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## **Warndu Mai (Good Food) Introducing Native Australian Ingredients To Your Kitchen hb**

**by Rebecca Sullivan and Damien Coulthard RRP \$45.00** 

This gorgeous illustrated, informative and contemporary cookbook and compendium of native foods will show you how to create truly Australian food and drinks at home. With a few small adjustments and a little experimentation you can prepare delicious food that is better for the Australian environment, is more sustainable and celebrates the amazing ingredients that are truly local. Warndu Mai contains information about seasonal availability, hints, tips and over 80 illustrated and accessible recipes showcasing Australian native foods, using ingredients such as Kakadu plum, native currants, finger lime and pepperberry to create unique dishes and treats - from wattlesed brownies, emu egg sponge cake and bunya nut pesto to native berry, cherry and lime cordial, strawberry gum pavlova and kangaroo carpaccio. It's a must-have for every kitchen.

**Good Food Favourite Recipes pb by Ardyn Bernoth RRP \$39.99** 

Over 100 recipes chosen by Good Food editor Ardyn Bernoth from the outstanding professional cooks she charges every week to bring us recipes for the seasonal food they are passionate about. Here are inspiring, easy weeknight dishes along with plenty to make your guests gasp such as Danielle Alvarez's Chocolate, butterscotch and raspberry trifle and Neil Perry's Spicy braised lamb with apricots, pistachios and roast pumpkin. The recipes are clearly labelled with gluten-free, vegetarian and vegan options. Contributors include: Jill Duplex, Helen Goh, Kylie Kwong, Dan Lepard, Adam Liaw, Andrew McConnell and Katrina Maynink.

**Basket By The Door hb by Sophie Hansen RRP \$39.99**  **Available 1 April '19**

Season by season, here are 130 recipes to cook for loved ones who might be moving house, busy with a newborn, celebrating a milestone, recovering after illness, grieving, or just in need of a little love and appreciation. There are recipes here for sharing and giving on every occasion: an easy bundle of fresh dips and lavosh biscuits to take along to drinks, portable breakfast to surprise a friend, a sturdy picnic cake and sandwiches in a basket for lunch (even in the office), comforting ragu to enjoy while wallowing on the sofa, and ideas to take when invited for dinner or a weekend away. Bake a chicken pie to cheer up a neighbour, invite friends over to make Christmas biscuits; fill jam jars with bright smoothies to bolster a new mother - the ways to connect and show you care with food are endless.

**Dining At Dusk - Tapas Antipasti Mezze Ceviche and Apéritifs from Around the World pb by Stevan Paul RRP \$39.99**

At dusk, as afternoon relaxes into evening and the sun sinks towards the horizon, there is a magic moment. The work day is finally done, and it's time for food and drinks with friends. Dining at Dusk follows the golden hour around the globe - from Samoa, where the sun sets first, through Australia, Japan, India, Europe, Morocco and Brazil, to the USA and Mexico - celebrating the evening with Italian cicchetti, Spanish tapas, Greek mezzes, with tacos, yakitori, ceviche and more. Simple-to-prepare recipes with roots in local culinary and cultural traditions, each paired with the ideal drink and a thoughtfully curated playlist. **Available 1 April '19**

**The Recipe World's Finest Chefs and the Essential Classic Recipes for Anyone Who Loves to Cook hb by Josh Emmett \$39.99**  
'A kind of Larousse Gastronomique of the 21st century'. Three Michelin-starred chef Josh Emmett brings together 303 of the most important classic recipes by 300 of the world's most acclaimed chefs. These are the best new classics that have emerged during the last 50 years from culinary stars. Taken together, this is a compendium of the crème de la crème of blue ribbon cooking from the world's top restaurants in an elegantly designed volume that will stand up to use in the kitchen but be classically beautiful to behold - sure to delight any food lover or serious home cook.. Each recipe has been tested and includes guidance and advice for the home cook.

**James Martin's Great British Adventure hb by James Martin RRP \$39.99**

James is back with a major new TV show - and tie-in book - that takes him the length and breadth of Britain.

**BBQ&A with Myron Mixon Everything You Ever Wanted to Know About Barbecue hb by Myron Mixon and Kelly Alexander RRP \$45.00**

Have you ever wondered if you can make good barbecue without a smoker, pit, or grill? If you need to use a rub or marinade? Not sure what a brisket is, whether you need to trim it, and if so, how? In BBQ&A with Myron Mixon, bestselling author and TV personality Myron Mixon answers the questions most frequently asked of him during his many live cooking demos, TV appearances, and private cooking classes. Myron's lively, informative answers are paired with practical visuals and cover techniques and methods, flavors and preparations, recipes and formulas—all collected in one place for the first time by the winningest man in barbecue.

**Whole Hog BBQ The Gospel of Carolina Barbecue hb by Sam Jones RRP \$49.99**

In the world of barbecue, Carolina-style pork is among the most delicious and obsessed-over slow-cooked meats. Now we have the definitive story of North Carolina barbecue. Sam Jones and renowned barbecue editor Daniel Vaughn recount the history of barbecue in Eastern North Carolina and share the origin story of Skylight Inn--the legendary barbecue spot that Jones's grandfather opened in 1947. We get the step-by-step method for the Inn's classic whole hog (serves 180!) and the scaled-down version from Sam Jones BBQ, all adapted for the home kitchen and grill- cornbread, sweet slaw, spare ribs, smoked turkey, the signature burger, and more.

**Southern Smoke Barbecue Traditions and Treasured Recipes hb by Matthew Register RRP \$35.00**

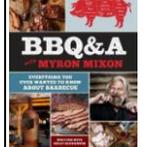
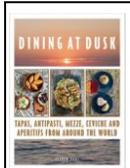
**Three Veg and Meat More Veg Less Meat Flip the Balance On Your Plate pb by Olivia Andrews RRP \$39.99** 

The failsafe family-friendly meal plan that makes veg the hero, for those scaling back but not cutting out meat altogether. The new flexitarianism - make veg the hero. Olivia Andrews has taken all your favourite dishes and magically flipped the balance to more veg and less meat. Your favourite meals, made healthy including a 4-week meal plan, how to feed the fussiest of families and how to keep your vegetarians and meat-eaters happy.

**Fresh Veggie BBQ Natural and Delicious Recipes from the Grill pb by David Bailey RRP \$27.99**

**Bazaar Vibrant Vegetarian Recipes hb by Sabrina Ghayour RRP \$39.99**

Bazaar Vibrant Vegetarian Recipes Delicious new vegetarian recipes from the bestselling Middle Eastern chef Sabrina Ghayour, author of Persiana, Sirocco and Feasts. Bazaar noun: a market in the Middle East Bazaar is a colourful, flavourful and satisfying celebration of vegetable dishes, designed to suit every occasion and every palate. The magic of this cookbook is that you won't feel like anything is missing, with dishes full of easy-to-achieve flavours and depth that would win over even the most die-hard carnivore.



**Breakfast The Cookbook hb by Emily Elyse Miller RRP \$65.00**

Start the day with the definitive cookbook of authentic home-cooking breakfast dishes from around the world. Here, for the first time, a collection of hundreds of home-cooking recipes celebrates morning meals as they're prepared in kitchens across the globe. Each recipe is accessible and straightforward, with notes offering cultural context and culinary insight. Whether it's sweet or not, classic or regional, it's here: Egyptian Ful Medames (stewed fava beans); Mexican Chilaquiles; Chinese Pineapple Buns; American Scones; Scottish Morning Rolls; and so much more.

**Compliments to the Chef 100 Chateaufrom Chef Recipes hb (with foreword by Michel Roth) RRP \$70.00**

In this new cookbook, 52 European chefs share 100 favourite recipes, sweet and savoury, based on locally sourced ingredients and including vegetarian, vegan, and gluten-free options. Illustrated by Marie-Pierre Morel's stylish, mouth-watering photographs, each recipe focuses on one key ingredient, and the chefs provide tips and tricks that will ensure professional results for home cooks. Offering a wide range of cooking styles, the chefs—from France, Italy, Switzerland, Germany, and Spain—all ply their trade at gorgeous châteaux, also pictured here. This book offers a new taste of contemporary European cooking.

**Greek Vegetarian Cookbook hb by Heather Thomas RRP \$49.99**

A delicious collection of accessible and tasty Greek recipes - perfectly matched to the current trend for meat-free eating. Drawing inspiration from all over Greece, the book simplifies this hugely popular cuisine with easily achievable, nourishing recipes so satisfying and tasty that they appeal to vegetarians and meat-eaters alike. Introductions to each recipe often provide additional information on ingredients and serving suggestions and many suggest variations to the dish itself.

**Hooked Adventures In Angling and Eating hb by Mark Hix RRP \$39.99**

**Fire Islands Recipes from Indonesia hb by Eleanor Ford RRP \$49.99**

Steep verdant rice terraces, ancient rainforest and fire-breathing volcanoes create the landscape of the world's largest archipelago. The original spice islands, whose fertile volcanic soil grows ingredients changed the flavour of food across the world. On today's noisy streets, chilli-spiked sambals are served with rich noodle broths, and salty peanut sauce sweetens chargrilled sate sticks. In homes, shared feasts of creamy coconut curries, stir-fries and spiced rice are fragrant with ginger, tamarind, lemongrass and lime. The air hangs with the tang of chilli and burnt sugar, citrus and spice. Eleanor Ford gives a personal, intimate portrait of a country and its cooking, the recipes exotic yet achievable, and the food brought to life by stunning photography.

**Wildness A Ode to Newfoundland hb by Jeremy Charles and Adam Gollner RRP \$80.00**

**Moorish hb by Ben Tish RRP \$49.99**

Fresh, fragrant, fruity, spicy, smoky, sweet, sour, and sharp. Discover how to cook these vibrant southern Mediterranean flavours at home with 100 wonderful recipes from British chef, writer and restaurateur Ben Tish. The bold spices and sun-soaked exotic tastes of North Africa and the Arabic world collided with the characterful food of the Mediterranean when the Moors invaded. Moorish is a collection of authentic recipes inspired by Ben's passion for the region, along with his own twists and interpretations.

**Andalusia hb by Jose Pizarro RRP \$49.99**

Bordering Spain's southern coast, Andalusia is a place where the past and modernity blend together to form a rather magical destination. Not just a feast for the eyes, Andalusia is also a food-lovers paradise, and award-winning chef José Pizarro takes readers on a journey through its most delicious dishes. Blessed with land that produces magnificent wild mushrooms, delicious Jabugo ham, and some of the world's best olive oil and seafood, you'll be spoiled for choice. Many dishes go back to Moorish times or earlier – and each of the eight provinces has their own special dish. Written in José's signature fuss-free style, this is bold-tasting Spanish food, easily made at home.

**Book of Tapas hb by Simone and Ines Ortega RRP \$59.99**

With its appetizing dishes of bite-sized food, usually eaten before dinner, tapas and tapas culture are a Spanish way of life... and the most popular and convivial way to enjoy Spanish food. This complete guide contains over 250 easy-to-follow authentic recipes to serve with drinks in typical Spanish style, or to combine as a feast to share. Also available: Spain The Cookbook hb \$59.99

**Street Food Vietnam pb by Jerry Mai RRP \$35.00**

Street Food Vietnam celebrates the diverse and beloved recipes found along the entire length of the country, through the eyes (and taste buds) of Vietnamese-Australian chef/restaurateur Jerry Mai. The culinary journey includes the snackier side of life as well as all manner of grilled goods plus pho in both Saigon- and Hanoi-style. Includes location shots and stunning photography of over 70 recipes.

**Pok Pok Noodles hb by Andy Ricker RRP \$59.99**

From iconic dishes like phat thai and phat si ew to lesser-known treasures like kuaytiaw reua (boat noodles), noodles represent many of the most delicious and satisfying dishes in the Thai culinary canon. Filled with stunning food and location photography and the thoughtful, engaging storytelling that has earned Ricker legions of fans, this book will become an instant classic for armchair travelers and lovers of Thai food and culture. Also available: Pok Pok hb \$49.99 and Pok Pok Drinking Food of Thailand hb \$59.99

**8½ An Italian Chef in Asia hb by Umberto Bombana RRP \$135.00**

In this beautifully illustrated cookbook, Umberto Bombana, the renowned Italian chef and owner of 8 ½ Otto e Mezzo (the only Italian restaurant outside of Italy to receive three Michelin stars), introduces 30 recipes and stories that represent the perfect starting point for exploring the world of Italian ingredients and ingredients that come from other parts of the world particularly Asia. The name of his restaurant, 8½ Otto e Mezzo, personally chosen by the chef, is a tribute to Federico Fellini, who, in the namesake film, invites everyone to discover the joys of life and fully celebrate the Italian lifestyle – a tradition that continues at the restaurant.

**Piatti Plates and Platters for Sharing Inspired by Italy hb by Stacey Adimando RRP \$55.00**

Savour's executive editor Stacey Adimando expands on her Italian heritage and tradition of serving beautiful spreads with 75 recipes for abundant plates for gatherings. Filled with generous compilations of colourful, textural, help-yourself platters organised by season, with recipes that range in size from starting bites to main event dishes. From setting the table to expanding the palate, Piatti is a mix of artistry and edibles, making this a classic hostess gift.

**Genuine Pizza Better Pizza At Home hb by Michael Schwartz RRP \$45.00**

Genuine Pizza is Schwartz's vibrantly illustrated guidebook for creating unforgettable pies at home. First providing a clear and simple view of the fundamentals—with detailed step-by-step methods for making the best pizza doughs—Schwartz then empowers home cooks to mix and match ingredients, playing with different sauces, cheeses, meats, vegetables, and more, to build pies both classic and innovative. Pizza is just the beginning—it's a jumping off point to colorful, delicious meals.

**10 Epic Dishes pb by Jet Tila and Ali Tila RRP \$29.99**

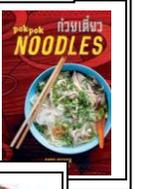
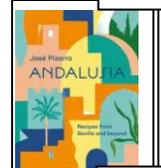
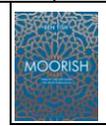
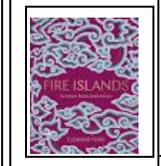
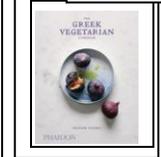
**Cook the Week in 2 Hours pb by Caroline Pessin RRP \$45.00**

**Ella's Kitchen Cookbook hb by Ella's Kitchen RRP \$27.99**

**Damn Delicious Meal Prep hb by Chungah Rhee RRP \$42.99**

**Get Your Kids to Eat Anything hb by Emily Leary RRP \$29.99**

**Teen Kitchen Recipes We Love to Cook pb by Emily and Lyla Allen RRP \$32.99**



**Raw pb by Solla Eiriksdottir RRP \$39.99**

Featuring 75 healthy and delicious recipes, Raw introduces readers to the new look of vegetarian and raw food. Divided into five chapters - breakfast, snacks, light lunches, main dishes, and sweet treats - readers can expect bright, fresh flavours. All the recipes are vegetarian and many are raw and vegan. Every recipe includes symbols to indicate whether dishes are suitable for a dairy-free, gluten-free, nut-free, raw-food, or vegan diet. This book will appeal to raw food fans, the health conscious, and lovers of all things Nordic.

**Modern Raw pb by Rachel Carr RRP \$29.99**

**Heavenly Vegan Dals and Curries pb by Rakhea Yadav RRP \$29.99**

**Vegan Treats pb by Emma Hollingsworth RRP \$29.99**

**There's A Vegan in the House hb RRP \$34.99**

Not a fan of tofu? Fear not - this vegan cookbook is packed with over 100 varied, delicious recipes that will appeal to adults and children alike, using grains, pulses and other healthy meat- and dairy-free alternatives as the base ingredient. You'll find options for every meal of the day, whether you're looking for quick lunch box ideas for vegan kids or preparing a big dinner for the whole household. This is everyday food for everyone, with nutritionally balanced vegan meals and flexible options - There's a Vegan in the House is the essential cookbook for any family or household venturing into veganism.

**Gifts from the Kitchen hb by Annie Rigg RRP \$27.99**

**Make Your Own Butter pb by Simon Dawson RRP \$22.99**

**Vinegar Cupboard hb by Angela Clutton RRP \$36.99**

**Super Roots pb by Tanita De Ruijt RRP \$24.99**

In Super Roots, Tanita de Ruijt showcases over 60 exciting ways to use herbs, spices, roots and barks in the most delicious ways for optimum health. Taking inspiration from the East – predominantly Indonesia, Thailand, Vietnam, Korea, China – Tanita aims to reinvigorate those traditional recipes that have sustained people healthily for centuries. With chapters exploring the notion of balancing taste and flavour, food as therapy and meals to combat those times when you are feeling tired, bloated, sick or hungover Super Roots offers a new, functional yet delicious approach to food that will leave you feeling restored, satisfied and happy – no diets, just nourishing, flavour-led recipes using everyday ingredients. From the detoxifying Ginger Mapo Tofu to the tangy notes of the Turmeric Flu Busting Broth, these recipes are guaranteed to refresh your mood and brighten your day.

**Ruffage hb by Abra Berens RRP \$65.00**

This accessible-but-comprehensive vegetable-focused cookbook picks up where Vegetable Literacy left off, focusing on the simple techniques and information that help any cook prepare a variety of delicious vegetables in a number of ways.

**California Living and Eating hb by Eleanor Maidment RRP \$45.00**

**CSIRO Protein Plus pb by Professor Grant Brinkworth et al RRP \$34.99** 

CSIRO Protein Plus applies the exciting emerging science behind the potential additional benefits that can be achieved by evenly distributing protein across the day. This includes incorporating protein-rich foods at regular meals, with an emphasis on greater protein intake at breakfast as part of a healthy eating plan. This dietary approach, when combined with resistance exercise training, potentially further enhances the effects of a higher-protein diet by promoting even greater appetite (and weight) control and improvements in body composition. CSIRO Protein Plus is for anyone wanting an evidence-based strategy for achieving weight loss or general weight management, and for people wanting to improve their lifestyle for healthy ageing.

**ManFood Eat to Fight Disease and Boost Your Health in Your 40s and Beyond pb by Ian Marber RRP \$29.99**

**Keto For One Cookbook 100 Delicious Make-Ahead Make Fast Meals for One (or Two) pb by Dana Carpender RRP \$29.99**

**Hybrid Diet pb by Patrick Holford RRP \$32.99**

**Slow Cooker Family Favourites 200 New Classics the Whole Family Will Love pb by Pauline Christie RRP \$24.99** 

Real food without the fuss - every time. When Pauline Christie started Slow Cooker Central in 2012, she wanted to share her passion for slow-cooking with like-minded people online. Fast forward 7 years, and she has more than half a million followers, four bestselling cookbooks, and thirty slow cookers! In Slow Cooker Central Family Favourites, Pauline has brought together 200 of her most-loved recipes - the new classics - that are guaranteed to please the whole family.

**AWW 5 Ingredients Slow Cooker pb by AWW RRP \$34.99** 

**Soup The Ultimate Book of Soups and Stews hb by Derek Bissonnette RRP \$49.99**

Go way beyond the basics with this gorgeous chef's compendium of delicious, satisfying soups and stews!

**AWW Around the Fire hb by AWW RRP \$39.99**

**Smoked pb by Ed Randolph RRP \$44.99**

**Healthy Electric Smoker Cookbook pb by Dorling Kindersley RRP \$39.99**

**Bacon Bible hb by Peter Sherman with Stephanie Banyas RRP \$49.99**

**Backyard Fire Cookbook Get Outside and Master Ember roasting hb by Linda Ly RRP \$35.00**

**Game of Scones hb (updated Gift Edition) by Jammy Lannister RRP \$24.99**

**Skinny Desserts pb by Kathryn Bruton RRP \$27.99**

**Lonely Planet's Global Distillery Tour hb by Lonely Planet RRP \$29.99** 

Featuring the best distilleries and bars in over 30 countries, this new book will tell you where to go and what to taste – from gin, bourbon and whisky to vodka, cachaca, tequila and more. Includes unmissable regional drinks from South Africa, Canada, the USA, Mexico, Japan, Indonesia, France, Italy, the UK, Australia and New Zealand. Each distillery has a suggested must-try drink, includes local sights to visit and bars that are best-in-class. And at the back of the book, you'll find a section dedicated to cocktails – a take on the best mixology magic in the world, and the bars that serve them. Contributions come from specialist spirit reviewers, writers and bloggers.

**Mixologists Guide to Mixing Cocktails pb by Jordan Spence RRP \$19.99**

In this book, each beautifully designed infographic presents the measurements in easy-to-see glass proportions and instructs on which garnish and type of glass should be used for each drink.

**Wild Mixology hb by Wood\*ing RRP \$60.00** (Foreword by Massimo Bottura)

In the world of cocktails, using foraged plants and materials has recently become all the rage. Part recipe book, part guide, this volume dives into the sustainable practice of wild mixology, offering thirty original cocktail recipes, richly illustrated technical descriptions, and notes on natural ingredients. Herbs, berries, roots, and barks – readers will learn how to source and process these all-natural ingredients by hand and transform them into delicious, environmentally responsible drinks. Completed with a glossary of must-know terms..

**Adventures on the Wine Route hb by Kermit Lynch RRP \$29.99**

