



The Cookery Book e-newsletter **AUGUST 2011**

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Established 1985

SLOW FOOD A Passion for Produce hb by Jared Ingersoll (312 pages) RRP \$45.00

Chef Jared Ingersoll believes a great meal begins with sourcing the very best of local, seasonal produce. Inspired by the philosophies of the Slow Food movement, Jared shares the pleasure of cooking and eating good food in this collection of recipes. Try classic dishes with a twist, such as roasted lamb with pomegranate salad or new recipes to make for an unforgettable meal. Think creamy risotto, spanner crab linguine or salted chocolate cookies or a berry summer pudding. Slow Food: a passion for produce is sure to awaken the chef within. As Jared's first restaurant, Danks Street Depot, approaches its 10th birthday, this book brings together the best of what he's done and new, simple, approachable recipes.

RICK STEIN'S SPAIN 120 New Recipes Inspired by My Journey Off the Beaten Track hb (320 pages) RRP \$49.95

Spain is a country that tantalises every sense with its colourful sights, evocative music, vibrant traditions and bold cookery. Spanish cooking has a rich history, with flavours reflecting a broad range of cultural influences. This is an illustrated cookbook including over 140 recipes that capture the authentic taste of Spain. With over 100 location and recipe photographs, this is an essential book for food lovers as well as a stunning culinary guide to a diverse country.

MOVIDA'S GUIDE TO BARCELONA hb by Frank Camorra and Richard Cornish (256 pages) RRP \$32.99

In the same series as Shannon Bennett's Paris hb and Shannon Bennett's New York – we now have a beautifully illustrated, insider's guide to Barcelona. Frank Camorra, chef of the renowned Spanish restaurant Mo Vida, teams up with Richard Cornish in this beautifully illustrated, insiders guide to Barcelona. They share the best culinary experiences the city offers, from small, hidden bars to the hot new award-winning restaurants and places they love to return to. Frank and Richard capture the intensity of this exciting destination - in paperback at only \$32.99. Shannon Bennetts Paris hb \$44.99 and Shannon Bennetts NY hb \$44.99

BLOOD SUGAR hb by Michael Moore (256 pages) RRP \$45.00

From the success of Moore To Food - leading Chef Michael Moore brings you Blood Sugar. Michael has been a diabetic his entire life, but suffering a sudden stroke make him reassess his life and change the way he thought about food. 'Being Diabetic is not about being boring' says Michael. He demonstrates how you can prepare unexpected and exciting food from day to day throughout the week. Includes light snacks, salads and vegetables, soups, pasta rice and eggs, seafood, meats, desserts. From funky mezze plate, to seafood pie to fantastic desserts you never knew you were allowed to eat. Also includes nutritional advice from Susie Burrell

SERENDIP: My Sri Lankan Kitchen - now in paperback – by Peter Kuruvita (256 pages) RRP \$49.99

Now Available in Paperback - Serendip takes us on a rich and rewarding journey through Sri Lanka's traditional foods, its family-oriented culture and its colourful approach to life. Acclaimed chef Peter Kuruvita reaches deep into kitchen experiences with his grandmother and aunties, and has travelled the markets and stalls of the lush green island, to bring us this comprehensive collection of Sri Lankan recipes and a host of heart-warming stories. Serendip is a treasury of spicy meals and tasty morsels.

GREAT AUSSIE ASIAN COOKBOOK pb by Kim Terakes (232 pages) RRP \$35.00

Kim Terakes is passionate about the Asian food we enjoy here in Australia. In this book, he shows us how to create our favourite dishes from China, Japan, Thailand, Malaysia and Vietnam. Learn how to perfect salt and pepper squid, whip up a pad Thai and roll your own sushi. Re-visit early favourites like sweet and sour pork, borrow the best Asian flavours to create exotic salads or school-night stir-fries, or try your hands at the classics – beef pho, green curry chicken and san choi bau.

COOKING WITH BEER pb by Paul Mercurio (224 pages) RRP \$34.99

Paul has a great fondness for beer and a wealth of knowledge about it. He has spent considerable time developing recipes in which beer plays a significant role - an essential flavouring. His recipes display a depth of knowledge about the flavours and qualities of various beers and the dishes that they best complement. The 80-plus recipes include both bold and subtle dishes, from traditional beer-based favourites such as Lamb Shanks in Guinness, to variations on classics, such as Beer-Braised Beef Osso Bucco, to those that use beer in unexpected but wholly delicious ways, such as Birramisu and Sticky Date Pudding.

Also coming: **BELLY BUSTING FOR BLOKES pb by Nicole Senior and Veronica Caskelly (240 pages) RRP \$24.95**

Belly Busters combines health advice, recipes and diet information for men.

THE GOOD LIFE hb by Adrian Richardson RRP \$59.99

Adrian Richardson's philosophy is simple: things taste better when they're homemade. Baking your own bread, creating fresh cheeses or tomato sauce from scratch, making salami and sausages, cooking chutneys and preserves, mixing your own oils and vinegars, smoking or curing fish and meat, and turning out fresh pasta in 'The Good Life' Adrian shows you how to do all this, and more. This is back-to-basics living at its best, with delicious family dishes such as Spaghetti Marinara, Barbecued Lamb Koftas or Sticky Pork Ribs, nibbles and drinks for picnics and summer parties, ice creams and sorbets, delicate cakes and warming winter puddings, such as Caramelised Apple or Coffee, Prune and Frangelico. Also available: Meat: How To Choose Cook and Eat It pb \$39.95

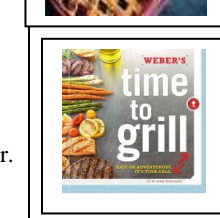
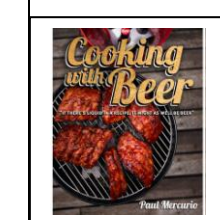
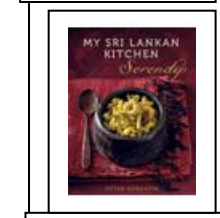
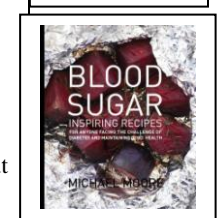
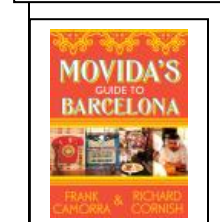
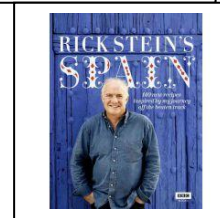
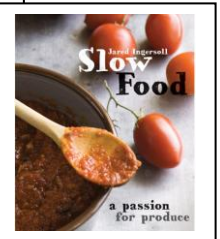
SEAR SAUCE & SERVE Mastering High-Heat, High-Flavor Cooking pb by Tony Rosenfeld (352 pages) RRP \$34.99

Fast and easy! This high heat cookbook teaches four basic methods - grilling, sautéing, stir-frying and broiling - for cooking beef, chicken, fish and vegetables and provides over 250 sauce recipes to use during or after searing.

WEBER'S TIME TO GRILL pb by Jamie Purviance (304 pages) RRP \$32.99

The ultimate grilling cookbook packed with over 200 fresh new recipes specially created to save time without sacrificing any flavour.

Also back in stock – **LICENCE TO GRILL MODERN BARBECUE FOOD pb by Peter Howard RRP \$29.95**



REAL SLOW COOKING pb by Kathryn Hawkins (160 pages) RRP \$29.95

90 Delicious recipes that your family and friends are sure to love with full colour illustrations throughout.

IAN THORPE Cook for Your Life pb by Ian Thorpe (208 pages) RRP \$39.95

In this Ian's first cookbook, he shares the recipes that keep him trim and healthy as well as his philosophy on diet.

PLANCHA 150 Great Recipes for Spanish-Style Grilling pb by Liliane Otal (144 pages) RRP \$31.99

'Plancha' is a Spanish word that literally translates as 'plate,' and refers to both a style and a method of cooking, using a metal slab heated over a gas flame. This title shows how to buy and maintain a plancha as well as how to make more than 150 delicious recipes.

SMALL PLATES Tapas, Meze and Other Bites to Share hb by Annie Rigg (64 pages) RRP \$22.95

GOURMET PILGRIM – SPAIN hb by Richard Cornish, Kendall Hill and 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.

TRISH'S FRENCH KITCHEN pb by Trish Deseine (192 pages) RRP \$27.99

Explores the fabulous edible heritage of France from the comfort of the author's three kitchens: a country kitchen for village specialities, a city kitchen for entertaining and trying out new trends, and her family kitchen for quick weekday meals.

TURQUOISE A Chef's Travels Through Turkey – now in paperback – by Greg & Lucy Malouf RRP \$49.95

MOORISH Flavours from Morocco to Marrakesh k– now in paperback – by Greg & Lucy Malouf (224 pages) RRP \$39.95

MY INDIAN KITCHEN Preparing Delicious Indian Meals Without Fear or Fuss hb by Hari Nayak (160 pages) RRP \$34.99

Discover the secrets of authentic home style Indian cuisine with delicious recipes which have been simplified to save time for busy households without sacrificing any of their authenticity. Traditional Indian meals without hours of preparation – perfect for busy cooks and lovers of Indian cuisine.

MIGHTY SPICE COOKBOOK Fast, Fresh and Vibrant Dishes Using No More Than 5 Spices for Each Recipe hb by John Gregory-Smith RRP \$39.99

Spices have been used in kitchens for thousands of years and they are as relevant today as they have always been - versatile, healthy, economical, easy to obtain and utterly delicious. However, many people find spices confusing and equate them to endless shopping lists or old jars sitting in their kitchen cupboard. Mighty Spice Cookbook will change these misconceptions and show everyone how simple it is to cook with spices - and create mouth-watering recipes, full of flavour. John Gregory-Smith brings us a wonderful collection of recipes from all over the world including China, Vietnam, Cambodia, Thailand, Indonesia, Malaysia, India, Sri Lanka, Lebanon, Turkey, Morocco and Mexico. Each recipe uses easy techniques and a maximum of 5 from the 25 key spices covered - and delivers fantastic tastes with minimum fuss.

PASTA BY DESIGN hb by George L Legendre (208 pages) RRP \$19.95

Takes a fresh look at pasta, one of the world's most popular foods. It compiles and profiles 92 different kinds of pasta, classifying them into types using the science of phylogeny (the study of relatedness among natural forms). It presents a pasta family tree, revealing unexpected relationships between pasta shapes, their usage and common DNA.

ESSENTIAL PASTA More Than 200 Step-By-Step Recipes pb (256 pages) RRP \$29.99

ESSENTIAL VEGETARIAN More Than 200 Step-By-Step Recipes pb (256 pages) RRP \$29.99

VEGETARIAN BIBLE 2 pb by Anon (264 pages) RRP \$14.95

THE BIG NEW YORK SANDWICH COOKBOOK 99 Delicious Creations from the City's Greatest Restaurants and Chefs pb by Jean Tang (272 pages) RRP \$39.99

A gorgeous sandwich book containing 100 popular sandwich recipes from New York's most famous chefs and eateries. Heavily illustrated with images of the chefs and restaurants as well as beautiful full colour photographs of the sandwiches themselves, this book is a keepsake as well as a practical recipe book for big New York sandwiches.

RIVER COTTAGE BABY & TODDLER COOKBOOK hb by Nikki Duffy (256 pages) RRP \$35.00

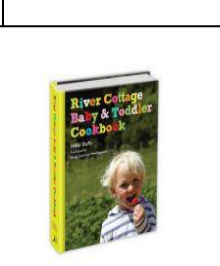
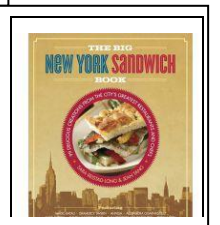
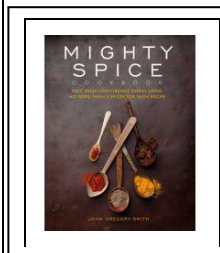
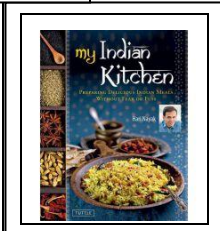
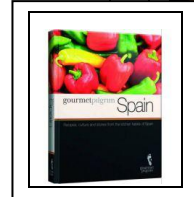
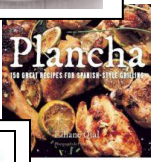
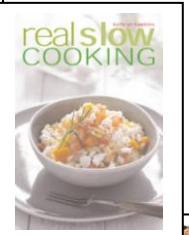
This book takes the sting out of teaching children to savour good food that's wholesome as well as delicious. It demands time and energy to cook individual meals for every member of the family, so Nikki Duffy offers the easy alternative of making tasty food that will appeal to young and old alike. She also devotes a section of the book to non-judgemental advice on hotly-debated topics such as breast feeding versus bottled milk and how to ensure that your children have a balanced diet. With an introduction by Hugh Fearnley-Whittingstall, this book brings the River Cottage ethos to child rearing. An economical, tried and tested approach.

AWW CLASSIC COOKIES Biscotti Macaroons and More hb by The Australian Women's Weekly RRP \$34.95

The latest book in the classic series. Recipes include savoury biscuits, plain, ices and filled cookies, biscotti, macaroons and meringues. Success is guaranteed - all recipes have been triple tested in the AWW Test Kitchen. Contains approx 180 recipes.

AUSTRALIAN WOMENS WEEKLY CHILDREN'S BIRTHDAY CAKE BOOK – VINTAGE EDITION PB RRP \$14.95

Australia's most famous children's birthday cake book - reprinted as a collector's edition. First published in 1980 and has sold more than half a million copies. Reprinted 30 years later due to popular demand! All your favourites including the swimming pool cake, rocket cake and the train cake from the cover!



CRAFTED PASSION hb (with 3CDs) by Gerard Dubois (216 pages) RRP \$99.99

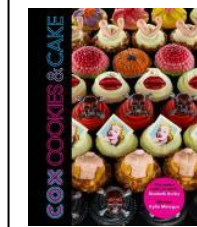
Crafted Passion is the third in Gerard Dubois's series of cookbooks and artfully displays the versatility of his latest creative line of high-end products from La Rose Noire. Throughout the 216 pages of this magnificent publication, the unlimited inspirational elaboration of both sweet and savory tart shells, cones and baskets, plays out in colorful and imaginative cuisine. The photos and dynamics of each design clearly depicted in prints, are captured and revealed in detail on an accompanied commemorative CD this from a chef who continues to rise to new challenges and predict the future with an inherent understanding of 'What's Next'? Gerard Dupois co-authored 'The Cutting Edge: Innovation of East-West Cuisine of the Twenty First Century' as well as authoring 'Passion'. Born and raised in Switzerland, Gerard became the founder and proprietor of La Rose Noire Holdings, a forerunner of up-market pastry and bakery production in Hong Kong.

This is truly a sensational book at a very reasonable price – suggest you buy this whilst stocks last!



COX COOKIES & CAKE hb by Eric Lanlard & Patrick Cox (160 pages) RRP \$35.00

Under the expert guidance of Patrick Cox and Eric Lanlard, cupcakes have received a sultry and seductive makeover, and Cox Cookies & Cake is far sexier than the average cake shop. The edgy atmosphere of its Soho home is ravishingly reflected in the cakes it produces - from Mrs Nickolchuk's Nanaimo squares to cupcakes bejewelled with skulls and gothic black frosting. Oozing sexy Soho, this book features 80 recipes from classic Bling cupcakes and chunky chocolate chip cookies to all-time favourite cheesecakes and brownies. Edgy design and graphic photography make this a voluptuous and completely delicious new take on cakes.

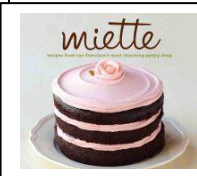


SUPER CUTE COOKIES 35 Easy to Make and Decorate Cookie Projects by Chloe Coker (128 pages) RRP \$34.95

Expert Baker Chloe Coker shares the secrets of her cookie decorating classes with this collection of cute and kitsch treats.

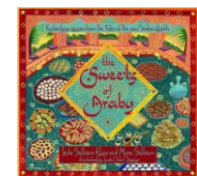
MIETTE BAKERY COOKBOOK Recipes from San Francisco's Most Charming Pastry Shop hb by Miette Cakes (Meg Ray) 224 pages RRP \$34.95

Guided by pastry chef/owner Meg Ray's creative hand, home bakers and Miette fans can capture the gorgeously girlish Miette aesthetic, as well as the unique flavors from the bakery Conde Nast named one of The Top 10 Pastry Shops in the World. This book brings home the beauty and presentation that draws locals and tourists to Miette. With: 60 top-secret formulas for Miette's irresistible sweets, including: cakes, tarts, cookies, gingersnaps, macarons, caramels, toffee, marshmallows, pots de creme, buttercreams, mousses, ganaches, and frostings. 75 colour photos, unique technique tips from Meg Ray, a brief history of Miette, from the Berkeley Farmers' Market to the present.



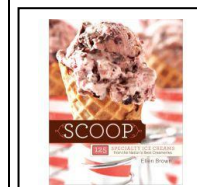
THE SWEETS OF ARABY Enchanting Recipes from the Tales of the 1001 Arabian Nights hb by Muna Salloum RRP \$27.95

Sisters Leila Salloum Elias and Muna Salloum work with the ancient Arabic text of The 1001 Arabian Nights to find recipes and translate their stories literally bringing back to life evocative stories with recipes transformed to suit modern kitchens and tastes.



SCOOP 125 Specialty Ice Creams from the Nation's Best Creameries pb by Ellen Brown (240 pages) RRP \$34.99

A guide to more than 35 of America's best artisan dairies, Scoop takes you on a colourful tour with photos, histories and recipes to recreate at home. Includes 150 recipes for ice cream, gelato, and other frozen treats.

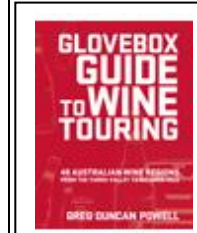


ICE CREAM HAPPY HOUR 80 Homemade Treats That You Spike, Freeze and Serve by Tina Bester RRP \$22.99

This gorgeous full colour cookbook teaches you how to make playful, party friendly frozen treats that are infused with highball-levels of alcohol.

GLOVEBOX GUIDE TO WINE TOURING 48 Australian Wine Regions from the Yarra Valley to McLaren Vale pb by Greg Duncan Powell (240 pages) RRP \$34.99

Cellar-door wine touring is the ultimate wine experience, but if you only have a day or two the choice of wineries can be overwhelming. Luckily, Australia has wine-expert Greg Duncan Powell's Glovebox Guide to Wine Touring — an essential addition to every wine-lover's glovebox. Greg has done the hard yards for us and has travelled across Australia to hand-pick the best wineries to visit, which varieties to try and where to grab a bite to eat. With this guide you'll never drive by a cellar-door experience again. A very informative, but non-stuffy guide to wine touring and each chapter includes an overview of the region, the wines, the prices, the geography and a suggested touring route.

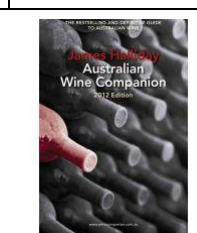


THE COCKTAIL (NEW EDITION) 100 Fabulous Drinks hb by Jane Rocca (176 pages) RRP \$19.95

Slim sassy and stylish new edition with 200 easy to follow recipes with inspiring original watercolour drawings to accompany.

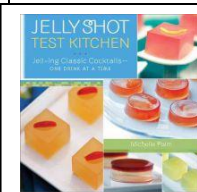
JAMES HALLIDAY AUSTRALIAN WINE COMPANION 2012 EDITION pb by James Halliday (768 pages) RRP \$36.95

James Halliday's Wine Companion is the No. 1 bestselling guide to wineries and wine in Australia. Keenly anticipated by winemakers, faithful collectors and wine lovers alike, the 2012 edition has been completely revised and updated to bring you up to the minute information. A must have for wine lovers!



JELLY SHOT TEST KITCHEN Jell-ing Classic Cocktails – One Drink At A Time hb by Michelle Palm & Amy Webster (190 pages) RRP \$29.99

From Cosmopolitans, Tequila Sunrises, and Mojitos to Gimlets and Chocolate Martinis, this title presents 75 recipes for making gelatin versions of favourite libations, along with photography that can inspire the amateur mixologist.



SEASON TO TASTE How I Lost My Sense of Smell and Found My Way pb by Molly Birnbaum (320 pages) RRP \$29.99

From a young chef who suddenly lost her sense of smell, a fascinating personal exploration of this most nebulous of senses and the role it plays in how we eat, how we perceive the world, how we remember the past, and how we attract each other.