

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

54b Sailors Bay Road Northbridge NSW 2063 T: 02 9967 8211 F: 02 9967 8578

E: [cookerybook@cookerybook.com.au](mailto:cookerybook@cookerybook.com.au) W: [www.cookerybook.com.au](http://www.cookerybook.com.au)

Australia's only exclusive Wholesaler, Online and Retailer of Cookery Books **CELEBRATING 33 YEARS!**

## **Made In London hb by Leah Hyslop RRP \$45.00**

From Tudor oyster peddlers and Victorian pie and mash shops, to the supper clubs and street food scene flourishing today, London has always been a tantalising draw for those who live to eat. In Made in London, born-and-bred Londoner Leah Hyslop offers a joyful celebration of the city and its food, past and present. The book features recipes invented in the city; such as the 18th century treat Chelsea buns (a favourite of King George II) and Omelette Arnold Bennett, created for the famous writer while staying at the Savoy Hotel. Alongside these are new, exciting dishes, inspired by the Leah's eating adventures around the capital- such as a mouth-watering Pimm's and lemon curd trifle. Interspersed with the recipes are short, entertaining histories and profiles about London's food scene. Short shopping guides are also featured. Beautifully illustrated with contemporary photographs of London, alongside vintage images sourced from historic archives, this is a book for anyone who has ever lived in, visited or simply dreamt of sipping a cocktail while watching red buses trundle by in the world's greatest city.

## **L.A. Cookbook Recipes from the Best Restaurants Bakeries & Bars in Los Angeles hb by Alison Clare Steingold RRP \$70.00**

Los Angeles is the most exciting food city in the United States. These 100 recipes from L.A.'s best chefs transport the California Dream to your table. Blessed by the abundance of sun, sea, and fertile agricultural land; vibrant Asian, Latin American, Middle Eastern, and European communities; and talent in up-and-coming mavericks, celebrity chefs, and bold restaurateurs redefining hospitality, LA is having an unprecedented food moment. From local favorites to celebrity hot spots, LA dining culture combines respect for ingredients, relaxed yet confident technique, and a flair for showmanship that can only come from next door to Hollywood. From cocktails and pantry staples through homemade pizza dough and desserts, drinks and dishes Angelinos love most, brilliantly adapted for the home. Contributors include Alma, Baroo, Bestia, the Beverly Hills Hotel Fountain Coffee Shop, Bottega Louie, Chengdu Taste, Everson Royce Bar, Farmshop, Felix, Guelaguetza, Joan's on Third, Jon & Vinny's, Little Flower Bakery, The Little Door, LocoL, Love & Salt, Matsuhisa, Meals by Genet, n/naka, Otium, Paloma's Paletas, Park's BBQ, Revolutionario, Rucker's Pies, Spago Beverly Hills, The Tasting Kitchen, Valerie Confections, and many more.

## **Boqueria hb by Marc Vidal hb RRP \$45.00**

The definitive cookbook of the celebrated Boqueria restaurants, inspired by the best of Barcelona tapas. The essence of Barcelona tapas is that single, savory, lip-smacking bite that pairs best with a glass of wine and a group of friends. For Boqueria- A Barcelona Cookbook, chef Marc Vidal captures the definitive experience of New York City's famed Boqueria restaurants, celebrated for the traditional, mouth-watering tapas like patatas bravas, Iberian ham croquettes, blistered green peppers, and bacon-wrapped dates, all of which appear in these pages, along with the restaurant's signature authentic, seasonal dishes like garlicky sauteed shrimp, Spanish meatballs, and classic, saffrony seafood paella. Detailed insights into the history and the day-to-day life of the restaurant complete this sumptuous cookbook. Includes stunning photographs specially commissioned shots of Barcelona--including the legendary Boqueria fresh market and the best of Barcelona's tapas bars--capture the inspiration for chef Vidal's recipes and the heart of Spanish cooking.

## **Toyko New Wave 31 Chefs Defining Japans Next Generation With Recipes hb by Andrea Fazzari RRP \$65.00**

Showcasing the new talent of Tokyo's vibrant food scene, Andrea Fazzari profiles 31 chefs who are shaping the future of one of the world's most dynamic cities. In a luxe collection filled with portraits, interviews, and recipes, author Andrea Fazzari explores the changing landscape of food in Tokyo, Japan. A young and charismatic generation is redefining what it means to be a chef in this celebrated food city. Open to the world and its influences, these chefs have traveled more than their predecessors, have lived abroad, speak other languages, and embrace social media. Yet they still remain distinctly Japanese, influenced by a style, tradition, and terroir to which they are inextricably linked. This combination of the old and the new is on display in Tokyo New Wave, a transporting cookbook and armchair travel guide that captures this moment in Japanese cuisine and brings it to a savvy global audience.

## **Korean Food Made Easy pb by Caroline Hwang RRP \$39.99**

Korean cuisine is one of the simplest, healthiest and friendliest in the world - its dishes are perfect for sharing. It's fun to cook Korean: with just a few easily sourced ingredients you'll be able to create your first banchan, the small but delicious side dishes that are served at every meal, and the amazingly simple gut-affirming kimchi, which works with just about any vegetable. Soon you'll graduate to the ever-popular Korean barbecue recipes, galbi, one-pot stews and dosirak (the perfect packed lunch). Koreans often start a meal with the joyful phrase 'Please, eat well!' because they know that food is best eaten in good company and that good health begins with a happy gut.

## **Tasting Paris 100 Recipes to Eat Like A Local hb by Clotilde Dusoulier RRP \$49.99**

Tasting Paris features new and classic French recipes and cooking techniques that will demystify the art of French cooking and transport your dinner guests to Paris. Whether you have experienced the charm of Paris many times or dream of planning your first trip, here you will find the food that makes this city so beloved. Featuring classic recipes as well as newer dishes that reflect the way Parisians eat today. With 100 recipes, 125 evocative photographs, and native Parisian Clotilde Dusoulier's expertise, Tasting Paris transports you to picnicking along the Seine, shopping the robust open-air markets, and finding the best street food--bringing the flavors and allure of this favorite culinary destination to your very own kitchen.

## **Jacques Pepin Poulets and Legumes hb by Jacques Pepin RRP \$22.99**

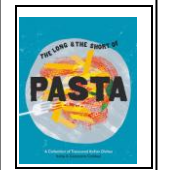
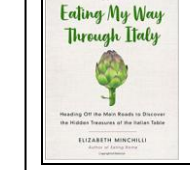
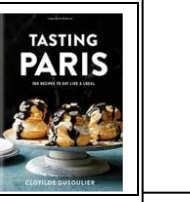
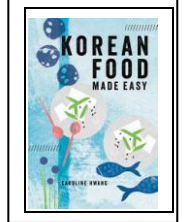
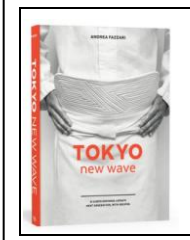
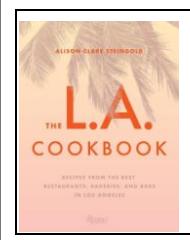
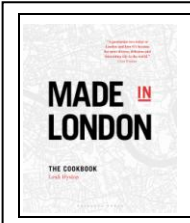
## **French Moderne Cocktails from the Twenties and Thirties hb by Franck Audoux RRP \$39.99**

## **Eating My Way Through Italy pb by Elizabeth Minchilli RRP \$39.99**

A cultural and culinary celebration of everything that makes Italian cuisine great, from Rome's resident gastronomic expert. After a lifetime of living and eating in Rome, Elizabeth Minchilli is an expert on the city's cuisine. While she's proud to share everything she knows about Rome, she now wants to show her devoted readers that the rest of Italy is a culinary treasure trove just waiting to be explored. Far from being a monolithic gastronomic culture, each region of Italy offers its own specialties. Divided geographically, Eating My Way Through Italy looks at all the different aspects of Italian food culture. Whether it's pizza in Naples, deep fried calamari in Venice, anchovies in Amalfi, an elegant dinner in Milan, gathering and cooking capers on Pantelleria, or hunting for truffles in Umbria each chapter includes, not just anecdotes, personal stories and practical advice, but also recipes that explore the cultural and historical references that make these subjects timeless.

## **Risotto and Beyond 100 Authentic Italian Rice Recipes for Antipasti Soups Salads Risotti One Dish Meals and Desserts hb by John Coletta RRP \$65.00**

## **Long and Short of Pasta A Collection of Treasured Italian Dishes hb by Giancarlo Caldesi and Katie Caldesi RRP \$34.99**



**Wild Adventure Cookbook hb by Sarah Glover RRP \$69.99** 

Bringing rich flavors to the great outdoors, this mouth-watering collection of recipes by Sarah Glover evokes the sights, smells, and tastes of the Australian wilderness. Sarah Glover loves to cook, whether it's on the edge of a windswept cliff, in a clearing in the forest, or on a sandy stretch of beach. Although she's made a career as a chef in Australia and New York City, her heart lives outdoors. Filled with gorgeous photographs from the shores of Tasmania and beaches of Sydney to the mountains of Australia's east coast, this cookbook shares her recipes and secrets to inspire others to cook and eat outside. She offers tips for preparing food over an open flame as well as a list of basic outdoor cooking equipment. Create stunning four-course meals with a few pots and one fire. Her recipes are simple and straightforward—often involving only a handful of ingredients—and her instructions are breezy and clear. Whether it's a quiet retreat in nature or a dawn-to-dusk beach party, Sarah Glover has a menu that will satisfy your hunger for fresh, modern food eaten in the great outdoors. The book features 335 colour illustrations.

**Buttermilk Graffiti A Chefs Journey to Discover America's New Melting-Pot Cuisine hb by Edward Lee RRP \$55.99**

American food is the story of mash-ups. Immigrants arrive, cultures collide, and out of the push-pull come exciting new dishes and flavors. But for Edward Lee, who, like Anthony Bourdain or Gabrielle Hamilton, is as much a writer as he is a chef, that first surprising bite is just the beginning. What about the people behind the food? What about the traditions, the innovations, the memories? A natural-born storyteller, Lee decided to hit the road and spent two years uncovering fascinating narratives from every corner of the country. There's a Cambodian couple in Lowell, Massachusetts, and their efforts to re-create the flavors of their lost country. A Uyghur café in New York's Brighton Beach serves a noodle soup that seems so very familiar and yet so very exotic one unexpected ingredient opens a window onto an entirely unique culture. A beignet from Café du Monde in New Orleans, as potent as Proust's madeleine, inspires a narrative that tunnels through time, back to the first Creole cooks, then forward to a Korean rice-flour hoedduck and a beignet dusted with matcha. Sixteen adventures, sixteen vibrant new chapters in the great evolving story of American cuisine. And forty recipes, created by Lee, that bring these new dishes into our own kitchens. Also available: Smoke and Pickles hb RRP \$59.99

**Cool Smoke The Art of Great Barbecue hb by Tuffy Stone RRP \$39.99**

Flame, smoke, and meat—these simple elements combine to make great barbecue. Creating the perfect bite of tender, spicy, smoky barbecue is a science and an art form, and Tuffy Stone—five time World Champion Pitmaster, co-host and judge of Destination America's BBQ Pitmasters, and co-owner of the award-winning Q Barbecue restaurants—has mastered it. Cool Smoke is the distillation of all his years of experience and wisdom. Inside you'll find a wealth of barbecue information including: - How to choose the right cooker - The best way to trim a cut of meat - How to prepare your own brines, rubs, and sauces - Inside tips and hints for taking on the competition circuit - Over 100 creative, delicious recipes to make you a barbecue master. Cool Smoke gives an insider's look behind the scenes and offers secrets for the first time with advice on creating perfect competition turn-ins. With mouth-watering recipes, essential guides to cookers and equipment, and expert advice, Tuffy Stone's Cool Smoke is a definitive guide to all things barbecue.

**Margaritaville The Cookbook hb by Carolo Sernaglia RRP \$39.99**

Margaritaville: The Cookbook is filled with recipes that bring the flavor of island living and the spirit of Jimmy Buffett's iconic song straight into your home. Also coming: Provincetown Seafood Cookbook pb by Howard Mitcham RRP \$39.99

**Turnip Greens and Tortillas A Mexican Chef Spices Up the Southern Kitchens hb by Hernandez & Puckett RRP \$39.99**

**Missing Ingredient The Curious Role of Time in Food and Flavour hb by Jenny Linford RRP \$35.99**

The Missing Ingredient is about what makes good food, and the first book to consider the intrinsic yet often forgotten role of time in creating flavour. Written through a series of encounters with ingredients, producers, cooks, shopkeepers and chefs, exploring everything from the brief period in which sugar caramelises, the days required in the crucial process of fermentation in so many foods we love, to the months of slow ripening and close attention that make a great cheddar or the years needed for certain wines to reach their peak.

**Easy Culinary Science for Better Cooking hb by Jessica Gavin RRP \$32.99**

**Masala Indian Cooking for Modern Living hb by Mallika Basu RRP \$45.00**

Masala is a seminal Indian cookbook for a modern generation that reflects the way we live, cook, entertain and eat today. Food writer Mallika Basu grew up enjoying exotic flavours from across India in an unconventional, bustling home in Kolkata and then spent years recreating them in a London kitchen. Now she shares those recipes, techniques and shortcuts so you too can cook with real Indian flavours without compromising on taste or texture. Mallika's recipes respect the past and embrace the future in an easy and informal way that will broaden your understanding of Indian cooking, and inspire you to return to these recipes time and time again.

**Travels Through South Indian Cooking hb by Nao Saito RRP \$39.99**

**Curry Guy Easy 100 Fuss-Free British Indian Restaurant Classics to Make at Home hb by Dan Toombs RRP \$24.99**

Dan Toombs, The Curry Guy, has perfected the art of British Indian Restaurant (BIR) cooking. In his highly anticipated new book, Curry Guy Easy, Dan shares the secrets of fuss-free curries, ones that can be made in half the time but still taste as good as the takeaway. Dan has been besieged by requests for more curry house favourites, ones that can be cooked with very little equipment and faff, and without all the need for complex restaurant preparation. Here he shares long-awaited recipes for the likes of Chicken 65, Black Dhal, Aloo Chaat, Simple Dosas, Prawn Balti, Lamb Keema Saag, and many more. Whether it's getting your curry cooked and on the table speedily, or doing minimal chopping and mixing before popping into a pan to simmer away happily, Dan's dishes mean you spend less time on the washing-up and more on the enjoyment of eating. For BIR food lovers all over the world, this is an essential guide to making their favourite recipes at home. Dan has spent years researching the methods and secrets of Indian chefs and here he distills that knowledge into a fabulous collection of 100 simple, delectable dishes. Also available: Curry Guy hb \$24.99

**From the North pb by Katrin Bjork RRP \$29.99**

From the North celebrates the classic dishes of Nordic countries, while making them more accessible and approachable. The recipes come from Iceland, Sweden, Norway, Finland and Denmark among others. Katrin Björk was born in Iceland, lived in Denmark for 14 years, and now lives in NY. Katrin's unique approach to old-fashioned favourites breathes new life to Nordic Cuisine.

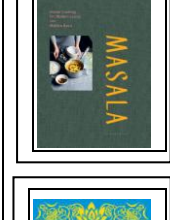
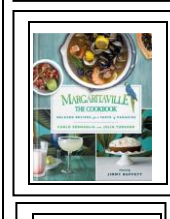
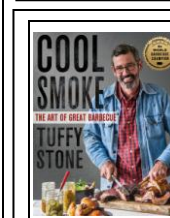
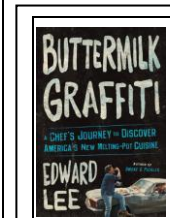
**Jam Session hb by Joyce Goldstein RRP \$44.99**

Jam Session is the lushly photographed and selective guide to making all-natural fruit preserves, organized by type of fruit and seasonal availability, with descriptions of the best varieties for preserving plus master recipes and contemporary variations for each type of fruit. Former restaurant chef/owner, culinary historian, and master preserver Joyce Goldstein includes straightforward, no-fail instructions for canning fruit preserves, along with serving ideas for using preserves for much more than toast, including Mango-Lime Jam to elevate pork tenderloin, Pickled Peaches to perk up fried chicken, and Apricot Jam to glaze cake. Packed with ideas, 75 time-tested recipes, and gorgeous photographs of produce, process, and finished fruit preserves, preserving newcomers and veterans alike will find Goldstein's handbook just the right amount of instruction and inspiration.

**Pesto Cookbook pb by Olwen Woodier RRP \$24.99**

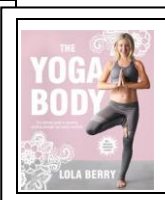
**Just Add Sauce pb by The Editors at America's Test Kitchen RRP \$49.99**

**Sourdough Four Days to Happiness hb by Martina Goernemann RRP \$62.99**



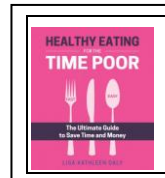
**Yoga Body pb by Lola Berry RRP \$34.99** 

Nutritionist, yoga teacher and bestselling author Lola Berry shows you how to achieve and maintain a yoga body, inside and out. Not only will you improve your fitness and flexibility, lose weight and tone up, yoga will also help you to quieten a busy mind and make mindfulness a part of your daily routine. Lola includes nutritional information on the benefits of clean-eating, including a seven-day vegan cleanse. Includes more than 60 delicious wholefood recipes that go hand in hand with yoga practice.



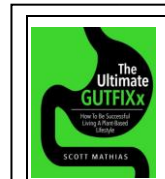
**Healthy Eating for the Time Poor The Ultimate Guide to Save Time and Money pb by Lisa Kathleen Daly RRP \$24.99** 

Healthy Eating for the Time Poor is an ultimate how to guide to change this paradigm and allow women to reclaim their time and allow their natural multi tasking skills to come back into fruition. The book enables us to be the creators of time, rather than being victims of time poverty. The book is for the busy parent and person who loves to give their family a home cooked, nutritious meal each night, while still having the time to enjoy it with them.



**Ultimate Gutfixx How to Succeed at Living a Plant-Based Lifestyle pb by Scott Mathias RRP \$26.99** 

At last, a solution to gut issues, which becomes a lifestyle for the health of the human body and planet earth, all wrapped into one very interesting and informative read. Scott Mathias is a 'self healed', upwardly mobile 60+ year old vegan chef and 'gut whisperer'. He is renowned for his inspirational best selling raw vegan recipe books. Now he has stepped off the pages and into his own lifestyle likening it to that led by the humble hippopotamus. By choosing this example of a grand animal as a prudent and clean way to lead a healthier lifestyle, he has taken the narrative right into the very bowels of nature. This book comes also with its very own set of tasty and very healthy plant based recipe suggestions – like a one stop approach to great contemporary health information and recipes, along with a meal plan guide. Also coming:



**How to Change Your Mind hb by Michael Pollan RRP \$49.99**

**Catherine Saxelbys Complete Food and Nutrition Companion The Ultimate A-Z Guide Updated Edition pb RRP \$39.99**

**Breakfast Around the World pb by Bridget Davis RRP \$29.99** 

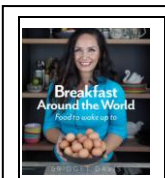
The day's first feast cannot be underestimated and by no means, is it boring! Breakfast varies wildly around the world but for many of us, we choose 'familiar' and eat the same breakfast day in & day out. This cookbook will change all that with 50 breakfast recipes from around the world to get your day started differently & deliciously. Bridget Davis has spent a life in professional kitchens.

**Prep-Ahead Breakfasts and Lunches pb by Alea Milham RRP \$29.99**

**Quick and Easy Dehydrated Meals in a Bag pb by Tammy Gangloff RRP \$32.99**

**Slow Cooker Vegetarian Healthy and Wholesome Comforting and Convenient pb by Katy Holder RRP \$29.99** 

Slow cookers aren't just for beef stew! At last, a collection of tried-and-tested slow-cooker recipes for vegetarians and veggie-lovers alike. Whether you're vegetarian or simply looking for ideas for a few meat-free Mondays, Slow Cooker Vegetarian offers a whole new way to celebrate healthy hands-off cooking. Everyone's favourite set-and-forget device gets a modern makeover with 100 recipes for meat-free soups, pastas, salads, hearty comfort food and even desserts. Throw some fresh, whole foods into the slow cooker and walk away to do something exciting and you'll come back to a complete balanced one-pot meal. Rediscover your slow cooker and reclaim your time.

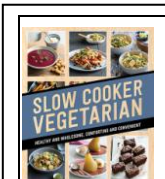


**AWW Vegan Kitchen hb by Australian Womens Weekly RRP \$34.99** 

**AWW Inner Health pb by Australian Womens Weekly RRP \$39.99** 

**Chloe Flavor hb by Chloe Coscarelli RRP \$44.99**

Chef Chloe Coscarelli has revolutionized how vegans cook and eat with exciting, plant-based recipes that are fun, full of flavor, and make you feel healthier. When she decided to become a vegan chef, she dreamed of changing the way the world ate. This was in the "pre-kale" days, when veggie burgers were frozen, tasteless patties loathed by the general public and if a vegan wanted to eat, well, then she had to cook! Today, corner stores stock their shelves with almond milk and mainstream restaurants pepper their menus with quinoa, tempeh, chia seeds, faro, ramps, and so many variations of avocado toast. There is truly no better time to love to eat than now—and no easier time to be a vegan. Every recipe here is bold in taste, unabashedly unique and easy to make. With dishes like Smoky Grits & Greens, Mango-Guacamole Crunch Burgers and Sea Salted Chocolate Chunk Cookies, this food is for fun—and it's all about the flavor.

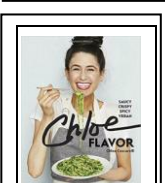


**Happy Food Fast Fresh Simple Vegan hb by Bettina Campolucci Bordi RRP \$34.99**

**Detox Kitchen Vegetables hb by Lily Simpson RRP \$39.99**

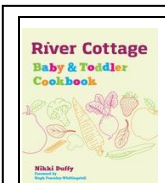
**River Cottage Baby and Toddler Cookbook Revised Edition hb by Nikki Duffy RRP \$29.99**

Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, this book is the perfect starting point for your child's great food adventure. Includes an introduction by Hugh Fearnley-Whittingstall. Real food for the family to share.



**Encyclopedia of Chocolate hb by Frederic Bau RRP \$45.00**

Master the art of chocolate through 100 fundamental step-by-step techniques, including chocolate basics (tempering, ganaches, pralines), candy fillings, decorations, doughs, cream and mousse bases, ice cream and sorbet, sauces, and baker's secrets (marbling, faultless cake crusts, beating egg whites, and more). Each method is explained in text and photographs. More than one hundred recipes include the classics (Black Forest cake, profiteroles), tarts and tartlets, shared delights, teatime treats, iced desserts (chocolate cappuccino parfait), holiday creations (dark chocolate fondue, hazelnut-praline Yule log), candies and confections (truffles, lollipops), and new trends. Recipes are graded with a three-star rating so home chefs can gradually develop their abilities with experience. Cross references to techniques, glossary terms, and complementary recipes make navigation easy. The volume is completed with practical resources: visual dictionaries of kitchen equipment and ingredients; tips for conserving chocolate; a guide to dark, milk, and white chocolate and the importance of cocoa content; along with indexes to ingredients, recipes, and techniques.



**La Grotta Ices hb by Kitty Travers RRP \$49.99**

**Vintage Baker More than 50 Recipes from Butterscotch Pecan Curls to Sour Cream Jumbles hb by Jessie Sheehan RRP \$39.99**

**Make It Easy, Cupcake pb by Karen Tack and Alan Richardson RRP \$26.99**

**Brew The Foolproof Guide to Making World Class Beer at Home pb by James Morton RRP \$24.99**

**Beer and Food Matching Bringing Together the Finest Food and the Best Craft Beers in the World hb by Mark Dredge \$19.99**

**Finding Mezcal hb by Ron Cooper RRP \$54.99**

**Godforsaken Grapes A Slightly Tipsy Journey Through the World of Strange Obscure & Under Appreciated Wines RRP \$39.99**

