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New Titles Newsletter for **OCTOBER 2020**

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To Asia with Love pb by Hetty McKinnon RRP \$39.99

'To Asia, With Love is my homecoming, a joyous return to the humble, yet deeply nurturing flavours and meals of my childhood as a Chinese girl born in Australia. It is also a celebration of the exciting and delicious possibilities of modern Asian cooking.' Recipes range from the traditional - salt and pepper eggplant, red curry laksa, congee, a perfectly simple egg, pea and ginger fried rice - to Hetty's uniquely modern interpretations, such as buttery miso vegemite noodles, stir-fried salt and vinegar potatoes, cacio e pepe udon noodles and grilled wombok caesar salad with wonton crackers. All share an emphasis on seasonal vegetables and creating irresistible Asian(ish) flavours using pantry staples. Whether it's a banh mi turned into a salad, a soy-sauce-powered chocolate brownie or a rainbow guide to eating dumplings by the season, this is Asian home cooking unlike anything you've experienced before.

Hetty's bestsellers that are also available include: Community New Edition pb \$39.99, Neighbourhood pb \$39.99 and Family pb \$39.99

Use It All The Cornersmith Gde to a More Sustainable Kitchen pb by Alex Elliott-Howery & Jaimee Edwards RRP 39.99

A kitchen skills handbook to buy less, waste less, save money and make more with what you've got by the original waste warriors. Buy less, buy whole, use it all! This practical handbook is an invitation to reduce food waste while eating generously. It's a book for people juggling real life and trying to make better choices in their kitchens. For years Alex Elliott-Howery and Jaimee Edwards, from boundary-breaking food community Cornersmith, experimented in their home kitchens to figure out how to feed their families efficiently, affordably and sustainably. The result is this invaluable guide to modern food wisdom. Structured around weekly seasonal shopping baskets, it includes: - More than 230 recipes with alternative flavour combinations so you can adapt a recipe to what you have on hand (and never get bored!) - Clever ideas to make the most of the whole ingredient so that a little goes a long way - Waste hacks for turning tired produce or offcuts into something special. Use It All offers a simple, delicious way to cook and eat by buying less, wasting less and making more with what you've got. Also available: Cornersmith hb \$49.99 and Cornersmith Salads and Pickles pb \$39.99

Always Add Lemon - Recipes You Want to Cook Food You Want to Eat hb by Danielle Alvarez RRP \$50.00

Coming 29 October 2020. Always Add Lemon is the highly anticipated first book from one of the most exciting young chefs cooking in Australia today, Danielle Alvarez. Taking the lessons, skills and tastes acquired working alongside some of the best chefs in the world, Danielle translates formidable kitchen smarts into an inspiring collection of recipes and projects for nourishing, vegetable-forward, seasonal food. Become acquainted with the basics from home made cheeses to vinegar pickles to brioche before delving into Summer vegetable panzanella, Duck pot pie and Roasted pineapple with salted caramel and rum. With more than 100 recipes paired with creative and foundational projects Always Add Lemon is guaranteed to delight anyone with a skerrick of kitchen ambition and a free afternoon. 'Danielle loves to cook and it shows in every page of this inspirational, beautiful book. There are a lot of lessons to be learned from her recipes and her wise, thoughtful approach.' - David Tanis 'I am delighted by this cookbook.' - Alice Waters. 'Hospitality, kindness and consistency are the attributes that embody the work of Danielle Alvarez.' - Josh Niland

Australian Food hb by Bill Granger RRP \$49.99

The hotly anticipated new book from Bill Granger celebrates today's bright picture of Australian food. In the 20 years since Bill Granger published his first book of recipes, Sydney Food, the world has fallen in love with the joyfully casual Australian way of eating. As a self-taught cook, straight out of art school, Bill furnished his first street-corner eatery in minimalist style, serving a small but perfectly formed menu of domestic dishes around a central communal table. He captured the hearts of Sydneysiders and visitors alike, while setting an exciting new standard for cafe dining. Since then, Bill has been crowned the 'egg master of Sydney' (New York Times 2002), the 'king of breakfast' (The Telegraph Magazine, 2016), from Sydney to Tokyo, and London to Seoul, queues form to enjoy ricotta hotcakes ('Sydney's most iconic dish' Good Food 2019), fluffy scrambled eggs, lively salads and punchy curries. It is a bright picture of Australian food that has travelled across the globe, packed with fresh flavours and local produce, healthy but never preachy, whose main ingredient seems to be sunshine itself. The plates at any of Bill's restaurants are more sophisticated today, reflecting decades of global experience and culinary creativity - but the warmth of atmosphere and joy of eating remain the same. Also available: Bills Food \$45.00, Holiday \$49.99, Simply Bill \$45.00,

Everyday Fresh Meals In Minutes pb by Donna Hay RRP \$45.00

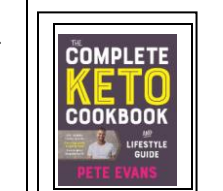
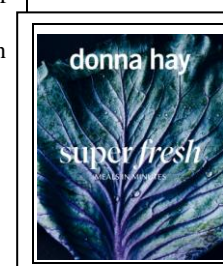
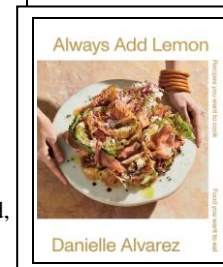
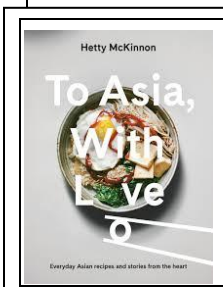
From Australia's bestselling and most trusted cook comes a stunning new book featuring super-fresh, super-fast recipes to help you feel nourished and energised ... and ready to savour life. We all need a little Everyday Fresh in our lives. We all want to create delicious meals packed with flavour and everything that's good for us, with a minimum of fuss. And that's exactly what Donna Hay delivers. 'Simple made special' is the foundation of almost every recipe Donna has ever written. She's all about the classics, but also about a flexible, fresher approach to eating. She's constantly on the lookout for ways to make something easier, healthier, quicker or a little more on-trend - and she also loves a cheat, a quick-fix or anything that can be made in one bowl, that still tastes great. Also available: Back to Basics hb \$55.00, Modern Baking hb \$55.00, Life In Balance pb \$45.00, Weeklight \$45.00 and New Classics pb \$49.99.

Vegan with Bite - Because Taste Matters hb by Shannon Martinez RRP \$34.99

In Vegan With Bite, Australia's number one vegan chef, Shannon Martinez, presents more than 80 thoughtful but easy meals (complete with shopping tips and cheffy hacks) that are guaranteed to take the meal beyond the meat-and-dairy-free predictable. It is all part of Shannon's mission to show readers that generous, delicious and environmentally sustainable food is entirely achievable - regardless of budget. Alongside her recipes, Shannon shares her essential kitchen larder, a did-you-know guide to ingredients that are not actually vegan (but that many cooks think are, and vice versa), plus advice on leftovers and cutting back on waste. There's also a chapter on dips, condiments and sauces described by Shannon as the essential glue that brings her meals together. Everything you wouldn't expect of a book presenting winning meals on a shoestring. Also: Smith & Daughters Cbk \$48.00, Smith & Delicious Food From Our Deli \$50.00.

Complete Keto Cookbook and Lifestyle Guide pb by Pete Evans RRP \$39.99

A bumper guide to the high-fat, low-carb way of eating that is helping people all over the world lose weight and transform their health. Pete Evans shares all the info and recipes required to go keto with minimum fuss and maximum results. There are 100+ delicious, family-friendly recipes covering breakfast, wellness bowls, light meals, curries, roasts, braises, drinks and treats. This simple, flavour-packed food will make eating keto a breeze and will have you bursting with energy and health in no time.



French Chef Handbook La Cuisine de Reference hb by Michel Maincent-Morel RRP \$190.00

The acclaimed La Cuisine de Référence is now available in its international English version. Own the keys of French culinary technique! This book is a study trip to France without the plane ticket. This bestseller, which has already supported over 800,000 professional chefs, can now be adopted by English speakers. Get ready to access the next cooking level with the complete content of 500 techniques, 1,000 recipes worksheets, more than 3,000 photos and a wide panel of 118 videos accessible by QR codes or URL to facilitate understanding. The French Chef Handbook / La Cuisine de Référence is a must have!

Petite Patisserie hb by Christophe Felder and Camille Lesecq RRP \$90.00

After several more technical books, Christophe Felder along with his longtime collaborator, Camille Lesecq, are back with a new volume that focuses upon the delightful small pastries that are one of the highlights of the art of French baking. Included here are all the fundamental recipes – the classics and the traditional favorites – along with original, inventive creations. Recipes include amandines, babas, biscuits, bostocks, creams, croquantes, croustillons, financiers, flans, madeleines, Alsatian manderlis, napolitains, petits fours, sablés, tartlets, and much more. The book opens with a section on 27 base recipes from which all others can be made including paté brisée, paté sucré, sablé breton, dacquoise, paté à chou, feuilletage rapide, crème pâtissière, etc. It is then divided into chapters of increasing complexity playfully named after the 7 days of the week with a final chapter on "funny" cakes – playfully decorated small cakes designed to delight children or for parties. Each recipe comes with precise preparation and cooking times, step-by-step decorating tips, and suggestions for vegan and gluten-free alternatives – this seemingly petite package contains a wide range of sweet and simple pleasures to delight big and small gourmets alike. Also available: Patisserie hb \$130.00, Gateaux hb \$130.00

Petite Patisserie pb by Cheryl Wakernauser RRP \$44.99

Cheryl Wakernauser, owner of the award-winning Pix Patisserie, provides step-by-step instructions along with tips and tricks to demystify the art of French desserts and candies, making patisserie more approachable for home bakers and aspiring pastry chefs. This is a great introduction for those who are looking to expand their skills, or who want to learn about French pastry outside of the more complicated, traditional classics. French patisserie is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her petits fours combine mango and passion fruit mousse, coconut meringue and almond cake to create the perfect harmony of flavor and texture. Cheryl's macarons, a staple for any French dessert enthusiast, have just the right amount of rose flavor, and are miniaturized to be the size of candies. Cheryl's ingenuity, incredible flavors, and knowledge of techniques are what make her desserts so popular and award-winning. Having the guidance of such an accomplished chef will make this a must-have resource for both aspiring pastry chefs and home bakers. This book will have 45 recipes and 50 photos.

Pie for Everyone Recipes and Stories from Petee's Pie New York's Best Pie Shop hb by Petra Paredez RRP \$45.00

Petra "Petee" Paredez shares her personal repertoire of impeccable baking techniques that have made her pie shops, Petee's Pie and Petee's Pie Café, New York darlings. At the heart of it all, the goal is simple—a tender, flaky crust and perfectly balanced filling—and this cookbook leads the way with easy-to-follow, step-by-step guidance. A champion of locally sourced ingredients, Paradez features some of the best farms and producers in profiles throughout the book, inspiring us to seek out the very best ingredients for our pies wherever we may live. Filled with vibrant photography and recipes for just about every pie imaginable, from fruit and custard to cream and even savory, Pie for Everyone invites us to share in the magic and endless appeal of pie. COMING NOV 2020

Toblerone Cook book hb RRP \$19.99

Toblerone's iconic triangular chocolate bar is loved the world over - if you laid out all the bars sold each year they would stretch for 38,500 miles, which is more than the circumference of Earth. Long a favourite gift for travellers returning home, the Toblerone Cookbook takes this a step further, providing new and creative ways for you to share the joy and deliciousness of Toblerone. From irresistible Trio Brownies to a Chocolate Mug Cake and a no-cook Rocky Road, this fun-filled cookbook has 40 fantastic, foolproof ways to use the different varieties. Featuring everything from classic bakes to cakes for special occasions – perfect whatever your baking skill.

Rose's Ice Cream Bliss hb by Rose Levy Bernabaum RRP \$57.99

With Rose's easy-to-follow, meticulously tested, and innovative recipes, perfect ice creams and other frozen treats are simple to churn up anytime. Here she gives her foolproof base method, plus all the tips and info you need to know - on machines, ingredients, techniques, and her own unique approaches and discoveries (for example, an easier method of mixing custard bases without needing to "temper" them; how to make a substitution for glucose by microwaving corn syrup; and how adding milk powder can help prevent ice crystals). Flavors include classics and new twists, including Lemon Ginger, Peanut Butter and Chocolate Fudge, Back Road Mint Chocolate Chip, Brown Sugar with Black Pepper, Roasted Corn, and Red Wine, plus mix-ins, toppings, and "ice cream social" desserts like waffle cones, ice cream sandwiches, brownies, ice cream cake, and more. Also available: The Cake Bible hb, The Bread Bible hb, Pie and Pastry Bible hb, Roses Heavenly Cakes hb, Baking Bible hb and Rose's Baking Basics hb

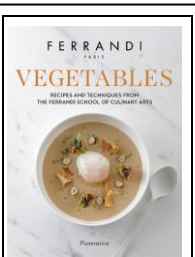
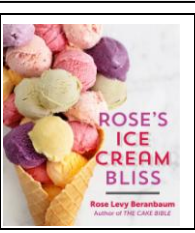
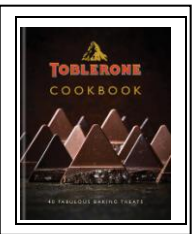
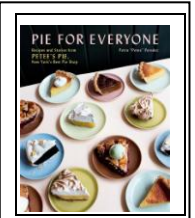
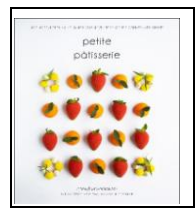
Vegetables Recipes and Techniques from the Ferrandi School of Culinary Arts hb by Ferrandi Paris RRP \$49.99 (Nov 2020)

FERRANDI Paris, the French School of Culinary Arts-dubbed the "Harvard of gastronomy" by Le Monde newspaper-provides the ultimate reference on cooking with vegetables. Drawing on the expertise of the world-renowned professional culinary school FERRANDI Paris, this book offers a complete course on vegetables, with fifty step-by-step techniques for preparing, chopping, and cooking vegetables for optimal flavor, and more than seventy recipes. Whether you are an amateur home chef or an experienced professional, this extensive reference provides everything you need to master the world-class culinary school's recipes that bring plant-based abundance to your table. Also available: French Patisserie hb \$90.00 and Chocolate Recipes and Techniques hb \$49.99

Ultimate Guide to Preserving Vegetables pb by Angi Schneider RRP \$36.99

Art and Science of Food Pairing hb by Peter Coucquyt RRP \$59.99

"We build tools to create culinary happiness" - Foodpairing.com" Foodpairing is a method for identifying which foods go well together, based on groundbreaking scientific research that combines neurogastronomy (how the brain perceives flavour) with the analysis of aroma profiles derived from the chemical components of food. This groundbreaking new book explains why the food combinations we know and love work so well together (strawberries + chocolate, for example) and opens up a whole new world of delicious pairings (strawberries + parmesan, say) that will transform the way we eat. With ten times more pairings than any other book on flavour, plus the science behind flavours explained, Foodpairing will become THE go-to reference for flavour and an instant classic. Contributors: Astrid Gutsche and Gaston Acurio - Astrid y Gaston - Peru Andoni Luiz Aduriz - Mugaritz - Spain Heston Blumenthal - The Fat Duck - UK Tony Conigliaro - DrinksFactory - UK. Jane Lopes & Ben Shewry - Attica - Australia Virgilio Martinez - Central - Peru Dominique Persoone - The Chocolate Line - Belgium Karlos Ponte - Taller - Venezuela/Denmark Joan Roce - El Celler de Can Roca - Spain Dan Barber - Blue Hill at Stone Barns - USA Darren Purchase - Burch & Purchase Sweet Studio - Melbourne Alex Atala - D.O.M - Brazil Maria Jose San Roman - Monastrell - Spain Keiko Nagae - Arome conseil en patisserie - Paris.



Parwana Recipes and Stories from an Afghan Kitchen hb by Durkhanai Ayubi RRP\$45.00

Vibrant recipes, one family's memories of their homeland and a fascinating insight into Afghanistan's rich heritage. Interwoven with traditional Afghan recipes is one family's story of a region long afflicted by war, but with much more at its heart. Author Durkhanai Ayubi's parents, Zelman and Farida Ayubi, fled Afghanistan with their young children in 1985, at the height of the Cold War. When their family-run restaurant Parwana opened its doors in Adelaide in 2009, their vision was to share with the world their family memories through the delights of Afghan cuisine, infused with Afghanistan's rich historical culture and traditions of generosity and hospitality, to offer a more complete picture of the country they had left behind. These fragrant and flavourful recipes have been in the family for generations and include rice dishes, dumplings, curries, meats, Afghan pastas, chutneys and pickles, soups and breads, drinks and desserts. Some are everyday meals, some are celebratory special dishes. Each has a story to tell. Durkhanai is involved with the day-to-day responsibilities of the family-run eating places in Adelaide - Parwana and Kutchi Deli Parwana. She also writes freelance opinion-editorial pieces for a range of newspapers and websites, and is undertaking a Fellowship for Social Equity funded by the Atlantic Institute in New York.

Comida Mexican hb Rosa Cienfuegos RRP \$45.00

This high-design cookbook is a work of culinary art, overflowing with accessible recipes from the streets of Mexico. As any visitor will tell you, Mexico is a true foodies' paradise - seen especially in the hustle and bustle of its city and small-town streets. Mexican Street Food celebrates the rich, diverse and well-loved recipes found across the country - from breakfast tamales in the thriving metropolis of Mexico City to the tacos you find on every street corner, to incredible snacks and heartier fare, like chicharrones and tortas, and late-night treats like elotes and churros. You'll never go hungry in Mexico.

Faviken hb by Magnus Nilsson RRP \$89.99 (due 27/10/2020)

In 2019, Magnus Nilsson closed Faviken, his one-of-a-kind restaurant in remote Sweden - a difficult decision, as it was close to his heart and at the height of its success. Here is the Faviken story: how it became a world-class destination, how the industry it was a part of has changed, and why Magnus eventually elected to pursue new projects. His musings on topics from creative theory and sustainability to family and fame accompany 100+ memorable recipes from Magnus's remarkable Faviken tenure. Also available: The Nordic Cookbook, and The Nordic Baking Book. In 2020 Magnus became academy director of MAD, where he will develop an educational institution that equips the restaurant world with the skills, tools, and perspectives to make positive change.

Curry – Authentic Flavours from the World of Spice for the Modern Cook NEW EDITION hb by Vivek Singh RRP \$39.99

Embark on a global curry adventure! Top chefs and cooks known for their expertise in the curries of India, Pakistan, Sri Lanka, Thailand, the Caribbean - and anywhere with a curry tradition - share their recipes with you. Try Thai jungle curry, chicken adobo or South African bunny chow. All 200 recipes are authentic and written for the modern cook. Red-hot results are guaranteed every time! Great book!

Curry Guy Bible hb by Dan Toombs RRP \$45.00

The Curry Guy Bible brings together 200 of Dan Toombs' classic dishes, developed over more than two decades of eating his way around Indian restaurants, takeaways and food stalls. Fans of The Curry Guy love his recipes – because they *really* work, tasting just like your curryhouse favourites. For the first time Dan offers 150 of his most popular recipes in one place. Plus there are 50 brand-new, mouthwatering recipes that you won't find anywhere else. Here are all the starters, sides, curries, grills, breads, chutneys and rice dishes you will ever need, including some exciting new veggie options. With a guide to essential ingredients and simple cooking tips throughout, The Curry Guy Bible is the only curry cookbook you will ever need.

Matty Matheson Homestyle Cookery hb by Matty Matheson RRP \$49.99

Pizza – Recipes Stories History Places People Love hb by Thom Elliot and James Elliot RRP \$39.99 (due 29.10.20)

If you can't imagine your world without dough, cheese and tomato, then this is the book for you. All things pizza are here – from its history and family tree, to world famous pizzerias and even an exploration into the pizza variants we love to hate (hamburger crust pizza anyone?). The Pizza Pilgrims, Thom and James Elliot, have spent years researching the best pizza that the world has to offer, and producing their own pizzas across 16 restaurants in the UK (and counting). Alongside pizza maps of their favourite global pizza cities the book has over 30 recipes. From an NY slice, to true Neapolitan pizza made in a frying pan including guest chefs' signature takes, and the Pilgrims' very own Nutella pizza ring! Interviews, pizza facts, movie scenes, world records and even pizza tattoos, Pizza is illustrated with all manner of pie-based fun and written with a hearty dose of humour.

Japanese Cooking for the Soul Healthy Mindful Delicious pb by Hana Group RRP \$32.99

Practice mindful eating with the Japanese art of Itadakimasu. Inspired by Japan's delicious and innovative cuisine, this cookbook introduces 70 simple yet sumptuous recipes to bring exquisite dishes to everyday life. Japanese Cooking for the Soul caters to every taste, bringing hearty lunchtime favourites and indulgent eats to life through easy-to-follow recipes.

Hong Kong Local hb by ArChan Chan RRP \$39.99

Take a culinary tour, this book begins with elements of a traditional Hong Kong breakfast: congee and yau cha kwai (oil fried bread sticks). As the day progresses, street eat recipes include Sichuan-style chao shou (wontons), fresh and steaming har gow dim sum (steamed shrimp dumplings) and ngau lam mein (beef brisket noodles). There's plenty of sweets, too - including "pineapple" bread, alongside a cup of HK-style milk tea. Includes 70 recipes that define Hong Kong so you can capture the magic at home.

Xi'an Famous Foods – The Cuisine of Western China from New York's Favourite Noodle Shop hb by Jason Wang RRP \$49.99

Barbuto Cookbook – California-Italian Cooking from the Beloved West Village Restaurant hb by Jonathan Waxman \$70.00

Dinner In French My Recipes My Way of France hb by Melissa Clark RRP \$69.99

Just as Julia Child brought French cooking to twentieth-century America, so now Melissa Clark brings French cooking into the twenty-first century. France is where Melissa's family learned to cook and eat. And as her own culinary identity blossomed, so too did her understanding of why French food is beloved by all. Now, favorite cookbook author and food writer, Melissa updates classic French techniques and dishes to reflect how we cook, shop, and eat today. Dinner in French will quickly become a go-to resource and endure as an indispensable classic. Also coming: **Savoir-Faire A History of Food In France hb by Maryann Tebben RRP \$59.99** A comprehensive account of France's rich culinary history. Not just the story of haute cuisine, the book is seasoned with myths and stories from a wide variety of times and places

Enjoy Recipes for Memorable Gatherings hb by Perla Servan-Schreiber RRP \$55.00

Be My Guest At Home with the Tastemakers hb by Pierre Sauvage and Olivia Roland RRP \$110.00

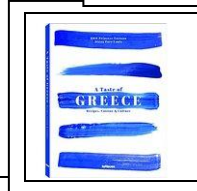
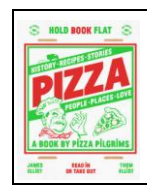
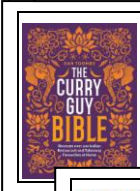
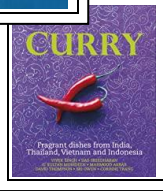
Taste of Greece Recipes Cuisine and Culture Revised Edition hb by HRH Princess Tatiana RRP \$52.99 (late Oct)

Also back in stock GREECE THE COOKBOOK hb by Vefa Alexiadou RRP \$59.99

Rangoon Sisters the Recipes From our Burmese Family Kitchen hb by Emily and Amy Chung RRP \$39.99

Klin – Recipes and Stories from Northern Thailand hb by Nuit Regular RRP \$47.99

Amboy Recipes from the Filipino-American Dream hb by Alvin Cailan RRP \$76.99



Cocktails and Canapes How to Throw the Very Best Party Whatever the Size hb by Kathy Kordalis RRP \$24.99

A sleek and chic guide to party food and drinks, this book is filled with smart ways to make entertaining effortless. Divided into two sections, food and drink, the book will run the gamut of accessibility. You'll find everything from make-ahead alcohol infusions for a 'just add soda water' situation to big-batch versions of cocktail classics – think negroni-style punches and a serves-10 piña colada. In the Food chapter, there will truly be something for everyone, with date, parmesan and pancetta bites to flavour-packed, free-from options such as bang bang noodle lettuce cups and quick snack ideas that are almost as fast as opening a packet. What's more, you'll find a list of simple menu planners, the dos and don'ts of party hosting that will make your life simple and tips and symbols throughout that will indicate what can be made ahead, batch cooked and frozen, as well as prep and cook times and allergen information. Also available; Canapes pb \$24.99

Grazing Boards hb by AWW RRP \$49.99

Entertaining is all about good food and good friends. It's about connecting with others and sharing laughs over delicious food and drinks. Grazing boards are designed for exactly this purpose - large platters of sumptuous food that can be enjoyed and shared by all. Covering fabulous party food - from cheese and antipasti boards, to BBQ and seafood boards, to Mexican- and Asian-themed boards - this book is all you'll need to create the perfect grazing board for your party.

AWW Christmas The Complete Collection pb by AWW RRP \$39.99

If you've always wanted all the recipes for Christmas that you'll ever need, than this is the book for you! It's a massive collection of best-ever festive recipes to help you celebrate the Christmas season. There are recipes for traditional cakes and puddings, hams, turkeys, seafood, sides, desserts, celebratory drinks, gifts to make - and all the trappings that everyone expects over the holiday season.

AWW Vegan The Complete Collection hb by AWW RRP \$45.00

Scandinavian Green Simple Ways to Eat Vegetarian Every Day hb by Trine Hahnemann RRP \$50.00

In this timely book, Trine has created naturally inspiring recipes that make fruit and veg shine brightly that you will lose the habit of making meat the hero of the dinner plate. In a nod to the Scandinavian way of eating, the book offers over 100 vegetable-focused recipes and incredible photography to encourage anyone wanting to cut down on meat consumption to experiment with a wide range of fruit and veg, to entertain family and friends with plant-based feasts, and to change the focus of mealtimes for a greener way to cook and eat. Recipes take you through the seasons and include mains, breads, sweets, pantry staples and special dishes for cooking outside.

Sourdough Mania hb by Anita Sumer RRP \$54.99 (due late Oct)

Anita Sumer is a passionate, self-taught, 100% sourdough baker and teacher who has become an international sensation. She started baking sourdough when her husband was ill and could not eat yeasted bread. So successful has she been that she is now teaching around the world; 9 countries and across 3 continents. Originally published in Slovenia, this book features both simple-to-make recipes and more ambitious recipes for more festive occasions. Readers can feast their eyes on rye bread, simple white bread, corn bread, buckwheat bread, fruit bread, donuts, brioches and much more. Sourdough Mania contains chapters on types of grain, making a sourdough leaven, the baking process, ingredients and useful tools. Every stage is fully illustrated with step-by-step photography on weighing, mixing, kneading, shaping, scoring, and baking. Sourdough Mania is here.

Serial Griller Grillmaster Secrets for Flame-Cooked Perfection hb by Matt Moore RRP \$62.99

From the author of South's Best Butts and A Southern Gentleman's Kitchen, an all-around grilling cookbook showcasing different methods and diverse cuisines, as well as sought-after stories and recipes from America's all-star grillers. In his newest book, this serial griller shares his indiscriminate appetite for smoky perfection with a broad collection of recipes varied in method, technique, and cuisine. After a review of the basics - the Maillard reaction, which grill is best for you, and more - he takes the reader on a tour across America to round up authentic stories, coveted recipes, and indispensable tips from grill masters of the South and beyond, including stops at unexpected but distinguished chefs' spots like Michael Solomonov's Zahav and Ashley Christensen's Death & Taxes. Moore offers his own tried-and-true grilling recipes for every part of the meal, from starters and salads to handhelds (Tacos al Pastor, Pork Gyros) and big plates (Country-Style Ribs with Peach Salsa) to desserts (Grilled-Doughnut Ice Cream Sandwiches). Serial Griller is a serious and delicious exploration of how grilling is done all around America.

Rotisserie Chicken Cookbook hb RRP \$35.00

Sick of leftovers and boring meals? Rotisserie chicken to the rescue! Whether you're looking to reduce food waste or tighten up your budget, get ready to cook delicious meals that won't break the bank. Featuring innovative recipes alongside classic dishes, you're sure to find something for everyone! With easy-to-follow recipes for everything from chicken pot pie to chicken noodle soup, you'll never feel overwhelmed in the kitchen again. And with a focus on recipes that utilize leftovers from multiple meals, this is the perfect guide to meal planning and living the zero-waste lifestyle. Also coming: **Camper Food and Stories pb by Jacob Sire RRP \$49.99**

Little Lunchbox Cookbook pb by Renee Kohley RRP \$39.99

Let's Fix Lunch! Enjoy Delicious Planet-Friendly Meals at Work School or On the Go hb by Kat Nouri RRP \$39.99 (late Oct)

Epic Air-Fryer Cookbook pb by Emily Paster RRP \$24.99

Italian Cooking School Dolci hb by Alice Cucina RRP \$65.00

Learn to make the very best Italian cookies, pastries, and cakes in your very own home with this dessert class in a book - created by Italy's premier cooking magazine! A delicious dessert is the perfect sweet ending to a meal - and no one knows how to create those treats like the Italians. With the help of these recipes, step-by-step photographs, and clear instructions from culinary magazine Alice Cucina, it's easy to create delicacies for every occasion, from breakfast pastries to yummy snacks to birthday and holiday cakes. You'll learn all the basics, including how to prepare puff pastry, shortbread, and brioche, before exploring classics like Wine and Anise Donuts and smaller bites such as Cream Puffs (Bigne) with Chocolate Mousseline and Coconut and Almond Cakes with Strawberry Compote.

Baking Without Sugar pb by Sophie Michell RRP \$44.99

Naturally Delicious Desserts 100 Sweet But Not Sinful Treats hb by Danny Seo RRP \$49.99

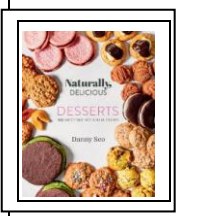
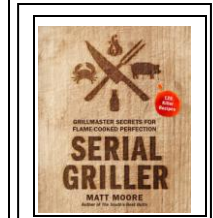
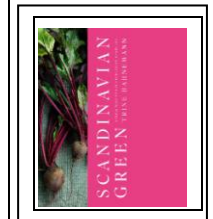
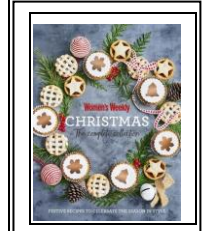
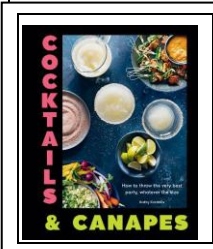
Editor-in-Chief of Naturally, Danny Seo magazine returns with an exciting cookbook packed with 100 organic and delicious desserts.

Beautiful Salads hb by Pam Powell RRP \$39.99

Pam Powell, owner of Salad Girl Organic Dressings shares her best 140 seasonal salad and dressing recipes loaded with fresh organic greens, cheeses, nuts, and fruits. With more than 70 vibrant salad recipes and more than 70 dressings to go with them. After a chapter on salad basics, make and enjoy more seasonally organised salads. Complete with a resource guide and 60+ gorgeous colour photos, Beautiful Salads is your guide to making healthy, delicious salads through every season of the year!

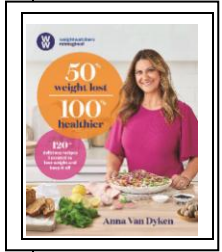
Soup-ologie hb by Stephen Argent RRP \$35.00

A powerhouse collection of soups and meal pots that deliver 5 portions of fruit and veg (sometimes more!) that are also low in calories, sugars, carbohydrates and salt, plus are dairy and gluten free.



50% Weight Lost 100% Healthier pb by Anna Van Dyken RRP \$36.99

When WW phenomenon Anna Van Dyken set out to lose half her body weight, she didn't think she could do it. Eight years and 70 kilograms later, she has stayed at her goal weight for four years and is now sharing her story - and her recipes - as a WW Ambassador. Anna's story inspires us to invest in our continued health for life. Anna shares her sustainable healthy habits for real life, as well as over 120 recipes that are: - quick to cook - uncomplicated - budget-friendly - full of flavour. WW is a global leader in weight loss and has been awarded the #1 best diet for weight loss 10 years in a row. There is no better time to discover the WW program and learn how you too can start your own journey to weight loss and wellness. 'Losing 70 kilos has added years to my life. My greatest achievement has been to take control of my family's health and turn all our lives around. Walking into that very first WW workshop saved me. It's as simple as that.' - Anna



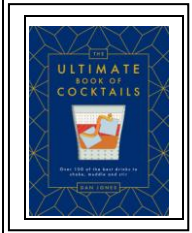
Heart Health Guide pb by Dr Catherine Itsiopoulos RRP \$34.99

From the bestselling author of The Mediterranean Diet and The Mediterranean Diet Cookbook, Australia's leading expert on the Mediterranean diet shows us how to improve our heart health.



Wild Recipes Organic Plant-Based Gluten-Free Delicious hb by Emma Sawko and Wild and the Moon RRP \$49.99
Ultimate Book of Cocktails Over 100 of the best Drinks to Shake Muddle and Stir hb by Dan Jones RRP \$34.99

In The Ultimate Book of Cocktails, bestselling cocktail author shares over 100 of his best-loved drinks. Starting with the basics, Dan covers the essentials of a home bar, from equipment and glassware to spirits needed, also including his own recipes for syrups, sours, brines. The cocktail list will have you powering through that leftover vodka you've had gathering dust in the kitchen in no time From classic tipples to batch drinks for a crowd, hair-of-the-dog hangover cures, inventive new drinks, seasonal hits, tropical tasters and more, this is the bible of cocktails. Written in Dan's witty, engaging style, The Ultimate Book of Cocktails is perfect for the hard drinker in your life.



Zero Proof Drinks and More pb by Maureen Petrosky RRP \$29.99
How to Drink Gin hb by Sue Telford RRP \$32.99

Juniper juice, Mother's Ruin, heavenly spirit. Whatever you call it, gin is fast becoming the nation's favourite tipple and once again Britain is in the middle of a gin craze. But how many people really know their juniper berries when it comes to gin? How to Drink Gin is a practical, cookery-style book about gin that demystifies this most exciting and versatile of spirits. Fully illustrated with beautiful photographs and line drawings, this book makes gin culture and cocktails accessible and fun.

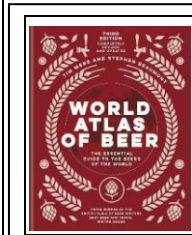


Gin The Manual hb by Dave Broom RRP \$32.99

Written by the Fortnum & Mason Drinks Writer of the Year 2020. Updated with more than 80 new gins. With more gin brands available than ever before, you need to know how to choose and get the most out of the brands you buy, understanding their flavours so you drink them in the most delicious way possible. Award-winning spirits writer Dave Broom has tested thousands of gins from all over the world to choose the 125 selected to appear in this book. As well as the gin selection, he has also tasted and scored each one four ways - in a G&T, a negroni, a martini and with lemonade (a gin that's perfect for a martini may be exactly the opposite in a G&T). So not only do you get to drink the world's best gins, you get to drink them in the best possible way.

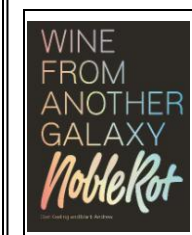
Whisky Sommelier A Journey Through the Culture of Whisky hb by Petroni RRP \$75.00
World Atlas of Beer hb by Tim Webb and Stephen Beaumont RRP \$59.99

As craft brewing continues to go from strength to strength across the world, World Atlas of Beer is the definitive and essential guide to beer. Understand the rich, multi-faceted traditions of Belgium, the Nordic legend that is Finnish Sahti, the relatively new phenomenon of the New England hazy IPA, and why Australia's lower-strength beers are one of its great successes. With thousands of breweries now operating around the globe, and more opening every day, this is the expert guide to what is really worth drinking. Country by country the book considers a vast range of brewing techniques, beer styles and traditions. Detailed maps describe crucial trends in major territories and features such as matching beer with food and how to pour different kinds of beer complete the picture. Now in a fully updated third edition, this book is the perfect companion to help you explore the best beers the world has to offer. Praise for the second edition of World Atlas of Beer: 'Written with authority and wit... the perfect guide to the rapidly changing beer scene' - the Guardian Also available: World Atlas of Wine 8th Edn \$85.00, World Atlas of Gin \$59.99, World Atlas of Whisky \$59.99



Noble Rot Book – Wine from Another Galaxy hb by Dan Keeling and Mark Andrew RRP \$49.99

Choosing wine in a restaurant or shop can seem an unfathomable business. But, according to Dan Keeling and Mark Andrew, the duo behind London's Noble Rot, it needn't be that way. In Wine from Another Galaxy they'll help you to understand how it is made, where to buy it, what to look for when you drink it, and how to talk about it. And once you've mastered the basics, they'll take you on a journey through the best of European wine culture, meeting the people and places behind their favourite bottles. Indeed, Dan and Mark have spent years visiting growers that you probably haven't heard of, from the original thinkers of the natural wine movement to the iconic estates of Burgundy and Bordeaux. This is the alternative, accessible, no-holds-barred guide to wine, where the usual clichés and rules don't apply.



Christmas with Kim-Joy – A Festive Collection of Edible Cuteness hb by Kim-Joy RRP \$29.99

Kim-Joy's baked creations have charmed fans since she was in the final of the Great British Bake Off 2018. Following on from her bestselling debut book, Baking with Kim-Joy, she's turning to everyone's favourite time of year – Christmas! Sharing her simple decorating techniques and her delicious flavour combinations, Kim-Joy will delight novice and seasoned bakers with – amongst many others – her melted snowman cake pops, white chocolate igloos with marshmallow seals, penguin bao buns and incredible inspiration for designing your own magical gingerbread village. Whether you're after ideas for edible Christmas gifts or bigger bakes to feed friends and family, you'll find a treasure trove of adorable recipes here that will melt everyone's heart. Christmas 2020 is officially set to be the sweetest Christmas on record!

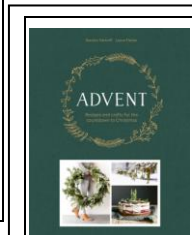


How to Eat Your Christmas Tree – Cooking with Christmas Trees & their Evergreen Friends hb by Julia Georgallis RRP \$16.99

How to Eat Your Christmas Tree is a cookbook which explores the unsung edible heroes of our forests – the humble Christmas trees and their evergreen friends. Featuring recipes for ferments and preserves, feasts, sweet treats and drinks, you will learn how to extend the life of your beloved Christmas tree and turn them into delectable delights to enjoy throughout the year.

Advent Recipes and Crafts for the Countdown to Christmas hb by Laura Fleiter an Kerstein Niehoff RRP \$24.99

Make it a December to remember! At last, it's nearly Christmas! Enjoy the 24 days of Advent that lead up to the big day, sharing these delicious recipes, fun crafting projects, made-by-you gifts and simple yet stunning decorations with friends and family. Slow down, spend time with loved ones and make your home feel truly festive.



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