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MARCUS AT HOME hb by Marcus Wareing RRP \$45.99

Marcus Wareing is a brilliant chef. His restaurant group Marcus Wareing Restaurants includes three critically-acclaimed restaurants – the two Michelin-starred Marcus at The Berkeley, as well as The Gilbert Scott and Tredwell's. Marcus is also judge of MasterChef: The Professionals, combining authority with inspiration for the contestants and viewers alike. But there's another side to Marcus – away from the professional kitchens – when he's at home, cooking the food he loves to share with his family and friends. In Marcus at Home, he shows you how you can cook these recipes, too. His new book will cover delicious meals all week long, from chapters on Midweek and Weekend to Entertaining and Baking. Focusing on great flavours and inspirational touches, these are recipes that will become time-honoured favourites. Marcus is renowned for incredible food and here he'll show you how to bring this into your home cooking.

LUCKY PEACH PRESENTS POWER VEGETABLES hb by Peter Meehan (David Chang & Co) RRP \$59.99

Lucky Peach Presents Power Vegetables features a tested strategies for adding power to produce A meat-free cooking that even carnivores can get behind A more than 100 recipes that will change your weeknight routines and/or the course of human history.

KNIVES AND INK Chefs and Stories Behind Their Tattoos (with recipes) pb by Isaac Fitzgerald RRP \$29.99

Chefs take their tattoos almost as seriously as their knives. Knives & Ink features the tattoos of more than sixty-five chefs from all walks of life and every kind of kitchen. Each tattoo has a rich, personal story behind it- Danny Bowien of Mission Chinese Food remembers his mother with fiery angel wings on his forearms, and Dominique Crenn of Michelin two-starred Atelier Crenn bears ink that reminds her to do anything in life that you put your heart into. This book delves into the chef tattoos and shares their fascinating backstories, along with personal recipes from many of the chefs.

SOUS VIDE AT HOME hb by Lisa Fetterman RRP \$64.99

Sous vide has been a popular cooking technique in restaurants for years, offering tender and succulent dishes cooked to perfection. Now, from the creator of Nomiku--the first affordable sous vide machine--comes this easy-to-follow cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own kitchen. Discover the stress-free way to cook a delicious (and never dry!). Including over 100 recipes, Sous Vide at Home has you covered for every occasion.

COOKING SOUS VIDE hb by Thomas England RRP \$35.00

Cooking Sous Vide covers the basics of how sous vide works, buying the right equipment, how to season sous vide foods, and how to cook sous vide safely, while achieving optimum results. Over 70 recipes, with beautiful color photography, are featured throughout.

GET CLEAN STAY LEAN The 6-step Lifestyle Change Program for a Happier, Healthier Body, for Life pb

by Joanna McMillan RRP \$35.00 

Are you overwhelmed with health advice? Dr Joanna will guide you through the six steps of Get Lean, Stay Lean to help reboot your body's computer and change the way it works, for the better. As a result, you'll become better at burning fat, controlling your appetite, controlling blood glucose and insulin levels, better at exercise, you'll perform better at work, and you'll have more energy to enjoy your life. The program includes: A flexible template for eating, so you can build your own healthy diet, rich balance of smart carbs and good fats; Over 100 delicious, nutritionally balanced recipes the whole family will love; Nutritional breakdown, notes and portion guidance for every recipe; A sample weekly meal planner for the Get Lean phase of the program; Inspiring ideas for making exercise a rewarding part of daily life; Tips on how to manage stress and how to get a good night's sleep.

MEDICINAL CHEF How To Cook Healthily hb by Dale Pinnock RRP \$39.99

How to Cook Healthily is the only book home cooks will ever need to teach them the basics of healthy cooking so that they can take control of their long-term health - starting in their own kitchens. Medicinal Chef Dale Pinnock is the perfect teacher and he starts by explaining the benefits of types of ingredient like wholegrains, oils and meat and poultry, as well as cooking methods like stir-frying. The second part of the book is packed with 80 easy, everyday recipes that anyone can make and adapt in order to take a healthier path, now and forever.

PERFECT BLEND pb by Tess Masters RRP \$35.00

Tess Masters, aka The Blender Girl, offers up 100 vegan and gluten-free recipes for healthy living with tasty, crowd-pleasing dishes that help boost immunity, detox the body, and more. The Perfect Blend functions not only as a cookbook but also as a guide for how to lead a more vibrant and healthy life. Tess Masters separates her recipes into 12 chapters driven by specific health goals, capitalizing on current trends such as gaining energy, detox, and properly combining foods. Includes easy-to-follow recipes for smoothies, elixirs, snacks, salads, sides, mains, and desserts that help readers get results fast. Also includes a guide to eating with the seasons, building a blending pantry, and optional nutritional boosters for each recipe, The Perfect Blend will help readers find their perfect blend.

Also coming: **OH SHE GLOWS EVERYDAY pb by Angela Liddon RRP \$35.00**

AWW EAT WELL LIVE WELL pb by The Australian Women's Weekly RRP \$34.99

AWW SUPERFOODS FOR BABIES AND TODDLERS pb by The Australian Women's Weekly RRP \$34.99

Also back with new cover design and new price **AWW COOK hb by The Australian Women's Weekly RRP \$45.00 and**

AWW BAKE hb by The Australian Women's Weekly RRP \$45.00

FOOD HEALTH AND HAPPINESS hb by Oprah Winfrey RRP \$44.99

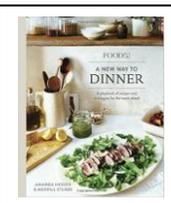
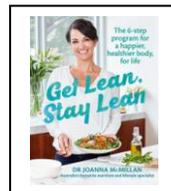
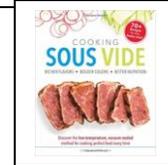
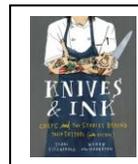
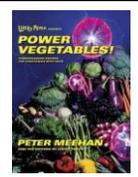
Oprah has found ways to have her favourite meals while also controlling her weight, and in Food, Health and Happiness she shares not only her struggles with food but also the recipes that have allowed food to be a source of joy for her again. With help from the chefs who have cooked for her over the years such as Rosie Daley, Art Smith, Mei Lin, Taryn Huebner and Sonny Sweetman, this is an extraordinarily personal cookbook while also being an invitation to Oprah's many fans to eat both healthfully and happily. This is food as it should be: a source of happiness, a ritual to be shared, a celebration of life.

FOOD52 A New Way To Dinner hb by Amanda Hesser and Merrill Stubbs RRP \$59.99

A smart, inspiring cookbook showing how to plan, shop, and cook for dinners (and lunches and desserts) all through the week. The secret? Cooking ahead. Amanda Hesser and Merrill Stubbs, founders of the online kitchen and home destination Food52, pull off home-cooked dinners with their families with stunning regularity. But they don't cook every night. Also coming:

BEST OF AMERICA'S TEST KITCHEN 2017 hb by The Editors of America's Test Kitchen RRP \$59.99

COOKS SCIENCE hb by The Editors of Cook's Illustrated RRP \$69.99



BROOKLYN RUSTIC Simple Food for Sophisticated Palates hb by Bryan Calvert RRP \$55.00

Recipes that bring Brooklyn's artisanal revolution to the world. Bryan Calvert is a culinary pioneer who helped make Brooklyn the new center of American food. Now, in more than 125 surefire, imaginative recipes that combine rural comforts with urban sophistication, he brings the best of the borough to your table. This is artisanal food at its most elemental and delicious. Setting these recipes alongside beautiful essays in the tradition of Alice Water and David Tanis, Calvert shares an original and meaningful way to cook.

CUBA! Recipes and Stories from the Cuban Kitchen hb by Dan Goldberg RRP \$49.99

Fascinated by its people and their endlessly delicious home-cooked cuisine, friends Dan Goldberg and Andrea Kuhn have been visiting this magnetic country, capturing its passion and vibrancy, for the past five years. Dan, an award-winning photographer and Andrea, an acclaimed prop stylist and art director, along with renowned food writer Jody Eddy, bring the best of Cuban food to home kitchens with more than 75 meticulously tested recipes.

HOMEMADE CHEF hb by Chef James Tahhan RRP \$49.99

The debut cookbook from the star co-host of Telemundo's Emmy winning morning show, Un Nuevo Dia and trained at the prestigious Le Cordon Bleu, Chef James is known for world-class Pan Latin cuisine at his award-winning restaurant, but his passion extends far beyond his restaurant's kitchen. Chef James focuses on simple, high-quality ingredients from different parts of the world and blends them with Latin flavors to create extraordinary food. James invites readers to go behind the scenes of his life as a professional chef, sharing valuable tricks of the trade to help you avoid common kitchen errors and be creative when you miss a step or two.

FILIPINO COOKBOOK 85 Homestyle Recipes to Delight Your Family pb by Maki Garcia RRP \$19.99

FOOD AND WINE OF FRANCE hb by Edward Behr RRP \$45.00

In The Food and Wine of France, the influential food writer Edward Behr investigates French cuisine and what it means, in encounters from Champagne to Provence. He tells the stories of French artisans and chefs who continue to work at the highest level. In the tradition of great food writers, Edward Behr seeks out the best of French food and wine. He shows not only that it is as relevant as ever, but he also challenges us to see that it might become the world's next cutting edge cuisine.

CLASSIC GERMAN BAKING hb by Luisa Weiss RRP \$59.99

German baking has influenced baking traditions around the world for generations. Yet the very best recipes for Germany's cookies, cakes, tortes, and breads, passed down through generations, have never before been collected and perfected for contemporary home bakers. Enter Luisa Weiss, the Berlin-based creator of the adored Wednesday Chef blog and self-taught ambassador of the German baking canon. From her Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Every recipe you're looking for is here, along with detailed advice to ensure success plus delightful storytelling about the origins, meaning, and rituals behind the recipes. Paired with more than 100 photographs of Berlin and delectable baked goods, such as Elisenlebkuchen, Marmorierter and Schwarzwälder Kirschtorte, this book will encourage bakers of all skill levels to delve into the charm of Germany's rich baking tradition.

LET'S MAKE PIZZA A Pizza Cookbook to Bring the Whole Family Together pb by Kathryn Kellinger RRP \$24.99

HANDMADE PASTA WORKSHOP AND COOKBOOK pb by Nicole Karr RRP \$24.99

Create your own pasta using simple and clear step-by-step instructions through 80 incredible recipes, each with its own photo. Take your cooking to the next level with Nicole Karr, whose popular classes and pop up restaurants sell out in a flash in Brooklyn, New York. Whether you choose the handmade pasta option or have a pasta-making machine, there is something for everyone. Just one bite of fresh pasta and readers will never want to buy premade pasta again. Nicole complements the fresh taste of handmade pasta with creative and delicious recipes for sauces to round out the meal.

ULTIMATE PANINI PRESS COOKBOOK More Than 200 Perfect-Every-Time Recipes pb by Kathy Strahs RRP \$24.99

MARMALADE pb by Sarah Randell RRP \$29.99

VEGAN CUISINE hb by Jury Jean-Christian RRP \$235.00

SALADS ALL YEAR ROUND 100 Recipes for Mains Sides and Dressings pb by Makkie Mulder RRP \$35.00

SUPERFOOD WEEKNIGHT MEALS Healthy Delicious Dinners Ready pb by Kelly Pfeiffer RRP \$27.99

NOURISHING CLEANSE Detox and Heal Your Body with Ayurveda for Energy Health and Well-Being pb by Kimberly Larson RRP \$29.99

HAPPY HEALTHY STRONG pb by Rachael Finch RRP \$35.00

100 DAYS OF REAL FOOD Fast & Fabulous The Easy & Delicious Way to Cut Out Processed Food pb by Lisa Leake \$49.99

DR KELLYANNS BONE BROTH COOKBOOK pb by Kellyann Petrucci RRP \$36.99

VEGETARIAN ATHLETES COOKBOOK More Than 100 Delicious Recipes for Active Living pb by Anita Bean RRP \$29.99

KENKO KITCHEN Plant-Based Gluten-Free Recipes for Every Day pb by Kate Bradley RRP \$30.00

Kenko is Japanese for 'health', and defines Kate Bradley's passion for food and cooking. In Kenko Kitchen, Kate Bradley shares a range of healthy and delicious foods that are sugar-free, gluten-free and vegan, as seen on her popular health food blog Kenko Kitchen. Featuring vegan variations for every recipe, a host of gluten- and sugar-free options for those with fructose and gluten intolerances, and delicious raw food, detoxifying and macrobiotic recipes, Kenko Kitchen is perfect for everyone from whole foods newcomers to long-time whole foods devotees, health conscious food-lovers, vegans, and those with dietary intolerances.

DANIELLE WALKERS AGAINST THE GRAIN CELEBRATIONS pb by Danielle Walker RRP \$59.99

7 WONDERS OF OLIVE OIL pb by Alice Alech Stronger Bones Cancer Prevention Higher Brain Function and Other Medicinal Miracles of the Green Nectar RRP \$24.99

VINAGRETTES AND OTHER DRESSINGS 50 Sensational Recipes hb by Michele Jordan RRP \$19.99

BUILD A BETTER VEGETABLE GARDEN 30 DIY Projects to Improve Your Harvest pb by Joyce Russell RRP \$29.99

FERMENT YOUR DRINKS A Fun and Flavourful Guide to Making Your Own Kombucha Kefir Kvass Mead Cider and More hb by Alex Lewin RRP \$29.99

Brine is the new black. Of all fermented foods, drinks are some of the most versatile - and tasty! Think kombucha, kefir, and real ginger ale. Many of these items you can buy in the store, but making them at home is simple! With just a few ingredients and materials, you can start brewing your own delicious beverages for your family. Ferment Your Drinks is packed with an array of innovative drink recipes, from healthy homemade sodas to traditional kvass, that you can make in your home kitchen and enjoy all year long!

OZ CLARKE WORLD OF WINE Wines Grapes Vineyards by Oz Clarke RRP \$59.99

2017 ITALIAN WINES pb by Gambero Rosso RRP \$69.99

