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Flexible Pescatarian hb by Jo Pratt RRP \$39.99

Whether you're looking to eat less meat, a lover of seafood, or even a dedicated pescatarian, you'll find something for you in this book filled with delicious and practical recipes for every lifestyle. Choose between cooking each recipe as a fish dish, or get creative with some veggie substitutes. From a curried Buddha bowl to Cornish crab pasties, aromatic cured salmon with pea blinis to a wholesome and hearty smoky mac 'n' cheese, the range of international recipes spans the globe and are all simple, well-balanced and packed with flavour. As well as easy approaches on how to cook your fish and hacks for vegetarian options, this original cookbook shows you how to prepare the perfect fish fillet and handle whole fish and seafood. With a wide variety of health benefits, there has never been a better time to join the growing pescatarian movement and expand your culinary skills.

Tel Aviv Food Stories People hb by Neni RRP \$49.99

Tel Aviv is colourful, cosmopolitan and modern; a city full of contrasts, fragrances, stories and flavours. It is a vibrant melting pot of cultures, religions and delicious culinary traditions. Haya Molcho and her four sons take us on a journey to meet Tel Aviv's local chefs and story-tellers - from the epicures and the urban forager, to the magician and the survivor - capturing the special spirit of the city's many cuisines and inhabitants. Haya revisits the recipes of her home town, re-creating the flavours of her childhood: knafeh, green shakshuka, sarma, Israeli paella, pickled lemons and much more.

Homemade hb by Eleanor Ozich RRP \$39.99

In *Homemade*, bestselling cookbook author Eleanor Ozich shares clever, eco-conscious recipes for daily household goods - all incredibly easy to make at home. You'll learn to create your own homespun essentials, such as mayonnaise, crackers, yoghurt, bread, muesli bars, hummus, cheese, and more. Complementing these delicious, nourishing treats, the book also includes recipes for other household items, like food wraps, cleaners, air fresheners, balms, hand scrubs and candles. *Homemade* is a stylish kitchen companion offering simple and inspired solutions for everyday use.

Salt Fat Acid Heat A Collection of 20 Prints 20 Framables pb by Samin Nosrat RRP \$32.99

Twenty stunning prints from the bestselling and James Beard Award-winning *Salt, Fat, Acid, Heat* by Samin Nosrat with art by Wendy MacNaughton. In 2017, the world was introduced to Samin's masterful guide to foundational cooking and Wendy MacNaughton's accompanying artwork that brought it to life. Now, twenty of the spectacular illustrations from the bestselling *Salt, Fat, Acid, Heat* are collected as beautiful 8 x 10 prints. As in cooking, each piece of artwork was created using all five senses. While Samin cooked and taught, Wendy drew and took notes. And smelled. And touched. And tasted. And tasted again. The resulting pen and watercolor drawings celebrate the four elements of good cooking: Salt, Fat, Acid, and Heat. At once beautiful and useful, designed for framing, but perfect for anywhere, these prints will inspire you to cook and draw in the same spirit they were created: thoughtfully, fearlessly, with friends, and a whole lot of laughs. Also available: *Salt Fat Acid Heat* hb \$49.99

Tortellini At Midnight and Other Heirloom Family Recipes from Taranto to Turin to Tuscany hb by Emiko Davies RRP \$52.00

Sometime in the 1950s, Emiko Davies' nonno-in-law began the tradition of ringing in the new year with tortellini al sugo. He served it along with spumante and a round of tombola, and sparked a trend; up until the 1970s, you could find tortellini at midnight on New Year's Eve in the bars around the Tuscan town of Fucecchio. This is just one of the heirloom dishes in this collection, for which Emiko Davies has gathered some of her favourite family recipes. They trace generations that span the length of Italy, from the Mediterranean port city of Taranto in the southern heel of Puglia to elegant Turin, the city of aperitif and Italian cafe culture in the far north and, finally, back to Tuscany, which Emiko calls home. *Tortellini at Midnight* is a book rich with nostalgia, with fresh, comforting food and stunning photography. It is a book that is good for the soul. Also available: *Acquacotta* hb \$49.99

Food of the Italian South hb by Katie Parla RRP \$49.99

Culinary journalist and author of *Tasting Rome*, Katie Parla enchants readers with her love letter to the Italian South by pulling back the curtain and showcasing the vibrant, food-centric culture alongside deliciously modernized versions of favorite and forgotten cooking traditions that will impress your nonna. While all of Italy values fresh produce and bright flavors, the Italian South is best known for its rustic and romantic cuisine. After the critical success of her first book *Tasting Rome*, Katie Parla travels south to the warm regions of Basilicata, Calabria, Campania, Molise, and Puglia to discover her heritage through food. With 85 original and reimagined recipes that encapsulate the regionally unique dishes and staples, *Food* touches on what readers might expect (mozzarella, tomatoes, coffee, fish, and of course, pasta), but Parla goes beyond the recipes with stories, cultural insights, and personal discoveries that only someone as intimately familiar with Italy as she is can offer. Also available: *Tasting Rome* hb \$49.99 Also: **Italian Wines 2019 pb RRP \$59.99**

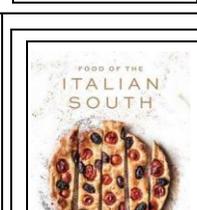
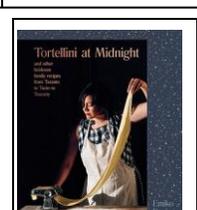
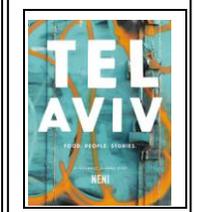
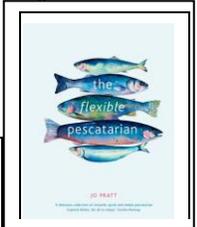
Italian Table Creating Festive Meals for Family and Friends hb by Elizabeth Minchill RRP \$80.00

Around The World in 80 Food Trucks Easy and Tasty Recipes from Chefs on the Road hb by Lonely Planet RRP \$29.99

80 fast, fresh and mouth-watering recipes from the most exciting chefs on four wheels. From sea bass ceviche and Lebanese msakhan to old-fashioned American peach cake, discover how to cook some of the world's most crowd-pleasing dishes, meet the chefs and hear the stories behind their passion projects. Run by passionate foodies, food trucks have nailed the delicate balance of merging the methods and flavours inspired by personal travels and experiences with family recipes, immigrant influences and local ingredients - all the while celebrating sustainable and seasonal local produce. Starting up and running a food truck is a vehicle for expression and experimentation, a way to serve food that's both personal to the cooks and popular with the crowd. After all, food trucks park where the people are - no booking or dress code required.

Anti-Inflammatory Cookbook pb by Chrissy Freer RRP \$35.00

Two-week meal plan and 100 recipes that use ingredients with anti-inflammatory properties, helping you reduce chronic inflammation and boost immunity. Chronic inflammation is on the increase in our modern world, leading to common symptoms such as fatigue and joint pain, even in young people. It destroys the body's ability to self-regulate, leaving the immune system continually hyper-alert, potentially causing damage to healthy cells and organs. The good news is that including anti-inflammatory foods in your diet can help relieve symptoms, reduce the risk of chronic inflammation and promote well-being. The recipes in this book have been created especially for their anti-inflammatory effect and, in addition, are all gluten free. Many are also vegetarian or vegan, dairy- and nut-free, making it easy to cater for the differing needs of family and friends.



Weekend BBQ hb by Ross Dobson RRP \$19.99 

Who doesn't love a barbecue. Drawing on culinary influences from around the globe, including South East Asia, India, The Middle East and Europe, plus old school Aussie favourites, Weekend BBQ features easy-to-do recipes that seasoned barbecue aficionados will love. With chapters devoted to the coop (chicken), the sea (fish), the paddock (meat) and the garden (vegetables), this book has great grill and hot-plate fare for meat lovers and vegetarians too. Head outside to enjoy dishes such as Indian chicken in banana leaf, Thai pepper steaks or tandoori king prawns. Also coming: **MeatEater Fish and Game Cookbook hb by Steven Rinella RRP \$55.00**

Tapas and Other Spanish Plates to Share hb RRP \$24.99

Bring an authentic taste of Spain to your table with this collection of more than 60 mouth-watering recipes for small plates to share. Whether you are serving a starter before a meal, enjoying some small bites with drinks, or going all out and filling the table with multiple dishes to feast on, there is no bad time to indulge in these flavour-filled dishes. This book includes all the classics from the perennially popular Patatas Bravas and Spanish Omelette to Chorizo in Red Wine and Peppers Stuffed with Salt Cod. Many of these dishes can be made in advance for ease, so you too can enjoy time with your friends - Buen Pro

Magic of Tahini Dreamy Vegan Recipes Enriched with Sweet & Nutty Sesame Seed Paste hb by Dunja Gulin RRP \$24.99

Pasta Reinvented hb by Dorling Kindersley RRP \$29.99

Discover how to turn pulses, grains and sea vegetables into pasta dough, spiralized noodles, soups, pasta salads, pasta bowls, baked pastas and even desserts. From nutrient-filled artisan pastas to water-packed noodles, Pasta Reinvented, has over 75 protein and fibre-packed recipes that offer exciting flavour combinations as well as being a unique alternative to traditional pasta recipes. All recipes are fully flexible with variations for making gluten-free, vegetarian and vegan option The perfect step-by-step guide.

Pizzas and Flatbreads hb by Cider Mill Press RRP \$26.99

Tokyo Stories A Japanese Food Tour hb by Tim Anderson RRP \$39.99

Roger and I 42 Chefs Talk About Their Mentor Roger Souvereyns RRP \$135.00

The most influential chef in Belgium is without a doubt Roger Souvereyns. At Scholteshof, his two-star restaurant located on a country estate an hour east of Brussels, dozens of chefs honed their craft. These include Michelin-starred chefs pay tribute to the grand master, now retired, in this book: they tell stories about their experiences and what they have learned from him, and present a dish based on the recipe that most impressed them when working in Souvereyns' kitchen. Included is a recipe from every chef, and from the master himself.

Breakfast London Where Real Londoners Eat pb by Bianca Bridges RRP \$35.00

I'm-So-Hungover Cookbook hb by Jack Campbell RRP \$29.99

Dining In hb by Allison Roman RRP \$48.00

Stoned Beyond Belief hb by Action Bronson RRP \$39.99

Modern Lunch hb by Allison Day RRP \$39.99

Natural Baking hb RRP \$24.99



Described by Jamie Oliver as his "favourite baking book of the year", the healthy baking recipes for these beautiful cakes cut down on sugar, or cut it out altogether, thanks to the imaginative use of natural ingredients. As a bonus, many of the recipes are also gluten-free and dairy-free. Discover how to bake more than 70 delicious low-sugar and sugar-free recipes, including healthier versions of favourites such as carrot cake, muffins, gingerbread and hot cross buns. Every recipe tempts with a stunning photo of the finished cake or bake.

Cali'flour Kitchen 125 Cauliflower-Based Recipes for the Carbs You Crave pb by Amy Lacey RRP \$27.99

AWW Vegetarian Basics pb by The Australian Womens Weekly RRP \$34.99 

With scientist and medical professionals backing the growing trend towards eating a more plant-based diet - it's hard not to take note. For those who are new to this way of eating, AWW have come up with delicious meat-free recipes that are simple to prepare and accessible to all cooking abilities. Also in this fabulous series: AWW Basics pb \$34.99, AWW Baking Basics pb \$34.99

AWW 501 Low Fat Recipes pb by The Australian Womens Weekly RRP \$39.99 

Good Without Gluten hb by Frederique Jules RRP \$16.99

Easy Vegan pb by Sue Quinn RRP \$39.99

Keto Diet pb by Josh Axe RRP \$32.99

One Handed Cooks Boosting The Basics pb by Allie Gaunt RRP \$39.99

The bestselling One Handed Cooks are back, showing you how to boost the nutrition and flavour of favourite family meals - with over 100 simple, healthy recipes and countless practical tips to provide your child with a lifelong positive relationship with food. Whether it's breakfast, lunch or dinner - or maybe the much-loved snacks and sweets in between - every meal is an opportunity to introduce children to the joy of eating, help them discover new tastes and textures, and boost their nutritional intake.

Family Guide to Waste-Free Living pb by Lauren and Oberon Carter RRP \$34.99

Modern Cheesemaker Making and Cooking with Cheeses at Home hb by Morgan McGlynn RRP \$35.00

Food Bible Revised and Updated Edition pb by Judith Wills RRP \$49.99

What the Health The Startling Truth Behind the Foods We Eat pb by Kip Anderson (soon on Netflix) RRP \$32.99

Book of Ice Cream hb by Capasso and DeFeo RRP \$49.99

This book is the fruit of a collaboration between Lydia Capasso, food writer and lifelong ice cream lover, and Simone De Feo, passionate expert ice cream maker, who make it possible for anyone to make good ice cream at home.

New Pie hb by Chris Taylor and Paul Arguin RRP \$49.99

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top. Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! Chris Taylor and Paul Arguin--winners of more than 500 awards for baking re-examine the wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like sous vide), innovative flavors and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. Includes step-by-step instructions and playful photography.

Cocoa An Exploration of Chocolate with Recipes hb by Sue Quinn RRP \$39.99

This ground-breaking exploration of chocolate, by award-winning writer and lifelong cocoa enthusiast Sue Quinn, will intrigue, inspire, surprise and fascinate you in equal measure. In these pages is a wealth of cultural, historical and culinary information about the story of chocolate through the ages and across the world, illustrated with vintage packaging, iconic adverts and stunning illustrations.

Olive Oil Masterclass hb RRP \$59.99

How to Make Perfect Coffee hb by Jason Scheltus RRP \$24.99

