



## Major New Titles for MAY 2010

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### ROCKPOOL Revised and Updated Edition hb by Neil Perry (288 pages) RRP \$50.00

Neil Perry, prominent Australian chef, restaurateur, author and television presenter. Neil's commitment to freshness and the quality of the Australian produce, has been at the forefront in creating a distinguished style recognized worldwide. Features of this revised and updated edition include: The Rockpool Story, Wine, Museum of contemporary art and catering, Produce: the cornerstone of good cooking, from east to west and the harmony of the two, truffles caviar and oysters, pasta, risotto and pizza sweet things and conversation charts. Also available: Balance & Harmony hb \$89.95, Food I Love hb \$89.95 and Good Food hb \$59.95

### ESSENTIALLY THAI SPIRIT HOUSE hb by Helen Brierty & Annette Fear (224 pages) RRP \$45.00

From the successful launch of their first book, Spirit House and their second book, Travels With Thai Food, the chefs of Spirit House restaurant in the Noosa hinterland take the tradition of Thai food and ingredients and expand on preparing and cooking stunning dishes. This book covers everything a novice or an expert chef would want to know about cooking Thai dishes with Asian ingredients and easy cooking methods. Features include • Thai essentials • Starters and snacks • Salads • Stir-fries • Rice • Noodles • Soups • Curries • Seafood • Poultry • Meat • Desserts. Also available: Spirit House pb \$34.95 and Travels with Thai Food pb \$35.00

### THAI FOOD hb by David Thompson (692 pages) RRP \$100.00 It's back!

Renowned chef David Thompson first went to Thailand by mistake: a holiday plan had to be changed at the last minute and he ended up in Bangkok, where he was seduced by the people, their culture and cuisine. Since that fateful trip more than 25 years ago, Thailand has become his second home. Working alongside venerable cooks who traced their skills back to the Thai royal palaces, he began to document the traditional recipes and culinary techniques that have been handed down from generation to generation – before they were eroded, altered and modernised beyond all recognition. The result is *Thai Food* (originally published with a distinctive pink cloth cover) the most comprehensive account of this ancient and exotic cuisine ever published in English.

Also available: Thai Street Food hb \$100.00

### FINE FAMILY COOKING pb by Tony Bilson (256 pages) RRP \$39.95

Tony Bilson's *Fine Family Cooking* is the kitchen companion from Australia's original master chef to the master chefs of the future. It provides home cooks with a repertoire of recipes and techniques to create restaurant-quality dishes at home. First published 15 years ago, *Fine Family Cooking's* recipes are as relevant now as they were then, and this kitchen classic has been used to inspire and instruct competitors in the current series of 'Masterchef Australia'.

### THE BOOK OF TAPAS hb by Simone & Ines Ortega (392 pages) RRP \$59.95

From the authors of the much-loved *1080 Recipes* – the Spanish cooking bible – the *1080 Book of Tapas* presents the collection of definitive recipes for everyone's favourite type of Spanish food. From *gambas al ajillo* (garlic prawns) to *tortilla española* (Spanish omelette), it combines classic tapas dishes from *1080 Recipes* with brand new recipes from the Ortegas, selected and introduced by renowned Spanish tapas chef José Andrés.

### HAM: An Obsession With the Hindquarter hb by Bruce Weinstein & Mark Scarbrough (224 pages) \$49.95

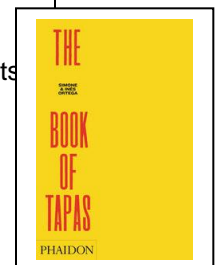
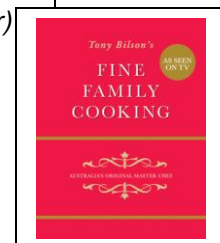
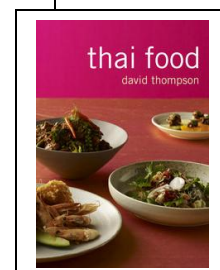
In this beautifully produced book, the authors take readers through the wide world of this versatile culinary staples. This globetrotting guide provides recipes, cultural history, anecdotes and info for ham in all its permutations – from Easter lunch to Iberian jamon to classic Southern-style preparations. The book covers ham in its four main categories: fresh, European dry-cured, American dry-cured and wet-cured. The authors share 100 recipes with 25 colour images. The book enlivens the discussions of the science of ham or: more importantly, the science of curing: the importance of the magnesium switch-out in cellular structure, the role of salt, lactic acids in cured meat, the debate about nitrates/nitrites.

### CANTEEN GREAT BRITISH FOOD pb by Cass Titcombe & Patrick Clayton-Malone (224 pages) RRP \$45.00

Canteen took the London restaurant scene by storm in 2005. Here was a restaurant serving proper British food - devilled kidneys on toast, potted duck, pork pies, and treacle tart - with passion and pride. Their no-nonsense, modern-meets-classic menu has brought good British cooking to the high street once more, and prompted the likes of Gordon Ramsay, Terence Conran and gastropubs around the country to follow suit. Unapologetically nostalgic, their first, much-anticipated cookbook is a splendidly comforting collection of 120 British dishes, including steak and kidney pie, Arbroath smokies and blackcurrant jelly with ice cream. Canteen's modern classics could not be more timely. Featuring innovative design and photography, and traditional recipes that helped to make Britain great, Great British Food looks set to be the most talked-about cookbook of 2010.

### DINNER WITH THE FISH WIFE hb by Rachel McGlashan (192 pages) RRP \$45.00

Rachel McGlashan is a real fisherman's wife. Every night her husband Al brings home fish, and more fish for her to cook for her family. She fishes with him too, and so they eat fish 5 nights a week. Rachel has created a sumptuous menu for every night using the freshest seafood. All types of meals are covered in this stunningly photographed book. Seafood Brekkie and Brunch includes fish crepes and pear, fig and fish tarts. Rachel's Winter Warming Soups including cream of fish soup and Thai style fish soup. Rachel is used to cooking outdoors and anywhere



Al is out for a catch. So she has included Light Bites and a special section called Barbie, Boat or Beach. Fishy Fun and Picnics is a section for food to travel with. If it is all too much, try the simple and easy recipes in the weeknighters, which includes pies, stuffed fish and crumbed fish. With tips on how to store and prepare fish, this book is the ultimate for seafood lovers. Also available: Dinner with the Butcher hb \$45.00.

**THE AWW COOKING SCHOOL hb by Pamela Clark (688 pages) RRP \$74.95**

The ultimate guide for learning to cook step-by-step. The AWW has been teaching Australia to cook for more than 75 years. All that collective expertise and wisdom has been captured here in one comprehensive book. Filled with clear step-by-step instructions for more than 450 recipes and techniques, The AWW Cooking School not only teaches beginners to cook but shows the experienced cook how to improve on their cooking skills. From recipes to know by heart, to roasts, preserves and desserts, this sensational volume is destined to have a permanent place in your kitchen.

**AWW CLASSIC COOKING Breakfasts Starters Soups Sandwiches Mains Desserts pb (128 pages) \$19.95**

Classic recipes have become classics because they have stood the test of time. They are the dishes we make again and again because they can't be improved on. Creamy scrambled eggs for breakfast, garlic prawns, minestrone, blt sandwiches, spaghetti Bolognese, roast lamb, chocolate tart. They've been perfected over the years and are now everyone's favourite. Once you learn how to make a classic recipe you can adapt it to suit yourself and make it your own family classic.

**Also coming: AWW SMART PASTA COOKBOOK pb \$34.95 and AWW POTATO FAVOURITES PB \$29.95**

**THE THRIFTY COOK 200 Budget-Friendly Recipes pb by Jacki Passmore (300 pages) RRP \$29.95**

Jacki Passmore has created 200 delicious recipes for simple breakfasts, lunches, dinners and desserts. Along with hints and tips on how to trim the fat from your weekly food bill, she shows you how to cook fragrant and spicy meals with only a few ingredients, make snacks without sacrificing freshness and flavour, and turn one roast chicken into three small meals and a soup.

**MY KITCHEN: ONE-POT WONDERS hb (192 pages) RRP \$29.95**

**MY KITCHEN: SINGLE SERVES hb (192 pages) RRP \$29.95**

Two additions to the My Kitchen series - One-Pot Wonders is the perfect book for busy cooks who detest washing up. From the great cuisines of the world, we've handpicked a tempting smorgasbord of marvellous recipes that let you cook up a storm -- in just one pot! Single Serves contains fabulous meals, made for just one person. There are great ideas for snacks and light meals, as well as mini roasts, baked dinners and impressive desserts. Just occasionally there is an extra serve included, so lunch is already made for the next day or dinner's in the freezer for later in the week.

**PARIS PATISSERIES History Shops Recipes hb by Pierre Herme, Christian Sarramon & Julia Hung (176 pages) RRP \$65.00 (Available now)**

An exquisitely photographed introduction to the great French tradition of baking - from the simple croissant to the light and flaky millefeuilles, drawn from the best pastry chefs in Paris. Temptations abound for the sweet tooth in Paris, from the hottest culinary trends to time-honoured classics. Patisserie is an integral part of the city's gastronomic tradition and the source of countless delectable creations that combine fruit, cream fillings, icings, frostings, mousses and pastry. Includes an address book of best pastry shops and tea rooms in Paris with 25 recipes from the city's most respected pastry chefs.

**MICHEL ROUX PASTRY SAVOURY & SWEET now in paperback \$24.95**

**Also coming: ONLY THE BEST pb RRP \$29.95**

Also available: Michel Roux Sauces \$34.95, Michel Roux Eggs pb \$24.95

**AWW HIGH TEA pb (128 pages) RRP \$32.95**

High Tea is every girl's dream book, as delightful to look at as it is to cook from. Think finger sandwiches, scones, pastries, cakes, biscuits and slices. Think linen tablecloths and fine china, proper tea made in a teapot, your best friends gathered round, and lots of gossip. Here's your chance to spoil yourself with cucumber sandwiches, chocolate clairs and raspberry cream sponge. Teatime will never be the same again.

**MACARON PB BY Alison Thompson (92 pages) RRP \$24.95**

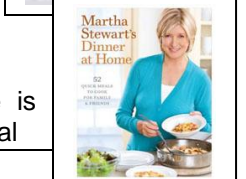
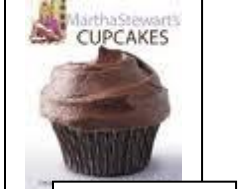
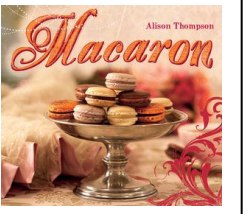
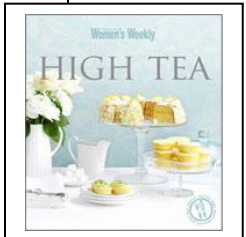
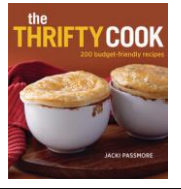
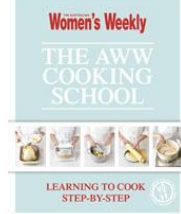
Be seduced by the bite-sized joy of macarons. Delicately crisp on the outside and luxuriously rich in the middle, macarons are the favourite sweet of France, where they were created by Pierre Desfontaines at the beginning of the twentieth century. Until recently seldom enjoyed outside of France, they can now be found in cafes, restaurants and at weddings around the world. Macaron, with its easy and inspired recipes, shows you all you need to create these delights at home. Here, pastry chef Alison Thompson shares 35 recipes for unique and utterly luscious macarons. Following her straightforward, step-by-step instructions -- and with a mouth-wateringly decadent image of each macaron to inspire you -- you'll soon be baking these delectable morsels like a professional. Also available: I Love Macarons pb \$24.95

**MARTHA STEWART CUPCAKES 175 Inspired Ideas for Everyone's Favourite Treat pb (352 pgs) \$49.95**

Cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays and holidays, as well as perfect everyday goodies. Now in Martha Stewart's Cupcakes, you can enjoy 175 ideas for simple to spectacular creations with cakes, frostings, fillings, toppings, and embellishments that can be combined to produce just the right cupcake for any occasion.

**MARTHA STEWART'S DINNER AT HOME 52 Quick Meals to Cook for Family & Friends hb (272 pages) RRP \$59.95**

Two hundred recipes perfect for dinner when you have a little time but not all day to cook. For meals that are meant for sharing with friends and family but created with busy cooks in mind, Martha Stewart's Dinner at Home is a new classic that cooks of all levels will depend on. Whether you're making a Sunday supper or hosting a casual



get-together, Martha Stewart has put together 52 diverse menus that make the most of each season's flavors and the various ways we like to cook as the weather changes.

**THE CRAFT OF BAKING Cakes Cookies and Other Sweets hb by Karen Demasco (256 pages) RRP \$79.95**

James Beard Award winner Karen DeMasco, who first came to national attention as the pastry chef of Tom Colicchio's Craft, Craftbar, and wiccraft restaurants from 2001-2008, approaches baking in a unique way. Building on the savory cooking philosophy of using seasonal ingredients to create dishes with pure flavors, Karen makes acclaimed desserts that are simple and elegant. Now, she shares her secrets and techniques, designed to help home bakers think imaginatively in order to expand their repertoires with new and fresh combinations.

**GOOD TO THE GRAIN Baking with Whole-Grain Flours from Amaranth to Teff hb by Kimberly Boyce (208 pages) RRP \$49.95 with a foreword by Nancy Silverton**

**Also coming: EAT ME! The Stupendous Self-Raising World of Cupcakes & Bakes According to the Cookie Girl hb (160 pages) RRP \$39.95**

**Also coming: The Popina Book of Baking hb by Isidora Popovic RRP \$39.95**

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

Middle Eastern food is as fascinating and varied as the ancient region from which it comes. Drawing on the culinary traditions of the past, *Middle Eastern Bible* includes more than 120 recipes for easy, authentic food. As well as meat, seafood and vegetable dishes, there are mezes, soups and salads, pastries, breads, sweets and drinks. Also recipes for grilled Turkish kebabs, lavish Iranian rice dishes, slow-cooked Egyptian beans, and rose-scented pastries from Syria and Lebanon. Other bestselling series include: Barbecue, Biscuits, Cakes, Cocktails, Curry, Desserts, Gluten-Free, Muffin, Noodle, Party Food, Slow Food, Vegetarian – all great and only \$19.95.

**COOK BRAZILIAN hb by Leticia Moreinos RRP \$49.99**

Brazilian cuisines is an untapped treasure trove for the French/Italian/Mexican-jaded palate. A new definition of Brazilian cooking written by a native Brazilian chef.

**MOLTO GUSTO Easy Italian Cooking hb by Mario Batali RRP \$49.99**

The bestselling author of Italian-Grill and Molto Italiano delivers a gorgeous collection of mouth-watering recipes to bring some Italian favourites home.

**Also coming: SPECIALITES DE LA MAISON hb by American Friends of France (176 pages) RRP \$32.99**

**ESSENTIAL CUISINES OF MEXICO pb by Diana Kennedy RRP \$44.95**

**TANA'S KITCHEN SECRETS hb by Tana Ramsay (288 pages) RRP \$39.99 and HOME MADE in pb \$35.00**

**GOURMET FOOD ON A BUDGET pb by Jason Atherton RRP \$34.95 and MAZE pb RRP 34.95**

**INSTANT ENTERTAINING in paperback by Donna Hay RRP \$39.99**

**SLOW COOKERS More Than 100 Easy Recipes pb by Murdoch (192 pages) RRP \$19.95**

Meals that can be left to cook slowly by themselves after just a little preparation have much to recommend them. They free the cook up to do other things; they work particularly well with cheaper cuts of meat and inexpensive ingredients such as pulses and grains, and they produce flavoursome meals of melting tenderness.

From everyday dinner to entertaining, this collection of more than 100 easy recipes takes something old and turns it very much into something new.

Also coming: **SLOW: Mouth-Watering Recipes for the Slow Cooker and Crockpot pb by Allyson Gofton**

**And a new edition of the classic - COMPLETE SLOW COOKER by Sara Lewis RRP \$32.99**

**SLOW COOKER THE BEST COOKBOOK EVER pb by Diane Phillips RRP \$34.95**

**PUT 'EM UP! Freezing, Drying and Preserving for Canning and Pickling pb RRP 29.99**

**CHEESE The World's Best Artisan Cheeses hb by Patricia Michelson RRP \$59.99**

Patricia Michelson unlocks the door of her London cheese store, La Fromagerie, to share her knowledge and explore the world of artisan cheese. Author of the bestseller *The Cheese Room* pb \$26.95.

**WILD VEGAN pb by Angela Stafford RRP \$24.95**

Wild Vegan is a collection of recipes influenced by cuisines from all over the world including Moorish lentil balls, Karelien potato pies, roasted vegetable and couscous salad, corn chowder, vegetable and tofu stroganoff and banana and coconut rice pudding. Chapters feature: No Meat, No Dairy, No Eggs, No Honey, various Vegan and vegetarian cooking tip, section on alternative ingredients rather than animal based products.

**SUPERMARKET VEGAN 225 Meat-Free Egg-Free Dairy-Free Recipes for Real People in Real World \$24.95**

**I WANT TO BE A CHEF BAKING Learn to Cook More Than 100 Great Recipes (192 pages) RRP \$29.95**

By mastering a few simple techniques, many seriously 'grown-up' items are well within the grasp of budding young chefs. In *I Want to Be a Chef: Baking*, the aim of the game is spectacular cakes, desserts and cookies as well as light-as-air sweet and savoury pastries. With more than 100 recipes to choose from, ranging from simple to show-off, young chefs will be baking just like a professional ... maybe with a cooking show on television, too!

Also available: *I Want To Be A Chef* pb \$29.95

**AWW ALLERGY-FREE COOKING FOR KIDS (184 pages) RRP \$24.95**

**CSIRO TOTAL WELLBEING DIET RECIPE BOOK pb by The CSIRO RRP \$35.00**

**ITALIAN WINES 2010 pb by Gambero Ross RRP \$69.95**

**TASTE OF VENICE At Table with Brunetti Culinary Stories and Recipes by Leon & Painaro RRP \$39.95**

**COOKING DIRTY Life Love and Death in the Kitchen by Jason Sheehan RRP \$35.00**

'The best of the new chef memoirs by a mile' Time Magazine.

**AN EDIBLE HISTORY OF HUMANITY PB BY Tom Standage RRP \$24.99**

**SECRET INGREDIENTS The New Yorker book of Food and Drink pb by David Remnick RRP \$36.95**

