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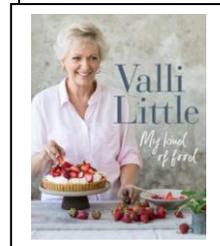
IT'S ALL ABOUT THE FOOD – MONDAY MORNING COOKING CLUB pb RRP \$49.99

The Monday Morning Cooking Club started as six food-obsessed and unstoppable Jewish Sydney women who loved food, wanted to raise money for charity and wanted to create beautiful cookbooks. These books would collect the very best recipes from their community as well as honour and share stories of immigration, survival, joy, family and connection. Two bestselling books later, and now a group of five women, the Monday Morning Cooking Club returns with a stunning third book which is the result of a two year search for recipes from the global Jewish diaspora - those much-loved dishes that have nurtured a community and have been feeding family and friends for years. It's Always About the Food is a delicious and rich, story-filled snapshot of cooking which gathers together the very best cooking and favourite recipes from the global Jewish community, reflecting the Jewish people's love for food and cooking, and the importance of the family table. This book is all about the food, flavours and the most delicious family recipes - not from a restaurant or a test kitchen, but from the heart of the home. Ultimately, in this big, fast world, food is the connective thread that joins us together, and all over the world, the ritual of cooking grounds us, connects and nurtures us.



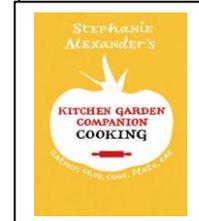
MY KIND OF FOOD pb by Valli Little RRP \$39.99

100 all-new recipes from one of Australia's most trusted and inspirational cooks Valli Little is one of Australia's food superstars. The author of 10 bestselling cookbooks, and for many years the food director of the popular and influential delicious. magazine, Valli's recipes have inspired a generation of home cooks to be more adventurous in the kitchen. For her legions of fans, Valli's recipes are synonymous with irresistible twists on unique ingredients, trends and clever reinterpretations of traditional favourites. 'I love cooking for my family and friends - a table piled high with delicious food surrounded by people I love is my idea of heaven.' - Valli Little. Now in My Kind Of Food, her most personal cookbook yet, Valli shares 100 recipes that she has cooked time and again to share with the people she loves - recipes that are perfect for simple midweek meals and lazy Sunday suppers; slow-cooked sensations that will have you begging for seconds; dishes that burst with colour and flavour, making the most of incredible seasonal produce; as well as a wicked selection of Valli's signature cakes and favourite chocolate-inspired desserts.



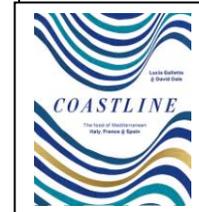
KITCHEN GARDEN COMPANION – COOKING pb by Stephanie Alexander RRP \$49.99

If you have ever dreamed of making delicious food from your very own garden, this new book is for you. Follow in the footsteps of one of Australia's best-loved cooks and food writers as she reveals the secrets of delicious dishes created from the produce you've gathered yourself. Try some of the 250 recipes that will transform your fresh produce into delicious meals. Use the vegetables, fruit and herbs you've grown in new and exciting ways with this inspiring and tasty selection of recipes. In this new paperback edition, Stephanie has added more than 20 new delicious and reliable recipes. As the second volume companion to the Kitchen Garden Companion Growing paperback edition, this cookbook is a comprehensive guide for making the most of the produce you've grown yourself to create delicious meals for family and friends.



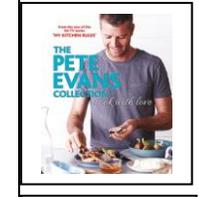
COASTLINE The Food of Mediterranean Spain France and Italy hb by Lucio Galletto & David Dale RRP \$59.99

In stories and recipes, and beautiful location photography, Coastline explores the legacy of the ancient Greeks, the Romans, the Arabs and the Vikings, who left the gift of a 'cuisine of the sun' flavoured with generosity and conviviality. Lucio Galletto grew up between the tables of his parents' restaurant on the Italian Riviera, but migrated to Australia to be with the woman he loves. He now runs the acclaimed Sydney restaurant Lucio's. His earlier books with David Dale include The Art of Pasta, Lucio's Ligurian Kitchen and Soffritto - A Delicious Ligurian Memoir. David Dale has been described as 'Australia's top chef-wrangler'. He's interested in the story behind everything he eats. David Dale has also written a cookbook with Somer Sivrioglu Anatolia - Adventures in Turkish cooking.



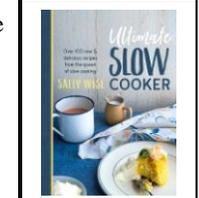
COOK WITH LOVE THE PETE EVANS COLLECTION pb by Pete Evans RRP \$39.99

Cook with Love brings together 150 of Pete Evans's favourite recipes from a lifelong love affair with food. This beautifully designed volume features chapters devoted to breakfast, lazy lunches, family feasts, the barbecue, seafood and more. Like all Pete's dishes, the recipes are simple, unfussy and utterly delicious with plenty of tips for novice and experienced cooks alike. Pete Evans is a household name in Australia. He is best-selling author of many cookbooks, including Fish, My Table, My Grill, My Party, My Kitchen and Pizza.



ULTIMATE SLOW COOKER Over 100 New Delicious Recipes from the Queen of Slow Cooking pb by Sally Wise \$29.99

Sally Wise, the bestselling author of Slow Cooker, Slow Cooker 2 and Complete Slow Cooker, shows how many exciting flavours can be coaxed from the depths of your slow cooker! Slow cookers are the perfect cooking method for both the time-poor and families big and small, helping you make delicious, healthy, low-cost meals with minimal effort. These 100 new recipes from the queen of Australian slow cooking include flavour-packed recipes for soups, mains - beef, lamb, chicken, pork, goat, seafood, vegetarian and delectable desserts. Many recipes also include optional accompaniments to create while the slow cooker works its magic, so you can either keep a dish simple or style it up. Sally shows you how to save time and money with slow cooking - without sacrificing flavour or creativity.



I QUIT SUGAR CHOCOLATE COOKBOOK pb by Sarah Wilson RRP \$24.99

Sarah Wilson and her IQS team taught the world to quit sugar in eight weeks and then went on to teach everyone how to cook delicious essentials, simply. Sarah incorporates her mindful, sustainable and economical practices to ditch the guilt and show how to quit sugar without also quitting chocolate. Here, she's compiled fructose-free recipes for the family, individuals and our little people. Written with all the care and knowledge you have come to expect from Sarah and her I Quit Sugar team, this is the book that makes sweet meals and treats in a sugar-free world easier, more creative and tastier than ever.



AWW WORLD TABLE pb by The Australian Womens Weekly RRP \$35.00

AWW RETRO pb by The Australian Womens Weekly RRP \$45.00

AWW CAKE AND CO hb by The Australian Womens Weekly RRP \$49.99

JULIE GOODWIN'S ESSENTIAL COOKBOOK pb by Julie Goodwin RRP \$39.99

All you need to make delicious food to feed your hungry loved ones is contained here in one place. Collected here for the first time you can find Julie's essential go-to recipes: from making a great omelette, to roasting the perfect chicken, preparing simple and satisfying soups and salads and baking classic cakes, muffins and desserts that will become family favourites. Whatever ingredients you have in the house, no matter the season or occasion, you can put together a tasty feast that will please everyone, every time.



MASTERCHEF STREET FOOD OF THE WORLD hb by Genevieve Taylor RRP \$45.00 \$39.99 

MasterChef Street Food of the World is a no-holds-barred celebration of a food trend that continues to grow exponentially, delighting and enticing foodies. This exciting new book takes inspiration from the hugely successful pop up restaurants that continue to delight in their sheer theatre, as well as the street food vans and street food festivals that proliferate worldwide. From affordable snacks to the more up-market, this collection will focus on the celebration of fresh and local ingredients and different cultures and cuisines. Often quick and easy to make, these recipes will delight the home chef who wants to create sensational street snacks in their own kitchens. Written by the brilliant Genevieve Taylor, the book also features recipe contributions from MasterChef winners from around the world, such as Ping Coombes, Brent Owens and Claudia Sandoval. Chapters celebrate the best of each nation and continent with striking photography.

HIPPIE LANE THE COOKBOOK hb by Taline Gabrielian RRP \$39.99 

Founder of Hippie Lane and passionate about food and family, Taline uses plant-based ingredients to produce mouth-watering recipes packed with a powerhouse of goodness. Influenced by her cultural roots and with a creative gift for healthy recipe development, Taline Gabrielian is passionate about food, health and family. She uses whole, unprocessed ingredients to produce plant-based, vegan recipes that are packed with a powerhouse of goodness. Her first book includes exciting and innovative lunches, nourishing snacks, power salads with gorgeous creamy dressings, beautiful bliss bowls, weekend meal inspiration, dinners for week nights and date nights and the most amazing sweet treats. Taline's food is delicious, easy to make and inventive; taking nutritious eating to a whole new level.

ROSS DOBSON'S MARKET VEGETARIAN hb by Ross Dobson RRP \$45.00 

An exciting and mouth-watering vegetarian recipe collection for anyone who is interested in cooking and eating good, healthy and natural food. These delicious, no-fuss recipes from top Sydney cook Ross Dobson prove that vegetarian food doesn't have to be labour-intensive or dull. Cooking with fresh, organic produce is healthy and simple. The book includes ideas for creating tasty Sharing Platters, Midweek Meals has great ideas for healthy food in a hurry, Saturday Night Suppers features recipes for when you have more time to spend in the kitchen. Finally, scrumptious Sweet Things to try including Nectarine and Pistachio Summer Crumble.

JUNK FOOD JAPAN ADDICTIVE FOOD FROM KUROBITA hb by Scott Hallsworth RRP \$52.99

In Junk Food Japan ex-Nobu Head Chef Scott Hallsworth showcases the incredible food that is making his Kurobita restaurants some of the most talked-about places to eat in London. Junk Food Japan showcases Kurobita's 'insanely delicious delicacies' (Jay Rayner, Observer). Signature dishes featured in this exciting new cookbook include Barbecued Pork Belly in Steamed Buns, Tea Smoked Lamb and Kombu Roasted Chilean Sea Bass. Chapters with titles such as Snack, Junk Food Japan, Significant Others, Something Crunchy and On the Side give an idea of the gastronomic fun that is to be found within. Featuring approximately 100 recipes brilliantly showcasing Scott's wild and inventive style, Junk Food Japan presents Japanese classics with twists and turns alongside a selection of new, stunning Scott-conceived dishes, including Tuna Sashimi Pizza and Wagyu Beef Sliders. Superb photography features throughout.

RECIPES FROM MY MOTHER hb by Rachel Allen RRP \$44.99

Full of warmth and nostalgia, Rachel shares culinary inspiration passed down through the generations. Rachel's food is heart-warming. She uses gorgeous ingredients that are used in abundance to create comforting, vibrant meals. Her love of food started when she was very young, sitting in the kitchen with her mother, helping and tasting. Her mother taught her their Scandi family recipes, as well as those she picked up from living in Ireland. Rachel became more and more passionate about food as she grew up. Here she celebrates the food memories of her childhood, alongside those of friends and other members of her family. Packed with much-loved recipes and stunning photography, this is the book to fall back in love with cooking.

ON THE MENU THE WORLD'S FAVOURITE PIECE OF PAPER hb by Nicholas Lander RRP \$75.00

Featuring interviews with world-renowned chefs Heston Blumenthal (The Fat Duck), Massimo Bottura (Osteria Francescana), Rene Redzepi (Noma), Michel Roux Jr (Le Gavroche), April Bloomfield (The Spotted Pig), Daniel Boulud (Bar Boulud), Ruth Rogers (The River Cafu) and many more. In this book they reveal how they decide what food to serve and what inspires them to write their menus. The author rejoices in the history, design and evolution of the world's favourite piece of paper- the menu with over 100 stunning, full-colour reproductions of menus. From the classic to the innovative- a Christmas menu served during the siege of Paris in 1870, which featured rats and zoo animals and more. Lander also examines the principles of menu design and layout; the evolution of wine and cocktail lists; the menu as a record of the past; and he even takes us behind the scenes at Mario Batali's Babbo, to sit in as the staff are briefed on the evening's menu. These are truly pages to drool over.

MARY BERRY COOKS THE PERFECT pb WITH TOTE BAG by Mary Berry RRP \$45.00

Mary Berry Cooks The Perfect comes with an exclusive tote bag, making it the perfect gift for every Mary fan. Mary Berry Cooks the Perfect is the only cookbook you need to guarantee perfection every time.

ANNIE'S FARMHOUSE KITCHEN Seasonal Menus With a French Heart hb by Annie Smithers RRP \$40.00 

Annie's Farmhouse Kitchen is a window on the bucolic world of acclaimed Victorian chef Annie Smithers. A handsome, gifty package, it includes a best-of selection of three and four-course menus collected by Annie over the three years of her restaurant, du Fermier, in Trentham. While part of du Fermier's appeal is undeniably its charming central Victorian location, this farmhouse-style eatery is the sort of place intrepid food lovers might equally stumble across in rural France or Dorset or California.

HOME COOK Over 300 Delicious Fuss-Free Recipes hb by Thomasina Miers RRP \$49.99

Thomasina Miers, founder of Wahaca and Guardian weekend cook has collected her most-loved recipes; recipes that she has fed her friends and family at her always busy kitchen table, recipes made up of family classics or food inspired by her travels and her favourite food-writers and chefs. There are irresistible recipes ranging from marmalade & poppy-seed muffins to a show-stopping seafood paella, a mouth-watering Mexican crab mayo to picadillo, the crispiest ever chicken thighs to her upside-down rhubarb cake. Every recipe includes a follow-up meal idea so that ingredients or sauces can be repurposed and your week and your food shop get that little bit easier. Bursting with imaginative ideas, big flavours and personality Home Cook includes 300 recipes and beautiful photography throughout.

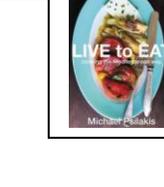
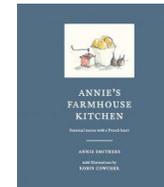
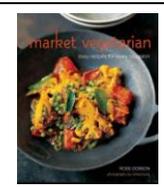
JAMES MARTIN'S FRENCH ADVENTURE 80 Classic French Recipes hb by James Martin RRP \$39.99

LIVE TO EAT Cooking the Mediterranean Way hb by Michael Psilakis RRP \$39.99

Doctors have extolled the virtues of the Mediterranean diet for decades, but no chef has given home cooks the recipes they'll want to make again and again--until now. In Live to Eat, Michael Psilakis modernizes the food of his heritage to prove that clean, healthy meals can also be comforting and easy to prepare. Cooking the Mediterranean way means deliciousness, not deprivation: a nearly endless array of satisfying weeknight meals for your family can start with just seven Mediterranean staples, from Greek yogurt to simple tomato sauce.

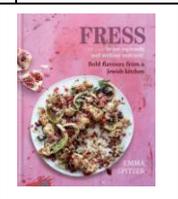
ALEPPO COOKBOOK Celebrating the Legendary Cuisine of Syria hb by Marlene Matar RRP \$49.99

BURMA SUPERSTAR hb by Desmond Tan and Kate Leahy RRP \$52.99



FRESS Bold Flavours from a Home Kitchen hb bh Emma Spitzer RRP \$39.99

Fress (Yiddish): 'to eat copiously and without restraint' Emma Spitzer's style of cooking is unfussy and uncomplicated, extracting the maximum flavour from the humblest of ingredients without spending hours in the kitchen. Her melting pot of inspiration embraces Poland and Russia, Jewish recipes learned from her mother, travels in Israel, Egypt, Jordan and North Africa, as well as Algerian recipes shared by her mother-in-law. From Slow-cooked Moroccan Chutney to Duck with Black Za'atar & Puy Lentils, Baharat Spiced Chicken to Apricot & Orange Blossom Frangipane, these recipes are packed with punchy flavours and delicious spices. Family recipes are included too, from Grandpa 'Bugga's' Turkey Schnitzel and Auntie Rochele's Cabbage Salad to Mummy's Golden Chicken Soup. Big on flavour and spice, this is happy, sociable food to feed the soul



MOUNTAIN BERRIES AND DESERT SPICE Sweet Inspiration from the Hunza Valley to the Arabian Sea hb by Sumayya Usmani and Joanna Yee RRP \$39.99

DUMPLING GALAXY COOKBOOK hb by Helen You and Max Falkowitz RRP \$32.99

GREEN KITCHEN AT HOME Quick and Healthy Food for Every Day hb by David Frenkiel & Luise Vindahl RRP \$39.99 
In this new book bestselling authors David Frenkiel and Luise Vindahl are back, this time with simple yet delicious recipes that can be cooked during a busy week, and will allow you to sneak more vegetables into your diet. This book features wholesome food that everyone, including meat-eaters, will love. And for the first time, they feature shortcuts – how a recipe can be made even easier by using store-bought pesto or tinned beans if you're time-poor, or how various vegetables or other ingredients can be substituted. As well as this, a clever section on batch recipes that can double as a building block for more meals throughout the week will make your life so much easier. This book sets a new standard in modern and inspiring vegetarian, vegan and gluten-free recipes. Relax. Take a deep a new recipe to try each week of the year. Also available: Green Kitchen, Green Kitchen Travels and Green Kitchen Smoothies.



HEALTHY CONVERT Allergy-Friendly Sweet Treats hb by Nicole Maree RRP \$29.99 

The Healthy Convert allows those with food intolerances to enjoy the delicious treats that they often miss out on. By healthily converting 60 delicious recipes using allergy-friendly alternatives Nicole introduces ways to enjoy food while taking account of intolerances. The Healthy Convert also offers guidance on how to use substitutes for refined sugar, bad fats, wheat flours, dairy, eggs, nuts, and gluten.



NOURISH AND GLOW The 10-Day Plan pb by Amelia Freer RRP \$34.99 

THIS IS GLUTEN-FREE! Delicious Gluten-Free Recipes to Bake It Better hb by Victoria Hall RRP \$45.00

HAPPY AND WHOLE pb by Magdalena Roze RRP \$39.99

IBS ELIMINATION DIET AND COOKBOOK pb by Patsy Catsos RRP \$34.99

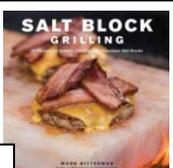
LITTLE PIP EATS Colours of the Rainbow Recipes to Help Yr Child Live Adventurously pb by Annie Harper RRP \$24.99

Baby Pip is growing up and needs help to try new foods. The world of food can be a colourful and curious one for little children, and helping them to develop a love of good food can be one of life's most rewarding adventures. 'Eating the rainbow' in the form of fresh brightly coloured food not only ensures their nutritional needs are being met, it makes introducing new textures and flavours a lot of fun. In this follow-up to Baby Pip Eats, nutritionist, recipe developer and food stylist Amie Harper offers a charming collection of recipes for breakfasts, snacks and dinners you and your little one will adore.



SALT BLOCK GRILLING hb by Mark Bitterman RRP \$39.99

Salt expert and author of Salt Block Cooking, Mark Bitterman, delivers 65 all new recipes for grilling on a Himalayan salt block. Bitterman is the foremost salt block expert and one of the largest importers and retail distributors of salt blocks. Himalayan salt blocks are available at speciality retail stores around the world and the market is growing. Everyone who loves the excitement and pleasure of discovering new cooking techniques will enjoy this guide to grilling and entertaining with salt blocks. The introduction is your salt block owner's manual, with everything you need to know to purchase, use, and maintain salt blocks with confidence. The six chapters that follow are divided into 65 recipes organized by key ingredients: Meat, Seafood, Poultry, Vegetables and Fruit, Dairy, and Doughs. Also available: Bittermans Craft Salt Cooking The Single Ingredient That Transforms All Your Favorite Foods and Recipes hb \$34.99 and Salt Block Cooking hb \$45.00 – order now whilst stocks last!



25 ESSENTIAL TECHNIQUES FOR PLANKING hb RRP \$39.99

AWW PRESSURE COOKING – now in paperback – by the Australian Womens Weekly RRP \$29.99

SLOW COOKED Satisfying Food for the Oven or Slow Cooker pb by Alison Gofton RRP \$45.00

KEBABS 75 RECIPES FOR GRILLING hb by Derrick Riches and Sabrina Baksh RRP \$27.99

PRIME THE BEEF COOKBOOK hb by Richard Turner RRP \$39.99

HOT CHICKEN COOKBOOK The Fiery History and Red-Hot Recipes of Nashvilles Beloved Bird pb RRP \$27.99

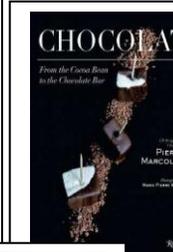
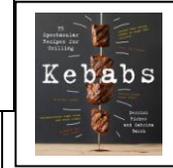
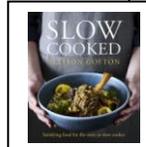
ROOTS The Complete Guide to the Underground Superfood pb by Stephanie Pedersen RRP \$22.99

POTATO COOKBOOK Recipes Featuring the World's Greatest Vegetable hb by Dale Whybrow RRP \$29.99

MELTS Over 50 Delicious Toasted and Grilled Sandwich Recipes hb by Fern Green RRP \$29.99

CHOCOLAT From the Cocoa Bean to the Chocolate Bar hb by Pierre Marcolini RRP \$75.00

From the world's finest chocolatier, who originated the "bean-to-bar" concept, comes this collection of 170 recipes. Belgium's foremost practitioner of the art of fine chocolate making shares his passion and his knowledge in this extravagantly beautiful volume. This book is a delicious immersion into the world of fine chocolate and a tribute to its majesty. He reveals the trade secrets of the art of fine chocolate making: learn how to roast, grind, and temper the chocolate at home just like the professionals and master all aspects of chocolate making. Beautifully presented and gorgeously photographed in this handsome volume that no chocolate lover should be without.



FOOD52 ICE CREAM AND FRIENDS hb by Editors of Food52 RRP \$39.99

A fun collection of 60 recipes, riffs, toppings, and serving ideas for ice creams of all styles. Ice cream is more fun with friends, but also with cones, sprinkles, candied nuts, hot honey--you get where we're going.

LOLA'S CAKE JOURNEY AROUND THE WORLD 80 of the Most Admired and Delicious International Baking Recipes hb by Lola's Bakers RRP \$49.99

Discover 70 popular cakes from across the globe, brought to you by London's famous bakery. From American and Middle Eastern delicacies to European delights - bake your way across the continents with this exciting range of recipes.



GUILT-FREE NICE CREAM Over 60 Amazing Dairy-Free Ice Creams hb by Margie Broadhead RRP \$24.99

NOURISHING FATS pb by Sally Fallon Morell RRP \$39.99

MOCKTAILS PUNCHES AND SHRUBS hb by Dorling Kindersley RRP \$24.99

FARMAGEDDON IN PICTURES The True Cost of Cheap Meat – in bite-sized pieces –pb by Philip Lymbery RRP \$19.99

