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Mirazur hb by Mauro Colagreco and Massimo Bottura RRP \$145.00

It is in Menton, where the geographical boundaries between Italy and France waver, where Mirazur rests overlooking the Mediterranean sea. Michelin star chef Mauro Colagreco shares in his first book the gastronomic vision inspired by the stunning surroundings and abundance of locally sourced ingredients. Throughout these pages, we discover the local producers who supply Mauro with a beautiful array of goods that he then transforms into sublime and delectable works of art.

Etxebarri hb by Juan Pablo Cardenal and Jon Sarabia RRP \$69.99

Victor Arginzoniz has achieved world fame as a grill genius with his restaurant Etxebarri, located in the farming community of Axpe, a tiny village southeast of Bilbao. Twenty five years ago Victor's family bought the restaurant building in the centre of the village and rebuilt it entirely themselves. He is self-taught and has only ever worked in his own kitchen where he designed and built his famous adjustable-height grills. With no other reference than fire - he grills using utensils designed by himself, uses specific woods and has an obsessive search for the best product. Arginzoniz has revolutionised the way people roast meat, fish or vegetables. Michelin awarded Asador Etxebarri a Michelin star in 2010 and is ranked No. 6 in the San Pellegrino World's 50 Best Restaurants 2017. This book describes the man, his kitchen and his recipes in words and stunning full colour photography throughout.

Nick Bril 33 hb by Pascale Baelde RRP \$90.00

At 33, Nick Bril is a man not easily described in a few words: Two-star Michelin chef and owner of The Jane; DJ in Antwerp's underground deep house scene; inspirer of tastes of the world; rock-n-roll partner; and father of two. Nick Bril 33 portrays a year in the life of this kitchen phenomenon. In his quest for new flavours, beats and experiences, Bril effortlessly interweaves 33 recipes for fine dining, street food and comfort dishes, interspersed with autobiographical musings on his variegated life.

Fervor A Journey Through Australian Native Food hb by Paul Iskov RRP \$39.99

With a focus on local, native ingredients, Fervor gathers together the best recipes from Paul Iskov's roving dining experience with stories by Robert Wood and photographs by Chris Gurney. Together, they paint a beautiful picture of the food, lifestyle and landscape from a celebrated and award-winning chef. Iskov has worked internationally at world leading restaurants Noma, DOM and Pujol. Since then, he has returned to Western Australia to craft a unique outlook on contemporary Australian cuisine.

Australian Heritage Cookbook - now in paperback - RRP \$39.99

Japanese Larder Bringing Japanese Ingredients Into Your Everyday Cooking hb by Luiz Hara RRP \$49.99

A follow-up to Nikkei Cuisine, The Japanese Larder is a stunning cookery book that demystifies the best Japanese ingredients and cooking by introducing the home cook to a number of key Japanese ingredients and techniques that are easy to acquire and will transform their everyday cooking. In this beautifully illustrated cookbook, Luiz Hara introduces you to a host of delicious and versatile Japanese ingredients which are easy to get hold of in most parts of the world and can be used to create the most mouth-watering and interesting dishes. Categorized by main ingredient, grab that packet of miso paste from your fridge, buy some ponzu or yuzu and discover a new world of taste and flavour thanks to Luiz's delicious recipes.

Simply Japanese Hot Pots A Complete Course in Nabemono and Other Asian One-Pot Meals hb by Amy Kimoto-Kahn \$32.99

The West is learning the miracle of the donabe hot pot, and Simply Hot Pots is your complete course in 75 incredible hot pot recipes. With Simply Hot Pots, you will make 75 super-easy and comforting meals. Rather than waiting hours for a meal to be prepared, Japanese and other Asian hot pots allow you to cook the food quickly right at the table and serve it to your family and guests immediately. Together with the recipes of Simply Hot Pots, beautiful photographs and tips and tricks for using the donabe make this tour of hot pots complete.

Meaning of Rice pb by Michael Booth RRP \$22.99

Shortlisted for numerous awards - the next Bill Bryson.? NYTimes Food and travel writer Michael Booth and his family embark on an epic journey the length of Japan to explore its dazzling food culture. They find a country much altered since their previous visit ten years ago. The restaurants have won a record number of Michelin stars and top chefs now flock to learn more about the dedication of Japan's food artisans, while the country's fast foods have conquered the world. Booth also discovers the future of Japan's culinary heritage is under threat. Often venturing far off the beaten track, the family discovers intriguing food trends and meets fascinating food heroes.

Le Cordon Bleu Pastry School hb by Leo Cordon Bleu RRP \$95.00

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as professionals. There are 100 illustrated recipes, explained step-by-step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe; the Americas; Oceania and Asia.

All About Cakes hb by Christina Tosi RRP \$55.00

Milk Bar is ready to become the voice of all things cake, with 100 delicious and creative recipes, plus 100 photographs. In All About Cake, Christina Tosi takes us into the sugar-fueled, manically creative cake universe of Milk Bar. From two-minute microwave mug cakes to gooey Crock-Pot cakes, from Bundts and pounds to their famous cake truffles and, of course, signature naked layer cakes. Tosi reveals the method behind her team's creativity--the formulas and matrices that will allow you to invent any cake flavor you can imagine. Also available: Momofuku Milkbar hb \$49.99

Christmas Feasts and Treats hb by Donna Hay RRP \$45.00

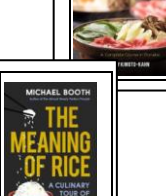
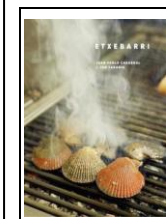
Donna Hay makes Christmas cooking and entertaining so easy, with this must-have collection of over 200 easy, delicious, reliable and totally fabulous Christmas recipes to make, enjoy and give over the festive season. With step-by-step images and plan-ahead tips, you can change-up your menu with confidence. Includes Christmas classics and plenty of modern styling ideas and time-saving tricks inside. Also available: Modern Baking hb, Basics to Brilliance for Kids hb, Life in Balance pb.

ScandiKitchen Christmas Recipes and Traditions for A Joyful Jul hb by Bronte Aurell RRP \$39.99

Christmas With Dickens Seasonal Recipes Inspired By the Life and Work of Charles Dickens hb by Pen Vogler RRP \$19.99

Christmas At Last! Holiday recipes and Stories from Italy hb by Sabine D'Aubergine RRP \$52.99

Set for the Holidays with Anna Olson hb by Anna Olson RRP \$49.99



Cook Like A Pro hb by Ina Garten RRP \$55.00

In Cook Like a Pro, Ina Garten shares a brand-new collection of recipes, tips, and techniques, so readers can cook with confidence no matter how much experience they have in the kitchen. Beloved cookbook author, Ina Garten--the Barefoot Contessa--has taught millions of people how to cook. Although Ina is completely self-taught and doesn't consider herself to be a "professional" cook, she has spent decades working with chefs and learning the techniques that take their cooking to the next level. With beautiful photos and a treasury of pro tips that span prepping, making, and serving, as Ina says, "You don't have to be a pro to cook like one!"

Nightingales and Roses Recipes From the Persian Kitchen hb by Maryam Sinaiee RRP \$49.99

Over 100 authentic, seasonal recipes from Persian cook and food blogger, Maryam Sinaiee. Over 100 authentic, seasonal recipes from Persian cook and food blogger, Maryam Sinaiee. Nightingales and Roses offers you a true taste of Persian home cooking. Iranian food blogger and cook, Maryam Sinaiee, takes us through a full year in the Persian kitchen, explaining the stories and traditions behind each delicious dish. From Lamb and Aubergine Stew and Baked Fish with Tamarind to Rosewater Ice Cream and Saffron Rice Pudding, Maryam's recipes reveal the diverse range of flavours that make up this unique cuisine. Beautifully photographed throughout, this is the perfect introduction to real Iranian food.

Antonio Carluccio The Collection – now in paperback – by Antonio Carluccio RRP \$34.99

7,000 Islands Cherished Recipes and Stories from the Philippines – now in paperback – by Yasmin Newman RRP \$29.99

Asma's Indian Kitchen Home-Cooked Food Brought to You by Darjeeling Express hb by Asma Khan RRP \$39.99

Let Asma Khan feed your soul with this collection of authentic Indian recipes. Follow the route of the Darjeeling Express train from Bengal, through Calcutta, where she grew up, and along the foothills of the Himalayas to Hyderabad. Award-winning restaurant Darjeeling Express began life as a dinner party with friends; Indian food lovingly cooked from family recipes that go back generations. In this book, Asma reveals the secret to her success, telling her immigrant's story and how food brought her home. This is more than just a collection of delicious and accessible recipes, it is a celebration of heritage, culture, community and quality.

Flavors of Africa pb by Evi Aki RRP \$29.99

Authentic Portuguese Cooking pb by Ana Patuleia Ortins RRP \$34.99

Korean Paleo pb by Jean Choi RRP \$29.99

Singapore In 12 Dishes How to Eat Like You Live There pb by Antony Suvalko and Leanne Kitchen RRP \$19.99

Also: Ho Chi Minh City In 12 Dishes pb, Shanghai In 12 Dishes pb, Penang In 12 Dishes pb.

These unique guides are sumptuously photographed and chock-a-block with invaluable information. They are the ultimate, pocketable companion for the travelling foodie, helping them cut to the chase, culinary speaking. Made by food-lovers for food lovers, these books are for tourists who want a reliable entree into local dining, without having to waste time. They're for those who want authentic food experiences and to rub shoulders with locals. Focused squarely on the cuisine of a particular city, they are structured around 12 iconic dishes, with information on not just what these are but, most importantly, where they can be found. Also includes foodie shopping guides, bar listings, dining tips from well-known locals, where to find food streets and more.

Art of Food A Collection of Illustrated Recipes hb by Paul Marshall RRP \$29.99

An amazingly illustrated and visual cookbook WITHOUT any photographs - just amazing illustrations! Superbly created and illustrated by Paul Marshall – one of New Zealand's leading advertising agency illustrators (and self proclaimed 'Foodie'). Straightforward, easy to prepare and delicious recipes with gorgeous illustrations and instructions.

Basic Cookbook by Lesley Pagett RRP \$24.99

Book of Lost Recipes pb by Jaya Saxena RRP \$29.99

Essential Tools and Techniques For the Home Cook pb by Michelle Doll RRP \$29.99

Real Meal Revolution Low Carb Cooking pb by Jonno Proudfoot RRP \$45.00

This is the go-to resource for anyone who wants to cook better low-carb foods right now and for many years to come. It is a book that will teach you the fundamentals behind making any dish delicious by honing in on classic flavour combinations, basic cooking techniques and affordable, readily accessible ingredients. This comprehensive guide to cooking well and eating healthily showcases classic flavour combinations and foolproof methods to bring out the best in any ingredients. This book comprises: 300 low-carb recipes; 20-40 cooking lessons; over 120 colour photographs; brief and to-the-point dietary advice.

Low Carb Healthy Cooking pb by Steph Lowe RRP \$39.99

Brain Food pb by Joanna McMillan RRP \$35.00

Food and lifestyle play a crucial role in brain health. Your brain needs the right nutrients to work at its best, and the right food will not only make you smarter and more creative, but can also slow down the ageing process of your brain. Dr Joanna McMillan, qualified nutritionist and dietitian, has put together over 100 nourishing recipes that will keep your brain healthy for many years to come.

Wholefood for Children Updated Edition pb by Judith Blereau RRP \$45.00

Nutritious wholefood recipes specifically for babies and toddlers, developed by Australia's most authoritative wholefood advocate.

AWW Veganlife pb by The Australian Womens Weekly RRP \$39.99

Modern Australian Vegan hb by Dorling Kindersley RRP \$39.99

This is the perfect companion in your journey toward a plant-based diet. With expert guidance from Australian accredited dietitian and nutritionist Lucy Gwendoline Taylor, you'll be able to adopt a vegan diet in the healthiest way possible. Featuring tips on how to get started, evidence-based nutritional advice, easy substitutions, a sample weekly menu and over 160 recipes that don't compromise on flavour, you'll be surprised how easy it is to become and stay vegan.

How to Be Vegan and Keep Your Friends hb by Annie Nichols RRP \$24.99

The Ultimate Vegan Breakfast Book pb by Jorg Mayer RRP \$29.99

30 Minute Vegetarian 100 Green Recipes to Prep in 30 Minutes or Less hb by Ylva Bergqvist RRP \$29.99

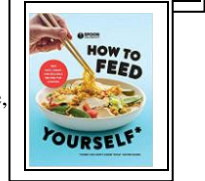
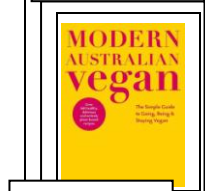
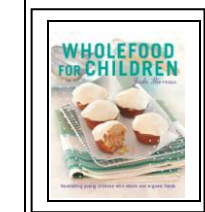
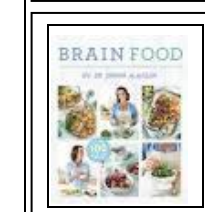
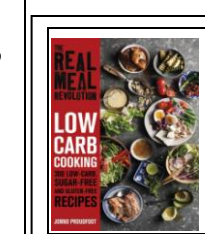
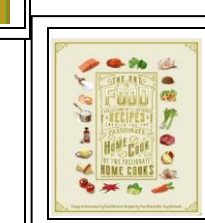
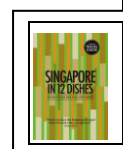
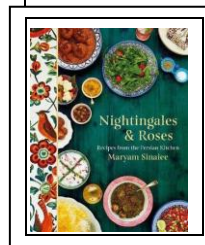
Simple Green Meals pb by Jen Hansard RRP \$39.99

Zero F*cks Cooking Endless Summer Good Food Great Times pb by Yumi Stynes RRP \$39.99

Baby Bowls pb by Kim McCosker RRP \$24.99

How to Feed Yourself by Spoon University RRP \$34.99

This new book gives you exactly what you need to take control of your tiny kitchen and feed yourself depending on what's in your fridge, what you're craving, and what's happening in your life. The goal isn't to be perfect, but to finally cook like a real adult. No special equipment or skills or ingredients or magic required.



Nourish Soups Hearty Soups with a Healthy Twist hb by Rebecca Woods RRP \$24.99

With these 60 nourishing recipes, there's something for every season and every appetite. All of them have an emphasis on well-being, with nutritious ingredients that include healthy whole grains, pulses, and fresh produce, and everyone is packed full of wholesome flavour from herbs and spices and creatively healthy toppings. There are a number of dairy-free, vegetarian and vegan options, too.

Sourdough A Complete Guide and Recipe Book pb by Riccardo Astolfi RRP \$52.99

Bread making is a skill, but it is also a pleasure, rooted in traditions that have nurtured generations. Riccardo Astolfi has mastered the art of baking with sourdough and here collects 90 taste-tested recipes for breads, as well as sweets and savories such as brioche, sweet buns, traditional panettone, pancakes, bagels, pizza and more. Each recipe calls for organic and locally available ingredients, and is tested for the home kitchen.

Fat Kitchen How to Render Cure and Cook with Lard Tallow.. pb by Andrea Chesman RRP \$34.99

Make-Ahead Sauce Solution Elevate Your Everyday Meals with 61 Sauces pb by Elisabeth Bailey RRP \$24.99

Features 61 flavour-packed recipes for sauces that freeze beautifully and make home cooking easy. The struggle to make imaginative, flavourful weeknight meals is over. With a few of these sauces stashed away in the freezer, a great meal can be topped off in minutes.

Dips and Spreads Simple and Delicious Recipes hb by Xavier Waterkyn RRP \$24.99

Simple recipes for delicious dips and spreads that anyone with a basic level of culinary skill can whip together to entertain friends and family at their next gathering. Dips & spreads are broadly either dairy based (cream, soft cheese) or non-dairy (beans, vegetable) as well as nut butters. They can be classified as savoury & sweet too. Special diets such as Dairy-Free, Diabetic, Low-Sodium, Gluten-Free, Vegetarian and Vegan are all catered for.

AWW Grilled by The Australian Womens Weekly RRP \$39.99

Australians love a good barbecue, and our glorious weather makes it the perfect way to get together with family and friends. Expand your barbecuing repertoire beyond that a couple of snags on the barbie, and impress your guests with everything from fresh seafood to great vegetable sides, with loads practical tips to get the most out of your alfresco dinning.

Mastering the Art of Sous Vide Cooking pb by Justice Stewart RRP \$29.99

Justice's techniques are just as applicable for the home chef. You'll learn how incredible one bag meals can be, from determining time and temperature controls, to seasonings and how to properly seal your food to achieve jaw-dropping, perfectly cooked meals. Your food will be cooked to perfection and infused with so much flavor, your family and friends will be amazed.

Roast Revolution Over 65 Recipes for Revamped Roast Dinners hb by KathyKordalis RRP \$39.99

Martha Stewart's Pressure Cooker pb by Editors of Martha Stewart Living RRP \$39.99

Campout Cookbook Inspired Recipes for Cooking Around the Fire and Under the Stars hb by Marnie Hanel RRP \$39.99

Pies and Tarts For All Seasons hb by Annie Rigg RRP \$39.99

This stunning cookbook contains 100 mouth-watering recipes for pies and tarts, themed by size: individual tartlets and handheld pies, medium ones for lunch and dinner, and big, celebratory pies for larger gatherings.

How To Bake hb by Nick Malgieri RRP \$55.99

Colossal Cookies hb by Wendy Kou RRP \$29.99

Nordic Bakery Cookbook hb by Milsa Mink RRP \$24.99

Gilded Cake The Golden Rules of Cake Decorating for Metallic hb by Faye Cahill RRP \$44.99

Make cakes that sparkle with this guide to metallic cakes from cake designer Faye Cahill. Faye begins by exploring the materials available to modern cake decorators then shows you the techniques for success. 12 stunning cake projects follow, each with a smaller project for beginners. Create cakes that shimmer and shine with this must-have guide.

Little Everyday Cakes 50 Perfectly Proportioned pb by Candace Floyd RRP \$37.99

There's something sad about leftover cake. Author Candace Floyd has taken the guesswork out of scaling down classic and original recipes and included them among the five-dozen delicious, easy-to-make treats that can be enjoyed any day of the week. These little cakes are perfectly sized confections serving four to eight and pack no less of a delightful wallop. Includes tips and techniques to unlock the mystery behind perfectly baked little cakes. Little cakes are easier and more affordable than full-size confections. Photos of each cake provide decorating ideas so beautiful results are made easy.

Food52 Genius Desserts hb by Kristen Miglore RRP \$55.00

In this follow-up to the IACP award-winning, New York Times best-selling cookbook Genius Recipes, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts.

Mermaid Cookbook Mermazing Recipes for Lovers of the Mythical hb by Alex Carey RRP \$24.99

Wine Reads hb by Jay McInerney RRP \$35.00

In this richly literary anthology, Jay McInerney - bestselling novelist and acclaimed wine columnist for Town & Country, the Wall Street Journal and House and Garden - selects over twenty pieces of memorable fiction and nonfiction about the making, selling and, of course, drinking of fine wine. Including excerpts from novels, short fiction, memoir and narrative nonfiction, Wine Reads features big names in the trade and literary heavyweights alike. We follow Kermit Lynch to the Northern Rhone in a chapter from his classic Adventures on the Wine Route. In an excerpt from Between Meals, long-time New Yorker writer A. J. Liebling raises feeding and imbibing on a budget in Paris into something of an art form - and discovers a very good rose from just west of the Rhone. Michael Dibdin's fictional Venetian detective Aurelio Zen gets a lesson in Barolo, Barbaresco and Brunello vintages from an eccentric celebrity. Jewish-Czech writer and gourmet Joseph Wechsberg visits the medieval Chateau d'Yquem to sample different years of the "roi des vins" alongside a French connoisseur who had his first taste of wine at age four. Also showcasing an iconic scene from Rex Pickett's Sideways and work by Jancis Robinson, Benjamin Wallace and McInerney himself, this is an essential volume for any disciple of Bacchus.

Barista Coffee hb RRP \$24.99

