

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

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

## **Hummus & Co Middle Eastern Food To Fall In Love With hb by Michael Rantissi & Kristy Frawley \$49.99 Late Sept.**

Let Hummus + Co invite you into its generous heart, full of love, laughter and great food for sharing with friends and family. The 140+ recipes for fresh greens and vegetables, grains, fish, chicken and meat, are bursting with zesty flavour - for a lazy weekend brunch, a family barbeque with fresh, bountiful salad vegetables and legumes, or a Sunday slow-roasted, cumin- and coriander-spiced lamb shoulder, with Persian cranberry rice pilaf and tangy vegetables. There are midweek dishes that the family will love - but wait, there's more - dips, relishes, rubs and spreads from Israel, Iraq, Lebanon and Turkey that turn a simple piece of fish or meat into a feast for the senses. And there are authentic teas and sweet treats that are beyond dreamy - Persian love cake, Pistachio and rosewater cake with plums and mascarpone. And, possibly most sublime of all, there are incredible vegan and vegetarian dishes that bring vegetables front and centre - why eat plain vegetables when you can choose from Green beans with goat's cheese, almonds and a spritz of lemon juice, or Steamed leeks with spinach and haloumi. And of course there's the perfect hummus recipe, guaranteed to bring everyone to the table. Growing up in Tel Aviv, Israel, Michael Rantissi trained in Paris and NY before moving to Sydney. In 2012 Michael (ex Bathers' Pavilion) and his partner Kristy, who also has a background in hospitality and a passion for food, opened Kepos Street Kitchen to rave reviews and then opened Kepos & Co in June 2015. This is their second book. Also available: Falafel for Breakfast hb \$49.99.

## **Cornersmith Salads and Pickles - Vegetables With More Taste and Less Waste pb by Alex Elliott Howery**

**and Sabina Spindler RRP \$39.99 **

Coming late September. Alex Elliott-Howery is the co-founder of what has become a thriving and boundary-breaking food community in inner Sydney. She runs the Cornersmith cafes, renowned for their big heart and strong conscience when it comes to sustainably sourced food. The Cornersmith answer to Hetty McKinnon's Community cookbook ... Food so delicious you won't notice there's no meat. Also available: Cornersmith hb \$49.99

## **Bourke Street Bakery All Things Sweet Unbeatable Recipes From the Iconic Bakery hb by Paul Allam**

**and David McGuinness RRP \$55.00  Late Sept.**

The must-have sweet baking companion to the blockbuster Bourke Street Bakery. From the easiest of foolproof cakes, to the crumbles of pastries and pies, and the most buttery, flaky croissants and danishes - All Things Sweet represents years of testing, adapting and refining secret recipes. A companion to the definitive and international bestselling bread bible, Bourke Street Bakery, here at last is the comprehensive guide to baking cakes, sweet pastries, tarts and more, with the Bourke Street twist. There's a reason this tiny iconic store in a corner of Sydney is now opening kitchens internationally - and that reason is irresistibly delicious baking. Paul Allam and David McGuinness are the chefs, bakers and co-owners of the wildly popular Bourke Street Bakery empire. They opened 2004 and now have eleven Australian stores and a NY venture underway. Bourke Street is more than just a bakery - Paul and David are also founders of The Bread and Butter Project, Australia's first social enterprise artisan bakery. Also available: Bourke Street Bakery hb RRP \$59.99

## **Blue Ducks In The Country pb by Darren Robertson and Mark LaBrooy RRP \$39.99**

Professional chefs and farmers-in-training, Darren Robertson and Mark LaBrooy are passionate about growing, sourcing and making their own food. In their third cookbook, Mark and Darren share more than 90 delicious recipes, based on their experiences and adventures at their farm café in Byron Bay. As with their previous books there is still a focus on their love for whole grains, free-range meat, sustainable seafood, fresh vegetables and fruit, and nuts and seeds. At the farm, the Blue Ducks grow their own veggies and produce, keep chickens for eggs and even farm their own pigs for meat. Some of this produce is then served at the café restaurant on site. This project has made the boys even more passionate about knowing where their food comes from, making things from scratch and using wholefoods in their cooking. Also available: Blue Ducks Delicious Food pb \$39.99 and Blue Ducks Real Food pb \$39.99

## **5 Ingredients Quick and Easy Food hb by Jamie Oliver RRP \$49.99**

Cooking doesn't have to be complicated - that's why Jamie's Quick & Easy 5-Ingredient Food is sure to become your new best friend in the kitchen. It's all about making the journey to good food, super-simple. Every recipe uses just five key ingredients, ensuring you can get a plate of food together fast, whether it's finished and on the table super-quickly, or after minimal hands-on prep, you've let the oven do the hard work for you. We're talking quality over quantity, a little diligence on the cooking front, and in return massive flavour. Each recipe has been tried and tested (and tested again!) to ensure the book is packed with no-fuss, budget-friendly dishes that you can rustle up, any day of the week. With over 130 recipes, and chapters on Chicken, Beef, Pork, Lamb, Fish, Eggs, Veg, Salads, Pasta, Rice & Noodles and Sweet Things, there's plenty of quick and easy recipe inspiration to choose from. All meals are ready to tuck into in less than 30 minutes. With every recipe you'll find a visual ingredient guide, serving size, timings, a short, easy-to-follow method, and quick-reference nutritional information. This is Jamie's easiest-to-use book yet, and the perfect cookbook for busy people.

## **At My Table A Celebration of Home Cooking hb by Nigella Lawson RRP \$49.99**

Nigella Lawson is a champion of the home cook and her new book celebrates the food she loves to cook for friends and family. The recipes are warming, comforting, and inspirational, from new riffs on classic dishes - including Chicken Fricassee and Sticky Toffee Pudding - to adventures in a host of new dishes and ingredients, from Aubergine Fattet to White Miso Hummus.

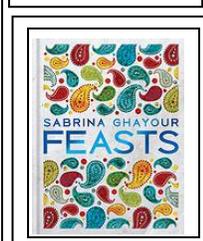
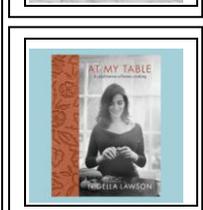
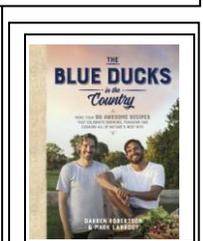
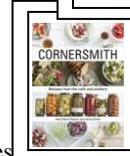
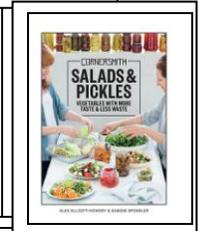
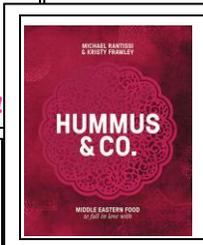
## **Feasts hb by Sabrina Ghayour Feasts (Author of Persiana and Sirocco) RRP \$39.99 Late Sept.**

'Sabrina Ghayour knows how to throw a party: serve big dishes of beautifully spiced food and let everyone dig in.' - OliveIn FEASTS, the highly anticipated follow up to the award-winning PERSIANA & no. 1 bestseller SIROCCO, Sabrina Ghayour presents a delicious array of Middle-Eastern dishes from breakfasts to banquets and the simple to the sumptuous. Enjoy menus and dozens of recipes for celebrations and occasions with family & friends, such as summer feasts, quick-fix feasts and brunch. Praise for Sabrina Ghayour: 'The golden girl of Persian cookery' - Observer. 'Princess of Persia' - Metro 'The deservedly best-selling Persiana showed Sabrina Ghayour's incredible flair for making the exotic accessible, and she's pulled off the same trick in Sirocco' - Nigella Lawson

**Adam Liaw's Asian Cookery School by Adam Liaw - coming in paperback - RRP \$39.99 **

**French for Everyone by Manu Feildel - coming in paperback - RRP \$39.99 **

**What Katie Ate at the Weekend by Katie Quinn Davies - coming in paperback - RRP \$39.99 **



**Made At Home hb by Georgia Locatelli RRP \$49.99**

From Tuscan tomato and bread soup to monkfish stew, Made at Home is a colourful collection of the food that Giorgio Locatelli loves to prepare for family and friends. With recipes that reflect the places he calls home, from Northern Italy to North London or the holiday house he has found in Puglia, this is a celebration of favourite vegetables combined in vibrant salads or fresh seasonal stews, along with generous fish and meat dishes and cakes to share. In a series of features he also takes favourite ingredients for staff meals and themes and develops them in four different ways. Also: Made In Italy pb and Made In Sicily hb

**Ferment A Practical Guide to the Ancient Art of Making Cultured Foods hb by Holly Davis RRP \$45.00**

How to make gut-friendly fermented foods by a wholefood pioneer. Thanks to an increasing awareness of the crucial role probiotic-rich foods play in our wellbeing, the ancient art of fermentation is experiencing a renaissance. Add to this the joy, ease and economy of making fermented foods at home, and it's no wonder we are scrunching, pickling and bottling our way to better gut health and a deeper connection with our food. With this extensive collection, Holly Davis shares familiar and lesser-known recipes, as well as the wisdom and experience accumulated over 40 years of teaching fermentation techniques around the world. Her gentle and thorough guidance guarantees you will find a place in your home for one or more ferments that make your heart and stomach sing.

**Thai Food Made Easy pb by Tom Kime RRP \$39.99**

Thai Food Made Easy takes you on a culinary adventure, building your store of essential Thai ingredients and making your own curry pastes and marinades. From there, on to classic Thai staples such as Pad Thai Fried Noodles and Coconut Fish Curry - authentic dishes that are the go-to recipes for Thai food fanatics who love delicious, healthy food that is easy to cook and impressive to serve. As a chef and food consultant his contemporary method of balancing taste and flavour is quite unique, resulting in vibrant three-dimensional food that excites the palate with every mouthful. Tom cut his catering teeth in some of the most famous restaurants in London and Sydney. Tom is the Group Executive Chef of Goodtime hospitality at East Village Sydney and at the West village in Petersham, Sydney.

**Short Cuts to Glory The Easy Beginners Guide for Australian Cooks pb by Matt Okine RRP \$29.99**

Created in conjunction with ABC TV, Short Cuts to Glory is the ultimate cookbook for anyone leaving home, becoming independent, or just wanting to impress with minimal stress. A diverse group of Australian chefs and cooks share their essential recipes, along with step-by-step tips methods and plenty of tips and tricks to help inexperienced home cooks create the best-ever version, plus some variations for good measure. Structured in themed chapters such as 'The Basics', 'Last Minute Meals', 'Date Night' and 'Feed and Army' to reflect the TV series, which will be aired over 10 weeks on ABC2, starting in October 2017. Contributors include: Adriana Zumbo, Miguel Maestre, Colin Fassnidge, Neil Perry, Justine Schofield, Christine Manfield, Giovanni Pilu, Monday Morning Cooking Club, Jill Dupleix, Martin Boetz, Stefano Manfredi, Mark Best, Brigitte Hafner and Bernard Chu. **SHOWING ON TV NOW!**

**The 2018 Foodies' Diary 2018 pb by Michele Curtis and Allan Champion RRP \$34.99**

The iconic Foodies' Diary returns! This stunning diary for food lovers provides inspiration on what to eat and cook based on the best fresh produce available each month of the year. It includes more than 60 delicious recipes, seasonal food lists, wine matches and a guide to food and wine markets and festivals around Australia.

**Los Angeles Cult Recipes hb by Victor Garnier RRP \$49.99**

Iconic road trip recipes from LA, birthplace of extreme food trends that go global. Take a journey to the city of Californian dreams through 100 iconic recipes that capture the spirit of Los Angeles. Victor Garnier Astorino recommends great places to eat and captures snapshots of this glittering city with its many different lifestyles, its music, cinema, surfing and well-being with its many rhythms, from catching waves to late night bars and clubs, and its eclectic tastes for spices, grilled food, health food, vegan food, caramel and everything sweet. From the Hollywood Hills to Venice Beach, from the local farmers market to the chic restaurants at the ocean's edge, from food trucks and vegan coffee shops, doughnuts, hot dogs and pad thai, to the original Californian roll - this is where fusion food began. Also available: New York Cult Recipes, Venice Cult Recipes, Istanbul Cult Recipes and Tokyo Cult Recipes - all hb \$49.99

**ANNOUNCING LONELY PLANET AT THE COOKERY BOOK**

**PLEASE SEE LIST ATTACHED FOR THE WONDERFUL NEW LONELY PLANET FOOD BOOKS AVAILABLE NOW**

**France From the Source hb by Lonely Planet RRP \$34.99**

Lonely Planet presents France's most authentic dishes, direct from the kitchens where they were perfected. From street-food vendors to Michelin-starred chefs, France's best local cooks share their passion for food and their region's classic recipes - from impossibly light cheese souffles and rustic coq au vin to delectable macarons. Recipes include: Escargots, Boeuf bourignion, Moules marinières, Mousse de chevre frais, Chicken stuffed with foie gras, Cassoulet, Tarte tatin, Gougares, Nougat de tours, Pears in red wine, Cremet d'Anjou and many more!

**Mexico From the Source hb by Lonely Planet RRP \$34.99**

Also coming Mexico's most authentic dishes also from street-food vendors to Michelin-starred chefs, Mexico's best local cooks share their passion for food and 60 of their region's classic recipes - from steaming sopa de lima to zesty, spicy salsas. Recipes include: Sopa de tortilla, Molotes Garnachas, Chocolate Oaxaquena, Aguachile, Oyster sopes, Ceviche Shrimp enchilada Pulpo Parrilla, Lobster tacos Huevos, Motulenos, Cochinita, Pibil, Dulce De Coco, Tostadas de Atun, Chilaquiles, Jericalla And many more!  
Also available: Spain From the Source hb, Italy From the Source hb, Thailand From the Source hb and Japan From the Source hb \$34.99

**Webers American Barbecue A Modern Spin on the Classics pb by Jamie Purviance RRP \$39.99**

Go beyond the traditional and get a taste of the new, authentic American barbecue. Weber's American Barbecue is an exciting, hands-on exploration of how barbecue is evolving. Fresh, modern and totally original, this book tours some of the most interesting trends in barbecue today. Featuring places of interest, local experts, over 120 recipes and the history behind them-you'll feel like you're taking a road trip across America. Over 120 innovative new recipes-from starters and main dishes, to sides and sauces. Step-by-step instruction on the latest techniques with hundreds of photos to show you how to get the most from your barbecue. The stories behind the trends, the recipes and their creators. Also available: Weber's Barbecue Bible Aust/NZ Edn pb.

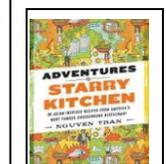
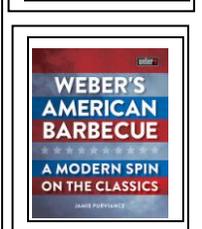
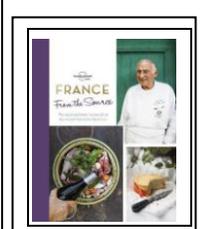
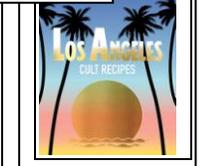
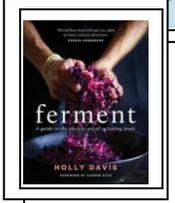
**Entertaining in the Country Love Where You Eat hb by Joan Osofsky and Abby Adams RRP \$85.00**

**Adventures in Starry Kitchen 88 Asian Inspired Recipes from America's Most Famous Underground Restaurant hb by Nguyen Than RRP \$52.99**

**Hong Kong Diner Recipes for Baos Buns Hotpots and More hb by Jeremy Pang RRP \$29.99**

**Pimp My Noodles Over 50 Quick and Easy Recipes hb by Kathy Kordalis RRP \$24.99**

**Ostro pb by Julia Busuttil Nishimura RRP \$44.99**



**Complete Guide to Baking Bread Brioche and Other Gourmet Treats hb by Landemaine Rodolphe RRP \$59.99** 

The Complete Guide to Baking gives readers all the technical know-how required to become an expert in the art of baking. Each of the recipes feature a full-colour cross-section illustration, step-by-step photography and a hero image to both inspire the reader and demystify the intricacies of baking bread and other classics. This new book includes everything, from the fundamentals you need to know (types of flours and starters; stages of fermentation; basic doughs and fillings) through to recipes for breads (baguettes, sourdoughs, speciality breads, flavoured breads, oil breads and milk breads), Viennese pastries (croissants, pains au chocolat, apple tarts) gateaux (flan patissier, pistachio and apricot tart, spice bread), brioches (Parisian, praline, plaited, layered and cakes) and biscuits (sables, madeleines, almond tuiles). A comprehensive illustrated glossary includes tips for working with doughs and their key ingredients, as well as essential utensils. This is the third book in the stunning and hugely successful cooking series that includes Patisserie hb \$59.99 and The Ultimate Cook's Manual hb \$59.99

**Curd and Crust Artisan Cheese and Bread Making pb by Tamara Newing RRP \$35.00** 

Whether you're a novice or a more experienced foodie this comprehensive introduction to cheese and bread making, by chef and award winning cheese maker Tamara Newing features guidelines, advice, the basics and hints and tips to not only creating your own cheese but the book also includes recipes for what to accompany them with and how to incorporate your homemade delicacy into delicious dishes.

**The Palestinian Table hb by Reem Kassis RRP \$49.99**

Authentic modern Middle Eastern home cooking - 150 delicious, easy-to-follow recipes inspired by three generations of family tradition. While interest in Middle Eastern cuisines has blossomed, the nuances and subtleties of Palestinian food are still relatively unexplored. In The Palestinian Table, Reem Kassis weaves a tapestry of personal anecdotes, local traditions, and historical context, sharing with home cooks her collection of nearly 150 delicious, easy-to-follow recipes that range from simple breakfasts and quick-to-prepare salads to celebratory dishes fit for a feast - giving rare insight into the heart of the Palestinian family kitchen.

**Kaukasis The Cookbook A Culinary Journey Through Georgia Azerbaijan & Beyond hb by Olia Hercules RRP \$39.99**

From this rising star comes a celebration of the food and flavours of the Caucasus - bridging Europe and Asia and incorporating Georgia, Azerbaijan, Armenia, Iran, Russia and Turkey. Olia Hercules introduces us to more than 100 recipes for vibrant, earthy, unexpected dishes from across the region such as Plum fruit leather, Armenian "cognac" profiteroles and Red basil sherbet. Praise for Kaukasis: "Olia Hercules is a storyteller-foodwriter, and a wholly original voice in the kitchen - there's not a recipe of hers I don't want to cook immediately" - Nigella Lawson "This is an incredible book - as I began to leaf through I started to smile, and I didn't stop" - Diana Henry

**The Sportsman hb by Stephen Harris RRP \$59.99 (UKs #1 Restaurant)**

For home cooks, Stephen Harris, the chef at the UK's #1 restaurant, The Sportsman, shares the age-old and modern techniques to perfect 50 British classics. From all appearances, The Sportsman, in Whitstable, Kent, is a standard English seaside pub. Following years of hard work, Stephen Harris has transformed this bucolic locale into an internationally acclaimed restaurant serving innovative regional cuisine that has earned it the top spot in Britain - and a cult following around the world. The simple, stylish recipes in Harris's debut cookbook epitomize all that's great about British cooking, and showcase his pared-back style, while his personal writings and memorabilia provide rare insight into an extraordinary life.

**Mary Berry's Complete Cookbook Updated Edition hb by Mary Berry RRP \$59.99**

**Slow Cooking Mouth-watering Recipes with Minimum Effort hb by James Martin RRP \$24.99**

**Tom Kitchin's Meat and Game hb by Tom Kitchin RRP \$45.00**

**Two Kitchens hb by Rachel Roddy RRP \$49.99 and Poldark Cookery Book hb by Jean M Graham RRP \$29.99**

**Osteria 1000 and Simple Recipes from Italy's Best Local Restaurants hb by Slow Food RRP \$90.00**

The natural follow-up to La Cucina, this book offers up a more authentic take on Italian cooking than almost any cookbook in the category. It will appeal to those who seek a more direct insight into Italian cooking, straight from the source. With 1,000 recipes from all of Italy's regions, this book offers striking breadth and depth. These aren't 'chef recipes, 'but dishes from humble restaurants that serve cuisine specific to their home areas. This is imminently cookable Italian food. With thorough head notes that offer fascinating cultural detail - this is a guide to a much-admired and much-desired way of life.

**Venice A Travellers Companion pb by John Norwich RRP \$24.99**

**Trullo hb by Tim Siadatan RRP \$65.00**

London restaurant Trullo, and its baby sister, Padella, are taking the food world by storm with modern Italian recipes with a British twist. Whether it's a simple bowl of pasta or a full roast, chef Tim Siadatan takes the best of Italian cooking and marries it with British produce to create inventive and original dishes. Since he burst onto the scene as the youngest head chef at Jamie Oliver's Fifteen, Tim has become synonymous with bold Italian cooking. He doesn't slavishly recreate traditional dishes so much as cook food 'that makes you jump up and down in excitement.' His influences range from his training at St John and Moro restaurants, where he learnt the value of simple, delicious fare, to his childhood as one of six, when eating is what brought the whole family together. Whether you want to make something special or you simply want to nail the perfect delicious, silky and unctuous pasta sauce, it is all in Trullo.

**Lasagne Over 30 Delicious Pasta Dishes hb by Sandra Mahut RRP \$19.99**

**Sabor Flavours from a Spanish Kitchen hb by Nieves Barragan Mohacho (ex Barrafina chef) RRP \$55.00**

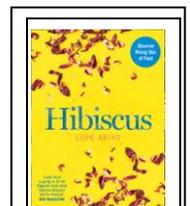
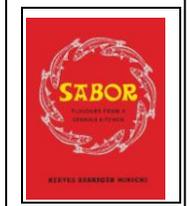
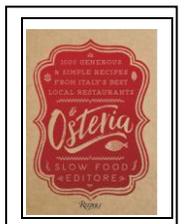
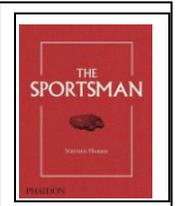
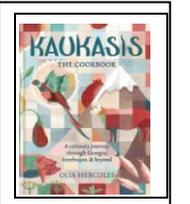
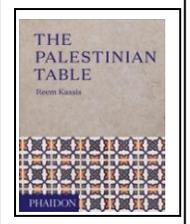
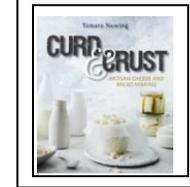
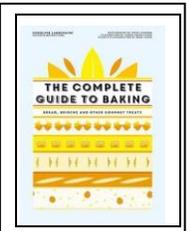
These are the sort of recipes that I can't wait to cook - honest, rugged and colourful, you know everything is going to taste deeply Spanish.' Rick Stein. Nieves Barragan Mohacho has a Michelin star and is best known as the former head chef at Barrafina, the world famous tapas restaurant. But Sabor: My Spanish Cooking is the food that the Basque-born chef likes to cook when she's off duty; the food that she grew up eating and the food that she still makes for friends and family. The recipes range from hearty dishes such as braised Iberian pork ribs and chorizo and potato stew, to lighter fare such as seafood skewers, clams in salsa verde and stuffed piquillo peppers, and a wealth of other recipes, from grilled hispi cabbage to baked cauliflower with salted almonds, chilli and shallots.

**Mediterranean Table Vibrant Delicious and Naturally Healthy Food for Warm Days Beside the Sea hb RRP \$44.99**

**Secrets From My Indian Family Kitchen pb by Anjali Pathak RRP \$29.99**

**Hibiscus hb by Lope Ariyo RRP \$39.99**

'I'm genuinely inspired.' - Yotam Ottolenghi 'For all its richness and mindboggling variety, African food has yet to cross over in the UK. With her freewheeling, boldly flavourful take on Nigerian cuisine, Lopè Ariyo could be the person to make it happen.' - Observer Lopè Ariyo is the rising star of African cooking and her first book is packed with delicious dishes. An energetic and supremely talented cook, Lopè creates fresh, fuss-free meals that are full of flavour. There's something for every occasion and for everyone. Nigerian-inspired flavours and cooking methods can transform everyday dishes into something spectacular. Lopè will help you discover all that modern Nigerian food has to offer.



**World Atlas of Street Food hb by Sue Quinn and Carol Wilson RRP \$50.00**

Street food is one of the most amazing culinary success stories of the twenty-first century. The World Atlas of Street Food identifies the best places around the globe to find street food. Organized geographically and sumptuously illustrated, the book covers North America, the Caribbean, South America, Europe, Africa, the Middle East, Asia, and Australasia. The most complete guide of its kind, The World Atlas of Street Food belongs on the shelf of everyone who craves an imaginative, original alternative to homogeneous fare.

**SousVide Kitchen - Techniques Ideas and More Than 100 Recipes to Cook At Home hb by Christina Wylie RRP \$59.99**

Use sous vide to cook absolutely anything! If you own a sous vide machine, chances are you've tried it out by cooking burgers, steak, and pork. But that's just the beginning. For years, restaurants have used sous vide to perfectly cook a wide variety of foods--now you can do the same. Join sous vide recipe developer Christina Wylie and take your skills to the next level. With recommended times and temperatures for every recipe, unique combinations of sous vide with other cooking techniques, and more than 100 recipes to explore, this book will help you get the most out of sous vide.

**Backyard Bounty The Expert Guide to Growing Your Own Organic Vegetables pb by Organic Gardener Magazine \$35.00** 

Featuring top advice from ABC Organic Gardener magazine, horticultural editor Penny Woodward and expert contributors present a practical guide to growing vegetables organically, whether you're starting a patch from scratch or you're an old hand - this book has all you need to know to grow your own healthy and sustainable produce: from getting started, preparing your patch and making compost, to an A-Z of popular vegetables with a month-by-month planting and growing guide, as well as natural ways to combat pests and diseases.

**Grow Food Anywhere The New Guide to Small-Space Gardening pb by Mat Pember The Little Veggie Patch Co \$45.00** 

Grow. Food. Anywhere. is the must-have guide for anyone who has ever had a desire to grow their own food. Authors Mat and Dillon, of the Little Veggie Patch Co. provide a comprehensive and authoritative guide to gardening in any space, all in their own unique and entertaining style. The book has three sections: What plants need; an A-Z of Veggies; and an A-Z of Pests. These chapters cover everything from: why soil matters; composting; how to make a wicking garden; how to select the right growing style; what to plant and when; harvesting; troubleshooting; pruning; and more. Presented with a combination of photographs and illustrations.

**Jar Food – Recipes for On the Go hb by Dominique Alexander RRP \$19.99**

**Feed Me Vegan pb by Lucy Watson RRP \$39.99**

**Sweet Potatoes Roasted Loaded Fried hb by Mary-Frances Heck RRP \$29.99**

60 next-level sweet potato recipes that call on new techniques and bold flavors--like chilies, coconut milk, and chocolate --for flavorful takes on this delicious superfood.

**Turmeric Cookbook Discover the Health Benefits and Uses of Turmeric with 50 Delicious Recipes hb by Aster RRP \$16.99**

**Acid Trip Travels In the World of Vinegar hb by Michael Harlan Turkell RRP \$45.00**

**AWW Low Carb Dinners pb by The Australian Womens Weekly RRP \$34.99** 

**Flexible Vegetarian hb by Jo Pratt**

Whether you're an occasional meat-eater, a vegetarian who needs to cook for meat-eaters, or even a dedicated veggie, you'll find this very flexible book filled with delicious and practical recipes for every lifestyle. Includes beautiful and tasty dishes offer two solutions: they can be served as completely vegetarian meals, or with the addition of a simple meat, chicken or fish recipe, making them suitable for meat-free days and meat-eaters alike. Includes classics and chapters include Brunch, Broths, Small Plates, Large Plates, and Dips & Bits.

**Elly Pear's Eat Simple Delicious Food for Everyone Every Day hb by Elly Curshen RRP \$39.99**

**What to Eat and How to Eat It 99 Ingredients for a Healthy Life hb by Renee Elliot t RRP \$39.99**

**Cravings hb by Chrissy Teigen RRP \$49.99**

**Brain Food pb by Richard Cornish RRP \$19.99**

**Angry Chef Bad Science and the Truth About Healthy Eating pb by Anthony Warner RRP \$24.99**

**Veggie Desserts + Cakes and Beyond hb by Kate Hackworthy RRP \$29.99**

**Bravetart Iconic American Desserts hb by Stella Parks RRP \$49.99**

If you have ever marvelled at a flawless slice of cherry pie in a television bake-off and wondered if you could re-create it at home, BraveTart is for you. Here are recipes for one-bowl Devil's Food Layer Cake, Blueberry Muffins, Glossy Fudge Brownies and even Parks's own recipes for re-creating popular supermarket treats! These meticulously tested, crystal-clear and innovative recipes bring a pastry chef's expertise to your kitchen. Along the way, BraveTart tells the surprising story of how these desserts came to be. With a foreword by The Food Lab's J. Kenji Lopez-Alt, vintage illustrations of historical desserts and breathtaking photographs, BraveTart is sure to become a classic. Also coming: **Crave Brilliantly Indulgent Recipes hb by Martha Collison RRP \$39.99**

**Crumbles Over 30 Sweet and Savoury Recipes hb by SabrinaFauda-Role RRP \$19.99**

**Sweet and Tasty Treats 12 Delectable Designs pb by Kristen Rask RRP \$27.99**

**Holiday Cookies Show-Stopping Recipes to Sweeten the Season hb by Elisabt Der Nederlanden \$34.99**

From Icebox Pinwheel Cookies to Red-and-White Meringue Kisses to Apple Cider Caramels, find new inspiration for the best of seasonal baking. This classic is packed with 50 recipes, each gorgeously photographed and meticulously tested, along with dozens of decorating and packaging ideas. Filled with reimaged favorites like Giant Molasses Spice Cookies and Hazelnut Sandwich Cookies; confections like Peppermint Bark, Smoked Almond and Cacao Nib Brittle and detailed instructions for gorgeous gingerbread houses, cookie place cards, and edible ornaments, this is a cookie book like no other. Because the recipes are easy to scale up or down, Holiday Cookies is perfect for gift-giving and enjoying through the season. From a veteran baker and recipe developer, each cookie in this collection is guaranteed to be a stand-out, and destined to become your new Christmas classic.

**Kids In the Kitchen More Than 50 Fun and Easy Recipes to Suit Your Childs Age and Ability hb by Amanda Grant RRP \$29.99**

**Peter Callaghan's Party Food hb by Peter Callaghan RRP \$64.99**

At practical and imaginative, a guide to serving food in style--at any kind of celebration Venerated caterer Peter Callahan compiles his 30 plus years of entertaining experience for serving visually stunning and palate-electrifying food in new ways. You're invited into his world of whimsy as he shares brand-new signature hors d'oeuvres and expands his repertoire to offer ideas for tablescapes, buffets, seated dinners, and bars. Peter breaks down his high-end serving style with shortcuts, enabling you to throw the best of parties--regardless of your skill level, the size of the crowd, the venue, or the theme. Along with stories and amazing re-creations of actual events, the 100 original party tricks and recipes in this book will help you set the scene for a beautiful, conversation-filled gathering--every time.

**Feed Your People (Batch Cookery) hb by Leslie Jonath RRP \$64.99**

**Where to Drink Coffee hb by Avidan Ross RRP \$35.00**

**Marley Coffee Cookbook One Love Many Coffees and 100 Recipes hb by Rohan Marley RRP \$29.99**

