

# The Cookery Book e-Newsletter Order Form for **NEW TITLES coming instore NOVEMBER 2018**

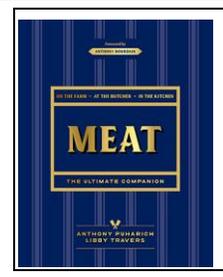
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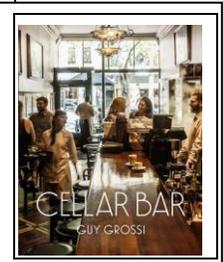
## **MEAT The Ultimate Companion hb by Anthony Puharich & Libby Travers RRP \$79.99**

The first and last word on meat written by a world-famous Aussie butcher. At a time when we need to be more thoughtful about our meat consumption, this landmark publication offers the most important ingredient: knowledge. Meat: The Ultimate Companion is designed to walk you through the topic from the eyes of the farmer, the butcher and the best cooks to help you with the questions you might want to ask before you buy your meat. Carefully curated by Anthony Puharich, legendary butcher and supplier to Australia's leading restaurants, together with accomplished food writer Libby Travers, this comprehensive and ambitious project covers the history of every major animal we raise for meat, international breed maps, cut diagrams and descriptions, as well as illustrated butchery techniques and expert tips on selecting, storing and cooking all kinds of meat. Over 110 recipes showcase the major cuts and draw on cuisines and chefs from around the world. Lavishly photographed and illustrated, it is sure to become a modern classic and a requirement for every kitchen. 'You hold the right book in your hands. Learning from it will be delicious.' Anthony Bourdain.



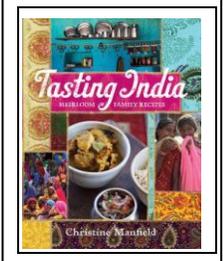
## **Cellar Bar hb by Guy Grossi RRP \$49.99**

The Cellar Bar, a Melbourne institution since the 1950s, has always been synonymous with Italian dining. The place where many had their first mouthful of spaghetti bolognese, it's long been the meeting point for Melbourne society and one of the reasons dining out has woven itself into the fabric of this wonderful city. The Cellar Bar is a place that is always the same in the best kind of way. It's a place where you can go for a comforting favourite dish or something new. You can go anytime, eat anything. There are no rules and everybody is welcome. The produce is always the best, made with love by some of the city's finest chefs. Its dark, warm and burnished interior is cosy and relaxed. As Guy says, 'The aim of the food is not to just have you leave feeling full, but it's also to have you feel fulfilled.' Now you can take this feeling home and nourish your friends and family with 80 simple, delicious, authentic Italian recipes. Also available: Love Italy hb \$100.00



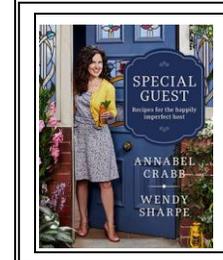
## **Tasting India Heirloom Family Recipes pb by Christine Manfield RRP \$49.99**

Christine Manfield's ode to Indian cooking quickly immerses you in the colour, spice, strong flavours and glorious chaos of the sub-continent ... a cookbook that's practical, yes, but also full of heart. Gourmet Traveller. 'This is my story of India, a story gathered across many visits, connecting with people in various walks of life. The recipes I've collected along the way reflect the stories of countless mothers, grandmothers, daughters, sons of daughters, brothers, sisters and aunts, as told to me during my travels.' Tasting India is a gastronomic odyssey through home kitchens, crowded alleyways, fine restaurants and street shacks to explore the masterful, complex and vibrant tapestry of Indian cuisine. Along the way, this captivating country comes alive as Christine Manfield describes its food, landscape, culture and traditions with her trademark passion, curiosity and expertise. This award winning cookbook has been fully revised in paperback and includes three new chapters on the Punjab, Gujarat and Hyderabad, plus Christine's insider tips on where to sleep, eat and shop throughout India. Also available: Lantern Classics Christine Manfield pb \$19.99, Dessert Divas hb \$79.99



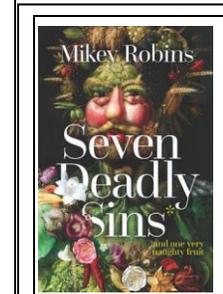
## **Special Guest hb by Annabel Crabb & Wendy Sharpe RRP \$39.99**

The fraternal twin of Special Delivery - a cookbook for anyone who ever felt like punching a wall before their guests arrive. If you are someone who prepares for guests by sweeping bills, laundry and newspapers behind sofa cushions, take heart! It's possible to be an imperfect host, but happily so. The essential ingredient is not, paradoxically, the food, nor the perfect house to host in, but the sentiment you convey when you open the door. Special Guest is a gentle guide to turning easy basic fare into something of a celebration. For when you want to say to your friends with their spouses and ten small children, 'Why don't you stay for lunch?' without hating yourself afterwards. Learn the lesson of 'one splendid thing done well' without regard to the hundred other things, and call the day a success. Pick up some pointers for the modern conundrum that is cooking for people with seemingly incompatible dietary requirements. Hosting your friends is not about showing off; it is about delighting others. Annabel Crabb is one of Australia's best-loved TV and media personalities and a joyfully imperfect host. Wendy Sharpe is Annabel's oldest friend, a recipe consultant on Kitchen Cabinet and co-conspirator in mad-capped cookery projects.



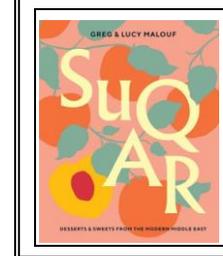
## **Seven Deadly Sins and One Very Naughty Fruit hb by Mikey Robins RRP \$35.00**

A fascinating, funny and downright bizarre survey of culinary oddities by one of Australia's best-loved comedians. In this irreverent romp through the history of food via the Seven Deadly Sins, Mikey Robins uncovers the most bizarre food-related stories of all time. From the Ancient Egyptians to the Romans, from the medieval monarchs to the first celebrity chefs, our ancestors have left their mark on our habits and social mores, our plates and palates, telling us one truth above all: wherever there is food there is folly. On the topic of GLUTTONY, Mikey exposes our obsession with outlandish overconsumption. PRIDE reveals some of the most arrogant dinner hosts in history, and how the once humble chef has now achieved rock-god status. LUST sheds light on our aphrodisiac fixations and the most desired foods in history. SLOTH charts the shocking rise of fast food and the accidental invention of the microwave. WRATH tells of sausage duels and poisonous spite, while GREED will make you blush at the indulgences of the rich and famous. And who hasn't experienced ENVY when your dining companion's plate sings while yours sputters? Mikey Robins is your personal guide down history's gullet and into the underbelly of our wildest desires, darkest fears and guilty pleasures.



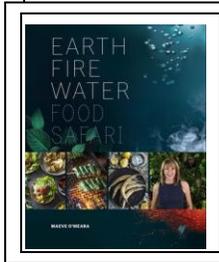
## **SUQAR Desserts and Sweets From the Modern Middle East hb by Greg Malouf and Lucy Malouf RRP \$55.00**

SUQAR (which means 'sugar' in Arabic) shares the secrets of more than 100 sweet treats inspired by Middle Eastern flavours - ranging from puddings and pastries, to ice creams, cookies, cakes, confectionary, fruity desserts and drinks. The traditional time to eat sweets in the Middle East is not after meals (when fruit is served) but at breakfast, with coffee in between meals or on religious holidays and special occasions. The repertoire of these dishes is vast and varied. In SUQAR, acclaimed chef Greg Malouf and writing partner Lucy Malouf share the best and most delectable sweet treats from the region (alongside some personal favourites and tried-and-tested creations from Greg's restaurant kitchens). The recipes merge the spices, flavours and scents of Greg's childhood with the influence of Greg's training in the West to create dishes in Greg's signature Modern Middle Eastern style. The book's ten chapters cover: Fruit; Dairy; Frozen; Cakes; Cookies; Pastries; Doughnuts, Fritters & Pancakes; Halvas & Confectionery; Preserves; and Drinks. Accompanied by beautiful photography and illustrations, SUQAR is a journey through the sweets of the Middle East. Also available: Saha pb \$49.99, New Middle Eastern Malouf hb \$69.99 and New Feast pb \$29.99



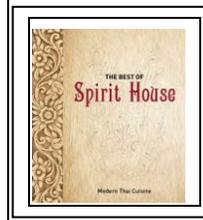
### **Food Safari Elements Earth Fire Water hb by Maeve O'Meara RRP \$60.00**

From the phenomenally successful Food Safari series comes the new highly anticipated book Food Safari Elements: Earth, Fire, Water. Maeve O'Meara invites you on a journey around the world of cuisines, meeting home cooks and chefs from Asia, Europe, the Americas and the Middle East who are all passionate advocates of cooking with the best and most natural produce they can get. Discover the pleasures of baking, roasting, one-pot cooking, or cooking Asian-style in a wok, with the people across the globe that know how to do it best. Food Safari Elements is packed with more than 170 recipes, full of crunch, bite and flavour, which explore age-old techniques and cutting edge cookery. From the sweet to the savoury come recipes — drawn from the earth; cooking with fire and lastly dive into the seafood bounty in water. The official book to accompany not just one but three of Food Safari's most popular SBS television series: Food Safari Earth, Food Safari Fire and Food Safari Water.



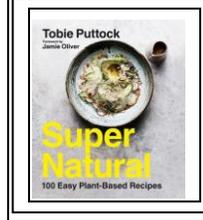
### **Best of Spirit House pb by Helen Brierty RRP \$35.00**

Spirit House first opened its restaurant doors in 1995 and has grown into an iconic destination for lovers of Asian food. The Best of Spirit House is an eclectic selection of the restaurant's best loved dishes from the past 20 years. Featuring more than 50 mouth-watering recipes from Steamed Sesame and Ginger Prawns, Tom Yum Goong to Hang Lai Pork Curry and Whole Crispy Fish with Roasted Chili Paste & Lemongrass, these are just some of the culinary treats their expert chefs show you how to prepare and cook. All the recipes have been tried and tested in Spirit House's restaurant and cooking school. Also available: Spirit House pb \$34.99, Spirit House Desserts pb \$29.99, Hot Plate hb \$29.99



### **Bondi Trattoria hb by Joe Pavlovich and Alasdair France RRP \$45.00**

Bondi Trattoria has been serving locals and internationals for 30 years, right over the road from Australia's most famous beach. Nestled under a deco hotel turned retirement village, the restaurant is known as the 'Tratt', with a family friendly, relaxed vibe and views down the hill that are as iconic as the beach itself. Joe Pavlovich and Alasdair France, both New Zealanders, have extensive experience on both sides of the Tasman and internationally, creating and running quality food and beverage offerings. So when the owners of 30 years were giving up the Tratt, they jumped at the chance to take an icon and make it their own. Diners and drinkers at Bondi Trattoria enjoy a menu that's modern Italian with a healthy dose of Mediterranean influence. This cookbook is a glimpse into the world of Bondi Tratt. There are some menu staples, some new dishes, and a few cocktails. Recipes include modern pasta dishes, pizzas, favorites from the vegetable section, antipasti, and of course desserts for the light and indulgent minded. Joe's food will leave you full of love and goodness



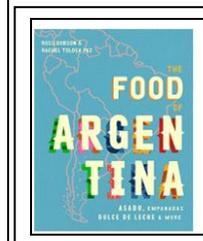
### **Supernatural pb by Tobie Puttock RRP \$39.99**

Whatever your reason for doing it, removing or reducing animal products from your diet doesn't have to mean sacrificing on convenience or flavour. Nor does it require obscure, expensive ingredients or meat substitutes. By making best use of fresh produce and unlocking the versatility of plants, you can create simple and delicious dishes while knowing that your food choices are helping your health and the planet. Also available: Chef Gets Healthy pb RRP 39.99



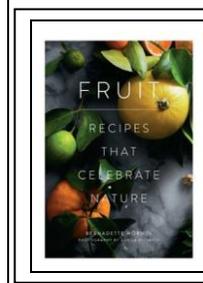
### **Flavours of Australia Eat Drink Travel hb RRP \$80.00**

Over 500 pages of stunning photography and unique stories about the best places to eat and drink throughout Australia. Eat and drink your way across our sunburnt country with this collection of our most loved and decorated destinations. Modern Australian cuisine is a melting pot of cultures and flavours, so let us share with you the histories of some of our country's most decorated venues that have helped to develop that iconic Aussie food identity. Travel from the white sandy beaches of Bondi to the graffiti-clad laneways of Melbourne and onto the rolling hills of Adelaide. Or wander to the far reaches of Perth's sunset-over-water views and over to Queensland's tropics. Read the stories of some of Australia's most decorated chefs and rediscover some of our oldest family institutions. Recreate your favourite meals at home and relive your most memorable food experiences with the signature recipes of our most coveted restaurants. Flavours of Australia celebrates the unique culinary landscape of our country, including indigenous ingredients and beloved local produce. Also available: Flavours of Sydney, FO NSW, FO Melbourne, FO SA, FO Qld, FO Tasmania, FO Hong Kong,



### **Food of Argentina hb by Ross Dobson RRP \$49.99**

The food of Argentina is a rich and visual celebration of Argentinian food filled with beautiful location and food photography that takes the reader on a gastronomic journey into a little-known cuisine that is tipped to become the next global food trend for food lovers everywhere. Some people may have heard of Argentinian asados – the legendary meat barbecues that are so beloved by locals, but The Food of Argentina celebrates so much more than a carnivore's dream. Come inside the homes and families of Argentina and discover the very best recipes this huge food-loving nation has to offer. Often influenced by their European heritage but with a distinct South American feel, home-style dishes include pastas and gnocchi, potato tortillas, stews and casseroles as well as sweet offerings including dulce de leche, strudels and caramel flans. Or head outside and discover the local delicacies offered in Argentina's tiny bars and eateries: chorizo rolls with salsa criolla, traditional empanadas, veal croquettes and fruit-filled pastries. And let's not forget the famous mate – strong herbal tea that is Argentina's traditional drink and adored by locals country-wide. Lose yourself in The Food of Argentina and discover a whole new cuisine from the comfort of your own kitchen. Also coming: Cuba Street Project hb by Beth Brash \$49.99



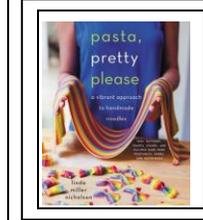
### **Fruit Recipes That Celebrate Nature hb by Bernedette Worndi RRP \$55.00**

A follow up to The Vegetable (hb \$55.00), published in late 2017, this title shows how seasonal fruit can enhance savoury and sweet dishes. We often associate fruit in recipes with jams, cakes and puddings – but fruit can be an incredible complement to savoury dishes too. This book shows you how to make the most of out the fruit that's in season – whether the dishes are sweet or savoury. The seasonal arrangement of the recipes and the use of a wide array of fruit varieties, supplemented by citrus and dried fruits, make this book a kitchen staple that promises to be used again and again. The more than 70 recipes in the book include Roast pork with apples, Tagliatelle with mushrooms and blackberries and Chicken with balsamic cherries and cauliflower cream.



### **Vegetables All-Italiana hb by Anna Del Conte RRP \$39.99**

Classic Italian vegetable dishes with a modern twist. A brand new collection of recipes from Anna Del Conte that make vegetables the star of the show. Organised in an A-Z format from asparago to zucchini, Anna presents classic dishes alongside her own personalised (many previously unpublished) recipes created throughout her years as a writer. These range from classic recipes to more adventurous dishes. Whilst Anna embraces classic Italian flavours, she ensures that the vegetable in the dish is at the heart of each recipe in her signature style. This is a celebration of vegetables that praises the flavour and texture of each individual root, squash, herb and pulse to teach a new generation of cooks how to enjoy fresh seasonal produce at any time of year. Also available: Gastronomy of Italy hb \$60.00

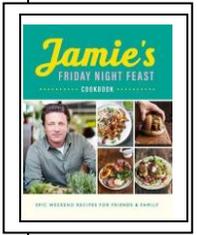


### **Francesca's Italian Kitchen Made In New Zealand pb by Francesca Voza and James Stapley RRP \$45.00** **Pasta Pretty Please A Vibrant Approach to Creative Handmade Noodles hb by Linda Miller Nicholson RRP \$49.99**

A stunning cornucopia of pasta in every color and shape, all created by hand using all-natural colors from vegetables, herbs, and superfoods—and including 25 dough recipes, 33 traditional and modern shaping techniques, and the perfect fillings and sauces to make your creations sing!

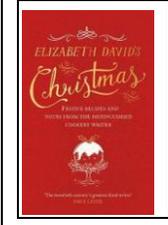
**Jamie's Friday Night Meals pb by Jamie Oliver et al RRP \$39.99**

Cook up an epic feast for friends and family with Jamie Oliver's new cookbook, featuring the best of the best food from the hit TV series Jamie & Jimmy's Friday Night Feast. Packed with show-stopping dishes for the weekend and special occasions, this is the ultimate in indulgent food. Learn and master the dishes made in the famous cafe on Southend pier by Jamie and his star-studded guests. From Party-time Mexican tacos with zingy salsa and sticky BBQ British ribs, to Steak & Stilton pie and the Ultimate veggie lasagne made with smoky aubergine, we're talking about big-hitting, crowd-pleasing recipes that everyone will love. Peppered with beautiful photography of the pier and café, bringing that wonderful sense of seaside nostalgia, this is certainly a visual as well as a culinary feast. Treat yourself and your loved ones to this incredible selection of full-on weekend feasts. Also available: Jamies Italy hb \$49.99



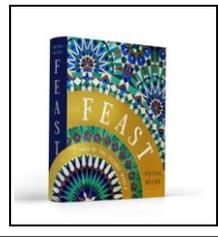
**Elizabeth David's Christmas hb by Elizabeth David RRP \$35.00**

Throughout her distinguished career, eminent food writer Elizabeth David published many articles on Christmas cooking and countless seasonal recipes. Elizabeth David's Christmas brings these together into a beautiful and timeless festive volume to treasure and return to, year after year. Containing over 150 recipes, all the classics are here- mince pies, stuffings, sauces and - of course - the perfect turkey, as well as simple party dishes, indulgent desserts and some less conventional ideas inspired by the author's travels and her own personal favourites. Peppered with her practical advice and wry commentary, this book will inspire an elegant and memorable Christmas while taking the strain out of cooking for a crowd. A beautiful new edition of the ultimate festive food book, from the most loved and respected British cookery writer of the 20th century. Elizabeth David (1913-1992) changed the face of British cooking. After travelling widely during WWII, she introduced post-war Britain to the sun-drenched delights, new flavours and aromas of the Mediterranean, the Middle East and India. She returned to England in 1946 to write the classic Mediterranean Food, followed by five further bestsellers. Also a prolific journalist, she was made a Fellow of the Royal Society of Literature and a CBE. See our website for ALL her wonderful books!



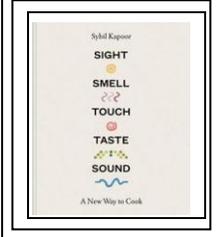
**Feast hb by Anissa Helou RRP \$80.00**

A sweeping culinary journey across the Islamic world, and a celebration of its most iconic recipes. A diverse and rich culinary tradition has evolved in every place touched by Islam, always characterised by deliciousness and fragrance, a love of herbs and the deft use of spices. Anissa Helou's Feast represents an extraordinary journey through place and time, travelling from Senegal to Indonesia via the Arab, Persian, Mughal or North African heritage of so many dishes. This exploration of the foods of Islam begins with bread, and its myriad variations, from pita and chapatti to Turkish boreks and Lebanese fatayer. From humble grains and pulses come slow-cooked biryanis, Saudi Arabia's national dish of Lamb kabsa and magnificent jewelled rice dishes from Iran and Pakistan. Instructions for preparing a whole lamb or camel hump sit alongside recipes for traditional dips, fresh salads and sharp pickles. And numerous sugary sweet treats suitable for births, weddings, morning coffee and after dinner glint irresistibly from the pages. With more than 300 recipes, spectacular food photography and interspersed with enchanting anecdotes, Feast is a comprehensive and dazzling mosaic of Islamic food culture across the globe. Also coming: Ethiopia Recipes and Traditions from the Horn of Africa hb by Yohanis Gebreyesus \$49.99



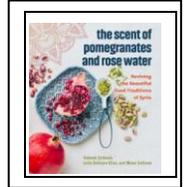
**Sight Smell Taste Sound A New Way to Cook hb by Sybil Kapoor RRP \$44.99**

What makes a dish look alluring? Can smell (flavour) enhance the pleasure of eating? Does the texture and sound of food change our perception? Sight Smell Taste Sound is essential reading for anyone who loves to cook. Sybil Kapoor leads the reader through simplified kitchen theory and a selection of tempting recipes reveal how we can unlock the power of our five senses to make amazing meals. Also coming: Scent of Pomegranates and Rose Water Reviving the Beautiful Food of Syria hb by Habeeb Salloom \$39.99



**Nordic Baking Book hb by Magnus Nilsson RRP \$59.99**

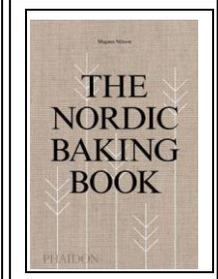
The acclaimed chef featured in the Emmy-Award winning US PBS series The Mind of a Chef and the Netflix docuseries Chef's Table explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers. Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In The Nordic Baking Book, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson - now an established photographer. Also available: Faviken hb \$79.99 and The Nordic Cookbook hb \$59.99.



Also coming: ScandiKitchen Summer Simply Delicious Food for Lighter Warmer Days hb by Bronte Aurell RRP \$45.00

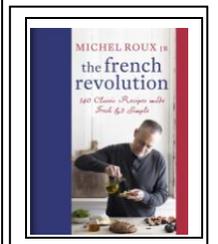
**French Revolution hb by Michel Roux Jr RRP \$59.99**

Michel Roux Jr is one of the best-known and most loved French chefs in Britain. He runs the renowned two-Michelin star restaurant Le Gavroche in London, as well as a number of other restaurants, and has presented many popular TV shows. In The French Revolution, Michel revisits the classic dishes from his traditional French upbringing, but takes a modern approach that adapts his favourite recipes to suit home cooks today who are looking for light, healthy and easy-to-make options. Gone are the very rich creamy sauces, heavy meat dishes and complicated cooking techniques, as Michel replaces these with recipes that delight the palate without threatening the waistline. Michel also features recipes that can be made in one pot for speed and convenience, such as the delicious Poulet Basquaise - a fragrant, simple stew of chicken, peppers and spices. These are not restaurant dishes - this is the food that Michel and his family cook and eat at home. Michel brings the great cuisine of his native land into the 21st century - truly a French food revolution!



**Let's Eat France! hb by Francois- Regis Gaudry RRP \$75.00**

There's never been a book about food like Let's Eat France! A book that feels literally larger than life, it is a feast for food lovers and Francophiles, combining the completist virtues of an encyclopedia and the obsessive visual pleasures of infographics with an enthusiast's unbridled joy. Here are classic recipes, including how to make a pot-au-feu, eight essential composed salads, pâté en croûte, blanquette de veau, choucroute, and the best ratatouille. Profiles of French food icons like Colette and Curnonsky, Brillat-Savarin and Bouché, the Troigros dynasty and Victor Hugo. A region-by-region index of each area's famed cheeses, charcuterie, and recipes. Poster-size guides to the breads of France, the wines of France, the oysters of France—even the frites of France. You'll meet endive, the belle of the north; discover the croissant timeline; understand the art of tartare; find a chart of wine bottle sizes, from the tiny split to the Nebuchadnezzar (the equivalent of 20 standard bottles); and follow the family tree of French sauces. Adding to the overall delight of the book is the random arrangement of its content (a tutorial on mayonnaise is next to a list of places where Balzac ate), making each page a found treasure. It's a book you'll open anywhere—and never want to close.



**French Made Simple pb by David Bransgrove RRP \$29.99**

French Made Simple is recipes without pretence, no complicated techniques or expensive ingredients just good honest home cooking.



**Truth Love & Clean Cutlery A New Way of Choosing Where to Eat in the World pb by Jill Dupleix, Giles Coren and Alice Waters et al RRP \$44.99** 

600 exceptional restaurants selected and curated by Jill Dupleix, Giles Coren, and Alice Waters and the world's leading food writers from over 45 countries. Of all the qualities that distinguish a truly outstanding restaurant or food experience, perhaps truth, love and care are the most important: a passion for creating food that is so good it will never be forgotten; an environment that makes that extraordinary food taste even better; and a care for the ground or water from which that food is derived and the community in which it is served. Truth, Love & Clean Cutlery identifies truly exemplary restaurants and food experiences, offering a new, kinder way of choosing where to eat. It recognises the enormous efforts our most caring restaurateurs, chefs and cooks are making to reduce carbon emissions, support their communities, and make the world a better place plate by plate. Restaurants that care about these things aren't just good... they're good.

**Truth Love & Clean Cutlery A New Way of Choosing Where to Eat in the USA pb by Alice Waters & Gabrielle Gershenson RRP \$34.99**

**Truth Love & Clean Cutlery A New Way of Choosing Where to Eat in the UK pb by Giles Coren RRP \$39.99**

**Wine Trails – Australia and New Zealand hb by Lonely Planet RRP \$34.99** 

Following the success of Wine Trails (hb \$34.99), LP now bring you 40 perfect weekends in Australia and New Zealand wine country, introducing vineyards in regions including the Clare Valley, Margaret River, Hawkes Bay, Tamar Valley and Marlborough, as well as celebrating secret gems off the beaten path. This is perfect for travel enthusiasts with a passion for wine. It includes detailed itineraries recommending the most interesting wineries and the best places to stay and where to eat in 40 wine regions near major cities.

Winemakers offer personal insights into what wines to taste and why they're special, and help you understand a place, its people and their traditions through the wine that's made there. Entries are accompanied by gorgeous photos, maps and in-the-know authors. Also available: Food Trails hb \$34.99, Culture Trails hb \$34.99, Ultimate Eatlist hb \$39.99

**Wine Trails – USA and Canada hb by Lonely Planet RRP \$34.99**

**Australian Wine Vintages 2019 hb by Rob Geddes RRP \$34.99** 

**Eat Your Greens pb by Pete Evans RRP \$39.99** 

Eat Your Greens also includes simple tips on: - increasing your family's veg intake for breakfast, lunch and dinner - buying and growing seasonal, organic produce - harnessing the health benefits of different veggies. Australia's no.1 selling cookbook author Pete Evans shares more than 130 healthy and delicious new plant-based meals for the whole family to enjoy. Pete Evans is an award-winning Australian chef, restaurateur, author, television presenter, health coach, adventure seeker and father.

**Yummy Easy Quick Around the World pb by Matt Preston RRP \$39.99** 

**Huey's Favourites Simple Easy Home Cooking pb by Iain Hewitson RRP \$35.00**

**Getting of Garlic Australian Food from Bland to Brilliant with Recipes Old and New pb by John Newton RRP \$32.99** 

The white colonisers of Australia suffered from Alliumphobia, a fear of garlic. Local cooks didn't touch the stuff and it took centuries for that fear to lift. This food history of Australia shows we held onto British assumptions about produce and cooking for a long time and these fed our views on racial hierarchies and our place in the world. Before Garlic we had meat and potatoes; After Garlic what we ate got much more interesting. But has a national cuisine emerged? What is Australian food culture?

**AWW Christmas Express pb by AWW RRP \$34.99** 

If you're short on time, or just don't want to be stuck in the kitchen while everyone else is opening presents, then this book is for you. Using clever tricks and quality shortcuts, we show you how to create your favourite festive foods and flavours in a fraction of the time.

It's all about spectacular food with minimum fuss. Also coming: **AWW Simply Seafood hb by AWW RRP \$45.00** 

Seafood is the ultimate convenience food we should all learn how best to cook. With chapters arranged according to cooking style, you can choose recipes to bake, roast, stew, poach, pan-fry or barbecue, depending on the type of seafood, or time of year. Our beautifully photographed book is packed with helpful details making it the ultimate seafood lover's go-to.

**AWW Pamela Clark Recipes and Stories from the Test Kitchen hb by Pamela Clark RRP \$49.99** 

**Melt Stretch and Sizzle hb by Tia Keenan RRP \$60.00**

**Cheese Balls More Than 30 Celebratory and Cheese-licious Recipes hb by Dena Rayess RRP \$29.99**

**Heritage Baking Recipes for Rustic Breads and Pastries Baked with Artisanal Flour hb by Ellen King RRP \$55.00**

**Savor Entertaining with Charcuterie Cheese Spreads and More hb by Kimberly Stevens RRP \$35.00**

The art and pleasure of beautifully composed charcuterie boards—demystified and made simple! Charcuterie Board Cookbook takes your entertaining to the next level. From casual, small get-togethers and intimate cocktail parties to large formal celebrations—no matter the occasion, there is a charcuterie board here that fits the bill perfectly. There are dozens of options within each category—meats, cheeses, breads, condiments, fruit, preserves, and more—making a myriad of amazing possibilities for your finished culinary creation. Includes placement suggestions for the elements of your board, ideas and recommendations for creative presentation, and helpful tips and tricks for creating a fabulous and memorable work of edible art!

**Charcuterie How to Enjoy Serve and Cook with Cured Meats hb by Miranda Ballard RRP \$19.99**

**Pressure Cooker Cookbook pb by Dale Sniffin RRP \$24.99** 

**Healthy Slow Cooker pb by Dannii Martin RRP \$39.99**

**Gourmet Cooking for One or Two pb by April Anderson RRP \$29.99**

**Thermo Cooker Favourites hb by Alyce Alexandra RRP \$49.99** 

Bestselling thermomix author, Alyce Alexandra, is passionate about every avenue of food, from seedling to stomach. Her mission is to get people cooking, more often and from scratch, by showing how easy, achievable and rewarding home cooking can be. Her unpretentious, work-every-time recipes have made her a much-loved figure in the thermo cooker community.

**Vegetarian Option Simple Vegetarian Delicious hb by Simon Hopkinson RRP \$24.99**

**Mock Meat Revolution Vegan Recipes for Plant-Based Alternatives hb by Jackie Kearney RRP \$39.99**

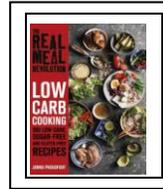
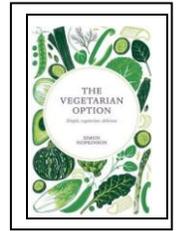
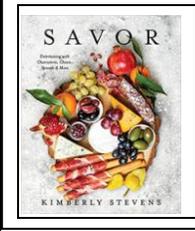
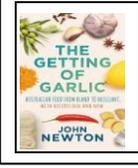
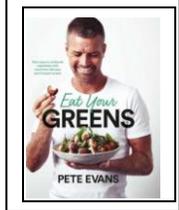
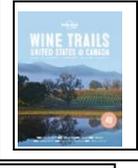
**Vegan Snacks and Munchies Moorish Plant-Based Nibbles Dips and Bites hb RRP \$19.99**

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

**Slices of Organic Life Book & Tote Bag pb by Dorling Kindersley RRP \$39.99**

**Happy Food hb by Ekstedt Niklas RRP \$39.99**

**OMD Simple Plant Based Program pb by Suzy Amis Cameron \$32.99**



**Chicken Genius The Art of Toshi Sakamaki's Yakatori Cuisine hb by Bernard Radfar RRP \$69.99**

In 2014, Bernard Radfar moved to West LA for one reason: to be closer to Toshi Sakamaki and his incredible Yakitori restaurant. Chicken Genius is a visual love letter to Toshi's cuisine and the care and grace with which he makes the best of the classic Japanese street food that is Yakitori (chicken skewers). Bernard is not alone. Toshi's restaurant is the favorite of Chef Nobu Matsuhisa, who provides a glowing introduction to this beautiful book. It is not uncommon to be surrounded by many of Los Angeles' finest sushi chefs when dining in Toshi's restaurant. It's the care and precision with which Toshi puts together his Yakitori delicacies that make his restaurant, Yakitoria, the best of the best. With 100+ dishes and 125+ stunning full color photos, this book takes reader from butchery to dessert.

**Bestia hb by Ori Menashe and Genevieve Gergis and Lesley Suter RRP \$59.99**

This debut cookbook from L.A.'s phenomenally popular Bestia restaurant features rustic Italian food that is driven by intense flavors, including house-made charcuterie, pizza and pasta from scratch, stocks and sauces and innovative desserts inspired by home-baked classics. Since opening in downtown LA in 2012, Bestia has captivated diners with its bold, satisfying, flavor-forward food served in a communal atmosphere. Now, in this accessible and immersive debut cookbook, all of the incredible dishes that have made Bestia one of the most talked-about restaurants in the country are on full display. Bestia delivers a distinctively innovative approach.

**Waste Not hb by James Beard Foundation RRP \$75.00**

Curated by the James Beard Foundation, America's leading organisation for culinary innovation, the book features 100 original recipes and tips from top chefs around the country that transform often overlooked ingredients into innovative, flavourful meals. There are no better ambassadors to inspire people to reduce food waste than chefs such as Sean Brock, Seamus Mullen, Katie Button and Bill Telepan

**Sweet Cafe Cookbook hb by Nimaahc RRP \$49.99**

**Completely Perfect hb by Felicity Oake RRP \$29.99**

Felicity Cloake has rigorously tried and tested recipes from all the greats - from Nigella Lawson and Delia Smith to Nigel Slater and Simon Hopkinson - to create the perfect version of hundreds of classic dishes. Her book pulls together the best of those essential recipes, from the perfect beef wellington to the perfect poached egg. Based on Felicity's popular Guardian columns, along with dozens of invaluable prepping and cooking tips that no discerning cook should live without.

**Nerdy Nummies Celebrations hb by Rosanna Pansino RRP \$49.99**

**Food of Northern Thailand hb by Austin Bush RRP \$59.99**

**Japanese Cooking with Manga The Gourmand Gohan Cookbook pb by Alexis Aldeguer RRP \$21.99**

**Gyoza The Ultimate Dumpling Cookbook hb by Paradise Yamamoto RRP \$16.99**

**Ramen Otaku pb by Sarah Gavigan RRP \$44.99**

A guide to ramen for the home cook, from the chef behind the beloved shop Otaku Ramen. An Italian American born and raised in the South, Gavigan is an unlikely otaku. While her knowledge of ramen is rooted in tradition, her methods and philosophies are modern. Though ramen is often shrouded in mystery, Gavigan's 40+ recipes are accessible. Ramen Otaku strips the mystique from ramen while embracing its history, magic, and rightful place in the American home kitchen.

**Korean Cookbook – now in paperback – by Chung Jae Lee RRP \$35.00**

**I Am a Filipino hb by Nicole Ponseca and Miguel Trinidad RRP \$70.00**

**Black Sea Dispatches and Recipes Through Darkness and Light hb by Caroline Eden RRP \$39.99**

With a nose for a good recipe and an ear for an extraordinary story, Caroline Eden travels from Odessa to Bessarabia, Romania, Bulgaria and Turkey's Black Sea region, exploring interconnecting culinary cultures.

**Dessert A Tale of Happy Endings hb by Jeri Quinzio RRP \$59.99**

Let's face it: roast beef and potatoes are all well and good, but for many of us, when it comes to gustatory delight, we're all about dessert. Whether it's a homemade strawberry shortcake in summer or a chef's complex medley of sweets, dessert is the perfect finale to a meal. Most of us have a favorite, even those who seldom indulge. Sweet is one of the basic flavors—and one we seem hardwired to love.

**Well Read Cookies hb by Lauren Chater RRP \$24.99**

Curling up with a book was never so delicious. This gorgeous, whimsical gift hardback celebrates beloved works of literature in the shape of beautiful iced biscuits. Feast your eyes on 60 mouth-watering classics in full colour from Jane Austen and Mary Shelley to Tolkien and F. Scott Fitzgerald, modern masterpieces by Margaret Atwood, Geraldine Brooks, Dr Seuss and J.K. Rowling.

**Happy World of Dri Dri Gelato hb by Adriano di Petrillo RRP \$19.99**

**Bake Like a French Pastry Chef pb by Michel De Rovira and Augustin Paluel-Marmont RRP \$49.99**

Bake Like a French Pastry Chef addresses the secrets of French pastry including how croissants get their flaky layers, the difference between pastry cream and Bavarian cream, what a Genoise cake is and whether mille-feuilles can be made at home. Created by the Parisian masters Michel et Augustin, this comprehensive guide starts from the batters, doughs and creams that form the building blocks of French pastry and includes complete recipes from brioche to mousse-filled cakes. Step-by-step instructions and tips give readers the confidence to achieve pastry perfection. For Francophiles and pastry lovers, this charming manual covers the techniques taught in pastry schools worldwide. Also coming: **French Pastry 101 pb by Betty Hung RRP \$29.99**

**Pleesecakes 50 Awesome No-Bake Cheesecake Recipes hb by Joe Morizzi and Brendon Parry RRP \$24.99**

**Cocktail Codex Fundamentals Formulas Evolutions hb by David Kaplan RRP \$65.00**

From the authors of the best-selling and genre-defining cocktail book Death & Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails.

**1001 Wines You Must Try Before You Die pb by Neil Beckett RRP \$39.99**

The definitive guide to the best wines from all over the world, fully revised and updated for 2018.

**Everything Happens for a Riesling pb by Grace De Morgan RRP \$29.99**

**Sommelier's Atlas of Taste hb by Rajat Parr RRP \$64.99**

The first definitive reference book to describe, region-by-region, how the great wines of Europe should taste. This will be the go-to guide for aspiring sommeliers, wine aficionados who want to improve their blind tasting skills, and amateur enthusiasts looking for a straightforward and visceral way to understand and describe wine.

**Speakeasy The Most Secret Bars in the World hb by Maurizio Maestrelli RRP \$34.99**

**That's the Spirit 100 of the World's Greatest Spirits and Liqueurs to Drink With Style hb by Jonathan Ray RRP \$24.99**

**Cider Insider hb by Susanna Forbes RRP \$24.99**

**Complete Cookbook for Young Chefs pb by America's Test Kitchen Kids RRP \$29.99**

