



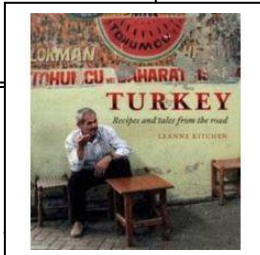
Established 1985

The Cookery Book e-newsletter MARCH 2011

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

TURKEY A FOOD LOVER'S JOURNEY hb by Leanne Kitchen (272 pages) RRP \$69.99

Take an evocative journey into the diverse cuisines and culinary customs of regional Turkey. Turkish food traverses the extremes of sophistication – from refined cooking of the Ottoman court to the rustic simplicity of peasant food. Food and travel writer, Leanne Kitchen, has roamed the country armed with her camera, keen sense of observation and passion for all things culinary. From spicy red lentil kofte and slow-roasted lamb with pomegranate juice to rose cream meringues Turkish coffee custard, Leanne unveils not just the inspiration for her collection of authentic and contemporary recipes but the very essence of Turkish hospitality. More than 100 recipes are accompanied by stunning photography taken by the author during her travels in Turkey.



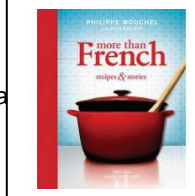
MANU'S FRENCH KITCHEN hb by Manu Feildel (224 pages) RRP \$49.95

This is a book for lovers of French food and for every home cook who has ever dreamed of creating the perfect niçoise, bavaois, beef bourguignon or tarte tatin. French-born Australian chef and television star Manu Feildel introduces you to the absolute classics of the French kitchen and to the home-style fare of his childhood in Brittany. Clear, easy instructions and standout food photography mean you don't have to be a trained cook, Julia Child or born in France to achieve delicious results every time. Written with heart and full of practical advice and cooking wisdom, Manu's French Kitchen is your introduction to one of the world's great cuisines from one of Australia's most charming chefs. This is a book that would make any chocolate lover go weak at the knees.



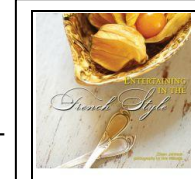
MORE THAN FRENCH Recipes & Stories hb by Philippe Mouchel with Rita Erlich (272 pages) RRP \$65.00

More Than French is the first cookbook from Philippe Mouchel, a chef whose commitment to excellence is matched by his training, technique and the depth of his cooking skills and recipes. A collection of more than 100 recipes, More Than French is a comprehensive cookbook on cooking and preparing French inspired dishes - heavily influenced by Philippe's work experience and travels, especially his time in Japan. Each recipe has been thoroughly tested by renowned food writer Rita Erlich, the book to Philippe's chef. Philippe Mouchel is one of Australia's premier chefs, having trained under the legendary Paul Bocuse. He has worked in a number of fine dining establishments, including his recently opened Melbourne restaurant PM24.



ENTERTAINING IN THE FRENCH STYLE hb by Eileen Johnson RRP \$29.99

Lovers of all things French will delight in these stories and recipes deriving from both the French city and the countryside.



TUSCANY: THE LAND, IT'S FOOD AND IT'S RECIPES hb by Phaidon (272 pages) RRP \$49.95

Featuring more than 50 simple, authentic recipes, Tuscany is a culinary journey exploring local food traditions, producers, world-class wines, including Chianti, and ingredients such as truffles, artisan salami, and lardo di Colonnata (a type of preserved pork fat). Beyond the rural landscape studded with cypress trees, gently rolling hills and traditional farmhouses that everybody knows, Tuscany is renowned for a remarkable culinary tradition that still exists to this day. Over 150 specially commissioned colour photographs reveal a side of the region and its food that many tourists never experience, providing a unique visual journey around one of the world's best food regions.



Also: **FLAVOURS OF MOROCCO Tagines and Other Delicious Recipes from North Africa hb (160 pages) RRP \$39.95**

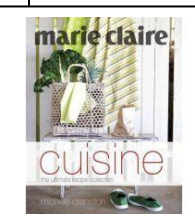
Shortlisted for the 2010 Le Cordon Bleu World Food Media Awards, this collection of authentic recipes has been beautifully photographed on location in Morocco. Includes sections on Kemia & Salads; Soups, Breads & Savoury Pastries; Tagines, K'dras & Couscous; Grills, Panfries & Roasts; Side Dishes & Preserves and Sweet Snacks, Puddings & Drinks.

AWW MOROCCO pb (400 pages) RRP \$19.95 and AWW GREEK pb (400 pages) RRP \$19.95

AWW CLASSIC COUNTRY RECIPES pb (128 pages) RRP \$19.95

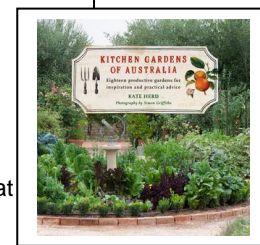
MARIE CLAIRE CUISINE The Ultimate Recipe Collection hb by Michele Cranston (400 pages) RRP \$45.00

The ultimate companion for the time-poor home cook who wants light and healthy food that appeals to the eye as well as the palate. Cooking fresh ingredients simply is the essence of Michele Cranston's philosophy, and in this book, she equips cooks of all skill levels with all the basics.



KITCHEN GARDENS OF AUSTRALIA: 18 Productive Gardens for Inspiration and Practical Advice hb by Kate Herd (232 pages) RRP \$49.95

Whether you want to reduce your carbon footprint, save money, become more self-sufficient or just enjoy the unique taste of fresh produce, there has never been a better time to create a kitchen garden. Join passionate designer and green-gardener Kate Herd on her journey around Australia to eighteen diverse kitchen gardens, from subtropical Queensland to the arid zone of central Australia, from the suburbs of Adelaide to the countryside of rural Victoria and Tasmania. Some of the gardens belong to well-known personalities such as Leonie Norrington and Josh Byrne, while many are the creation of enthusiastic amateurs. For each, Kate provides a detailed garden plan, a brief history of the garden, the people who tend it and a description of how they have overcome the challenges of difficult climates and soil types. There are tips on innovative irrigation techniques, environmentally friendly pest management and how to create a garden from recycled objects, with an overall emphasis on sustainability. With stunning photography by Simon Griffiths, Kitchen Gardens of Australia is as lovely as it is practical. It is a book to inspire and motivate gardeners at all levels and a timely reminder that creating a beautiful, productive, sustainable kitchen garden is a labour of love and an act of 'inherent optimism'.

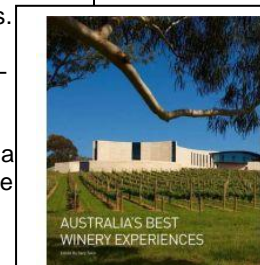


HONEYBEE Lessons from an Accidental Beekeeper pb by C. Marina Marchese (256 pages) RRP \$29.99

Contains practical advice as well as recipes for food and other products including tasting notes and food and wine pairings.

AUSTRALIA'S BEST WINERY EXPERIENCES pb by Gary Takle (224 pages) RRP \$39.95

A comprehensive approach to visiting wineries in Australia, looking at the location, architecture, food and even the views – All just as important as the wine. This book provides all the important details for Australian wineries including opening times contact details, vineyard sizes and web addresses. In addition to detailed illustrations, descriptions and maps on each, information about the wine makers is also covered. This is an indispensable reference for all enthusiasts of Australia wine and those with no wine experience alike. No matter what level of understanding the reader has of the science of wine this book has something for everybody.



DINNER WITH THE BAKER hb by Pino Locantro (Leichhardt NSW) 192 pages RRP \$45.00

The third book in the highly successful Dinner With...series. Dinner with the Baker has pastry chef Pino Locantro shares his award-winning recipes from his Italian background and favourites from his family gourmet delicatessen cum cafe, Locantro, in Sydney's Leichhardt, a family-owned and run neighbourhood business started by his parents 16 years ago. Pino's pastries are always a sell-out and his cheesecake has won numerous Fine Food awards. On Fridays and Saturdays the freshly baked doughy bread also brings customers in droves.

NEW ZEALANDS HOTTEST HOME BAKER pb by Dean Brettschneider (144 pages) RRP \$29.95

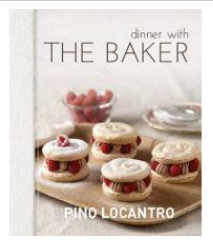
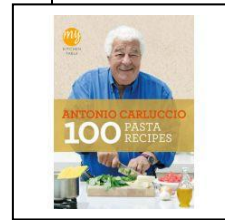
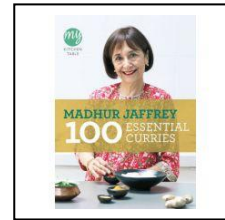
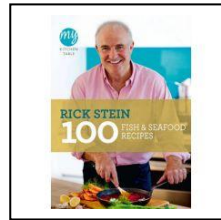
NZ's Hottest Home Baker celebrates New Zealand's love affair with home baking. Back for its second season, this reality show hosted by New Zealand's Next Top Model judge Colin Mathura-Jeffree, with judges Dean Brettschneider (the Global Baker) and Jade Lipton (from Cakestar.com) – both of whom have books in production with Penguin Group (NZ) – features eight top amateur home bakers from across New Zealand. The book captures all the top recipes from the show, including biscuits, slices, breads, scones, cakes and cupcakes, muffins, savoury and sweet pies and tarts, and desserts. Filled with tips and tricks from Dean and Jade throughout the book, the reader will be able to learn how to make professional looking baked goods. Packed with beautiful food photography and bustling with action shots from the show and behind the scenes, this is the perfect book for any aspiring home baker.

MY FAVOURITE INGREDIENTS by Skye Gyngell – COMING IN PAPERBACK (256 pages) RRP \$34.95

MY KITCHEN TABLE SERIES – all 7 paperbacks with 100 recipes and 100 photographs (208 pages) RRP \$19.95 each

Titles include:

- MY KITCHEN TABLE: 100 ESSENTIAL CURRIES by Madhur Jaffrey**
- MY KITCHEN TABLE: 100 FISH AND SEAFOOD RECIPES by Rick Stein**
- MY KITCHEN TABLE: 100 PASTA RECIPES by Antonio Carluccio**
- MY KITCHEN TABLE: 100 MEALS IN MINUTES by Ainsley Harriott**
- MY KITCHEN TABLE: 100 CLASSIC CAKES AND BAKES by Mary Berry**
- MY KITCHEN TABLE: 100 QUICK STIR-FRY RECIPES by Ken Hom**
- MY KITCHEN TABLE: 100 FAMILY MEALS by Annabel Karmel**



DINNER AT NELSON'S: Cuisines and Conversations with the Showbiz Guru hb by Nelson Aspen RRP \$40.00

QUICK AND EASY MEXICAN COOKING pb by Cecilia Hae Jin Lee Beisch (168 pages) RRP \$29.95

CHEESE A Collection of Sweet and Savoury Recipes Using Cheese (Williams Sonoma) pb (224 pages) RRP \$29.95

Features more than 100 recipes for every course. Ways to cook with all types of cheese (rich, creamy, oozy, pungent, nutty or sharp). Classic recipes for innovative dishes with descriptions of over 150 of the world's most celebrated cheese varieties. Tips on pairing with wine or beer. Ideas for putting together the perfect cheese platter. Recipes for sweet and savoury accompaniments.

500 BREAKFASTS AND BRUNCH DISHES hb by Carol Beckerman (196 pages) RRP \$19.95

500 MEDITERRANEAN DISHES hb by Valentina Sforza \$19.95 and 500 Fish & Seafood Dishes by Judith Fertig \$19.95

MODERN BATCH COOKERY hb by The Culinary Institute of America (448 pages) RRP \$82.95

From caterers and universities to hospitals and the military, there are countless foodservice operations that need to be able to prepare healthy, high-quality food in large quantities. This book include over 200 recipes for every type of meal and every occasion, all designed to yield 50 portions. Only reasonably priced qty cooking book in print – grab it now!

COMMONSENSE VEGETARIAN More Than 300 Easy Everyday Recipes pb (374 pages) RRP \$24.99

SIMPLY SALAD The Complete Series pb (248 pages) RRP \$19.95

FINGERFOODS The Complete Series pb (248 pages) RRP \$19.95

GLUTEN-FREE The Complete Series pb (248 pages) RRP \$19.95

HEALTHY LIVING AND ENTERTAINING – PETER HOWARD hb (224 pages) RRP \$35.00

LOW 500 GI DIET HANDBOOK pb by Jennie Brand-Miller (500 pages) RRP \$35.00

The ultimate GI reference. The most significant dietary finding of the last 25 years, the glycemic index (GI) is an easy to understand measure of how food affects blood glucose levels and has revolutionized the way we eat. This fifth edition of Australia's original NY Times bestseller is the one stop classic resource for anyone who wants to discover the benefits of adopting a healthy low GI lifestyle.

THE SHOPPERS GUIDE TO HEALTHY FOOD pb \$9.95

SPARKLES CUPCAKES hb by Kathryn Sutton (144 pages) RRP \$29.95

This book is built around the concept that cupcakes are the little black dress of the food world, and may be dressed up or down for any occasion. Occasions include Valentine's Day, the ultimate Girlie Gathering, Easter Treats, Fairy Princess, Birthday Party, Mother's Day Cupcakes, Rockstar, Grandma and even some for the Boys.

AWW MACAROONS AND BISCUITS hb by AWW (128 pages) RRP \$32.95

WHOOPIE CAKES pb (96 pages) RRP \$19.99

ULTIMATE GUIDE TO SUGARCRAFT (Int'l Book of Sugarcraft Vol 1 & 2) (504 pages) RRP \$79.99

GORGEOUS & GRUESOME hb by Debbie Brown (128 pages) RRP \$35.00

PARTY PARTY pb by Jenny Dodd (168 pages) RRP \$35.00

JUNIOR MASTERCHEF pb by MasterChef (196 pages) RRP \$29.99

Junior MasterChef is an essential, one-stop cookbook with a long shelf life for budding chefs. Delivered in a non-patronising style that recognises children's cooking is not all about cupcakes and chocolate crackles, it will extend the basic knowledge of junior chefs and expand their recipe repertoires while encouraging and enhancing their cooking confidence. Age 9+.

WHAT SHALL WE COOK TODAY? More Than 70 Fun & Easy Recipes for Kids to Make hb (160 pages) RRP \$29.95

SMALL RECIPE JOURNAL Kids The Little Chef hb RRP \$19.95

