

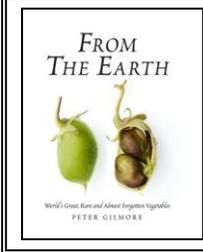
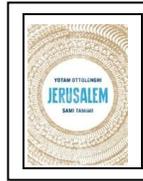
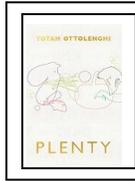
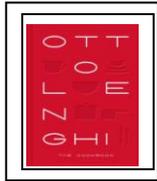
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OTTOLENGHI SIMPLE hb by Yotam Ottolenghi RRP \$55.00 **Coming 6 September 2018!**
Pre-order your copy NOW from The Cookery Book of Yotam's NEXT bestseller!



From the Earth Worlds Great Rare and Almost Forgotten Vegetables hb by Peter Gilmore RRP \$80.00 

From the Earth is a celebration of 50 unique and exotic heirloom vegetables and plants through the seasons. Some the author grows himself in his experimental garden on Sydney's northern beaches, while others come from suppliers he has developed close and lasting relationships with over his 15 years as executive chef at Quay. The book includes botanical illustrations, full-colour photography, key information about each vegetable (family group; history and origin; traditional cooking uses; growing conditions; anecdotal stories; and why the author loves them!) and a recipe inspired by the vegetable. The recipes range from simple to more complex dishes that may feature at Peter's restaurants Bennelong or Quay. All are approachable and achievable, but some assume a level of competency. In the chef's words: 'Simplicity is key, with a little bit of complexity thrown in'. In addition, the book profiles, in words and pictures, chef Gilmore's home garden and the evolution of his now abiding passion for it, as well as five of his most loyal growers and seed suppliers. Also available: Quay hb \$95.00 and Organum pb \$59.99

Destination Flavour People and Places by Adam Liaw RRP \$50.00 

In Destination Flavour, food writer and presenter Adam Liaw curates the best recipes and stories from the acclaimed television series, along with dozens of brand new dishes encountered in his travels. Celebrating food, people and places across six chapters, this book features more than 80 authentic and achievable recipes, unique stories of people Adam has met along the way, stunning food and travel photography, behind-the-scenes insights into the making of the show and candid moments from the road. Celebrate Adam's favourite food, people and stories from across Australia, New Zealand, China, Japan, Singapore and Scandinavia. Also available: Adam Liaw's Asian Cookery School \$39.99, Adams Big Pot pb \$39.99, Zen Kitchen hb \$49.99 and Two Asian Kitchens pb \$34.99

Honey and Co At Home Middle Eastern Recipes from Our Kitchen hb by Sarit Packer and Itamar Sculovich RRP \$49.99

Brought to you by the award-winning chefs behind the Honey & Co. empire, the authors present simple and delicious Middle Eastern dishes that are easy to make and a pleasure to serve. From breads to bakes, salads to sweets, there is something for everyone in this celebration of Middle Eastern cooking. Wholesome, fresh and seasonal ingredients are organised into chapters For Us Two, For Friends, For the Weekend, For a Crowd and The Kitchen. Packed full of quick and simple recipes with stunning photography, At Home takes Sarit and Itamar out of the restaurant kitchen and into their home, and is filled with the stories in food that mean the most to them. Also available: Honey and Co Food from the Middle East hb \$49.99 and Honey and Co The Baking Book hb RRP \$49.99

Salt Butter Bones Mastering the Art of Great Cooking hb by Nicole Pisani RRP \$60.00

'Nicole is smart and generally brilliant' - Yotam Ottolenghi - Nicole Pisani - head chef at Ottolenghi's Nopi turned head chef at a London primary school - is one of the most exciting food talents around today. In this vibrant and beautiful cookbook she shares a treasured collection of recipes influenced by the many countries she's cooked in and the chefs she's cooked with. This book celebrates what each of these ingredients represent: taste, flavour and the essence of everything. Every recipe explores bold flavours and innovative pairings and yet retains an elegant simplicity. On top of chapters on fridge and larder staples; breakfast with friends; what to cook at the end of the day; and feasts to share, Nicole explains some of the most innovative techniques in cooking today, ones developed during her many years as a chef in London's top restaurants, adaptable for home-cooking. Innovative and evocative, this is a celebratory cookbook that captures the elegance of simple ingredients, written by one of the most dynamic, inquisitive chefs around. Also: Magic Soup hb \$45.00

Simply Delicious the Classic Collection hb by Darina Allen RRP \$39.99

100 recipes from soups and starters to puddings and pies. Nearly 30 years on from the original Simply Delicious book and TV series, Darina Allen brings together 100 of her timeless, tried and trusted recipes. Divided into: Soups & Starters - Winter Leek & Potato Soup and Ballymaloe Chicken Liver Pate with Melba Toast Meat - Ballymaloe Irish Stew and Dingle Pie; Vegetarian - Macaroni Cheese, Mushroom Risotto and Potato, Curry Salads; Pies and Puddings - Country Rhubarb Cake, Caramel Mousse with Praline.

Curry 101 hb by Penny Chawla RRP \$35.00

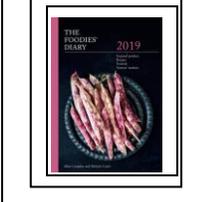
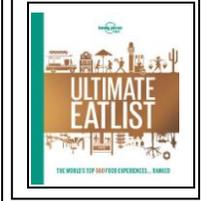
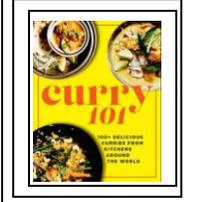
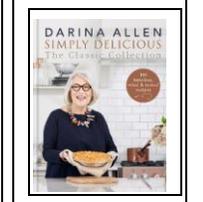
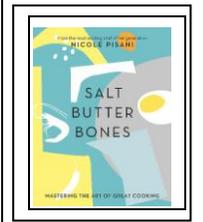
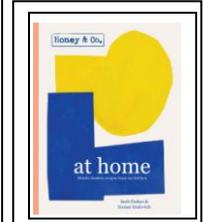
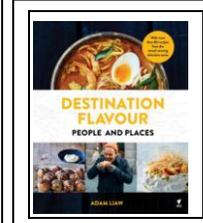
Curry 101 is a beautifully packaged cookbook that brings together the very best curries from throughout Asia and Africa - some of them famous; some of them little-known, but all of them delicious. Whether it's a simple dal served with warm and buttery naan bread, a serving of the famous South African bunny chow, a fiery jungle curry from Northern Thailand, a filling laksa from Malaysia or Singapore, a mild Japanese katsu curry or world-famous Indian classics such as madras, jalfrezi, tandoori or biryani, there really is a curry out there for everyone. Curry 101 also features the very best rice and bread dishes. This is the only curry cookbook you ever need.

Lonely Planet's Ultimate Eatlist hb by Lonely Planet RRP \$39.99  Available 15 Aug '18

The world's top 500 food experiences - ranked! LP asked the planet's top chefs, food writers and our food-obsessed authors to name their favourite, most authentic gastronomic encounters. The result is a journey to Mozambique for piri-piri chicken, Japan for bullet train bento boxes, San Sebastian pintxos bars, and a further 497 of the most exciting eateries anywhere on Earth. Ultimate Eatlist is a must-own bucket list for foodies and those who love to travel. You'll discover the planet's most thrilling and famous culinary experiences, the culture behind each one, what makes them so special, and why the experience is so much more than what's in the plate, bowl or glass in front of you. How many have you tried and what's your number one? Entries include: Laksa, Malaysia, Grilled octopus, Greece, Ceviche, Peru, Bibimbap, Korea, Reindeer Stew, Finland to name a few. Also: Global Beer Tour and Global Coffee Tour hb \$29.99

The 2019 Foodies' Diary pb by Allan Campion and Michele Curtis RRP \$29.99 

Foodies' Diary returns in 2019! This stunning diary for food lovers provides inspiration on what to eat and cook based on the best fresh produce available each month of the year. It includes all the features of a good diary, beautiful colour photography and illustrations, more than 60 delicious recipes, seasonal food lists, wine matches and a guide to food and wine markets and festivals around Australia.



Ultimate Book of Party Food – Master the Art of Entertaining hb by Melanie Dupuis RRP \$60.00

The Ultimate Book of Party Food presents the know-how required to master the art of entertaining guests with savoury and sweet treats. Each recipe features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image to inspire the reader and demystify the cooking and preparation process. Includes basic building-block recipes such as sauces, breads, doughs and fillings, followed by detailed recipes, from fingerfood and small bites to sandwiches, rolls, soups, and tarts, to tiny sweet treats such as macarons and mini crèmes. Rounded off with tips on menu planning, preparation timing and food storage, alongside sample menus, cooking and preparation techniques and information on produce, this book is the complete toolbox you need to host your next celebration.

Also available: Patisserie: Master the Art of French Pastry hb RRP \$59.99 and The Complete Guide to Baking: Bread Brioche and Other Gourmet Treats hb RRP \$59.99

Gelato Messina – coming in paperback – by Nick Palumbo RRP \$29.99

THE gelati book that takes you to a whole new level, with unique recipes that result in the frozen works of art that are synonymous with this famous Sydney establishment. This book is split into two sections: one features basic recipes with step-by-step instructions and technique tips on how to make the foundation flavours commonly used in Gelato Messina's work - try Dulce De Leche or Salted Caramel and White Chocolate; the second showcases Gelato Messina's spectacular gelati cakes and mini-creations. Learn how to make Gelato Messina's signature gelato cake or indulge in a Royal with Cheese, ice cream-style. These recipes will challenge everything you believed about ice cream, but the results will be worth it. Also available: Gelato Messina Creative Department hb \$45.00

Farm Community hb by Emma Lane and Tom Lane RRP \$39.99

The Farm at Byron Bay has since become a diverse community of its own, made up of organic growers, chefs, bakers – all connected by the common values of simplicity, sustainability and farm-fresh food. The Farm Community is for anyone who craves connection: connection with where food comes from and connection with community. Alongside tales of the people who have helped make The Farm what it is today, you will find steps to living more sustainably, whether in the city, the suburbs or the countryside. The authors once led big-city lives and then traded it in to establish The Farm, to create a different life for their family and be part of a community.

The Village pb by Matt Purbrick and Lentil RRP \$45.00

In The Village, Matt and Lentil from Grown & Gathered focus on the life-giving value of cooking and eating with your village - whether made up of family or friends. Wholesome staples, like Kombucha and Sourdough flatbreads. Pickles and preserves, like Pear, lemon and chilli jam and Zucchini pickles. A comprehensive chapter with practical advice on setting up a natural garden to feed your village will help you get the basics right: the importance of soil and sun, garden design, planting guides and projects, and natural pest control. The Village is about nurturing and being nurtured, by growing, cooking and eating together.

Dispatches You and I Eat the Same hb by Rene Redzepi and Chris Ying RRP \$50.00

Dispatches is the inspired and ambitious collaboration between MAD, the international non-profit organisation founded by René Redzepi, the chef and co-owner of Noma, and Lucky Peach cofounder and editor in chief Chris Ying. Each edition of this new series of single-subject books will encourage readers to think about food in new ways and take action to make food better. Each will unpack a single urgent and interesting topic. The first book—You and I Eat the Same: On the Countless Ways Food and Cooking Connect Us to One Another—proposes that immigration is fundamental to cuisine, and that good food is the common ground between different cultures. The book comprises writing about ways in which immigration has shaped food, and features that point to our similarities.

German Cookbook hb by Alfons Schuhbeck RRP \$59.99

Germany is made up of a series of distinct regional culinary cultures. From Hamburg on the north coast to Munich in the Alpine south, and from Frankfurt in the west to Berlin in the east, Germany's cities and farmland yield a remarkable variety of ingredients and influences. This authoritative book showcases this diversity, with 500 recipes including both beloved traditional cuisine and contemporary dishes representing the new direction of German cooking - from snacks to desserts, meat, poultry, and fish, to potatoes, dumplings, and noodles.

Adriatico Recipes and Stories from Italy's Adriatic Coast hb by Paola Bacchia RRP \$49.99

The Adriatic coastline runs from the heel of the boot-shaped peninsula at the Ionian Sea, through Puglia and Venice, to the northern waters of the Gulf of Trieste on the border with Slovenia. Spindly wooden fishing piers, white washed walls, colourful villages and sea-facing piazzas dot the 1,200-kilometre coastline with a rich history touched by Etruscan, Greek, Roman, Venetian and Austrian populations. Join Paola on this beautiful journey where she travels the length of this relatively unexplored coastline, to find ancient food traditions still thriving. Also coming: **Authentic Italian Desserts pb by Rosemary Molloy RRP \$29.99**

Modern Italian Cook hb by Joe Trivelli RRP \$55.00

'This is a cookbook everyone should have in their kitchen. I will certainly have it in mine.' - Ruth Rogers co-head chef of the world-renowned River Cafe. In his first book, he brings up-to-date all the traditional Italian food he grew up with alongside his own inventive creations. Featuring over 150 original recipes that cater for quick dinners right up to family feasts, Joe's focus is on fewer ingredients, exquisitely prepared. Beautifully designed with evocative photography throughout, this is the Italian cookbook every modern kitchen needs.

Ritz London The Cookbook hb by John Williams RRP \$49.99

'These establishments have long and illustrious histories, but the cooking at both has never been better than it is today.' - Rebecca Burr, Editor of the Michelin Guide. This is the first book to celebrate recipes of dishes served today, at lunch and at dinner. The book features 100 delicious recipes and is divided into the four seasons: spring, summer, autumn and winter. The recipes reflect the glorious opulence and celebratory ambience of The Ritz; seasonal dishes of fish, shellfish, meat, poultry and game. Desserts include pastries, mousses, ice creams and spectacular, perfectly-risen souffles. There are recipes that are simple and others for the more ambitious cook. John Williams shares his culinary philosophy and expertise. For any cook who has wondered how they do it at The Ritz, this book will provide the answers. There will be plenty of entertaining tales about the hotel and unique glimpses of London's finest kitchen beneath ground.

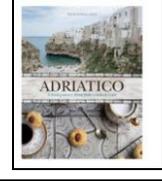
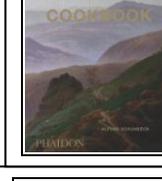
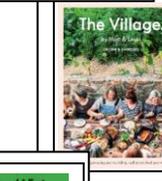
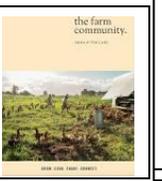
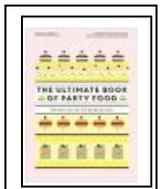
Donal's Meals in Minutes hb by Donal Skehan RRP \$45.00

Donal's new book is all about real, honest, fast food made with simple ingredients and clever cooking methods that are the building blocks for delicious home-cooked suppers. With 90 recipes divided into six chapters based on how you shop and cook, you can choose a delicious meal that suits the shape of your evening every night. One Pot One Pan Quick Prep/Slow Cook Six Ingredients Grocery Store Suppers and 15-minute Meals.

Just A French Guy Cooking Easy Recipes and Kitchen Hacks for Rookies hb by Alexis Gabriel Alnouz RRP \$24.99

French Guy Cooking is a YouTube sensation. A Frenchman living in Paris, in his debut cookbook, Alexis loves to demystify cooking by experimenting with food and cooking methods to take the fear factor out of cooking, make it fun and accessible, and charm everyone with his geeky approach to food. Includes 100 of his absolute favourite recipes from amazingly tasty and super-simple to classic French.

From the Markets of Tuscany A Cookbook hb by Giulia Scarpaleggia RRP \$65.00



Mexicana For the Love of Tacos Nachos and All Things Fiesta hb by Esther Clark RRP \$27.99

Over 70 tasty taco and moreish nacho recipes to indulge your cravings and bring the spirit of Mexicana into your home! Bring the spirit of Mexicana into your home with over 70 tasty taco and moreish nacho recipes to feed your fiesta cravings! Indulge in a bowl (or two) of nachos, make every day taco Tuesday, eat tostada for breakfast, start every meal with a margarita, and always use fingers! Also coming:

Hotdogs Hamburgers Tacos & Margaritas hb by Steve Burggral RRP \$29.99

Taco-Topia hb by Deborah Kaloper RRP \$29.99

This completely illustrated cookbook celebrates everyone's favorite street and snack food--tacos--and includes more than 60 delicious recipes to get your kitchen humming. Explore the delicious world of tacos in this uniquely crafted illustrated cookbook. With bold illustrations and incredible recipes throughout, this is the most unique taco book you could ever own!

Rich Table hb by Sarah Rich RRP \$60.00

From Sarah and Evan Rich, the proprietors of Michelin-starred Rich Table--one of San Francisco's most coveted reservations--this debut cookbook brings recipes from the restaurant together with the food the Riches cook for friends and family at home.

New Art of Cooking A Modern Guide to Preparing and Styling Delicious Food hb by Frankie Unsworth RRP \$45.00

Mob Kitchen Feed Your Friends for Less – Feed 4 or More hb by Ben Lebus RRP \$29.99

Each recipe is designed to feed four people for under \$20, and is translated into 'Mob Money' on the page to indicate which recipes are more or less expensive to make. His mission is to mob-ilise cooks everywhere, young or old, and to inspire them to cook delicious, nutritious and inexpensive recipes.

Taste of Portugal Revised and Updated Edition pb by Edite Viera RRP \$42.99 Catalan Food hb by Daniel Olivella RRP \$49.99

From A Persian Kitchen hb by Atoosa Sepehr RRP \$49.99

Khazana A Treasure Trove of Indo-Persian Recipes Inspired by the Mughals hb by Mahmood Ahmed RRP \$49.99

Steeped in Persian flavours, Khazana, which means treasure trove, is a cookbook that promises to be the next step in our on-going love affair with the Indian sub-continent. Saliha Mahmood Ahmed, who won over the MasterChef judges with her fusion of Indo-Persian food, has written a book steeped in the rich culinary heritage and Saliha's own travels in India and Pakistan.

Jewelled Table Cooking Eating and Entertaining the Middle Eastern Way hb by Bethany Kehdy RRP \$45.00

Over 80 ancient and every day recipes from the Middle East will be reinterpreted and made accessible for cooking in a Western kitchen.

Little Book of Jewish Feasts hb by Lean Koenig \$29.99 Quintessential Filipino Cooking pb by Liza Agbanlog \$29.99

Cooking South of the Clouds Recipes and Stories from China's Yunnan Province hb by Georgia Freeman RRP \$45.00

Complete with profiles of local cooks, artisans, and farmers, as well as breathtaking on-location photography, Cooking South of the Clouds takes readers on an unforgettable journey through the land of Shangri-La and introduces a new world of flavours.

Dosa Kitchen hb by Nash Patel RRP \$32.99 Taste of Eastern India pb by Kankana Saxena RRP \$29.99

Crusts hb by Barbara Elisi Caracciolo RRP \$49.99

More than 300 recipes from expert and artisan bakers, covering breads, croissants, flatbreads, pizzas, and pies—Foods that demand the perfect crunch! Crusts covers it all! Between its elegantly designed covers, you'll discover recipes from artisan bakers around the world; gluten-free, Paleo, vegetarian, and vegan recipes; complete how-to sections on making your own dough, bread, and pizzas with easy-to-follow instructions; helpful tips and techniques from expert bakers and chefs; culinary histories; an illustrated catalog of more than 100 grains from around the world and throughout time...and so much more! Bakeries to name a few – all across the globe including: 400 Gradi - East Brunswick, VIC, Australia, Amy's Bread – New York, NY, Dante's Pizzeria Napoletana – Takapuna, AK, NZ, and more!

Baking Artisan Bread at Home With Natural Starters The Secrets of Farm to Market Bread Co pb by Mark Friend RRP \$29.99

Cured Meat Smoked Fish and Pickles pb by Karen Solomon RRP \$29.99 Secrets of the Butcher hb by Arthur Caisne \$39.99

Easy Freeze Slow Cookery Cookbook pb by Ella Sanders RRP \$29.99

Lantana Cafe Breakfast and Brunch Relaxed Recipes to Start Each Day hb by Selagh Ryan RRP \$19.99

Vegan Christmas Over 70 Amazing Vegan Recipes for the Festive Season and Holidays hb by Gaz Oakley RRP \$24.99

Vegans and vegetarians everywhere will have the best holiday period ever! Gaz is an expert in bold flavours and textures, so everyone can enjoy a spectacular centrepiece and amazing food. Includes menus and the planning, from Christmas morning breakfast through to a show-stopping lunch with the likes of Ultimate Christmas Wellington served with all the trimmings – all rounded off with spectacular dairy-free puds including Boozy Tiramisu and Creme Brûlée Tarts. There are vegan versions of mince pies, Pavlova and Christmas Pudding with Custard, and even a "cheese" board for afters! And it's not just about the big day Gaz offers a spread of party food too.

Vegan Recipes from Spain hb by Gonzalo Baro RRP \$52.99

Deliciously Ella The Plant-Based Cookbook pb by Ella Woodward RRP \$32.99

Now with three thriving cafe-delis in London, Ella's latest book features their most popular dishes and shows just how fun and delicious natural foods can be. From laid-back lunches to simple weeknight suppers and grab-and-go snacks, these are the recipes that Ella's thousands of customers have been asking for since the first deli launched in 2015, in one beautiful illustrated book. In addition to over 100 tried and tested irresistible recipes, for the first time we are treated to a personal insight into Ella's journey - how she began writing to help get herself well and all that she has learnt along the way. This stunning book will be a must-have for fans and food-lovers alike.

Unicorn Food hb by Kat O'Dell RRP \$39.99

Compassionate Kitchen A Plant-Based Cookbook hb by Gemma Davis RRP \$39.99

Big Salads The Ultimate Fresh Satisfying Meal On One Plate pb by Kat Mead RRP \$24.99

Nourishing Diets pb by Sally Fallon Morell RRP \$39.99

Incredible Edibles hb by Dorling Kindersley RRP \$39.99 My Kids Eat 2 pb RRP \$49.99

AWW Veggie Side Dishes pb by The Australian Womens Weekly RRP \$24.99

AWW Sugar Free The Complete Collection hb by The Australian Womens Weekly RRP \$45.00

Family Roasts pb by Womens Day RRP \$14.99 Hot Pies pb by Womens Day RRP \$14.99

Great British Bake Off Get Baking hb by Linda Collister RRP \$49.99

Artisanal Kitchen – Party Cakes \$24.99 Sweet Treats \$24.99 Baking For Breakfast \$24.99 by Cheryl and Griffith Day

Shaken hb by Ian Fleming RRP \$29.99

The 007 official cocktail book - created in association with the Ian Fleming Estate. Explore Bond creator's writings on the pleasures of drinking and sample 50 delicious cocktail recipes inspired by his work - developed by award-winning bar Swift.

Ciderhouse Cookbook pb by Carr RRP \$29.99

Life of Tea hb by Michael Freeman RRP \$55.00

Photographer Michael Freeman and tea expert Timothy d'Offay explore the terroir, taste and culture of the world's favourite drink.

