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Les Abats Recipes Celebrating the Whole Beast hb by Michel Roux Jr RRP \$55.00

"Don't be afraid of offal. Some of the greatest of all French classics involve organ meats such as brains and sweetbreads." - Michel Roux Jr. Celebrated chef Michel Roux Jr passionately believes that we are missing out. At a time when food shortage is a global concern, health fears over processed meat are making headlines and the cost of living is higher than ever, he can't understand our reluctance to utilise every part of an animal's carcass. Brains, organs, intestines, hooves - items that are traditionally viewed with distaste in our society - are an integral part of French and world cuisine. With this book, the two-star Michelin chef hopes to change the way we think about offal and demonstrate that, with a little time and effort, it can be used to produce enticing and delicious food to impress friends and feed families. The book will contain recipes ranging from the simple sweetbreads Michel's mother fed him as a child, to the more adventurous dishes in the style served at his award-winning restaurants. Dishes range from La Salade Aveyronnaise (Warm salad with sweetbreads and Roquefort) or Soupe aux abattis (Giblet soup), to Cerveille de veau zingara (Calves' brains with zingara) or Langue de boeuf au persil et cares (Salted ox tongue with caper parsley sauce).

Cook's Atelier Recipes Techniques and Stories from our French Cooking School hb by Margorie Taylor RRP \$55.00

Mother and daughter American expats Marjorie Taylor and Kendall Smith Franchini always dreamed of living in France. With a lot of hard work and a sprinkling of fate, they realized this dream and founded The Cook's Atelier, a celebrated French cooking school in the heart of Burgundy. Combining their professional backgrounds in food and wine, they created a convivial international culinary destination. Their debut cookbook chronicles their life in a charming French village and their relationships with the region's artisan food producers and winemakers. Featuring more than 100 market-inspired recipes, the book—like their school—teaches classic French techniques in a beautiful, approachable way. With more than 200 enchanting photographs, The Cook's Atelier is a richly illustrated presentation of the family's delicious world, and a practical primer for adopting elements of the French lifestyle at home, no matter where you live.

New Classics hb by Marcus Wareing RRP \$49.99

Following on from his bestseller Marcus at Home, Marcus Wareing delivers a must-have new classic for your shelves. Marcus is one of the most respected and acclaimed chefs and restaurateurs in Britain. At the helm of many of London's most iconic restaurants, he holds two Michelin stars as well as numerous awards. Marcus is also judge of MasterChef: The Professionals. What Marcus doesn't know about cooking, isn't worth knowing.

Saturday Pizzas from the Ballymaloe Cookery School hb by Philip Dennhardt RRP \$37.99

Saturday Night Pizzas started as a small pop-up restaurant at the famous Ballymaloe Cookery School. The idea was such a success that the pop-up pizzeria has been going for nearly 10 years, and is considered something of an institution within Ireland. Due to high demand, Saturday Pizzas also sell their pizzas into local shops too. The man behind this thriving enterprise shares his secrets for making exceptional pizza in 90 of his favourite recipes. The book is also filled with Dennhardt's, anecdotes, principles, tips and techniques. The first chapter, Getting Started, gives information on equipment, ingredients and cooking in both a domestic oven and a wood burning stove. The second chapter, Dough, gives guidance on making dough by hand or machine and recipes for Sourdough, Spelt and Gluten-Free. Sauces and Extras includes delicious condiments and the main pizza recipes are then divided into Our Flagship Pizzas, then comes meaty options, seafood, vegetarian pizzas. There are also chapters on Calzone, Fruit Pizzas and Dessert Pizzas to finish.

Homegrown The New England Cooking hb by Matt Jennings RRP \$69.99

A Game-Changing Chef Redefines a Classic American Cuisine. In his debut cookbook, chef Matt Jennings honors the iconic foods of his heritage and celebrates the fresh ingredients that have come to define his renowned, inventive approach to cooking. With four James Beard Award nominations for Best Chef: Northeast and numerous other awards, Jennings is a culinary innovator known for his unexpected uses of traditional northern ingredients (maple syrup glazes a roasted duck; a molasses and cider barbecue sauce makes the perfect accompaniment to grilled chicken wings). With over 100 vibrant, ingredient-driven recipes—including modern spins on New England staples like clam chowder, brown bread, and Boston cream whoopie pies, as well as beloved dishes from Jennings's award-winning restaurant, Townsman—Homegrown shines a spotlight on a trailblazing chef and pays homage to America's oldest cuisine.

Sullivan Street Bakery Cookbook hb by Jim Lahey and May Joseph RRP \$49.99

A clear, illustrated guide to making sourdough and the Italian-inspired café dishes from one of Manhattan's best bakeries. Ten years ago, Jim Lahey's no-knead recipes in My Bread caused a home-baking renaissance. In this long-awaited sequel, we turn to the Sullivan Street Bakery, which opened more than twenty years ago in New York's Soho.

Green Burgers Creative Vegetarian Recipes for Burgers and Sides hb by Martin Nordin RRP \$29.99

Whether you're vegetarian, vegan, or just trying to cut down on meat, veggie burgers make a tempting, filling meal. And as Martin Nordin explains, they're far from boring – in fact, because there are no rules or blueprint, you're free to push the burger boundaries. In Green Burgers, Martin shares recipes packed full of flavour and nutrition – from the classic BBQ Portobello Burger to the Courgette Burger with Wild Garlic. Experiment with unexpected flavours such as Courgette Kimchi and Deep-Fried Plantain. The delicious patties are just the beginning – try making your own Charcoal Burger Buns, top your burgers with Purple Cabbage and Apple Sauerkraut, and serve with Roasted Sweet-Potato Chips. With chapters on burgers, buns, sides, pickles and sauces, Green Burgers has all you need to make the perfect plant-based burgers and sides at home.

Vegan Richas Everyday Kitchen Epic Anytime Recipes with a World of Flavour pb by Richa Hingle RRP \$44.99

In her second book, Richa Hingle applies her culinary skills to international comfort foods. She delivers a wealth of flavor-packed 'awesome sauces' and mix-and-match ideas to inspire you to create stunning meal combinations. These unique recipes have amazing depths of flavor, are easy to make, and have allergy-friendly options.

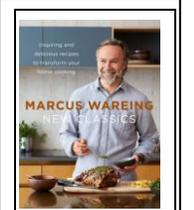
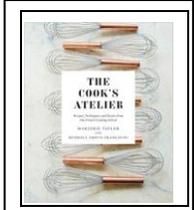
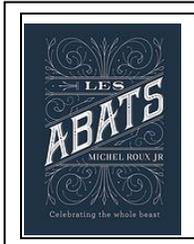
Vegetarian 101 Recipes Celebrating Fresh Seasonal Ingredients hb by Alice Hart RRP \$14.99

I Quit Sugar Smoothies Bowls and Drinks pb by Sarah Wilson RRP \$19.99

Tonic Delicious and Natural Remedies To Boost Your Health hb by Tanita de Ruijt RRP \$22.99

Mastering Sauces the Home Cooks Guide to New Techniques for Fresh Flavors pb by Susan Volland RRP \$33.99

"A fantastic resource for the home cook and an extensive collection of recipes for adding exciting flavors to any dish." Eric Ripert, chef and co-owner, Le Bernardin, New York



Perfect Simple Inspired Eating from a Nordic Kitchen pb by Simon Bajada RRP \$35.00

Drawing on the traditional ingredients and contemporary preparations of Denmark, Sweden, Finland, Iceland and Norway – as well as taking inspiration from further afield – Perfect Simple is a celebration of nourishing, vegetable-centred food that is simple to prepare, sometimes surprising and, above all, truly satisfying.

Smorgasbord The Art of Swedish Breads and Savory Treats hb Johanna Kindvall RRP \$32.99

A savory spin on Swedish baking, pantry, and party cuisine from the coauthor of Fika. An illustrated cookbook on the classic breads and savory foods of a Swedish smorgasbord that can be enjoyed for parties and holidays as well as for snacking and small meals.

Sushi Made Simple From Classic Wraps and Rolls to Modern Bowls and Burgers hb by Atsuko Ikeda RRP \$37.99

Author Atsuko combines new ingredients and methods with traditional techniques and recipes to give an approachable, diverse, and colorful selection of sushi dishes. Classic white sushi rice will always be a favorite, but here you will find options to use brown rice, quinoa, and pink beet rice too. Familiar rolls and wraps are included as well as sushi burgers, bombs, and deconstructed salad bowls. The book opens with Your Sushi Pantry and after this comes Basic Cooking Methods and Step-by-step Techniques.

Modern Israeli Cooking pb by Danielle Oron RRP \$32.99

Tom Fitzmorris's New Orleans Food pb by Tom Fitzmorris RRP \$39.99

Austin Cookbook Recipes and Stories from Deep in the Heart of Texas hb by Paula Forbes RRP \$45.00

Ultimate Tortilla Press Cookbook pb by Dotty Griffith RRP \$27.99

First We Eat A Year of Seasonal Cooking from My Kitchen to Yours hb by Eva Kosmas Flores RRP \$49.99

Eva Kosmas Flores finds inspiration in her Greek heritage and the bountiful produce of her garden in Oregon celebrating the beauty of the Pacific Northwest, Mediterranean influences - effortlessly and stylish presentations, all designed to share with friends and family.

Ultimate FODMAP Cookbook 150 Deliciously Easy Recipes to Soothe Your Gut and Nourish Your Body pb by Heather Thomas RRP \$39.99

Wondering what all the FODMAP fuss is about? If you suffer from digestive issues like IBS and Crohn's disease, chances are not many types of food will agree with you and you might feel like your recipe options are limited. Now you no longer have to miss out!

500 Ketogenic Recipes pb by Dan Carpender RRP \$24.99

Energy Bites 30 High-Protein No-Bake Bliss Balls to Make and Give pb by Christine Bailey RRP \$16.99

Runners Cookbook More Than 100 Delicious Recipes to Fuel Your Running pb by Anita Bean RRP \$29.99

Nourish Your Brain Cookbook pb by Rika K Keck RRP \$29.99

Real Food/Fake Food Why You Don't Know What You're Eating pb by Larry Olmsted RRP \$34.99

Summer Fit by Sally Fitzgibbons pb RRP \$34.99 

Over 100 fun and nutritious recipes. Pro-surfer Sally Fitzgibbons shares her 4-week comprehensive food and fitness plan to keep you summer fit, all year round. Includes achievable workouts plus a collection of favourite wholefood recipes.

Smart Baby Cookbook boost Your Baby's Immunity and Brain Development pb by Lauren Cheney RRP \$24.99 

When chef Lauren Cheney's baby was born with a rare immunity disorder, she threw herself into researching the best foods that could help him thrive. Doctor-approved and parent-tested, this new cookbook helps you give your young one a head-start for a healthy life, beginning with the best first foods, through to finger foods and family meals. Including: the science behind 'SMART' foods, Meal planners, Easy-to-make family favourite recipes and Budget-friendly recipes with minimal prep and no separate cooking required.

Unicorn Food Simple and Playful Treats Both Naughty and Nice hb by Sandra Mahut RRP \$19.99

The most magical food fad sweeping the world. Try these fun, pretty ideas and add some sparkle to your snacks. Add technicolour sparkle to your sushi and fairytale magic to your mocktails. Why eat boring when you can enjoy a rainbow-coloured noodle bowl for dinner? And it's all deliciously natural - just beautiful food colourings made from berry juices and vegetables.

Nourish Cakes Baking With a Healthy Nourishing Twist hb by Marianne Stewart RRP \$24.99

The 50 simple recipes for cakes and bakes, both large and small, focus on nourishing ingredients such as nuts, dried fruits and vegetables, plus flours such as rye or buckwheat. Many recipes are allergy- or intolerance-friendly, using wheat-free flours and unrefined sugars and are clearly coded to show you which dish will suit, along with an index to show you vegan, wheat-free and dairy-free cakes at a glance.

Cute Cakes for Kids Deliciously Creative Cakes for Every Occasion pb by Karen Hardie RRP \$24.99 

The quick-and-easy recipes in this book call for prepared cake mix but if you prefer you can make your cakes from scratch. Simply follow the instructions, tips and practical solutions for spectacular, high-impact cakes.

Secret-Layer Cakes Hidden Fillings and Flavors That Elevate Your Desserts pb by Dini Kodippili RRP \$29.99

Way Mum Does It Treasured Family Advice from Australian Mothers pb by Alexandra O'Brien RRP \$24.99 

This book is a jam-packed collection of household and life advice - a handy go-to guide for tips on everything from health and beauty, cleaning and repairs, to travel and gardening, food and finances.

Aussie BBQ Bible 100+ Recipes for the Great Outdoors pb by Oscar Smith RRP \$29.99 

This book is your guide to getting the absolute best out of your barbecue – whether it's a modest charcoal bucket or a gas-burning beast. And for those non-meat eaters (scandalous!), there's even a (delicious and generous) handful of vegetarian options too – as well as chapters on chicken, beef, lamb, pork and seafood, not forgetting a great selection of desserts that work on the barbecue.

Bacon Book Irresistible Mouthwatering Recipes hb by Christopher Sjuve RRP \$27.99

Cocktail Guy by Rich Woods RRP \$32.99

Dubbed 'the drink industry's answer to Heston Blumenthal' meet Rich Woods, a.k.a The Cocktail Guy. At the forefront of the mixology revolution, Rich has been garnering fans and accolades through his creative reinventions of classic cocktails and exciting new drinks, all served with his signature innovative flair. In this, his first book, Rich unlocks the secrets of making creative cocktails at home, from mastering classic techniques, to flavouring alcohol through simple infusions and more complex distillations and making your own home-made bitters from herbs, spices, fruits and roots. Includes over 70 drinks recipes with key information on tools and techniques.

Curious Bartenders Home Bar Kit (with Book, Deck of Recipe Cards and Jigger) by Tristen Stephenson RRP \$27.99

Dinks industry consultant, bar owner, restaurateur and author of five books offers expert advice on the fundamentals of home mixology and explains the practical cocktail-making techniques, from how to build a drink in a glass to preparing a variety of garnishes. Tristen showcases a selection of classic and modern cocktails on a deck of 4-colour laminated recipe cards included in the pack. The intriguing origin of each drink is explained and the colourful historical characters who inspired or created them are introduced. Also included is a cocktail jigger – the essential piece of cocktail-making kit for any enthusiast.

