

The Cookery Book e-Newsletter Order Form for **NEW TITLES coming in August 2017**

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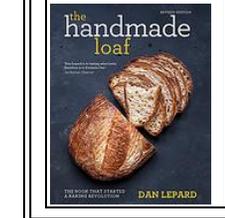
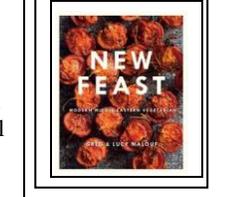
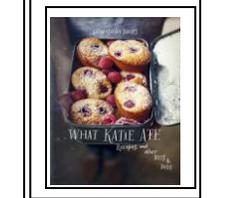
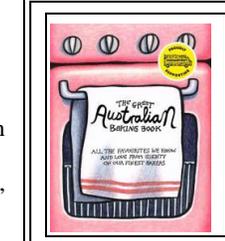
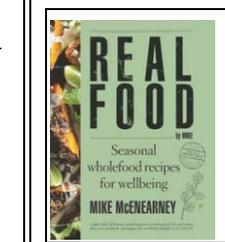
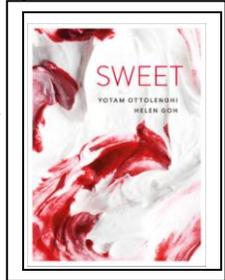
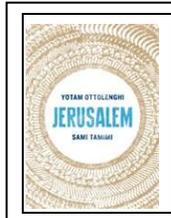
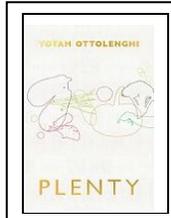
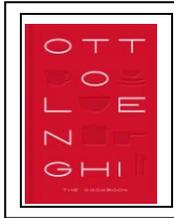
Australia's only exclusive Wholesaler, Online and Retailer of Cookery Books **CELEBRATING 32 YEARS!**

SWEET hb by Yotam Ottolenghi and Helen Goh RRP \$55.00

Coming late August/early September 2017 – BE THE FIRST WITH YOTAM'S SIXTH BOOK –
ORDER YOUR COPIES NOW!

Yotam Ottolenghi (our bestselling author) is renowned for his inventive, flavourful dishes that draw inspiration from numerous culinary traditions. In Sweets, his sixth cookbook, he turns his attention to over 120 of the most indulgent of recipes, from biscuits, cakes and cupcake and cheesecakes to tarts, fruit puddings and confectionery. Combining luxurious ingredients with exotic spices, fruits, herbs and flavourings, Ottolenghi introduces the world to such treats as Persian love cakes, Fig and pistachio frangipani tartlets and Chocolate and rose geranium macarons - all extraordinary, all masterful. Ottolenghi is an award-winning chef, being awarded with the James Beard Award 'Cooking from a Professional Point of View' for Nopi in 2016, and 'International Cookbook' for Jerusalem in 2013.

Come in store for an early peek!



NEW PIZZA A Whole New Era for the Worlds Favourite Food pb by Stefano Manfredi RRP \$39.99

Pizza gets a makeover - the best whole-wheat flour, fresh ingredients and a brand new repertoire of taste and flavour. Stefano Manfredi's New Pizza takes the world's favourite fast food back to its origins - as a deliciously healthy and simple meal for everyone to enjoy. Pizza comes in many styles - thin, thick, crisp, chewy, round, square, a metre or more in length, filled, fried or sweet - and the quality of the pizza is defined by the quality of the flour, dough and toppings. Sydney's award-winning pizza maestro will show you how to use whole-wheat flour, fresh toppings and tried-and-tested methods to create the healthiest, tastiest pizza this side of Naples.

REAL FOOD Seasonal Wholefood Recipes for Wellbeing pb by Mike McEaney RRP \$45.00

Real Food by Mike reminds us of the age-old truth that we are what we eat. Inspired by the concept of a physic garden, acclaimed chef Mike McEaney reminds us that everything we put in our bodies has a profound effect on our wellbeing and long-term health, but this doesn't mean it can't also be delicious, diverse and indulgent! Following on from his successful first book, Kitchen by Mike, Mike harnesses the best produce available to bring you fresh, wholesome and incredibly delicious recipes that you'll want to cook and eat over and over again. Divided into seasons and beautifully photographed and illustrated, Real Food by Mike reminds us of the sometimes lost art of joyful eating. Also available: Kitchen By Mike hb RRP \$49.99

GREAT AUSTRALIAN BAKING BOOK All the Favourites We Know and Love from Eighty of our Finest Baker hb by Helen Greenwood RRP \$34.99

Food writer and journalist Helen Greenwood has teamed up with Tim Harper and Ruth Hobday of PQ Blackwell to pay tribute to the favourite baked treats of many an Australian childhood as well as the innovative use of native ingredients and cosmopolitan influences in this must-have kitchen companion. Along with some recipe favourites from The Great Australian Cookbook, the trio have sourced more than 90 brand-new recipes from cooks, chefs, patissiers and bakers from around Australia. Tried and true Aussie classics (Anzac biscuits, trifle and sausage rolls included) are joined by recipes that showcase innovation and our unique heritage. Also included the not-so-naughty gluten- and sugar-free treats the result is the quintessential collection of Australian baking from our finest bakers. Along with dough and pastry basics, biscuits and slices, cakes and loaves, muffins, cupcakes, scones and pastries, this book contains an inspired collection of pies and tarts, savoury snacks and desserts. OzHarvest will receive royalties from the sale of the book to support its work.

WHAT KATIE ATE – now in paperback – by Katie Quinn RRP \$39.99

This delectable cookbook from talented food photographer and keen home cook Katie Quinn Davies features simple, seasonal recipes, including much-loved classics from her blog and plenty of specially created dishes. Featuring Katie's gorgeous photography throughout, this book is a feast for the eyes as well as the palate.

NEW FEAST New Modern Middle Eastern Vegetarian – now in paperback – by Greg and Lucy Malouf RRP \$40.00

The Middle East – from North Africa and Moorish Spain, through Turkey, Lebanon, Syria and Jordan to Iran and the Arabian Peninsula – has long had a vibrant tradition of home-style vegetarian cuisine. Based on the freshest ingredients and cooked from the heart, Greg and Lucy Malouf's recipes are designed for sharing and enjoying in company. Their approach to vegetarian food comes from their love of traditional Middle Eastern flavour combinations and the importance of colour and texture. The recipes are new interpretations of Middle Eastern Food, inspired by the spirit of generosity and sharing that characterises the region. With sections dedicated to butters and preserves, cooked vegetable dishes, dips and spreads, pickles and relishes, pastries, pastas, salads, grains and legumes – this is a beautiful cookbook for anyone wanting to take vegetarian cuisine to new, flavoursome heights. Full of stunning photography of food and scenery, New Feast offers a rich and diverse compendium of recipes in a new flexi format.

HANDMADE LOAF The Book That Started a Baking Revolution pb by Dan Lepard RRP \$29.99 (Late August)

The authoritative guide to baking that every baker needs in their kitchen, now revised and updated. With more than 75 recipes, from dark crisp rye breads and ricotta breadsticks through to effortless multigrain sourdough, The Handmade Loaf guides you through the stress-free techniques you need to make and bake great breads at home. Made and photographed in kitchens and bakeries across Europe, from Russia through to the Scottish Highlands, Dan Lepard's ground-breaking methods show you how to get the most flavour and the best texture from sourdough and simple yeast breads with minimal kneading and gentle handling of the dough. Let this classic cookbook guide you to making superb bread at home.

SO GOOD – The Magazine of Haute Patisserie #18 AVAILABLE NOW RRP \$45.99
LUCKY PEACH MAGAZINE No. 23 The Suburbs Issue by David Chang et al RRP \$22.99

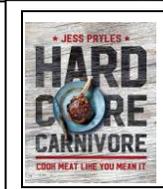
PITMASTER Recipes Techniques and Barbecue Wisdom pb by Andy Husbands and Chris Hart RRP \$29.99 

Pitmaster is the definitive guide to becoming a barbecue aficionado and top-shelf cook from renowned chefs Andy Husbands and Chris Hart. For a true pitmaster, barbecue is a way of life. There is no single path to becoming a pitmaster. Barbecue lovers are equally inspired by restaurants with a commitment to regional traditions, competition barbecue champions, families with a multi-generational tradition of roasting whole hogs, and even amateur backyard fanatics. The cornerstone of all successful barbecue recipes is proper smoker operation, and instructional photos and tutorials for using all classic smoker types are featured. Each chapter features a guest pitmaster expert. Chapters on backyard cooking and tailgating offer the basics of becoming a successful barbecue cook. Spotlights on specific regional barbecue styles, such as Texas, Kansas City, and the Carolinas, set the stage for more advanced barbecue techniques and recipes. Regional side dishes, tasty cocktails for a crowd, and simple desserts round out each chapter's offerings.



Hardcore Carnivore Cook Meat Like You Mean It hb by Jess Pryles RRP \$39.99 

This book takes you from the beautiful simplicity of a classic beef burger to burgers made of everything from chicken to quinoa, along with blendies, delicious sweets with a French twist. With separate instructions on buns, sauces and accompaniments, these 58 recipes will give even the biggest burger-lover new ideas for surprising twists. A protein-packed cookbook for meat lovers everywhere. Jess Pryles's recipes are meaty winners. Including an intro section on the tricks of the trade and a collection of foundations and finishes at the end. Australian by birth, Texan by choice, Jess Pryles is a professional Hardcore Carnivore and co-founder of the Australasian Barbecue Alliance. She's a cook, author and food personality, with a particular penchant for steak and bourbon.



WORLD IS YOUR BURGER A Cultural History hb by David Michaels RRP \$49.99

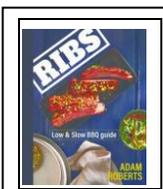
Celebrate the classic hamburger with this unprecedented collection of essays, photographs, and ephemera - a colourful look at the burger's origins and impact, assembled by a true burgerphile whose passion has taken him around the globe. Perfect for home cooks and pop-culture addicts alike, the book is chock-full of original research, exclusive interviews with culinary icons, never-before-seen archival photographs from brands such as McDonald's and White Castle, and twenty-five delicious recipes.



101 BURGERS AND SLIDERS Classic and Gourmet Recipes for the Most Popular Fast Food hb RRP \$24.99

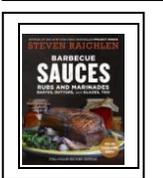
RIBS Low and Slow BBQ Guide hb by Adam Roberts RRP \$45.00 

Don't know your Baby Back Ribs from your St Louis-Style Sparerib? Pork? Beef? Lamb? Chicken? Which beast is best? There are few things in life more delicious and satisfying than barbecue. And at the centrepiece of barbecue culture are glistening, smoky, slow-cooked racks of ribs. Ribs are traditional in the American South - in Texas in particular - where ribs and barbecuing are akin to religion. What exactly makes a perfect rib? Is it tenderness? Sauce-to-meat ratio? Smokiness? Good charring? BBQ aficionado Adam Roberts weighs in on the debate with this ultimate cookbook on all things that make ribs great. As co-founder of the Australasian Barbecue Alliance, Roberts is a self-confessed food fanatic and expert on all things ribs. Ribs aims to promote the low & slow barbecue method.



BARBECUE SAUCES RUBS AND MARINADES 2nd Edition pb by Steven Raichlen RRP \$39.99

So what's new about the new edition of Sauces? Plenty, starting with the new full-colour design styled on the recent NYTimes bestseller, Project Smoke. The new introduction covers all the advances in barbecuing and grilling flavour trends, such as cider sprays, dry brining, and pastrami everything. There's a focus on ingredients that weren't available (or at least widely used) in 2000, when the first edition was published. Cutting edge new techniques are highlighted, such as spray sauces, board sauces, and after marinades. Also 25 new recipes (out of a total of 200 recipes) that show how to use the sauces and rubs. Also now features full colour photographs throughout.



BIG MARN'S' BBQ COOKBOOK hb by Darryl Brohman RRP \$35.00 

TEXAN BBQ A Smokin Good Cookbook – now in paperback – by Robert Louis Murphy (MKR) RRP \$35.00 

HOTPLATE Asian Inspired Barbecue by Spirit House – FINALLY BACK IN PRINT – RRP \$29.99 

Barbecue recipes from the chefs at Spirit House, Australia's premier restaurant and cooking school. Tips to roast, smoke and sear your way to BBQ perfection. Includes fantastic salads, exotic dressings and relishes, dipping sauces and serving suggestions. Each dish is easy to understand and includes full colour photograph. Hot Plate is a barbecue book with spice! This is the best!



SLOW FOOD COOKING ALL YEAR ROUND – back in stock in pb by Jessica Cole RRP \$29.99 

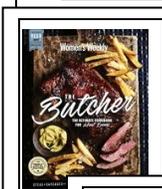
TECHNIQUES FOR WOOD-FIRED OVENS hb by A Cort Sinnes RRP \$19.99

A handy and clever book that unlocks the secrets of a popular but tricky-to-use appliance, pairing 25 techniques with 25 recipes that illustrate them.



AWW THE BUTCHER hb by AWW RRP \$45.00 

This is a cookbook for meatlovers, with must-have recipes for beef, poultry, pork and lamb. The recipes in this book use many different cuts of meat, both primary and secondary to suit everyone. You will even learn to make your own sausages! With step-by-step photos, showing you just how to achieve perfection in the art of cooking meat.



AWW SUGAR-FREE FOR EVERYONE pb by AWW RRP \$34.99 

AWW BEST OF JUST FOUR INGREDIENTS pb by AWW RRP \$19.99 

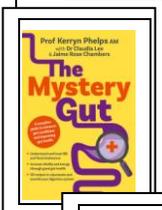
AWW EVERYDAY GLUTEN-FREE pb by AWW RRP \$34.99 

Gluten-free recipes are in high demand as those being diagnosed with coeliac disease or an intolerance to gluten seem to be on the increase. These delicious new recipes have been developed with those people in mind, but are just as delicious for the rest of the family. It is important to have your gluten-intolerance level.



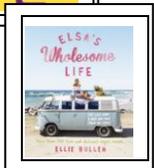
MYSTERY GUT pb by Dr Kerryn Phelps RRP \$34.99 

As practitioners, Professor Kerryn Phelps and Dr Lee know the problems caused by poor gut health and how an uneasy gut can make life miserable. Symptoms such as weight gain, diarrhoea and cramping are common, but few people receive a definitive disease label. Most of us are entirely unaware that by taking care of our gut we can improve our overall health. In this meticulously researched and highly practical book, the doctors explain how we are on the threshold of a major revolution in the way we think about the gut and its relevance to our health. They explain common medical problems - from IBS to various food intolerances - and show you what's going on and what to do about it. Featuring a comprehensive guide on the mysteries of microbiota, a plethora practices and treatments to restore your energy, and 30 recipes to revitalise and heal your gut - produced with nutritionist and clinical dietitian Jaime Chambers - this is an essential guide to fixing your gut and improving your wellbeing.



ELSA'S WHOLESOME LIFE pb by Ellie Bullen RRP \$34.99 

Ellie Bullen's blog Elsa's Wholesome Life is a veritable explosion of colour, coastal living and delicious plant-based recipes. Her first cookbook features more than 100 of her go-to dishes. A qualified dietician and nutritionist, Ellie explains everything you need to know about adopting a plant-based diet. Also how to achieve the right balance of carbs, proteins and good fats and how to shop smarter and get more organised in the kitchen - enjoy a lifestyle that is better for you and the environment.



SAVVY COOK Easy Food on a Budget hb by Izy Hozzack RRP \$24.99

The new Nigella' - The Times. 'My aim is maximum flavour for minimum effort, without breaking the bank' - Izy Hossack. For those cooking for themselves for the first time, or for anyone who wants the weekly budget to go a bit further without sacrificing flavour, cooking sensation Izy Hossack has all the answers. With features that include menu plans, clever alternatives to meat and giving last-night's leftovers a makeover, THE SAVVY COOK is full of nourishing and totally delicious vegetarian recipes that will be kind to your body, wallet and free-time.

VENETO Recipes from an Italian Country Kitchen hb by Valeria Necchio RRP \$39.99

Introducing Italy's best kept secret. The cuisine of the Veneto. Food-writer, cook and photographer Valeria Necchio shares the food and flavours at the heart of the Veneto region in North Eastern Italy. Veneto includes lovingly written recipes that capture the spirit of this beautiful and often unexplored region, and Valeria's memories of the people and places that make the Veneto so special. Packed with fresh ingredients and lively flavours, the recipes range from the dramatic black cuttlefish stew, through soups, pastas and risottos, a mouth-watering selection of Italian sweet treats, and sweet and savoury preserves for your pantry to ensure year-round deliciousness.

PASSIONE Simple Seductive Recipes for Lovers of Italian Food hb by Gennaro Contaldo RRP \$39.99

A glorious update of a modern classic - full of colourful recipes that evoke Italian life at its most enticing, Passione is the story of Gennaro Contaldo's upbringing in Italian food and will teach you to cook like a true Italian.

FOOD OF NAPLES hb by RRP\$45.00 

Food from Naples and the Campania region rivals that of Sicily and Rome for the top spots among regional food in Italy. This book is a compilation of traditional family recipes and a reflection of "The World's Best Pizza" maker Johnny Di Francesco's heritage - his personal family influences intertwined with his culinary skills and recipes that have been handed down for generations.

PANINI BRUSCHETTA AND CROSTINI Simply Delicious Recipes for Classic Italian Toasted and Open Sandwiches hb \$39.99

DREAM FACTORY Alessi Since 1921 pb by Alberto Alessi RRP \$59.99

PHO COOKBOOK Easy to Adventurous Recipes for Vietnams Favourite Soup and Noodles hb by Andrea Nguyen RRP \$39.99

101 ASIAN DISHES YOU NEED TO COOK BEFORE YOU DIE pb by Jet Tila RRP \$29.99

LOCAL EATS PARIS A Guide to French Food Favourites hb by Natasha McGuinness RRP \$22.99

Local Eats Paris is the perfect travelling companion. The fabulous food found in the patisseries, bistros, fromageries, marches, cafes and more are described in delectable detail and accompanied by charming illustrations. A handy guide to ordering, a description of favourite French cheeses, perfect picnic food pairings, and a what's what of market food can all be found in this lovely guide to Parisian gastronomy. The small format makes it the perfect guidebook to tuck into purse or backpack.

THE IVY NOW hb by Fernando Peire RRP \$45.00

AN AMERICAN GIRL IN LONDON hb by Marissa Hermer RRP \$34.99

CHAI CHAAT AND CHUTNEY A Street Food Journey Through India hb by Chetna Makan RRP \$39.99

HALLIDAY WINE COMPANION 2018 pb by James Halliday RRP \$29.99 

Halliday Wine Companion is recognised as the industry benchmark for Australian wine. The 2018 edition has been completely revised to bring you up-to-the-minute information. In his inimitable style, Halliday shares his extensive knowledge of wine through detailed tasting notes with points, price, value symbol and advice on best-by drinking, as well as each wine's closure and alcohol content. He provides information about wineries and winemakers, including vineyard sizes, opening times and contact details.

THIS IS NOT A WINE GUIDE hb by Chris Morrison RRP \$39.99

AROUND THE WORLD IN 80 COCKTAILS hb by Chad Parkhill RRP \$29.99

RUM COCKTAIL GUIDE hb by Steve Quirk RRP \$24.99 

APERITIVO Drinks and Snacks for the Dolce Vita hb by Kay Phunkett-Hodge RRP \$32.99

HEAVENLY TEAS Harness the Power of Tea With Over 50 Recipes for Tasty Teas and Infusions hb RRP \$45.00

COFFEE DRINKS An Illustrated Infographic Guide to What's In Your Cup hb by Dog n Bone RRP \$19.99

GROWING FOOD THE ITALIAN WAY pb by Fabian Capomolla (Co-Founder of Little Veggie Patch Co) RRP \$44.99 

In mid-2014, passionate grower and gardening author Fabian Capomolla decided to up stumps and move to Italy for a year with his young family in tow. From his time living in Lucca, and from watching as a child his nonno grow his own food, Fabian discovered that growing food the Italian way is defined by how they approach the task: with simplicity and without overcomplicating it. This book will show you how to set up and maintain your veggie patch, and the extensive A-Z plant guide will help you decide what to grow in it. There are also easy-to-follow activities like how to build your own barbecue or make your own insect repellent. You'll also find a selection of simple and delicious recipes and a glossary of common gardening terms. To grow the Italian way is to enjoy life. Basta!

BOWL FOOD Over 75 Recipes for Satisfying Smoothie Bowls Salads Soups Noodles Stews and More hb RRP \$24.99

BOOK OF CHEESE hb by Liz Thorpe RRP \$54.99

MAGIC FRIDGE Amazing Stocks Sauces Butters Broths and Preserves That Will Transform Your Everyday Cooking hb by Alex Mackay RRP \$35.00

GRAMMAR OF SPICE hb by Caz Hildebrand RRP \$39.99

SALT FIX Why the Experts Got it All Wrong and How Eating More Might Save Your Life pb by James DiNicolantonio \$32.99

HEALTHY MADE EASY pb by Luke Hines RRP \$39.99 

LOW-FODMAP RECIPES BOOK pb by Lucy Whigham RRP \$24.99

READY OR NOT! 150+ Make Ahead Make Over and Make Now Recipes by Nom Nom Paleo hb by Michelle Tam RRP 55.00

BLOSSOM COOKBOOK Classic Favorites From The Restaurant That Pioneered A New Vegan Cuisine hb by Ronan \$49.99

NYC VEGAN Iconic Recipes for a Taste of the Big Apple pb by Micael Suchman RRP \$39.99

ICE CREAMS SORBETS AND GELATI The Definitive Guide - now in paperback - by Caroline Weir RRP \$49.99

PERFECT SCOOP Ice Creams Sorbets & Granitas and Sweet Accompaniments - now in paperback - by David Lebowitz \$29.99

KAWAII CAKES Adorable and Cute Japanese-Inspired Cakes and Treats hb by Juliet Sear RRP \$19.99

CINNAMON SQUARE - now in paperback - by Paul Barker RRP \$35.00

BEE'S ADVENTURES IN CAKE DECORATING How to Make Cakes with the Wow Factor hb by Bee Berrie RRP \$24.99

Bee's second recipe book Bee's Adventures in Cake Decorating, a bold, fun, easy-to-follow cake deco compendium packed full of over 30 recipes. Including recipes for brilliant cakes and frostings with countless options for creating gluten and dairy free variations.

FEAST FOR THE EYES The Story of Food Photography hb by Susan Bright RRP \$90.00

FOOD STYLISTS HANDBOOK pb by Denise Vivaldo RRP \$34.99

