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# THE COOKERY BOOK

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## New Titles Newsletter for **DECEMBER 2020**

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**OPEN! Monday to Friday 9am to 5pm Saturday 10am to 4pm**

### **Calisson's Nougats From Le Roy Rene hb by Marie-Catherine de La Roche RRP \$39.99 (mid Nov)**

The history of the calisson, a traditional French candy, is said to have begun as early as the middle of the 15th century in the Count of Provence, when confectioners created a new treat made out of Provençal almonds. Centuries later, calissons, along with nougats, are still a part of Provence's gastronomic heritage that is enjoyed today. Calissons Nougats from Le Roy René takes us through this history, from the making of the candy with the harvest of almonds and melons to the secrets and stories of the 100-year-old leading French manufacturer Le Roy René. The book also features 25 modern, accessible recipes combining calissons, black nougat, and white nougat from five prominent chefs: Laila Aouba, Christophe Felder, Patrice Gelbart, Stéphane Jégo, and Georgiana Viou. Filled with beautiful photographs, Calissons Nougats from Le Roy René gives a taste of these renowned confections in a different yet delectable way. WOW! Also available: Chocolate Recipes and Techniques hb \$49.99 and French Patisserie hb by Ecole Ferrandi \$90.00

### **Nadiya Bakes hb by Nadiya Husain RRP \$45.00**

At last Nadiya returns to baking - exquisite cakes and bakes that we can all achieve at home. Following her BBC 2 series, Nadiya will be travelling around the UK visiting extraordinary bakeries to be inspired by other passionate bakers and to discover more about the bakes that make her happiest. Uncover new recipes and techniques and create her own mouth-watering twists. This book is all about the recipes that will bring a little more sunshine into your world and the lives of your friends, family and neighbours. Nadiya will explore all areas of baking, conquering cakes, choux and tray bakes, no bake bakes, tarts and pies, desserts, celebration bakes, biscuits and 'bites' as well as breads and savouries. Her first bake is a classic, Money Can't Buy You Happiness Brownies, Baked Chilli Churros, The 'WOW' Bake- Mango and Coconut Cake and a Beautiful baked Rhubarb, Rosemary and Olive Oil Polenta Cake.

### **Pie Room hb by Calum Franklin RRP \$52.99**

Enter the world of London's Pie Room. When Calum Franklin unearthed a selection of beautiful original pie moulds, it was enough to set his imagination free. The Pie Room was born. Steeped in tradition, with marble worktops, sumptuous pie moulds and a pie window to the street, Calum has created the ultimate destination for pie lovers the world over. The Pie Room is a treasure trove of delicacies, and in this, his debut cookbook, Calum walks you through some of his favourite recipes, including a range of humble British pies and tarts o such as the ultimate sausage roll, cheesy dauphinoise pie, glazed apple tart or even a rhubarb and custard tart o all absolutely bursting with flavour. Calum guides you through the techniques and tools for perfecting your pastry with details including how to properly line pie tins, or how to crimp your pastry and decorate your pies so they look like true show-stoppers and a step-by-step guide for making puff pastry. Each and every perfectly crafted pie is accompanied by beautiful photography. Also available: Pies and Tarts for All Seasons hb by Annie Rigg \$39.99 and Posh Tarts hb \$29.99

### **Book of Pie hb RRP \$49.99**

Get a crash-course in the history of one of the most popular dishes of all time with The Book of Pie. Get a crash-course in the history of one of the most popular dishes of all time with The Book of Pie. Follow the timeline of pie, from the first pies to those of the present, with eye-catching illustrations and mouth-watering recipes sure to please. From making a delicious crust to crafting a delectably sweet or mouth-wateringly savory filling, you'll be a pie master in no time with this handy cookbook. Each recipe is easy-to-follow, and with gluten-free options to choose from, you can enjoy pie (almost) guilt-free. This is the perfect gift for any pie lovers in your life.

### **Good Book of Southern Baking hb by Kelly Fields RRP \$61.99**

As the minister of Southern baking, celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butterscotch pudding, peach pie, hummingbird cake, and, well, every baked temptation in the Southern repertoire. Colorful and sometimes sentimental storytelling introduces each recipe as Fields brings bakers into her world, generously divulging her ingenious tips and tricks (00 flour makes the flakiest biscuits; soaking your cornmeal overnight produces the moistest cornbread). With more than 100 recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes--plus dozens of irresistible variations on the standards--this is the new bible for Southern baking. Also: Southern Biscuits hb \$27.99 and Mastering the Art of Southern Cooking hb by Nathalie Dupree \$64.99

### **Recipe Journal - Figs RRP \$29.99 and Recipe Journal - Lemons RRP \$29.99**

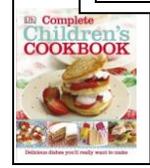
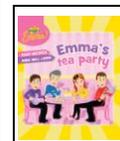
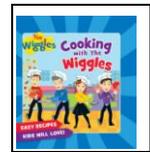
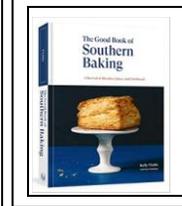
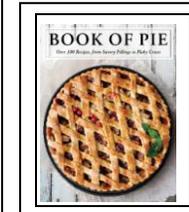
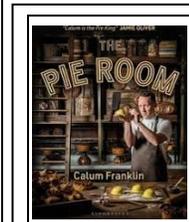
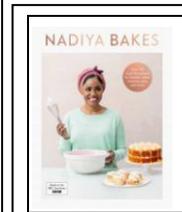
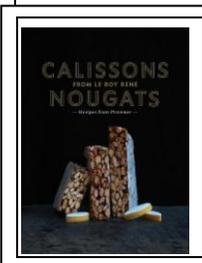
These beautiful and elegant large format journals will help keep your family recipes and cooking notes in one place. Rose Gold foil cover treatment with 6 dividers. High quality paper stock with enclosed spiral spine. Figs is illustrated with figs on a teal coloured background. Lemons is illustrated with lemons on a pink background. These journals will sell out fast! Other journals/notebooks available: **Retro Dinner Will Be Ready When The Smoke Alarm Goes Off pb \$14.99, Fast 800 Health Journal hb \$29.99, Friends: The Official Journal - The One With All Your Friends Recipes hb \$32.99 (Jan), Holy Cow Memo Books pb \$18.99 Wines to Drink hb \$12.99**

### **Cooking With the Wiggles hb RRP \$14.99**

The world of The Wiggles is a fun place to be in and dancing, and now yummy food too. Sounds like a wiggly party in the making! The Wiggles have been a household name and a worldwide phenomenon for decades now, entertaining children with their upbeat, catchy songs and bringing joy to their lives. Now they want to teach your child how to cook too. Join Emma, Lachie, Simon and Anthony in the kitchen with your little wiggle and teach them how to cook eggs, toasties, burritos, meatballs, chicken nuggets, pasta, soup, chocolate cookies, apple & berry crumble and more. They'll love getting involved in the cooking - pouring, mixing, stirring, beating, rolling, kneading, flipping. Includes easy-to-make breakfasts, lunches and dinners, and healthy treats and sweets recipes too, all of which have the stamp of approval from kids. Watch your little wiggle devour their food with pride - because they they know they made it. Sure the kitchen might get a bit messy, but just put on a Wiggles track sing and dance the mess away!

### **Emma's Tea Party hb RRP \$14.99**

The most popular Wiggle, Emma, is hosting a tea party and we're all invited. There'll be plenty of singing and dancing, great friends to wiggle with, and delicious party food too... which your child will have helped cook! The Wiggles have been a household name and a worldwide phenomenon for decades now, entertaining children with their upbeat, catchy songs and bringing joy to their lives. Now they want to teach your child how to cook too. Also available: **Complete Childrens Cookbook hb by Dorling Kindersley \$39.99, Childrens First Cookbook hb by Annabel Karmel \$24.99 and Basics to Brilliance Kids hb by Donna Hay \$45.00 ORDER NOW**



**Mastering Bread hb by Marc Vetri and Claire Kopp McWilliams RRP \$57.99**

Mastering Bread is a master class from an award-winning chef who makes world-class artisan bread easy to bake for both home cooks and professionals alike. In this book, Vetri and his head baker, Claire Kopp McWilliams, show home cooks how to create simple breads with unique flavors in their own ovens. Included are all the recipes for their best-selling sourdough and yeasted loaves. The science and process of bread making is broken down into three easy-to-digest chapters- Mix, Shape, and Bake. Another chapter 'Eat' includes recipes for enjoying your bread in dishes like Bruschetta, Panzanella and Ribollita. A bonus chapter revealing the secrets of Vetri's coveted Panettone. This book shares everything and all recipes suit whatever flour is available around the world. Also: Mastering Pizza hb \$52.99 Also back: Tartine Bread hb by Elisabeth Prueitt and Chad Robertson RRP \$75.00 and Bread Bible hb by Beranbaum \$57.99

**Martha Stewart's Cake Perfection hb by Martha Stewart RRP \$49.99**

**Recipes to Strengthen Your Health pb by Pete Evans RRP \$26.99**

Revolutionise your health and strengthen your immune system with 70+ delicious, nutrition-packed recipes. Understand why food is key when it comes to staying well and avoiding illness, and which vital nutrients are needed for optimal immune health. Then discover the culinary history and health benefits of 85 key ingredients, along with easy ways to use them in your everyday cooking. Also: Eat Your Greens pb \$39.99, Healthy Every Day pb \$39.99 and Spiralize pb \$24.99

**Un-cook Yourself A Ratbags Rules for Life pb by Nat's What I Reckon RRP \$32.99**

Nat's What I Reckon was the tattooed lockdown saviour we didn't know we needed, rescuing us from packet food, jar sauce and total boredom with his hilarious viral recipe videos that got us cooking at home like champions again. Now that we've cooked our way out of lockdown and are wondering what the hell to do next, Sydney-based Nat is back - and he's ready to teach us more about life in this thoroughly unhelpful (but maybe actually kinda helpful) self-help guide. Nat's already shown us that jar sauce can get f\*cked. But what else is sh\*t - and what's actually not sh\*t? Is it all as bad as we feel like it is most of the time? No part of our weird world and idiotic behaviour is spared as our long-haired guru tells us what he reckons about it all - and amps up the flavour with some eye-watering stories from his early years before a swearsy video about pasta sauce shot him to global fame.

For beginners don't forget: Cooks Companion hb by Stephanie Alexander RRP \$130 and Kitchen Garden Companion Cooking \$49.99

**Pizza hb by Barbara Caracciolo RRP \$65.00**

From focaccias to pan pizza and the deep-dish delight of Chicago-style, Pizza: The Ultimate Cookbook will capture your taste buds and your imagination. With over 300 delicious recipes made for every palate, this is the definitive guide to pizzas and flatbreads world-wide. At over 800 pages, this is the perfect gift for the pizza lover in your life. Profiles and interviews with world-famous pizza makers will have you craving a slice, while delectable recipes will help satiate your cravings and awaken your taste buds to flavor combinations you've never tried before. Gorgeous, full-color photography brings each slice to life in front of you long before you roll out the dough. With Pizza: The Ultimate Cookbook on hand, you'll always go back for seconds. Also available: New Pizza by Manfredi \$39.99

**On the Menu pb by Nicholas Lander RRP \$32.99**

From the Financial Times's long-standing restaurant critic Nicholas Lander comes this celebration of the history, design and evolution of the world's favourite piece of paper: the menu. On the Menu is a stunning collection of menus, from those at the cutting edge of contemporary culinary innovation, like Copenhagen's Noma, to those that are relics from another time: a 1970s menu from L'Escargot on which all main courses cost less than one pound; the last menu from The French House Dining Room before Fergus Henderson departed for St John; a Christmas feast of zoo animals served during the Siege of Paris in 1870; and three of the world's original restaurant menus — now hanging proudly in London's Le Gavroche. Throughout, Lander examines the principles of menu design and layout; the different rules that govern separate menus for breakfast, afternoon tea and dessert; the evolution of wine and cocktail lists; and how menus can act as records of the past. He reveals insights from interviews with Michael Anthony, Heston Blumenthal, Massimo Bottura, Rene Redzepi, Ruth Rogers and many more of the most renowned contemporary chefs of our time, who explain how they decide what to serve and what inspires them to create and design their menus. These are truly pages to drool over. Also available: Menus That Made History hb \$29.99

**Milk Street Cookish hb by Christopher Kimball RRP \$49.99 (Jan)**

In Cookish, Christopher Kimball and his team of cooks and editors harness the most powerful cooking principles from around the world to create 200 of the simplest, most delicious recipes ever created. These recipes, most with six or fewer ingredients (other than oil, salt, and pepper), make it easy to be a great cook--the kind who can walk into a kitchen and throw together dinner in no time. In each of these recipes, big flavors and simple techniques transform pantry staples, common proteins, or centerpiece vegetables into a delicious meal. And each intuitive recipe is a road map for other mix-and-match meals, which can come together in minutes from whatever's in the fridge.

**In Bibi's Kitchen The Recipes and Stories of Grandmothers from the Eight African Countries hb by Hawa Hassan RRP \$56.99**

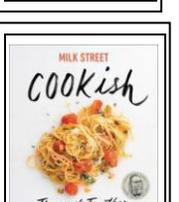
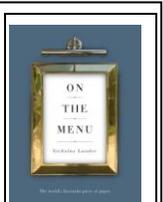
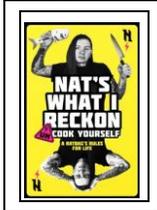
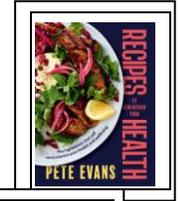
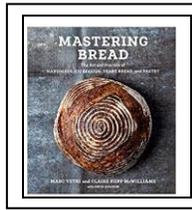
In this incredible volume, renowned food writer Julia Turshen and Somali chef Hawa Hassan present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations- South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. Through Julia and Hawa's writing--and their own personal stories--the women, and the stories behind the recipes, come to life. With evocative photography, this book uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

**Real Vietnamese Cooking pb by Yumiko Adachi RRP \$24.99**

Real Vietnamese Cooking brings you to Vietnam's vibrant culinary centres, where you can pull up a kitchen chair for a family feast, order noodles from a street side stall or even sit down in a mess hall with the hungry soldiers of the South Vietnamese Army. Real Vietnamese Cooking combines the collective culinary wisdom of three intrepid food explorers who spent many years training with Vietnam's best chefs while scouring the countryside in search of dishes few foreigners get to experience. It introduces readers to local takes on classic recipes, as well as many lesser known favourites — all made with easy-to-find ingredients. Street eats and home-cooked delicacies that only savvy travellers know about from the streets of Saigon and the cafés of Hanoi are gathered here for the first time. This one-of-a-kind cookbook opens a new culinary window on contemporary Vietnam, exposing the full range of sweet, salty and savoury tastes to the home cook. Also available: Street Food Vietnam pb by Jerry Mai \$29.99, Food of Vietnam hb \$69.99

**Ultimate Bento hb by Marc Matsumoto RRP \$32.99**

Hosts of popular NHK World cooking show Bento Expo, Marc Matsumoto and Maki Ogawa, now share their bento-making expertise on the pages of this stunningly photographed cookbook. Ultimate Bento is packed with practical techniques, step-by-step instructions, and useful tips for cooking and assembling all the components for 25 nutritionally balanced bento box lunches. With each bento in this book costing under \$3 per serving, you and your family can save money while also eating healthier! Also available: Japan The Cookbook hb \$59.99, Japanese in 7 pb \$35.00, Japanese Food Made Easy pb \$39.99.



**Roads to Rome hb by Paolo Vitate RRP \$69.99**

The Roads to Rome is an ode to the butchers, fishermen, and other artisans who feed the city, and how their history and culture come to the plate. Discover the origins of Rome's most iconic dishes by cooking along the roads that built the Eternal City. When Jarrett Wrisley opened an Italian restaurant in Bangkok with his partner, he wanted to run the most authentic Roman trattoria he could. But travels in Italy taught him that Roman cuisine doesn't come from Rome, exactly, but from the roads to Rome--the trade routes that brought foods from all over Italy to the capital. As Jarrett and Paolo weave their way between Roman kitchens and through the countryside of Lazio, Umbria, and Emilia-Romagna, they encounter farmers and artisans who show us the origins of the ingredients that gave rise to such iconic Roman dishes as Tonnarelli Cacio e Pepe and Spaghetti all'Amatriciana. The exquisite journey also sheds light on the dishes of the countryside--from Vignarola (sauteed artichokes, fava beans, and spring peas with guanciale) to Cozze alla Marinara (mussels pulled straight from the Amalfi coast). Also back : Broadsheet Italian hb \$49.99 (Broadsheet Sydney and Broadsheet Melbourne 49.99)

**Home-Cooked Comforts hb by Laura Washburn Hutton RRP \$37.99**

Perfect for mid-week family meals or fuss-free entertaining, these delicious and wholesome one-pot dishes are the tasty and convenient solution for people who love good home-cooked food. With little preparation, and enough time to walk away from the oven while it cooks to perfection, each dish is done with busy people in mind; those who want to spend a little time preparing something that is hearty and nutritious, all the while not being tied to the kitchen. Also: **Batch Cookbook hb by Sam Gates RRP \$45.00**

**Meal Prep King Plan hb by Meal Prep King RRP \$45.00**

Together, John and Charlotte have lost an incredible 15-stone, and they are here to show you how to achieve permanent weight loss the easy way. Prep your way back to health with simple, convenient and delicious recipes. Shift the weight you've always wanted to, free up your week nights and save yourself a fortune, with easy batch-cooked recipes that don't compromise on taste. This is your step-by-step guide to achievable weight-loss and a hassle-free kitchen. Includes 80 recipes for breakfasts, lunches, dinners and snacks, plus a 21-day meal plan, calorie guidance, and loads of useful advice about how to store, freeze and reheat your meals to see you through the week.

**Diet Fix pb by AWW RRP \$39.99**

**WW Essential Guide to Healthy Eating pb by WW – Weight Watchers Re-Imagined RRP \$36.99**

**Kindness Community Vegan Cookbook pb by Edgars Mission RRP \$35.00**

**Hetty McKinnon's four titles:**

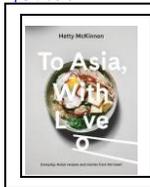
**All \$39.99**

**Community**

**Neighbourhood**

**Family (dec) and the latest:**

**To Asia With Love**



**Halliday Pocket Wine Companion hb by James Halliday RRP \$22.99**

A compact and easy-to-navigate newcomer to the Halliday Wine stable, the Halliday Pocket Wine Companion distils key elements of the annual guide, curating a best of the best both by value and ratings across the country's key wine regions. While value can be difficult to define with wine, it's a big part of the decision when it comes to choosing a bottle. Here we've put it front and centre by only featuring the wineries and wines with special value ratings from the Wine Companion 2021. Also: Halliday Wine Companion 2021 \$39.99

**Prince of Romanee-Conti hb by Laurens Delpech RRP \$80.00**

**Natural Wine hb by Isabelle Legeron RRP \$45.00**

Find out more about natural wine – made naturally from organically or biodynamically grown grapes – from leading authority Isabelle Legeron MW. Isabelle Legeron, who campaigns for natural wine around the world and runs the huge

**Another Round 200 Trivia Questions for Cocktail Nerds hb by Editors of Punch RRP \$39.99**

**Good Drinks Alcohol-Free Recipes hb by Julia Bainbridge RRP \$39.99 Spritz Fever hb \$29.99 (reprint due Nov)**

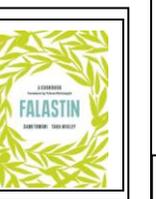
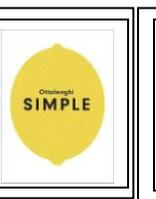
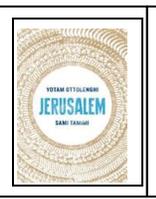
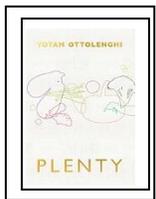
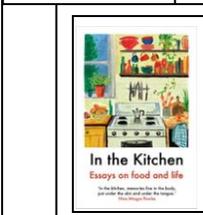
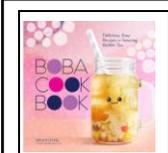
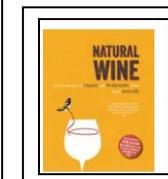
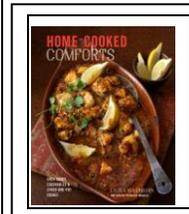
Also available: **Death and Co hb by David Kaplan \$69.99 and Cocktail Codex hb by David Kaplan \$69.99**

**Boba Cookbook hb by Wendy Leung RRP \$22.99**

A bright, fun introduction to bubble tea, including 35 recipes and plenty of background about this trendy drink! From its origins in Taiwan, bubble tea, or boba, has developed legions of ardent fans across the globe. Often topped with chewy balls of tapioca or other toppings, this sweet treat is colourful, fun, and personalised. Now, with this cookbook, boba lovers can make it themselves using all-natural ingredients! Wendy Leung describes how she began her own bubble teashop, Hello Always Tea, and shares 35 favourite recipes.

**In the Kitchen Essays on Food and Life pb by Julia Turshen RRP \$22.99**

Food speaks to our personal history as well as wider cultural histories. But what are the stories we tell ourselves about the kitchen, and how do we first come to it? How do the cookbooks we read shape us? Can cooking be a tool for connection in the kitchen and outside of it? In these essays 13 writers consider the subjects of cooking and eating and how they shape our lives, and the possibilities and limitations the kitchen poses. Rachel Roddy traces an alternative personal history through the cookers in her life; Rebecca May Johnson considers the radical potential of finger food; Ruby Tandoh discovers a new way of thinking about flavour through the work of writer Doreen Fernandez; Yemisi Arbisala remembers a love affair in which food failed as a language; and Julia Turshen considers food's ties to community. Also back - Magnolia Kitchen hb \$39.99 and Magnolia Kitchen Design – Incredible Cakes hb by Bernedette Gee \$44.9



**Ottolenghi The Cookbook \$55, Plenty \$49.99, Jerusalem \$49.99, Plenty More \$49.99, Nopi The Cookbook \$59.99, Sweet \$55, Ottolenghi Simple \$49.99, Falastin \$49.99 and Ottolenghi Flavour YES IT'S BACK IN STOCK TOO \$55.00**

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