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Flour and Stone Baked for Love Life and Happiness hb by Nadine Ingram RRP \$55.00

"This book is full of the extraordinary routines that make up our working week at Flour and Stone. Each chapter represents a day in the life of the bakery and so I hope this book will give you an insight into the endurance, love and focus of our world and make you feel as though you are behind the scenes and amongst the banter with us." Nadine Ingram. *Flour and Stone* is a petite bakery in inner-city Sydney with a large and devoted following for its panna cotta lamingtons, flaky croissants, chewy cookies, dreamy cakes and delectable pastries of every kind. Nadine shares her signature recipes, all carefully explained and rigorously tested for the home kitchen. 'Beautiful recipes written by a master baker with care, skill, and that intangible 'something' that makes me want to bake every single cake and pastry.' Belinda Jeffery

Cook's Apprentice hb by Stephanie Alexander RRP \$45.00

For younger readers, the companion to Stephanie Alexander's classic work, *The Cook's Companion*: destined to be another go-to cookbook for families across Australia. *The Cook's Apprentice* is the essential teaching cookbook for the younger cook who's just starting out. This wonderful book is full to the brim with everything new foodies need to know to become relaxed and confident in the kitchen. Arranged alphabetically, *The Cook's Apprentice* includes 56 ingredient chapters – from Apples to Zucchini – and more than 300 achievable recipes ranging from classics every cook will want to try to exciting new dishes that reflect our diverse nation. Stephanie takes you into her kitchen as she explains more than 100 important techniques in straightforward language, discusses the kitchen tools she likes to use, and describes ingredients you might not know: How do I whisk eggs to soft peaks? What does it mean to 'make a well' in dry ingredients? Why should I roast spices? How do I prepare fresh chillies safely? What is 'resting meat' and why should I do it? What flavours work well together? Stephanie gives all you new cooks the inspiration you need for a lifetime of enjoyment in the kitchen.

Modern Baking Cakes Cookies and Everything In Between hb by Donna Hay RRP \$55.00

Donna Hay, Australia's bestselling, favourite and most trusted cook, brings you one of her most beautiful books yet: *Modern Baking*, with over 250 mouth-watering recipes for cakes, biscuits and all kinds of divinely delicious sweet treats. I find there's something truly enchanting about baking. From the way ingredients change as they're whisked and whipped, to the joy that a warm slice of cake can bring - it's always been my first love in the kitchen. Even though I'm a classics girl at heart, I'm forever adding on-trend twists to my sweet recipes and I want to share them with you. This book is what I like to think of as my modern baking bible. Inside are more than 250 recipes - my all-time favourite essentials, plus some super-smart shortcuts for when life gets crazy busy. I've also included plenty of better-for-you treats, made with wholesome raw ingredients, for a touch of balance. Be it chewy cookies, the fudgiest brownies, dreamy meringue or creamy iced desserts, let these modern sweets bring a little magic into your kitchen.

Good Food Guide 2019 pb by Myffy Rigby RRP \$29.99 **Packs of 10 copies.**

Launching nationally on 16 October, the 2019 edition of this acclaimed, highly trusted national guide – the home of the hats – will review 500 restaurants around Australia and award the best eateries from Darwin to Hobart, Melbourne to Perth, and Sydney to Brisbane. *The Age Good Food Guide* was launched in 1979 and *The Sydney Morning Herald Good Food Guide* followed five years later. With the addition of *The Brisbane Times*, *The Canberra Times* and *WA Today*, the *Good Food Guide* is Australia's most trusted restaurant guide, compiled and edited by respected, independent critics. Reviewers arrive unannounced, pay for their own meals and are stringent judges, looking at service, ambiance, the X factor and, of course, the food. Hats are awarded to the best of the best. To achieve a hat is a pinnacle of a chef's career and a restaurant's history, and the term 'hatted' has become part of the Australian lexicon.

Broadsheet Italian Cookbook hb by Broadsheet Media RRP \$49.99

The *Broadsheet Italian Cookbook* is a collection of 80 recipes from the best Italian restaurants and chefs in Australia, as well as those whose menus have been inspired and influenced by our deep Italian heritage. Its pages tell the story of Italian food institutions and pioneers in five cities around Australia; of the red-pasta joints and delis that feed us Italian everyday, and the fine diners that push the cuisine forward every night. This is a book for the home cook and entertainer, filled with perfect mid-week dishes alongside inspiring weekend projects. Also available: *Broadsheet Sydney Cookbook* \$49.99, *Broadsheet Melbourne Cookbook* \$49.99, *Sydney Food Guide* pb \$29.99 *Melbourne Food Guide* pb \$29.99

Lands of the Curry Leaf A Vegetarian Food Journey From Sri Lanka to Nepal hb by Peter Kuruvita RRP \$49.99

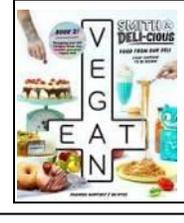
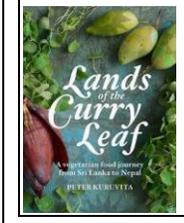
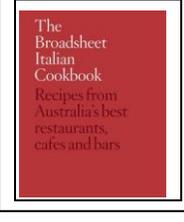
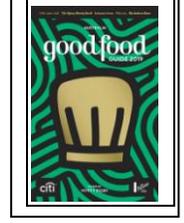
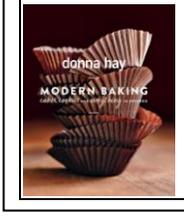
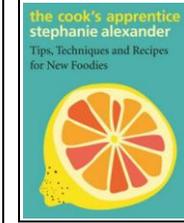
Acclaimed chef, author and TV presenter Peter Kuruvita shares over 100 vegetarian and vegan recipes that take us on a culinary journey of discovery through the subcontinent - from Bhutan, Nepal and Afghanistan to India, Pakistan, Bangladesh and his home country of Sri Lanka. All the dishes in this deeply personal collection, spiced with the flavours of Peter's life and travels, reflect the diversity of the regions, their legendary hospitality, their energy and excitement, extraordinary landscapes and rich history. Peter explores a goldmine of plant-based flavours in recipes for street foods; pulses and legumes; salads; dairy-based dishes; curries, stir-fries and stews; rice; soups; chutneys; and sauces. They are supported by detailed glossaries of ingredients, advice on setting up a pantry, tempering and blending spices, and adapting authentic regional cooking methods for the home kitchen. Peter takes simple, honest, health-giving ingredients, adds a host of exciting spices, and transforms them into a complete and joyous meal. Also: *My Feast* \$49.99 and *Serendip* \$49.99

Smith & Delicious Food From Our Deli(That Happens To Be Vegan) hb by Shannon Martinez and Mo Wyse RRP \$50.00

You know it's good when there's always a line around the block. *Smith & Deli* is a trailblazing vegan deli, a Melbourne gem that outgrew its bricks from day one. Fortunately for you, these pages help you skip the queue and go right to the good stuff: mac and cheese, spanakopita, meat pies, doughnuts and more. From the creatives who brought you *Smith & Daughters: A Cookbook (That Happens to be Vegan)* \$48.00), Shannon Martinez and Mo Wyse are proud to present: *Smith & Deli-cious: Food From Our Deli (That Happens to be Vegan)* — an insight into the hundreds of DELicious dishes they turn out regularly as well as a sneak peek into their thriving community.

Chefs Host Christmas Too hb by Darren Purchase RRP \$29.99

Acclaimed chef Darren Purchase puts his own spin on Christmas with over 75 fresh, lighthearted and accessible recipes with new twists on how to prepare them. The chapters cover Canapes and Drinks, Starters and Bites, Sides and Salads, The Main Event/Showstoppers, Desserts and Cheese, Edible Gifts and Leftovers. All of the classics are given chef-y touches to elevate them to true gourmet events, and Darren also includes some more unusual ideas to surprise and impress your guests. *Chefs Host Christmas Too* includes everything you need to keep the throng fed and entertained over the festive period. *Chefs Eat Toasties Too* hb \$29.99, *Lamingtons & Lemon Tarts* \$29.99 and *Sweet Studio* hb \$49.99



Roses Baking Basics hb by Rose Levy Beranbaum RRP \$49.99 This is the must have book!

The ultimate baking book for everyone from best-selling author and "diva of desserts" Rose Levy Beranbaum. In this book of no-fuss recipes everyone should know, trusted baking expert Rose Levy Beranbaum guides you through every recipe for can't-fail results—with a streamlined, simplified approach and more than 600 mouth-watering and instructive photos. Whether you're a baking enthusiast or just want to whip up the occasional treat, you will be able to easily make perfect brownies, banana bread, holiday pies, birthday cakes, homemade bread, and more. Throughout, Rose shares her unique tips and methods for unlocking the secrets to the best flavors and foolproof results, for a treasury of essential recipes you'll use forever. Also: Bread Bible hb \$49.99 and Baking Bible hb \$49.99

Love Laugh Bake pb by Silvia Colloca RRP \$39.99

For passionate home-cook and baker Silvia Colloca there is nothing more satisfying than baking - combining the simplest of ingredients and seeing them transformed into the most delicious creations to share with others. In Love, Laugh, Bake! Silvia shares more than 120 of her must-have recipes: breads, pizzas and focaccias, tarts and pies, cookies, simple cakes and also baking for special occasions. Silvia is well known for her gluten-free baking and in this book she shares more than 50 of her most popular gluten-free and vegan recipes. Also available: Silvia's Cucina pb \$39.99 and Made In Italy hb \$49.99 and La Dolce Vita hb \$49.99

Lateral Cooking hb by Niki Segnit (Author of Flavour Thesaurus) RRP \$45.00 (packs of 10)

A ground-breaking book, designed to help creative cooks develop their own recipes, from the bestselling author of The Flavour Thesaurus (\$39.99). Lateral Cooking is, in a sense, the method companion to The Flavour Thesaurus - and is just as useful, ingeniously organised and enjoyable to read. The recipes in each of the 12 chapters are then arranged on a continuum, the transition from one recipe to another generally amounting to a tweak or two in the method or ingredients. Which is to say, one dish leads to another - once you've got the hang of flatbreads, for instance, then its neighbouring dishes on the continuum (crackers, soda bread, scones) will involve the easiest and most intuitive adjustment. The result - greater creativity in the kitchen as it encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. A must-have for professionals and home cooks to read enjoy and improve their skills.

Foundations of Flavor The Noma Guide to Fermentation hb by Rene Redzepi and David Zilber RRP \$55.00

At Noma - four times named the world's best restaurant - fermentation is one of the foundations behind Noma's extraordinary flavour profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the fermentation lab, share never-before-revealed techniques to creating Noma's extensive pantry of ferments. Their book was conceived specifically to share their knowledge and techniques with home cooks. With more than 750 full-colour photographs, most of them step-by-step how-tos, and with every recipe approachably written and meticulously tested, this new book takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And - perhaps even more important - it shows how to use these game-changing pantry ingredients in 100 original recipes. Also available: Noma hb \$75.00

Copenhagen Food Stories Traditions and Recipes hb by Trine Hahnemann RRP \$39.99

Strudel Noodles and Dumplings The New Taste of German Cooking hb by Anja Dunk RRP \$44.99

Borough Market Cookbook Recipes and Stories from a Year at the Market hb by Ed Smith RRP \$49.99

For over 1000 years, Borough has served the people of London, and now welcomes 12 million visitors a year. Locals and tourists alike, foodies know that this is the place to source the very best ingredients from traders who know their produce inside out. This gorgeous collection takes you on a tour of the four seasons of Borough, from Apple Day in October, to the switching on of the Christmas lights, to Easter and Midsummer, with the most delicious recipes highlighting the very best of those celebrations. Along the way, you'll be introduced to key seasonal ingredients with shopping and preparation tips, straight from the artisan producers, that will change how you cook for ever. Packed full of beautiful photography, much of it shot on location at Borough throughout the year, this is a cookbook that will inspire food lovers and home cooks everywhere, even if they only follow Borough Market from afar.

Also coming a new edition of **River Cottage Veg Every Day! hb by Hugh Fearnley-Whittingstall RRP \$45.00**

Time A Year and a Day In the Kitchen hb by Gill Meller (River Cottage UK Head Chef) RRP \$39.99

'Gather does for contemporary British food what Ottolenghi has done for contemporary Middle Eastern cooking... Beautiful writing, beautiful food, this is an exquisite book that I cannot stop reading.' Nigella Lawson. 'My book of the autumn and possibly of the year... Gather is a perfect expression of something food writers have been trying to define for the past three decades: modern British cooking.' Diana Henry. Such was the extraordinary praise for Gill Meller's award-winning debut cookbook, Gather. Time is the highly anticipated follow-up. In it Gill distills the essence of his approach to food and cooking - time spent in the kitchen, with good ingredients, makes for the best possible way of life. Also available: Gather hb \$49.99

Modern Way to Cook Over 150 Quick Smart and Flavour-Packed Recipes for Every Day - now in pb by Anna Jones \$34.99

How to Eat Vintage Classic Anniversary Edition pb by Nigella Lawson RRP \$35.00

Twenty years ago Nigella Lawson compiled this anthology of 350 of her favourite recipes. The result was a cookery book like no other - not just an instruction manual, but inspiration for a generation, who discovered through Nigella's writing how to feel at home in the kitchen, the confidence to experiment and adapt recipes to their own needs, and how to fit cooking into real life. This is a true classic - a book to read and enjoy beyond the kitchen. 'How to eat, how to cook, how to write- I want two copies of this book, one to reference in the kitchen and one to read in bed' Yotam Ottolenghi

Prue hb by Prue Leith RRP \$49.99

Great British Bake Off judge Prue Leith draws on a life-long passion for food with a hundred recipes from her own kitchen table. This is her first cookery book in twenty-five years, and she has woven intimate and witty stories from her life around many of the recipes.

Rosemary Shrager's Cookery Course hb by Rosemary Shrager RRP \$49.99

Bangkok Thai The Busaba Cookbook hb by Busaba RRP \$55.00

Nathan Outlaw's Fish Kitchen hb by Nathan Outlaw RRP \$24.99

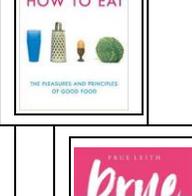
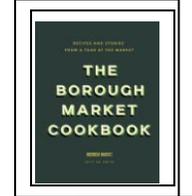
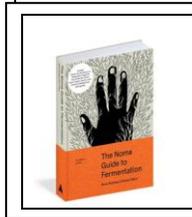
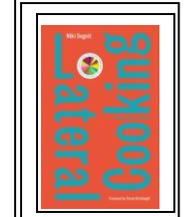
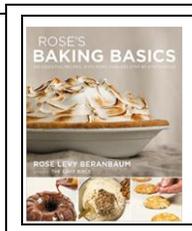
Whiskey In a Teacup hb by Reese Witherspoon RRP \$45.00

Academy Award-winning actress, Reese Witherspoon, invites you into her world, where she infuses the southern style, parties, and traditions with flair and charm. Reese's grandmother Dorothea always said that a combination of beauty and strength made southern women "whiskey in a teacup." Reese loves sharing the joys of southern living and takes the South wherever she goes with bluegrass, big holiday parties, and plenty of Dorothea's fried chicken. Reese loves sharing Dorothea's recipes as well as her favorite southern traditions, from midnight barn parties to backyard bridal showers, magical Christmas mornings to rollicking honky-tonks. It's easy to bring a little bit of Reese's world into your home, no matter where you live. After all, there's a southern side to every place in the world, right?

Matty Matheson A Cookbook hb by Matty Matheson RRP \$49.99 (Star of Viceland's It's Suppertime and Dead Set on Life)

Casa Mono Cookbook hb by Andy Nussar & Anthony Sasso RRP \$89.99 (NY Restaurant specialising in Spanish Tapas)

Currabiny Cookbook hb by James Kavanagh and William Murray RRP \$49.99 (Irish)



Baladi hb by Joudie Kall RRP \$49.99

Following on from her bestselling Palestine on a Plate, Joudie Kalla introduces readers to even more of the Middle East's best kept secret - Palestinian cuisine. 'Baladi' means 'my home, land and country' in Farsi and Joudie once again pays homage to her homeland of Palestine by showcasing the wide-ranging, vibrant and truly delicious dishes of this country. Baladi features recipes that are broadly categorized according to the part of the country that they primarily hail from, such as the land, the sea and the forest. Experience the wonderful flavours of Palestine through daoud basha (lamb meatballs cooked in a tamarind and tomato sauce served with caramelised onions and vermicelli rice), halawet il smeed (buttery semolina and orange blossom dessert), and many more sensational recipes. Dishes are designed to go together although at the end of the day she takes an entirely flexible approach - choose what you fancy!

Easy Tagine 100 Delicious Recipes to for Moroccan One-Pot Cooking – back in pb – by Ghillie Basan RRP \$19.99

Eat At the Bar Recipes Inspired by Travels in Spain Portugal & Beyond hb by Jo Gamvros & Matt McConnell \$50.00

Like the stalwart bar of the same name, Eat at the Bar makes readers feel at once at home and familiar – even if they have not ever ventured to Bar Lourinha, beloved for its food, booze, collectors' feel and old-fashioned hospitality. It is first a cookbook, sharing 55 recipes inspired by local farmers, providores, fishmongers and suppliers, and underpinned by the flavours author Matt McConnell continues to cook with today: garlic, pimento, salt and the best olive oil. The line-up is a best of the best from more than 10 years of Matt's respected repertoire of tapas and raciones. The book is also more than recipes: it is part travelogue too, sharing anecdotes, narrative and stunning photography from the authors' adventures in Spain, Portugal and Europe over many years – experiences that inspired the idea and philosophy of the now decade-old space they have created in their hometown of Melbourne.

Catalan Kitchen From Mountains To City hb by Emma Warren RRP \$55.00

Basque Country A Culinary Journey Through a Food Lovers Paradise hb by Marti Buckley RRP \$70.00

Estela hb by Ignacio Mattos RRP \$75.00 (Chef of the Year and Top 50 Restaurant)

Everyone wants to eat at Ignacio Mattos's Estela, from the world's top chefs to ordinary food lovers. He just nails it—his inventive and playful layering of flavors and textures, combined with precision in execution, makes each forkful positively electric. His food is influenced by Spanish and Italian cooking—the birthright of all who grow up in Uruguay—but he is equally in love with American food. He offers seasoning and flavoring tricks—the use of different salts and vinegars, the use of juiced greens in place of sauces that make everything bright, the way he dresses salads (he doesn't)—that will elevate your everyday cooking. “Estela is one of those restaurants that inspire the shit out of me,” says chef Sean Brock. Home cooks will love the immediacy and brilliance of Mattos's food. .

Season Big Flavors Beautiful Food hb by Nik Sharma RRP \$70.00

There are few books that offer home cooks a new way to cook and to think about flavor—and fewer that do it with the clarity and warmth of Nik Sharma's Season. Season features 100 of the most delicious and intriguing recipes you've ever tasted, plus 270 of the most beautiful photographs ever seen in a cookbook. These are recipes that take a journey all the way from India by way of the American South to California. It's a personal journey that opens new vistas in the kitchen, including new methods and integrated by a marvelous use of spices. Even though these are dishes that will take home cooks and their guests by surprise, rest assured there's nothing intimidating here. Season, like Nik, welcomes everyone to the table!

Eataly All About Pasta hb by Eataly RRP \$45.00

Mastering Pasta The Art and Practice of Handmade Pasta Gnocchi and Risotto hb by Marc Vetri RRP \$49.99

Opening with a brief tour of pasta-making in Italy, then moving on to the details of making pasta at home, Mastering Pasta explains exactly how to build doughs from scratch, craft a variety of pasta shapes, then pair them with the ideal sauces and condiments for spectacular finished dishes. This comprehensive guide from a recognized expert is packed with special features, including opinionated sidebars on frequently asked questions as well as advanced preparation and storage notes. Covering all the pasta basics along with risotto, gnocchi, and crespelle, Vetri delves deep into food science and reveals the secrets of the very best pasta. For cooks who want to take their pasta-making to the next level, this handbook is destined to become a must-have resource. Also available: Rustic Italian Food hb \$49.99

12 Bones Smokehouse with More Barbecue Recipes from Asheville NC – new edition hb by Bryan King RRP \$35.00

Sous Vide BBQ Delicious Recipes & Precision Techniques..Guarantee Smoky Fall Off the Bone BBQ pb by Greg Mrvich \$32.99

Feast From the Fire 65 Summer Recipes to Cook and Share Outdoors hb by Valerie Aikman-Smith RRP \$34.99

Game The Chefs Field to Table Cookbook hb by Covey Rise RRP \$70.00

Slow Cook Book – Recipes for both Slow Cookers and Traditional Ovens hb by Dorling Kindersley RRP \$35.00

In the Restaurant – now in paperback – by Christoph Ribbat RRP \$21.99

Italian Street Food - now in paperback - by Paola Bacchia RRP \$39.99

Pasta Pane Vino hb by Matt Goulding RRP \$40.00

Modern Greek Cooking hb by Pano Karatassos RRP \$65.00

Better Than A Bought One pb by Jo Seagar RRP \$45.00

In this fabulous new book, Jo shows ordinary Kiwis how they can put on great celebration events with minimum effort and maximum effect. That's what Jo does best. From a baby shower to a 21st, an office shout to a winter dinner party, from a high tea to a wedding, Jo gives great recipes and tips so you can celebrate in style, without breaking the bank. There's even a chapter on holding a winter bonfire party for Matariki, and no celebrations book would be complete without Christmas - but this one is a Kiwi Christmas at the beach!

NZ Rugby Stars Cookbook – Cooking From the Heart pb by NZ Rugby Foundation RRP \$34.99

AWW Joy of Christmas hb by The Australian Women's Weekly RRP \$49.99

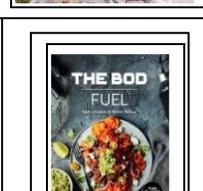
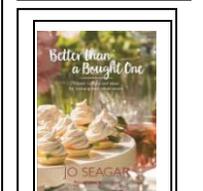
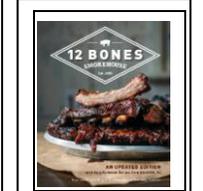
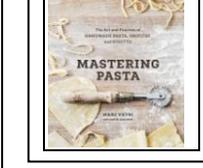
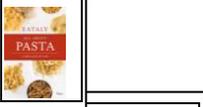
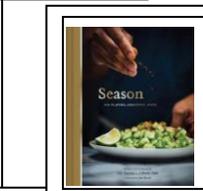
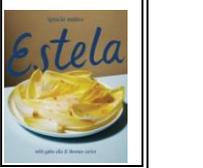
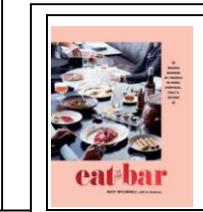
Christmas is without a doubt, the most anticipated day of the year. This beautifully book contains all the recipes you'd expect at this time of year for ham, turkey, sides, desserts and puddings, as well as festive dishes for your vegetarian and vegan guests. There are also menu ideas, table settings, decorating inspiration and edible gifts, making this book the perfect guide to help you through the festive season.

AWW Pure hb by The Australian Women's Weekly RRP \$49.99

Beautiful ingredients cooked simply. A book that reflects the modern and flexible way in that we eat today, which means plenty of plant-based dishes, as well as refined sugar-free and gluten-free recipes. With pared back cooking methods and ingredients, the 'less-is-more' approach results in healthy cooking with recipes to get you through the hustle bustle of the day-to-day, as well as casual entertaining. All are brought to life through beautiful photography and styling to keep you inspired.

Bod Fuel pb by The Australian Women's Weekly RRP \$49.99

The Bod Fuel is a collection of healthy, delicious and nourishing recipes designed to accompany THE BOD fitness programs. THE BOD are easy-to-follow, sustainable 12-week programs that gives you the flexibility to work out at home and eat the same meals as your family. Each recipe in The Bod Fuel includes full macros and a barcode to the MyFitnessPal app for easy tracking, making planning meals around your training goals a cinch.



I Quit Sugar: Simplicious Flow pb by Sarah Wilson RRP \$45.00 

In IQS Simplicious Flow, Sarah blends the kitchen wisdom of generations past with her own stunningly fresh vision of how to be a conductor of good health and zero waste for every single meal you make. Gone are recipes with long lists of expensive ingredients that will demand of you insane amounts of your time to produce a single dish. Instead, you will find yourself roasting vegetables as you boil eggs as you make stock as you crush (previously roasted) garlic into a paste, so that you can, in the space of a few hours, produce enough food to last a week. In IQS Simplicious Flow, you learn how to: * Cook what's about to go off first, before heading to the shops. * Prep and store your food supersmart. Find it fun. * Use all feasible food scraps and by-products. * Eat your leftovers. Always. Before you head to the shops. * Avoid plastic. * Recycle and compost as a last resort. * Work with the 'non-recipes' in this book. They are designed to use whole ingredients (not things that come in packets). It makes sense right? It just flows.

CSIRO Healthy Gut Diet pb by CSIRO RRP \$34.99 

Vegan Goodness Feasts hb by Jessica Prescott RRP \$29.99

Jessica Prescott (author of Vegan Goodness hb \$34.99) invites you to embrace the ritual of cooking and eating together with over 70 fresh and exciting plant-based dishes perfect for entertaining and sharing with loved ones.

Vegetarian Party Food Delectable Vegetable-Forward Bites for Entertaining pb by Caroline Hwang RRP \$19.99

Veggie Salad Bowl More than 60 Delicious Vegetarian and Vegan Dishes hb RRP \$21.99

Vegan Cakes and Other Bakes hb by Dorling Kindersley RRP \$29.99

Chocolate Every Day 85+ Plant-Based Recipes hb by Bennett Coffey RRP \$44.99

In Chocolate Every Day, Bennett and Ky show chocolate for what it really is: a delicious and incredibly potent, antioxidant powerhouse filled with vitamins and nutrients. Their decadent recipes do away with the refined sugar, dairy, and gluten found in traditional chocolate treats, and instead rely on raw cacao and high-quality, unprocessed ingredients to create snacks and desserts you can actually feel good about eating. By combining raw cacao with organic, natural sweeteners, nutrient-rich fats, and superfoods like maca and lucuma, Bennett and Ky's delicious treats pack a real health punch--and are as decadent as their traditional counterparts. Filled with tips and tricks for deciphering chocolate certifications and labels, a guide to building a superfood pantry, and more than seventy-five recipes for delectable and irresistible sweets, like Fudgsicles, No-Bake Thin Mints, Mexican Chocolate Cashew Milk. More reasons than ever to indulge.

Honeybuns Gluten Free Baking – Glorious Recipes for Muffins Brownies Cakes & Traybakes pb by Emma Goss-Custard \$24.99

Ready to Eat - 10-Minute Desserts pb by Anna Helm Baxter RRP \$19.99

Sister Pie hb by Lisa Ludwinski RRP \$44.99

At Sister Pie, Lisa and her band of sister bakers are helping make Detroit sweeter one slice at a time. Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics. Even those who don't have money simply cash in a prepaid slice from the "pie it forward" clothesline. With 75 of her most-loved recipes for sweet and savory pies and other bakeshop favorites, the Sister Pie cookbook pays homage to ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky style, bakers and bakery lovers won't be able to resist this book.

Red Truck Bakery Cookbook hb by Brian Noyes RRP \$44.99

Easy Gingerbread Houses hb by Lisa Anderson RRP \$24.99

Posh Sandwiches Over 70 Recipes from Reubens to Banh Mi hb RRP \$29.99

Also available: Post Toast, Post Eggs, Posh Rice, Posh Kebabs and Posh Pancakes – all hb \$29.99

Bread and Butter History Culture Recipes hb by Richard Snapes and Grant Harrington and Eve Hemingway RRP \$34.99

Modern Cheesemaker Making and Cooking with Cheeses At Home hb by Morgan McGlynn RRP \$45.00

Shows you how to make approximately 12 delicious cheeses such as halloumi, pecorino, mozzarella and Indian paneer at home. Includes fascinating profiles of cheesemakers from around the world with their favourite recipes (Imran Saleh from India, Italy's Rosa Pidello Rosso, French creamery Beillevaire, and Old Chatham USA. Become an artisan cheesemaker today!

Science of Spice hb by Dorling Kindersley RRP \$39.99

Break new ground with this spice book like no other. Be inspired to make your own new spice blends, and take your cooking to new heights. Spice sets out the science behind the flavours and helps you choose, with greater confidence, how to use spices that perfectly complement each other. A "periodic table" of spices shows the connections between flavour compounds, and explains how spices can be grouped into distinct flavour families. A World of Spice chapter explores the main regions of the spice world, Spice profiles showcase the world's top spices, with recipe ideas, information on how to use and store, and more in-depth science to help you release the flavours and make your own spice connections. Finally, a selection of recipes using innovative spice blends will brighten your palate and inspire.

Wine Folly Deluxe The Magnum Edition hb by Madeline Puckette and Justine Hammack RRP \$55.00

The creators of Wine Folly introduced a whole new audience to the world of wine - now they're back with a deluxe edition that will take your appreciation to the next level. Full of the eye-catching visuals and easy-to-grasp advice, Wine Folly Deluxe comes complete with a fresh look, twice as much information on regions, and a profusion of new and alternative wine styles. With its simple and practical answers to all your wine questions and curiosities - red or white? Light or bold? Spanish or Portuguese? - it's the perfect guide for anyone looking to expand their expertise and an ideal gift for the oenophile in your life.

Hill of Grace: Henschke – 150 Years in the Eden Valley RRP \$60.00 

Red and White An Unquenchable Thirst for Wine pb by Oz Clarke RRP \$32.99

Ciderology hb by Gabe Cook RRP \$27.99

Curious Bartender Volume II hb by Tristan Stephenson RRP \$39.99

The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are, or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this—the holy grail of cocktail books.

Curious Bartenders Guide to Gin hb by Tristan Stephenson RRP \$19.99

Bartenders Book pb by Dave Broom RRP \$24.99

Boozy Slushies Poptails and Ice Pops Delicious Recipes for Alcohol-Infused Frozen Treats hb by Hannah Miles RRP \$19.99

Coffee Lovers Bible Change Your Coffee Change Your Life pb by Dr Bob Arnot RRP \$29.99

World Atlas of Coffee From Beans to Brewing Coffees Explored Explained and Enjoyed hb by James Hoffmann RRP \$39.99

Kombucha Healthy Recipes for Naturally Probiotic Tea Drinks hb by Louise Avery RRP \$19.99

