



Established 1985

The Cookery Book e-newsletter APRIL 2011

44 Sailors Bay Rd Northbridge NSW 2063 T: 02 9967 8211 F: 02 9967 8578
E: cookerybook@cookerybook.com.au W: www.cookerybook.com.au

THE URBAN COOK Cooking and Eating for A Sustainable Future hb by Mark Jensen (288 pages) RRP \$49.99

Red Lantern chef Mark Jensen believes that you don't have to start your own chicken farm or move to the country to make sustainable food choices – it can happen in your very own supermarket, kitchen or backyard. From buying seasonally and growing your own vegetables, to using all parts of the animal and selecting free range options, he shows us how to avoid waste, make fewer demands on the food chain and nurture ourselves the way that nature intended. With over 100 easy-to-follow recipes, this is a must-have cookbook for busy people who value great tasting food and want to make informed and ethical choices about what they eat. Also available: Secrets of the Red Lantern hb \$69.99.

GUILLAUME Food for Friends hb by Guillaume Brahimi hb (272 pages) RRP \$79.95

In his long-awaited debut cookbook, celebrated chef Guillaume Brahimi creates exceptional food for friends in some of Australia's most beautiful houses. Join Guillaume as he opens the doors of seven private homes and his two internationally acclaimed restaurants, Guillaume at Bennelong at the Sydney Opera House and Bistro Guillaume in Melbourne. There are menus and recipes to suit every style of entertaining, from a formal dinner in Leo Schofield's heritage manor in Tasmania to a laidback lunch in the Pittwater home of Heidi Middleton of sass and bite.

WHISPERS FROM A LEBANESE KITCHEN hb by Nouha Taouk (256 pages) RRP \$59.99

Nouha Taouk is a Lebanese-Australian from a vibrant family cooking tradition. In her first book, she shares the stories of her grandmother, Citi Leila, and the unique bond between the women in her family, created through cooking together. Culinary secrets and childhood memories are told over kneading bread, pickling vegetables and hand-moulding falafel. The traditions passed down from generation to generation are shared alongside authentic recipes for baba ghanoush, kofta and a rich array of Lebanese sweets. Discover the heart and soul of Lebanese cooking with Citi Leila and her family

Also coming: **A MONTH IN MARRAKESH hb by Andy Harris (368 pages) RRP \$45.00**

TWO ASIAN KITCHENS RECIPES FROM AUSTRALIA'S MASTER CHEF by Adam Liaw (240 pages) RRP \$49.95

"Before I was 18 I had lived in more than 20 different homes across four countries, and each of their kitchens has left me with unique memories. My family crossed three countries in as many generations, and yet my story is not unique in Australia. As a child, every week I would eat my way around the world. For me, Hainanese chicken rice is not just a good lunch: it is the latest in a thousand delicious plates of chicken my grandmother has lovingly prepared for our family. When I cook siew yuk, I am replaying the memory of my father carrying roasted pork belly home from the market on any of a hundred Saturday afternoons in Adelaide. A plate of beef with oyster sauce reminds me of all the times my mother served it up next to an equal huge platter of beef stroganoff to feed eight hungry children around the dinner table. The Two Asian Kitchens in my life are The Old Kitchen and The New Kitchen. The Old Kitchen represents the traditional dishes of my family history - hawker noodles, Japanese yakitori, sour and salty Malaysian laksa. The New Kitchen features modern dishes that draw on the memorable flavours and experiences of my own life as a migrant in Australia." Adam Liaw, Australia's MasterChef 2010.

HOPSCOTCH AND HONEY JOYS: Food for Your Family and Friends pb by Lisa McCune (248 pages) RRP \$39.99

Chef and publican Scott Thomas is fast becoming a veteran of the food/pub scene in Melbourne. The recipes in The Chef Behind the Bar are not ordinary bar food. Scott Thomas delivers his vision of the modern pub dining room with creative cuisine using carefully selected seasonal produce. More than 60 favourites including burgers, Sunday roasts, and traditional puddings are given a gourmet twist equal to the dining rooms of top restaurants, served with the warmth and conversation of a cosy local bar. Capture the unique style of the gastro pub at home. Also coming:

BUON RICORDO: How to Make Your Home a Great Restaurant by Armando Percuoco – now in paperback - \$35.00

TWO GREEDY ITALIANS hb by Antonio Carluccio and Gennaro Contaldo (192 pages) RRP \$39.95

SMH EVERYDAY EATS 2011 – Best Meals in Sydney Under \$30 pb by Angie Schiavone RRP \$24.99 (Also pack of 10)
Announcing the first edition of Everyday Eats, a guide to the best of Sydney's affordable eateries. With more than 450 listing the guide has you and your appetite covered, every day, for more than a year. An easy to use guide to the best of Sydney's most affordable cafes, restaurants and bars. Recently featured in SMH Good Living. AVAILABLE NOW.

COUNTRY WOMENS ASSOCIATION COOKBOOK 2 More Treasured Recipes hb by CWA (256 pages) RRP \$29.99

Following on from the hugely successful Country Women's Association Cookbook published in 2009, this volume presents another 285 treasured recipes from CWA members. Celebrating a long tradition of country cooking skills, the book features much-loved recipes for scones, cakes, biscuits, slices, soups, main courses, desserts, jams, confectionery and more. With a truly nostalgic feel, the book is nonetheless perfect for today's cooks, offering simple, reliable recipes for everything from morning tea to a hearty dinner. Also available: CWA Cookbook hb \$32.95

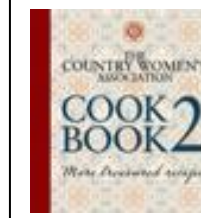
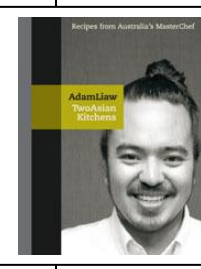
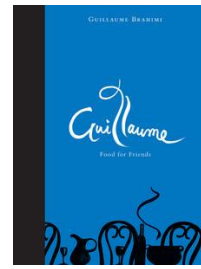
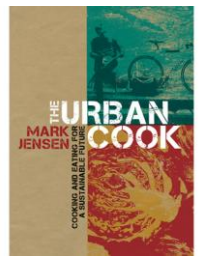
Also coming: **MONDAY MORNING COOKING CLUB The Food, The Stories, The Sisterhood hb by Merelyn Frank Chalmers, Natanya Eskin, Lauren Fink, Lisa Goldberg, Paula Horwitz, Jacqui Israel (272 pages) RRP \$59.95**

STEPHANIE ALEXANDER GIFT SET

Includes The Cook's Companion & Stephanie's Kitchen Garden Companion in a slipcase for \$250.00

The Cook's Companion has established itself as the kitchen 'bible' in over 300,000 homes since it was first published in 1996 current edition has over 1000 recipes and remains our #1 bestselling cookery publication. Stephanie's Kitchen Garden Companion published in 2009 explained how adults and children alike can plant, grow and harvest 73 different vegetables, herbs and fruit, and try some of the 250 recipes that will transform your fresh produce into delicious meals.

Both books are of course available separately – Cooks Companion RRP \$130.00 and Stephanie's Kitchen Garden Companion RRP \$125.00. This new 'Gift Set' is beautifully boxed and a tad cheaper at \$250.00. The ultimate foodie gift!



GOURMET PILGRIM SPAIN hb by Richard Cornish, Kendall Hill, Max Allen (508 pages) RRP \$69.95

The second book in The Gourmet Pilgrim series of cookbooks. This beautifully illustrated cookbook explores the regional recipes and cuisine of Spain and comes packaged in a beautiful collectible galletas tin.

MODERNIST CUISINE The Art & Science of Cooking 5 Volume Set RRP \$625.00 (price tbc – now April tbc)

In Modernist Cuisine: The Art and Science of Cooking, Nathan Myhrvold, Chris Young, and Maxime Bilet—scientists, inventors, and accomplished cooks in their own right—have created a six-volume 2,400-page set that reveals science-inspired techniques for preparing food that ranges from the other-worldly to the sublime. The authors—and their 20-person team at The Cooking Lab—have achieved astounding new flavors and textures by using tools such as water baths, homogenizers, centrifuges, and ingredients such as hydro-colloids, emulsifiers, and enzymes. It is a work destined to reinvent cooking. Modernist Cuisine offers step-by-step, illustrated instructions, as well as clear explanations of how these techniques work. Through thousands of original photographs and diagrams, the lavishly illustrated books make the science and technology of the culinary arts clear and engaging. Stunning new photographic techniques take the reader inside the food to see cooking in action all the way from micro-scopic meat fibers to an entire Weber grill in cross-section. You will view cooking—and eating—in whole new light. The most comprehensive guide yet published on cooking sous vide, including the best options for water baths packaging materials, and sealing equipment; cooking strategies; and troubleshooting tips; more than 250 pgs on meat and seafood and 144 pgs on fruits, vegetables, and grains, including dozens of parametric recipes and step-by-step techniques; Extensive chapters explaining how to achieve amazing results by using modern thickeners, gels, emulsions, and foams, including example recipes and many formulas; some 300 pages of new recipes for plated dishes suitable for service at top-tier restaurants, plus recipes adapted from master chefs including Grant Achatz, Ferran Adrià, Heston Blumenthal, David Chang, Wylie Dufresne, David Kinch, and many others. An indispensable guide for anyone who is passionate about the art and science of cooking.

VEGETABLES FROM AN ITALIAN GARDEN: Season by Season Recipes hb by Phaidon Editors (432 pages) \$49.95

Following the phenomenal success of The Silver Spoon, Vegetables from an Italian Garden brims with 400 authentic, easy-to-follow and delicious Italian recipes for everyone's favourite vegetables, from asparagus to zucchini. The book is organized by season with each chapter featuring a garden journal and a collection of recipes. Each journal provides readers with profiles of vegetables within that season, highlighting best-known varieties, appearance, storage and preparation and everything you need to know to maximize flavour and nutritional content. With hundreds of authentic recipes this book is the quintessential cookbook both for vegetarians and non-vegetarians. Furthermore, a seasonal food calendar, a sowing/harvest chart and directory provide aspiring gardeners with all the tools and information needed to grow their own vegetable garden.

MEZZE ITALIANA: Enchanting Story About Love Family La Dolce Vita & Finding Your Place in the World \$29.99

Growing up in Brisbane in the 1970s and 80s, Zoë Boccabella knew if you wanted to fit in, you did not bottle tomatoes, have plastic on the hallway carpet or a glory box of Italian linens. Though she tried to be like 'everyone else', refusing to learn Italian and even dyeing her dark hair blonde, Zoë.

GORDON RAMSAY'S ASIA: 100 OF MY FAVOURITE ASIAN RECIPES hb by Gordon Ramsay (240 pages) RRP \$59.99

On the second leg of his Great Escapes series, Gordon Ramsay sets out to discover the flavours of Asia, on a remarkable journey that leads him through Thailand, Cambodia, Malaysia and Vietnam. 100 new recipes are inspired by the tastes and experiences he encounters along the way.

REAL FOOD COOKBOOK hb by Various Top Chefs (including Raymond Blanc) RRP \$39.99

A fabulous cookbook that captures the atmosphere, aromas and tastes of the real food movement with recipes from a eclectic array of leading chefs. Celebrity cooks such as Raymond Blanc, Fergus Henderson and Giorgio Locatelli reveal how you can bring out a whole new spectrum of flavours at home from food that is refreshingly free of all the bad effects of mass market production. It's clear that there is a growing desire to learn more about the provenance of our food - and to re-connect with traditional farming and enjoy the fruits of the land. But ultimately it's all about taste. The Real Food Cookbook gives you great recipes for meals that are simple to prepare - and shows you how to make the ingredients really sing and your heart melt.

EDOMAE Art Tradition Simplicity hb by Kikuo Shimizu (112 pages) RRP \$49.99

In 19th-century Edo, as busy and bustling as Tokyo, workers needed quick meals, and sushi made from vinegar-seasoned fish and rice was nutritious and invigorating. This book includes dozens of types of sushi, with large pictures and instructive text on each page, explaining the ingredients and techniques of Edomae sushi.

HIGH TEA Recipes With a Sense of Occasion hb (256 pages) RRP \$29.99

With the morning coffee or the afternoon cuppa...any time, really, is a good time to have a cookie or a cupcake. This collection of fabulously good-looking and great-tasting cupcakes, cookies, muffins and slices is worth staging a stop-work meeting for. Or, perhaps, reintroducing that grand custom from a bygone era — high tea. Take out the best china, polish up the silver cake slice iron the lovingly embroidered linen napkins and make an event of it. Peach and sour cream slice, anyone?

BAKE: Essential Companion pb by Alison Thompson (448 pages) RRP \$49.95

A book for a lifetime of baking. Expert baker and pastry chef Alison Thompson shares with you everything she knows about baking. Alison includes all her absolute favourite recipes for breads, pastries, cakes, muffins, scones, biscuits and slices, and desserts. There's even a section including gluten-free options. Many of these recipes she's been baking for years, refining and perfecting them until they produce consistently outstanding results. Other title by Alison – Macarons pb RRP \$24.95.

Also coming: **PRETTY CUPCAKE KIT pb by Elinor Klivans (28 page booklet with 36 patty cases) RRP \$24.95**

SEMI-HOMEMADE GREAT AMERICAN BAKE SALE pb by Sandra Lee (240 pages) RRP \$27.95

A great new collection of time-saving dessert recipes from Food Network star: Sandra Lee.

BAKE AND DECORATE pb by Fiona Cairns RRP \$19.95

NORDIC BAKERY COOKBOOK hb by Miisa Mink & Marianna Wahlsten by Neil Perry (256 pages) RRP \$39.95

AWW THE CAKE STALL Homemade Cakes Slices Toffees Jams & Chutneys hb by AWW (512 pgs) \$39.95

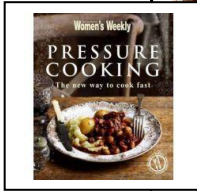
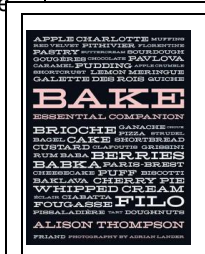
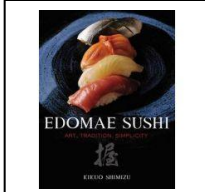
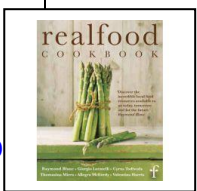
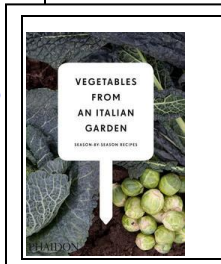
A gorgeous book that pays homage to the beloved recipes of a cake stall.

AWW PRESSURE COOKING The New Way to Cook Fast hb (200 pages) RRP \$39.95

Make tender and delicious stews, curries, soups and casseroles in under an hour.

AWW COMPLETE BOOK OF MODERN CLASSICS – now in paperback - \$39.95

The classic now in paperback. 400+ essential recipes for today's cook.



LEFTOVER MAKEOVERS: Quick and Fabulous Food From Your Fridge and Pantry (304 pages) RRP \$24.99

Here Sally Wise shares her best recipes for turning almost any kind of leftover into a new and delicious meal, snack or sweet treat. From bread to fruit to cooked meat and vegetables and even scrapings from jam and peanut butter jars, there is a simple, mouth-watering and economical way to transform what you've already got into tonight's dinner.

THE JOY OF CHEESEMAKING pb by Jody Farnham (256 pages) RRP \$19.95

Instructions and recipes from the country's only comprehensive artisan cheese school.

Here is an easy to understand, beautifully illustrated guide to making cheese. It includes a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. With clear instructions, over 100 gorgeous photographs, and a glossary, this comprehensive guide will allow the reader to learn all about cheese, from making it, to choosing it, to pairing it with the right wines. See our website for a complete listing of Cheese books.

GREEN GUIDE TO TRADITIONAL COUNTRY FOODS Discover Traditional Ways to cure and make, pickle and preserve, make cheese, bake and more hb by Henrietta Green (192 pages) RRP \$39.95

Food Expert, Henrietta Green shows you all the traditional food crafts and demonstrates how you can try them in your own kitchen.

**Also coming: SOUP Hot & Cold Soups for All Occasions hb by Pippa Cuthbert & Lindsay Wilson RRP \$29.95
RIVER COTTAGE FISH BOOK – now in paperback – by Hugh Fearnley-Whittingstall (608 pages) RRP \$49.99**

RIVER COTTAGE COOKBOOK pb by Hugh Fearnley-Whittingstall – revised edition of the original version - \$59.99

Other titles include: River Cottage Meat Book hb \$95.00, River Cottage Everyday hb \$59.99 also Preserves, Bread, Mushrooms
COOKING WITH QUINOA: The Supergrain hb by Rena Patten (192 pages) RRP \$29.95

The clear step by step illustrations and readily available ingredients help make cooking these dishes fun and easy. The book explains and illustrates basic kitchen equipment, how to measure ingredients and how to use things safely. Inside this book you will find quick snacks, super dips, delicious drinks, mouth-watering meals and divine desserts.

RISOTTO Delicious Recipes for Italy's Classic Rice Dish hb by Maxine Clark (144 pages) RRP \$34.95

This authentic collection of the best risottos Italy has to offer features both popular favourites and lesser known dishes.

SIMPLY GLUTEN-FREE & DAIRY-FREE Breakfasts Lunches Treats Dinners Desserts pb by Grace Cheetham \$29.99

A family-friendly cookbook packed full of delicious recipes everyone can enjoy - but especially those with food intolerances and allergies. See our website (Health – Gluten Free) for complete list of Gluten Free titles.

LE CORDON BLEU CHOCOLATE BIBLE hb by Le Cordon Bleu (72 pages) RRP \$49.95

Discover the world where chocolate is king, where this best loved ingredient is transformed into luscious taste tempting cakes tarts creams mousses iced desserts drinks biscuits and sweets. A veritable universe of fabulous desserts and tea time treats - both the great classics and a selection of new and original creations awaits within. Sumptuous photography with detailed instructions. Also available: Le Cordon Bleu Cooks Bible hb \$59.95 and Le Cordon Bleu Desserts pb \$39.95

MISS HOPE'S CHOCOLATE BOX hb by Hope & Greenwood (128 pages) RRP \$35.00

Presents 50 of the author's favourite chocolate - delights such as Passion Fruit Truffles and Sea Salt Caramels, Walnut Whips, Chocolate Ginger Creams and Chocolate Truffle Cake.

ERIC LANLARD'S MASTER CAKES pb by Eric Lanlard (160 pages) RRP \$32.99

BAKE! ESSENTIAL TECHNIQUES FOR PERFECT BAKING hb by Nick Malgieri RRP \$55.00

KEEPSAKES Recipes Mementos and Miscellany hb by Frances Hansen (232 pages) RRP \$49.95

BITESIZE - MACARONS, CAKEPOPS & CUTE THINGS pb (108 pages) RRP \$19.95

BITESIZE – TARTLETS, QUICHETTES & CUTE THINGS pb (108 pages) RRP \$19.95

LULU'S LUNCH An Utterly Delicious Interactive Book hb by Camilla Reid (24 pages) RRP \$19.99

Join Lulu on her exciting culinary journey as she discovers sticky honey, a banana to peel, a picnic box to unpack and a brilliant finale - a plateful of spaghetti! An action-packed activity book perfect for all toddlers, picky eaters or not. With robust tabs and novelty elements, Lulu's Lunch is an ideal mealtime accompaniment.

MY GRANDMA'S KITCHEN hb by Louise Fulton Keats (Recipes by Margaret Fulton) 80 pages RRP \$29.95

GOURMET TOUR OF FRANCE The Most Beautiful Restaurants from Paris to the Cote d'Azur hb by Gilles Pudlowski & Maurice Rougemont (240 pages) RRP \$75.00

The definitive tour of the finest and most attractive restaurants in France. Prominent restaurant critic Gilles Pudlowski leads the reader on a tour across the heartland of gourmet dining, sharing menu selections from his favourite restaurants along with the stories behind the accomplished chefs and their kitchens. The forty featured restaurants have been selected based on the quality of the food, the beauty of the decor and the restaurant's unique history. Illustrated with Maurice Rougemont's enticing photographs, this finely researched bible of French gastronomy offers a feast for the eyes. Featured chefs include Paul Bocuse, Alain Ducasse, and Guy Savoy and each has divulged a few of the signature recipes to enjoy at home.

Also available: Paris Patisseries History Shops Recipes hb by Pierre Herme hb \$65.00 and Laduree hb \$70.00 (beautiful books)

TEA Recipes for Health Wellbeing and Taste hb by Margaret Roberts (192 pages) RRP \$24.95

There's so much more to tea! When we drink tea, we are pampering ourselves and relaxing. Combining herbs and spices, we can choose health in a cup to be enjoyed morning, noon and night. Rejuvenate in this compendium of teas from the herbal expert Margaret Roberts.

ITALIAN WINES 2011 pb by Gambero Rosso (912 pages) RRP \$65.00

The fourteenth edition of the world's most complete guide to quality Italian wine.

THE VINTNER'S APPRENTICE The Insiders Guide to the Art & Craft of Wine Making, Taught by the Masters Very Best Everyday Recipes hb with DVD (208 pages) RRP \$39.99

The Vintner's Apprentice teaches old-world, classic skills to the modern wine enthusiast through extensive, diverse profiles of experienced wine experts. Tutorials framed with profiles give the reader insider access to real-life vineyards, wineries, cellars- everywhere the grapes go before they make it to the table and beyond. This book pairs illustrated instruction, techniques, and recipes with extensive artisan profiles.

101 MOJITOS AND OTHER MUDDLED DRINKS hb by Kim Haasarud \$29.95

SMALL RECIPE JOURNAL – MACAROONS hb \$19.95 and

SMALL RECIPE JOURNAL – LAVENDER CUPCAKES hb \$19.95

See our website for other recipes journals (Reference – Journals)

ALLYSON GOFTON'S RECIPE JOURNAL hb by Allyson Gofton RRP \$29.95

Also important new books **Available Now **

IDEAS IN FOOD Great Recipes and Why They Work? hb by Aki Kamozaawa \$39.95

