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Cook Eat Repeat: Ingredients Recipes and Stories hb by Nigella Lawson RRP \$49.99

Cook, Eat, Repeat is a delicious and delightful combination of recipes intertwined with narrative essays about food, all written in Nigella's engaging and insightful prose. Whether asking 'What is a Recipe?' or declaring 'Death to the Guilty Pleasure', Nigella's wisdom about food and life comes to the fore, with tasty new recipes that readers will want to return to again and again. 'The recipes I write come from my life, my home', says Nigella, and in this book she shares the rhythms and rituals of her kitchen through over fifty new recipes that make the most of her favourite ingredients. Dedicated chapters include 'A is for Anchovy' (a celebration of the bacon of the sea), 'Beetroot and Me', 'A Vegan Feast', a shout out for 'Brown Food', a very relatable 'How To Invite People for Dinner Without Hating Them (or Yourself)', plus new ideas for Christmas.

French Laundry, Per Se hb by Thomas Keller RRP \$120.00

Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller's celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It's a relationship that's the very embodiment of collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in The French Laundry, Per Se, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, "The Whole Bird," Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches 'n' Cream. Under Pressure \$120.00

Africola - Slow Food Fast Words Cult Chef hb by Duncan Weigemoed RRP \$49.99

Ottolenghi on steroids, with a sense of humour and a bit of a Kitchen Confidential vibe - it's brash, bold, boozy and it roars. Duncan Weigemoed's food is exciting some of the most exacting palates. He cooks African-inspired vegetables, grilled and smoked meats, flatbreads, pickles, ferments, vegan-inspired desserts and serves cocktails and natural wine. The food is all about using sustainably sourced, low -impact-on-the-earth ingredients to create dishes that have big, powerful flavours, are punchy, bold and butch. The range of recipes covers vegetarian and vegan; full-on South African meat dishes cooked on fire, in embers and ashes, in ovens and cast iron pots; ferments, dips, pickles and sauces that are good for the gut and good on the palate; South African inspired vegan desserts. Expect to find recipes for peri peri chicken; charcoal prawns with preserved pumpkin; kingfish muamba (crudo) with pickled kohlrabi; bush meats (charcuterie) with smoked oysters - and a soundtrack to accompany the food. Duncan was head chef at The Goose at Oxford and worked at Le Manoir aux Quat'Saisons. Arriving in 2010 he opened Africola in 2014 and has become SA's (un)official spirit animal - mythical beast, troublemaker, conversation starter. His restaurant tells a story close to his heart awarded 4.5/5 Australians by The Australian's food editor John Lethlean, features in media around the world and frequented by celebrities alike.

Commonsense Cook pb by Colin Fassnidge RRP \$39.99

Colin Fassnidge knows good food. As a celebrated chef and popular television personality, he has built his reputation on delicious food and his distinctive, no-nonsense advice for home cooks. When it comes to cooking at home, Colin believes it comes down to commonsense. Master the basics - a simple omelette, a great sauce that goes with everything, the perfect roast - and you have the foundations for countless meals. Embrace cheaper cuts of meat, minimise waste, keep a good stock of pantry staples and, whatever you do, don't throw out those delicious parmesan rinds! Leftovers can be a thing of beauty: roast a show-stopping whole cauliflower and turn the leftovers into a miso-based soup; a beef cheek pie filling doubles as a delicious pasta sauce; choose your own ice-cream adventure with the perfect base for many flavours. This is real family food made easy.

In Praise of Veg hb by Alice Zaslavsky RRP \$60.00

For fans of Samin Nosrat, Anna Jones and Stephanie Alexander, the ultimate veg guide for food lovers 'Alice Zaslavsky is a force of nature!' Nigella Lawson. The definitive guide to making vegetables the centre of the plate. In this comprehensive and fully illustrated kitchen companion, food writer and presenter Alice Zaslavsky profiles 50 favourite vegetable varieties, offering 150+ recipes reflective of both tradition and modernity, just as all good cooking should be. Uniquely organised by colour and filled with countless tips on flavour combinations, rule-of-thumb buying/storing/cooking methods, shortcuts, and veg wisdom from over 50 of the world's top chefs, In Praise of Veg will help beginners and avid cooks alike turn a bag of yawns or a produce-box surprise into a knock-out meal. For the vegetarian or just veg-forward, this book is the most ambitious and comprehensive reference on the topic, as well as the delicious answer to the age-old question: what are we eating?

Barbecue This! Pb by Luke Hines \$39.99

Barbecue This! is a fun, modern and totally irresistible cookbook for anyone who wants inspiration and ideas for simple meals to whip up on their barbie. Luke Hines shares his absolute favourite barbecue recipes, with more than 80 quick, vibrant and flavour-packed dishes for weeknights, entertaining or any time. You'll find so much more than grilled steak and snags here, with loads of fresh and tasty dishes to get more use out of your barbecue. There are simple skewers, an abundance of plants, moreish burgers, flavour-packed salads and hearty roasts, as well as zingy marinades and rubs to mix and match with your favourite proteins and veggies. This food is in-your-face delicious - full of colour, spice and flair - and will inspire you to pull out the barbie any night of the week. Also: Eat More Vegan 39.99

Saturday Night Pasta pb by Elizabeth Hewson RRP \$36.99

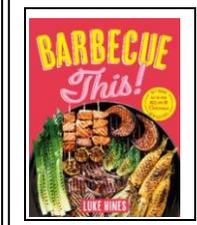
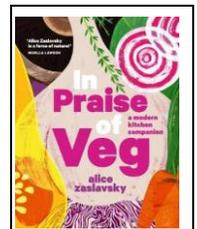
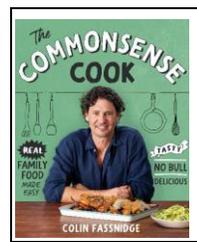
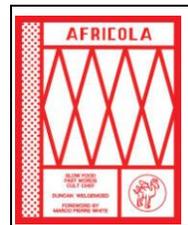
'This is not a dramatic tale of overcoming incredible adversity. No loves have been lost, no hearts broken. This is a rather ordinary tale of finding myself and forming a ritual of self-care that I like to call Saturday Night Pasta.' Saturday Night Pasta is therapy for the modern-day food lover, teaching self-care through the humble act of making pasta. Like the practice of meditation, making pasta by hand is a way of achieving self-discovery and mindfulness ... with delicious results. Including stories, mantras, step-by-step guides to making different pasta shapes and basic doughs, trouble-shooting tips and 40 utterly mouthwatering recipes (with dried pasta substitutes for the time poor), this is a cookbook to inspire and empower. Saturday Night Pasta demonstrates the restorative power of good food and inspires a new love for making pasta.' Lennox Hastie

Good Food New Classics pb by Ardyn Bernoth RRP \$39.99

Classic and new classic recipes by Australia's leading chefs as seen and cooked by Good Food fans all over Australia. Contributors: Danielle Alvarez, Jill Dupleix, Helen Goh, Kylie Kwong, Adam Liaw, Andrew McConnell, Katrina Meynink and Neil Perry. Also available: Good Food Favourite Recipes pb \$39.99

Cook, eat, repeat,
cook, eat, repeat,
cook, eat, repeat,
cook, eat, repeat,
Ingredients, recipes
and stories

Nigella Lawson



French Pastry at the Ritz Paris hb by Francois Perret RRP \$49.99

Indulge yourself with the finest pastries in the world, created by the award-winning pastry chef of the legendary Ritz Hotel in Paris. Welcome to the universe of François Perret, pastry chef at the Ritz Paris. Savor sumptuous pastries and cakes: the famous honey madeleine, or the Poire BelleHélène en cage, and explore too this legendary hotel on the Place Vendome. Perret writes about his inspiration for his top ten creations, and then five haute pâtisserie desserts are each interpreted in three different variations: as an appetizer (la touche), as a main dessert, and as a light, sweet finishing flourish (la sucrerie). The book concludes with Perret's favorite: marble cake nestled in its pretty box stamped with the name of the famous hotel; the dessert unveils itself like a precious gem.

Alexandre Gauthier: Chef La Grenouillere Volume 2 by Alexandre Gauthier RRP \$90.00

Magnolia Kitchen Design hb by Bernedette Gee RRP \$44.99

After the huge worldwide success of her first book, Magnolia Kitchen, Bets Gee brings us the spectacular Magnolia Kitchen Design focusing on the design elements of her incredible cakes. The Magnolia Kitchen community requested more amazing images of her stunning creations and more how-to instructions, and Bets has delivered. In Magnolia Kitchen Design Bets takes you on a journey of inspiration through several cake design projects, each described in detail with a written brief, mood board, design sketch and the completed cake. There are also step-by-step instructions for key design techniques such as stencilling, lace work, using fresh florals, stacking a three-tier cake for travel, hand-painting and more. With great new recipes for cakes, icings and fillings, this book is the complete package to inspire bakers and cake designers at every level. It's another beautiful creation from Bets and will be loved by her fans, old and new. Also available: Magnolia Kitchen hb \$39.99

Mary Berry Simple Comforts hb by Mary Berry RRP \$55.00

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every dish is accompanied by a photograph of the finished food, so you know exactly what you're making and each recipe includes no-nonsense tips and techniques for getting ahead, and rigorously tested to make your cooking stress-free.

Snacky Tunes hb by Darin and Greg Bresnitz RRP \$34.99

This first-of-its-kind anthology of personal stories from over 75 of the world's most acclaimed chefs chronicles how music has been the constant force throughout their lives, helping to define themselves individually, opening gateways to understanding their cultures and igniting the creativity behind their work. Featuring all-new candid interviews, never-before-published recipes and custom playlists from each chef, this book provides readers with intimate insights and a wholly fresh perspective on today's top culinary minds.

Confidence in the Kitchen pb by Emmylou MacCarthy RRP \$39.99

Television presenter, writer and social media sensation Emmylou MacCarthy is famous for giving women the confidence to do and try new things. And in her hotly-anticipated debut cookbook, you will learn how easy it is to create delicious weeknight dinners and wow guests with confidence. The book combines her trademark attitude to making cooking and fashion easy with her most-requested recipes, and tips and tricks that will truly change your life. With chapters such as Weeknight Favourites, Entertaining and Salads, as well as Desserts and Cakes, Confidence in the Kitchen celebrates Emmylou's love for simple, impressive food to share with those you love. Confidence in the Kitchen marks the arrival of an exciting and exuberant new voice in Australian lifestyle publishing and captures perfectly the essence of Emmylou's message: live life with confidence, because confidence is contagious.

Florentine hb by Emiko Davies RRP \$39.99

Stroll through the streets of Florence with the 2020 edition of Emiko Davies' award-winning Florentine. This new format cookbook beautifully packages Emiko's recipes, photographs and insights, each informed by her experience of Tuscany's capital over more than a decade. As well, it includes new neighbourhood itineraries – from 24 Hours in Florence, to Day Trips Outside the City Centre, to Best Bistecca and Pastry Shops, to Shopping for Cook's Tools. A Japanese-Australian who lives in the hills of Tuscany with her Italian sommelier husband and their family, Emiko says that one of the things she has come to appreciate is that there is no such thing as Italian cuisine; rather, Florentine is about offering readers a local's perspective on one of the country's 20 regional cuisines. In this case, the one that has won her heart. Also available: Tortellini at Midnight hb RRP \$52.00

Home Do-It-Yourself Recipes For a Tox-Free Zero-Waste Life hb by Natural Harry RRP \$34.99

Home by Natural Harry is a compendium of DIY recipes, tips, tricks and hacks for a calm, resourceful and tox-free existence. It is a modern reference for anyone who wants to ditch their joyless supermarket habit, reduce plastic waste and save money/the world. Home by Natural Harry considers every room of the house (stain remover in the laundry, shower cleaner in the bathroom, dishwashing liquid in the kitchen) and presents alternatives to store-bought cleaning products, as well as a comprehensive chapter on body care (from toothpaste to shampoo to foaming hand wash). Readers will also be treated to a handful of recipes for Harriet's favourite money-saving kitchen staples including oat seed loaf, coconut yoghurt and pickled veg. Home by Natural Harry celebrates a slower, more frugal and thoughtful life – the joys of which people the world over are learning to respect and embrace. Also Whole hb RRP \$50.00

Gourmet Trails Australia and New Zealand Perfect Weekends for Food Lovers hb by Lonely Planet RRP \$39.99

This high-design cookbook is a work of culinary art, overflowing with accessible recipes from the streets of Mexico. As any visitor will tell you, Mexico is a true foodies' paradise - seen especially in the hustle and bustle of its city and small-town streets. Mexican Street Food celebrates the rich, diverse and well-loved recipes found across the country - from breakfast tamales in the thriving metropolis of Mexico City to the tacos you find on every street corner, to incredible snacks and heartier fare, like chicharrones and tortas, and late-night treats like elotes and churros. You'll never go hungry in Mexico.

Cook Slow: Light & Healthy pb by Dean Edwards

Following on from the success of Cook Slow, MasterChef's Dean Edwards returns with over 90 mouth-wateringly fresh and delicious recipes for perfect home-cooking.

Middle Eastern hb by The Australian Womens Weekly RRP \$39.99

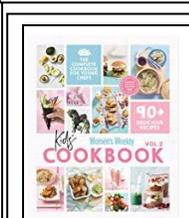
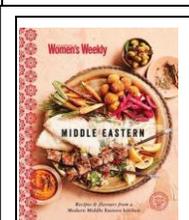
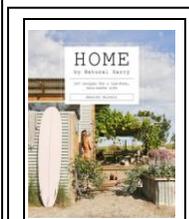
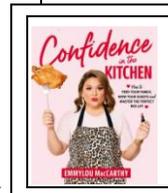
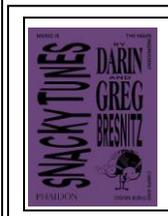
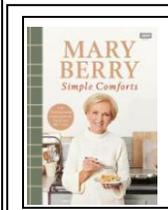
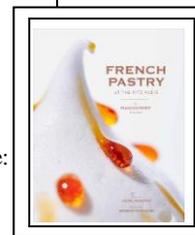
I Do-Nut Diet pb by Jade Spooner RRP \$29.99

Kids' Cookbook Volume 2 pb by The Australian Womens Weekly RRP \$34.99

Kids love to cook. It's creative, they can make a mess without getting into trouble, and best of all they get to eat the yummy food they've made. These easy-to-make recipes will have aspiring young chefs bursting to get into the kitchen to whip up something delicious to eat. This book will show kids how to make simple breakfasts, snacks, lunches and dinners for the family, and cakes, biscuits and desserts, too. Also coming: **Stories of Extreme Picky Eating pb by Jenny Friedman RRP \$32.99**

Fairy Food Treats for Fanciful Meals and Parties hb by Marie W Lawrence RRP \$34.99

For a complete list of cookbooks for Children – see www.cookerybook.com.au



Modern Comfort Food hb by Ina Garten RRP \$61.99

In Modern Comfort Food, Ina Garten shares 85 new recipes that will feed your deepest cravings. Many of these dishes are inspired by childhood favorites--but with the volume turned way up, such as Cheddar and Chutney Grilled Cheese sandwiches (the perfect match for Ina's Creamy Tomato Bisque), Smashed Hamburgers with Caramelized Onions, and the crispiest hash browns that are actually made in a waffle iron! Also available: Cook Like A Pro hb \$59.99

Hiakai hb by Monique Fiso RRP \$54.99

Monique Fiso is a modern-day food warrior, taking Maori cuisine to the world. After years overseas in Michelin-star restaurants, Monique returned to Aotearoa to begin Hiakai, an innovative pop-up venture that's now a revered, award-winning restaurant in Wellington. Monique has also gone on to feature on Netflix's 'The Final Table', alongside 19 other international chefs, with Hiakai being lauded by the Wall Street Journal, New York Times, Los Angeles Times, National Geographic, Forbes and TIME magazine, which named Hiakai in 2019 as one of the '100 Greatest Places' in the world. This book is just as unforgettable-- ranging between history, tradition and tikanga, as well as Monique's personal journey of self-discovery, it tells the story of kai Maori, provides foraging and usage notes, an illustrated ingredient directory, and over 30 breathtaking recipes that give this ancient knowledge new life.

Table for Friends hb by Skye McAlpine RRP \$49.99

Skye's new book celebrates the joy of eating with friends and family, with over 100 simple and wonderfully inviting recipes that allow you to relax whilst the cooking takes care of itself. Drawing on years of cooking for more people than it ever seemed possible to squeeze into her kitchen, Sunday Times columnist and cookery author Skye McAlpine shares the secrets to her stylish and relaxed way of hosting, setting you up for success whether you're cooking for two or twenty. Skye's recipes fall into four chapters, Stars, Sides, Sweets and Extras, which allow you to intuitively plan a simple and impressive menu, and, because juggling oven space is one of the biggest challenges when cooking for a crowd, each chapter is ingeniously organised into Throw Together, On The Hob and In The Oven so your menu works best for your mood, your kitchen and your time. Alongside deliciously do-able recipes comes Skye's practical, fuss-free guidance for hosting a stress-free gathering, from what to cook in advance to how to lay the table beautifully, allowing you to step out of the kitchen and relax with guests. Also available: Table in Venice hb \$45.00

Flavor Equation - The Science of Great cooking Explained + More than 100 Essential Recipes hb by Nik Sharma RRP \$65.00

Every time you cook, you're trying to hit just 6 notes: richness, brightness, depth, heat, saltiness, and sweetness. These are the flavours that make our food sing. When you cook -- and eat -- you rely on a variety of senses and feelings -- taste, sight, aroma, sound, mouthfeel, and emotion -- to perceive these sensations. In this groundbreaking cookbook from Nik Sharma, author of acclaimed cookbook Season, we learn the simplest ways to play up any and all of these sensations for the most flavourful food. The compounds that cause these unique sensations are found in the simplest ingredients: lemons and limes, salt and pepper, pickles, cream, olive oil, and butter. These are the flavour-boosting building blocks on hand for splendid, simple cooking. This book presents an in-depth exploration of the science of taste, with more than 100 illustrations for visual learners. Here, too, are 125 go-to recipes for favourite dishes with a photo of almost every recipe. This is a hefty, must-own cookbook -- the next Food Lab or Flavor Bible -- perfect for curious cooks of all levels who are learning the basics and want the best-of-their-class recipes to take their cooking to the next level.

Tequilas and Tacos hb by Katherine Cobbs RRP \$32.99

Sample the country's most tantalizing tacos paired with equally inventive tequila-inspired cocktails--from seasoned food writer and libation enthusiast Katherine Cobbs. Tacos have been trending for years, and finally tequila is having its taco moment. While a crunchy, savory beef taco washed down with a frozen margarita is always acceptable, today the inspired options for what can be stuffed in an edible wrapper or blended with agave spirits are infinite. Behind the bar, the burgeoning array of top-shelf tequilas and mezcals available hold their own--and even outshine--liquor mainstays like vodka, gin, and bourbon. The ubiquitous tequila shot with requisite salt and lime chaser can't compete with the complex, nuanced flavors of the finely crafted blanco, reposado, and añejo tequilas and smoky mezcals that deserve sipping and savoring. Featuring authentic classics this book also includes entirely new spins on the taco--such as fried Brussels sprout tacos, spicy cauliflower tacos in Indian paratha shells, or tempura-battered seaweed tacos cradling ahi tuna--paired with uncannily delicious cocktails crafted with the finest agave spirits. Curated from bars and taco stands around the country, this book is a must-have for the taco and tequila aficionado. Also coming: **Eat California hb by Vivian Lui RRP \$49.99**

Tailgreet: How to Crush It at Tailgating hb by John Currence RRP \$49.99

Red Sands Reportage and Recipes Through Central Asia from Hinterland to Heartland hb by Caroline Eden RRP \$50.00

Meatballs The Ultimate Cookbook hb by Ellen Brown RRP \$65.00

No longer a side dish, it's time for meatballs to take center stage with Meatballs: The Ultimate Cookbook. This definitive cookbook offers recipes for meatballs of all flavors, from sweet to savory and everything in between. With expert advice for rolling, cooking, and serving meatballs, you'll be a meatball expert in no time. Featuring gluten-free, vegetarian, and vegan recipes, you'll be lucky to find any leftovers the next time you cook! With gorgeous, four-color photography and easy-to-follow recipes, this is the perfect gift for the meatball lover in your life. Also in this series: Vegetables The Ultimate Cookbook and Noodles and Pasta -- both \$65.00

Whole Chicken 100 Easy but Innovative Ways to Cook from Beak to Tail hb by Carl Clarke RRP \$39.99

Pies Glorious Pies Mouth-Watering Recipes for Delicious Pies hb by Maxine Clark RRP \$39.99

From comforting classics to contemporary takes, discover why pies are the perfect way to create luscious, fresh and seasonal dishes that everyone is sure to enjoy.

Wholegrain Sourdough at Home pb by Elaine Boddy RRP \$39.99

This health-focused guide is the perfect starting point for anyone looking to make sourdough bread from ancient and whole grains. These approachable recipes, with step-by-step pictures and helpful tricks, will be an introductory course to the large number of people looking to bake sourdough from all-natural ingredients, that still yield its quintessential taste and texture.

Bread Therapy hb by Pauline Beaumont RRP \$29.99

Bread Therapy is a love letter to the art of making real bread. Making our own bread provides us with an unhurried, creative activity that is joyful, calming and productive - providing a much-needed antidote to life's stresses and strains. From kneading dough, to taking a delicious-smelling freshly baked loaf out of a hot oven, bread-making can be a mindful experience and a therapeutic craft that can nurture and nourish us. As we seek 'slow skills' to free us from the digital world we are inhabiting more and more, and mindful activity to help us manage our mental wellbeing, so bread-making is experiencing a renaissance.

DIY Sourdough - The Beginners Guide to Crafting Starters Bread Snacks and More pb by John & Jessica Moody RRP \$29.99

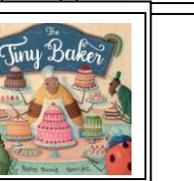
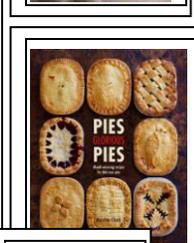
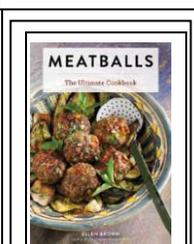
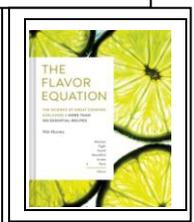
Real life is busy enough without having social media-worthy sourdough on your to-do list. But if your goal is to make simple, nourishing, and delicious whole grain sourdough for your whole family, then DIY Sourdough is your one-stop beginner's guide.

Beyond Bread and Butter hb by Jarrod Deaton RRP \$79.99

Bread Pet A Sourdough Story pb by Kate DePalma \$12.99

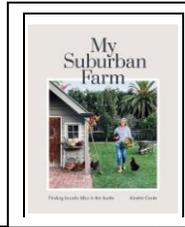
Busy Little Hands Food Play!Activities for Preschoolers hb \$19.99 and Tiny Baker hb \$24.99

Instant One-Pot Asian Pressure Cooker Meals Fast Fresh and Affordable pb by Patricia Tanumihardja RRP \$24.99



My Suburban Farm hb by Ainslee Costa RRP \$35.00

While most Australians live in capital cities, at one time or another we all covet the charm and slower pace of country living. A tree change isn't feasible for most suburbanites, so why not combine the best of both worlds at home? My Suburban Farm is a gorgeous guide to injecting the rustic romance, craft aesthetic and homegrown joy of rural life into your own suburban nook. From the rewards of growing your own veggies to the meditative delights of craft, this book celebrates everything handmade and homegrown, with Ainslee Costa, the creator of the hugely popular My Suburban Farm Instagram account. - Craft tips, in everything from candle-making to silversmithing - Stunning photography - Recipes - preserving and making the most of homegrown produce - Amazing results from a can-do attitude - Advice on how to mix and match for that soothing country aesthetic



Easy Vegan Bible 200 Easiest Ever Plant-Based Recipes hb by Katy Beskow RRP \$45.00

Simple, straightforward and delicious - Easy Vegan Bible is the ultimate guide for plant-based mealtimes, bringing you 200 new recipes from bestselling author Katy Beskow. Easy to prepare, quick to cook and using readily available ingredients, this book is not only the go-to cookbook for new and established vegans, but also for home cooks looking for effortless ways to bring plant-based meals into their kitchen. Clearly labelled as 15-minute, 30-minute, 5-ingredient or one-pot, the recipes cater for every craving. This is feel-good, effortless food by an expert in vegan cooking - and the only plant-based cookbook you'll ever need.

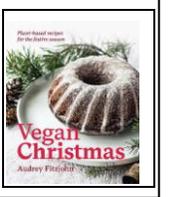


Vegan Holiday Cookbook hb by Katie Culpin RRP \$39.99

Vegan Christmas hb by Audrey Fitzjohn RRP \$29.99

We all know the state of panic - it's your turn to host the whole family for the holidays, so you're already stretched thin. And then you find out that some people are vegans. Luckily for you, this book is a foolproof guide to making plant-based meals for the holidays.

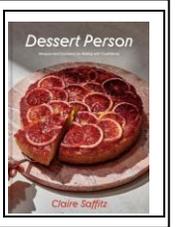
Baking at the 20th Century Cafe - Iconic European Desserts from Linzer Torte to Honey Cake hb by Michelle Polzine \$59.99
Transporting readers straight to the grand cafés of Europe, Baking at the 20th Century Cafe brings renewed attention to the legendary sweet and savory baking recipes of Central and Eastern Europe. Polzine, one of San Francisco's best pastry chefs, pays homage to the foundational desserts of so many cultures, while lightening and modernizing the recipes through her California lens. Her fruit desserts, nut-based desserts, and chocolate treats—many of them gluten-free—are smart, interesting, and foolproof, and deliver big flavor.



Polzine's coveted honey cake recipe is included, too, along with recipes for plum kuchen, walnut hamantaschen, Sacher torte, linzer torte, poppy-filled rugelach, vanilla cheesecake—even pierogi and potato knishes, all full of twists and innovations. Following in the footsteps of esteemed bakers as Nancy Silverton and Dorie Greenspan, Polzine offers a new entry into the essential baking canon.

Dessert Person - Recipes and Guidance for Baking with Confidence hb by Claire Saffitz RRP \$61.99

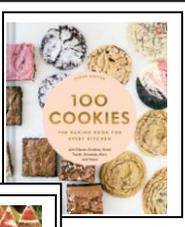
Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, and foundational know-how. With Claire at your side, everyone can be a dessert person.



Chocolate Addicts Baking Book pb by Sabine Venier RRP \$39.99

100 Cookies hb by Sarah Kieffer RRP \$55.00

Here is a cookbook of perfect weeknight baking projects from celebrated blogger Sarah Kieffer - inventor of the viral 'bang the pan' technique - with 100 delicious cookies organised by type into 8 chapters. Cookies range from classics like chocolate chip to fruity bars and brownies. The recipes, headnotes, and tips feature Kieffer's thoughtful innovations on techniques and ingredients. The photography, also by Kieffer and shot in her warm, homey style, shows every cookie, as well as step-by-step techniques where appropriate.



101 Greatest Cookies on the Planet pb by Erin Mylroie RRP \$39.99

Christmas Cookie Cookbook Over 100 Recipes to Celebrate the Season hb RRP \$39.99

Christmas Cookies More Than 60 Recipes for Adorable Festive Bakes hb by Hannah Miles RRP \$24.99

Over 60 delightful recipes for festive cookies, from traditional favourites to creative new ideas, all of which make perfect gifts.

Joy To The World 24 Festive Treats from Around the World hb by Silke Martin RRP \$14.99

Cooking with Truffles pb by Susi Gott Seguret RRP \$32.99 (Listed previously)

Behind the Bar 50 Cocktail Recipes from the Worlds Most Iconic Hotels hb by Alia Akkam RRP \$24.99

Very Merry Cocktails 50+ Festive Drinks for the Holiday Season hb by Jessica Strand RRP \$39.99

London Cocktails hb by Felipe Schrieberg RRP \$32.99

Las Vegas Cocktails hb by Sivan Gavish RRP \$32.99

Japanese Sake Bible pb by Brian Ashcraft RRP \$29.99

This is the ultimate book about Japan's national drink - from its history and culture to its ingredients and production methods, how to choose the best saké, and recommended food pairings. Author Brian Ashcraft traveled the length and breadth of Japan to conduct dozens of interviews with master brewers and saké experts. His fascinating stories about how saké is made are accompanied by over 300 full-colour photographs, maps and drawings. Unlike other books on saké, this one includes reviews, tasting notes and scores for over 100 leading saké brands, written by respected Japanese saké expert Takashi Eguchi. Information on the brewers is provided and the sakés are grouped by flavour profile. This book will help you to be knowledgeable about selecting, serving and enjoying Japan's favourite drink.

Punch - Drinks to Make Friends With hb by Shaun Byrne and Nick Teser RRP \$24.99

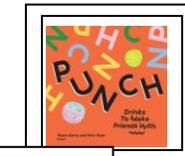
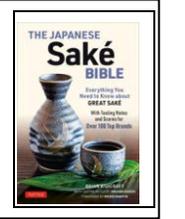
Art of Drinking Sober hb by Miriam Nice RRP \$24.99

Big Macs & Burgundy: Wine Pairings for the Real World pb by Vanessa Price and Adam Laukhuf RRP \$39.99

Sancerre and Cheetos go together like milk and cookies. The science behind this unholy alliance is as elemental as acid, fat, salt, and minerals. Wine writer Vanessa Price explains how to create your own pairings while proving you don't need fancy foods to unlock the joys of wine. Building upon the outside success of her weekly column in New York Magazine, Price offers delightfully bold wine and food pairings alongside stories bubbling with personality. Price gets to the bottom of why each dynamic duo is a match made in heaven, serving up memorable takeaways that will help you navigate a wine list or your local bottle shop. Charming and illustrated, Big Macs & Burgundy will open your mind to the entirely fun and entirely accessible wine pairings out there waiting to be discovered.

Book Club Journal - All the Books You've Read Loved and Discussed pb RRP \$29.99

My Last Supper by Jay Rayner RRP \$22.99



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