

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

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## **Tuck In Good Hearty Food Any Time pb by Ross Dobson RRP \$39.99**

Tuck In is a cookbook for every occasion. With recipes for simple weekday fare, special meals for friends and family, dishes to roll out at weekend barbecues and mouth-watering desserts - Ross Dobson has all the bases covered. From revamped old favourites to international taste sensations, these are easy, delicious, flavoursome recipes that you'll be sure to return to again and again. Tuck in! Ross Dobson's passion for food began when he was young, influenced by the cuisine's of his neighbours from Hong Kong and Italy. He is a widely published with 15 books, including Food Plus Beer hb \$45, Fired Up No Nonsense BBQ pb \$34.99 and Fired Up Vegetarian hb \$34.99

## **Cook Fast Eat Well 5 Ingredients 10 Minutes 160 Recipes pb by Sue Quinn RRP \$35.00**

While many cookbooks and cooking shows would have us think that cooking dinner involves long lists of ingredients and several hours of commitment in the kitchen, Sue Quinn proves that it really doesn't have to be that way. Here's how to prepare wonderful food quickly and easily with a handful of well-chosen ingredients. Tip One: Keep your pantry stocked with fresh pasta, jars of marinated vegetables, frozen fruit, punchy sauces, cans of passata and excellent stock cubes or bouillon powders - all great short-cut ingredients that mean you can cook speedily without compromising on flavour. Tip Two: assemble all your ingredients and cooking utensils before you start cooking. Includes 160 recipes from plates to share, light bites, salads, soups, pasta dishes, meat, poultry, seafood and desserts.

## **I Quit Sugar Fast Family Meals 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 show how to feed your family on any night of the week in a simple, healthy way. Here, she's compiled sugar-free recipes for the whole family to enjoy. This is the book that makes healthy family meals and one-pot wonders in a sugar-free lifestyle easier, more affordable and more delicious. See Health section of our website for all of Sarah's bestsellers including I Quit Sugar, I Quit Sugar for Life \$34.99 and I Quit Sugar Simplicious pb \$39.99

## **Simple Every Day Easy Meals and Time-Saving Tips for Every Night of the Week pb by Justine Schofield RRP \$34.99**

As a popular cookbook author, food writer and cooking show host, Justine Schofield hears the same questions from her readers and viewers time and time again: How do I get dinner on the table quickly and easily without sacrificing flavour? What can I do on the weekend to streamline my cooking for the week ahead? Simple Every Day is designed to make life easier in the kitchen, giving you more time to enjoy both the preparation and the delicious results. There are quick and tasty mid-week dinners, Sunday slow cooks to batch up for the week ahead, easy bakes for breakfasts and lunch boxes and of course simple dessert recipes. Keep it simple; keep it every day.

## **Raw and Rare Fabulous Raw & Cured Dishes From Sashimi and Ceviche to Carpaccio and Tartare pb by Lindy Wildsmith 39.99**

In recent years there has been a global explosion of culinary interest in the age-old traditions of eating raw fish, seafood and meat. Suddenly, it seems, sashimi, ceviche, tartare and carpaccio have become the inspiration and focus for young chefs around the world. This book gives you all these recipes, plus modern fusion dishes, so you can create globally inspired raw food in your own kitchen. This book also provides variations if you prefer them lightly cooked, whether fleetingly applying the searing heat of a griddle, the flame of a blow torch, a waft of hot or cold smoke, a surge of bubbling stock, or a brief encounter with a pickling potion, merely to seal the succulence within. Raw and Rare is raw gastronomy for the every cook, inspired by simple age-old culinary traditions.

## **Chefs Eat Toasties Too – A Pros Guide to Reinventing Your Sandwich Game hb by Darren Purchase RRP \$29.99**

Chefs Eat Toasties Too is a celebration of that most enduring of comfort foods, the toasted sandwich - but taken to new heights by internationally renowned chef Darren Purchase. While crafting elaborate dessert and pastry confections by day, by night Darren secretly perfects the art of the toasted sandwich. In this book, he reveals 50 of his masterful creations: from the the perfect Maple Bacon, Pear & Camembert on Sourdough, to his Pulled Pork, Fennel Slaw & Chilli Mayo Sliders on Brioche Buns. He has also developed sweet recipes for the ultimate in comforting indulgence, such as Dark Chocolate, Olive Oil & Salt on Olive Bread, Apple, Vanilla & Lemon Parcels and Salted Caramel on Sourdough. For those wishing to take their toasties to truly cheffy heights, there are even recipes to make the condiments from scratch. This book caters for all cooking methods: from grill, to pan, to sandwich press, to oven.

## **Japanese Patisserie - Exploring the Beautiful and Delicious Fusion of the East Meets West hb by James Campbell \$45.00**

60 stunning recipes for patisserie, desserts and savories with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso, and matcha. The concept of fusion in food can be magical— trends like Japanese Matcha in our lattes, Korean kimchi in our burgers and Thai Sriracha hot sauce on—well everything—prove that our love-in with Asian cuisine is thriving. Tokyo boasts 15 three Michelin-starred restaurants (compared to France's 10) with a surge in celebrated French patisserie chefs moving to Japan to open fine patisseries. The chapters will be broken into Small Cakes & Individual Patisserie, which include Lemon & Yuzu Éclairs. Sweet Tarts and the Large Cakes & Gateaux section offers celebration cakes like a Matcha & Pistachio Opera. In the Desserts section find dinner party classics such as White Sesame & Adzuki Cheesecake. The Cookies & Confectionery chapter is full of fun treats and to finish mouth-watering savory recipes. A flavor matrix will helpfully map key characteristics of Japanese ingredients. Also coming: **Little Japanese Cookbook hb by Murdoch RRP \$19.99**

## **Little Curry Cookbook hb by Murdoch RRP \$19.99**

## **Hamburger Gourmet now in paperback by David Japey RRP \$39.99**

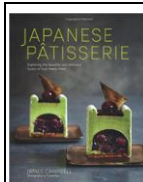
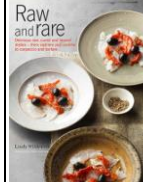
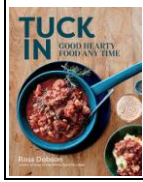
This book takes you from the beautiful simplicity of a classic beef burger to burgers made of everything from chicken to quinoa, along with blendies, delicious sweets with a French twist. With separate instructions on buns, sauces and accompaniments, these 58 recipes will give even the biggest burger-lover new ideas for surprising twists.

## **Artisanal Burger 50 Italian Twists on an All-American Favorite hb by Enzo De Angelis RRP \$55.00**

This book illustrates recipes for hamburgers stemming from traditional Italian cuisine alongside recipes for French fries, salads, and sauces to discover or rediscover all the tastes of a timeless favourite. Vibrant images of ingredients and delectable finished burgers complete the book.

## **Real Pizza Secrets of the Neapolitan Tradition hb by Enzo De Angelis RRP \$55.00**

Featuring the recipes and techniques of eleven legendary Neapolitan pizza makers, this book reveals how to make authentic Neapolitan pizza at home. Chefs Enzo De Angelis and Antonio Sorrentino guide readers through Naples to hear the stories of the families who were the creators of this culinary legend. Enriched with anecdotes by the most revered pizza makers, this book includes 40 delicious, authentic recipes. Complete with a practical dough tutorial, this book is a must-have for Neapolitan pizza aficionados and novices everywhere.



**Mangia! Mangia! - coming in paperback - by Angela Vilella and Teresa Oates RRP \$34.99** 

Mangia! Mangia!, Italian for Eat! Eat!, celebrates home-style Southern Italian food, based on traditional recipes and methods passed down through the generations. The authors are passionate in their quest to preserve the vibrant food culture of their parents' native Calabria, and to introduce new generations to the joys of simple, generous cooking with the freshest produce.

**Australian Womens Weekly Kitchen hb by the Australian Womens Weekly RRP \$45.00** 

**Desserts of New York and How to Eat Them All pb by Yasmin Newman RRP \$39.99** 

In this tempting recipe-slash-travel journal, follow Yasmin Newman to the bright lights of New York City as she tracks down and savours the city's best desserts. Yasmin's mission takes her through NYC's vibrant neighbourhoods, where a plethora of colourful characters and quintessential New York moments add flavour to her experience. She jots down notes, steals photographs and creates a hit list of the best addresses - then dreams up recipes inspired by her favourite New York sweets (and even brings you recipes from iconic New York pastry chefs). The 44 recipes that accompany Yasmin's sweet adventure are a delicious mix of inspired takes on signature New York desserts - from Dominique Ansel's cookie shots and Christina Tosi's crack pie to New York cheesecake, babka and doughnuts - as well as tempting new creations, such as Nutella and burnt marshmallow thickshakes. Yasmin also shares chef recipes from much-loved venues Ample Hills Creamery, Baked, Butter & Scotch, Cosme, Gramercy Tavern and Lafayette Grand Cafe & Bakery. Also included in the five chapters (Doughnuts, Cookies & Bars; Pastries, Buns & Bites; Cakes, Pies & Puddings; Ice cream & Drinks; Plated & Created) are recipes for Giant snickerdoodles, Peanut butter & jelly cannoli, Sticky buns, Brooklyn blackout cake, S'mores bombe Alaska, and more. This is a complete guide to the top places to find these types of desserts, along with a brief description of the venue

**Chocolat So Chic! The Secret Notebook of 40 Chocolate Lovers pb by Corinne Decottignies RRP \$35.00**

In this book the world-famous French chocolatier La Maison du Chocolat captures the sophistication, delicacy, and luxury of chocolate. To celebrate its 40th anniversary, the company has interviewed forty artists, designers, writers, journalists, actors, and gourmets about their love of chocolate. Talents as diverse as famed pâtissier Pierre Hermé, French style icon Inès de la Fressange, founder of NARS cosmetics François Nars, interior designer Sarah Lavoine, Laure Hériard-Dubreuil, founder of The Webster boutiques, and jewelry designer Sylvia Toledano share the ways in which chocolate inspires them. Through recipes, anecdotes, photographs, and drawings by award-winning illustrator Serge Bloch, La Maison du Chocolat's forty delectable years are illustrated in a book so French, so chic, and so delicious, it's hard to resist.

**A Paris Year My Day-to-Day Adventures in the Most Romantic City in the World hb by Janice MacLeod RRP \$35.00**

There are many guide books to Paris, but the gorgeously illustrated A PARIS YEAR is a guide book not just for those walking the streets of the City of Light but for the armchair traveller, the dreamer, the person who has been to Paris and wants to reminisce. When Janice MacLeod arrived in Paris, she brought her talents for writing, illustration and photography with her. She also met Christophe, who became her reason to stay in Paris. Janice charts the moods, changes and charms of Paris through her words, paintings and photos. The book is set over the course of a calendar year and it covers food, buildings, historical figures, places of interest and local characters. There is Hemingway, Robespierre, the author's local boulangerie, flea markets, what Paris is like when the locals come home after la rentree, and a handy cheat sheet to help you distinguish Napoleon I from Napoleon III; there is macaron day and Le Bon Marche. In short: all the details of Paris that make the city unique and captivating.

**My Way From The Gutters to the Stars hb by Tim Raue RRP \$90.00 (coming June 2017)**

In this new book Berlin-based Tim Raue traces his journey from street kid to two-star Michelin chef and owner of the eponymous restaurant ranked No 34 on the list of the World's 50 Best Restaurants. Head chef at one of Berlin's best restaurants at the age of twenty-three, Raue earned the accolade Highest Climber of the Year in 1998, and, in 2007, was named Chef of the Year by Gault Millau. He earned his Michelin stars only two years after opening Restaurant Tim Raue in 2010. Raue illustrates his story with family photos, and with stunning images of Berlin, Singapore (the source of his culinary inspiration) and his extraordinary Asian-influenced dishes. In addition to 70 recipes from Raue's kitchen, 'My Way' includes 45 recipes for gourmet broths, sauces and infusions. Raue's story, his food, with brilliant colour images make this book a journey worth following.

**Chinatown Kitchen coming in paperback by Lizzie Mabbott RRP \$29.99**

**Wabi-Sabi Welcome hb by Julie Pointer Adams RRP \$65.00**

**Nopalito A Mexican Kitchen hb by Stacy Adimando and Gonzalo Guzman RRP \$49.99**

A collection of 100 recipes for regional Mexican food. The true spirit and flavors of regional Mexican - from Puebla, Mexico City, Michoacán, the Yucatán, and beyond--come alive in this cookbook from Gonzalo Guzman, head chef at popular San Francisco restaurant Nopalito. Guzman transforms simple ingredients, such as masa and chiles, into bright and flavor-packed dishes and includes fundamental techniques, insights and culture - capped off by recipes for cocktails and desserts. This is a cookbook to be read, savoured.

**Real Mexican Food Authentic Recipes for Burritos Tacos Salsas and More hb by Ben Fordham RRP \$45.00**

**C is for Caribbean RRP \$24.99**

**Gumbo Love hb by Lucy Buffett RRP \$42.99**

**On Havens Kitchen Cooking School hb by Alison Cayne RRP \$79.99**

With over 100 recipes in the nine chapters - each presents an important lesson. The eggs chapter explains how to master timing in the kitchen, the soups chapter is a study of layering flavour, the sauces chapter teaches about balance, and the fritters chapter will explain how to organise and set up a kitchen for cooking. Other chapters include salads, grains and beans, vegetables, meats, and desserts. The beautiful photos show finished dishes and techniques with helpful illustrations too. For newbies or experienced cooks.

**Matilda and the Ramsay Bunch hb by Matilda Ramsay RRP \$45.00**

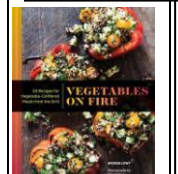
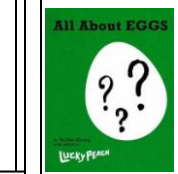
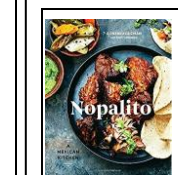
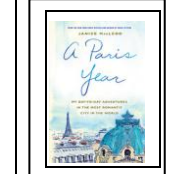
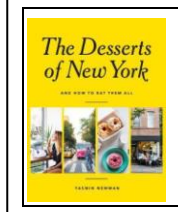
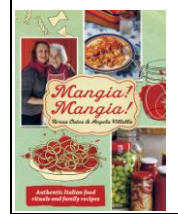
**Lucky Peach All About Eggs Everything We Know About the World's Most Important Food hb by Rachel Khong RRP \$42.99**

A handbook, a cookbook, an egg book: this quasi-encyclopedic ovarian overview is the only tome you need to own about the indispensable egg. In essays, anecdotes, how-tos, and foolproof recipes, this egg-centric volume celebrates everything an egg can do. For anyone who has delighted in the pleasures of an omelette or marveled at the snowflake patterns on a century egg.

**Vegetables On Fire More Than 60 Recipes for Vegetable-Centred Meals from the Grill hb by Brooke Levy RRP \$34.99**

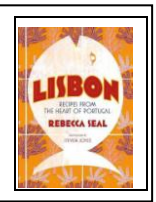
This is a grilling book dedicated to vegetables that eat like meat. This unique cookbook features 60 recipes that star vegetables caramelised into succulence for satisfying, flavour-forward meals. Cauliflower steaks, "broccoli burgers, and beets that slow-smoke like a brisket are just three of the meaty but meatless meals to base a great cookout around. More than 30 stunning images showcase the recipes, each of which includes instructions for charcoal and gas grilling, a grill pan on the stovetop or broiler. For vegetarians, those who love to grill, and anyone looking for more creative ways to prepare vegetables, this handbook is destined to live beside the grill.

**Six Seasons A New Way with Vegetables hb by Joshua McFadden RRP \$69.99**



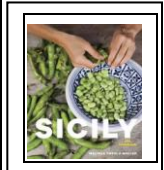
**Lisbon Recipes from the Heart of Portugal hb by Rebecca Seal RRP \$45.00**

Rebecca Seal shares her favorite recipes, inspired by her travels. Set on seven hills, Lisbon features world-class beaches, city views, and wild forests with food as diverse as the surroundings. Featuring over 80 recipes based on traditional Portuguese cuisine. All set to the stunning backdrop of eighteenth century buildings, churches, nostalgic trams, and pastel-colored houses, Lisbon is a stunning cookbook.



**Sicily The Cookbook hb by Melissa Muller RRP \$75.00**

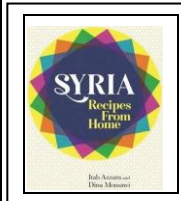
Sicily tells the wonderful histories behind the classic dishes but also shows how contemporary chefs and home cooks are reinvigorating recipes in modern ways. Sicily gives a tour of the land's culinary treasures, from the couscous of Lo Capo and the vines of Mt. Etna to the sea salt of Trapani and the black pigs of Mirto. The book gives foolproof instructions for all the cardinal dishes but there are also plenty of delicious contemporary recipes. Complete with travel notes and addresses to plan a trip, Sicily is sure to enchant readers everywhere.



**Legendary Cuisine of Persia Updated and Revised Edition hb by Margaret Shaida RRP \$69.99**

**Syria Recipes From Home hb by Itab Azzam RRP \$49.99**

Syrian cuisine deserves a high place in our culinary knowledge. Syria has always been the marketplace for the most delicious ingredients from East and West. Itab and Dina met Syrian women in the Middle East and Europe to collect together the very best recipes from one of the world's greatest food cultures. They spent months cooking with them, learning their recipes and listening to stories of home. From hot yoghurt soup with turmeric to cherry meatballs, this is a delicious celebration of the unique taste, culture and food of Syria - and a celebration of everything that food and memory can mean to an individual, to a family and to a nation.



**Julie Taboulies Lebanese Kitchen hb by Julie Anne Sageer and Leah Bhabha RRP \$44.99**

Since she was six years old, Julie Ann Sageer (nicknamed Julie Taboulie by her close-knit family) has had a passion for cooking the meals of her Lebanese heritage. Just like in her TV cooking show Cooking with Julie Taboulie, each of her recipes comes with hands-on instructions, tips, and tricks for making homemade Middle Eastern dishes using heaps of fresh, seasonal ingredients. In 125 recipes, you'll learn how easy it is to make such Lebanese staples and your own delicious, multi-purpose spice mixes. In addition to the delicious meat and chicken dishes, Lebanese cuisine offers a variety of vegetarian, pescatarian, vegan, and gluten-free dishes without substitutes.



**Zoes Ghana Kitchens hb by Zoe Adjonyoh RRP \$39.99**

We are on the cusp of an African food revolution. There is a longing to try something that is actually new, not just re-spun, and African cuisines are filling that gap. It's the last continent of relatively unexplored food and the food is fun and tasty! If you're familiar with Ghanaian food, you'll find new ways to incorporate typical flavours including plenty of fresh fish and seafood, hearty salads and spices.

**In My Kitchen A Collection of New and Favorite Vegetarian Recipes hb by Deborah Madison RRP \$69.99**

**Simple Green Suppers A Fresh Strategy for One-Dish Vegetarian Meals hb by Susie Middleton RRP \$44.99**

**Hairy Dieters Go Veggie pb by The Hairy Bikers RRP \$39.99**

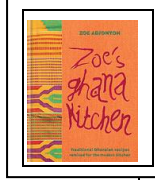
**Food52 Mighty Salads 60 Ways to Turn Salad Into Dinner hb by Food52 RRP \$39.99**

**Love Real Food hb by Kathyryne Taylor RRP \$39.99**

**Vegan Recipes From the Middle East hb by Parvin Razavi RRP \$52.99**

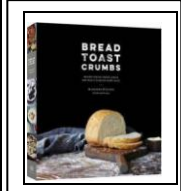
**Blue Chair Jam Cookbook hb by Rachel Saunders RRP \$49.99**

Rachel's passion for fruit shines through every part of this lavishly photographed 384-page book, which is the culmination of 10 years research. 120 original recipes organized around the seasons including offerings ranging from plain Lemon Marmalade and Plum Jam to Strawberry-Blood Orange Marmalade vividly capture the essence of fruit and the preserving process. This vibrant exploration of fruit also clearly explains and illustrates techniques with clear and detailed directions with answers to a wide range of technical questions.



**Bread Toast Crumbs Recipes for No-Knead Loaves and Meals to Savor Every Slice hb by Alexandra Stafford**

With praise from Dorie Greenspan, Jim Lahey, and David Lebovitz, the definitive bread-baking book for a new generation. But this book isn't just about baking bread-- it's about what to do with the slices and heels and nubs from those many loaves you'll bake. Alexandra Stafford grew up eating her mother's peasant bread at nearly every meal--the recipe for which was a closely-guarded family secret. The secret is in its simplicity: the no-knead dough comes together in fewer than five minutes, rises in an hour, and after a second short rise, bakes in buttered bowls. After you master the famous peasant bread, you'll work your way through its many variations, both in flavor and form. You'll enjoy bread's usual utilities but then you'll discover its true versatility. Finally, you'll find ways to savor every last bite.



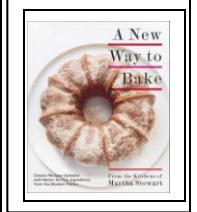
**Passion for Pasta hb by Carmela Sereno RRP \$49.99**

**New Camp Cookbook Gourmet Grub for Campers Road Trippers and Adventurers hb by Linda Ly RRP \$29.99**

**Year of Picnics Recipes for Dining Well in the Great Outdoors hb by Ashley English RRP \$44.99**

**New Way to Bake Classic Recipes Updated & Better-for-You Ingredients for the Modern Pantry pb by Editors of Martha \$44.99**

A must-have for every baker. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you--and delicious--ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. Includes 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolatey punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, A New Way to Bake is the next-generation home-baking bible. Also coming: **Bakers Appendix**



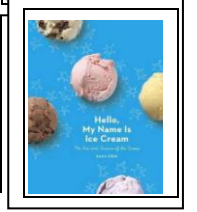
**The Essential Kitchen Companion with Deliciously Dependable Infinitely Adaptable Recipes hb by Jessica Reed \$29.99**

**Joy The Baker Easy Sweet and Savory Recipes for Leisurely Days hb by Joy Wilson RRP \$49.99**

**Modern Sugar Flowers hb by Jacqueline Butler RRP \$44.99**

**Hello, My Name is Ice Cream The Art and Science of the Scoop hb by Dana Cree RRP \$44.99**

With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is Ice Cream explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. This book is a combination of three books every ice cream lover needs to make his or her own delicious blends: it is 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics then evolve into more adventurous infusions. And then there are the mix-ins, simple treats elevated by Cree's pastry chef mind, including chocolate chips designed to melt on contact once you bite them and brownie bits that crunch.



**Cath Kidston Mug Cakes Cupcakes and More! hb by Cath Kidston RRP \$29.99**

**Naturally Nourished Vibrant Meals that Come Together Quickly hb by Sarah Britton RRP \$39.99**

This is the follow-up to 2015's much-acclaimed My New Roots! Since then, one of the most common requests author Sarah Britton has received from fans was for wholesome, nutrient-rich, recipes that come together in a snap. Sarah delivers with a host of recipes that can be made with ingredients from the local grocery, not speciality stores. These 100 recipes will inspire you to cook every night! Sarah's back a second time with her signature bright photography and fantastic flavours. Britton shows how to streamline vegetarian cooking with chapters on mains, sides, soups, salads, and snacks (both sweet and savoury). Instructions feature easy cooking techniques that anyone can master, as well as icons for vegan and gluten-free options for quick reference. Also available: My New Roots \$44.99

**AWW Diabetes pb by AWW RRP \$35.00**

**Sugar-Free Family Cookbook pb by Sarah Flower RRP \$35.00**

**My Sugar Free Baby and Me hb by Dr Sarah Schenker RRP \$29.99**

**Gino's Healthy Italian For Less hb by Gion D'Acampo RRP \$45.00**

**Year of Beautiful Eating - Eat Fresh Eat Seasonal Glow with Health All Year Round hb by Madeleine Shaw RRP \$45.00**

Bestselling nutritional health coach Madeleine Shaw shows you how to eat your way to health and beauty all year round. With over 100 nutritious and wholesome recipes packed with flavour and medicinal benefits, Madeleine focuses on the importance of eating in tune with nature and supercharging your plate with what your body needs to look and feel beautiful season by season. No matter your mood, this is good, wholesome eating, every day of the year. Also available: Get the Glow and Ready Steady Glow.

**Good Gut Guide Delicious Recipes and a Simple 6-Week Plan for Inner Health and Outer Beauty pb by Liz Earle \$45.00**

**Big Book of Paleo Slow Cooking 200 Nourishing Recipes That Cook Carefree for Everyday Dinners and Weekend Feasts pb by Natalie Perry RRP \$29.99**

**Ultimate Instant Pot Pressure Cooker Cookbook pb by Ella Sanders RRP \$34.99**

**101 Bar Bites Delicious Nibbles Snacks and Small Plates to Complement Your Drinks hb RRP \$24.99**

**Lonely Planet's Global Beer Tour A Guide to Beer Tasting at the World's Best Breweries hb by Lonely Planet Food RRP \$29.99**

This book includes some of the finest tap rooms, bars and breweries that thirsty travellers can visit in 30 countries around the world. Discover how to find them, which beers to sample, and learn about local places of interest with our recommended itineraries. Each country is introduced by a beer expert and includes regional beverages that shouldn't be missed. Beer often tastes better the closer it is to home, especially if that's straight from a tap in a tank in the actual brewery. The craft beer revolution has seen waves of breweries open up to the public, not just in the USA, UK and Australia, where the trend is well established, but all over the world. Visit European beer capitals like Belgium, Italy and Germany, and sample local favourites in Canada, Australia and New Zealand. In Asia, explore hotspots in Japan, Vietnam and China, then venture to South America, Africa and the Middle East. Each brewery is accompanied by a selection of sightseeing ideas and activities, from local museums and galleries, to great hikes or bike rides. The book also features fun sections on beer trails, hangover cures and the world's wildest beers. There's also practical advice like how to ask for a beer in the local language and the ideal snacks to accompany your drink.

**Wines of My Life hb by Eric Beaumard and Thierry Hamons RRP \$60.00**

The Wines of My Life presents 75 exceptional wines chosen by world-renowned French sommelier Eric Beaumard. In this new illustrated memoir, Beaumard reflects on some of the most flavourful wines in the world: from Chateau Petrus created in the Bordeaux region to Chateaux Rayas from the Rhone valley, and from delicate whites to robust reds. Full of vineyard secrets, fascinating portraits of winemakers, and serious meditations on life, this is an unforgettable story of one man's journey and the wines he tasted along the way.

**Complete Bordeaux The Wines The Chateaux The People 3rd Edition 3rd Edition hb by Stephen Brook RRP \$85.00**

The wines of Bordeaux are universally recognized as being among the finest in the world and in this fully revised and updated edition of his classic text, renowned wine expert Stephen Brook provides an unrivalled survey of the region and its wines. This book offers detailed information on the communes and appellations of Bordeaux as well as descriptions and assessments of all its major properties. As well as incisive portraits of the leading properties and their produce, Stephen Brook provides a detailed look at Bordeaux's lesser-known areas and chateaux. There is also an invaluable vintage guide to the last four decades. Bordeaux encapsulates an incredible 13,000 wineries throughout 54 appellations and this book includes a thorough explanation of Bordeaux's history, terroir, and winemaking styles.

**World of Cognac hb by Michelle Brachet RRP \$59.99**

The World of Cognac is a carefully researched study about the history and culture of Cognac - the most revered spirit in the world. Ranging from historical brandy anecdotes dating back to the 7th century all the way up to our modern-day cocktail culture, this is cognac's story. The author explains where cognac originates from, how it's made, the people involved, as well as the classification and age, the art of tasting and most importantly of all, choosing and storing one's cognac. A comprehensive list of cognac houses are featured, providing an informative overview of many of the brands and a selection of their current products.

**Field Guide to Whisky hb by Hans Offinga RRP \$49.99**

**Bloody Mary - The Lore and Legend of a Cocktail Classic with Recipes for Brunch and Beyond pb by Brian Bartels RRP \$27.99**

**Bloody Mary Book Re-Inventing a Classic Cocktail hb by Ellen Brown RRP \$24.99**

**Cold Brew Coffee - Techniques Recipes and Cocktails for Coffees Hottest Trend hb by Chloe Callow RRP \$16.99**

Cold brew is taking the coffee world by storm, with its sweeter, mellower taste and potential health benefits. Brewed by leaving coffee grounds to steep in cold water for hours, it offers a completely new take on coffee - and once you try it, there's no going back. This handy guide will give you all the knowledge you need to get on top of the trend, with illustrated step-by-step techniques for making your own cold brew at home, plus expert advice to help you get the best results from your drink. Also featuring 35 delicious recipes for creating cocktails and desserts with your cold brew coffee, from Espresso Martini and Cold Brew Negroni to Coffee Chocolate Tart, this is a must-have for brewing beginners and small-batch artisans alike. Also coming: **Coffee Style hb by Horst A Friedrichs RRP \$56.99**

**Gastrophysics The New Science of Eating pb by Charles Spence RRP \$32.99**

Freakonomics for eating: a ground-breaking and tasty book by the world-leading expert in sensory science. Why do we consume 35% more food when eating with one more person, and 75% more when with three? Why are 27% of drinks bought on aeroplanes tomato juice? How are chefs and companies planning to transform our dining experiences, and what can we learn from their cutting-edge insights to make memorable meals at home? These are just some of the ingredients of Gastrophysics, in which the pioneering Oxford professor Charles Spence shows how our senses link up in the most extraordinary ways, and reveals the importance of all the 'off-the-plate' elements of a meal- the weight of cutlery, the placing on the plate, the background music and much more.

**Gastronomical Me (Re-Issue) by MFK Fisher RRP \$19.99**

**Grocery The Buying and Selling of Food in America hb by Michael Ruhlman RRP \$35.00**

