

# The Cookery Book e-Newsletter Order Form for **NEW TITLES coming instore February 2019**

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## **Mary Berrys Quick Cooking hb by Mary Berry RRP \$55.00**

The nation's queen of home cooking brings her foolproof, delicious approach to quick fix cooking. In this brand-new, official tie-in to the major BBC series, Mary shows how being in a rush will never be a problem again. Find brilliant 20- and 30-minute meals and enjoy wonderful dishes that can be swiftly assembled and then left to cook away while you do something else. Mary's utterly reliable, always delicious fast dishes tempt any tastebuds and her no-fuss expertise means you can cook from scratch and put mouth-watering home-cooked food on your family's table without compromising on quality or freshness. This stunning cookbook, packed with colourful photography, includes over 120 new recipes, including all the recipes from the series, plus Mary's trademark no-nonsense tips and techniques for getting ahead in the kitchen so cooking is always stress-free. With Mary's trusted advice and recipes, discover how easy fantastic fast cooking can be. Also available: Mary Berry Classic hb \$55.00 and Mary Berry Cookery Course hb \$55.00

## **Crumb hb by Richard Bertinet RRP \$39.99**

'If you only have one book about how to make bread, this should really be it.' Nathan Outlaw. Bread can be open and airy or compact and dense - it is all about the 'crumb' which characterises particular styles of loaf. In this inspiring new book, Richard Bertinet shares his hallmark straightforward approach to making bread through every step of the process, including the various techniques of fermenting, mixing and working - never 'kneading' - the dough. Richard shows you how to make everything from classic and rustic breads to sourdough using different flours and ferments. Learn how to bake a range of delicious sweet and savoury recipes from Cornbread with Manchego Cheese & Chorizo, Saffron & Seaweed Buns and Green Pea Flatbreads to Chocolate, Pistachio & Orange Loaf and Cinnamon Knots. There are also options for gluten-free breads and the best bakes to improve your gut-health by experimenting with different types of flour. Finally, Richard shares ideas for cooking with bread for delicious tartines or mouth-watering Brioche Ice Cream. With stunning step-by-step photography, simple advice and helpful techniques throughout, Crumb will inspire and fill everyone, whatever their experience, with the confidence to bake an exciting repertoire of breads. Also available: Dough pb \$32.99 and Crust pb \$32.99

## **Turkish Cookbook hb by Musa Dagdeviren RRP \$59.99**

The definitive cookbook of hearty, healthy Turkish cuisine, from the leading authority on Turkey's unique food traditions, Musa Dagdeviren, as featured in the Netflix docuseries Chef's Table. Vibrant, bold, and aromatic, Turkish food - from grilled meats, salads, and gloriously sweet pastries to home-cooking family staples such as dips, pilafs, and stews - is beloved around the world. This is the first book to so thoroughly showcase the diversity of Turkish food, with 550 recipes for the home cook that celebrate Turkey's remarkable European and Asian culinary heritage - from little-known regional dishes to those that are globally recognized and stand the test of time, be they lamb kofte, chicken kebabs, tahini halva, or pistachio baklava. Also: Anatolia hb by Somer Sivrioglu \$79.99

## **Tu Casa Mi Casa hb by Enrique Olvera RRP \$59.99**

Enrique Olvera is a leading chef on the gastronomic stage with two restaurants on the World's 50 Best list. But he's also opened three casual spots: Criollo (Oaxaca), Eno (Mexico City), and Atla (New York City). These have become some of his most beloved restaurants and in his heart, Mexican home cooking is what brings him the greatest joy. Tu Casa Mi Casa will share his favorite recipes, accessible for the home cook and for every day. The first chapter will explore the foundations. There will be step-by-step breakdowns of how to make masa, fold tetelas, and cook tamales, illustrated by photos. The book will include chapters for breakfast, simple fare, feeding a crowd, desserts, and drinks. The recipes will be approachable, without foregoing complex flavor and beautiful preparations. This book will explore ways that Mexican food and ingredients can be incorporated into your weekly rotation. Also available Enrique's first book: Mexico From the Inside Out hb RRP \$75.00

## **Vietnamese Food Any Day hb by Andrea Nguyen RRP \$34.99**

Drawing on decades of experience, as well as the cooking hacks her Mother adopted after fleeing from Vietnam to America, award-winning author Andrea Nguyen shows you how to use easy-to-find ingredients to create true Vietnamese flavors at home—fast. There's no need to take a trip to a specialty grocer for favorites such as banh mi, rice paper rolls, and pho, as well as recipes for Honey-Glazed Pork Riblets, Vibrant Turmeric Coconut Rice, and No-Churn Vietnamese Coffee Ice Cream. Nguyen's tips and tricks for creating Viet food from ingredients from supermarkets are indispensable, liberating home cooks and making everyday cooking easier.

## **Atelier The Cookbook hb by Marc Lepine RRP \$79.99**

Chef Marc Lepine's beautifully photographed debut cookbook, Atelier, is a celebration of a restaurant that has reinvigorated the fine-dining culture in Canada. It begins with "Origins," which traces Lepine's expansive career - from his relationship with food at an early age to his formal training in Europe and, eventually, the U.S. at Michelin-starred Alinea to the opening of Atelier. "Vision" explores a unique creative approach that is fueled by a restless imagination and personal expression, while "Innovations" features a spirited collection of 48 artful dishes that critics and fans have come to love. This impressive and beautiful volume is an exciting tribute to a unique culinary philosophy. This is an essential book for chefs, culinary professionals, and foodies with an interest in modern cuisine, food culture, and an unconventional approach to dining. 115 photographs

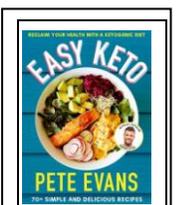
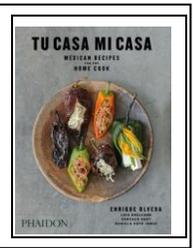
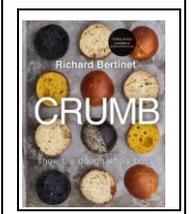
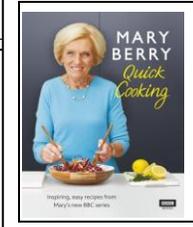
## **Supercharge Your Life How to Put Real Food at the Heart of Everything pb by Lee Holmes RRP \$35.00**

If you've spent years navigating one restrictive diet after another, it's time to shed the fear of eating the 'wrong' thing and fall in love with food again. An enduring kitchen is one where real food and thoughtful eating practices come together, and where commonsense and simplicity are celebrated. Supercharge Your Life serves up information and inspiration to help you consume with purpose. There are over 160 beautiful and nourishing recipes for every occasion from breakfast to afternoon tea, from hearty family dishes to celebration feasts. Woven throughout is Lee's inspiring insight on the keystones for living a 'whole' life: home and family; health and longevity; friends and community; spirituality; finances; career and passion. At the heart of it all, there is food - a force for joy and connection in every aspect of life.

## **Easy Keto pb by Pete Evans RRP \$24.99**

The ketogenic diet - a style of eating that is low in carbs and rich in healthy fats - is a powerful way to transform your health, lose weight and find relief from common health problems. In this practical, one-stop guide, Pete Evans gives you the essential information you'll need to transition to this way of eating, including the benefits of a keto diet, guidelines on carbohydrates found in common foods, eating, shopping and pantry tips. Includes more than 70 simple and delicious recipes and as always, Pete's recipes are quick, easy to make and full of bright, fresh flavours. **AWW Good Gut Guide pb by Australian Womens Weekly RRP \$24.99** 

**AWW Express The Complete Collection hb by Australian Womens Weekly RRP \$45.00** 



### **Smart Snacks pb by Flip Shelton RRP \$24.99**

Don't underestimate the power of snacks! When it comes to kids' mood, energy, focus and success at school, one of the most influential factors is diet. And a hugely important part of what kids and teenagers eat and drink every day happens between meals - mid-morning, after school, when they finish a sports game, at the beach. A smart snack will boost them with nutrients and slow-release energy, whereas a processed snack or soft drink can cause a spike in their blood sugar, throwing out their mood and concentration. But family life is busy so the authors have teamed up to create this collection of simple, speedy recipes to help you make the most of snacks every day without devoting hours to the process. Whip up these recipes and you'll be packing them full of good stuff they'll actually want to eat.

### **Longlife Plan Age Defying Exercise Routines Beauty Tips pb by Faye James RRP \$35.00**

A healthy lifestyle will bring limitless joy into your every moment. With The Long Life Plan, learn tips to enhance your beauty, organise your day and create energy and vibrance in your attitude. From tasty and nutritious recipes to lifestyle advice, Faye James will show you the way towards a long and happy future.

### **16:8 Intermittent Fasting pb by Jaime Chambers \$29.99**

The health benefits of intermittent fasting are now indisputable, and 16:8 is the easiest and most effective fasting method. This indispensable handbook has everything you need to know about intermittent fasting, including: - the latest science on 16:8 and 5:2, showing how intermittent fasting can not only help you control your weight, but also helps lower cholesterol, reduce blood pressure and protect against heart disease - 40 delicious, nutritionally replete recipes with advice on how to set up a personalised fasting program.

### **30 Minute Vegan Dinners pb by Megan Sadd RRP \$29.99**

Megan Sadd, founder of the vegan food blog Carrots and Flowers, shares 75 new and amazing recipes that work on multiple levels for busy home cooks. Each recipe is kid-friendly and easy to prepare, featuring easy-to-find, real-food ingredients and no highly processed meat or dairy substitutes. Most recipes are gluten free, or include a gluten-free option. Many are also made in one pot, making for less cleanup and fuss. Whip up 75 recipes including nourishing, feel-good dinners every night of the week like you were born for it!

### **Quitting Plastic Easy and Practical Ways to Cut Down The Plastic In Your Life pb by Clara Williams RRP \$19.99**

### **Dessert Favourites pb by Womans Day RRP \$14.99 Baking Favourites pb by Womans Day RRP \$14.99**

### **Cooks Dictionary BACK IN PRINT RRP \$19.99**

In today's busy world where we are surrounded by advice from TV chefs, celebrities and influencers it is easy to forget the basics of cooking. This practical and accessible guide pulls together all the information which is vital essential for novice and more experienced cooks. From how to cook rice, scramble eggs, make stock and bake a cake and much more besides. The book features those all-important conversion charts to ensure that each recipe is perfect each time.

### **Chetna's Healthy Indian hb by Chetna Makan RRP \$39.99**

It draws upon inspiration from Chetna's family and friends, creating realistic recipes for midweek, after work, busy weekends or when you simply want to look after yourself with wholesome food. You'll find 80 delicious recipes that require minimum time and effort. Chetna's Healthy Indian is proof that healthy food does not need to be health food, and convenient meals can be good for you, too.

### **Cooking At Home hb by Dan Doherty RRP \$45.00**

TV chef Dan Doherty's favourite recipes to cook at home, from party snacks to weekday suppers after work. From a Friday-night snack to a slap-up feast, lunch box ideas to killer desserts, award-winning tv chef Dan Doherty shares crowd-pleasing recipes inspired by his favourite dishes to make at home. This is comfort food with a twist - nourishing, reliable recipes with Dan's individual stamp on each dish.

### **Midnight Chicken hb by Ella Risbridger RRP \$39.99**

There are lots of ways to start a story, but this one begins with a chicken... There was a time when, for Ella Risbridger, the world had become overwhelming. One night she found herself lying on her kitchen floor, wondering if she would ever get up - and it was the thought of a chicken, of roasting it, and of eating it, that got her to her feet and made her want to be alive. Midnight Chicken is a cookbook. Or, at least, you'll flick through these pages and find recipes so inviting that you will head straight for the kitchen. Ella suggests you settle down and read it with a cup of tea (or a glass of wine), you'll also discover that it's an annotated list of things worth living for - a manifesto of moments worth living for. This is a cookbook to make you fall in love with the world again.

### **Avocaderia Avocado Recipes for a Happier Healthier Life hb by Biggi RRP \$39.99**

Innovative and wholesome recipes for living your best avo life, from Brooklyn's Avocaderia, the world's first avocado bar.

With flavour inspiration from around the world this book offers super-delicious, clean-eating dishes that will take you beyond toast and guacamole (though the restaurant's creative interpretations on classic favourites are also included!), to satisfy every craving.

### **Home Cheesemaking 4<sup>th</sup> Edition pb by Carroll RRP \$34.99**

This completely revised and updated edition of the best-selling classic by "Cheese Queen" Ricki Carroll features an expanded selection of cheese recipes, all-new recipes for cooking with cheese, and contemporary cheesemonger profiles.

### **Vintage Tea Party hb by Carolyn Caldicott BACK IN PRINT RRP \$19.99**

Everyone loves an old-fashioned tea party. Mix-and-match crockery, bone-handled knives, lace and linen, teapots with cosies, sweet peas and roses, home baking and Victorian cocktails in tea cups - they're all back in vogue. Indoors by the fire in winter or outside in summer sunshine, hosts and guests can relax together with none of the stress or formality of a dinner party. Afternoon tea is the quintessential British tradition that has developed from its modest beginnings to become a much-loved celebration of indulgent pleasures. With evocative photographs and mouth-watering recipes, this stunning book shows how you can re-create a nostalgic world of classic comfort, elegance and delicious treats.

### **Dead Rabbit Mixology and Mayhem The Story of John Morrissey and RRP \$55.99**

A groundbreaking graphic novel-style cocktail book from world-renowned bar The Dead Rabbit in New York City. Dead Rabbit Grocery & Grog in lower Manhattan has won every cocktail award there is to win, including the 2016 "Best Bar in the World" title from BestBarsInTheWorld. Since their award-winning cocktail book, The Dead Rabbit Drinks Manual, was published in 2015, Dead Rabbit creators Sean Muldoon and Jack McGarry and bar manager Jillian Vose have completely revamped the bar's menus in a bold, graphic novel style, now featured in their newest collection, Mixology & Mayhem. Based on "Gangs of New York"-era tales, but retold with modern personalities in the bar world (including the authors) portrayed as the heroes and villains of the story, the menus are highly sought-after works of art. This stunning new book, featuring 100 cocktail recipes, fleshes out the tall tales even further in a collectible hardcover edition - making it a must-have for the bar's passionate fans who line up every night of the week. 200 illustrations and 100 colour photographs.

### **Cocktail Guide hb RRP \$19.99**

### **Penin Guide to Spanish Wine pb by Pi/Erre RRP \$59.99**

##ALSO AVAILABLE NOW ##

### **TABLE IN THE VALLEY Food Stories From Tasmania's Huon Valley hb by Elaine Reeves and Steve Cumper \$49.99**

