

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

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

## **Balance the Australian Wholefoods Cookbook pb by Guy Turland RRP \$39.99**

Coming 20 November 2017. Find the right balance in your life: over 150 delicious wholefood recipes for maximum health, wellness, energy and vitality, from YouTube cooking sensation, Guy Turland. Guy is a chef, surfer, health fanatic, free-diver and an Australian YouTube cooking sensation. He runs the Depot cafe in Bondi Beach and the Bondi Harvest cafe on Santa Monica Beach (yes, Gwynneth Paltrow is a fan) and his new Bondi Harvest cookbook, Balance, is all about eating for energy, vitality, wellness and wellbeing, with over 150 simple and simply delicious recipes. This is wholefood food that's not only good for you, but is delicious, seasonal, vibrant, and full of zingily fresh flavours, designed to be eaten and enjoyed by friends and family. After working as a chef in some of Australia's top restaurants, Guy Turland, together with Mark Alston, started their Bondi Harvest cooking show on YouTube in 2012, now the two men have opened a Bondi Harvest restaurant in Sydney in addition to the Depot cafe in Bondi. Also available: Bondi Harvest pb \$39.99

Also back! **WHOLEFOOD BAKING Wholesome Ingredients for Delicious Results pb by Jude Blereau RRP \$39.99**   
Jude Blereau was living a wholefood life long before 'wholefood' was a buzzword for healthy living and is the most authoritative, long established wholefood writer in Australia today. Jude has been involved in the organic and wholefood world for over 25 years. Her focus is on helping people learn about good food and giving them the tools and information they need to make healthy and wholesome eating a delicious part of their everyday lives. Jude has written five books also available: Wholefood, Coming Home to Eat, Wholefood for Children and Wholefood From the Ground Up.

## **Pidapipó Gelato Eight Days a Week hb by Lisa Valmorbidia RRP \$39.99**

Pidapipó is a celebration of authentic gelato, alongside classic Italian and contemporary seasonal desserts, cakes, and drinks. All the recipes in Pidapipó are dictated by the seasons – giving you the freshest and most contemporary introduction to the sweet art of gelato! You'll find all of your favourite flavours, alongside new classics such as Banana Milk Gelato, Raspberry and Rose Bombe Alaska, Avocado and Lime Sorbetto, Pumpkin Pie, Tiramisu Layer Cake and Brioche with Pistachio Gelato and Whipped Cream. Pidapipó is fun, quirky and delicious – this is not your average ice-cream book! Discover 60 deliciously cool and creamy creations all exquisitely photographed and accompanied by illustrations from renowned French illustrator Jean Jullien. Also available: Gelato Messina hb \$45.00

## **Simply Good Food pb by Neil Perry RRP \$39.99**

In Simply Good Food, renowned Australian chef Neil Perry presents a collection of the simple, produce-driven recipes he likes to cook for friends and family. The featured dishes are influenced by many different cuisines, but they are all an expression of Neil Perry's belief in cooking with top-quality, sustainably produced, seasonal ingredients. The recipes illustrate just how easy and enjoyable it is to cook fresh, healthy food at home. Many of the recipes can be prepared either as individual dishes or enjoyed as part of a shared table, and Neil Perry has grouped together Mexican, Asian-inspired and Mediterranean banquet suggestions. With 105 recipes encompassing everything from a small but perfectly formed selection of cocktail recipes through to Chicken with pancetta, Thai-style squid salad and Raspberry and champagne jelly with spiced berry compote, Simply Good Food has your kitchen table covered.

## **French Patisserie hb by Ecole Ferrandi RRP \$90.00 Just gorgeous for Christmas!**

This comprehensive book leads aspiring pastry chefs through every step--from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master patissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars. Recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced patissier, this patisserie bible provides everything you need to master French pastry making.

## **Christmas Chronicles Notes Stories and Essential Recipes for Midwinter hb by Nigel Slater RRP \$45.00**

From the BBC1 presenter and bestselling author of Eat, The Kitchen Diaries and Toast comes a new book featuring everything you need for the winter solstice. The Christmas Chronicles is the story of Nigel Slater's love for winter, the scent of fir and spruce, ghost stories read with a glass of sloe gin, and beeswax candles with shadows dancing on the ceiling. With recipes, decorations, fables and quick fireside suppers, Nigel guides you through the essential preparations for Christmas and the New Year, with everything you need to enjoy the winter months. Throughout the season, Nigel offers over 100 recipes to see you through the build-up, the celebrations and the aftermath. Packed with feasts, folktales, myths and memoir and all told in Nigel's warm and intimate signature style, The Christmas Chronicles is the only book you'll ever need for winter.

## **Classic Food of Northern Italy Revised and Updated Edition hb by Anna Del Conte RRP \$39.99**

Winner of numerous awards over many years, The Classic Food of Northern Italy has become a well-thumbed bible on the shelf of every discerning cook. In this revised and updated edition, Anna Del Conte celebrates the cooking of Northern Italy - both rustic and sophisticated, ancient and modern. In this collection of over 150 recipes Anna has chosen the very best ideas sourced from acclaimed restaurants, elegant home kitchens, rural inns and country farmsteads. Many of the traditional dishes may not be familiar but she also presents definitive versions of popular dishes. Her recipes are thoroughly researched and tested; she provides the home cook with a trusted and essential companion.

## **Home Baking hb by Rachel Allen RRP \$42.99**

Bestselling author and TV chef Rachel Allen presents the definitive baking guide. Rachel's recipes always work. Her legions of fans know that they are in safe hands with her. And nowhere is it more important than with baking. Here, in this gorgeous new book, she combines simple yet brilliant techniques with delicious flavours.

## **Hong Kong Food City hb by Tony Tan RRP \$49.99**

To eat in Hong Kong is endlessly fascinating and exciting. A mere dot on the map of China, and home to seven million migrants, Hong Kong boasts a food scene that is breathtakingly rich and varied. Tony Tan explores this vibrant city through 80 exquisite dishes, from the cutting-edge contemporary to the traditional, from both the high and low of Hong Kong cuisine - with recipes from the city's iconic hotels, its hawker stalls, and even a legendary dumpling house on the outskirts of Kowloon. Tony weaves his recipes with stories that trace Hong Kong's Chinese roots, explore its deep colonial connections and tantalise us with glimpses of today's ultra-modern city and most delicious eating spots.



**BBQ Cookbook 80+ Sizzling Recipes Featuring the Latest in Outdoor Grilling Including Low and Slow pb RRP \$35.00** 

Coming Late November 2017. It may be inspired by new Aussie movie The BBQ, starring Shane Jacobson, Magda Szubanski and Manu Feildel, but The BBQ Cookbook is much more than a movie tie-in. This full-colour book will give you the inside edge on the latest in outdoor grilling trends and techniques, so you'll be dishing up unique and tasty recipes for every occasion, whether it's a relaxed afternoon get-together, an evening dinner party or the complete Christmas extravaganza. With info on getting the most out of your grill and how to master the 'low and slow' BBQ style featured in the film, plus simple barbecuing tips, hints from professional grillers and a host of gutsy rubs, marinades, sauces and sides, The BBQ Cookbook will transform your barbie from basic to bloody fantastic.

**Bob Harts Barbecue Unplugged hb by Bob Hart RRP \$34.99** 

A comprehensive and inspirational celebration of the joys of cooking brilliantly out of doors and over solid fuel. It is the work of national barbecue hero Bob Hart – his third, smoky offering after his seminal best sellers, Heat & Smoke and Heat & Smoke II. Naturally, it is packed with fresh and innovative ideas, mountains of ingenuity and originality, and Hart's sparkling wit.

**Texas BBQ Platefuls of Legendary Lone Star pb by Editors of Southern Living RRP \$34.99**

**South's Best Butts Pitmaster Secrets for Southern Barbecue pb by Matt Moore RRP \$39.99**

**Burger Lab The Art and Science of the Perfect Burger hb by Daniel Wilson RRP \$29.99** 

Mouth-watering constructions include a Wagyu cheeseburger deluxe, a fried chicken burger with slaw, a reuben burger with corned beef, sauerkraut, swiss cheese, thousand island on a rye bun, a BBQ pulled pork bun with pickles and more, plus recipes for condiments, chips and milkshakes to wash it all down. The book's quirky design, with cross-sections of burgers, and an amazing pop-out burger illustration, make this the most exciting burger book ever!

**Complete Book of Butchering Smoking Curing and Sausage Making Expanded Edition pb by Philip Hasheider RRP \$29.99**

**Martha Stewarts Slow Cooker pb by Editors of Martha Stewart Living RRP \$39.99**

**Barts Fish Tales hb by Bart van Olphen RRP \$49.99**

**The Red Spice Road Cookbook by John McLeay RRP \$35.00** 

**Pizza From Naples pb by Ben Riccio RRP \$29.99** 

**Modern Jewish Baker Challah Babka Bagels & More hb by Shannon Sarna RRP \$42.99**

Step-by-step instructions for the seven core doughs of Jewish baking. Sarna pays homage to those traditions while reinvigorating them with modern flavors and new ideas. One kosher dough at a time, she offers the basics for challah, babka, bagels, hamantaschen, rugelach, pita, and matzah. Detailed instructions as well as notes on make-ahead strategies, ideas for using leftovers, and other practical tips will have even novice bakers braiding beautiful shiny loaves that will make any bubbe proud. Includes 100 color photographs

**Smitten Kitchen Every Day Triumphant and Unfussy New Favourites hb by Deb Perelman RRP 55.00**

Eater Deb Perelman, award-winning blogger and New York Times best-selling author of The Smitten Kitchen Cookbook, understands that a happy discovery in the kitchen has the ability to completely change the course of your day. Deb thinks that cooking should be an escape from drudgery. Smitten Kitchen Every Day- Triumphant and Unfussy New Favorites presents more than one hundred impossible-to-resist recipes-almost all of them brand-new, plus a few favorites from her website. You'll want to put these recipes in your Forever Files. Smitten Kitchen Every Day is filled with what are sure to be your new favorite things to cook.

**Paladares Recipes from the Private Restaurants Home Kitchens and Streets of Cuba hb by Anya von Bremzen RRP \$55.00**

**Chasing Bocuse America's Journey to the Culinary World hb by Philip Tessier RRP \$79.99**

**Rasika Flavors of India hb by Ashok Bajaj RRP \$59.99**

**Istanbul and Beyond Exploring the Diverse Cuisines of Turkey hb by Eckhardt RRP \$49.99**

**Cracking the Yolk and Pig Tails pb by Glynn Purnell RRP \$35.00**

Dishes with names such as Beef Carpaccio with Red Wine Octopus and Sweet and Sour Onions may seem like they belong firmly in the world of classy restaurants, but in this book Glynn Purnell breaks down the kitchen door, sharing his secrets with the home cook - then invites you to stay for the after party. Glynn guides you through recipes, using affordable ingredients and accessible methods - in between sharing mischievous anecdotes detailing his exploits with his fellow chefs once the kitchen doors are closed. Illustrated with stunning photography throughout, it'll ensure you never look at a cucumber in the same way again.

**Dinner with Dickens Recipes Inspired by the Life and Work of Charles Dickens hb by Pen Vogler RRP \$37.99**

**Star Wars Cookbook BB-Ate Awaken to the Force of Breakfast and Brunch hb by Lara Starr RRP \$29.99**

**Lambshank Redemption Cookbook 50 Blockbuster Movie-Inspired Recipes hb by Lachlan Hayman RRP \$39.99**

**Floyds China pb by Keith Floyd RRP \$42.99 CLASSICS BACK IN PRINT!**

In this classic, now back in print, Floyd explores the cuisine of the enormous continent of China. Floyd immerses himself in Chinese culture and traditions, mixing with the locals, buying produce from the markets, bartering with the shopkeepers, and doing lots of sightseeing as well as cooking! Floyd concentrates on the food of Beijing, Shanghai, Guangdong and Sichua. In keeping with his typical style, Floyd shares his enjoyment of various tastes and textures achieved using different techniques.

**Floyd Around the Med pb by Keith Floyd RRP \$42.99**

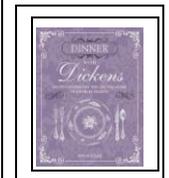
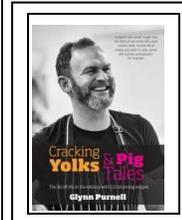
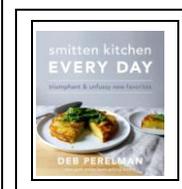
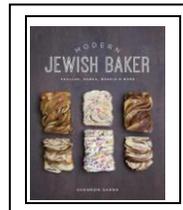
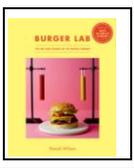
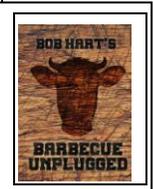
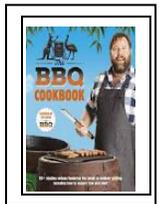
A paperback edition of Keith Floyd's bestselling book. Keith Floyd shares his experiences of travelling around the Mediterranean, exploring the food, drink and people of each region. In each place of course Floyd cooks up delicious dishes using local produce. The countries he visits are Greece, France, Spain, Turkey, Morocco, Tunisia and Egypt.

**Floyd Thai Food pb by Keith Floyd RRP \$42.99**

Floyd takes his own personal and practical look at preparing and cooking Thai food and takes you on a gastronomic tour of the country and food. Keith Floyd had been visiting Thailand for over 20 years – this book is a product of all the adventures that he has had, people he had met and recipes he had learnt. In Thai cuisine you will find the influences of Laos, Cambodia, Burma, Malaysia and China.

**Floyd's India pb RRP \$42.99**

Selling over 60,000 copies in hardback, this classic back in print A sumptuous read, the book features witty anecdotes and fascinating historical insights, as well as a whole sub-continent of delicious recipes! Whether he's taking tiffin with sari-clad memsahibs or cooling off in the sparkling Indian Ocean, haggling his way through a busy marketplace, or taking a ride on an elephant, Floyd captures the very essence of this great continent. Floyd also captures the true experience of India – its sights, its smells, and its wonderful cuisine.



**Eat London 3 All About Food Updated 3rd Edition pb by Peter Prescott & Terence Conran RRP \$39.99**

London is a city brimful of culinary possibilities, from lively markets to Michelin-starred restaurants. This third edition of Eat London is completely revised and updated, with entries highlighting the very best food stops not to be missed on a tour of London in 14 chapters. This is much more than a restaurant guide - it is a book all about food and the people who make, sell and care about it. From the best fish and chip shops of East London to haute cuisine and artisan food stores in Mayfair, every entry has been assessed for quality, originality, convivial ambience and consistency. Also featured are recipes from some of the capital's favourite restaurants including A. Wong, River Cafe, Honey & Co. and Sartoria. Special photography by Lisa Linder illustrates the wonderful food and everyday streetlife of the city.

**Eat London The 85 Tastiest Addresses pb by Schachmes RRP \$19.99**

**Macros A Wellness and Lifestyle Guide to Transform Your Body hb by Sophie Guidolin RRP \$45.00**

Sophie Guidolin has a very simple philosophy for nutrition: eat well, live well. Her latest book includes delicious recipes for clean eating as well as advice on macro nutritional counts, a 7-day meal plan and an exercise program. Sophie is an inspirational mother of four. Her authentic voice has resonated with her one million followers, with whom she shares her parenting, relationship, exercise and nutrition journeys. She brings her followers with her.

**AWW Mediterranean Diet pb by the Australian Womens Weekly RRP \$34.99**

**AWW Diabetes pb by the Australian Womens Weekly RRP \$19.99**

**AWW Healthy Baby Book pb by the Australian Womens Weekly RRP \$24.99**

**Bobby Flay Fit hb by Bobby Flay RRP \$59.99**

**Clever Guts Diet Recipe Book pb by Dr Clare Bailey RRP \$35.00**

**Ketogenic Slow Cooker & One Pot Meals pb by Martina Slejerova RRP \$29.99**

**Plantlab hb by Matthew Kenney RRP \$59.99**

**Tonics and Teas Traditional and Modern Remedies That Make You Feel Amazing hb by Rachel De Thample RRP \$19.99**

**Orange Appeal Savory and Sweet hb by Jamie Schler RRP \$34.99**

**Cozy Table 100 Recipes for One Two or a Few hb by Dana DeVolk RRP \$35.99**

**Complete Cooking for Two Cookbook Gift Edition hb by Americas Test Kitchen RRP \$69.99**

**Patisserie Made Simple From Macaron to Millefeuille and More pb by Edd Kimber RRP \$35.00**

Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: \* Sweet Treats featuring Classic Financiers, Canneles and Eclairs \* Desserts & Cakes such as Cherry Clafoutis and Buche de Noel \* Pastry including basic recipes for pate sablee and pate sucee and recipes to use them in \* Basics - the essential icings and creams, such as Mousseline and Creme Chantilly Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie.

**Zingermans Bakehouse Best-Loved Recipes for Baking People Happy hb by Amy Emberling RRP \$49.99**

**Toast and Jam Modern Recipes for Rustic Baked Goods and Sweet and Savory Spreads hb by Sarah Ownes RRP \$49.99**

**The Story of the Great British Bake Off hb by Anita Singh RRP \$37.99**

**Meyers Bakery Bread and Baking In The Nordic Kitchen hb by Claus Meyer RRP \$39.99**

**Artisan Sourdough Made Simple A Beginner's Guide to Delicious Handcrafted Bread with Minimal Kneading pb by Emilie Raffa RRP \$32.99**

Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent's schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes to bake a variety of breads that suit their every need. Sample specialty recipes include Roasted Garlic and Rosemary Bread, Golden Sesame Semolina Bread, Blistered Asiago Rolls with Sweet Apples and Rosemary, No-Knead Tomato Basil Focaccia and Raspberry Gingersnap Twist. Through fermentation, sourdough bread is easier on digestion-often enough for people who are sensitive to gluten-and healthier. Artisan Sourdough Made Simple gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond.

**I Love My Bread Machine pb by Anne Sheasby RRP \$24.99**

**Hazana Jewish Vegetarian Cooking hb by Paola Gavin RRP \$49.99**

**Sheet Pan Suppers Meatless 100 Surprising Vegetarian Meals Straight from the Oven pb by Raquel Pelzel RRP \$39.99**

**Bliss Bites Vegan Gluten and Dairy Free Treats from the Kenko Kitchen pb by Kate Bradley RRP \$19.99**

**Gluten Free Flavor Fours A New Way to Bake with Non-Wheat Flours pb by Alice Medrich RRP \$49.99**

**Healthy Kids Cookbook hb by Dorling Kindersley RRP \$24.99**

From homemade breakfast smoothies to rainbow salad, nutritious sweets and wholesome party food, Healthy Kids Cookbook has everything you need to cook yummy meals and snacks that are packed with nutrition. With step-by-step recipes, full-page colour photography, notes for the parents, and variations to suit different tastes and dietary requirements, this book is perfect for any household that has young chefs in training!

**Very Hungry Caterpillar Cookbook and Cookie Cutters Kit pb by Matthew Carden RRP \$39.99**

**My First Cookie and Cake Decorating Book pb RRP \$22.99**

**Champagne A Secret History pb by Robert Walters RRP \$32.99**

If a Champagne had bubbles in it, it was faulty, undrinkable, an abomination. How did Champagne go from vin du diable ('devil's wine') to Veuve Clicquot? And how did the rise of a group of artisanal producers in Champagne over the last twenty years challenge everything we thought we knew about this famous wine and region? In Champagne: A secret history, Robert Walters takes us on a journey to visit these great growers. He reveals the clandestine history of the region and dispels many of the myths that persist about the world's most celebrated wine style. Controversial and ground-breaking, this book will change the way you think about Champagne. Robert Walters is a wine merchant, vineyard owner and writer with over 25 years of experience in the wine trade.

**Dirty Guide to Wine pb by Alice Feiring RRP \$35.99**

**Cocktail Hour pb by Grant Collins RRP \$29.99**

**Prosecco Made Me Do It 60 Seriously Sparkling Cocktails hb by Amy Zavatto RRP \$19.99**

**Scratch and Sniff Guide to Beer A Beer Lovers Companion hb by Justin Kennedy RRP \$32.99**

