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New Titles Newsletter for **AUGUST 2020**

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DON'T FORGET: Ottolenghi Flavour hb by Yotam Ottolenghi RRP \$55.00 COMING 28 AUG 2020!

7 Ways Easy Ideas for Every Day of the Week hb by Jamie Oliver RRP \$49.99

Jamie's looked at the top ingredients we buy week in, week out. We're talking about those meal staples we pick up without thinking - chicken breasts, salmon fillets, mince, eggs, potatoes, broccoli, mushrooms, to name but a few. We're all busy, but that shouldn't stop us from having a tasty, nutritious meal after a long day. Jamie will share 7 achievable, exciting and tasty ways to cook 18 of our favourite ingredients, and each recipe will include a minimal amount of ingredients. At least 70% of the recipes will be everyday options from both an ease and nutritional point of view, meaning you are covered for every day of the week. With everything from fakeaways and traybakes to family and freezer favourites, you'll find bags of inspiration to help you mix things up in the kitchen. Step up, 7 Ways, the most reader-focused cookbook Jamie has ever written.

Franklin Barbecue Collection (Special Edition 2 Book box) RRP \$85.00

From America's foremost barbecue authority and bestselling author Aaron Franklin comes this collection of two essential books for anyone interested in cooking meat to perfection. Franklin and James Beard Award-winning coauthor Jordan Mackay unlock the secrets behind truly great barbecue and mind-blowing steak, sharing years' worth of hard-won knowledge. Franklin Barbecue- This bestselling book is the definitive resource for the backyard pitmaster, with chapters dedicated to building or customizing your own smoker; finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and, of course, cooking mind-blowing, ridiculously delicious barbecue. Franklin Steak- This indispensable guide is the be-all, end-all to cooking the perfect steak, buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel. For any meat lover, backyard grill master, or fan of Franklin's fun yet authoritative approach, this book is a must-have.

Halliday Wine Companion 2021 pb by James Halliday RRP \$39.99

For over thirty years James Halliday has been Australia's most respected wine critic, and his Halliday Wine Companion is recognised as the industry benchmark for Australian wine. A best-selling annual and go-to guide for wine ratings, regions, best varietals, winery reviews and a curated selection of the best wines in Australia. The 2021 edition has been completely revised to bring readers up-to-the-minute information. In his inimitable style, Halliday shares his extensive knowledge of wine through detailed tasting notes with points, price, value symbol and advice on best-by drinking, as well as each wine's closure and alcohol content. He provides information about wineries and winemakers, including vineyard sizes, opening times and contact details. The perfect self-purchase or gift for the wine lover in your life.

Intoxicating – Ten Drinks That Shaped Australia pb by Max Allen RRP \$32.99

The fiery burn of rebellion rum, a thirst-quenching gulp of ice-cold beer, the medicinal tang of restorative bitters... What did the drinks that shaped Australia first taste like? In search of answers, award-winning writer Max Allen takes us on a personal journey through Australia's colourful and complex drinking history, glass in hand. We taste the fermented sap of the Tasmanian cider gum, enjoyed by Indigenous people long before European invasion, sip 'clare' and 'sherry' in the cool stone cellars of the country's oldest wineries, sample 150-year-old champagne rescued from a shipwreck and help brew an iconic 1960s Australian lager. Allen also shares recipes for historic cocktails to try at home, introduces many of the characters from Australia's boozy history and offers a glimpse of how our drinking culture might evolve in the future. Also coming: **Spirits of Latin America hb by Ivy Mix RRP \$42.99**

Siciliano Contemporary Sicilian hb by Joe Vargetto RRP \$49.99

The recipes are inspired by Joe's Sicilian heritage and mother's home cooking. The Vargetto home in a Melbourne bayside suburb was like a small Sicilian farm with his father growing edible plants in the backyard with seeds bought back from Sicily, and mother using fresh seasonal produce in the kitchen to feed an extended family, Joe's love of food led him to some of the best kitchens in Italy and France and apprenticeships in Melbourne's finest restaurants. Now he expresses his authentic take on Sicilian cuisine every day in his own restaurants, Mister Bianco and Massi and in the delicious recipes of Siciliano, his first cookbook. Each with their own story, the mouth-watering recipes in the book feature the fresh seasonal produce, vibrant colour and distinctive flavours of Sicily. Dishes such as Jerusalem Artichoke Soup with Scallops and Blood Orange Risotto with Yoghurt & Tuna Carpaccio, all exquisitely photographed with easy to follow recipes, will ensure that this book becomes a much-used cookbook in your kitchen.

Posh Pasta Over 70 Recipes hb by Phillipa Spence RRP \$24.99

Roasting Tin Around The World Global One Dish Dinners hb by Rukmini Iyer RRP \$35.00

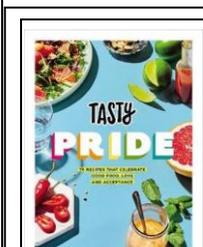
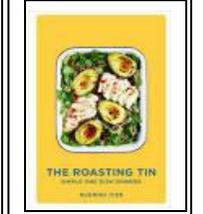
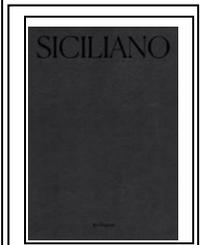
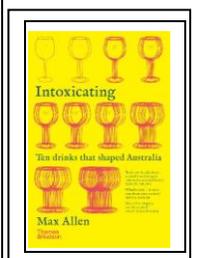
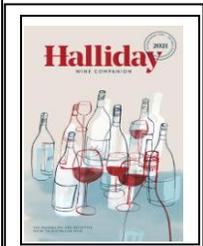
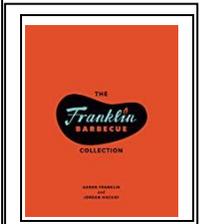
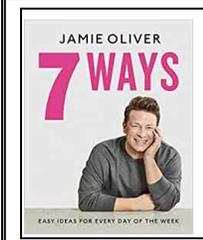
The Roasting Tin is a deliciously simple concept: fresh, easy ingredients, five minutes prep, and let the oven do the work. Like one-pot dinners but using the oven rather than the hob, this is convenience cooking without scrimping on flavour or health. It is for anyone who: wants to eat quick, tasty and interesting dinners, with little more effort than opening a ready-meal. wants to eat nutritious food made from scratch that fits around their busy life with limited washing up! From chicken traybakes to supergrains to puddings, these one-dish recipes cover the gamut of delicious dinners. And once you have mastered the concept there are handy infographics for each chapter so you can create your own recipes. All recipes are quick, clever and incredibly delicious. Also available: Green Roasting Tin hb \$35.00

What Is Cooking? Hb by Ferran Adria RRP \$175.00

For groundbreaking chefs such as Ferran Adria, cooking has reached a level of complexity where science, chemistry, and technology intersect with immense creativity. Adria's latest 'Sapiens' takes readers on a compelling journey to better understand the relationship between the human race and the process of preparing food. Packed with images from Adria's legendary restaurant elBulli, his unique personal sketches, explanatory diagrams used in his lectures, Ferran revolutionizes the way we look at how we prepare what we eat.

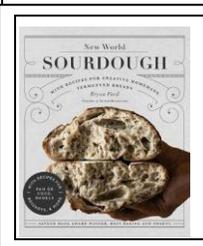
Tasty Pride hb by Buzzfeed's Tasty RRP \$39.99

Food has the unique power to connect, nourish and inspire. Cook your way through this book and share in the stories of love, acceptance and pride within these pages' - Jesse Szewczyk, Food Editor, Tasty. Enjoy incredible recipes with personal stories from 75 inspirational LGBTQ+ cooks including Antoni Porowski and Yotam Ottolenghi. Try Preeti Mistry's Asparagus Nests with Green Garlic Salsa Verde, Ruby Tandoh's Fudgy Miso Brownies and Edd Kimber's Oatmeal Raisin Cookie Ice Cream Sandwiches. The recipes are divided by simple chapters- snacks and starters, soups and salads, veggies and sides, beef, lamb and pork, poultry, seafood and fish, vegetarian mains, pasta, sweets and desserts. Their stories will move you and their incredible recipes will make your mouth water. Share their food, share the love.



New World Sourdough hb by Bryan Ford RRP \$39.99

This is your go-to guide to baking sourdough breads at home. Learn how to make a sourdough starter, basic breads, as well as other innovative baked goods from start to finish. With less emphasis on perfecting crumb structure or obsessive temperature monitoring, Ford focuses on the tips and techniques he developed in his own practice, inspired by his Honduran roots and New Orleans upbringing, to ensure your success and a good return on your time and effort. Ford's recipes include step-by-step instructions and photographs of all of the mixing, shaping, and baking techniques you'll need to know, with attention paid to developing flavour. Each recipe includes modifications for both instant yeast and a sourdough starter. Ford includes a brief history of bread, with an emphasis on the often overlooked grains, techniques, and traditions of Latin American baking.



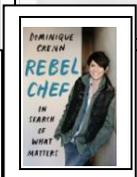
Sqirl Jam Book Jelly Fruit Butter and Others hb by Jessica Koslow RRP \$49.99

"This is food whose time has come," declared Mark Bittman about Sqirl, the much-beloved Los Angeles restaurant that locals, tourists, and critics alike all flock to. Sqirl all began with jam-organic, local, made from unusual combinations of fruits, fragrant, and not overly sweet-the kind of jam you eat with a spoon. Jessica Koslow's signature recipes look and feel like no other preserving book, inspiring makers to try their own hands at canning and creating. The Sqirl Jam Book will make you fall in love with jam.



Rebel Chef hb by Dominique Crenn and Emma Brockes RRP \$47.99

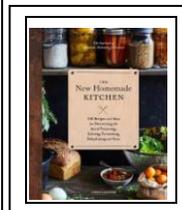
When Dominique Crenn was awarded three Michelin Stars in 2018 for her influential San Francisco restaurant Atelier Crenn, she became the first female chef in the USA to receive this highly coveted honor. She had previously made waves as the first female executive chef in Indonesia. No small feats for someone who hadn't gone to culinary school or been formally trained in French kitchens. In this book, Crenn reflects on her untraditional coming of age as a chef, beginning with her happy childhood in Versailles where, as the adopted daughter of a politician, she was emboldened to be independent and find her own voice. She was exposed to fine dining from a young age, and a family friend, a restaurant critic, encouraged her to see the story behind the food. But at 21, after deciding to become a chef, Crenn found it to be a near impossible dream in France, where men dominated the kitchens. Never one to be told no, she moved to San Francisco to work under the legendary Jeremiah Tower. It was there that her training began.



Spice Apothecary Blending and Using Common Spices for Everyday Health pb by Clare Bevin RRP \$24.99

New Homemade Kitchen 250 Recipes and Ideas for Reinventing the Art of Preserving Canning Fermenting Dehydrating and More hb by Joseph Shuldner RRP \$75.00

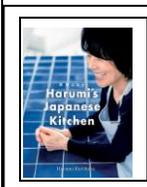
This is a cookbook of 250 recipes and methods covering a wide range of do-it-yourself food-crafting projects from the Institute of Domestic Technology, a culinary school founded in 2012 that mirrors and supports LA's growing food scene. The book is based on the school's curriculum, with each chapter hailing from a different department, including Pantry, Caffeine, Pickles, Grains, Dairy, Meat & Fish, Spirits, Fermentation, and Dehydration. The chapters include instructions on how to make your own food products and pantry staples, as well as recipes highlighting those very ingredients – for example, learn how to make your own feta and then bake it into a Greek Phyllo Pie, or dehydrate leftover produce and use it in homemade instant soup mixes. Also included are fun features, such as food-crafting charts, historical tidbits, 100+ photos and illustrations, how-tos, and sidebars featuring experts and Deans from the Institute, including LA-based cheese-makers, coffee roasters, butchers, and more. Also: **Thermo Love hb by The AWW RRP \$39.99**



And Essential Air Fryer Cookbook pb by Bruce Weinstein RRP \$35.00

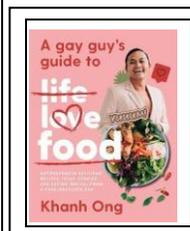
Harumi's Japanese Kitchen hb by Harumi Kurihara RRP \$35.00

Harumi Kurihara takes cooking back to basics and shows you how to master Japanese recipes to impress friends and family. With an enticing design and foolproof step-by-step photography, Harumi presents 53 recipes in her trademark approachable style, organized into chapters of Meat & Fish; Vegetables; Rice, Noodles & More; and Desserts. There's also information on ingredients and utensils, making dashi and how to correctly prepare and cook rice. Also available: **Noodle Bowl hb by Louise Pickford RRP \$24.99**



Gay Guys Guide to Life Love Food pb by Khanh Ong RRP \$34.99

Join current MasterChef favourite and resident gay guy Khanh Ong as he helps you rediscover how food can make you feel, how it brings friends and family together and how it helps reconnect. Khanh shares his favourite family recipes, passed down through generations and giving an insight into his family history - Vietnamese classics such as prawn and pork spring rolls or tamarind crab. There are recipes to make for (and with!) your mates - lazy brunches, epic feasts, movie nights - as well as meals to help heal a broken heart, such as spaghetti for one and snickers tart. With more than 70 recipes and charming anecdotes about life, love, family and dating, A Gay Guy's Guide is an explosion of fashion-led fun and influence, delicious food and Khanh's distinctive tongue-in-cheek humour. As Khanh says, food is more than just sustenance, it's love, it's loss and it's life.



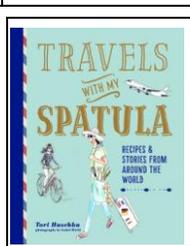
Beau's Kitchen pb by Beau Ryan (AWW) RRP \$29.99

Australians love nothing more than entertaining with family and friends. So does former rugby league player and proud husband and father Beau Ryan, as he shares his love of cooking and spending time with family. Not just steak and sausages, this book includes easy recipes for grilled meats and seafood, as well as vegies, salads and delicious desserts. So whether you're celebrating a birthday, watching the game or having fun in the pool, you'll love entertaining with Beau. Also: **Food For Camping Vol 2 pb by AWW RRP \$24.99**



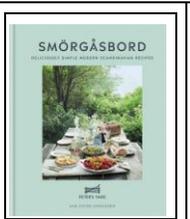
Travels With My Spatula Recipes and Stories from Around the World hb by Tori Haschka RRP \$45.00

Transport your kitchen on a trip around the world with this delicious collection of cultural cuisine. Tastes, aromas and the whole foodie experience of a country can stay with you for years, and make you want to pack your bags and relive that moreish moment in time. Food and travel writer Tori Haschka felt exactly the same every time she travelled, finding herself collecting Post-It notes of memorable dishes she'd eaten and then – when she got home – she'd capture her experiences through recreating recipes. Split into chapters covering brunch, sweet treats and summer and winter recipes, you can try her slow-cooked ribs from Brooklyn, the perfect pasta from Rome or luscious lentil koshary from Cairo; each recipe is a delicious memory waiting to be brought back to life.



Peters Yard – Smorgasbord hb by Signe Johansen RRP \$35.00

Effortless entertaining the Scandinavian way. Relaxed celebrations of food and friends, smorgasbords - of which crispbreads are always a part - are served throughout the year. This collection of seasonal menus and recipes includes classics such as skagen (prawn salad) and citrus and spice cured gravlax, but also modern, more informal dishes such as fried chanterelles on toasted sourdough, barbecued zesty cod burgers and orange and ginger waffles with rhubarb compote. For spring, there are ideas for a bonfire party and for celebrating Easter; for summer a midsummer gathering. Autumn has a feast supper and foraged dinner and Winter a Christmas drinks and New Year's brunch. With the emphasis always on simplicity, but also quality, seasonal ingredients, these are dishes to share and enjoy with those you love. Also coming: **Fresh From Poland pb by Michal Korkosz RRP \$32.99**



Happy Leons – Leon Happy Fast Food hb by Rebecca Seal RRP \$29.99

Summers Lease How to Cook Without Heat hb by Thom Eagle RRP \$39.99

World Eats Here pb by John Wang RRP \$32.99

Savour 88 recipes - and remarkable stories - from the immigrant vendor-chefs of NYC's first and favourite night market. On summer Saturday nights in Queens, scents from Moldova to Mexico whet families' appetites as they feast on food from over 90 countries. Welcome to the Queens Night Market. It's had well over a million visitors since 2015, and there's little wonder why: the food is delicious, the energy infectious - and the \$6 price cap, irresistible. Many of the participating vendors are first- and second-generation immigrants living in Queens - the most diverse urban area on Earth. In THE WORLD EATS HERE, they share their prized recipes and tales of home. Though each is entirely unique, they all demonstrate the importance of one thing: food brings people together, and nowhere else could that be more true than at the Queens Night Market.

Maenam hab by Angus An RRP \$49.99

In Maenam, chef Angus An takes you on his ongoing journey of discovering Thai cuisine and shows how to blend traditional Thai flavors and cooking techniques with local, seasonal inspirations from the west coast. With Angus's foolproof instructions, Maenam offers the foundation to modern Thai cuisine for adventurous cooks of all skill levels. Filled with over 100 of his signature recipes, each meal balances robust, intense ingredients with his approach to Thai food's clear, sharp flavours. Transform your kitchen with snacks inspired by Thai street vendors, quick to prepare noodles and one-bowl meals, light- and full-bodied soups to have all year-round, flavorful and protein-filled salads, seasoned stir fries, killer curries, and refreshing desserts.

Named after Angus's first award-winning Vancouver Thai restaurant Maenam, the Thai word for "river," this cookbook is a celebration of Angus's inventive approach to Thai cuisine that is in many ways representative of a river's constant ever-replenishing flow. Just as a river continues its course around boulders and obstacles, Angus's ongoing evolution and path to becoming one of the most significant Thai chefs in North America is an unlikely one.

Eventide Recipes for Clambakes Oysters Lobster Rolls & More from a Modern Maine Seafood Shack hb by Arlin Smith \$49.99

Snack Power pb by Tiffany Hall RRP \$32.99

The healthy snack bible from major Australian health influencer and TIFFXO creator. Don't hate on snacks! This is your one-stop guide to smart snacking. 225 delicious snacks to keep you healthy, happy and lean. Don't hate on snacks! This is your one-stop guide to smart snacking. Also: **4 Ingredients Keto pb by Kim McCosker RRP \$24.99**

Cauliflower Cookbook Unleash the Cauliflower-power! Hb by Heather Thomas RRP \$19.99

Bowls of Goodness Grains + Greens hb by Nina Olsson RRP \$35.00

Nourish Me Home 125 Soul-Sustaining Elemental Recipes hb by Courtney Burns (co-author of Bar Tartine) RRP \$65.00

Curious, creative, fearless Courtney Burns, formerly of Bar Tartine, is back with a personal and timely cookbook project about nostalgia, immigration, and her own uniquely delicious recipes. Since closing Bar Tartine years ago, she was recruited to help build a high-end ecological resort. Eager for a radical change, she moved to North Adams, Massachusetts - uprooting to reroot, as she puts it - a move that brought out her intellectual curiosity and need to ground herself in a new place to find a new culinary muse.

Chetnas Healthy Indian: Vegetarian hb by Chetna Makan RRP \$39.99

Part-Time Vegetarians Year hb by Nicola Graimes RRP \$59.99

Clean Paleo Clean Life pb by Monica Le RRP \$

How Can It Be Gluten Free Cookbook Collection hb by Americas Test Kitchen RRP \$54.99

AWW Childrens Birthday Cake Book 40th Anniversary Edition by The Australian Womens Weekly RRP \$19.99

Let's Bake A Pusheen Cookbook hb by Susanne Ng RRP \$29.99

The ultimate cookbook for Pusheen fans and cat lovers alike, Let's Bake features forty vibrant recipes for sweet treats and savoury snacks, inspired by the adorably plump and mischievous kitty. Each recipe is either Pusheen-shaped or features Pusheen's face (or the faces of her friends), so these treats will both satisfy your taste buds and tickle your funny bone. With ideas for home chefs of every skill level, from fruit tarts to doughnuts, and beyond, there is something delicious for everyone in Let's Bake.

Easiest Pie Maker Book Ever pb by Kim McCosker RRP \$24.99

Ice Kitchen hb by Shivi Ramoutar RRP \$35.00

Step into the clever world of The Ice Kitchen - maximise convenience, cut down on waste and save money and time without sacrificing flavour. The recipes are designed so that half can be eaten at once and the rest stored away in the freezer and recooked straight from frozen. Unlock your freezer's potential with freezer filing, ice cube butters, salvation sauces, and Shivi's magic no-cook Ice Kitchen Jam.

Kombucha Kefir and Beyond hb by Alex Lewin RRP \$29.99

Kombucha, Kefir, and Beyond contains healthy, innovative recipes and instructions to show you how to brew your own delicious, probiotic beverages in your own kitchen. You may be able to buy many fermented drinks in stores, but making them at home is simple, economical, and makes them even better for you. With just a few ingredients and materials, you can start brewing your own delicious beverages for your family. Kombucha, Kefir, and Beyond is packed with innovative drink recipes, from healthy homemade sodas to traditional kvass and cider, that you can make in your home kitchen and enjoy all year long!

How To Drink Wine The Easiest Way to Learn What You Like hb by Grant Reynolds & Chris Stang RRP \$27.99

From grape to glass, this highly readable, charmingly illustrated guide will teach you everything you need to know to enjoy wine. How to Drink Wine demystifies this topic, taking out the BS and replacing it with fun."--Mike D, the Beastie Boys. Everybody knows that the world of wine can be vast and intimidating and complex. But what few people seem to know is where to start when it comes to learning the basics. How to Drink Wine solves that problem. The path to drinking wine with confidence begins with this very informative, very relatable, very entertaining book, thanks to award-winning sommelier and restaurateur Grant Reynolds and acclaimed writer and founder of The Infatuation, Chris Stang. In this book you will acquire some foundational terminology. Cuvée, maceration, sul tes . . . what does it all mean. Learn of the twenty-nine wines you need to know--and about important producers. Find answers to questions you might be embarrassed to ask, like exactly how is rosé made. Start to pair wines with your life instead of your plate. Be able to navigate a wine list and/or store. This book will help you better understand why. And as a result, your knowledge, curiosity, and wine collection will expand. So will your number of friends.

Drink What You Want The Subjective Guide to Making Objectively Delicious Cocktails hb by

John Debarry (ex Momofuku) RRP \$42.99

A nonjudgmental, back-to-basics approach to making custom cocktails that's as fun as it is definitive--from a renowned New York City bartender who's worked everywhere from PDT to Momofuku.

Stalin's Wine Cellar pb by John Baker RRP \$34.99

Easy Tiki A Modern Revival with 60 Recipes hb by Chloe Frechette RRP \$32.99

With Alcohol Anything Is a Popsicle 60 Frozen Cocktails hb by Jassy Davis RRP \$22.99

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