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Year of Simple Family Food pb by Julia Busuttill RRP \$39.99

From the author of bestselling OSTRO Family food is generous, unfussy and demonstrates love and care. No matter what busyness the day brings, the act of setting the table and enjoying a simple meal together is comforting and ever-reassuring. Eating simply and seasonally is at the core of Julia Busuttill Nishimura's recipes. Whether it's a cooling coffee granita to start a summer's day or the comfort of a hearty baked maccheroni in darkest winter, this is the kind of food you will want to share with your loved ones throughout the year. The dishes in this book are brought to life by great ingredients. There are plenty of quick recipes and some that require more time to bubble away on the stove. Overall, they are linked by taste and pleasure, and making the most of seasonal produce. This is generous, delicious food that the whole family will love, all year round. Also available: Ostro pb RRP \$44.99

Ethical Omnivore hb by Laura Dalrymple RRP \$39.99

Can you have your meat and eat it too? An ethical cookbook for readers of Michael Pollan, Jonathan Safran, Fergus Henderson, Hugh Fearnley-Whittingstall and Matthew Evans. We live in an affluent era marked by an increasingly fraught relationship to food, and meat is arguably the most controversial ingredient. There is a communal ache for authenticity, for a way forward with good conscience. The Ethical Omnivore explores the solution: living with a conscience; asking the right questions of whomever sells you meat or of the labels you read; and learning how to respect the animal so much that you're willing to cook something other than chicken breast. This book traces how animals can be raised ethically, and demonstrates some ways regenerative farmers are outstanding in how they care for their animals. It offers tried-and-tested recipes from the Feather and Bone community, from simple and easy weeknight meals to slow roasts for special occasions. And it shows all of us how to live with less impact on the animals and environment that support us. The Ethical Omnivore is a user-friendly recipe and handbook that will open your eyes to a better way to buy, cook and eat.

Little Veggie Patch Co – An A-Z Guide to Growing Food In Small Spaces pb by Mat Pember & Fabian Caponolla \$25.00

After years of helping clients grow fruit and vegetables, the Little Veggie Patch Co. crew believe anyone can grow their own food, in most any area in Australia. And in this bestselling easy-to-use guide they show you how simple it is! Fundamentals such as Soil, Climate, Watering, Composting, Worm Farms, Saving and Sowing Seeds, and Raised Garden Beds and Crates are all covered comprehensively - each with fully illustrated step-by-step plans that show how to create your own little veggie patch in any space. A complete A-Z of Edible Plants gives you vital information on more than 40 vegetables (and fruit trees), including detailed planting information, ongoing maintenance advice, tips on best companions and when to harvest. And the Weekend Activities scattered throughout the book will get the kids involved too, whether they're Making a Scarecrow, Building a Spud Tower or Growing Beans in a Bean Can. Lots of fun, and packed full of all the knowledge you'll need - plus recipes and some hilarious stories - this colourful guide is for anyone interested in growing their own food. Also available: Little Veggie Patch's Guide to Backyard Farming pb \$25.00

Sweet Savory Spicy hb by Sarah Tiong RRP \$36.99

Sarah Tiong opens up a new world of flavor from Laotian Meatballs and Cambodian Pork Chops to Chicken and Beef Satay in this exciting southeast Asian street food cookbook. With fantastic recipes straight from the food markets of Thailand, Malaysia, Singapore, Cambodia and more, you can explore all the crispy, spicy, sweet and savory flavors of these diverse countries. Satisfy your culinary curiosity through a hearty mix of snacks, shared plates and platters that highlight the most popular street foods in southeast Asia. Find new favorite foods for every occasion from a wide range of cuisines and techniques. Snack on Curry Fishballs, share a tray of Crispy Pork Belly Stir-Fried with Basil and polish off Banana Fritters for dessert. Whether it's steamed, fried or barbecued, every recipe in this book will fill your table with surprising, delicious dishes. This book contains 60 recipes and 60 photos.

Easy Gluten Free pb by Helen Tzouganatos RRP \$39.99

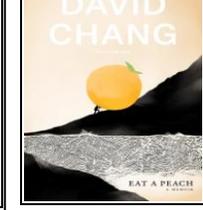
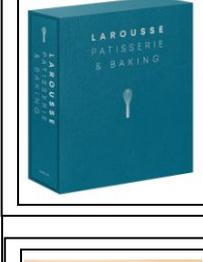
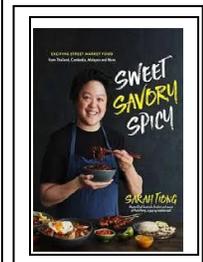
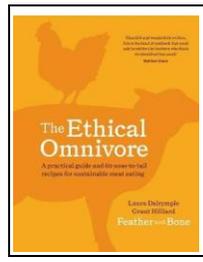
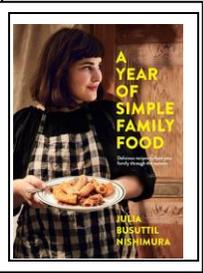
Discover how easy it is to cook delicious, gluten-free food for the whole family, every night of the week, with Helen Tzouganatos, host of the SBS Food series Loving Gluten Free. Easy Gluten Free makes cooking for the family simple with more than 100 delicious recipes: enjoy favourites such as pizza, pasta and breads as well as soups, salads, hearty mains and desserts you won't believe are gluten free! Inside you'll also find tips on what to keep in your pantry, on the different gluten-free flours and how to use them, as well as a guide to cooking different grains and seeds. .

Larousse Patisserie and Baking hb by Larousse Editions RRP \$79.99

Fantastic! The complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse. Also available: Larousse Gastronomique hb \$120.00

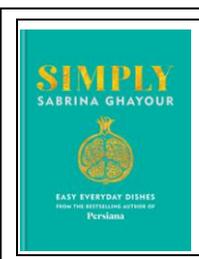
Eat A Peach A Memoir hb by David Chang RRP \$42.99

"David Chang writes about a chef's life in a way that feels completely fresh. The recipes, including those from the ginger-scallion noodles and roasted pork belly served at Noodle Bar, are almost perks; this would be a great read even without them." The New York Times. In 2004, David Chang opened a noodle restaurant named Momofuku in Manhattan's East Village, not expecting the business to survive its first year. In 2018, he was the owner and chef of his own restaurant empire, with 15 locations from New York to Australia, the star of his own hit Netflix show and podcast, was named one of the most influential people of the 21st century. In this inspiring, honest and heartfelt memoir, Chang shares the extraordinary story of his culinary coming-of-age. Chang's love of food and cooking remained a constant in his life, despite the adversities he had to overcome. Over the course of his career, the chef struggled with suicidal thoughts, depression and anxiety. He shied away from praise and begged not to be given awards. In Eat a Peach, Chang opens up about his feelings of paranoia, self-confidence and pulls back the curtain on his struggles, failures and learned lessons. Deeply personal, honest and humble, Chang's story is one of passion and tenacity, against the odds. Also available: Momofuku hb \$49.99, Momofuku Milkbar hb \$49.99 and All About Cake hb \$59.99 by Christina Tosi



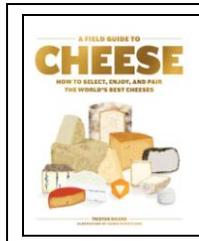
Simply - Sabrina Ghayour hb by Sabrina Ghayour RRP \$39.99

Easy. Everyday. Simple. Sabrina Ghayour's new collection of unmissable dishes in her signature style, influenced by her love of fabulous flavours, is full of delicious food that can be enjoyed with a minimum of fuss. SIMPLY provides over 100 bold and exciting recipes that can be enjoyed every day of the week. Includes effortless eating; traditions with a twist; the melting pot; something special and cakes, bakes & sweet treats. Sabrina Ghayour is an Iranian-born, self-taught home cook turned chef, cookery teacher and food writer. She made her name hosting the hugely popular 'Sabrina's Kitchen' supper club in London, specializing in Persian and Middle Eastern flavours, and went on to be named the Observer's Rising Star in Food. Her award-winning debut, Persiana, is a worldwide bestseller, and her follow-ups Sirocco, Feasts and Bazaar were Sunday Times bestsellers. Also available: Persiana hb \$39.99, Sorocco hb \$39.99, Feasts hb \$39.99 and Bazaar hb \$39.99.



Field Guide to Cheese hb by Tristan Sicard RRP \$39.99

A Field Guide to Cheese is the ultimate guide to the world of cheese and the only fully illustrated cheese reference. This tour de fromage begins with a history lesson on the creation of cheese, offers a primer of the many types of milks and categories of cheeses, and then leads readers to an encyclopedic survey of over 400 global cheeses. There are cheeses we all love like feta and fontina, Gouda and mozzarella, Pecorino Romano and chevre—but also rarities like King River Gold, a washed-rind cheese from Australia; Dancing Fern, a raw cow's-milk cheese from Tennessee; and Danbo, a semisoft, aged cheese from Denmark. Find cheeses that are best for melting, like hushallsost; those that are best served alone, such as bovski sir; and those that are the stinkiest, like Allgauer Weisslacker. There are cheeses with natural rinds, floral rinds, and soft rinds; curd cheeses; spreadable cheeses; pressed cheeses; whey cheeses; fresh cheeses; and more! A global collection of maps place each cheese to its origin, and readers can take their knowledge even further by reading up on the microbial life of cheese and the science behind our tasting palates. Packed with information, this book is for professional cheesemongers just as much as it is for those with a simple love of cheese.



Share + Savor pb by Kylie Mazon-Chambers RRP \$39.99 (coming late Sept)

In this collection of 60 recipes with 60 photos, Kylie Mazon-Chambers, of the blog Cooking with Cocktail Rings, showcases all of her worldly food knowledge with fun, easy and delicious appetizer and charcuterie boards. Readers will sample authentic flavours from different cultures through the best means possible: grazing on beautifully laid out platters! Meat and cheese appetizer spreads have always been a staple of the perfect dinner party, and with social media popularizing home-food-photography, readers want to know now more than ever how to lay out beautiful boards. By including no-prep sides with dips and spreads that can be made in a big batch, and divvied out over multiple platters, Kylie makes laying out picturesque boards a quick and easy affair. Readers will impress everyone at their next gathering with boards like the Hawaiian-Inspired Platter featuring Mini Poke Cups, the Summer Seafood Platter featuring Brown Butter Mini Lobster Rolls, and the Southern-Inspired Board featuring Green Tomato Chutney. Within each of these 20 platter ideas, Kylie features 3-4 recipes for homemade elements, and pairs them with complementary veggies, breads and other snacks, making each platter both brag-worthy and a breeze to assemble. Also available: Share Delicious Sharing Boards for Social Dining hb \$42.99



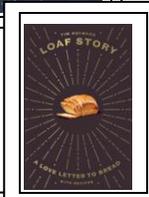
Sourdough School Sweet Baking hb by Vanessa Kimbell RRP \$49.99

'It is impossible to read this book without wanting to scuttle off into the kitchen.' Nigella Lawson. This new book is an indispensable guide to exploring the techniques and ingredients involved in successful sweet sourdough baking. A companion to the bestselling The Sourdough School, it focuses on sweet recipes that are gut-friendly and rely on natural sweetness where possible. Classic recipes and new ideas for flavour combinations offer bakers an alternative method of baking cakes, tarts, biscuits, doughnuts, brioche, pretzels - nothing is off limits. If it rises, it can be made with sourdough. Also featured are recipes for compotes and syrups to accompany your bakes. Vanessa also explains how sourdough helps to maintain the health and diversity of your gut microbiome, which in turn improves mental health. 'Vanessa Kimbell wants to change the bread we eat, one loaf at a time. She's the real deal: a total inspiration.' - Diana Henry. Also available: Sourdough School hb \$49.99



Loaf Story A Love-letter to Bread, with Recipes hb by Tim Hayward RRP \$34.99

Loaf Story is a food book about bread – not just the role it plays in people's lives all over the world, but how it has been adapted and used in so many dishes. Why does bread have such a hold on us? From the British and American white sliced loaf to the French baguette, Scandinavian rye, and the uber-trendy Japanese katsu sando, the cultural significance of the loaf is manifold. With recipes for 60 dishes that can be made on bread, in bread and with bread, including a look at the myriad uses for breadcrumbs, croutons, and hollowed-out loaves, as well a classic BLT, this is a heart-warming celebration of the staff of life. Also available: DIY Cook hb \$59.99



Vegetarian Tagines and Couscous hb by Ghillie Basan RRP \$24.99

Under the Olive Tree hb by Irimi Tzortzoglou RRP \$55.00

This is a stunning and user-friendly collection of delicious Greek family recipes from Irimi Tzortzoglou, the 2019 champion of MasterChef UK. Including accessible, everyday dishes for the home cook, as well as an entertaining section full of Irimi's tips and tricks for when you have a little more time or want to impress your guests. With over 80 recipes, from breakfasts to quick dinners via salads full of sunshine, and on to feasting for Christmas, Easter and dinner parties, this cookbook is Irimi's celebration of Greece.

La Paella hb by Louise Pickford RRP \$24.99

Enjoy the true taste of Spain and explore this fascinating country's love affair with paella and the deliciously diverse ways in which rice and noodles are used in a multitude of unmissable dishes. This book brings together delicious rice dishes from all over Spain, from regional classics that are enjoyed around the world to unusual local specialities. Also included are recipes for the lesser-known fideua, a dish originally from the coast of Valencia that is very similar to paella but made with snipped vermicelli noodles rather than rice. Lovers of authentic Spanish food will not be disappointed! Also available: Paella hb by Alberto Herrera \$49.99

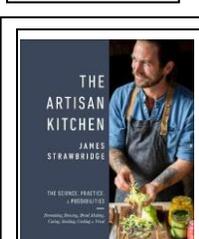
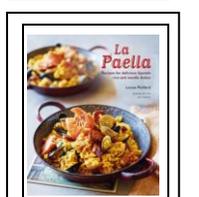
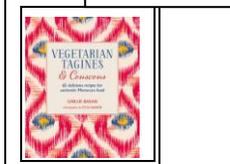
Artisan Kitchen the Creative Projects for Adventurous Cooks hb by James Strawbridge RRP \$49.99

Spark your creativity with a more mindful way of cooking. Giving a modern twist to age-old techniques, this book shows how to master 25 preserving and cooking processes, from fermenting to cheese making, hot smoking to sourdough baking. Discover how to brew perfect sweet-sour kombucha; make a fresh-tasting chutney; dry cure bresaola; create your own sourdough starter; and slow roast over an open wood fire. Be inspired to experiment with more than 150 recipe ideas. Each culinary project is explored in three stages to spark your creativity- "The Science" explains the science and technical know-how; "The Practice" gets you started on an enticing recipe, with action shots of tricky techniques; and "The Possibilities" provides further recipe ideas plus the tools and inspiration to devise your own recipes.

Onion In My Pocket hb by Deborah Madison RRP \$44.99

Starting With Ingredients (New Edition) pb by Aliza Green RRP \$35.00

The brand-new Starting with Ingredients has a colorful, more easily digestible format, offering the very best and most versatile ingredient-driven recipes for every day. Navigate easily through more than 100 recipes with brightly colored tabs, sidebars, and culinary lore sprinkled throughout. Also: **Recipes from the World of Tolkien hb by Robert Tunesley Anderson RRP \$39.99**



Speedy Bosh Over 100 Quick and Easy Plant-Based Meals in 20 Minutes hb by Henry Firth and Ian Theasby RRP \$35.00

BOSH! are back with over 100 mouth-watering plant-based dishes you can get on the table in 30 minutes or less. The fourth cookery book from Sunday Times No.1 bestselling authors Henry and Ian, aka 'the vegan Jamie Olivers', packed with outrageously tasty, super speedy dishes made without meat, eggs or dairy, perfect for weeknight dinners after a long day, fast breakfasts to supercharge the family, or Sunday meal prep for the week ahead. In just 30 minutes flat, you'll be creating fragrant curries, hearty stews, comfort food for cold nights (just have a taste of the Ultimate Vegan Mac and Cheese!), indulgent puds, delicious rice and noodle dishes, and one-pan wonders. No fancy kit, no out-there ingredients. You'll be able to get all the bits and pieces you need from your nearest major supermarket. Everything has been tried and tested and is bursting with flavour. Let vegan food never be called bland, because – honestly? – this might just be their tastiest collection of recipes yet as well as their quickest. Also available: Bosh Healthy Vegan Diet pb \$29.99

Weeknight Gourmet Dinners pb by Meseidy Rivera RRP \$39.99 (due late Sept)

Weeknight Gourmet Dinners debunks the myth that cooking thought-out, exquisite meals is only reserved for the weekends, when you have hours of prep time. Meseidy Rivera, founder of The Noshery, shows readers how making gourmet-level meals with unique ingredients and delicious flavors is attainable any night of the week. Meseidy revamps the boring pasta-and-bottled-sauce dishes that fill most people's plates during the week, while keeping the cooking process efficient with sheet-pan methods, instant pots, and slow cookers. Foodies with busy work weeks who still crave inspired, exciting dishes will be able to turn to this book to help get those sophisticated meals on the tables, without spending a lot of time in the kitchen. Meseidy pairs high-quality ingredients with simple-prep style mains. to get epic dinners on the table in a flash. These speedy recipes even leave time for desserts. With Weeknight Gourmet Dinners even the busiest of chefs will finally be able to come home from work and make a delicious, elegant dinner in minutes, then spend the rest of the night relaxing with loved ones.

Chasing Harvest hb by Kevin O'Connor RRP \$55.00

Who among us has the courage to keep chasing our dreams, even when those dreams shatter into a million pieces? In Chasing Harvest, culinary wunderkind Kevin O'Connor charts his remarkable journey from Californian hometown teen prodigy to globe-trotting Chef-at-Large for international olive oil producer Cobram Estate. Anchored around the company's olive harvests in both Northern and Southern Hemispheres, it reveals the trials and tribulations that led to this appointment, and the incredible produce, places and passions that continue to stoke the fires of his love for food. Part memoir and journal, part cookbook – all heart – it is a captivating and visually sumptuous meditation on oil and flame as well as a searingly honest, gloriously unrefined account of a chef's search for meaning, one plate of food at a time.

Mexican Home Kitchen hb by Mely Martinez RRP \$39.99

With over 75 recipes, The Mexican Home Kitchen compiles the traditional home-style dishes enjoyed every day in Mexican households with a great influence from the states of Tamaulipas, Nuevo Leon, Veracruz, Puebla, Estado de Mexico, Tabasco, and Yucatan including breakfasts, stews, soups, pastas, rice dishes, and moles, along with dishes like enchiladas, picadillo, and milanesa, and rounded out with delicious salsas, drinks, and desserts.

La Buvette – Recipes and Wine Notes from Paris hb by Camille Fourmont and Kate Leahy RRP \$42.99

The owner of a beloved Paris wine shop, bar, and cafe shares the secrets of effortless French entertaining in this lushly photographed guide featuring 50 recipes for simple, grazing-style food. Inspired by the stylish, intimate, and laid-back vibes of La Buvette--a tiny wine shop that doubles as a bar and cafe--in Paris's 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to achieving that coveted je ne sais quoi style of entertaining, along with revealing the best of the City of Light. La Buvette's owner, Camille Fourmont, offers a look into the wine notes she uses to stock her shop and the incredible recipes she prepares in the shop's miniscule "kitchen" space. She also introduces some of Paris's best wine and food makers in intimate portraits. With tips on selecting wine and sourcing antique kitchenware. Bring a piece of the City of Light into your home!

Miss Maggie's Kitchen Relaxed French Entertaining hb by Heloise Brion RRP \$39.99

The charming world of Miss Maggie's Kitchen brings a mixture of refined classic French style with a modern twist, for perfect, effortless entertaining. Also: **Le Pain Quotidien Cookbook Updated 20th Anniversary Edition hb by Alain Coumont RRP \$39.99**

One More Croissant – now in paperback – by Felicity Cloake RRP \$32.99

'Joyful, life-affirming, greedy. I loved it' – Diana Henry. Whether you are an avid cyclist, a Francophile, a greedy gut, or simply an appreciator of impeccable writing – this book will get you hooked' – Yotam Ottolenghi

Rustica hb by Theo Michaels RRP \$42.99

A collection of delicious recipes inspired by the simple dishes enjoyed in villages and rural communities throughout the Mediterranean. Also: Orexi! Feasting At the Modern Greek Table hb \$45.00

Mediterranean Every Day hb by Sheela Prakash RRP \$39.99

Good for You Bold Flavors with Benefits hb by Akhtar Nawab and Andrea Strong RRP \$55.00

Home Cookery Year Four Seasons Over 200 Recipes for All Possible Occasions hb by Claire Thomson RRP \$50.00

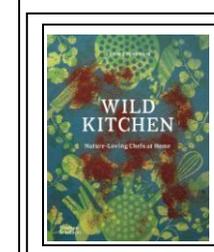
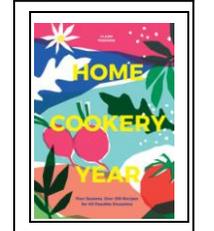
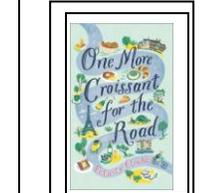
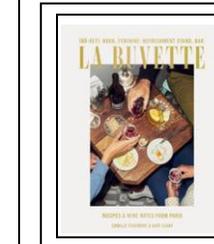
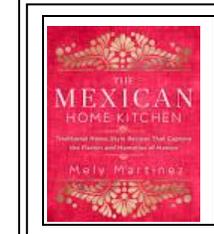
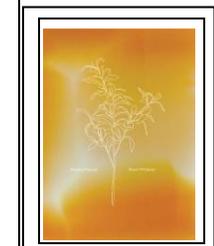
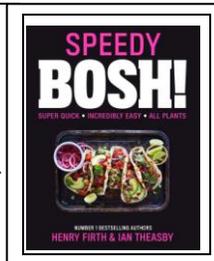
The Home Cookery Year is the new essential kitchen bible, year-round and every day. Claire Thomson writes foolproof, imaginative recipes to please the whole family – as a professional chef and mum of three, she understands what it's like to whip up tasty, crowd-pleasing dishes in minimal time at the end of a busy working day. Wearing its seasonality lightly, with the emphasis on usefulness and practicality, Home Cookery Year offers mealtime solutions for every occasion. Every recipe you will ever need is in here, for every occasion, with twists on classics, and super ideas for jaded palates for young and old alike. Also available: Art of the Larder hb \$39.99

Wild Kitchen – Nature-Loving Chefs at Home hb by Claire Bingham RRP \$49.99

Green is the new black. With environmental concerns at an all-time high, many of us are looking to promote sustainability in everyday ways, especially at home. It is more important than ever that our kitchen and dining spaces allow us to live in harmony with nature. This glimpse into the home kitchens and dining areas of 25 of the world's top chefs, bloggers and restaurateurs reveals inspiring ways that the food-obsessed are embracing the 'wild' at home in their everyday cooking and dining. From a chef who experiments with herbs in a city apartment to a blogger who forages with her family in a local forest, each personality's featured kitchen story offers a behind-the-scenes view of their unique cooking philosophy. Each chef - from Julia Sherman and David Tanis to Judy Williams (of Via Carota) and Rita Sodi - provides a simple recipe that uses their favourite natural ingredients. The desire to know where our food comes from and to minimize our carbon footprints is ever-growing. Wild Kitchen offers fresh insights into kitchen design and styling from those who understand the sustainable lifestyle best, and will inform, delight and inspire all food lovers looking to get back to nature.

How to Grow Your Dinner – Without Leaving the House pb by Claire Ratino RRP \$24.99

Many have discovered the love of growing houseplants and want to take their skills to another level; others are inspired by the idea of growing their own food organically and sustainably. The book covers all the essentials of growing a range of edible plants in pots, and meeting each crop's specific needs.



Chefs' Fridges hb by Carrie Solomon RRP \$69.99

Chefs' Fridges is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-bleed spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andrés, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David McMillan, Enrique Olvera, Ivan Orkin, Paco Perez, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

This Is A Book About Dumplings hb by Brendan Pang RRP \$34.99

Brendan Pang, as seen on MasterChef Australia, invites readers into the world of dumplings. His approachable recipes make it easy to craft amazingly flavorful professional quality dumplings. Readers will be equipped with all the tools required for making classic and popular dim sum dishes and mouth-watering soup dumplings. Step-by-step photos show readers how to make wrappers and craft fun shapes and folds. Through a variety of cooking techniques, like steaming, boiling and frying, readers can explore exciting dumpling styles, as well as sides and accompanying dishes from Spring Onion Pancakes to Tea Smoked Duck Breast. Brendan's signature rainbow dumplings, colored with natural vegetable ingredients, are a huge hit for entertaining and taste even better than they look. Round out the table with noodles, soups, flavorful meats, pickled vegetables and plenty of dipping sauces. Brendan's obsession with all things dumpling is deliciously contagious. This book will have 60 recipes and 60 photos.

Dumplings and Noodles Bao Gyoza Biang Biang Ramen and Everything in Between hb by Pippa Middlehurst RRP \$34.99

Dumplings and Noodles takes the traditional techniques for homemade dough and hand rolling and makes them relevant to modern home cooks, with step-by-step instructions, the science behind it all and options for quick and easy substitutes. Favourites including steamed BBQ pork bao, chilli oil wontons, miso ramen, aromatic lamb biang biang and dan dan mian come together in this mouth-watering collection of super fresh and versatile recipes. With an emphasis on inspiring anyone who has wanted to satisfy dumpling and noodle cravings at home, Pippa shows you how in over 70 recipes that you'll want to make again and again.

Bento - Over 60 Make-Ahead Healthy Lunches to Go hb by Yuko and Noriko RRP \$27.99

Summer Kitchens Inside Ukraines Hidden Places of cooking and Sanctuary hb by Olia Hercules RRP 49.99

Ikaria Food and Life In the Blue Zone hb by Meni Valle RRP \$45.00

In the Aegean Sea lies the Greek island of Ikaria where the locals seem to hold a secret. Ikaria is known worldwide for its incredibly high life expectancies and low rates of chronic disease, much of which can be attributed to diet. Born to Greek parents, Meni Valle has always been fascinated by her family's traditions of cooking and eating. In Ikaria, Meni collects traditional recipes from across the island that encapsulate the best of Mediterranean food: vegetables, beans, whole grains, small amounts of meat and fish, a couple of glasses of wine, and plenty of olive oil. But she also tells the stories that make up Ikaria, where life is all about taking time: time to cook, to eat, to nap, to spend with family and friends, to enjoy and to appreciate. With intimate glimpses of the island's festivals, produce, kitchens and people, Ikaria is a cookbook that will transport and transform you.

One Pan Pescatarian 100 Delicious Dinners Veggie Vegan and Fish hb by Rachel Phipp RRP \$49.99

Vegan Junk Food hb by Zacchary Bird RRP \$39.99

This is the anti-vegan cookbook for vegans. Almost every vegetarian and vegan cookbook focuses on the whole wheat/kefir/green cleanse/salt lamp/lentil aspect of living a cruelty-free diet. But what about those of us who actually dream of a greasy burger all day and all night, but simply can't justify eating animal products? Or those of us who just wanted to opt out of the environmentally unsustainable meat industry? Or anyone who is just keen to broaden their culinary horizons and dip a toe in the waters of veganism? Like author Zacchary Bird. If you see and taste the world the same way as Zac, then this is the cookbook for you. Inside this epic volume you'll find easy-to-follow recipes for deep-fried mac 'n' cheese balls, jalapeno poppers, Philly faux-steak, The Big Zac and deep-fried banana fritters. Unlike other vegan cookbooks that you might've come across, this book won't have you searching through a spice market for five hours just to find all the ingredients. These recipes are supermarket-ready and can be made by even the most novice chef. Because who said that living without meat meant that you couldn't get greasy AF? They were wrong, and this book is (cruelty-free) proof.

Vegan One-Pot Wonders Easy Effortless vegan Recipes All Made in One Pot Pan or Tray hb by Jessica Prescott

Going Keto Your Ultimate Guide pb by The Australian Womens Weekly RRP \$24.99

One Tin Bakes hb by Edd Kimber RRP \$32.99

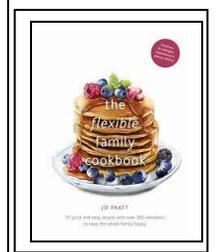
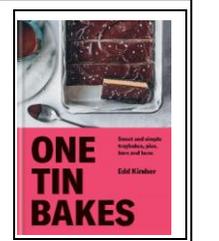
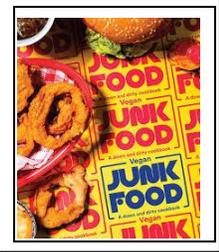
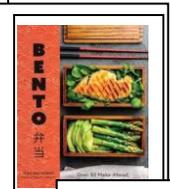
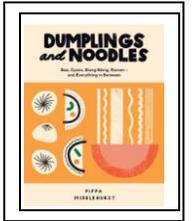
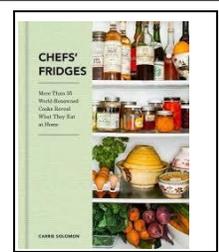
Whether you want cookies or cakes, pastries or desserts, something fruity, chocolatey, spiced or nutty, baking just got a whole lot easier. From Praline Meringue Cake to Matcha Roll Cake, Peanut Butter Brookies to Tahini Babka Buns, all you need is just one standard 9 x 13in baking tin. Varied and versatile, requiring minimal skill and little equipment, Edd Kimber's delicious treats range from simple bakes to slice and serve to impressive but achievable showstoppers. 'A terrifically clever idea - one tin, seventy bakes: From fabulous cakes, cookies and bars to perfect pies and tarts. The recipes are accessible and gorgeous - Edd really knows how to entice - but more importantly, he gives clear instructions for successful bakes. A must-have in your kitchen!' Helen Goh. 'Baking requires skill and perfection and Edd's got it' Mary Berry. Also available: Patisserie Made Simple pb \$29.99

Dinners Done pb by Sally Obermeder and Maha Corbett (AWW) RRP \$29.99

Flexible Family Cookbook hb by Jo Pratt RRP \$39.99

Jo Pratt is an award-winning writer, cook, food stylist and presenter. She is a best-selling author of seven cookbooks, including In the Mood for Food, The Flexible Vegetarian and most recently, The Flexible Pescatarian. Jo has worked with many high-profile chefs and brands including Marcus Waring, Jamie Oliver, Gary Rhodes. A cookbook to suit the whole family's differing wants and needs, The Flexible Family Cookbook is full of simple and delicious recipes to keep the whole family happy. Jo Pratt provides flexible adaptations for each recipe to account for allergies, intolerances and lifestyle choices. Traybakes and one-pot roasts make for easy and convenient timesavers, whilst scrumptious puds and simple bakes help get smaller hands involved in the cooking. Covering everything from gluten-free, nut-free, dairy-free cooking and veganism, to suggestions for flavour and spice adjustments for younger or fussier palettes, this book will be a lifesaver in the kitchen and a crowd-pleaser at the table. Over 75 recipes, each with flexible options, covering: Breakfast and Brunch Soups and Broths Snacks and Small Plates Main Meals Sides and Accompaniments Baking and Desserts Dietary Index. Also available: Flexible Pescatarian RRP \$39.99

Step By Step with Marley Spoon pb by Olivia Andrews RRP \$39.99



Eat Your Way Slim and Healthy pb by Bridget Davis RRP \$35.00

Say goodbye to brain fog, bloating, mood swings, tiredness and unhealthy weight with gluten-free, sugar-free, dairy-free recipes. Bridget Davis switched to sugar-free, gluten-free, dairy-free eating and her transformation was radical. She was in my forties, a wife and mother, and I lost 25kgs in just over 4 months with zero exercise. As a chef with over twenty years' experience, creating healthy recipes packed with deliciousness and flavour was her priority. She swapped out all processed foods, dairy, sugar and gluten for fresh, healthier ingredients to create delicious recipes for every meal of the day. Bridget was head chef for Bill Granger at Bills Sydney and has worked alongside some of the world's best chefs, including Tetsuya and Marco Pierre White. Bridget has spoken at TEDx on food and social media and has an audience of over 200,000 followers.

Raw and Free pb by Sophie Stevens RRP \$39.99

Sophie Stevens shares her favourite plant-based recipes and describes how she reversed a serious autoimmune disease by eating a completely plant-based diet. Four years on, she has fully recovered. Sophie's hugely popular Instagram Raw and Free depicts her plant-based life with her gorgeous family of partner, professional surfer Ricardo Christie, and three young boys. Her stunning cookbook is packed with over 100 delicious, vibrant plant-based, gluten-free and refined-sugar-free recipes that she has devised, and that the whole family enjoys eating. There are easy, family-friendly wholefood recipes for all meals plus great information to help you get started, with material such as kitchen essentials, ingredient staples and lots of easy-to-follow tips for a wholesome, plant-based lifestyle.

Blooms and Baking pb by Amy Ho RRP \$32.99

Amy Ho shows that florals aren't just for garnishing; they add incredible depth to your desserts. Learn to make ingredients like candied rose petals, elderflower syrup, crushed violets and whole blossoms to bring out the best flavor for cakes, cookies, candies and more. Using fresh and dried flowers, readers will create unique combinations that will be sure to stand out at any party or gathering. Includes tutorials on how to decorate your desserts, adding simple botanical elements that reflect the flavor. 60 recipes and 60 full-color photos.

Cookie Jar Over 90 Scrumptious Recipes for Home Baked Treats hb by Liz Franklin RRP \$45.00

Perfect for a tasty midday treat, or intricately gift wrapped for a special occasion, cookies are simple to bake yet sumptuous to eat, and with over 90 home-baked recipes you can celebrate the joy of indulging from the cookie jar.

Wicked Baker Cakes and Treats to Die For hb by Helena Garcia RRP \$24.99

This is where the magic happens ...Give your baking an eerily stylish twist with simple ideas for all manner of cakes, cookies, pastries, breads, desserts and even drinks to spook up your cooking repertoire and make Halloween an occasion to remember. Whether you're a curious witch, a Halloween fiend or you just want to add a creepy touch to your baking, Helena Garcia will give you all the inspiration you need. Try some mummified eclairs, witch's finger cookies and ghostly cupcakes and before you know it, every day will seem like Halloween. With Helena's ghoulishly glamorous recipes, you too can become the g-hostess with the mostest.

Cake Boss – now in paperback - by Buddy Valastro RRP \$27.99

Cinnamon Spice and Warm Apple Pie Over 65 Comforting Baked Fruit Desserts hb RRP \$24.99

Preserving the Seasons pb by Mary Tregellas RRP \$32.99

Ultimate Pasta Machine Cookbook pb by Lucy Vaserfirer RRP \$35.00

At last, a cookbook about pasta-making that covers all kinds of pasta machines-both manual and electric, and also stand-mixer pasta attachments-and that delivers foolproof recipes sure to make you an expert noodle master in no time! Homemade pasta is easy, fast, and fun. It tastes better than boxed pastas from the store. And, while-store-bought pastas do indeed come in a variety of shapes, they all have basically one bland and unexciting flavour; by contrast, as this wide-ranging and deliciously inventive book shows, making pasta by hand at home lets you create and enjoy dozens and dozens of different flavours of pasta. Lucy shows you how easy it is to use a sheeter, extruder, and cavatelli maker of any type, manual or electric, to create tasty pastas that will please everyone from grown-up gourmants to picky kids who want pasta at nearly every meal. Whether you are a first-time owner of a pasta maker or a seasoned pro looking for exciting new ideas, this book has more than 100 splendid recipes, plus loads of clever tips and tricks, that will make you love your pasta machine and use it often. Also coming: **Hot Cheese Over 50 Goey Oozy Melty Recipes hb by Polina Chesnakova RRP \$39.99**

Spirited Cocktails Around the World hb by Adrienne Stillman and Andy Sewell RRP \$59.99

Spirited is the most important book of cocktails from around the world - researched and collected for the home drink maker. It spotlights hundreds of cocktail recipes from the past 500 years and 60 countries, ranging from renowned iconic classics to lesser-known regional specialties to influential bespoke drinks - each reflecting the era, location, or bar that inspired it. Contemporary design, authoritative, accessible global guide that perfectly distills the cocktail's distinctive essence. Adrienne Stillman is the co-founder, editor-in-chief, and event director of Dipsology, a curated guide and community for cocktail enthusiasts. .

Cocktail Dictionary hb by Henry Jeffreys RRP \$32.99

More than 100 cocktail recipes. Navigate the bewildering world of cocktails with this elegant A to Z guide to every recipe that you need to know. Complete with the stories behind the famous drinks and know-how on key cocktail topics and techniques. This book is the discerning drinker's guide to the art of sipping. Also: Gin Dictionary Craft Beer Dictionary Tequila Dictionary Whisky Dictionary \$32.99

Peaky Blinders Cocktail Book hb by Sandrine Houdre-Gregoire RRP \$27.99

Gin O'Clock – A Year of Ginspiration RRP \$32.99

Queer Cocktails 50 Cocktail Recipes Celebrating Gay Icons and Queer Culture hb by Lewis Laney RRP \$24.99

Hugh Johnson Pocket Wine 2020 hb by Hugh Johnson RRP \$27.99

Bubble Tea Book – Bubble the Fun Bubble the Flavour! hb by Bubbleology RRP \$22.99

How to Photograph Food hb by Beata Lubas RRP \$39.99

Food photography is a rapidly-growing genre, and whether you're a food blogger looking to take your presentation to the next level, or a professional photographer, this book has everything you need to make it all a piece of cake. Beata Lubas will teach you how to anticipate your clients' needs, articulate your own style, and skillfully manufacture sumptuous shots that leap from the page. Learn how to tell food stories using light, colour and shape to evoke atmosphere. Discover methods for shaping natural light to produce magical images in any environment. Combine styling tricks and camera skills to create sensational compositions. With clear, concise and comprehensive instruction to suite every skill level, this book takes you through all the stages involved in creating incredible food photography. So much more than just a guide to photographing food, this is a must-read manual for every photographer working with natural light.

