

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

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

## **Finding Fire Cooking at Its Most Elemental hb by Lennox Hastie RRP \$60.00**

Finding Fire is an introduction to the endless possibilities of cooking beautiful food with fire. Author Lennox Hastie, of acclaimed Sydney restaurant Firedoor presents over 90 recipes that allow readers to take their own journey to master the art of simplicity in cookery over the most natural heat source on the planet.

## **Matt Moran's Australian Food Coast + Country hb by Matt Moran RRP \$45.00**

Thirty years ago, when Matt Moran first started cooking in commercial kitchens, lettuce meant iceberg, fish was always sold frozen and there was one variety of tomato - maybe two. Australia is now the envy of the world for its climate and range of produce, and is a food-lover's destination, spurred on by generations of keen home cooks. The recipes in this book span the country food traditions of regional Australia to the rugged coastline, which offers amazing fresh seafood. From the best slow-roasted lamb shoulder to an iconic passionfruit cheesecake, anyone who has spent time in Australia will find something in this collection to which they can nod their head and smile, recognising a recipe that is a favourite in their household. With over 30 stellar years in the food industry behind him, a plethora of awards to his name and as the tour de force behind some of Australia's most celebrated dining establishments (Aria, Chiswick and North Bondi Fish, to name just a few), it's safe to say that Matt Moran is an Australian food icon. This is his fifth cookbook.

## **Tivoli Road Baker Recipes and Notes from a Chef Who Chose Baking hb by Michael James RRP \$60.00**

In The Tivoli Road Baker, British-born pastry chef Michael James and his team share the knowledge that goes into creating standout bread and pastries. The mission is to make these recipes accessible for people who are new to the art while also including tips, ideas and inspiration to challenge more skilled cooks and bakers. Chapters cover basic to advanced bread making techniques, sweet pastries, savoury favorites as well as a handful of British recipes close to Michael's heart, including Cornish pasties. A beautiful book that shares some of the X-factor that makes its namesake so successful. Chapters are divided into Bread, Viennoiserie, Savoury, Pastry, Seasonal, British Bakery, Basics and Larder. Michael and Pippa James moved to Australia in 2004 and now run the successful Tivoli Road Bakery which opened in Melbourne's South Yarra in 2013. Michael is an accomplished chef and baker, who grew up in Penzance, West Cornwall before moving to London, where he met Pippa over the pass at the two-Michelin starred restaurant Pied à Terre.

## **Borago Coming from the South hb by Andoni Luis Aduriz RRP \$80.00**

Internationally acclaimed star chef Rodolfo Guzman of Borago introduces the exciting world of high-end Chilean gastronomy. "It isn't every day that a restaurant knocks your socks off, but Borago managed it with ease." -Financial Times Chef Rodolfo Guzman serves a dynamic, wildly imaginative tasting menu at his acclaimed Santiago restaurant Borago, using only native Chilean ingredients - often reinventing his courses mid-service. The book combines his fascinating narratives about Chilean geography and ingredients, his never-before-published notebook sketches of dishes and creative processes, and gorgeous landscape and food photographs that introduce readers to the distinctive pleasures of Chilean culture and cuisine. This is rounded off by Guzman's selection of 100 savoury and sweet recipes exclusively chosen from the menu at Borago.

## **Akelare hb by Pedro Subijana RRP \$80.00**

After nearly forty years, Pedro Subijana, the three-star Michelin chef and his world-famous restaurant, Akelare, is at the forefront of the New Basque Cuisine, championed in the 70s by Juan Mari Arzak. In the words of Subijana, 'New Basque Cuisine aims to focus on seasonal products but adding a large dose of imagination and pushing back the frontiers'. This movement planted the seed of what was to become the avant-garde of Spanish gastronomy. Recipes were updated but always based on respect for Basque tradition and the best possible local produce. Above all, he says, 'Throughout the meal, we take care of every last detail to ensure that the occasion is a memorable one'. His continued devotion to his profession leads him to change the menus at his restaurant every two months. His restaurant Akelare (a Basque word that has entered the Spanish language, meaning a coven of witches) is in a spectacular location on the slopes of the Monte Igueldo, one of the symbols of the beautiful city of San Sebastian, and looks over Concha Bay, the island of Santa Clara and the Bay of Biscay. Here in this visually stunning edition you will find some of the culinary creations of Akelare from the last ten years and also excellence, innovation and the avant garde, three terms that could define Akelare's style, as well as an insight into the work of the kitchen and its extensive team. Subijana was recently awarded the National Prize for Gastronomy in recognition of his contribution to Basque cuisine.

## **Bread Is Gold Extraordinary Meals with Ordinary Ingredients hb by Massimo Bottura RRP \$55.00**

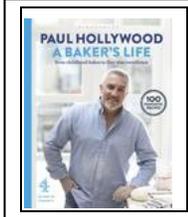
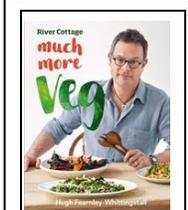
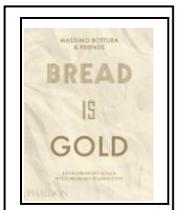
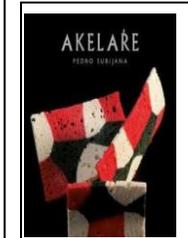
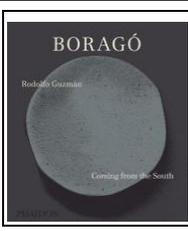
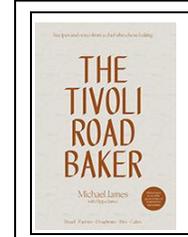
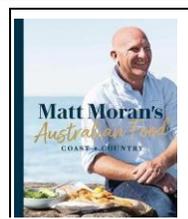
Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

## **River Cottage Much More Veg! Hb by Hugh Fearnley-Whittingstall RRP \$45.00**

Hugh's River Cottage Veg Every Day! became a bestseller, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. This new book demonstrates how easy it is to make versatile and delicious vegetables the bedrock of your diet

## **Baker's Life hb by Paul Hollywood RRP \$39.99**

A Baker's Life contains 100 of Paul Hollywood's very best baking recipes, which have been finessed over the length of his thirty-year career. Each chapter is filled with bakes that represent a different decade - learning the basics at his father's bakery; honing his pastry skills in the finest hotels; discovering the bold flavours of the Middle East while working in Cyprus; and finding fame with the phenomenally popular Great British Bake Off television series.



**Duck and Waffle pb by Dan Doherty RRP \$29.99**

Duck & Waffle has been one of the most talked-about restaurant openings in recent years. Located on the 40th floor of Heron Tower on Bishopsgate (so the best views in town) it's London's only upscale 24-hour restaurant, serving an average of 4,000 customers a week. 32-year old Daniel Doherty, winner of Tatler's Rising Star Chef award at the 2013 Restaurant Awards, is the executive chef and his cooking has turned the restaurant into an instant success. Daniel's modern take on European cuisine showcases his culinary diversity, with an emphasis on local, rustic, seasonal and sustainable British ingredients. Signature dishes include Spicy Ox Cheek Doughnut with Apricot Jam, Roasted Essex Beetroot with Goat Curd, Honeycomb and Watercress and of course Duck and Waffle with Crispy Leg Confit, Fried Duck Egg and Maple Syrup. The book provides a collection of 100 recipes for breakfast and brunch dishes, small plates, main courses, desserts and cocktails, while also capturing the atmosphere of the restaurant as it subtly shifts through a 24-hour period.

**River Cafe Classic Italian Cookbook – coming in paperback – by Rose Gray and Ruth Rogers RRP \$49.99**

**Modern Cooks Year hb by Anna Jones RRP \$49.99**

'The kind of cook who makes you want to eat vegetarian food even if you aren't vegetarian ...Anna's skill is that she manages to make veggie food simple and super desirable, so even if you're a staunch meat-eater, you won't feel like you're missing out' Grazia A long-awaited new cook book from rising food star Anna Jones, author of A Modern Way to Eat and A Modern Way to Cook, The Modern Cook's Year will be filled with hugely-inventive, easy recipes that will continue to transform vegetarian main meals into vibrant, energising food that everyone wants to eat.

**Claridge's The Cookbook hb by Martyn Nail RRP \$49.99**

**Modern Kitchen Objects that Changed the Way we Cook Eat Live hb by Tim Hayward RRP \$39.99**

**David Tanis Market Cooking Themes and Variations Ingredient by Ingredient hb by David Tans RRP \$79.99**

David Tanis Market Cooking is about seeking out the best ingredients, learning the qualities of each, and the methods and recipes that showcase what makes them special—pulling from all the world's great cuisines. Sections on universal ingredients—such as alliums (garlic, onion, shallots, leeks, etc.)—offer some of the simplest yet most satisfying recipes in the world. Consider the onion in these three marvelous incarnations: Lebanese Caramelized Onions, American Buttermilk Fried Onion Rings, and French Onion and Bacon Tart. And the chile section encourages readers to use real chiles (rather than reach for bottled hot sauce) on an everyday basis in recipes from Morocco to India, from Mexico to China, with wonderful results.

**New York Christmas Recipes and Stories hb by Lisa Nieschlag and Lars Wentrup RRP \$39.99**

Live the dream of a White Christmas in New York A getaway to the magical New York of the pre-Christmas period: when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Centre and, to cap it off, enjoying a delicious slice of pumpkin pie in one of the inviting cafes? With around 50 recipes, including Blueberry Brownies, Maple Glazed Ham and unforgettable cheesecake, this cookbook allows you to share the dream of a White Christmas in your own kitchen. Interwoven throughout are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas—Paul Auster's 'Auggie Wren's Christmas Story', 'The Gift of the Magi' by O. Henry and Virginia O'Hanlon's 'Is There a Santa Claus?' Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States. It's as good as a weekend escape to NYC! Lisa Nieschlag has family roots in New York and likes to spend her time in the kitchen, cooking and baking, styling and photographing food. Lars Wentrup is a self-declared foodie and taste-tester. Lisa and Lars run a communications design agency in Germany.

**Coming to My Senses The Makings of a Counterculture Cook hb by Alice Waters RRP \$39.99**

The long-awaited memoir from cultural icon and culinary standard bearer Alice Waters recalls the circuitous road and tumultuous times leading to the opening of what is arguably America's most influential restaurant. In Coming to My Senses Alice retraces the events that led her to 1517 Shattuck Avenue and the tumultuous times that emboldened her to find her own voice as a cook when the prevailing food culture was embracing convenience and uniformity. Moving from a repressive suburban upbringing to Berkeley in 1964 at the height of the Free Speech Movement and campus unrest, Alice was drawn into a bohemian circle of charismatic figures whose views on design, politics, film, and food would ultimately inform the unique culture on which Chez Panisse was founded. Dotted with stories, recipes, photographs, and letters, Coming to My Senses is at once deeply personal and modestly understated, a quietly revealing look at one woman's evolution from a rebellious yet impressionable follower to a respected activist who effects social and political change on a global level through the common bond of food.

**Munchies Late-Night Meals from the World's Best Chefs hb by JJ Goode and Helen Hollman RRP \$49.99**

**Martha Stewart's Newlywed Kitchen hb by Editors of Martha Stewart RRP \$69.99**

**Baco Vivid Recipes from the Heart of Los Angeles hb by Josef Centeno RRP \$65.00**

**Tacos Feast and Fiesta hb by Ricardo A Del Castillo RRP \$39.99**

An essential collection of authentic taco recipes a delicious little snapshot of Mexican heaven from Playa Takeria a bar/restaurant serving real Mexican food. Inspired by the resort town of Playa Del Carmen, this Mexican restaurant fuses Caribbean vibrancy with a sense of the traditional Mexican taquerias. Head Chef Alejandro Urbina has created culinary magic for over 30 years. Previously the Head Chef for the exclusive Grupo Habita Hotels in Mexico, Alejandro's knowledge of traditional food makes Playa Takeria truly authentic. The Taco Cookbook focuses on delectable cuisine from ancient recipes all wrapped up in a taco. Containing 50 taco recipes covering beef, pork, chicken, lamb, fish & vegetarian tacos; tortilla making; salsas, sauces & marinades.

**Downtime Deliciousness at Home hb by Nadine Levy Redzepi RRP \$55.00**

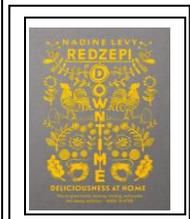
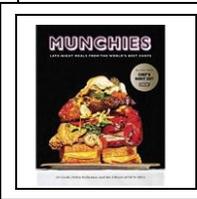
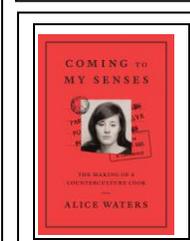
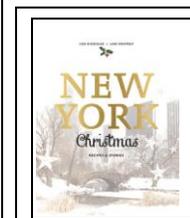
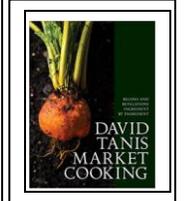
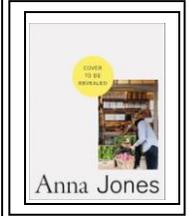
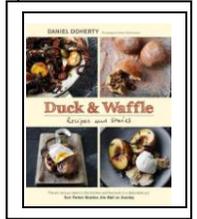
'This is great family cooking- inviting, achievable and simply delicious.' Nigel Slater'. Inspired by her own childhood and life-long love of food, Nadine has created a personal and inspiring notebook of recipes that bring her family together around the kitchen. Downtime is the wonderful, simple food that Nadine and the Redzepi family share – a collection of accessible but original and relaxed home cooking recipes with a creative edge from Nadine Redzepi, wife of Noma's world-respected chef-patron, Rene Redzepi. Nadine Levy Redzepi is an enthusiastic home cook, a mother of three daughters, and has spent most of her adult life working with her husband Rene Redzepi, chef-patron of the multi-award-winning restaurant Noma.

**Lagom the Swedish Art of Eating Harmoniously hb by Steffi Knowles-Dellner RRP \$45.00**

**Scandinavian Christmas hb by Trine Hahnemann RRP \$29.99**

**Taste of Paris Parisian Love Affair with Food hb by David Downie RRP \$39.99**

A Taste of Paris is a delectable culinary history of the gastronomic capital of the world, written by David Downie, the critically acclaimed author of Paris, Paris and A Passion for Paris. "A joyous romp through time . . . The streets and tables of Paris will never be the same and I could not be more grateful." -Alice Waters



**Tuscany Simple Meals and Fabulous Feasts from Italy hb by Katie Caldesi RRP \$49.99**

Tuscans, like most Italians, are immersed in food. In Tuscany, undisputed experts, Katie and Giancarlo Caldesi, take readers on a culinary journey through a Tuscan day. The pace of both life and cooking in Tuscany is slow and calm. Breakfasts are considered, lunch often eaten at home with family, and weekend dinners a feast. In Tuscany, there is a dolce (dessert) for every month of the year, and Katie and Giancarlo do not disappoint. Set against a backdrop of undulating hills, Tuscany takes you on a culinary journey across this diverse landscape, exploring the traditions and cooking techniques that make this food so extraordinary. Katie and Giancarlo Caldesi are the owners of London's Caffè Caldesi, Caldesi in Campagna in Bray, and the Marylebone La Cucina Caldesi cooking school.

**Lisboeta Recipes from Portugal & the City of Light hb by Nuno Mendes RRP \$49.99**

Lisbon is known as Portugal's 'City of Light', its beautiful, tiled buildings and cobbled streets illuminated by the reflections of the nearby waters. It is also one of the great undiscovered culinary centres of Europe. Internationally renowned chef Nuno Mendes is a 'Lisboeta' (native of Lisbon) and in this groundbreaking cookbook, he invites you to experience his favourite places, and the incredible food you will discover there.

**Catalonia Recipes from Barcelona and Beyond hb by Jose Pizarro RRP \$49.99**

Located in the northeast of Spain, Catalonia borders France's Pyrenees mountains and has a heritage and scenery like no other place in the world. In Catalonia, José Pizarro travels from the impressive Gaudi architecture in buzzy Barcelona, to the Roman and Greek ruins in Girona and secluded beaches in Costa Brava to create some of the best-loved dishes from the Catalonian region at home. Starting in the markets, José revels in the fresh meat, fish and vegetables, with dishes including classic Patatas Bravas, a delicious Duck Egg and Mushroom Stew, and a Rabbit Rice, typical of the region. From a Roast Chicken with Langoustines, Baby Squid with Mint that's perfect for spring, to a wintery Civet of Venison with Ceps and Mash, and the delicate Hazelnut and Plum cakes, José's interpretation of the regional flavours will inspire you to get into the kitchen. Set to the backdrop of stunning location photography, Catalonia will make you feel truly transported to this special region.

**Dutch Feast pb by Emily Wight RRP \$39.99**

**Wild Honey and Rye Modern Polish Recipes hb by Ren Behan RRP \$39.99**

**Weligama hb by Emily Dobbs RRP \$55.00**

'As enticing as a soft breeze through Galle, and equally delectable, Weligama is spice-scented, evocative and the perfect introduction to Sri Lankan Cooking.' - Tom Parker Bowles. Sri Lankan food is vibrant, fresh, light and delicious - a lively and colourful combination of spices, flavours and textures. Perfect for sharing and celebrating, now you can recreate it in your own kitchen with this unique collection of easy-to-use, innovative recipes inspired by the island. In this, her first cookbook, chef Emily Dobbs shares her favourite Sri Lankan-inspired recipes for every meal and season, including chapters on breakfast (such as crispy egg hopper 'pancakes') short eats (think traditional street food like vadai and mutton rolls) and a large selection of meat, fish, fruit and vegetable curries and their accompaniments. You'll also find traditional and original puddings to finish off your meal (such as banana tarte tatin and papaya cake), tips on how to make your own curry using typical Sri Lankan ingredients, and stunning photography. Emily fell in love with Sri Lankan food as a child visiting her uncle who lived there - when the island was in the midst of civil war and her family seemed to be the only tourists. Years later, as a flourishing chef in London, she was determined to bring the food she loved to the city where she lived.

**Korean Cookbook – coming in paperback – by Chung Jae Lee RRP \$29.99**

**Orange Blossom and Honey Magical Moroccan Recipes hb by John Gregory-Smith RRP \$39.99**

John travelled into the heart of the High Atlas Mountains to learn the secrets of traditional lamb barbecue, then journeyed north, through the city of Fes, where the rich dishes of the Imperial Courts are still prepared in many homes. From here he continued on to the Rif Mountains, where rustic recipes are made with the freshest seasonal produce. From Moroccan-style paella, cooked in the blue town of Chefchaouen, to stuffed Berber breads baked in the hot desert sands, John has discovered the real food of the country, learning from the locals to reveal little-known dishes, which he then gives his modern twist.

**Artisanal Kitchen Party Food hb by Susan Spungen RRP \$27.99**

**Perfect Party Food To Share Platters Boards and dig-in Dinners hb by Kathy Kordalis RRP \$39.99**

**Small Bites hb RRP \$24.99**

Small Bites is food you can easily make at home that is bite size food. Covering meat and seafood and also vegetarian options. Easy to make in under 30 minutes that is great for entertaining at home or at your next party. Other titles in this series include:

**Comfort Food hb RRP \$24.99 and**

**Burgers Sliders Hotdogs and Sides hb RRP \$24.99**

New series with everyday recipes that are quick, budget focused and step by step instructions that anyone can cook from even if you aren't a good cook. Burgers, sliders, Hot Dogs and Sides covers traditional hamburgers to more exotic ingredients.

**Bianco – Pizza Pasta and Other Foods I Like hb by Chris Bianco RRP \$49.99**

**Leon Happy Soups hb by Rebecca Seal RRP \$24.99**

**Smoking Meat Tools Techniques Cuts Recipes pb by Will Fleischman RRP \$35.00**

This book is the ultimate mouth-watering guide to cooking with smoke. Whether you're whipping up some pork belly or spare ribs, Smoking Meat will have you experimenting with endless combinations of woods, heats, meats, cuts, rubs, and sauces. Impress your friends with 50 inspired meat recipes, drawing on classic and adventurous ideas for meats from chicken to lobster to venison. Mouth-watering photos capture varying textures and colours of the meat to ensure that you're smoking meat the way you want to.

**Fermentation on Wheels hb RRP \$34.99**

Tara Whitsitt had a dream: to take to the road in a converted school bus and spread the gospel of kombucha, kimchi, and kefir nationwide. She would bring her microbe-dense delicacies, her expertise, and her generosity to food communities across the country. Through her winning stories, illustrations, photographs, and fifty recipes, Tara tracks her three year journey.

**East by West hb by Jasmine Hemsley RRP \$49.99**

East by West is a cookbook that champions the ancient Ayurvedic philosophy of eating to nourish, sustain and repair. Bestselling author, cook and TV presenter Jasmine Hemsley continues her passion to balance body, mind and spirit - amidst the challenges of fast-paced modern life - through a love of real food and simple home cooking.

**Beauty Food pb by Lola Berry RRP \$24.99**

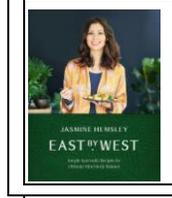
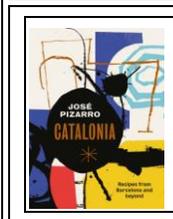
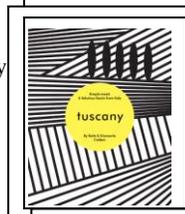
**Moosewood Restaurant Table hb by The Moosewood Collective RRP \$49.99**

**Beautiful Mess Weekday Weekend How to Live a Healthy Veggie Life..and still eat treats hb by Emma Chapman RRP \$39.99**

**Vegetable – Simple Recipes for Putting More Veg In Your Life hb by Vicki Valsamis RRP \$49.99**

**Cooking with Kindness pb by Edgar's Mission RRP \$35.00**

**500 Ketogenic Recipes Hundreds of Easy and Delicious Recipes for Losing Weight pb by Dana Carpenter RRP \$24.99**



**Poh Bakes 100 Greats pb by Poh Ling Yeow RRP \$39.99** 

Back to her baking roots for one of Australia's favourite cooking stars. 'Poh first fell in love with food by learning to bake as a nine year old - she remembers vividly her mum showing her the art of folding flour into her first sponge cake 'just like so' and the skill in lining a tin meticulously. Now, years after Poh's meteoric rise to fame through MasterChef, and hosting her own television shows, Poh's Kitchen and Poh & Co, she returns to her roots, with wooden spoon and mixing bowl in hand. Poh owns and runs Adelaide destination cafe and bakery Jamface, with her bestie, Sarah. She describes the Jamface baking philosophy as the love child between a Parisian patisserie and the Country Women's Association. Here, she shares recipes for 100 of her favourite baked delights.

**Yummy Easy Quick pb by Matt Preston RRP \$39.99** 

**Making of a Chef pb – back in stock - by Luke Mangan RRP \$26.99** 

**Spirit House pb by Helen Brierty and Annette Fear RRP \$34.99** 

**Great Australian Cookbook Second Edition hb RRP \$50.00** 

**AWW Simply Bread hb by The Australian Womens Weekly RRP \$49.99** 

Of all food stuffs we love to eat, few evoke more emotion than bread. At its simplest, this staple is little more than flour, water, yeast and salt, yet combined, produce endless possibilities. This beautiful book is not only full of recipes for basic breads, sourdoughs, gluten-free loaves, sweet breads and pastries, it also contains tips on techniques and step-by-step photographs. It's a must-have reference for every home baker.

**AWW Best-Ever Recipes from AWW hb by The Australian Womens Weekly RRP \$45.00** 

**AWW Christmas Basics pb by The Australian Womens Weekly RRP \$34.99** 

**Gault & Millau 2018 Restaurant Guide pb by Gault & Millau RRP \$29.99** 

**Artful Baker Extraordinary Desserts From an Obsessive Home Baker hb by Cenk Sonmezsoy RRP \$70.00**

A collection of more than 100 extraordinary desserts—all with photos and meticulous instructions. The Artful Baker shares the inspiring story of a passionate home baker, beginning with his years after graduate school in San Francisco and showcasing the fruits of a baking obsession he cultivated after returning home to Istanbul. Sönmezsoy's stories and uniquely styled images, together with his original creations and fresh take on traditional recipes, offer a thoughtful and emotional window into the life of this luminary artist.

**Hummingbird Bakery Cookbook Revised and Expanded Edition hb by Tarek Malouf RRP \$29.99**

**Duchess Bake Shop French-Inspired Recipes from Our Bakery to Yours hb by Giselle Courteau RRP \$52.99**

An updated version of the best-selling debut from Giselle Courteau, this beautiful cookbook is packed with stunning recipes with spectacular results. It was in Tokyo that Giselle, a self-taught baker, first discovered French macarons and became determined to replicate the delicate confections at home. After experimenting with hundreds of different recipes, all in a tiny toaster oven, Giselle finally perfected a macaron recipe that inspired her to open a French Patisserie in Canada in 2009. With ten chapters of approachable tested recipes, Giselle's instructions demystify the baking process. The book's refined design captures this sophisticated bake shop.

**Baking School pb by Justin Gellatly RRP \$59.99**

**Making Chocolate From Bean to Bar to S'more hb by Greg D'Alesandre RRP \$69.99**

**Artisanal Kitchen – Holiday Cookies hb by Alice Medrich RRP \$27.99**

**Little Gingerbread House Recipes Templates and Step By Step Instructions for Creating 8 Festive Mini Houses hb by Jennifer Carden RRP \$27.99**

**Cute Christmas Cookies Adorable and Delicious Festive Treats hb by Hannah Miles RRP \$22.99**

**Handmade Gifts from the Kitchen More Than 100 Culinary Inspired Presents to Make and Bake hb by Alison Walker \$27.99**

**Childrens Baking Kit hb by Fiona Patchett RRP \$24.99**

A sturdy gift box containing two biscuit cutters (one heart-shaped and one star-shaped), a rolling pin and a 32pp recipe book. Suitable for complete beginners, these tried-and-tested recipes will put the fun into baking.

**Jolly Good Food pb by Enid Blyton RRP \$29.99**

**Cheese The Essential Guide to Cooking with Cheese Over 100 Recipes hb by Michel Roux RRP \$29.99**

Cheese has been a lifelong passion for Michel Roux. Here he offers a wealth of advice on cheese and a fantastic collection of over 100 recipes for inventive canapés, comforting soups, tempting starters and snacks, sensational salads, original fish and meat dishes, mouth-watering pasta, rice and vegetable dishes, and delectable desserts. The recipes are versatile too, so you can use whichever cheeses are available to you. The ultimate guide to cooking with cheese from a legendary chef, this is a book for all cheese lovers.

**Cheese and Beer pb by Janet Fletcher RRP \$34.99**

**Larousse Wine hb by David Cobbold RRP \$85.00**

Larousse Wine's comprehensive coverage of the wine-producing regions of the world is invaluable. Each section begins with it a beautiful color illustration of the area, with the major districts, rivers, and cities highlighted. A short history and analysis of each region follows, with a discussion of the types of wines produced in each district, the specific oenological properties that make the region unique, and the appellations of the area. Boxes and features throughout also cover a vast range of subjects such as how to read a wine label, whether to decant wine, and even the great wine waiters of the world. Whether you are new to the subject or a seasoned wine enthusiast, there is something new for everyone in Larousse Wine.

**Champagne Guide 2018-2019 The Definitive Guide to Champagne hb by Tyson Stelzer RRP \$49.99**

**Champagne The Essential Guide to the World's Most Popular Wine hb by Peter Liem RRP \$120.00**

**Drink More Fizz! 100 of the World's Greatest Champagne and Sparkling Wines to Drink with Abandon by Jonathan Ray \$24.99**

**Prosecco Cocktails 40 Tantalizing Recipes for Everyone's Favourite Sparkler hb by Laura Gladwin RRP \$19.99**

**1001 Whiskies You Must Try Before You Die pb by Dominic Roskrow RRP \$39.99**

**Way of Whiskey hb by Dave Broom \$65.00**

**Straight Up hb by Joel Harrison RRP \$29.99 Modern Cocktail Innovation + Flavour hb by**

**Artisanal Kitchen - Holiday Cocktails hb by Nick Mautone RRP \$27.99**

**Poptail Manual Over 90 Delicious Frozen Cocktails hb by Kathy Kordalis RRP \$22.99**

**Sloshies hb by Jerry Nevins RRP \$29.99 Coffee Art hb by Dhan Tamang RRP \$16.99**

**Science of Food An Exploration of What We Eat and How We Cook hb by Marty Jopson \$24.99**

**Kitchenalia How Everything Works hb by Alan Snow RRP \$39.99**

