

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

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Berber and Co hb by O The Cookbook hb by Josh Katz (Ex Ottolenghi) RRP \$59.99

Ditch burnt, joyless burgers for bold, flavoursome and wonderfully surprising barbecue food. Here are over 120 of the very best, lip-smackingly good barbecue recipes from ex-Ottolenghi chef, Josh Katz. Perfect for sharing and pairing in different combinations, all of the recipes are a celebration of flavour. A book that is not just for meat-lovers, equal status is given to vegetables so that they are never treated like a sideshow. Instead each and every component of the meal is big, bold and completely unforgettable. Meats, fish and vegetables are left to marinate and are then smoked, grilled, slow cooked or burnt (on purpose); while essential extras such as punchy pickles, fiery sauces, creamy dips and fresh salads are prepared ahead and ready to be heaped onto the plate. Taking inspiration from East to West, from the modern to the traditional, these barbecue recipes are like nothing you have ever encountered before – mashing tastes and techniques from New York, the Middle East, London, North Africa and beyond. With recipes including cauliflower shawarma with pomegranate, pine nuts and rose; harissa hot wings; monster prawns with a pil pil sauce and saffron buttermilk-fried chicken with tahini gravy, you will be inspired to grab a bag of charcoal and a lighter, and create your very own barbecue feast.

Little Viet Kitchen hb by Thuy Pham-Kelly RRP \$39.99

As a child we had nothing and the value of every meal, therefore, was so important to us – this has shaped my love of and perspective on food.' Born in a small village in the south of Vietnam, Thuy was surrounded by food and she grew up amidst livestock and fresh produce, with a wonderful variety of fruits, morning markets with freshly picked vegetables and the smells of traditional street food. It's these memories that are the foundation of her food philosophy and culinary creations, and her landmark London restaurant, The Little Viet Kitchen, brings this true taste of Vietnamese cuisine to Islington. It is here that Thuy, along with her husband Dave, has created a dining experience combining the best of restaurateur precision and flair with the comforts of the home kitchen. Embracing all elements of Vietnamese cuisine, Thuy's food enhances and showcases the natural textures and flavours of the organic ingredients she uses. Having moved to the UK aged seven, Thuy has a distinctive approach to Vietnamese cooking in the West, with an authentic core knowledge of Vietnamese culture and a deft understanding of the London restaurant and foodie scene, all of which is brought to life in these pages. Offering a fresh approach and insight into how to make the best of classic dishes and Vietnamese family favourites, it is Thuy's expertise and memories that are the heart of each and every recipe. Beautiful photography accompanies each recipe, all styled by Thuy herself.

Casablanca hb by Nargisse Benkabbou RRP \$39.99

Morocco is one of the top destinations in the world. This beautiful North African country lies on the border of Europe and the rest of the Arab world, drawing people in with its colourful souks, vibrant landscapes, cheerful hospitality and, most importantly, the food.

Casablanca is the exciting debut from Moroccan chef Nargisse Benkabbou. This book features recipes for simple and satisfying dishes such as artichoke, baby potato & preserved lemon tagine, sticky ras el hanout & peach short ribs and buttermilk chicken kebabs. Also featured are tasty western classics with a unique Moroccan twist: try your hand at orange blossom, beetroot & goats' cheese galette, roasted almond & rainbow couscous stuffed poussin and Moroccan mint tea infused chocolate pots. Nargisse breathes new life into Moroccan cuisine, blending that authentic Moroccan spirit and the contemporary to create accessible recipes for the everyday.

Also coming: **Mezze Small Plates to Share – small format hb - by Ghillie Basan RRP \$19.99**

Hummus Where the Heart Is hb by Dunja Gulin RRP \$19.99

Cuba The Cookbook hb by Madelaine Vazquez Galvez RRP \$59.99

Cuban food is known worldwide for its blend of bright colors and intense flavors, and Cuba The Cookbook is the first book to celebrate and document comprehensively its cuisine and contemporary food culture. Collected by those who best know the entire Cuban culinary landscape, the 350 home-cooking recipes in this compendium explore the country's myriad traditions and influences - from Spanish to Soviet to Chinese - through recipes for appetizers, rice dishes, fish, meat, vegetables, egg dishes, desserts, and more. Madelaine Vazquez Galvez has over 30 years of culinary experience - she has run a restaurant in Cuba, authored several Cuban cookbooks, hosted a cooking show, led Slow Food Caribbean, and has the most extensive collection of culinary printed materials in Cuba.

Aska hb by Frederick Berselius RRP \$69.99

Aska is the debut cookbook from chef Fredrik Berselius, following the reimagining and rebuilding of his two-Michelin-starred restaurant. He celebrates the heritage and tradition of his native Sweden, his land in upstate New York, and a deep appreciation for the restaurant's home in Brooklyn. Berselius shares his culinary journey of Scandinavian flavors and techniques through the courses of his exquisite seasonally-driven tasting menu, which features ingredients from an urban farm and local producers across the Northeast United States. With a stark and poetic Nordic aesthetic, Aska includes 85 recipes, evocative personal writing, and stunning photography.

Gert De Mangeleer Unplugged Food for Sharing and Pairing hb by Gert De Mangeleer RRP \$65.00

Even when Gert De Mangeleer is not working in his Michelin three-star restaurant Hertog Jan, he still believes that cooking should be all about passion and fun. In this book, he shares some of his favourite recipes which he prepares at home, for his family and friends. Don't expect to find complicated preparations in this book. These are simple dishes, surprising combinations of good products that are packed with great flavour. Gert also takes you on a journey, to the kitchens that inspire him. As a result, his first cookbook is a very personal book, full of dishes that are perfect for combining and sharing. Includes 200 colour images.

Indian Vegetarian Cookbook hb by Pushpesh Pant RRP \$49.99

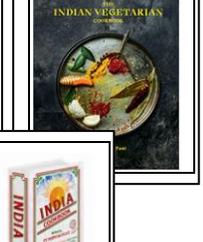
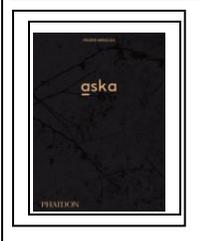
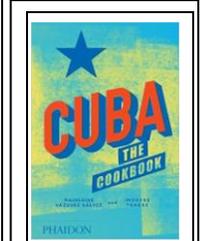
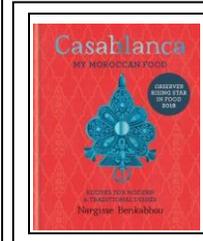
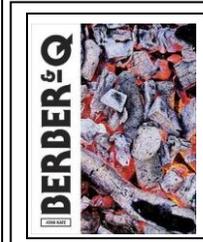
Vegetables are an integral part of Indian cuisine - and this collection of 150 healthy and approachable vegetarian recipes showcases an array of delicious breakfasts and drinks, soups and salads, vegetables and legumes, grains, and desserts. Drawing inspiration from India's myriad regions and culinary traditions, Pushpesh Pant simplifies this hugely popular cuisine with easily achievable, nourishing, and authentic dishes so tasty and satisfying that they are suitable for vegetarians, meat-eaters, and those simply wishing to reduce the amount of meat in their diet. Also available: India The Cookbook hb RRP \$59.99

AWW Seasonal Vegetarian hb by Australian Womens Weekly RRP \$49.99

Eating a well-balanced plant-based diet has been shown to help reduce our risk of major disease and leaves a lighter footprint on our planet. The natural world of plants offers infinite variety for recipes big on flavour, texture and satiety. For cool weather, warm-up with hearty dishes to nourish and comfort. Then when the summer heat hits, turn the dial to chill with refreshing cooling bites.

Also coming: **AWW Stews Casseroles and Curries pb by Australian Womens Weekly RRP \$34.99**

Vegan Salads pb RRP \$14.99 15 Minute Vegan Comfort Food hb by KatyBeskow RRP \$29.99



Milk Made – now in paperback - by Nick Haddow RRP \$29.99 

Milk. Made. is an elegant and comprehensive tour of the art of cheese-making and eating – from selecting cultures, to the practises of production that cross continents, and right through to the best recipes to enjoy them. Within the pages, you will find sections on the key types of cheese (and other dairy products) as well as how to make the cheese, store the cheese, serve the cheese, and the history of the cheese itself. For those who don't want to make it but simply love to eat it, Milk. Made. includes 60 comprehensive recipes such as croque monsieur, onion soup with grilled cheese croutons, beetroot and feta tart, classic fondue and many more. Accompanied by photographer Alan Benson, Nick Haddow visits internationally renowned cheesemakers in Australia, France, the UK, Switzerland, and the US interviewing some of the most inspiring cheese connoisseurs from around the world. As a successful cheesemaker himself, Nick also shares his knowledge of making, serving and storing cheese at home, Made. gives you all the information you need to make good choices about cheese, and having bought it, how to store it, serve it and cook with it. If cheese is your thing, Milk. Made. is for you.

Cheesemaking Workshop pb by Lyndall Dykes RRP \$35.00 

Cheesemaking is not the exclusive preserve of European experts or scientifically equipped kitchens. According to Lyndall Dykes, if milkmaids could make cheese with only the basics, you can too. Lyndall's book The Cheesemaking Workshop is devoted to cheese – in every respect. Practical, hands-on with guided step-by-step photographs, advice and tips, it demystifies an ages-old process into a fun, accessible and economical new skill for home cooks of all levels. Lyndall, known as 'the cheese lady' among her many local fans, has been teaching cooking and making cheese for more than 40 years and is a passionate advocate of wholesome, sustainable and delicious home-made food.

Say Cheese A Kid's Guide to Cheesemaking pb by Ricki and Sarah Carroll RRP \$26.99

Best-selling author Ricki Carroll -- known around the world as the Cheese Queen -- and her daughter, Sarah Carroll, bring easy cheese making right into your kitchen with this fun guide for kids and families. Step-by-step photos guide kids ages 8-12 through the cheese making process, then teach them how to make 12 classic favorites, including mozzarella, feta, ricotta, and cream cheese. A bonus log sheet lets young cheese makers keep notes just like the pros, while punch-out labels and colorful flags will embellish homemade cheeses and global cheese platters.

Lonely Planet's Global Coffee Tour hb by Lonely Planet RRP \$29.99 

Packed with over 150 amazing coffee experiences in 37 countries, from its birthplace in East Africa, to modern-day Cuba, the United States, Australia and the UK, this follow-up to our hugely popular Global Beer Tour features legendary espresso bars, plantation tours, urban roasteries and must-visit cafes. Inside this definitive guide to coffee tasting around the world, you'll discover exactly where to go and what to try, plus illustrated spreads on roasting coffee, cocktails, brewing techniques and more. The places you'll learn about in Lonely Planet's Global Coffee Tour and visit aren't just cafes - they're meccas for coffee lovers, offering insight into the local culture and the history, personalities, passion and creativity behind each coffee. Discover each country's top five, must-drink coffees; learn how to order a coffee in the local language; explore each area with our itinerary of local things to do; find coffee classes and learn about roasting and brewing. This fabulous guide is packed with photos of coffee houses the world over. Also: LP's Global Beer Tour hb \$29.99

Conversations in the Kitchen Good Food Great Friends hb by Alan Jones and Mark Latham RRP \$35.00 

House Husbands' Guide Our Meal Their Meal The Little Ones & Grown Ups Cookbook pb by Aaron Harvie RRP \$35.00 

Spirit House The Cookbook pb by Helen Brierty and Annette Fear RRP \$39.99 BACK IN STOCK! 

Also available: Hot Plate hb RRP \$29.99., Spirit House pb \$34.99, Spirit House Desserts pb \$29.99

Australian Vegetable Garden Second Edition pb by Clive Blazey RRP \$29.99 

Indoor Vegetable Garden hb by Dorling Kindersley Australia RRP \$39.99 

Complete Book of Vegetables In Australia pb by Matthew Biggs RRP \$35.00 

Healthy Thermo Cooking for Busy Families for All Brands of Thermo Device pb by Olivia Andrews RRP \$35.00 

Healthy Thermo Cooking for Busy Families puts your device - no matter what the brand - to work, like it's never worked before. Combine the convenience of thermo cooking with innovative healthy meals that have been tried, tested and loved, all in the messy trenches of family life. Blend homemade nut butters in seconds, batch-cook comforting meals in minutes and get knockout weeknight dinners like Satay Chicken Curry or Moroccan Lamb and Apricot Stew on the table, fast. Set your device to magic up a Tropical Fruit Sorbet or a No-Bake Carrot Cake, then step away from the kitchen. You're about to become the most popular person in your household. Also available: Wholefood Thermo Cooked 140+ Deliciously Healthy Recipes for ALL Brands of Thermo Appliance pb \$39.99

Essential Cooks Kitchen Traditional Culinary Skills From Breadmaking and Dairy to Preserving and Canning hb by Alison Walker

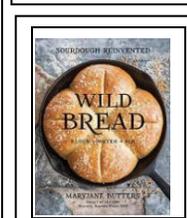
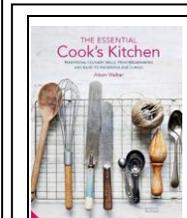
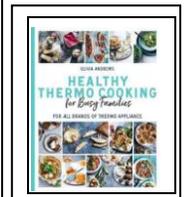
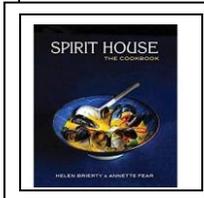
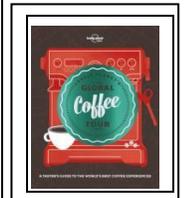
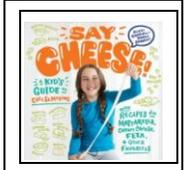
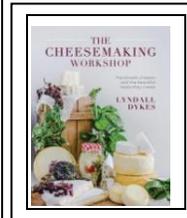
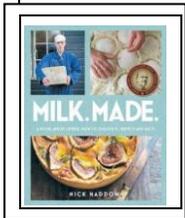
An artisan food revival has taken place in recent years, making kitchen skills a celebrated part of everyday life. This comprehensive guide covers all aspects of the cook's kitchen, from the simple pleasures of baking bread and cakes, to curing, dairy-making, bottling, potting and preserving. Discover the endless joys of the kitchen, with recipes that stand the test of time as well as helpful technique sections and information on the ingredients and equipment you'll need. Experience the delights of the dairy by learning how to churn your own butter and soft cheese; make the most of seasonal fruits by transforming them into cordials and liqueurs; enjoy the aroma of freshly baked cakes, pastries and biscuits; feel the satisfaction that comes from salting and smoking meat at home; and fill up your larder with a mouth-watering array of jams, jellies and chutneys.

Open Sandwiches 70 Smørrebrød Ideas for Morning Noon and Night hb by Trine Hahnemann RRP \$24.99

The massive trend for all things Scandi, healthier eating and the profile of "New Nordic" cuisine worldwide, have led to the renaissance of the open sandwich. Smørrebrød are the classic Danish variety and in the hands of chef and food writer Trine Hahnemann, they are a treat for the senses as well as the taste buds. Traditionally using a rye bread base, they can be topped with a huge variety of vegetables and pickles, fish, meats, herbs, salads – and can even include sweet options. Trine offers 70 recipes for delicious, healthy open sandwiches that are beautiful enough to serve at a dinner party or simply make a quick and filling snack using leftovers. From quick-cured salmon to blue cheese with apple, the delightful recipes are accompanied by stunning photographs.

Wild Bread Sourdough Reinvented hb by Mary Jane Butters RRP \$34.99

Is the world ready to rethink bread making? Mary Jane Butters thinks so. Wild Bread completely reinvents the concept of healthier-for-you, naturally fermented sourdough. Until now, sourdough was perceived as too much work and sour-tasting, artisan-style-only loaves. In Wild Bread, her quick and easy 1 minute 2x/day technique demonstrates the use of eight different types of flours for each bread featured--everything from gluten-free brown-rice flour to quinoa to common white to heirloom whole wheat--for a whopping 295 recipes and 475 photographs.



Vegetarian Viet Nam hb by Cameron Stauch RRP \$49.99

Meatless Vietnamese cooking for vegetarians and omnivores alike. In the years he spent living and cooking in Vietnam, Cameron Stauch learned about a tradition of vegetarian Vietnamese cuisine that is light and full of flavor. Based on recipes devised over centuries by Mahayana Buddhist monks, the dishes in Vegetarian Viet Nam make use of the full arsenal of Vietnamese herbs and sauces to make tofu, mushrooms, and vegetables burst with flavor like never before. Vegetarian Viet Nam will unlock an entire universe of flavor to people who want healthy, tasty, and sustainable food. Includes 70 color photographs.

Kricket An Indian-Inspired Cookbook hb by Will Bowlby RRP \$39.99

In Kricket, Will Bowlby shares over 80 mouth-watering recipes, combining the essential spicing of Indian food with modern, seasonal ingredients. Drawing on inspiration from all over India – Goa, Bombay, Hyderabad – Will cleverly and expertly reinvents this classic and historic cuisine into accessible and elegant meals that are perfect for sharing with friends and family. Discover new and exciting ways to marry classic Indian flavours with every day foods. With recipes for cocktails, breads, pickles and chutneys and an emphasis on high-quality ingredients, Kricket is truly a fresh, modern and exciting approach to Indian food.

Eating Well Every Day hb by Peter Gordon RRP \$39.99

Using easily sourced ingredients and simple methods, the godfather of fusion cooking, Peter Gordon, has created over 170 dishes that demonstrate his passion for innovative flavours and textures in everyday setting. The sections, including breakfast and brunch, light meals and salads, pasta, rice and noodles, teat trolley and desserts, are complemented by sumptuous photography making this book the stylish answer to eating well, every day. Also available: Savour Salads for All Seasons hb by Peter Gordon RRP \$49.99

Tokyo Local pb by Caryn Liew RRP \$39.99

This gorgeous cookbook captures the vibrant heartbeat of a city obsessed with food. It's the chicken-skin yakitori you eat at 2 a.m. in a bar the size of a cupboard. It's the yuzu ramen you slurp after ordering it from a vending machine. It's the tonkatsu you buy in a vast shopping-center basement. Featuring gorgeous photography, Tokyo Local brings you seventy recipes for the dishes that define the city. The book is divided into chapters "Early", "Mid", and "Late," to create a sense of the city and the food that drives it at all times of the day. The focus is on delicious, approachable food designed to be enjoyed with friends, so you can capture the magic of Tokyo at home. Also coming: **Japanese Whisky hb by Brian Ashcraft RRP \$29.99**

La Vie Paysanne 30 Years of French Country Cookery hb by Bob and Barbara Ross RRP \$35.99

Paysanne opened its doors in 1988 to what has since been described as 'a roar of apathy'. Bob & Barbara Ross had spent the previous four years running a pub in the heart of North Wales and having tired of sending out frozen lemon meringue pies and chicken in a basket (this was the 1980s!) they wanted to up their game and put into practice all the marvellous creations Barbara had been reading about in Elizabeth David books since the '60s.

Ham Stories and Recipes with the Best Hams of Europe hb by Stefaan Daeninck RRP \$75.00

Including additional recipes by Massimo Bottura (chef patron of 3 Michelin starred Osteria Francescana and listed in the top 5 of the World's 50 Best Restaurant Awards since 2010, winning the award in 2016) and Geert Van Hecke (chef of 3 Michelin starred De Karmeliet in Bruges), "Ham" explores the world-renowned European ham culture. A fascinating journey from the Spanish Pata Negra to the French Jambon de Bayonne and from the Italian Prosciutto di Parma to the German Schwarzwaldschinken and the Flemish Gandaham. Daeninck tells the full story from pig to ham, with meticulous attention to the specific production and maturation processes, as well as the differences in smell, texture, appearance and taste. What's more, he provides the reader with several delicious recipes, specifically tailored to each kind of ham. Also coming: **Goat Cooking and Eating hb by James Whetlor RRP \$29.99**

Slow Cooker Central Kids pb by Paulene Christie RRP \$24.99

Tex- Mex Slow Cooker 100 Delicious Recipes for Easy Everyday Meals hb by Vianney Rodriguez RRP \$35.99

Operation BBQ pb by Stan Hayes with Cindi Mitchell RRP \$34.99

Operation BBQ Relief and Page Street are proud to team up to offer the ultimate collection of BBQ recipes-180 recipes in all-contributed by 200 cream-of-the-crop BBQ teams that have won Grand Championship awards and have supported this important and life-changing charity. Collected and curated by Cindi Mitchell, part of the award winning BBQ team Yabba Dabba Que, the book will offer 180 recipes including different takes and techniques for making traditional BBQ dishes-chicken, ribs, pulled pork and brisket-as well as other favorite and different recipes from these top-tier outdoor cooks. This will be the biggest and most amazing collection of barbecue recipes out there. Two color inserts will show more than 100 of the recipes featured in the book.

Secrets to Great Charcoal Grilling on the Weber pb by Bill Gillespie RRP \$29.99

Great Vegan BBQ Without a Grill pb by Linda Meyer and Alex Meyer RRP \$29.99

Good Gut Cookbook pb by The Gut Foundation and Rosemary Stanton RRP \$29.99

Power Plates hb by Gena Hamshaw RRP \$39.99

Beginners Ketodiet Cookbook pb RRP \$29.99

Wellness Rebel hb by Plantbased Pixie RRP \$39.99

Simply Vibrant hb by Anya Kassoff RRP \$54.99

Chocolatology Chocolates Fantastical Lore Bittersweet History and Delicious (Vegan) Recipes hb by Angel York RRP \$24.99

Chocolate Alchemy A Bean-To-Bar Primer hb by Kristen Hard RRP \$60.00

What Tartine Bread did for bread, Alex Stupak's Tacos did for tortillas, and Michael Ruhlman's Charcuterie did for sausage, this book does for chocolate: it reveals the complete process for making chocolate from scratch as well as offers a wealth of innovative recipes using chocolate. In look and feel it will have an appeal like that of the Ladurée cookbooks with their jewel-like presentation. This collection of 100 fresh recipes celebrates bean-to-bar chocolate from the ground up. Including a revolutionary recipe for making chocolate from scratch from cacao beans, the book takes control back from the big chocolate manufacturers and gives home cooks the power to make their own chocolate of the highest quality. Also coming: **Lolas Cupcake Kit hb by Lolos Bakery RRP \$29.99**

Cookie Shots Over 30 Exciting Edible Shot Recipes hb by Sabrina Fauda-Role RRP \$19.99

Flavor Matrix The Art & Science of Pairing Common Ingredients to Create Extraordinary Dishes hb by James Briscione \$39.99

Food Revolution 5.0 pb by MuseumFur Kunst Und Gewerberrp \$69.99

Dogs Dinners The Healthy Happy Way to Feed Your Dog hb by Debora Robertson RRP \$19.99

101 Wines to Try Before You Die hb RRP \$19.99

Recipe Journals – Cranberries Large Format RRP \$24.99

Recipe Journals – Small Format RRP \$19.99 –

Macarons/ Blue Macarons / Carrots /

Blueberry Colander / Pomegranate

