



## Major New Titles for AUGUST 2010

44 Sailors Bay Rd Northbridge NSW 2063 T: 02 9967 8211 F: 02 99678578 Email: [cookerybook@cookerybook.com.au](mailto:cookerybook@cookerybook.com.au)

### **EATING IN: FOOD TO SHARE FROM THE E'CCO Kitchen hb by Philip Johnson (256 pages) RRP \$59.95**

Eating In is a compilation of the very best recipes from award-winning chef Philip Johnson. Reflecting his popular signature style, these recipes are a celebration of the dishes that have been a constant favourite his ever-popular Brisbane bistro, e'cco. Whether hosting a big night in or a casual weekend dinner with friends, Philip's new book offers menu suggestions, party planning advice and more than 120 recipes to make eating in memorable. Also available bestsellers include:

Classic E'cco pb \$49.95 and Decadence (Desserts) hb \$39.95

### **THE RED SPICE ROAD COOKBOOK hb by John McLeay (176 pages) RRP \$49.95**

Combining centuries-old recipes with modern ingredients and know-how, John McLeay, head chef at the popular Melbourne restaurant Red Spice Road, shares his love of all things Asian. Keeping to its signature Asian-influence, Red Spice Road also includes a chapter dedicated to the Bar, with cocktails infused with ingredients such as lychees, ginger and even jasmine tea – it will be a taste experience like no other for your guests! Also contains a 'basic cooking' section which instructs the home cook how to make fundamental stocks, pastes and garnishes. This beautiful coffee table-style cookbook will help you create a meal that will impress any guest and leave them wanting more!

### **GRILLHOUSE: GASTRO PUB AT HOME hb by Ross Dobson RRP \$39.95**

Fresh from manning the barbecue in his highly-successful book Fired Up, Ross Dobson takes a casual approach to indoor dining in Grillhouse. Hearty pies, thick-cut chips and lip-smacking ribs are all featured, along with all manner of steaks cooked to perfection. Also available: Fired Up! pb \$34.95 and 3 Ways With... pb \$34.95

### **DEGUSTATION: A MASTER CHEF'S LIFE THROUGH MENUS hb by Alain Fabregues (400 pages) RRP \$84.95**

Agruably the finest French restaurant in Australia, the sustained success of The Loose Box in Mundaring, Western Australia, is a testament to the extraordinary skills of its well-known chef Alain Fabregues. Much like a degustation menu, this intricately designed cookbook is presented in many parts – each a complimentary element in the journey through 45 years of culinary knowledge, from Bordeaux, France to Western Australia. With recipes grouped into Degustation Menus, Alain's most famous and popular dishes, such as Beef Cheeks and Crepe Choclatine, are included here along with two entire menus created around one of Alain's passions, the Black Truffle. Alain also founded the ever-growing annual Truffle Festival in Mundaring, which will be held this year from July 31-Aug 1 this year.

### **BATHERS' PAVILION MENUS AND RECIPES - now in paperback – by Serge Dansereau (320 page) RRP \$49.99**

Menus and Recipes features over 180 recipes and wine notes showcasing the very best of Australian produce, beautifully crafted and elegantly presented. Serge Dansereau is a recognized icon in the Australian food industry and one of Australia's most awarded chefs. An energetic French-Canadian, he is renowned for his relentless search for quality produce. His restaurant at Bather's Pavilion was recently awarded a hat in the Good Food Guide. Serge has a new book coming in October – French Kitchen hb \$59.99.

### **BATHERS' PAVILION CAFÉ COOKBOOK – now in paperback – by Serge Dansereau (232 pages) RRP \$39.99**

Bathers' Pavilion Café Cookbook contains over 70 recipes from the wonderful café that reflect its modern Mediterranean menus. A visual delight that captures the true essence of this unique café.

### **MY FAMILY FEAST hb by Sean Connolly (256 pages) RRP \$59.95**

A loving celebration of food, family and the stories of life. Each chapter invites you inside a family home for a meal that is being prepared to celebrate a special occasion. The families we meet are from around the globe – Cuba, China, Italy, Afghanistan and many others. Award-winning celebrity chef Sean Connolly has cooked all over the world and has opened two restaurants in Sydney – Astral and Sean's Kitchen.

### **FOUR INGREDIENTS – FAST FRESH & HEALTHY pb by Kim McCosker & Rachael Bermingham (272 pages) \$19.95**

In this new volume, Kim and Rachael have come up with over 340 incredibly delicious recipes based on Deepak Chopra's nutritional science and at the response of public demand following their bestselling titles: 4 Ingredients pb \$19.99, 4 Ingredients 2 pb \$19.99 and 4 Ingredients Gluten Free pb \$19.99

Also coming: **AWW COME ON OVER pb by AWW (240 pages) RRP \$34.95**

### **WINTER COOKING pb by Anon (497 pages) RRP \$29.95**

In the style of Baking Bible (3in1 pb \$39.95) Winter Cooking includes over 250 recipes for hearty soups, flavoursome curries, tasty pastas and risottos, slow-cooked dishes and lastly cakes and muffins. This complete cookbook is all you need to keep warm this winter. Based on the bestselling 'Bible Series' – titles include: Barbecue, Biscuit & Slice, Cake, Curry, Cocktail, Dessert, Fast Food, Gluten-Free, Indian, Italian, Lunchbox, Middle Eastern, Moroccan, Muffin, Noodle, Party Food, Pasta, Rice, Salad, Seafood, Slow Food, Thai and Vegetarian – all pb \$19.95. Also: Party Bible (3in1) \$29.95

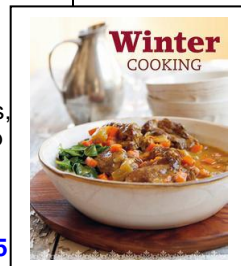
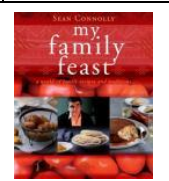
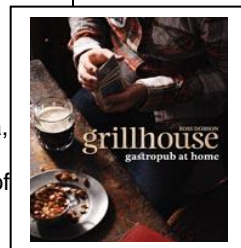
Also coming: **AWW Biscuits - chunky pb (400 pages) RRP \$19.95 and AWW Cakes – chunky pb (400 pgs) RRP \$19.95**

### **SEAFOOD Barbecue & Grill hb by Peter Howard (192 pages) RRP \$29.95**

Simply delicious recipes for barbecuing fish and seafood. Includes important information about selecting the best fish – making good environmental choices and advice on storing fish effectively to retain subtle flavour. Also available: Delicious Living pb \$19.95.

### **SCRUMPTIOUS FABULOUS FOOD FROM THE BIRTHPLACE OF THE ASHES hb by Margaret McLelland (224 pages) RRP \$35.00**

Did you know that the birthplace of the Ashes is a grand old house outside Melbourne? This is where Ivo Bligh, captain of the 1882 English cricket team, was presented with the ashes of a cricket ball after his side defeated some locals in a friendly match. Scrumptious reveals some of the great dishes cooked at the house.



**COOK: LEARN AND ENJOY hb by Richard Bertinet (192 pages) RRP \$45.00**

The Bertinet Kitchen was voted by Gourmet Magazine and numerous organizations as one of the best cookery schools in the world. The book focuses on key, seminal recipes that, once mastered, will enable you to cook almost anything with confidence. A great book for beginner cooks, or anyone who wants to enjoy cooking more. Other bestselling titles by Richard include: Dough (with DVD) pb \$39.95 and Crust (with DVD) pb \$49.95

**FIESTA AT RICK'S: Fabulous Food for Great Times with Friends hb by Rick Bayless (352 pages) RRP \$47.95**

Entertaining made easy, with Mexican-inspired recipes and handy tips from the celebrity chef and winner of Bravo's Top Chef Masters. Rick Bayless is the author of six cookbooks, including Mexican Everyday \$49.95 and Mexican Kitchen \$65.00 and owns and operates Chicago's casual Frontera Grill, named 'outstanding restaurant' by the James Beard Foundation, and the four-star fine dining Topolobampo, XOCO, a Leed-certified quick-serve restaurant, opened in 2009. He is the host of TV series Mexico – One Plate At A Time.

Also coming: **STEAK WITH FRIENDS hb by Rick Tramonto RRP \$55.00**

**ITALY FOR THE GOURMET TRAVELLER – Revised Edition - pb by Fred Plotkin (736 pages) RRP \$35.00**

New edition of this absolutely fabulous book. An outstanding book, remarkable for its breadth of coverage, full of insights and compulsive reading. The most gastronomic guide to Italy ever published. Fred takes the reader beyond the traditional tourist experience and lures us to special places, whether in big cities or out of the way villages. Learn about food, wines, local bakeries, olive oil distilleries, ice cream parlours, cheeses, markets, restaurants and best kept secrets of Italy's culinary world. Maps encourage the intrepid traveler to head off the beaten track, while evocative black and white photographs add to the immense charm of this vastly readable guide. Also available: Shannon Bennett's Paris hb \$44.99

Also coming: **GIADA'S KITCHEN hb by Giada De Laurentis (240 pages) RRP \$79.95**

Since her debut on Food Network in 2002 with the hit program Everyday Italian, Giada has been enticing people with her updated twists on Italian favourites. Easy, healthy and above all – full of flavour.

**JAMIE'S ITALY – now in paperback – by Jamie Oliver (320 pages) RRP \$39.95**

Jamie's sensational collection of Italian recipes, old and new, that will ensure Italy's influence reaches us all. Jamie's book transport you to Italy or at least bring Italy home to you. Other titles include: Cook hb \$69.95, Jamie At Home hb \$65, Jamie Does..hb \$60.00 to name just a few of his bestsellers!

Also coming: **INSPIRATIONAL LIVES: JAMIE OLIVER hb by Liz Gogerly RRP \$35.99**

**PASTA pb by Theo Randall (224 pages) RRP \$49.95**

The first cookbook from the man who was head chef at the River Café for 10 years. Friendly, accessible and stylish cookbook from a master chef will prove indispensable for all who love unfussy yet utterly delicious food.

**TAPAS Simple Combinations Striking Flavours – now in paperback – by Carlos Horillo (176 pages) RRP \$29.99**

An inspirational collection of classic and modern tapas with influences from across the Mediterranean.

**GREEK BIBLE pb by Anon (264 pages) RRP \$19.95**

Greek Bible includes more than 120 inspired recipes. Inside you will find light meze dishes, refreshing salads, tasty seafood, poultry and meat dishes, along with recipes for sweet pastries.

**PURPLE CITRUS & SWEET PERFUME hb by Silvena Rowe (272 pages) RRP \$65.00**

A delicious peek into the kitchens of the little-known region of the Eastern Mediterranean. Presenting mouth-watering recipes alongside stunning photography, this book brings to life its natural beauty and irresistible flavours

Also coming: **CULINARY ADVENTURES IN MARRAKECH pb by Peta Mathias RRP \$39.95**

Based on the six-part series Peta Unplugged in Marrakech.

**JAPANESE HOME COOKING WITH MASTER CHEF MURATA pb by Yoshihiro Murata (112 pages) RRP \$35.00**

Yoshihiro Murata, one of the most accomplished and respected figures in Japan's culinary world, has combined his expertise and artistry with his enthusiasm for teaching Japanese cooking to create this exciting new book. Vivid colour photographs showcase Murata's simple and beautiful ideas for serving and plating the food.

Also coming: **NEW ZEALAND COOK'S BIBLE Revised and Updated Edition hb by Lesley Christensen-Yule and Hamish McRae (614 pages) RRP \$69.95**

In the NZ Cook's Bible you will find everything from how to sauté a potato and fillet a fish to the best method for roasting beef.

**SoNo BAKING COMPANY COOKBOOK The Best Sweet and Savoury Recipes for Every Occasion hb by John Barricelli (288 pages) RRP \$59.95**

A third-generation baker, John Barricelli, graduated from the CIA and worked at River Café, Le Bernardin and the Four Seasons Restaurant. He then owned John's Café and Bakery in Brooklyn for 10 years and worked at Martha Stewart Living Omnimedia. SoNo Baking Company and Café is located in South Norwalk, Connecticut – a hotspot for discerning pastry aficionados across the Northeast.

Also coming: **WHIMSICAL BAKEHOUSE Fun to Make Cakes That Taste As Good As They Look hb by Kaye Hansen (160 pages) RRP \$27.95**

**READY FOR DESSERT My Best Recipes hb by David Lebovitz (288 pages) RRP \$59.95**

A luscious full-colour dessert cookbook with depth and humour from a top food blogger and protégé of Alice Waters, perfect for David's many fans and all other lovers of brilliantly conceived, easy to execute desserts. Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavour, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets the bakers of all skill levels can master.

**JELLY WITH BOMPAS & PARR: A GLORIOUS HISTORY WITH SPECTACULAR RECIPES hb by Harry Parr and Sam Bompas (160 pages) RRP \$35.00**

Did you know that Jelly Wobbling is back into fashion? Well Bompas & Parr are at the forefront of the revolution and here they present the definitive book on the history of and making of jelly. Make perfect jellies for any occasion using the very best ingredients and unmoulding techniques. A fun, informative, visually stunning and entertaining package.

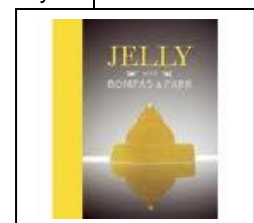
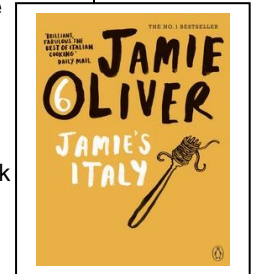
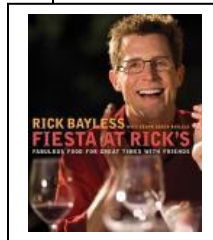
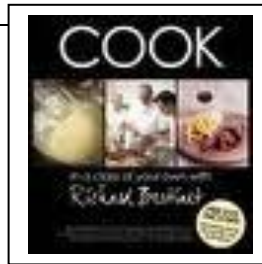
Also coming: **THE TRUE HISTORY OF CHOCOLATE Revised Edition pb (280 pages) RRP \$35.00**

**THE CIAO BELLA BOOK OF GELATO AND SORBETTO hb by F. W. Pearce (176 pages) RRP \$52.95**

Bold, fresh flavours to make at home. To try one spoonful of Ciao Bella's (America's premier gelato and sorbetto maker) gelato or sorbetto is to be instantly transported.

Also coming: **SEASONAL FRUIT DESSERTS From Orchard Farm and Market hb by Deborah Madison RRP \$50.00**

**COMPLETE BOOK OF RAW FOOD 2<sup>nd</sup> Edition pb by Julie Rodwell (496 pages) RRP \$32.95**



**GOURMET VEGETARIAN SLOW COOKER pb by Lynn Alley RRP \$32.95**

Simple and sophisticated meals from around the world.

**MixT SALADS hb by Andrew Swallow (160 pages) RRP \$49.95**

From healthy, superfood packed entrée salads to indulgent affairs featuring premium ingredients, this bold collection of more than 60 recipes for voracious omnivores and vivacious salad lovers features unusual and dynamic ingredient-pairings that take salads to a whole new level.

**Also coming: EVERYDAY FOOD Fresh Flavor Fast pb by Martha Stewart Living  
BASIC BASICS PRESSURE COOKER COOKBOOK pb by Marguerite Patten**

Marguerite Patten, doyenne of British cookery, shares her wealth of knowledge and her tried and tested recipes for pressure cookers. Also available: Pressure Cookers by Murdoch \$19.95 and Pressure Cooker Recipes Book by Suzanne Gibbs \$39.95

**THE FLAVOUR THESAURUS: Pairings, Recipes and Ideas for The Creative Cook hb  
by Niki Segnit (400 pages) RRP \$45.00**

In this lively and exceptionally enjoyable book, Niki Segnit takes 160 popular ingredients and explores all the ways they might be combined in the kitchen. She has scoured thousands of recipes in countless recipe books, talked to dozens of food technologists and chefs and visited hundreds of restaurants – all in her quest for flavour pairings. This beautifully packaged book not only a highly useful, and covetable, reference book that will immeasurably improve your cooking. It is the sort of book that might keep you up at night reading! Also available: Formulas for Flavour by Campbell \$35.00

**PENGUIN COOKERY COLLECTION – Set of 8 paperback books for the price of 3! Collection RRP only \$49.95**

Set of titles one of each of the following: Italian Food/Summer Cooking/A Book of Mediterranean Food by Elizabeth David, English Food by Jane Grigson, English Seafood Cookery by Rick Stein, Real Fast Food/Real Fast Puddings by Nigel Slater, A Celebration of Soup by Lindsay Bareham.

**FOOD PRESENTATION TIPS AND INSPIRATION hb by Michelle Valigursky (128 pages) RRP \$75.00**

Artfully arranged food sets the stage for the senses to come alive. Food that looks beautiful does taste better. Personal chef and stylist Michelle Valigursky shares hundreds of tips and tricks restaurant chefs rely on to wow their guests. Her introduction builds on basic presentation techniques and creative ways to use ordinary household items. You'll quickly find yourself inspired and enabled to add drama, interest and impact to your food presentation. Recipes and cooking suggestions are interspersed with over 230 colour photos packed with ideas. Also available: Food Styling hb by Delores Custer \$99.95 (fabulous book!)

**AUSTRALIAN WINE VINTAGES 2011 hb by Rob Geddes (544 pages) RRP \$34.99**

From the author of the bestselling Good Nose and Great Legs pb \$45.00 we have the 28<sup>th</sup> edition of Australian Wine Vintages 2011. The book which continues to faithfully serve the wine drinker, wine collector and wine traveler by supplying trusted and detailed advice on Australia's best wineries and wines, best wine styles, best vintages, when they should be drunk and what they are worth. Rob Geddes, one of Australia's most respected wine judges, has now added places to eat and places to stay in the wine regions throughout Australia. The first national wine region travel guide. Also includes 40 pages devoted to the best Australian Whiskey, Brandy, Schnapps and Liqueurs. Also available in packs of 12.

**THE COCKTAIL BIBLE hb by Steve Quirk (880 pages) RRP \$49.95**

With over 4,000 cocktail recipes, you won't have to drink the same drink twice for a long time to come. This comprehensive tome contains 37 sections of main spirits and liqueurs, sections for non-alcoholic drinks, hot drinks, punches, shooters and aperitifs, percentage of alcohol contained in a standard drink, helpful tips on creating cocktails and mixed drinks and information on the history and origin of many of the drinks. Sitting at over 800 pages thick and filled from cover to cover with stunning photography, this beautiful hardcover table book is a must for cocktail experts and novices alike! Also available: 500 Cocktails hb \$19.95 and Shaken 250 Very Sexy Cocktails pb \$34.95, 500 White Wines hb \$19.95 and 500 Red Wines hb \$19.95.

**Also: THE STYLISH GIRL'S GUIDE TO FABULOUS COCKTAILS pb by Colleen Mullaney (144 pages) RRP \$21.99**

**JAPANESE COCKTAILS: Mixed Drinks with Sake, Shochu, Whiskey and More hb by Yuri Kato (96 pages) RRP \$22.95**  
More than 60 recipes for cocktail classics (such as the Hinomaru, the Yuzu Bath, and the Echo Julep) as well as original creations that infuse such non-Japanese spirits as vodka, rum and tequila. Including the history of Japan's distinctive spirits. Also offers a unique glimpse into contemporary Japanese culture, perfect for perusing while enjoying a delicious drink. Izakaya dens & bars serving sake and shochu and Japanese tapas was hailed as the next big food trend in Epicure in Dec 09.

**BEER A Gauge For Enthusiasts Updated Edition pb by Greg Duncan Powell (216 pages) RRP \$29.95**

"Greg Duncan Powell - Beer obsessive, champion imbibor, rollicking writer - has gone the hard yards with this one...150 beers from across Australia (and those washed up on our shores) sniffed, sampled and ."

**TEA ENTHUSIAST'S HANDBOOK A Guide to Enjoying the World's Best Teas pb by Mary Lou Heiss RRP \$27.95**

In this authoritative guide, veteran tea professionals provide decades of expertise on understanding tea and its origins, the many ways to buy tea, and how to explore and enjoy the six classes of tea (green, yellow, white, oolong, black and Pu-erth). A singular source of both practical information and rich detail about this fascinating beverage.

Also available: Story of Tea hb \$49.95 and History of Tea (2 Volume Set) \$59.95.

**FINDING FRANCE IN AUSTRALIA 2<sup>ND</sup> Edition pb by Alison Patience and Sally Matheson (180 pages) RRP \$24.95**

New and updated edition sections in the second edition include: French restaurants and cafes, French language lessons for beginners to experts, French cuisine classes, childrens clothes, toys and books (including The Cookery Book) sport and French culture and travelling in France. Great book!

**Also coming: AU REVOIR TO ALL OF THAT The Rise and Fall of French Cuisine –now in paperback- by Michael Steinberger (256 pages) RRP \$22.99**

A funny fascinating and passionate look at France: gastronomically, economically and culturally Au Revoir to All That Takes us on an entertaining and intriguing journey into France's identity, directly through the tastebuds...

**CATCHING FIRE How Cooking Made Us Human pb by Richard Wrangham (320 pages) RRP \$24.99**

In this stunningly original book, Richard Wrangham argues that it was cooking that caused the extraordinary transformation of our ancestors from apelike beings to Homo erectus.

**CULINARY CAREERS How to Get Your Dream Job in Food with Advice From Top Culinary Professionals pb by Rick Smilow (368 pages) RRP \$34.95 (US)** Contains topics like: change careers, start a profession, launch your own business, become a chef, write about food, work for yourself and love what you do.

