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LE GAVROCHE COOKBOOK Celebrating 50 Years of Fine Cooking hb by Michel Roux Jr RRP \$75.00

A slice of culinary history. Classic French from leading London restaurant Le Gavroche, created and run by the Roux family, now in its 50th year. Le Gavroche opened its doors in 1967 under Michel and Albert Roux. Half a century later, the Roux family is a name synonymous with quality French cooking and the highest standard of service. Michel Roux Jr, who has been chef de cuisine at Le Gavroche for over 25 years now, selects 200 of the most popular classic recipes from its kitchens. Michel Roux Jr worked with many of France's top chefs and as a personal chef to the President of France before taking over at Le Gavroche. This edition of his first book marks the restaurant's 50th year anniversary, showing how to create the atmosphere and cuisine of Le Gavroche at home, with advice on dining French style and how to select what to drink, from aperitif to sweet wine. Also available: Pastry pb RRP \$24.99

TARTINE ALL DAY Modern Recipes for the Home Cook hb by Elisabeth Prueitt RRP \$64.99 (Available May)

An all-purpose, comprehensive cookbook with 200 recipes for the whole-foods way people want to eat and bake at home today, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco's acclaimed Tartine Bakery. Tartine All Day is Tartine cofounder Elisabeth Prueitt's gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. Through concise instruction Prueitt translates professional expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, do-able gathering-size meals, and dreamy desserts, Tartine All Day is the hard-working cookbook that will guide and inspire home cooks in new and enduring ways. See our website for all of the wonderful Tartine books available.

NAPLES AND THE AMALFI COAST hb by Silver Spoon RRP \$49.99 (Available NOW)

The newest addition to the popular Silver Spoon cookbook series provides a culinary guide to one of Italy's best-loved regions. Naples and the Amalfi Coast takes readers on a rich gastronomic journey through a perennially appealing, visually stunning region of Italy. The delightfully authentic dishes featured include fennel biscuits and other locally beloved antipasti, such classics as pizza Margherita, and an array of mouth-watering desserts. Chapters spotlight key produce and ingredients, from buffalo mozzarella from Benevento and tomatoes from San Marzano to lemons from Sorrento. Beautifully designed, with vivid colour photographs throughout.

GREECE THE COOKBOOK hb by Vefa Alexiadou RRP \$59.99 (Available NOW)

Greece The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece and is the first truly comprehensive bible of Greek food in English. With hundreds of simple recipes by Vefa Alexiadou, the authoritative grand dame of Greek cookery, the book also includes information on regional specialities, local ingredients and the religious and historical significance of the dishes, and is illustrated with 230 colour photographs. (Previously called Vefa's Kitchen).

OKLAVA Turkish-Cypriot Dishes with a Modern Twist hb by Selin Kiazim RRP \$39.99

Oklava celebrates the culinary delights of this area in a way no cookbook has done before. Oklava translates simply as 'rolling pin'. For Selin Kiazim, this word conjures up memories of her Turkish-Cypriot grandmother. These sensational recipes will take you on a journey from home-cooked meals and summers spent in North Cyprus to an exciting interpretation of modern Turkish-Cypriot cooking in London. Bring the Oklava experience into your home with Turkish delights such as Pistachio-crusting Banana & Tahini French Toast with Orange Blossom Syrup & Smoked Streaky Bacon; Crispy Pomegranate-Glazed Lamb Breast with Yoghurt and Chocolate.

MEXICO A CULINARY QUEST hb by Hossein Amirsadeghi RRP 90.00

Chronicling a journey across some of the country's most picturesque states in more than 100 entertaining, informative profiles, Mexico A Culinary Quest captures the essence and spirit of Mexican food history as well as a wide range of contemporary cooking styles. The lively texts are accompanied by more than 1000 specially commissioned photographs celebrating not only the cuisine but also the rich culture of which it is part. While food is at its heart, the lure of this book is not just the featured personalities but their tables, menus, local specialties, kitchens, and the country's magnificent settings and landscape.

MEXICAN ICE CREAM Beloved Recipes and Stories pb by Fany Gerson RRP \$39.99

ARGENTINIAN STREET FOOD COMING IN PAPERBACK by Enrique Zanoni RRP \$24.99

Bringing you authentic recipes that sit at the heart of the country's cuisine, this book is divided into chapters that focus on different aspects of Argentinian food and how best to recreate it at home. There are chapters with traditional recipes, cult street food recipes that are easily made at home; ice creams including helado, the creamy signature Argentinian ice cream; and some classic desserts, including the legendary dulce de leche. The Argentinian atmosphere is carried through in the food photography.

SRI LANKA THE COOKBOOK hb by Prakash Sivanathan RRP \$39.99

This colourful, exotic cookbook introduces home cooks to the vibrant, exciting and authentic food of Sri Lanka. Bold and bright with over 100 authentic recipes from the island and surrounding region, including hoppers, curries, street food and more. Feather-light hoppers, fiery sambols, subtly spiced curries and unique vada' (fried snacks) come together in this definitive collection of Sri Lanka's most authentic and vibrant recipes. As well as absorbing influences from India, the Middle East, Far East Asia and myriad European invaders, the small island also has strong Singhalese and Tamil cooking traditions and this cookbook brings these styles together to showcase the best of the country's culinary heritage. The authors ran award-winning Sri Lankan restaurant Elephant Walk for eight years in London. They are now cookery teachers running workshops and supper clubs. Also available: Serendip pb by Peter Kuruvita \$49.99

VIVEK'S INDIAN FESTIVAL FEASTS hb by Vivek Singh RRP \$42.99

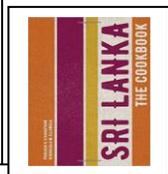
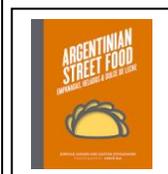
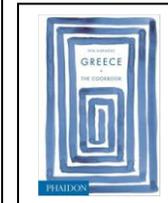
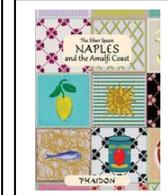
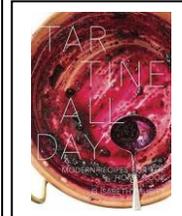
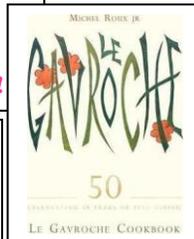
30 MINUTE CURRIES hb by Atul Kochar RRP \$39.99

SO FRENCH SO SWEET hb by Gabriel Gate RRP \$29.99

So French So Sweet is Gabriel Gatés love letter to pâtisserie, baking and sweet treats. An irresistible collection of French classics and Gabriel's most treasured sweet recipes, it brings together exquisite cakes and tarts, refreshing sorbets and fruity desserts, scrumptious ice creams, mousses and crèmes and heavenly warm desserts. With a focus on fresh seasonal ingredients and home-style cooking, Gabriel shows just how simple it is to create delightful treats for everyone to enjoy. Also available: Cooks Tour of French hb \$34.99 and Delicieux hb \$49.99

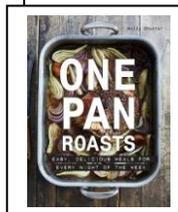
ON EATING INSECTS Essays Stories and Recipes hb by Phaidon RRP \$75.00 (Available NOW)

On Eating Insects is the first book to take a holistic look at the subject, presenting essays on the cultural, political, and ecological significance of eating insects, alongside stories from the field, tasting notes, and recipes by the Nordic Food Lab.



ONE PAN ROASTS Easy Delicious Meals for Every Night of the Week hb by Molly Shuster RRP \$35.00 

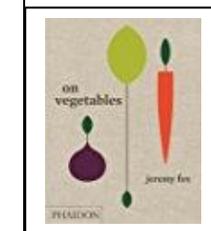
This book will simplify your life! It's not always easy to prepare a healthy family dinner after a long day at work, when the temptation is to eat on the run - and yet it is always a pleasure to sit down and share food with loved ones at the end of a busy day. This book will explain how, with a single baking dish, you can create many easy-yet-delicious meals in a flash and leave the oven to do the rest. And there won't be much washing up to do either! One Pan Roasts features 80 incredibly simple recipes for meat, poultry, seafood and vegetarian meals, all cooked slowly in the oven and flavoured with herbs, spices and aromatics. There are also recipes for pilaf, quinoa, couscous and roasted vegetables to complete the meal, plus a chapter of delicious one-pan desserts, such as Cherry clafoutis, Peach tart and Pineapple roasted with vanilla, cinnamon and star anise.



AWW FAST FAVOURITE DINNERS pb by AWW RRP \$35.00 

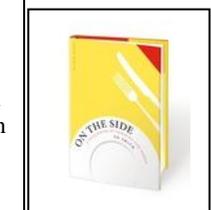
ON VEGETABLES Modern Recipes for the Home Kitchen hb by Jeremy Fox RRP \$59.99

The highly anticipated cookbook from Jeremy Fox, the California chef who is redefining vegetable-based cuisine with global appeal. Known for his game-changing approach to cooking with vegetables, Jeremy Fox first made his name at the Michelin-starred restaurant Ubuntu in Napa Valley. Today he is one of America's most talked-about chefs, celebrated for the ingredient-focused cuisine he serves at the Los Angeles restaurant, Rustic Canyon Wine Bar and Seasonal Kitchen. In his first book, Fox presents his food philosophy in the form of 160 approachable recipes for the home cook. On Vegetables elevates vegetarian cooking, using creative methods and ingredient combinations to highlight the textures, flavours, and varieties of seasonal produce and including basic recipes for the larder.



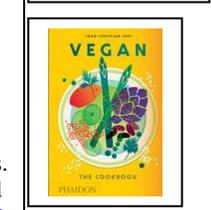
ON THE SIDE A Sourcebook of Inspiring Side Dishes hb by Ed Smith RRP \$39.99

A revolutionary cookbook that moves the humble side dish to centre stage. Whilst writing his food blog, Rocket & Squash, Ed Smith noticed that a key part of our meals was being ignored. On too many occasions, side dishes were being relegated to an overboiled afterthought, or dismissed with a throwaway 'eat with potatoes' or 'serve with seasonal greens' line. But our side dishes have the potential to be as inspirational as the main event itself. In fact, they're often the best bit! Here it's the 'two veg' rather than the meat which are given the spotlight: you'll find 140 inspiring recipes and insightful tips to make your pulses, roots, vegetables and greens dazzle in their own right. Complete with a recipe directory that will help you find the perfect accompaniment, whatever your cooking, On the Side will brighten and invigorate every meal.



VEGAN THE COOKBOOK Over 450 Delicious Recipes From Around the World That Will Make You Forget Your Carnivorous Impulses hb by Phaidon RRP \$59.99

The definitive and most comprehensive cookbook of traditional and authentic home cooking vegan dishes from 150 countries around the world. With nearly 500 vegetable-driven recipes, Vegan: The Cookbook, inspired by cuisines around the world, brings vegan home cooking to new levels of deliciousness. Featuring dishes from countries ranging from Albania to Zambia, it showcases the culinary diversity of vegan cuisine, highlighting regional fruits and vegetables, traditional cooking techniques, and universally delectable flavours. Home cooks will discover sweet and savoury starters, soups, salads, mains, and desserts for all to enjoy, accompanied by straightforward instructions and gorgeous colour photography.



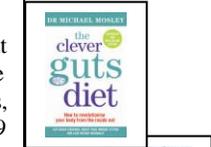
GOOD CARBS COOK BOOK Vibrant Smart Energy Recipes for Every Day hb by Dr Alan Barclay et al RRP \$39.99

The Good Carbs Cookbook helps you choose the best fruits, vegetables, beans, peas, lentils, seeds, nuts and grains and explains how to use them in 100 refreshingly nourishing recipes to enjoy every day, for breakfast, brunch, lunch, dinner and dessert. The recipes have short ingredients lists, are easy to prepare, quick to cook, long in flavour and full of sustaining goodness, so you feel fuller for longer. There is a nutritional analysis for each recipe and there are tips and helpful hints for the novice, nervous, curious or time-starved cook.



CLEVER GUTS DIET – Australian & NZ Edition pb by Dr Michael Mosley RRP \$29.99 

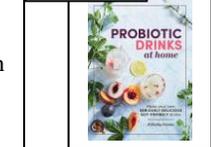
"I haven't felt this good in years." Sophie, 29, former sufferer of IBS (irritable bowel syndrome). Your gut is astonishingly clever. It contains millions of neurons – as many as you would find in the brain of a cat – and is home to the microbiome, an army of microbes that influences your mood, weight and immune system. In this groundbreaking book, Dr Mosley takes us on a revelatory journey through the gut, showing how junk food and overuse of antibiotics have wiped out many "good" gut bacteria, leading to a modern plague of allergies, food intolerances and obesity. Also available: 8-Week Blood Sugar Diet Lose Weight Fast and Reprogram Your Body for Life pb \$29.99



WHOLEFOOD HEAVEN IN A BOWL Naturally Healthy Food from Around the World hb by David Bailey RRP \$34.99

PROBIOTIC DRINKS AT HOME Make Your Own Seriously Delicious Gut-Friendly Drinks pb by Felicity Evans RRP \$27.99

Take the next step after green smoothies, with probiotic drinks for gut health. From kombucha to kefir, ginger beer to honey mead - learn to confidently handcraft your own beautiful elixirs and transform your health, one ferment at a time. Fermentation guru Felicity Evans provides step-by-step instructions to make a range of 50 delicious probiotic drinks. Including expert guidelines and troubleshooting tips so that you'll soon be brewing delicious drinks to make your gut happy.



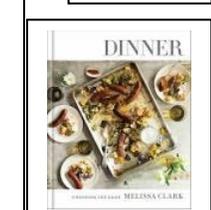
7:2:1 PLAN pb by Tim Robards RRP \$34.99

KETO MEALS IN 30 MINUTES OR LESS pb by Martina Slajerova RRP \$29.99

MEDICINAL COOKERY hb by Dale Pinnock RRP \$49.99

DINNER – Changing The Game hb by Melissa Clark RRP \$59.99

From Melissa Clark, the NYTimes bestselling author and one of the most beloved food and recipe writers of our generation, comes a comprehensive and practical cookbook. With more than 250 all new recipes and abundant four-color photography, these inherently simple recipes make for the kind of easy cooking that can turn anyone into a better and more confident cook. Dinner is all about options-inventive, unfussy food with unexpected flavor (and plenty of make ahead ideas, too)- sheetpan chicken laced with spicy harissa; burgers amped with chorizo to name a few. Here, too, are easy flourishes that make dinner exceptional- stirring charred lemon into pasta, tossing a Caesar-like dressing on a grain bowl, adding fresh ricotta and demerara sugar to stovetop mac and cheese; lavishing a dollop of chili paste just about anywhere. Each recipe in this book is meant to be dinner-one fantastic dish that is so satisfying and flavor-forward it can stand alone or sit with just a little something else. Dinner has the range and authority and the author's trademark warmth.



EAT DELICIOUS 125 Recipes for Your Daily Dose of Awesome hb by Dennis Prescott RRP \$42.99

YUM UNIVERSE PANTRY TO PLATE pb by Heather Crosby RRP \$39.99

SCANDIKITCHEN The Essence of Hygge pb by Bronte Aurell RRP \$22.99

ROUND TO OURS Setting the Mood and Cooking Food Menus for Every Gathering hb by Alice Levine RRP \$39.99

HOW TO EAT BETTER hb by James Wong RRP \$35.00

NATHAN OUTLAWS HOME KITCHEN 100 Recipes to Cook for Family and Friends hb by Nathan Outlaw RRP \$39.99

RAMEN Japanese Noodles and Small Dishes hb by Tove Nilsson RRP \$29.99



KNIFE Texas Steakhouse Meals at Home hb by John Tesar RRP \$44.99



In his debut cookbook, Chef John Tesar tells you how to have the best steakhouse meal you've ever eaten--in your home kitchen. Infused with the flavor of Texas and Tesa's culinary genius, this book reveals Tesar's "back to the pan" method for cooking the perfect steak. Tesar doesn't stop at steak, though; this book is full of recipes and techniques for cooking lamb, pork, veal, burgers, along with recipes for sides, salads, starters, and foolproof versions of classic sauces. Tesar also provides a comprehensive guide to cuts and breeds, and gives portraits of top producers. KNIFE is devoted to the celebration of steak in every form, with recipes for your favorite juicy cuts, as well as techniques for making mouth-watering dishes from underrated cheaper cuts. Tesar blends old school techniques and new cooking methods to cook meat like you've never had it before.

SHOWDOWN COMFORT FOOD CHILLI AND BBQ pb by Jenn de la Vega RRP \$29.99

SECRET INGREDIENT SMOKNG AND GRILLING pb by Jeff Staci RRP 29.99

BUTCHER BABE COOKBOOK pb by Loreal Gavin RRP \$32.99

SLOW COOKER CENTRAL SUPER SAVERS pb by Paulene Christie RRP \$24.99 

Slow Cooker Central is back with 200 delicious new recipes that won't break the bank! Slow Cooker fans have spoken - they want recipes that won't put a dent in the family budget! SUPER SAVERS is packed with easy, tasty and inexpensive meals for anyone on a budget. Organised into dishes costing under \$5, \$10, \$15 and \$20, these all-new recipes are sure to hit the mark. 200+ Super Saver recipes are flavour-packed as well as budget-friendly! There are recipes for every occasion, from weeknight dinners to holiday celebrations, and all the recipes are by real people cooking in real kitchens - with no obscure ingredients or complicated instructions. Packed with Paulene's useful tips and tricks, and including the size of the slow cooker used to make each dish, these are failsafe recipes that will quickly become favourites and save you \$\$\$. Also available: Slow Cooker Central pb \$24.99 Slow Cooker Central 2 pb \$24.99

EASIEST SLOW COOKER pb by Kim McCosker (author of 4 Ingredients) RRP \$24.99 

LOW AND SLOW Comfort Food For Cold Nights pb by Louise Franc RRP \$39.99

PIZZA CAMP The Art of Pizza hb by Joe Beddia RRP \$39.99

POSH KEBABS Over 70 Recipes for Sensational Skewers and Chic Shawarmas hb by Rosie Reynolds RRP \$29.99

Put it on a stick and get stuck in! Featuring over 70 simple recipes for everything from brochette to shashlik to souvlaki, Posh Kebabs takes you on a global tour of flavours and ingredients. Whether its Blackened Cauliflower, Moroccan Lamb or Portuguese Beef Espetado, these succulent skewers, scintillating sauces and fabulous flatbreads reinvent the humble kebab for a new generation. Also available: Post Rice, Posh Eggs and Posh Toast - all hbs at \$29.99

I LOVE SOUP More Than 100 of the Worlds Most Delicious and Nutritious Recipes for All Seasons hb by Le Blanc \$29.99

BAKING SOURDOUGH BREAD Dozens of Recipes for Artisan Loaves Crackers & Sweet Breads pb by Goran Soderin \$22.99
Baking Sourdough Bread guides you through the delicious world of sourdough starter to finish. Discover the history, the chemistry, and the culture behind this distinctive dough. Learn to make a sourdough starter and keep the leaven active with regular feeding.

JAM MAKERS GARDEN Grow Your Own Preserves All Year Round hb by Holly Farrell and Jason Ingram RRP \$34.99

Growing your own veg, fruit, herbs and flowers is second nature for many gardeners but this book shows how to preserve the best home grown ingredients in jams, chutneys, cordials and sauces for many months and even years to come. From planning the jam-maker's garden through to selecting the best varieties to grow; from sowing and planting to harvesting and foraging, and using tried and tested cooking methods to preserve the best flavour and quality, this book presents 50 recipes for the tastiest jams, chutneys and preserves that you'll savour for months.

SAVORY JAMS 75 Recipes for Jams Jellies Preserves Chutneys Marmalades and More hb by Linda Ziedrich RRP \$24.99

JOYS OF JEWISH PRESERVING Modern Recipes with Traditional Roots hb by Emily Paster RRP \$29.99

TRADITIONALLY FERMENTED FOODS pb by Shannon Stronger RRP \$32.99

Also available: Art of Fermentation hb by Sandor Ellix Katz RRP \$69.99 and Cornersmith hb RRP \$49.99

LEMONS AND LIMES More Than 65 Bright and Zesty Ways to Enjoy Cooking with Citrus hb by Ursula Ferrigno RRP \$39.99

MASTERING STOCKS AND BROTHS A Culinary Approach Using Traditional Techniques hb by Rachael Mamane \$59.99

TRY IT! SALADS AND DRESSINGS hb by Dorling Kindersley RRP \$24.99

AN AVOCADO A DAY More Than 70 Recipes for Enjoying Nature's Most Delicious Superfood hb by Lara Ferroni RRP 32.99

70 simple and delicious tasty recipes for everything from breakfast to dessert. Lara Ferroni educates readers on the various kinds of avocados and how to pick them, store them, and grow them! Learn how to make use avocado butter, oil, and honey too.

PEPPERS OF THE AMERICAS hb by Maricel E Presilla RRP \$54.99

ON THE PULSE Super-Easy Nourishing Recipes for Lentils Beans and Peas pb by Georgina Fuggle RRP \$39.99

YOGURT EVERY DAY Healthy & Delicious Recipes for Breakfast Lunch and Dinner and Dessert pb by Hubert Cormier \$34.99

CRACKED Creative and Easy Ways with An Egg pb by Linda Tubby RRP \$39.99

LITTLE CHEESE COOKBOOK From Snacks to Sweets hb by Laura Herring RRP \$29.99

A simple, delicious concept--what can't be improved with extra cheese?

GREAT AUSTRALIAN BIRTHDAY CAKE BOOK hb by Various RRP \$39.99

NATIONAL TRUST BOOK OF SCONES hb by Sarah Cleland RRP \$19.99

CAKE I LOVE YOU Delectable and Do-Able Recipes In All the Flavours You Crave hb by Jill O'Connor RRP \$45.00

CLEAN SWEETS Simple High-Protein Desserts for One hb by Arman Liew RRP \$30.99

HANDMADE APOTHECARY Healing Herbal Remedies hb by Kim Walker RRP \$45.00

FOOD JUST LIKE MINE CHILDREN JUST LIKE ME hb by Dorling Kindersley RRP \$29.99

Food Like Mine is a touching celebration of children from all over the world and the food they eat. Featuring more than 20 easy-to-follow recipes and beautiful photography throughout, Food Like Mine features children from Botswana to the USA. Children will learn about staple ingredients, see where they're eaten and discover how they're grown.

LOOK I'M A COOK hb by Dorling Kindersley RRP \$16.99

ROALD DAHL CHARLIE AND THE CHOCOLATE FACTORY STICKER ACTIVITY BOOK pb RRP \$9.99

ESSENTIAL WINE TASTING The Complete Practical Winetasting Course Updated Edn hb by Michael Schuster \$35.00

ROSE ALL DAY The Essential Guide to Your New Favourite Wine hb by Katherine Cole RRP \$35.00

DRINK PINK A Celebration of Rose hb by Victoria James RRP \$34.99

CURIOUS BARTENDERS RUM REVOLUTION hb by Tristan Stephenson RRP \$45.00

