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SHARING PLATES For Brunch Lunch and Dinner with Friends pb by Luke Mangan RRP \$39.99

While traditional dining will always have its place, the shared plate is casual and intimate and a more relaxed cook! Whether it's a lazy weekend brunch, casual supper for friends at the kitchen table, special-occasion lunch, or drinks with nibbles, Luke Mangan has all your options covered for the most delicious sharing plates. Over 100 recipes take inspiration from around the world - Spain and Italy, Scandinavia, the Middle East and Asia - with a chapter of Luke's famously divine desserts to complete the feast. A little taste of everything, for just about everyone, for just about any occasion.

RIVER COTTAGE EASY hb by Hugh Fearnley-Whittingstall RRP \$45.00

How often have you wished there was a magic formula to make cooking easier? Well, there is. Put just three good things together on a plate and, somehow, the whole is always greater and more delicious than the sum of its parts. Hugh has used his simple formula to create more than 175 inspiring recipes, both well-loved classics and brand new ideas, based on trios like squash, ricotta and ham; aubergine, tomatoes and chickpeas; clams, tomatoes and garlic; chicken, tomatoes and tarragon; pork, potatoes and apples; pasta, courgettes and mozzarella; strawberries, cream and shortbread; and chocolate, ginger and digestives ... The list goes on. With sumptuous photography from Simon Wheeler, this book will unlock a whole new world of fantastic food. Easy cooking with three delicious ingredients.

RIVER COTTAGE LIGHT AND EASY Healthy Recipes for Every Day hb by Hugh Fearnley-Whittingstall RRP \$45.00

According to Hugh Fearnley-Whittingstall eating more healthily isn't about denial. For example, reducing one's dependence on wheat flour and dairy ingredients, which don't appear at all in this book, turns out to be a delicious voyage of discovery. New grains, new oils, new tastes, new combinations: it all adds up to a new zest for life. In River Cottage Light & Easy Hugh delivers wholesome delights with zero compromise on taste for all occasions - from brilliant breakfasts to goodness on the go, from crunchy salads to simple roasts and hotpots, from nutrient-packed fish dishes to lighter breads, baking and treats (we all need those!). 170 flavour-hitting recipes are dairy-free and wheat-free, and all are guaranteed to bring a fresh energy and vitality to your everyday cooking and eating. This beautiful book provides solutions to creating the most nourishing and healthy of meals as quickly and easily as possible.

SIMPLE NATURE hb by Alain Ducasse RRP \$85.00

Alain Ducasse dispels the idea that French food is defined by complicated techniques, time-consuming recipes, and loads of butter and cream. Along with nutritionist Paule Neyrat and chef Christophe Saintagne, he shows how going back to basics means rediscovering the pleasures of sustainable, seasonal French food with maximum nutrition and flavor. The recipes are first and foremost delicious, but they are also healthy and respectful of natural resources and stress sustainable practices—which is why animal protein is de-emphasized (as well as salt and sugar, too) in favor of more vegetables, more legumes, and more grains, leaving meat and fish to be used sparingly—if at all, as many of the recipes are vegetarian—for flavor. This volume takes a more holistic approach to mealtime and includes tips and ideas for reusing leftovers and reducing waste.

I'M JUST HERE FOR DESSERT Macarons Mini Cakes Ice Creams Waffles and More pb by Caroline Khoo RRP \$39.99

Even the daintiest macaron take the person eating it on a sensory journey from first look to last bite. This book is generously packed with the recipes, techniques and clever styling tips behind some of her most popular creations: armies of pastel-hued meringues, unapologetically girly cupcakes, decadent tarts, statement cakes, mini cakes and tiny ice creams. Master the basics and recreate stunning confections, or use the concept-building processes in each layer of this book to help you uncover your own style. Caroline founded online desserts boutique Nectar and Stone in 2013 when her talent for baking and presenting incredible cakes and sweets became so apparent that her family encouraged her to pursue it as a career. Inspired to push the creative boundaries of dessert design, she translated her soft, feminine aesthetic into a successful business and a hugely popular online platform.

MIX AND BAKE Updated Edition pb by Belinda Jeffery RRP \$39.99

Bestselling author, Belinda Jeffery, baked her first cake at the age of five or six, standing by her beloved mother's side. Ever since then, baking has been her passion. In Mix & Bake, she shares 120 of her favourite recipes for cakes, scones, muffins, biscuits, slices, quick breads, pies and tarts. Belinda's encouraging words and clear instructions will inspire even the most inexperienced baker, while her gentle advice gives every chance of success. This beautifully illustrated compendium of timeless baking recipes is bound to become a much-loved and well-used addition to your kitchen bookshelf. See our website for Belinda's bestselling books including Salad Book.

BAKE YOUR CAKE AND EAT IT TOO pb by Tamara Milstein-Newing RRP \$29.99

NEW EDITION FINALLY ARRIVED. Not just your typical cake book. Each cake recipe is complete, with clear and concise instructions that require no prior knowledge of baking, or cooking for that matter. These cakes are honest, easy interpretations of the flavours they comprise. Tamara's cakes are ones you bake for a special event, as a present, if you want to impress someone or treat yourself to something delectable. In chapters such as Spice, Spice, Spice, Chocolate, Coffee and Caramel and Flourless Cakes everyone will be able to find something they love. Superb photographs will have you dreaming of cakes of the world.

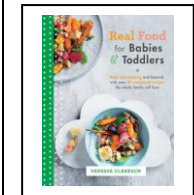
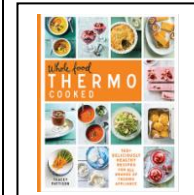
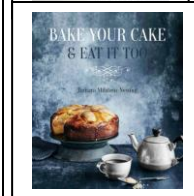
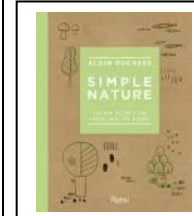
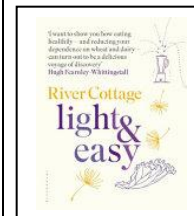
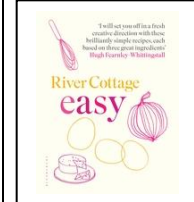
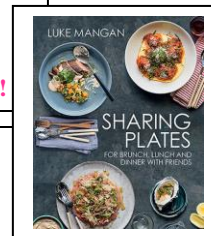
WHOLEFOOD THERMO COOKED pb by Tracey Pattison RRP \$39.99

The healthy recipe collection you need to make the most of whatever brand of 'thermo' you own. Whole Food Thermo Cooked is the essential healthy cookbook companion to your thermo appliance - a collection of 140+ delicious whole food recipes to suit every occasion, from making your own nut milks to creating a dinner for a crowd. Combine the convenience of thermo cooking with nutritious whole foods for your family every day. Replace store-bought preservative-laden staples with basics made from scratch in seconds. Then be inspired by recipes for soups, mains, simple sides and wholesome sweets and drinks that will please even the fussiest of palates. Whole Food Thermo Cooked helps you get back to basics, making it easy to feed your family well.

REAL FOOD FOR BABIES AND TODDLERS Baby-Led Weaning and Beyond with Over 80 Wholefood Recipes the Whole

Family Will Love pb by Vanessa Clarkson RRP \$35.00

Practical strategies, nutritional information and over 80 seasonal wholefood recipes to nourish babies and toddlers and feed the whole family. Packed with expert advice, practical strategies, nutritional information, this book offers a more natural way of introducing wholefoods to children during the all-important first 1,000 days of life. It also rescues parents from the tiresome task of making separate meals for the youngest members of the family. Using a baby-led weaning approach rather than the traditional method of spoon-feeding puree allows parents to observe and respond to their baby's natural cues and introduce a world of bright, flavourful, nutrient-rich foods from the get-go. **FLAVOUR-LED WEANING COOKBOOK pb by Zainab Jagot Ahmed RRP \$37.99**



LONDON THE COOKBOOK pb by Cara Frost-Sharratt RRP \$39.99

From haute cuisine to traditional greasy spoons, London The Cookbook tells the story of this vibrant city through the food most beloved by its inhabitants. London's top chefs offer up recipes for signature dishes alongside traditional fare from local favourites. Part recipe collection and part travel guide, the book takes a tour of London's foodie hotspots, from Borough Market to Brixton, classic restaurants and the new world-beaters. Features 50 recipes from London's best restaurants, including classics like The Ivy, The Wolseley, Bentley's and Sweetings, and new classics including Portland, Koya, Caravan, Lyles and Barafina.

GATHER COOK FEAST hb by Jessica Seaton RRP \$49.99

Gather, Cook Feast celebrates the connection between the food that we eat and the land where we live in over 120 recipes. A seasonal feast of British food, Jessica Seaton is inspired to create meals that feel like a place, using the food from our seas, our rivers, our farmland, our gardens and our wild places. This is a book full of recipes to savour, to share, and to sustain.

POKE Hawaiian Inspired Sushi Bowls hb by Guy Jackson RRP \$24.99

Hailing from Hawaii, poke (or POH-key) is best described as laid-back sushi bowls, and is THE hottest food trend of the moment. Traditionally made from chunks of fresh, raw fish, anything goes when it comes to ingredients: select your fish, cube it, layer it on rice and pile it high with any topping you like. Simple! Poke bowls are extremely customisable: if catering for vegetarians sub out the fish for chopped tempeh, tofu or even cubes of avocado and sweet potato. Complete with helpful instructions on how to prep fish and cook rice, you'll also find inspired ways to pimp up your bowls – this is seriously tasty comfort food that everyone will love.

RED ROOSTER The Hottest Food and Hustle in Harlem hb by Marcus Samuelsson RRP \$49.99

Coinciding with the opening of Samuelsson's first international outpost of Red Rooster in Shoreditch, London. Ever since the 1930s, Harlem has been a magnet for immigrants and a mecca for restaurants, chefs and entrepreneurs. In the heart of this vibrant neighbourhood is the much-loved restaurant Red Rooster at which chef Marcus Samuelsson explores his Swedish, Ethiopian and American heritage through his spirited and creative cooking. Samuelsson shares over 150 recipes, such as his staple Whole Fried Chicken, Peanut-Bacon Pork Chops, Doughnuts with Sweet Potato Cream and distinctive fusion dishes like Ethiopian Spiced-Crusted Lamb, Slow-Baked Blueberry Bread and Apple Sorbet with Caramel Sauce. He reinvents traditional home comfort foods with exciting twists and new flavour combinations. You'll find deeply personal dishes, woven with anecdotal tales from Samuelsson's life.

DALMATIA Recipes from Croatia's Mediterranean Coast hb by Ino Kuvacic RRP \$50.00

Dalmatia is a celebration of the food of Croatia's Dalmatian Coast, a region with a long, rich history, but one that is only slowly coming to prominence as tourists continue to discover its rugged beauty, blue waters and rustic, simple cuisine. Alongside more than 80 achievable recipes (presented as Salads & Vegetables; Seafood; Meat; Desserts and Drinks), the book sells the dream - and a sense of discovery. It tells the story of this place, in words and pictures, communicating both to people who aspire to experience it for themselves, and to those with fond memories of having done so. Accompanied with stunning local photography of both this beautiful region and the culinary experiences it offers, Dalmatia will transport you to the shores of Croatia from your home kitchen.

MADE IN VIETNAM Homestyle Recipes from Hanoi to Ho Chi Minh pb by Tracey Lister and Andreas Pohl RRP \$39.99

A comprehensive collection of recipes that captures the experience of travelling through Vietnam, and illustrates how to recreate the flavours at home, from the authors of Koto and Vietnamese Street Food. Made in Vietnam is a culinary voyage through this unique country. It samples the memorable meals found everywhere from street stalls, countryside eateries, bia hois and family gatherings, covering the three main culinary regions of the country. The recipes cover classics as well as lesser known recipes from rural areas. It includes more unusual snacks and the all-important dipping sauces, without which no Vietnamese dish would be complete.

SAFFRON SOULS Healthy Heritage Recipes from the Indian Subcontinent hb by Mira Manek RRP \$39.99

Mira Manek's style of food is a modern interpretation of the Indian classics, creating utterly delicious and naturally healthy dishes. As well as offering the best and most naturally healthy Gujarati recipes, Mira also recreates some perennial favourites, replacing traditionally used grains and sugar with more nutritious ingredients such as millet, chia and jaggery, and cutting down on oils and fats, to make her dishes even healthier. Whether cooking a filling spicy curry, a soulful brunch, a nutritious light meal or a luscious dessert, Mira's dishes vibrantly burst with colour, flavour and spicing, each fit for a feast.

CURRY GUY Recreate Over 100 of the Best British Indian Restaurant Recipes at Home hb by Dan Toombs RRP \$24.99

Dan Toombs (aka The Curry Guy) has perfected the art of replicating British Indian Restaurant (BIR) cooking after travelling around the UK, sampling dishes, learning the curry house kitchen secrets and refining those recipes at home. In other words, Dan makes homemade curries that taste just like a takeaway from your favourite local but in less time and for less money. Each of the classic curry sauces are given, popular vegetable and sides dishes as accompaniments, pickles, chutneys and raitas. Of course, no curry is complete without rice or naan. Dan shows you how to cook perfect pilau rice or soft pillowy naan every time.

MALAYSIAN KITCHEN 150 Recipes for Simple Home Cooking hb by Arokiasamy RRP \$49.99

FALAFEL FOREVER Nutritious and Tasty Recipes for Fried Baked Raw Vegan and More! hb by Dunja Gulin RRP \$27.99

RAMEN Recipes for Ramen and Other Asian Noodle soups hb RRP \$24.99

NEW ARTISANAL KITCHEN SERIES hb by Andrew Feinberg – Three New Titles:

NAK PIZZA 27 Recipes from the Essential Dough to the Tastiest Toppings RRP \$27.99

NAK PASTA 27 Simple Seasonal Recipes to Make Any Night of the Week RRP \$27.99

NAK VEGETABLES 27 Essential Italian Recipes for Seasonal Deliciousness RRP \$27.99

HOW FOOD WORKS hb by Dorling Kindersley RRP \$35.00

BITES ON BOARD hb by Anni Daulter RRP \$34.99

Cutting boards aren't just for prep anymore. From classic charcuterie boards with prosciutto, olives, and roasted figs to luscious dessert boards with mini cheesecakes and red wine ice cream bites, food stylist Anni Daulter shows creative hosts how to make the most of their boards and serving platters. Whether you're a seasoned host looking for a fresh take on party food or a newcomer with only a knife and board, Bites on a Board is the perfect inspiration.

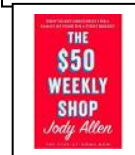
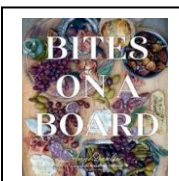
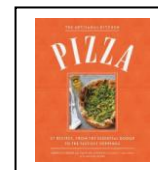
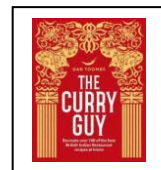
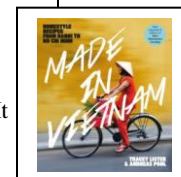
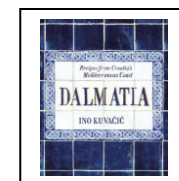
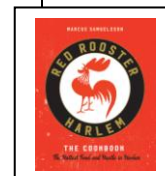
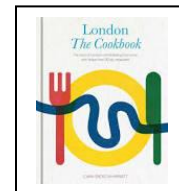
\$50 WEEKLY SHOP pb by Jody Allen RRP \$24.99

Feed your family for only \$50 a week! This book provides you with a step-by-step guide on how to get your family grocery budget down to only \$50. Featuring recipes, meal plans, sample grocery lists and advice on how to grow and make your own food, The \$50 Weekly Shop is sure to revolutionise the way you budget for your household without compromising on quality or flavour!

AWW SLOW COOKER pb by AWW RRP \$34.99

SLOW COOKER WITHOUT THE CALORIES pb by Justine Pattison RRP \$35.00

ROTISSERIE GRILLING COOKBOOK Surefire Recipes and Foolproof Techniques pb by Derrick Riches RRP \$29.99



DELICIOUS GIFTS Give Love Bake hb by Rob and Amber Kirby RRP \$38.99

Delicious Gifts celebrates the best, beautifully styled, handcrafted food gifts for all occasions, direct from Rob and Amber Kirby's family kitchen. 80 delightful recipes are accompanied by stunning photography, along with inspiration, guidance and ideas for how best to wrap and package these thoughtful gifts. In chapters dedicated to specific themes including cookies, deli treats, sweets, outdoors and holidays. You won't fail to be inspired by this charming collection.

FOOD PROCESSOR PERFECTION pb by America's Test Kitchen RRP \$34.99

AWW EVERYDAY VEGETARIAN The Complete Collection pb by AWW RRP \$45.00

FIVE WAYS TO COOK WITH ASPARAGUS (and Other Recipes) hb by Peter Miller RRP \$35.00

VEGANIZE IT! Easy DIY Recipes for Plant-Based Kitchen pb by Robin Robertson RRP \$34.99

28 BY SAM WOOD pb by Sam Wood RRP \$39.99

MIDLIFE KITCHEN Health Hosting Recipes for Midlife and Beyond hb by Mimi Spencer RRP \$39.99

SIMPLE TABLE hb by Chi-san Wan RRP \$49.99

REAL MEAL REVOLUTION 2.0 pb by Jonno Proudfoot RRP \$32.99

WHAT TO EAT FOR HOW YOU FEEL The New Ayurvedic Kitchen hb by Divya Alter RRP \$75.00

WEEKNIGHT PALEO 100+ Easy and Delicious Family-Friendly Meals pb by Julie Mayfield RRP \$47.99

FOOD FOR A HEALTHY GUT hb by Naomi Devlin (author of River Cottage Gluten Free) RRP \$49.99

GOOD GUT GREAT HEALTH The Full guide to Optimizing Your Energy and Vitality pb by Vicki Edgson RRP \$36.99

This book introduces a way of eating developed specifically at Grayshott Spa, one of the world's leading health spas. The Plan dispels the misguided notion of 'detoxifying' through spartan, punitive regimes and instead focuses on regaining good health by eating the right foods to aid natural detoxification. The Plan confidently recommends quality grass-fed red meats, fish, eggs, fermented foods, butter, avocado, and organic vegetables. Contains 100 delicious meals split into breakfasts, soups, main meals, vegetable sides, salads and special occasions and includes delicious, satisfying and nourishing meals. Also coming:

BROTH – Natures Cure-All for Health & Nutrition with Delicious Recipes for Broths Soups Stews and Risottos pb by Vicki Edgson RRP \$27.99

FERMENT FOR GOOD Ancient Foods for the Modern Gut The Slowest Kind of Fast Food hb by Sharon Flynn RRP \$39.99

FLAVOUR A User's Guide to the Most Neglected Sense pb by Bob Holmes RRP \$35.00

Explore the extraordinary science of flavour and why what we think we know about taste is almost certainly wrong. Whether you like to cook creatively, delve into cutting-edge science, or explore the latest ideas about health, diet and nutrition, Flavour will open your mind - and your palate - to a vast, exciting sensory world. Visit the birthplace of flavour in the brain to discover why cake tastes sweetest on a white plate, how wine experts' eyes can fool their noses, and how even language affects the flavour we find in our food. Move from the laboratory into the kitchen and peer over the shoulders of the food technologists seeking to engineer the perfect snacks or soft drinks and the head chefs looking for new ways to combine flavours into surprising yet delicious dishes, and even the mathematicians searching for the perfect pizza topping and the chemists seeking the ideal pairing of food and wine. Learn why people like the foods they do, what makes some foods more delicious than others, and how flavour affects our appetite and health.

ECLAIRS Easy Elegant and Modern Recipes pb by Christopher Adam RRP \$24.99

Making éclairs has never been easier with this step-by-step book from one of Europe's top pastry chefs. Éclairs are having a moment -- and making them is much easier than you think. Award-winning pastry chef Christophe Adam, owner of L'éclair de genie boutiques, has perfected the art of the éclair and turned it into a gourmet delight that marries unconventional and imaginative fruits, flavors, colors and textures.

HEALTHY BAKING hb by Jordan Bourke (award-winning author of Our Korean Kitchen) RRP \$49.99

In this beautiful full-colour cookbook, award-winning author Jordan Bourke shows you how simple it is to make nourishing breads; savoury tarts and bakes; and indulgent yet wholesome sweet treats. Reclaiming 'healthy' for what it really means - nutritious, balanced food made from natural ingredients - these are recipes to bring joy and flavour back into your baking and beyond. Alongside sumptuous 'regular' bakes - such as the perfect Sourdough bread, Caramelised Onion, Sweet Potato and Rye Tart, and Italian Strawberry and Chocolate Chunk Cake - Jordan also gives ancient grains and pickles a western update, revealing how easy it is to make abundant salads, bubbling ferments, seasonal preserves and more. Using alternatives to refined sugar and featuring lots of options to make recipes gluten- and dairy-free, you'll quickly discover how ferments and grains can invigorate your cooking - from cultivating the perfect sourdough starter to creating delicious salads and decadent cakes. With chapters on sourdough and yeasted bread; sweet and savouring baking; how to make a meal from your bakes; ancient grains; preserves, dressings and oils; and ferments and pickles, Healthy Baking provides over 100 nourishing and mouth-watering ways to revive and reinvent cooking at home.

MUFFINS AND BISCUITS 50 Recipes to Start Your Day with a Smile hb by Heidi Gibson RRP \$34.99

Incredibly delicious recipes for muffins and biscuits as well as additional recipes for using them in bread pudding, stratas, pancakes, and waffles from the authors of the Grilled Cheese Kitchen.

ELLAS KITCHEN – THE EASY FAMILY COOKBOOK More Than 100 Recipes for the Family Table (The Orange One) by Ella's Kitchen RRP \$24.99

This new book in this series is packed with more than 100 easy-to-make and delicious family recipes that bring everyone together to share in life's foody adventures. In chapters organized by mealtime, each recipe has been carefully developed to ensure that it's perfectly balanced and lip-smackingly tasty for little ones and grown-ups alike. Find out which meals are best to adapt for weaning babies, know what to cook for a play-date crowd-pleaser (little friends will go mad for Munchy Cheese and Leek Sausages); and see instantly which dinners keep beautifully warm for when mum or dad gets home ("Your Sunshine Carnival Curry is in the oven!"). Building on the huge success of the previous three books in the series, this latest addition to the Ella's Kitchen Cook Book library is an absolute must for busy families with hungry tummies to feed up and down the family tree.

STIRRING UP FUN WITH FOOD hb by Sarah Geller RRP \$39.99

Sarah Michelle Gellar wanted her kids to love different types of food and spend time with them, too. She realized if they were involved with the process of making food, they'd eat it more readily. Why stop with making healthy brownies when you could decorate them? Or put them on a stick? Why just cook broccoli, when we can make broccoli bread pudding cups? The book is organized by month with fun projects for everything from Super Bowl parties to Valentine's Day and Halloween. There is even a Star Wars Day full of licensed Star Wars designs! Anyone--even fear of crafting moms--can make amazing food their kids will want to share and eat. By getting kids in the kitchen and encouraging exploration, the possibilities are endless!

