



Major New Titles for JUNE 2010

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

HESTON'S FANTASTICAL FEASTS hb by Heston Blumenthal RRP \$55.00

This is the book of Heston Blumenthal's hugely successful television series *Feast*. Having already recreated the impossible 'Drink Me' potion from *Alice in Wonderland* and reinvented Henry VIII's mythical 'Cockatrice', Heston is back for a second series of 6 incredible new feasts inspired by history, literature and legend. Each chapter charts the realisation of a feast, with its challenges and ideas, culminating with the final recipes. This time, the feasts are based on themes which range from the whimsical to the phantasmagorical: Willy Wonka Feast; Fairytale Feast; Edwardian Feast; Gothic Feast; 1970's Feast; and, Feast of the Future. Heston stretches all these themes to the limit of culinary possibility. Delving into the dark fairytales of the 'Brothers Grimm', he creates poison apples, transforming pumpkins and Edwardian gingerbread houses with sugar windows. Dr Seuss' Green Eggs and Ham would tempt even Sam, while Ronald Dahl's Lickable Wallpaper is an interior designer's gastro dream. In the 'Feast of the Future', we are introduced to the Futurist Cookbook which advised 1930's housewives that they should be dishing up 'Italian breasts in the sunshine', a recipe which Heston has resuscitated in all its scandalous glory. *Feast* is a mind-boggling and mouth-watering foray into the realms of the imagination. With characteristic inventiveness and attention to detail, Heston creates glorious feasts the likes of which the rest of us can only dream (or read).

Also available: The Big Fat Duck hb \$299.00, Fat Duck Cookbook hb \$85.00, In Search of Total Perfection pb \$39.99

MEDIUM RAW A Bloody Valentine To the World of Food and The People Who Cook pb by Anthony Bourdain RRP \$35.00

A lot has changed since *Kitchen Confidential* - for the subculture of chefs and cooks, for the restaurant business and for Anthony Bourdain. *Medium Raw* explores these changes, moving back and forth from the author's bad old days to the present. Tracking his own strange and unexpected voyage from journeyman cook to globe travelling professional eater and drinker, Bourdain compares and contrasts what he's seen and what he's seeing, pausing along the way for a series of confessions, rants, investigations, and interrogations of some of the most controversial figures in food. And always he returns to the question: 'Why cook?' Or the harder one to answer 'Why cook well?' Beginning with a secret and highly illegal after-hours gathering of powerful chefs he compares to a Mafia summit, Bourdain, in his distinctive, no holds barred style, cuts to the bone on every subject he tackles. Also available: Kitchen Confidential Adventures in the Culinary Underbelly pb \$24.95, Cook's Tour pb \$24.05 and Nasty Bits pb \$24.95.

DAY AT ELBULLI by Ferran Adria - BESTSELLER NOW IN PAPERBACK - ONLY \$59.95!

A Day at elBulli: An Insight into the Ideas, Methods and Creativity of Ferran Adria is an exclusive look behind the scenes at elBulli, the best restaurant in the world, and into the mind of Ferran Adria, the most creative chef working today. It is notoriously difficult to get a table, but for the first time *A Day at elBulli* opens the doors of the restaurant to everyone and documents hour-by-hour the painstaking preparations that take place every day. Illustrated with over 1,200 colour photographs, the book includes insights into the history of elBulli and into the life of Ferran Adria, as well as recipes and diagrams that reveal the creative secrets behind the spectacular dishes. *A Day at elBulli* provides a fascinating insight into the magical and rare experience of eating at elBulli.

PLENTY hb by Yotam Ottolenghi (288 pages) RRP \$65.00

With his fabulous restaurants and bestselling Ottolenghi Cookbook, Yotam Ottolenghi has established himself as one of the most exciting new talents in the world of cookery and food writing. This exclusive collection of vegetarian recipes is drawn from his column 'the New Vegetarian' for the Guardian's Weekend magazine, and features both brand-new recipes and dishes first devised for that column. Yotam's food inspiration comes from his strong Mediterranean background and his unapologetic love of ingredients. Not a vegetarian himself, his approach to vegetable dishes is wholly original and innovative, based on strong flavours and stunning, fresh combinations. With sections devoted to cooking greens, aubergines, brassicas, rice and cereals, pasta and couscous, pulses, tofu, roots, squashes, onions, fruit, mushrooms and tomatoes, the breadth of colours, tastes and textures is extraordinary. Features vibrant, evocative food photography with Yotam's voice and personality shining through, *Plenty* is a must-have for meat-eaters and vegetarians alike.

Also already inshore - the spectacular - Ottolenghi hb \$70.00 The first attempt at "summing up" Ottolenghi food for the home cook. The 140 recipes cover everything they do: prominent salads and roast vegetable dishes, cold meat and fish, substantial main courses from the dinner menu in Islington, some of the wholesome breads and savoury pastries, and a good mixture of the sweets that distinctively adorn Ottolenghi's windows. This book will encourage you to open window into Ottolenghi's world. Trust us - this is simply a stunning book which everyone needs to see to believe!

FORMULAS FOR FLAVOUR pb by John Campbell (160 pages) RRP \$35.00

Imagine having a Michelin-starred chef as your best friend. Someone who would share your love of good food, reveal the tricks that took him to the top of his profession and happily divulge the culinary expertise that would guarantee all your dishes really work. Meet John Campbell, a Michelin-starred chef at the country house estate and spa, Coworth Park. Here he distills years of hard work and meticulous study in the gastronomic arts and sciences into a concise selection of foolproof gourmet recipes that lovers of fine dining can enjoy at home. Includes exciting combinations of quality ingredients with step by step instructions for every stage of each dish's execution, explaining not only what to do when cooking, but how and why.

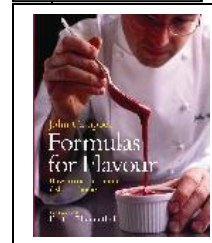
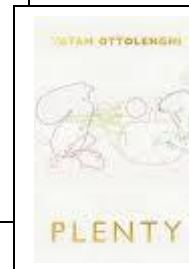
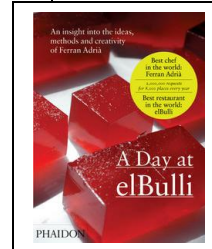
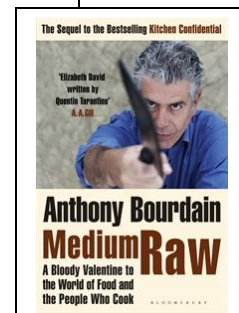
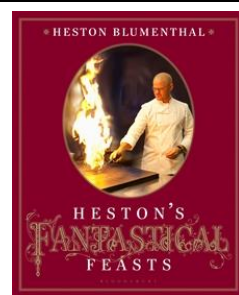
FOOD STYLING hb by Delores Custer (416 pages) RRP \$99.95

The only authoritative food styling reference on the market. With comprehensive information on every aspect of food styling for every type of media, illustrated throughout by more than 300 four-colour photos, *Food Styling* is a must-have for students and professional food stylists everywhere.

101 THINGS I LEARNED IN CULINARY SCHOOL hb by Louis Eguaras/Matthew Frederick (224 pages) \$23.99

The perfect overview for anyone who has ever wondered whether they might want to start a career in the culinary arts.

Louis Eguaras, a renowned chef at the Le cordon Bleu Program at the California School of Culinary Arts, provides



readers with a terrific overview of what is truly involved in the preparation, cooking and presentation of meals. He also provides invaluable insights into just what is involved in making this one's chosen profession. Features a wide range of illustrated lessons, from how to properly hold a knife...to the history of food...from food preparation and presentation...to restaurant hospitality and management, and much more. The perfect gift for anyone who is thinking about entering culinary school, is already enrolled, or even just the casual chef.

LITTLE TASTE OF.... FRANCE pb \$29.95 / ITALY pb \$29.95 / SPAIN pb \$29.95 / CHINA pb \$29.95

Each title in the "A Little Taste of..." series is both a cookbook and a photographic essay of people and places. The series encapsulates the flavours of the world's most exciting and popular cuisines and explores the colourful settings in which food is sourced, cooked and enjoyed. Each book contains a selection of authentic recipes suitable for the home cook.

Also available: Little Taste of Morocco, India, Thailand, Japan pb \$29.95

MOROCCAN BIBLE pb by Anon RRP \$19.95

The market place is at the heart of Moroccan cooking – the fragrance of fresh herbs and pungent spices, the visual thrill of intricately painted serving dishes and glowing fresh produce. Moroccan food is characterised by fresh, zesty and spicy flavourings. *Moroccan Bible* has more than 120 inspiring recipes to help you create your own Moroccan feasts. Make your own succulent tagines, and fluffy couscous covered with mouth-watering stews, as well as refreshing soups and salads, tempting selections of Moroccan sweets, and conclude your feast with traditional mint tea.

Also coming: **FAST FOOD BIBLE by Anon \$19.95**

Cook meals and snacks in less time than it takes to order takeaway. With a little planning, fresh ingredients and easy-to-follow recipes, cooking doesn't have to be an unwelcome challenge at the end of a hectic day. *Fast Food Bible* includes more than 120 dishes, covering a range of flavours and cooking traditions. Create homemade pizza or chicken burgers and sit down to enjoy a feast in no time. With preparation and cooking times outlined on each page, this cookbook is the definitive guide to convenient, healthy food.

VIETNAMESE FOOD pb by Bobby Chin (was called Wild Wild East in hb) RRP \$35.00

This is not just a recipe book but an authentic guide to Vietnamese food as it is eaten today, from snacks and street foods to his own fusion-style restaurant dishes. Also includes a comprehensive section of ingredients and 100 recipes interspersed with Bobby's foodies stories and kitchen tales. A true adventure story for the palate.

HEALTHY CHINESE SOUPS & DRINKS pb by Susan Chan (192 pages) RRP \$29.95

Features over 70 recipes for nourishing and balancing Chinese soups and drinks. Includes a combination of modern and traditional recipes to improve inner health, skin, hair and appearance. Traditional beliefs are explained and also why the soups are vital for energy and wellbeing.

EVERYDAY FOOD FAVOURITES FROM Women's Day (152 pages) RRP \$19.95

TAKE 5 INGREDIENTS 2 pb by Take 5 Magazine (240 pages) RRP \$14.95

REALLY USEFUL ULTIMATE STUDENT CURRY COOKBOOK pb by Murdoch RRP \$19.95

Are you living away from home, studying hard, managing a modest budget and trying to eat well all at the same time? If so, with this collection of more than 190 curry recipes. what to eat is one thing you won't have to worry about. No matter how basic your cooking skills, there are plenty of recipes here just for you, plus tips about ingredients, cooking methods and food safety. It's the curry cookbook you really can't live without. Also available: Really Useful Ultimate Student Cookbook pb \$19.95

Also coming: **YUMMY STUFF - Ros Asquith's Teen Cookbook The No-Worries Gde to Cooking pb \$18.99**

The teen survival kit – 120 practical recipes with fun cartoon-style illustrations.

PIG: KING OF THE SOUTHERN TABLE hb by James Villas (472 pages) RRP \$47.95

In *Pig*, awarding winning food writer, James Villas, gives the mighty pig the glory it deserves. This snout-to-tail guide presents the very best Southern pork recipes, from the basics like sausage, ribs and ham to creative fare like hashes, burgers, gumbos, and casseroles. With gorgeous full-colour photos and recipes from Georgia to Louisiana and everywhere in between, *PIG* is the definitive cookbook on the king of the Southern table.

Also available by the author: *The Glory of Southern Cooking* \$47.95 and *The Bacon Cookbook* \$52.95.

Also coming: **EVERYDAY SLOW COOKING: From 5 Ingredients to 5 Courses by Hinkler (192 pages) RRP \$24.99**

HARVEST VEGETARIAN hb by Adam De Ath (156 pages) RRP \$24.95

Easy to prepare recipes to suit 'meat eaters' and 'vegetarians' alike. Vegans are catered for and it includes gluten-free recipes for all occasions. Contents include: A Walk in the Garden, Food on the Go, Vegetarian Dinner, for the Passionate, Dreamy Desserts & Tempting treats. Also coming: **Is It Gluten Free An A-Z of Things Gluten Free 2nd Edn \$32.95**

HEALTHY BABY FOOD pb by Nirelle Tolstoshev (156 pages) RRP \$24.95

Good nutrition starts at birth! Cooking healthy food for babies can sometimes be a challenge. Not with Nirelle Tostoshev! In the beautiful book, Nirelle has collected over 120 recipes for babies up to 2 years. *Healthy Baby Food* helps you prepare nutritious balanced meals and teaches your baby about a wide range of foods. A nutritious diet early in life is the best way to avoid obesity, type 2 diabetes and some cancers. All recipes are easy to prepare, allowing you plenty of time for cuddles and less time in the kitchen. Includes dietician's tips and advice. All recipes tested on her own children and her friend's children

COOKIE BOX SET (96 page book with 4 different-shaped cookie cutters) RRP \$29.95

How about a jam thumbprint with your mid-morning coffee or a tiramisu cream with the afternoon cuppa? And, should you fancy something spicy or chocolatey or whatever else your sweet craving is, there are 40 more gorgeous recipes to choose from in this tempting little book of treats. Easy to make, cookies should be on permanent standby in a jar in the kitchen. And, they make great gifts. This covetable cookbook comes with four different-shaped metal cookie cutters to make the whole process of baking cookies even more appealing.

AWW SWEET OLD-TIME FAVOURITES pb by AWW (176 pages) RRP \$29.95

A collection of our favourite sweet treats. These old-fashioned cakes, biscuits and desserts are perennial favourites we still order them when we see them on restaurant menus and are delighted when someone makes them for us for dessert or afternoon tea. Bread and butter pudding, lemon meringue pie, college pudding, baked custard they're all here, along with lamingtons, neenish tarts, coconut macaroons and devils food cake. These old-time favourites will never go out of fashion.

Also: **THE COMPLETE CUPCAKE KIT (book, 13 silicone patty cases, piping bag, tips and metal cake stand!) \$34.99**

CUPCAKE HEAVEN hb by Philippa Vanstone (320 pages) RRP \$24.95.

And for the kids –

Baking for Kids, Cakes and Cookies, Cooking with Chocolate, Cupcakes & Muffins – all spiral bound at only \$14.99

BITTERSWEET - Lessons from My Mother's Kitchen hb by Matt Mcallester RRP \$39.99

An unforgettable tale of family, food and love: a moving testament to the healing power of cooking for those you love.

AMORE AND AMARETTI A Tale of Love and Food in Tuscany pb by Victoria Cosford \$24.95

EVERY DAY IN TUSCANY Seasons of an Italian Life pb by Frances Mayes RRP \$34.95 – available now

