

The Cookery Book e-Newsletter Order Form for **NEW TITLES coming in July 2018**

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ADVANCE NOTICE: COMING IN SEPTEMBER – OTTOLENGHI SIMPLE hb by Yotam Ottolenghi RRP \$55.00

Pre-order your SIGNED copy NOW from The Cookery Book of Yotam's NEXT bestseller!

Sweet Street Show-Stopping Sweet Treats and Rockstars hb by Anna Polyviou RRP \$39.99

Afternoon tea just got a makeover. With her signature mohawk and rockstar personality, Anna Polyviou (aka the Punk Princess of Pastry) is all about breaking the rules, turning the world of high-end patisserie into a high-energy, interactive party experience. In Sweet Street, Anna brings her world-class training, techniques and flavours into your kitchen. Her recipes will tempt you to grab a bowl and spoon, gather some delicious ingredients and whip up a sweet treat, whether it's a classic with a modern twist, a new take on afternoon tea or a knockout dessert to wow your guests. Home cooks of all levels will find expert tips, encouragement and bucket loads of ideas, from quick and easy treats like Cheat's Trifle and Cherry on Top to challenging show stoppers such as Anna's Mess, Carrot Cake and Anna's Tower of Terror. Packed with inspiration, Sweet Street will show you just how easy spectacular cooking can be.

Jamie Cooks Italy hb by Jamie Oliver RRP \$49.99 (Due late July)

Jamie Cooks Italy is a celebration of the joy of Italian food. Jamie wants to share his love of all things Italian with accessible, best-ever recipes for Classic Carbonara, Salina Chicken, Stuffed Focaccia, Baked Risotto Pie, Pot-Roasted Cauliflower and Limoncello Tiramisu. This is about bringing the pleasure and passion of the world's favourite cuisine to your kitchen at home. Featuring 140 recipes in Jamie's easy-to-follow style, the book has chapters on Antipasti, Salad, Soup, Meat, Pasta, Fish, Rice & Dumplings, Bread & Pastry, Sides, Desserts and all the Basics you need. The recipes are a mix of fast and slow cooking, familiar classics with a Jamie twist, simple everyday dishes and more indulgent labour-of-love choices for weekends and celebrations. Whether cooking for yourself or cooking for friends and family, the aromas and tastes will transport you straight to the landscapes of Italy. Viva Italia!

Jack Steins World On A Plate hb by Jack Stein RRP \$45.00 (Due late July)

'In the past 20 years there have been huge movements in the way we British think about produce. As someone is involved in that conversation I have seen it change and now, more than ever, the produce that is available to the keen home cook has increased in variety and quality immensely. What this means is that the home cook is now faced with the fantastic situation of being able to source the produce needed to make great food all year round. It is important that this movement progresses, and that if we choose to source our meat, fish and other major ingredients from Britain, why not have fun with world food concepts'. In this beautiful new book, Jack Stein combines his culinary experience from working in restaurants around the world and his passion for British produce to create 100 dishes to enchant and entice home cooks. From dishes such as chilli crab and Szechuan-style duck to monkfish satay and buttermilk fried chicken, the recipes featured are all easy to follow and simple to make, bringing the taste of exotic holidays to our own kitchen tables. Stunning photography complements these delightful recipes, ensuring this is a book you will cook from time and time again.

Fast Cakes hb by Mary Berry RRP \$55.00

FAST CAKES is an unmissable, definitive new baking book from Mary Berry. Mary has incorporated her 'all-in-one' method of preparation into as many recipes as possible, so her recipes are faster to make than ever. Nearly 100 of the bakes take only 10 minutes to make and Mary has included small bake variations for fruit cakes, which traditionally take a long time in the oven, so you can make one even when you are pushed for time. There are scones, buns and biscuits that you can whip up for tea, traybakes and fruit loaves perfect for a school or village fete and of course foolproof cakes for every occasion. Not forgetting recipes you can make with your kids. If you miss Mary's wisdom and inspiration in The Great British Bake Off, or want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with over 150 easy recipes to make with confidence. Note: Fast Cakes was first published in 1981 and was an instant hit. A bestseller of its time, but 37 years on, Mary Berry has completely revised and updated this much-loved book. Collected together with recipes from Mary's follow-up book, More Fast Cakes, this is a beautifully photographed hb for a new generation of bakers.

Bistro Classic French Comfort Food hb by Alain Ducasse RRP \$60.00

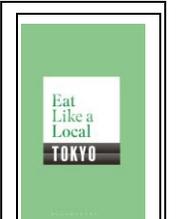
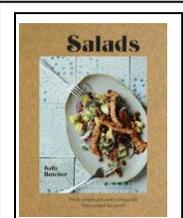
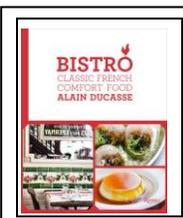
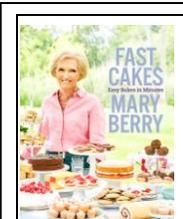
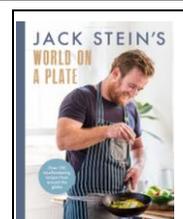
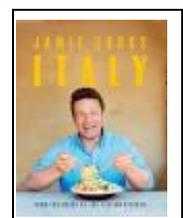
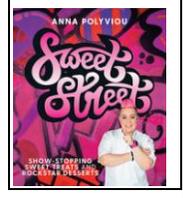
From the unpretentious and intimate bistros of Paris and the classic bouchons of Lyons, the carefully selected recipes featured here are the most popular recipes from Alain Ducasse's own series of critically acclaimed bistro-style restaurants. The recipes contained in this charming, contemporary looking volume are based on traditional, regional French dishes inspired by local agriculture and terroir, but with Ducasse's signature treatment bringing them up date for the 21st century with contemporary twists and an eye toward healthier eating. These recipes demonstrate that simple ingredients, simply prepared, can give a result as good as using ingredients that are heavier or more expensive. Rooted in the history of French regional cooking and drawn from his restaurants Aux Lyonnais (in Paris), Benoit (in Paris, New York, and Tokyo), and Allard (in Paris), the 110 convivial and classic French bistro recipes include: oeuf cocotte, pâté en croûte, blanquette de veau fermier, mousse au chocolat and of course the classic dessert poire belle-Hélène. This volume on bistro cooking invites the reader on a journey to the heart of France's traditional and popular cuisine – replete with charm and authenticity – and is nothing less than a celebration of France's culinary heritage updated and refreshed for the 21st century.

Salads Fresh Simple and Exotic Salmagundi From Around the World hb by Sally Butcher RRP \$27.99

This comprehensive book from acclaimed author Sally Butcher looks at salad bowls across the world in 150 recipes. The recipes feature a number of archaic, traditional and staple dishes - as well as more modern recipes for quick dinners and lunch on the go. Divided into fourteen chapters (Herbs and Leaves; Vegetables; Beans; Roots; Grains and Pasta, Rice, Cheese, Fish, Meat, Dips, Fruity Salads, Salads for Pudding, The Dressing Room, The Prop Cupboard), no stone is left unturned in pursuit of the ultimate salad recipe. Recipes are flagged where relevant with tags such as 'super-healthy' or 'main course' to make it more user-friendly. Seasoned with Sally's trademark mixture of folklore and anecdotes, and with photography from renowned food photographer Yuki Sugiura, this is an essential book.

Eat Like A Local Tokyo pb RRP \$19.99 Eat Like A Local London pb RRP \$19.99
Eat Like A Local Paris pb RRP \$19.99 Eat Like A Local New York pb RRP \$19.99

Eat Like a Local is a series of stylish travel guides that focus on the culinary scenes of the world's most-visited cities. The first of their kind, these books act as a food tour in your pocket, giving you inside knowledge to eat, drink, shop and cook like a local. Contents include over 100 listings for the best restaurants, cafes, bars, markets and street food as recommended by savvy locals native to the city; short essays that give a real insight into the ins and outs of the city's idiosyncratic food cultures; plus a handful of iconic recipes to cook from your holiday kitchen or back home. Whether you're visiting for a weekend or a week, these sleek little guides will equip you with everything you need to get off the well-worn tourist track and under the skin of the city's food scene, leaving you feeling satisfied that you've eaten your way through the very best the city has to offer.



Foodie City Breaks - Europe 250 Cities 250 Essential Gourmet Experiences pb by Richard Mellor

Foodie City Breaks: Europe is a gourmet, bite-sized guide to 25 of the best cities in Europe for foodies to visit. Want to know the best brunch spot in Berlin, where you can sample the finest pintxos in San Sebastian, or fancy tucking into the tastiest dishes in Copenhagen – Europe's hottest foodie destination? With its blend of venerable culinary destinations such as Bologna and Barcelona, to cutting-edge cities like Berlin or up-and-comers including Tallinn and Edinburgh, Foodie City Breaks: Europe will provide you with a snapshot of 25 European culinary capitals, each with 10 recommendations any self-respecting foodie simply must try. It's the perfect travel companion for a long weekend, with all the hard work done for you. Simply pick a place to eat and tuck in. Also available: Broadsheet Sydney Food pb \$29.99 Broadsheet Melbourne Food pb \$29.99

Chicken and Charcoal Yakitori Yardbird Hong Kong hb by Matt Abergel RRP \$49.99

Chicken is the world's favourite meat, and yakitori is one of the simplest, healthiest ways to cook it. At Yardbird in Hong Kong, Canadian chef Matt Abergel has put yakitori on the global culinary map. Here, in vivid style, with strong visual references to Abergel's passion for skateboarding, he reveals the magic behind the restaurant's signature recipes, together with detailed explanations of how they source, butcher, skewer, and cook the birds with no need for special equipment. Fire up the grill, and enjoy. The first comprehensive book about yakitori to be published in English, this book will appeal to home cooks and professional chefs alike. Matt Abergel, is the head chef of Hong Kong-based restaurants Yardbird and Ronin. Having worked at Masayoshi Takayama's Masa in NY and Hong Kong's Zuma, Abergel opened Yardbird in 2011 and is due to open Birdyard, in Los Angeles in 2018.

Carcasse hb by Hendrik Dierendonck RRP \$69.99

Chef Hendrik Dierendonck provides the best recipes from his Michelin-starred restaurant Carcasse. Craftsmanship, passion, terroir and 'nose-to-tail' are the code words in this book. The restaurant Carcasse is a meat-lover's mecca and owner Hendrik is a meat connoisseur. His farm-to-table knowledge is behind Carcasse's first Michelin star, which was awarded for tender, flavourful main courses and imaginative and surprising, side dishes. This book tells the story of where great quality meats come from, recipes infused with Dierendonck's passion for quality and perfection.

John Torodes Sydney to Seoul hb by John Torode RRP \$55.00

John Torode is the masterchef of Australia and the Far East - his knowledge and passion will excite and inspire anyone who loves a Thai curry, Malaysian noodle dish or Aussie brunch. If you are a fan of John's food and travel programmes, you will love John's combination of fantastic flavours and straightforward home cooking in this book. John's food is uncomplicated but always full of flavour, fun and perfect for family feasts or social gatherings. In this new book, John creates fresh Aussie breakfast dishes, delicious bowls of noodles and rice, Asian curries as well as barbecues influenced by both Sydney beaches and Japanese grills. If you love this part of the world, let the King of Australasia take you on a gastronomic tour! Chapters include: Storecupboard Breakfast & Brunch Street Food Salads Wondrous Wok Curries & Soups Noodles & Rice BBQ & Grills Fermented, Raw & Cured.

Michael Symons Playing with Fire hb by Michael Symons RRP \$49.99

Cohost of The Chew and celebrated Iron Chef and restaurateur Michael Symon returns to a favorite subject, meat, with his first cookbook focused on barbecue and live-fire grilling, with over 70 recipes inspired by his newest restaurant, Mabel's BBQ, in his hometown of Cleveland. In preparing to open Mabel's BBQ, Michael enthusiastically sampled smoked meat from across America. The 72 finger-licking, lip-smacking recipes here draw inspiration from his favorites, including dry ribs from Memphis, wet ribs from Nashville, brisket from Texas, pork steak from St. Louis, and burnt ends from Kansas City--to name just a few--as well as the unique and now signature Cleveland-style barbecue he developed to showcase the flavors of his hometown. Michael offers expert guidance on working with different styles of grills and smokers, choosing aromatic woods for smoking, cooking various cuts of meat, and successfully pairing proteins with rubs, sauces, and sides. If you are looking for a new guide to classic American barbecue with the volume turned to high, look no further. Also coming: **Smoked pb by Jeremy Schmid RRP \$35.00**

Food52 Any Night Grilling hb by Paula Disbrowe RRP \$44

Fired Wood Oven Cooking hb by Jon Finch RRP \$39.99

The wood oven revolution is here. Anyone with an outside space, from a city centre balcony to a leafy green country garden, can pick up an outdoor oven and start cooking. The range available is expanding all the time - catering for every budget and skill level - and yet until now there hasn't been a book that offers an all-round guide to cooking on the new kit on the block. Fired fills that gap with aplomb. The book shows you how to cook the finest pizza known to man of course, but it goes much further, offering recipes for meat joints, one pot stews, breads and even desserts. It holds the reader's hand on the journey to outdoor oven expertise, showing just how versatile and exciting outdoor wood oven cookery can be. Also coming: **Super Easy Burgers pb by Souksisavanh RRP \$24.99**

Cowboy Barbecue pb by Adrian Davila RRP \$35.99

Food52 Any Night Grilling hb by Paula Disbrowe RRP \$44.99

Green Family Roasting Tin hb by Yer Rukmini RRP \$39.99

Larder hb by Robin Gill RRP \$45.00

Freds at Barneys New York Cookbook hb by Mark Strausman RRP \$55.00

Barneys New York, with its flagship store on Madison Avenue, is a world-famous cutting-edge fashion destination, and a true New York phenomenon. And since 1996, Barneys' restaurant Freds at Barneys New York--named after found Barneys Pressman's son Fred--has been offering in food what Barneys offers in fashion: a luxury destination that provides a level of personal service second to none, where the food keeps their celebrity clientele coming back for more. Whether it's the Belgian Fries or Estelle's Chicken Soup, Mark's Madison Avenue Salad or Chicken Paillard, this cookbook commemorates all of the delicious recipes Freds has served over the years at the Madison Avenue, Chelsea, Beverly Hills, and Chicago locations.

Big Dish Recipes to Dazzle and Amaze from America's Most Spectacular Restaurant hb by Barton G Weiss RRP \$29.99

Pablo's Kitchen cooking from South of the Border hb RRP \$29.99

Pablo's Kitchen brings the authentic flavours of Mexican & Latin cuisine into your home with festive, flavoursome flare. All the Latin classics can be found here with traditional recipes and flavours meeting modern fare. Dishes in less than 20 minutes with a healthy background option. Whether you have basic, intermediate or even advanced cooking skills this book will show you how to turn basic ingredients into great times. You will learn how to create fresh, healthy Latino flavours whilst getting the most out of your local & imported produce and how to find it at a good price. Also coming: **Nacho Manifesto hb by Jack Campbell RRP \$29.99**

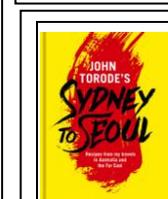
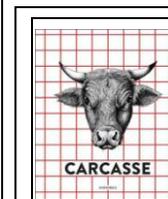
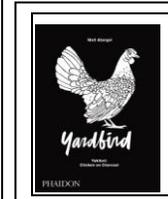
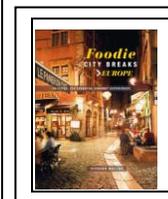
Giada's Italy hb by Giada De Laurentis (Food Network) RRP \$59.99

Home hb by Nadiya Hussain RRP \$49.99

Hairy Bikers Dieters Make It Easy pb by The Hairy Bikers RRP \$39.99

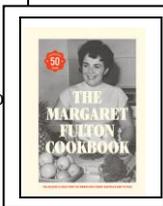
Healthy Lebanese Family Cookbook pb by Mona Hamadeh RRP \$39.99

Art of the Party hb by Kay Plunkett-Hogge RRP \$22.99



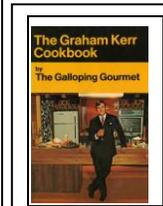
Margaret Fulton Cookbook hb by Margaret Fulton RRP \$39.99 

Described by Stephanie Alexander as Margaret Fulton's major work, The Margaret Fulton Cookbook is now being re-released as a 50th anniversary celebratory edition. More than anyone else, Margaret Fulton has been credited as the woman who taught Australians how to cook. Recently revised and updated, The Margaret Fulton Cookbook features much-loved classics as well as a host of contemporary recipes that will entice the next generation of cooks and readers. This 50th anniversary edition is a book to treasure. It contains chapters that deal with fish, poultry, meat, vegetables, soups, salads, pasta and rice, desserts and cakes. Both the beginner and the gourmet cook will find recipes especially marked for them: all recipes have been coded according to the degree of difficulty involved and the time it takes to cook the dishes. Useful cookery hints are included on every page and line illustrations will lead readers step by step through techniques.



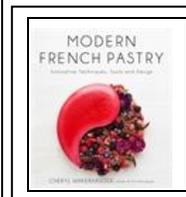
Galloping Gourmet Cookbook hb by Gram Kerr RRP \$55.00

With a perennial glass of wine in hand and his hallmark joyous abandon, the British-born chef Graham Kerr was a pioneer of food television with his wildly popular series The Galloping Gourmet. Captivating viewers across the globe during its 1969-71 run, Graham literally galloped to success (he would begin each segment by leaping over a chair) thanks to his approachable, step-by-step cooking instructions for recipes packed with personality and flavour. A bible for generations of Galloping Gourmet fans, this classic cookbook has been reissued with commentary from the author, and a new introduction by the Lee Brothers. Accompanied by detailed step-by-illustrations and informative passages various aspects food preparation, this new edition of a lost classic will have a special place in today's home chef's library.



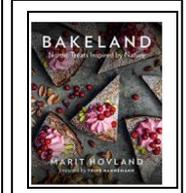
Modern French Pastry hb by Chryl Wakerhauser RRP \$34.99

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.



Bakeland Nordic Treats Inspired by Nature hb by Marit Hovland RRP \$44.99

A quirky, beautifully photographed collection of delicious and creative Nordic baking recipes inspired by nature. From the Danish concept of hygge (or "coziness") to the Swedish fika (or "coffee break"), when it comes to enjoying the good things in life, the Nordic countries tend to know best. And dessert, Bakeland reveals, is no exception.



AWW Fast Food for Fit Dads pb by The Australian Womens Weekly RRP \$44.99 

AWW Delicious Recipes for your Pressure Cooker and Slow Cooker pb by The Australian Womens Weekly RRP \$39.99 

AWW Tasty Stews RRP \$14.99 

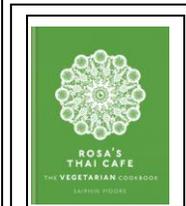
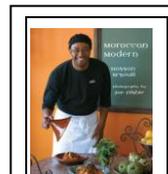
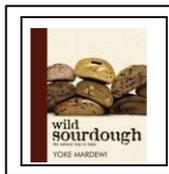
AWW Taking Charge of Diabetes RRP \$34.99 

Moroccan Modern – now in paperback - by Hassan M'Souli RRP \$35.00 

Wild Sourdough – back in stock – by Yoke Mardewi RRP \$29.99

Halloumi Cookbook hb by Heather Thomas RRP \$24.99

Rosa's Thai Cafe – The Vegetarian hb by Saiphin Moore RRP \$39.99



'Damn, Saiphin can cook - the perfect ambassador for this glorious food and country' - Tom Parker Bowles 'One of London's coolest female chefs' - Time Out. In the follow-up to her debut, Rosa's Thai Cafe: The Cookbook, Saiphin Moore has created over 100 delicious and simple recipes for Thai-loving vegans and vegetarians. Featuring authentic dishes such as Tom yum noodle soup, Congee with shiitake mushrooms, Stir-fried aubergine with roasted chilli paste and Butternut red curry, this brilliant sequel adds an exciting new strand to Rosa's repertoire.

Cauliflower Over 70 Exciting Ways to Roast Rice and Fry One of the World's Healthiest Vegetables hb by Oz Telem RRP \$24.99

Feasts of Veg hb by Nina Olsson RRP \$35.00

Following on from the success of Bowls of Goodness, Nina moves from casual bowl food to celebrating in style. This joyful book focuses on delicious festive vegetable dishes that are easy to make. The recipes are driven by modern plant-based cooking inspired by kitchens from around the world: with Mediterranean, Asian, Northern European and Middle Eastern flavours.

Root and Leaf Big-Bold Flavoured Vegetarian Food hb by Rich Harris RRP \$39.99

Farmacy Kitchen Plant-Based Recipes for a Conscious Way of Life hb by Camilla Fayed RRP \$39.99

'Farmacy has redefined healthy eating by perfecting the often elusive balance of purity and authenticity with an inclusive, welcoming ethos.' - Calgary Avansino, British Vogue 'One of the best healthy restaurants in London' - Time Out 'Everything on the menu is creative, complex and downright delicious' - Grazia. Welcome to the FARMACY KITCHEN, where you will find inspirational ideas for conscious living and delicious recipes for plant-based eating. It's a creative process that brings care into the kitchen to make great-tasting food to nourish the body and energise the soul. A process that you can now bring to your own kitchen with the help of this book.

Vegan Yack Attack On the Go Plant-Based Recipes for Your Fast-Paced Vegan Lifestyle hb by Jackie Sobon RRP \$27.99

Fresh Vegan Kitchen Delicious Recipes for the Vegan and Raw Kitchen pb by David Bailey RRP \$24.99

Autoimmune Protocol Made Simple Cookbook pb by Sophie Van Tiggelen RRP \$32.99

The Autoimmune Protocol Made Simple Cookbook distills the complicated science and diet tenets found in other AIP books down to most practical, actionable, "need-to-know" information in the form of diet guidelines, 100 recipes, shopping lists, as well as simple tools and strategies for doing the AIP diet successfully. Also coming: **Wicked Healthy Cookbook hb by Chad Sarno RRP \$49.99**

Beauty Food 85 Recipes for Health and Beauty from Within hb by Maria Ahlgren RRP \$26.99

Nourishing Cook pb by Leah Itsines RRP \$34.99

NOTE: Michael Mosley coming to Australia – see our website for all his wonderful books

Real Food Kids Will Love hb by Annabel Karmel RRP \$34.99

Tequila Made Me Do It hb by Ruby Taylor RRP \$24.99

Apertif hb by Kate Hawkings RRP \$24.99

Book of Vermouth hb by Shaun Byrne RRP \$39.99

