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SPICE JOURNEY Adventures In Middle Eastern Cooking hb by Shane Delia RRP \$49.99

From Morocco, Malta and Andalucia in the west, to Turkey, Lebanon and Iran in the East, the food and flavours of the Middle East permeate almost every aspect of daily life in that region. Following on from the popular television series, this book takes readers on a whirlwind tour of Middle Eastern food at its best. Award-winning Maltese-Australian chef Shane Delia journeys to the well-trodden souks, street food stalls as well as private dining rooms of locals across six countries in the Middle East, in search of the most authentic and representative local recipes to bring back to his kitchen. Includes 80 recipes distilled for the home cook, accompanied by hundreds of stunning images shot on location. This is a stunning volume for anyone who has ever dreamt of taking their own spice journey. Also available: Maha pb RRP \$35.00. **SPICE JOURNEY 8 COPY PACK (Includes 8 copies plus one FREE copy) RRP \$399.92**

BAKECLASS Learn To Bake Brilliantly Step-By-Step hb by Anneka Manning RRP \$45.00

Take a personalised master class with baking expert Anneka Manning. Whether you're a beginner or already baking with confidence, Anneka will guide you through a unique step-by-step lesson sequence to help you master the 10 fundamental mixing methods that provide the foundation for all baking recipes. This must-have reference features over 90 sweet and savoury fail-safe recipes that will build your know-how and confidence in a progressive and practical way, and help you become the baker you want to be. 'This book is an absolute winner; I was captivated right from the very first page. Anneka's logical approach to baking, dividing her recipes according to the method used, is brilliant. Every item looks mouth-wateringly delicious... I guarantee that this book will become a classic.' Stephanie Alexander AO. **BAKECLASS 12 COPY PACK (Includes 12 copies plus one FREE copy) RRP \$540.00**

MAGGIE BEER'S AUTUMN HARVEST RECIPES pb by Maggie Beer RRP \$29.99

Maggie's Autumn Harvest brings together all of Maggie Beer's signature recipes from her autumn chapter of Maggie's Harvest, including detailed descriptions of seasonal ingredients and inspiring accounts of memorable meals with family and friends. The recipes highlight this book from one of Australia's best-loved cooks is essential for anyone with an appreciation of the pleasures of sourcing, cooking and sharing seasonal food. Also available: Winter, Spring, Summer \$22.99 and Maggie's Harvest hb \$125.00

BEST KITCHEN BASICS A Chef's Compendium for Home hb by Mark Best RRP \$59.99

Best Kitchen Basics beats the revolutionary drum in the domestic kitchen – no longer are high-end techniques or recipes the sole domain of multi-award-winning restaurants like Best's Sydney fine diner Marque and his bistros Pei Modern in Melbourne and Sydney. Here, Mark Best breaks it down, putting the individual elements of each recipe into the home cook's hands and empowering them to think differently. It includes 100 original recipes built around 30 accessible ingredients. The book does not aspire to be comprehensive, rather an enjoyable - and useful - insight into one man's craft. Best has set the tone for an accessible, engaging book that will prompt cooks to take their skills and mindset to another level. Best takes readers on "skills sessions", unpacking some of the building blocks that he believes have been lost - including to young chefs. Step-by-step guides will include the art of puff pastry, the perfect consommé, and mastering sourdough at home. Peppered throughout the book are snippets including technical detail, a minor recipe (world's best fries!) and casual observations or stories. He also debunks myths and kitchen lore. Also available SIGNED COPIES of Marque hb \$49.99

SCOTT PICKETT A Cook's Story hb by Scott Pickett RRP \$49.99

Scott Pickett, owner-chef of two celebrated Melbourne restaurants, began his career at the age of 14 in a winery restaurant and did his apprenticeship with two notable Adelaide chefs. He has learnt his craft with some of the greats - Phil Howard of The Square in London, Philippe Mouchel in Melbourne. His new book tells of a life that combines a passion for food with the art and crafts of cooking. It's an open and confronting account of dramas in the kitchen, the roller-coaster of opening one restaurant, the demands of opening a second, the pleasures and challenges of competition and success. Scott Pickett worked with respected food writer Rita Erlich to tell his story.

FLORENTINE FOOD AND STORIES FROM THE RENAISSANCE hb by Emiko Davies RRP \$49.99

Florentine is a collection of recipes and photographs from Tuscany's capital. Emiko Davies draws on her lived experience of traditional Florentine cuisine to share recipes that transport readers to the piazzas of Florence. Florentine is a unique stroll through the city's streets, past pastry shops bustling with espresso-sippers, hole-in-the-wall wine bars, busy food vans and lunchtime trattorias, to reveal why the people of Florence remain proudly attached to their unchanging cuisine - a cuisine that tells the unique story of its city, dish by dish.

LUCA'S SEASONAL JOURNEY A Season for a Reason hb by Luca Ciano RRP \$49.99

Multi-award winning Chef Luca Ciano has applied these three rules in his first ever cook book. In this beautifully photographed book, the chapters are divided into four seasons, each with a personal narrative describing specific memories. Full of appealing homemade Italian recipes to whip up for the family, as well as personal family stories, this book is the perfect gift.

AUTOIMMUNE PALEO COOKBOOK Allergen Free Approach to Managing Chronic Illness pb by Mickey Trescott \$39.99

One in five of us will be diagnosed with an autoimmune disease at some point in our lives — a condition that occurs when the body's immune system mistakenly attacks its own tissue. Conventional medicine has yet to find a cure. In an effort to alleviate the symptoms of her own autoimmune conditions, the author began following a version of the paleo diet specifically designed for those struggling with autoimmune diseases. By eliminating certain food groups and embracing others, Mickey finally rediscovered her health and vitality. Her book features 115 most delicious recipes as well as lots of clear information for anyone who wants to explore this version of the paleo diet. Guidelines for the diet are clearly outlined and there are four-week meal plans as well as tips for shopping, batch cooking and preparing ahead.

AUTOIMMUNE PALEO COOKBOOK 6 copy pack includes 6 copies plus one free copy

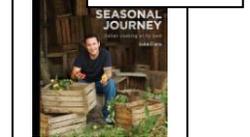
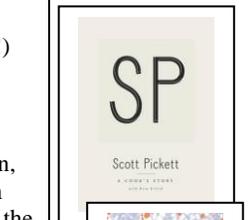
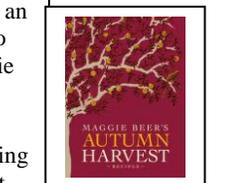
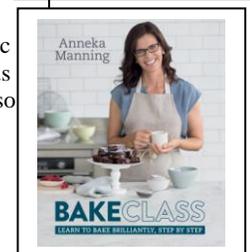
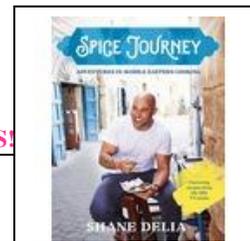
NAKED VEGAN 140+ TASTE RAW VEGAN RECIPES FOR HEALTH AND WELLNESS pb by Maz Valcorza RRP \$39.99

There once was a nurse-turned-pharmaceutical sales manager who had always partied hard, chain smoked, eaten as many bacon sandwiches as she liked and exercised just enough to 'stay fit'. One day, she decided to take up yoga. Little did she know that this snap decision, made out of curiosity and vanity, would change her life forever, leading her on a journey to organic, plant-based, raw food health, one delicious bite at a time. **6 copy pack includes 6 copies plus one free copy RRP \$239.94**

AWW VEG OUT! RRP \$29.99

The recipes in this book are easy to make, deliciously tempting, satiating and the food will be happily received by family and friends. Eating this way is healthy for everyone and the planet..” Also coming: **AWW EVERYDAY SUPERFOODS hb RRP \$39.99,**

AWW RECIPES TO REMEMBER pb RRP \$29.99 and AWW BEST EVER RECIPES hb RRP \$49.99



OCTAPHILOSOPHY The Eight Elements of Restaurant Andre hb by Andre Chiang RRP \$79.99 (due 22/3/16)

The culinary philosophy of premiere chef André Chiang, whose Restaurant André is in the top 50 world's best restaurants list. Headed up by chef-owner André Chiang, Restaurant André's menu centres around his 'Octaphilosophy' taking into account Chiang's eight elements of gastronomy: salt, texture, memory, purity, terroir, south, artisan and uniqueness. His book explores one year in his restaurant. Including snacks, mains and sweets over each season, and the stories and processes behind each dish, Chiang will share his unique approach to food combining the technical precision of Asian gastronomy with the Western culinary preference for produce, producers and seasonality. Heavily illustrated with photos of the working kitchen and final results. This will be the first to capture the emerging gastronomic scene in Asia and its leading proponent.

FOOD & BEER hb by Daniel Burns and Jeppe Jarnit-Bjergse with Joshua Stein RRP \$59.99 (due 14/3/16)

A 60-recipe book from an internationally acclaimed chef/brewer duo dedicated to elevating and pairing beer with high-end dining. The debut book by Danish gypsy brewer Jeppe Jarnit-Bjergsø of the bar Tørst, and Canadian chef Daniel Burns of the Michelin-starred restaurant Luksus - both in a shared space in Greenpoint, Brooklyn where they elevate beer to the level of wine in fine dining. With a dialogue throughout the book, this book examines the vision and philosophy at the forefront of a new gastronomic movement. The design will highlight the dual visions of the authors and the spaces - Tørst, which is more rustic and relaxed, and Luksus, which is more sleek and refined. Foreword by internationally renowned chef René Redzepi, co-owner of Noma, Copenhagen, the #3 restaurant in the world.

A FIRST COURSE IN CHEESE HB BY Charlotte Kamin RRP \$39.99

PÂTISSERIE Master the Art of French Pastry hb by Melanie Dupuis and Anne Cazor RRP \$59.99

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a hero image in order to both inspire the reader and demystify some of France's most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself to fillings and embellishments. From simple treats to more complex creations. Patisserie covers all of the French delicacies you could ever dream of.

GREAT BRITISH BAKE-OFF PÂTISSERIE hb by Great British Bake-Off RRP \$49.99

MIDDLE EASTERN VEGETARIAN COOKBOOK hb by Salma Hage (with foreword by Alain Ducasse) RRP \$49.99

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, The Lebanese Kitchen. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Includes nourishing recipes suitable for vegetarians and meat-eaters alike. Also available: Lebanese Kitchen RRP \$59.99

SLOW FIRES Mastering New Ways of Braising Roasting and Grilling hb by Justin Smillie RRP \$69.99

Justin Smillie learned Italian food from a Californian master, Jonathan Waxman, and honed his rustic flavors in stylish New York City kitchens. His food is just as complex as his story, but at its heart are simple techniques done well. He teaches us the difference between hard-searing a cut for roasting versus a modest browning for a delicate braise, and how to gently steam fish to tenderness or hard-grill it for firm, juicy flesh. These recipes teach us not only how to cook but how to truly understand the philosophy of heat.

BIG BOB GIBSON'S BBQ Recipes and Secrets from a Legendary Barbecue-Joint pb by Chris Lilly RRP \$39.99

Winners of the World Championship BBQ Cook-Off for six years in a row and with hundreds of other contests, nobody does barbecue better than Big Bob Gibson Bar-B-Q in Decatur, Alabama. Chris Lilly, executive chef of Big Bob Gibson Bar-B-Q and great-grandson-in-law of Big Bob himself, now passes on the family secrets. From dry rubs to glazes and from sauces to slathers including seasonings and combinations. Includes unique flavors of woods, insider tips on creating the right heatube it in a charcoal grill, home oven, or backyard ground pit. Get the scoop on pulled pork, smoked beef brisket, pit-fired poultry and ribs. Includes sides and desserts with succulent photographs, easy-to-follow instructions and stories. This book honors the legacy of Big Bob and of great barbecue.

BURGERS (BAGELS AND HOT DOGS) hb by Valery Drouet and Pierre-Louis Viel RRP \$32.99

More than 50 recipes and 75 colour photographs for burgers, bagels and hot dogs from the classic Cheeseburger to the deliciously spicy Thai burger with shrimps and some sweet treats by a French Chef. Combines classic recipes with original variations.

LUCKY PEACH ISSUE 18 VERSUS pb by David Chang et al RRP \$19.99 The theme of "Lucky Peach Issue 18" is Versus.

STUDIO OLAFUR ELIASSON The Kitchen hb by Olafur Eliasson RRP \$59.99

A cookbook with over 100 vegetarian recipes for the home cook from the studio kitchen of world-renowned artist Olafur Eliasson. Featuring over 100 vegetarian recipes cooked at Olafur's studio kitchen, these recipes have served as nourishment and source of creative inspiration and communal discussion every day for his staff, artists, and guest collaborators, including René Redzepi and Alice Waters. Foreword by Alice Waters, who has cooked in the kitchen, and shares Olafur's vision for cooking and eating together as a daily connection that inspires.

KITCHEN SHELF Take A Few Pantry Essentials Add Two Fresh Ingredients and Make Everyday Eating Extraordinary hb by Eve O'Sullivan and Rosie Reynolds RRP \$49.99

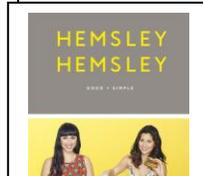
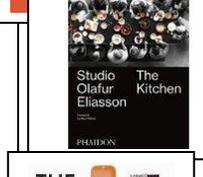
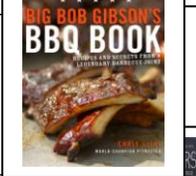
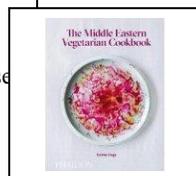
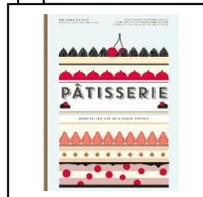
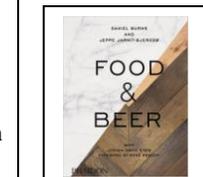
From a handful of ingredients from your kitchen shelf and a couple of fresh ones from the store, you can create 100 amazing recipes. There are 30 shelf essentials of which there are 10 "key" essentials: A can of chickpeas, a bag of rice, a can of tomatoes, a bag of flour, a jar of peanut butter, a box of eggs, a bag of pasta, a can of coconut milk, a bar of chocolate, and a bottle of milk. With handy tips and simple techniques, the home cook will feel confident to swap ingredients and create new dishes to share with friends. Also available Jane Hornby's bestsellers: What To Cook and How To Cook It hb \$49.99, Fresh & Easy hb \$59.99, How To Bake and How to Bake It hb \$45

GOOD + SIMPLE hb by Jasmine and Melissa Hemsley RRP \$49.99 (TV PROGRAM COMING SOON)

This book celebrates the pleasure of delicious food that is simple to make, a joy to share and just so happens to be good for you. Jasmine and Melissa Hemsley's principles of healthy home cooking built around gut health, whole foods and affordable ingredients show how tasty and achievable eating well can be. The sisters have created 140 nutritious and exciting recipes u reworked classics, prepare ahead dishes, fast suppers with leftovers for packed lunches, energising breakfasts and snacks, satisfying breads, desserts and bakes. Also shows you how to master the fermenting process with more than 80 step-by-step recipes - plus history and processes of fermentation..

FLAVORS OF THE MEDITERRANEAN hb by Gerald Passedat RRP \$45.00

A Michelin three-star French chef divulges how to make 80 classic generous and easy to prepare Mediterranean recipes at home. Photographs of his beautifully prepared recipes are complemented by the spectacular land- and seascapes of the south of France. Chef Passédát earned the famed Michelin guide's highest honor, a three-star rating, in 2008—one of only twenty-seven chefs in France and 117 in the world. He divulges his tips and tricks garnered over nearly four decades along with suggested wine pairings for each dish.



AUTHENTIC PORTUGUESE COOKING hb by Ana Patulela Ortins RRP \$49.99

This masterful collection of over 200 recipes has it all: classic, must-have favourites that preserve the traditional flavours of Portugal, and recipes inspired by modern Portuguese cuisine. This is the biggest and most comprehensive book on Portuguese cooking that will thrill foodies from anywhere. Your family and friends will be talking for days about the incredible dishes you've created from this book.

MODERN ISRAELI COOKING hb by Danielle Oron RRP \$44.99

Family-style meals inspired by Israeli flavors and modern adaptations from a professional chef and successful restaurateur. Oron studied at The French Culinary Institute - now the International Culinary Center - and draws cooking inspiration from her Israeli and Moroccan background. Oron is the chef and owner of Moo Milk Bar in Toronto. Oron offers an incredible collection of Israeli recipes for the modern home cook. Also coming:

KEN HOM A LIFE SOUR AND SWEET hb by Ken Hom RRP \$39.99

NOURISHING NOODLES Nearly 100 Plant-Based Recipes for Spiralized Zoodles Ribbons and Other Vegetable Spirals pb by Christiana Anca RRP \$29.99

If you're vegan, vegetarian, low carb, or even just looking for fresh, healthy and easy recipes to add to your menu, this book has all the recipes you want! Christiana Anca, founder of Whole Noodles, provides you with 75 step-by-step recipes to turn any firm vegetable into a healthy, filling, and comforting noodle meal. You can transform any vegetable into a bowl of noodles and dress it up with sauces, dressings, and any of your favorite add-ins.

LAYERED...Baking Building and Styling Spectacular Cakes hb by Tessa Huff RRP \$40.00

It's time to venture beyond vanilla and chocolate and take your baking skills up a notch. We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with Tessa Huff's 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings.. Including contemporary baking methods and industry tips and tricks, Layered covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art.

MAKING DOUGH Recipes and Ratios for Perfect Pastries hb by Russell Van Kraayenburg RRP \$44.99

Making Dough makes perfect sense out of the often-intimidating task of preparing homemade pastry dough. With helpful diagrams, easy-to-follow recipes, and step-by-step instructions for home cooks, every type of dough from puff pastry to short crust is demystified, deconstructed, and delicious. Plus, you'll get a heaping helping of variations, substitutions, and tips, so you can put your own tasty spin on recipes like Apple Chipotle Hand Pies, Cinnamon Custard Eclairs, and more!

HIGH TEA hb by Jill Jones Evans and Jo Gambacorta RRP \$19.99

MUFFIN TIN MEALS IN MINUTES 100 PERFECTLY PORTIONED COMFORT FOOD IN A CUP pb RRP \$27.99

SALLY'S CANDY ADDICTION TASTY TRUFFLES FUDGES & TREATS FOR YOUR SWEET-TOOTH FIX RRP \$29.99

PRIDE AND PUDDING The History of British Puddings Savoury and Sweet hb by Regula Ysewijn RRP \$49.99

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Also available: **NUTELLA hb \$16.99** and **LINDT GOLD BUNNY hb by Lindt RRP \$16.99**

COOKIE DECORATING Easy-To-Follow Recipes and Decorating Tips for Sweet Cookie Creations pb

by Autumn Carpenter RRP \$19.99 A book plus cookie-decorating kit. With richly illustrated and photographed steps and examples, this how-to kit is a great reference for children and their parents. They will learn the various techniques for decorating cookies and all about the many types of frostings and toppings. The instruction book includes simple cookie and icing recipes, as well as the decorating techniques broken down into step-by-step projects.

COUNTRY CALENDAR HOMESTEAD BAKING pb by Allyson Gofton RRP \$49.99

QUICK SHOP & PREP 5 INGREDIENT BAKING pb by Jennifer McHenry RRP \$34.99

SIMPLE HOME hb by Rhonda Hetzel RRP \$45.00

Rhonda Hetzel shares the day-to-day practicalities of a simple life and shows you how to rediscover the heart of your home. With a year of monthly projects that make household management easier, Rhonda encourages you to set up good systems, make what you need and appreciate what you have. Learn how to stretch money further, safely clean your home and cook from scratch with 40 favourite recipes, including step-by-step guides to baking bread and making cheese. Whether you're part of a family, living alone or retired, this is an inspiring, indispensable guide to slowing down, taking stock of your life and finding pleasure and satisfaction at home. Also available:

BEANS AND GRAINS BIBLE hb by Emma Borghesi RRP \$32.99

WHOLESOME FOOD FOR THE BUSY PARENTS pb by Cassandra Fenaughty RRP \$29.99

BABY NOSH Plant-Based Gluten-Free Goodness For Your Baby's Food Sensitivities hb by Jennifer Browne RRP \$22.99

Caring for a baby or small child with food sensitivities is never fun especially if you have no idea what the culprit is. Written in frank, humorous language, this book schools readers on what some common food offenders are, why food sensitivities are more prevalent now than in the past, secrets to assembling the perfect pantry, and how to cook one meal that will nourish anyone from six months to sixty years with simple, wholesome ingredients.

GREEK DIET Look & Feel Like a Greek God or Goddess and Lose Up to Ten Pounds in Two Weeks pb by Maria \$34.99

SPICE YOURSELF SLIM Harness the Power of Spices for Health Wellbeing and Weight-Loss hb by Kalpna Woolf RRP \$34.99

THAT SUGAR GUIDE pb by Damon Gameau RRP \$39.99

MAPLE SYRUP COOKBOOK Over 100 Recipes for Breakfast Lunch and Dinner pb by Ken Haedrich RRP \$24.99

JUICEMAN pb by Andrew Cooper RRP \$45.00

Delivering 100% natural and unprocessed nutrition, Juiceman contains easy, delicious juices, smoothies, tonics, teas and nut milks designed to complement a busy lifestyle and maintain optimum health. Juicing expert Andrew Cooper has created a varied range of recipes to meet all needs. From medicinal juices which combat dehydration or digestive problems to smoothies for detoxing and retoxing, Andrew also offers a juice cleanse plan and tips for keeping fit.

BRODO A Bone Broth Cookbook hb by Marco Canora RRP \$34.99

100 MILLION YEARS OF FOOD What Our Ancestors Ate and Why It Matters Today pb by Stephen Le RRP \$39.99

Biological anthropologist Stephen Le cuts through the confusing mass of information to present the long view of our diet. The book argues that our ancestral diets and lifestyles are the best first line of defence in protecting our health; the optimal diet is to eat what your ancestors ate. In this clear-cut and compelling book, we learn not only what to eat, but how our diets are the product of millions of years of evolution.

CAN I EAT THAT? RRP \$22.99

A whimsical-yet factual-series of questions and answers about the things we eat...and don't eat! This humorous set of food facts will engage both good eaters and resisters alike. With questions both practical ("Can you eat a sea urchin?") and playful ("Do eggs grow on eggplants?"), this read-aloud text offers young children facts to share and the subtle encouragement to taste something new! Ages 3-5

