



New Titles for January 2010

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AT HOME WITH PASTRY: The Elegance of the Simplified Dessert hb by Rhona Poritzky (400 pages) RRP \$52.95

Pastry is a sweet, dough-based preparation, garnished in various ways and baked in the oven. This book has its foundation in French pastry making. The consensus is that baking is an exact art, the tenets of which must be strictly followed, but when Rhona Lauvand bakes she has such a firm hand that the recipes take on a special new identity. It is her understanding of the classic repertoire and her preoccupation with flavor and texture that will surely impress the reader. Her desserts range from baked and raw blueberry almond tart and marbled vanilla bean and chocolate with chocolate chunks pound cake to steamed coconut rice with fresh papaya and mango and grapefruit almond lace cookies.

BAKING ARTISAN PASTRIES AND BREADS hb by Ciril Hitz (176 pages) RRP \$46.99

Baking Artisan Pastries and Breads offers illustrated recipes that cater to all breakfast needs: from muffins ready within the hour to more decadent treats, such as lemon brioche doughnuts and chocolate croissants. The formulas are generally progressive – the easier recipes are at the beginning and more complex ones are later. The step-by-step full-colour process shots of techniques and inviting beauty shots of finished products coupled with clear directions will instill confidence in even the most novice baker. A short (20-30 minute) DVD accompanies the book, adding an invaluable level of instruction.

CHOCOLATE THE COLLECTORS EDITION hb RRP \$24.95

A compendium of chocolate recipes filled with delicious chocolatey recipes, all of them clear and easy-to-follow. Includes celebratory party cakes, lunch box tray bakes, elegant pastries and sophisticated desserts. A staggering variety of recipes featuring chocolate, from classic hot puddings, to creamy ice creams and the ultimate hot chocolate, this is a true companion for all chocolate lovers.

MOOSEWOOD RESTAURANT COOKS FOR HEALTH pb by Moosewood Collective (400 pages) RRP \$39.95

New from the venerable Moosewood Collective, a collection of more than 250 healthful and creative recipes for light and nutrient-rich vegetarian fare. This book helps the collective's devoted readers and ever-widening group of people who are serious about food and the environment maintain wellness, enhance fitness, and manage health issues with conscious but flavourful diet. The recipes are creative, adventurous, and inspired by ethnic and global cuisine. They include appetizers like Pumpkin Seed Pesto spread and Salsa with Peaches and Blueberries, soups like Ginger Tofu and Creamy Asparagus, and richly flavoured mains like Pasta and Caramelized Onions, Tomatoes and Feta and Pomegranate-Glazed Tofu with Couscous, Pistachios and Apricots. Notes alongside the recipes evaluate oils, profile certain 'super-foods', and provide short explanations of terms like 'phyto-nutrient' and 'antioxidant'. Other useful features include complete nutritional breakdowns for each dish; recipes lists that place dishes in helpful categories like "Good for Diabetes: or "Low Calorie"; and quick, convenient recipes for breakfasts on the run, packed lunches, and sn

THE KITCHEN GARDENER: A Practical Guide to Growing Vegetables in Australia and New Zealand pb by Julian Matthews RRP \$22.99

Originally published in 2007, this bestseller is back in stock. Whether you're growing parsley in a pot or a colossal crop of corn, *The Kitchen Gardener* is perfect for plotting a successful harvest. This full colour book includes an A-Z guide to vegetable growing, tips on preparing soils and creating compost, great design ideas for small gardens, paths and greenhouses and delicious ways to use your freshly grown produce in the kitchen. *The Kitchen Gardener* has everything you need to turn the backyard veggie patch into a bumper crop.

FOOD ITALIA A Journey Through the Country of Taste by Valerio Costanzia (464 pages) RRP \$125.00 Available NOW

A large format book, packed with colour illustrations, presents the best of Italian food, with sections dedicated to the classic Italian products and information on the countryside and the different areas, from the Alps to Sicily, where these exceptional products start life. Each chapter of the book is dedicated to one of the 20 regions of Italy, with characteristic products, classic recipes and a brief photographic reportage on the area, including notes on history, art and traditions.

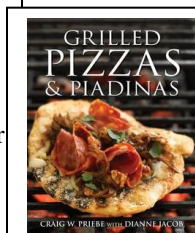
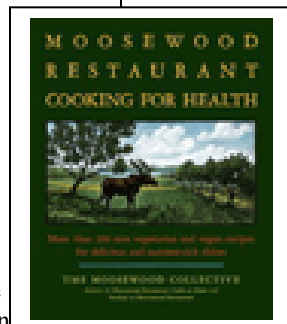
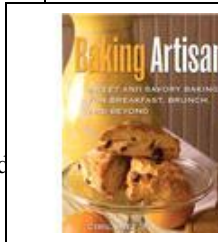
AMARCORD: MARCELLA REMEMBERS pb by Marcella Hazan (320 pages) RRP \$24.95

Beloved teacher and bestselling cookbook author Marcella Hazan tells how a young girl raised in Emilia-Romagna became America's godmother of Italian cooking. Widely credited with introducing proper Italian food to the English-speaking world, Marcella Hazan is as authentic as they come. Raised in Cesenatico, a quiet fishing town on the northern Adriatic Sea, she's eventually have her own cooking schools in New York, Bologna, and Venice and teach students from around the world to appreciate and produce the food that native Italians eat. She'd write bestselling and award-winning cookbooks, collect invitations to cook at top restaurants, and have thousands of loyal students and readers.

Bestseller also available: *Essentials of Classic Italian Cooking* by Marcella Hazan RRP \$50.00

GRILLED PIZZAS AND PIADINAS – now in paperback – by Craig W Priebe and Dianne Jacob (176 pages) RRP \$24.95

New in paperback. Chef Craig Priebe's culinary creativity comes to life through his innovative Italian dishes. Focusing on his award-winning pizzas and piadinas, he uses a variety of ingredient combinations to deliver delectable meals right into the home cook's kitchen. Mouth-watering recipes for grilled pizza with meat, chicken, seafood, and vegetables comprise the first part of this book, followed by chapters on crispy grilled piadinas, fresh salads, and grilled desserts. A typical recipe of Priebe's calls for smoky, thin, and crispy crusts and vibrant combinations of toppings such as grilled figs, Gorgonzola, and prosciutto. Through quick and easy instructions for 75 recipes, full-colour photographs, step-by-step techniques, and party menus, a beginner cook or a seasoned chef will be inspired to fire up the grill.



SMALL BITES – now in paperback – by Jennifer Joyce (224 pages) RRP \$24.95

Finger food for every mood and occasion, perfect for any type of entertaining. From mezze to dim sum, light, healthy and deliciously stylish recipes, with step-by-step guidance, will give you great results every time. Flexible and fast, includes secret tips and short cuts for creating amazing food, so you can't fail to impress!

SUSHI: Taste and Technique – now in paperback – by Hiroki Takemura and Kimiko Barber (256 pages) RRP \$24.95

The quintessential book for any sushi lover, *Sushi: Taste and Technique* shows you all you need to know about this exceptionally delicious and healthy cuisine, how to locate the freshest ingredients, how to use the right equipment, and how to master the etiquette of eating sushi correctly. From makizushi to hand rolls to vegetarian versions, this book teaches you how to create any kind of sushi. For the food lover who enjoys sushi bars and restaurants, or the adventurous cook keen to make exquisite morsels of sushi at home, this is an exciting new contemporary reference.

MENU DEGUSTATION Tasting Menus of New Asia Cuisine by Anderson Ho and Edmond Ho (178 pages) RRP \$49.95

Through the years while travelling extensively for competitions and events overseas, Anderson Ho had taken the opportunity to exchange ideas with foreign chefs and to experience the wide range of cuisines of the places that he visited. Always eager to offer an alternative slant to existing dishes, he has a penchant for reinterpreting recipes in order to present unlikely yet compatible inter-marriages of Eastern and Western ingredients, evident in his Chilled Silken Tofu Medallions with Sevruga Caviar, Capeline Roe and Wasabi Tobiko. Inspired by Japanese Kaiseki-ryori cuisine, Anderson believes in a simple approach using the freshest produce to create complex tastes, textures and colours. In this book, Anderson presents his personal collection of recipes photographed beautifully by Edmond Ho, in the form of 5 to 12 course tasting menus. With 68 recipes, ranging from appetisers and intermezzo to mains and desserts. Presented in 5-course to 12-course tasting menu format.

SENSATIONS A Tasting Menu of Chinese-Inspired Flavours by Sam Leong RRP \$39.95

Sensations: A Tasting Menu of Chinese-inspired Flavours is award-winning Chef Sam Leong's second book, showcasing more of his culinary genius and creativity. Singapore's favourite celebrity chef is back to wow fans. Currently the Director of Kitchens at the Tung Lok Group of Restaurants, Sam Leong is widely known for revolutionizing Chinese cuisine and introducing 'modern' Chinese cuisine. Book features new and novel ways of serving Chinese food in small portions. All recipes are fully illustrated with beautiful photographs. Drawing inspiration from the Japanese concept of kaiseki.

DIM SUM KITCHEN hb by Melody Tan (276 pages) RRP \$22.95 Available NOW

Tasty tidbits that make a meal or serve as appetizers: that is Dim Sum. This Dim Sum compendium is stuffed with delectable recipes, all of them clear and easy to follow. Every page is full of ideas and tips for every kind of Chinese Dim Sum – be it steamed, pan-fried, deep-fried, grilled, baked, boiled or desserts. This is the only book that you will ever need to create perfect dishes of Dim Sum for your 'yum-cha' sessions.

VINE DINING WHITE hb by Emmanuel Stroobant (194 pages) RRP \$59.95

The first in a set of two books on wine, *Vine Dining: White* is a book that will appeal to those who enjoy entertaining with a good glass of wine. *Vine Dining: White* provides information about eight different grape varieties and provides recipes to go with these wines, bringing out the best from both. The eight grape varieties featured are Chardonnay, Gewurztraminer, Muscat, Pinot Gris, Rielsing, Sauvignon Blanc, Semillon and Viognier. A detailed introduction and ten newly created recipes accompany each grape variety. Beautiful and artistic photographs of the wine and dishes fill the book - making it a feast for the senses! Chef Emmanuel Stroobant began his apprenticeship at Hostellerie St. Roch, Belgium, a member of the Relais & Châteaux Association. **Also coming:**

CUISINE UNPLUGGED Reinterpreting European Cuisine with an Asian Touch by Emmanuel Stroobant RRP \$39.95

Characterised by a bold use of colours and playful close-up shots of the dishes, *Cuisine Unplugged* is a culinary book that stands out with its creative simplicity.

THE NEW MRS LEE'S COOKBOOK VOLUME 1: NYONYA CUISINE hb by Mrs Lee Chin Koon RRP \$49.95

Ms Lee Chin Koon first published *Mrs Lee's Cookbook* in 1979 at the age of 70. With more than 50 years of cooking experience, Mrs Lee wrote the cookbook in order that her grandchildren and future generations would continue in the tradition of Nonya cuisine. *Mrs Lee's Cookbook* has since had numerous reprints and has become widely accepted as an authority on Nonya cuisine.

TAO OF CHINESE TEA A Cultural and Practical Guide pb by Ling Yun (154 pages) RRP \$44.95 Available NOW

This book is a must-have companion for those who are interested in Chinese tea and its rich oriental traditions. Written by a renowned Chinese tea-master, the book gives first hand insights into the culture of tea and its history, as well as pointing common misconceptions. **50 GLUTEN-FREE FAVOURITES pb by Donna Washburn RRP \$34.99**

This comprehensive kitchen companion includes tasty and innovative ideas for baked goods, pasta dishes, appetizers, family meals and mouth-watering desserts. Since many who must manage a gluten intolerance also have other allergies, the authors provide recipes for dairy-free, egg-free and white sugar-free dishes as well. The authors include extensive information on grains and a special section on gluten-free grains deals with their appearance, flavour and texture, plus it also provides suggestions on how to use and store them.

THE 100 FOODS YOU SHOULD BE EATING How to Source Prepare and Cook Healthy Ingredients pb by Glen Matten (160 pages) RRP \$24.95

This book doesn't promise miracle weight loss. It gives you advice that will make you a bit healthier, and that can't be bad. Here are the 100 everyday foods we should all be eating more of, complete with guidance on sourcing, preparing and cooking, as well as over 80 rather lovely recipes. Simple.

HEALTHY DAIRY FREE EATING pb by Mini & Tanya Carr (144 pages) RRP \$29.99

HEALTHY EATING FOR IBS pb by Sophie Braimbridge and Erica Jankovich (144 pages) RRP \$29.99

PRINCESS PARTY COOKBOOK hb by Annabel Karmel RRP \$34.95

12,167 KITCHEN COOKING SECRETS pb by Susan Sampson RRP \$29.99

Also coming in paperback:

EVERYDAY DRINKING The Distilled Kingley Amis pb by Kingsley Amis RRP \$22.99

THE OMNIVORE'S DILEMMA The Secrets Behind What You Eat (Yg Reader's Edn) by Michael Pollan RRP \$24.95

