family Friendly Keto Instant Pot Cookbook – Delicious Low-Carb Meals pb by Anna Hunley RRP \$32.99

Everyday Keto Baking pb by Erica Kerwien RRP \$27.99

Relish Mama pb by Nellie Kerrison RRP \$39.99

This bestselling cookbook now joins bestselling books - Moroccan Soup Bar, Sweet Greek, Sweet Greek Life, Hungry and Fussy, Naked for Satan and Relish Mama Family. Relish Mama is the perfect companion to Relish Mama Family, designed to work together to make your cooking easier every day. Each recipe represents the food Nellie loves most, to share with family, friends and through her acclaimed cooking school. What started as a little dream of sharing her passion and knowledge with others, with Nellie's warm and generous style of entertaining, has grown into a beautifully written and photographed cookbook. With recipes for every occasion, you will relish this book and feel the love on each and every page of this stunning debut.

Taste the Wild Recipes and Stories from Canada hb by Lisa Nieschlag and Lars Wentrup RRP \$49.99

House With a Date Palm Will Never Starve – Cooking with Date Syrup hb by Michael Rakowitz and Friends RRP \$39.99

Posh Potatoes Over 70 Recipes from Wondrous Waffles to Fabulous Fries hb by Rebecca Woods RRP \$29.99

Just Soup by Henrietta Clancy RRP \$29.99

A sumptuous but wonderfully simple book which packs a big nutritional punch. A soup bible; ideal book for foodies looking to lose a few pounds without losing the joy of flavour.

Super Sourdough The Foolproof Guide to Making World-Class Bread At Home hb by James Morton RRP \$39.99

People are choosing the tastier, more natural alternative over processed white bread, and many want to bake their own. And for homebakers, sourdough is the true test of every aspiring bread-maker. Fickle, delicate, every loaf is unique. And there are a LOT of pitfalls to be avoided. Sourdough is a science. Dr James Morton, baking pedant and fermentation fanatic, explains the basics for both the uninitiated and more experienced bakers? James talks the home cook through starters, flours and hydration, to kneading, shaping, rising, slashing and baking, explaining how to achieve the perfect crust and crumb. With more than 40 sourdough recipes including basic loaves and rolls, baguettes, bagels and buns, clear step-by-step instructions, troubleshooting tips and explanations of what works and why, this book is the accessible handbook that bakers have been waiting for.

Modern Sourdough Sweet and Savoury Recipes from Margot Bakery hb by Michelle Eshkeri RRP \$45.00

Flour Lab An At Home Guide to Baking with Freshly Milled Grains hb by ada Leonti RRP \$54.99

Pretty Unhealthy Why our Obsession with Looking Healthy Is Making Us Sick pb by Dr Nikki Stamp RRP \$32.99

Sour The Magical Element That Will Transform How You Eat hb by Mark Diacono RRP \$45.00

Sour is the definitive book on this unique taste. Sour foods have never been more fashionable, with the spotlight falling on foodstuffs as disparate as Belgian sour beer and Korean kimchi. But what is it that makes sourness such an enticing, complex element of the eating experience? And what are the best ways to harness sour flavours in your own kitchen? This book demystifies the sour world, and explores why everyone's extolling the virtues of kombucha and fermenting for their digestive health.

Cheese Beer Wine and Cider A Field Guide to 75 Perfect Pairings hb by Steve Jones and Adam Lindsley RRP \$38.99

Cheese Boards to Share How to Build a Stunning Cheese Board for Any Occasion hb by Thalassa Skinner RRP \$45.00

Melted Cheese Gloriously Goey Recipes to Satisfy Your Cravings hb RRP \$24.99

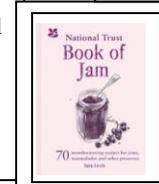
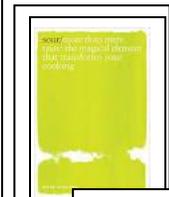
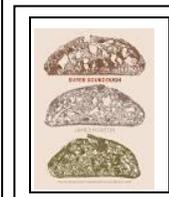
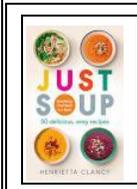
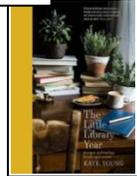
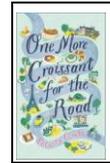
Hangover Food 50 Restorative Recipes for When You're Hanging and Hungry hb by Dog 'n' Bone RRP \$19.99

Dips and Spreads Guide hb by Xavier Waterkyn RRP \$24.99

National Trust Book of Jams hb by Sara Lewis RRP \$19.99

Second book in this series brings together 70 mouth-watering recipes for jams, marmalades and preserves. Whether it's the quintessential English strawberry or the more unusual marrow & orange marmalade, there is a something for everyone. As well as fruit and sugar free jams there are tangy jellies and curds. The book includes advice on how to grow your own fruit, the best way to use up gluts from the garden and how to achieve the perfect consistency. There are also fun bits of trivia about jam throughout history and in literature. The perfect gift book for any jam-maker. Also available: National Trust Book of Scones hb \$19.99

Lunch in Paris



Perfect Scoop Revised and Updated by David Lobovitz RRP \$39.99

A revised and updated edition of the best-selling ice cream book, featuring a dozen new recipes, a fresh design, and all-new photography. This comprehensive collection of homemade ice creams, sorbets, gelatos, granitas, and accompaniments from New York Times best-selling cookbook author and blogger David Lebovitz emphasizes classic and sophisticated flavors alongside a bountiful helping of personality and proven technique.

Artisanal Kitchen Perfect Homemade Ice Cream hb by Jeni Britton Bauer RRP \$29.99

Nothing beats delicious artisanal ice cream, and this bite-sized book is full of highly doable recipes that can be made in a \$50 home-cook-friendly ice cream machine. The craveable ice creams and frozen yogurts favorites include strawberry, pistachio, and vanilla but also creative combinations like Farmstead Cheese and Guava Jam Ice Cream and Wild Berry Lavender Ice Cream. Mix and match them into sundaes decked with crunchy “gravels” (delicious crumbly toppings), syrups, and more to create an unforgettable sweets experience. From Graham Cracker Ice Cream to Baked Rhubarb Frozen Yogurt to the One Night in Bangkok Sundae, these recipes—adapted from Jeni Britton Bauer’s Jeni’s Splendid Ice Creams at Home and Jeni’s Splendid Ice Cream Desserts—make up a must-have collection of decadent desserts.

Gluten Free Baking At Home hb by Jeffrey Larsen RRP \$47.99

Despite the volume of gluten- and allergen-free baking books on the market, it's still surprisingly difficult to find recipes that work every time. Enter Gluten-Free Baking at Home, a compendium of tried-and-true gluten- and allergen-free baked good recipes that everyone will love. Using customized flour blends, high-quality whole foods, and inventive flavor combinations, these recipes present gluten-free baking at its best. From cookies to cobblers, and quickbreads to muffins, all the beloved bakehouse classics are included, such as Chocolate Chip Cookies, Banana Bread, Brioche, and Biscuits. Using techniques from a long-time gluten-free baking master, you'll learn how to make moist cakes, flakey pies, light and airy yeast breads, and more. The recipes are designed to be free of gluten, dairy, soy, nuts, and eggs—with numerous substitutions for each that achieve wonderful results. Lavishly photographed with step-by-step instructions, this is an indispensable guide to gluten-free baking. Also coming: **Cookie Love hb by Jean Hwang-Carrant RRP \$14.99**

Bronte At Home – Baking from the Scandikitchen hb by Bronte Aurell RRP \$45.00

Out of the Box Holiday Baking hb by Hayley Parker RRP \$30.99

Creative Baking – Macarons pb \$37.99 Creative Baking – Macaron Basics pb \$29.99 Creative Baking – Chiffon Cakes pb \$37.99 Creative Baking – Deco Chiffon Cakes \$29.99 Creative Baking – Deco Chiffon Cakes \$37.99

Little Book of Jewish Sweets hb by Leah Koenig RRP \$37.99

Beloved cookbook author Leah Koenig brings us the sweetest instalment yet in her Little Book series, this time focusing on cookies, cakes, and all manner of sweet Jewish treats. With delectable photography and 25 tasty recipes--this slim collectible features traditional Jewish desserts with a modern twist. A lovely thank-you or holiday gift on its own, this scrumptious book can also be packaged with its two companion volumes (featuring Jewish appetisers and feasts) to round out any meal.

Keto Sweet Tooth Cookbook pb by Aaron Day RRP \$29.99

Guilt-Free Gourmet – Indulgent Recipes Without Sugar Wheat or Dairy hb by Jordan & Jessica Bourke RRP \$39.99

Super Easy Sweets pb by Natacha Arnould RRP \$26.99

Posh Tarts Over 70 Recipes from Gorgeous Galettes to Perfect Pastries hb by Philippa Spence RRP \$29.99

Posh Tarts offers over 70 amazing recipes covering breakfast tarts, meat tarts, fish tarts, vegetable tarts and sweet tarts. Simple to prepare, you can make a meal in moments with bought filo, puff or shortcrust pastry and a variety of topping ideas – or make your own pastry to be even more POSH. With easy-to-follow instructions and a photo for every recipe, Posh Tarts is a cut above the rest. This terrific series includes: Posh Eggs, Kebabs, Pancakes, Potatoes, Rice, Sandwiches, Toast – all hbs at \$29.99

AWW All Time Favourites pb by AWW RRP \$34.99

Old favourites evoke fond memories of time spent with friends and family, of biscuits and slices made by your Gran, warm pudding to finish up dinner or the loaded cake stall at the school fete. Collecting our most requested baking recipes, plus some modern classics, this book has everything from finger buns to bliss balls, with decorating tips and ingenious baking hacks to help you in the kitchen.

Cocktails with a Twist 21 Classics 120 Varieties to Unfold hb by Kara Newman RRP \$37.99

Art of the Cocktail From the Dali Wallbanger to the Stinger Sargent, Cocktails With an Artistic Twist hb RRP \$19.99

Vogue Cocktails hb by Henry McNutty RRP \$19.99

Pour One Out – Cocktail Odes to TV's Most Dearly Departed hb by Chris Vola RRP \$29.99

Flask 40 Portable Cocktails to Drink Anywhere hb by Sarah Baird RRP \$32.99

Spritz Fever hb by Elouise Anders RRP \$29.99

Become a certified fizz whiz with this illustrated guide to creating sixty ultra-refreshing spritz cocktails. Spritz Fever! explains all of this, alongside its dreamy illustrations. It's time you get to the very essence of effervescence. Your next party guests will love them!

World Atlas of Gin hb by Joel Harrison RRP \$39.99

The first book to cover the booming gin industry across the globe, country by country. World Atlas of Gin looks at everything from the botanical to the bottle: how and where botanicals are grown and harvested and their role within the flavour of gin; producers and the stories behind their brands; exactly where, and how, gins are made; and, country by country, the best examples to try. Global cocktails are covered too, including the history and country of origin of some of the best-known mixed gin drinks. This is the definitive guide.

Sipsmith hb by Sipsmith RRP \$29.99

Fine Cider Understanding the World of Fine Natural Ciders hb by Felix Nash RRP \$49.99

Beer Bucket List A Travel Sized Guide to Over 150 of the Best Beer Experiences on the Planet hb by Mark Dredge RRP \$24.99

Whisky Dictionary hb by Ian Wisniewski RRP \$27.99

World of Whisky Taste Try and Enjoy Whiskies From Around the World hb by David Wishart RRP \$59.99

Wine Reads A Literary Anthology of Wine Writing NOW IN PAPERBACK by Jay McInerney RRP \$24.99

Hugh Johnsons Pocket Wine Guide 2020 hb by Hugh Johnson RRP \$22.99

Grasping the Grape Demystifying Grape Varieties to Help You Discover the Wines You Love hb by Maryse Cheviere \$19.99

Wine Tasting Notes 30 Tear-Out Sheets for your Next Get Together hb RRP \$24.99

Vignette Stories of Life and Wine in 100 Bottles hb by Jane Lopes RRP \$40.00

Tiger Who Came To Tea Book and Toy Gift Set by Judith Kerr RRP \$32.99

This classic tale is loved by millions of children all over the world, and now you too can have tea with your very own cuddly tiger, with this beautiful book and toy gift set. **Teen Chef Cooks pb by Elian De Las Cabas RRP \$32.99**

With her newest book, Chef Eliana inspires kids, teens, and families to embrace seasonal cooking and to use fresh, local ingredients when possible.. Arranged by season each section of the book will have 20 recipes showcasing the best ingredients of that season.

