



Established 1985

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

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PAELLA hb by Alberto Herráiz (192 pages) RRP \$49.95

Paella explains the simple step-by-step techniques and ingredients to make the perfect basic paella – from choosing the right variety of rice and identifying the right paella pan to selecting the appropriate cooking method – as well as the regional variations with their different techniques, flavours and textures. There are over 70 traditional paella recipes, including seasonal varieties such as duck and turnip, lobster and spring vegetables, as well as some more unusual contemporary varieties (such as bonito with jamón ibérico), including sweet paellas. More than this, though, the book shows that paella can be seen as a technique as well as a dish, and explains how to build on this basic technique to create your own paella. In terms of simplicity, versatility and value for money, paella rivals risotto and deserves to be better understood. Paella is the first cookbook in English from Alberto Herráiz, renowned expert on Spanish cuisine and head chef of Fogón restaurant in Paris, which is revered for its authentic and delicious paella. The book reveals the great culinary experience that good paella can be.

KITCHEN SECRETS hb by Raymond Blanc (320 pages) RRP \$59.99

Raymond Blanc is revered as a culinary legend, whose love of delicious food is lifelong. Years of experience have given him a rich store of knowledge and the skill to create fantastic dishes that work time after time. With a range of achievable and inspirational recipes for cooks of all abilities, "Kitchen Secrets" is all about bringing Gallic passion and precision into the home kitchen. Raymond has done all the hard work, refining recipes over months and even years until they are quite perfect. Every recipe includes explanations and hints to ensure that your results are consistently brilliant. Dishes that once seemed plain, or impossibly complex, suddenly become simple and elegant; this book's sixteen chapters include classics like watercress soup, chicory and Roquefort salad, cep ravioli and cassoulet. With more than 100 recipes from both series of "Kitchen Secrets," this is guaranteed to be a must-have for anybody with a love of French cuisine and finesse.

ORIENT EXPRESS hb by Silvena Rowe (272 pages) RRP \$49.95

Orient Express is for busy cooks who want a touch of the light, beautiful cuisine of the eastern Mediterranean that Silvena Rowe is making her own. Silvena's fabulous Ottoman Empire recipes include brilliant modern twists - and Orient Express provides 100 new recipes in this practical cookery book with recipes that are quicker to cook. In a simple, recipe-per-page format, it will have the same high production values and use many of the same fantastic combinations of sweet and sour - honey and cinnamon, saffron and sumac - that make her cuisine perfect for healthy living, celebrating and sharing. Also available: Purple Citrus and Sweet Perfume hb \$65.00 (stunning!)

A COOK'S GUIDE The Best of Donna Hay Magazine's How to Cook pb by Donna Hay (136 pages) RRP \$35.00

Donna's new book, A COOK'S GUIDE, is an absolute must-have for her fans. A compilation of the very best from donna hay magazine's How To Cook section, this everyday cookbook is filled with classic recipes, cooking techniques and essentials that should be in every cook's repertoire. From perfect pav to crispy crackling and chicken soup to chocolate cake, this book will teach you how to cook - Donna's way. Filled with detailed step-by-step recipes, accompanying photographs and recipe variations and tips, this is a definitive go-to guide for the home cook, whether you're a beginner or just need a good handle on the basics in one easy book. See our website for a complete range of Donna Hay titles.

EATING FOR THE SEASONS Cooking for Health and Happiness pb by Janella Purcell (244 pages) RRP \$39.99

'Janella challenges our perception of food and the part it plays in our everyday lives. I never considered that red quinoa, tamari, silken tofu & kombu would ever be part of my cooking repertoire but now I can't live without them! Thanks Janella!' - Celebrity Chef Gary Mehigan. Janella is passionate about good food and feeling great. And she wants to share her knowledge. Drawing inspiration from Traditional Chinese Medicine as well as the Japanese macrobiotic diet, Janella's recipes encompass what we should be eating in each season and the sorts of foods our bodies need to remain healthy and strong. dedicated to a core philosophy of food as medicine and focusing on gluten-free, dairy-free, vegan and vegetarian options - an entirely delicious approach to food and flavours that might just change your outlook, your health and your life.

LIVWISE Easy Recipes for a Healthy Happy Life pb by Olivia Newton-John (192 pages) RRP \$39.99

Olivia Newton-John is a woman who radiates health, positivity and wellbeing. In Livwise, Olivia explains her belief in the importance of eating a healthy diet in order to maintain wellness and balance. This book will introduce you to ways of eating and living that will keep you in good health and happiness. These simple, wholesome, tasty recipes are the ones Olivia loves to cook for her family some created in her own kitchen and others contributed by friends and chefs at her Australian health retreat, Gaia. From delicious salads and snacks to hearty mains and guilt-free desserts, the recipe in Livwise offer a perfect balance of flavour, goodness and vitality. Olivia is raising funds for The Olivia Newton-John Cancer and Wellness Centre in Melbourne. Her royalties from the sale of this book will go to the centre.

AWW COOKING SCHOOL FOR KIDS Learning to Cook Step-By-Step hb by The Australian Women's Weekly

The ultimate guide to learning to cook step-by-step.

Also coming: **AWW PIE FAVOURITES pb by The Australian Women's Weekly RRP \$29.95**

SOUPS AND STEWS – Chunky (400 pages) RRP \$19.99 and BUDGET – Chunky (400 pages) RRP \$19.99

TROPICAL CUISINE Cooking in Clare's Kitchen hb by Clare Richards (353 pages) RRP \$59.95 – Available NOW

Tropical Cuisine: Cooking in Clare's Kitchen is the world's first comprehensive cookbook and reference for tropical produce and tropical cooking. Recently featured in Good Living.

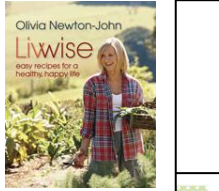
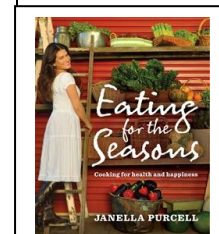
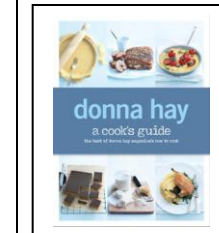
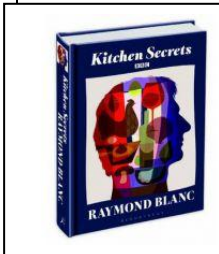
SOFFRITTO A Return to Italy by Lucio Galletto & David Dale – NOW IN PAPERBACK (360 pages) RRP \$24.99

A love story, a war adventure, a family saga, a travel memoir – Soffritto is also a guide to an undiscovered part of Italy.

Also available: Lucio's Ligurian Kitchen by Lucio Galletto & David Dale – now in paperback – RRP \$39.99

TEA WITH JANE AUSTEN hb by Kim Wilson (128 pages) RRP \$39.95

Who would not want to sit down with Jane Austen and join her in a cup of tea? Here for the first time is a book that shares the secrets of one of her favourite rituals. Also available: Recipe for Murder (Fairytale Recipes) hb RRP \$39.95



MY GREEK KITCHEN hb by Mary Valle (256 pages) RRP \$59.95

Mary Valle's Greek kitchen - a place to share simple food, warm laughter and tradition. Featuring starters, soups, main meals, salads, sweet things, Easter Festival food and dressings and sauces. Indulge in the fresh scents of oregano and lemon; lamb roast that melts in your mouth; crisp spanakopita; and the tender juiciness of a great Moussaka. With personal memories and stunning images - begin your journey into Greek food for every occasion.

TRULY MEXICAN hb by Roberto Santibanez (272 pages) RRP \$44.95

Amazing, authentic Mexican cooking for the home kitchen Mexican cuisine is an American favorite from coast to coast, but many people are too intimidated to try cooking real Mexican meals in their own kitchens. In Truly Mexican, Roberto Santibanez shows you that it's the flavors that are complex, not the cooking.

SKINNY FRENCH KITCHEN 100 Light & Delightful French Favourites hb by Harry Eastwood (192 pgs) \$49.95

Presents the result of author's year spent tasting, testing and tweaking the great French classics in her tiny Parisian kitchen up seven flights of stairs. This title includes recipe that has been slimmed down to a fraction of its usual calorie cost without robbing it of flavour or its French character. Also available: Red Velvet & Chocolate Heartache hb \$59.95.

MASTERING THE ART OF INDIAN COOKING 500 Classic Recipes For The Modern Kitchen hb by Sanjeev Kapoor (512 pgs) \$49.95 The only Indian cookbook you will ever need, including 500 classic recipes updated for the modern kitchen, from international superstar Sanjeev Kapoor.

Also coming: **THE CURRY KITCHEN by Jacki Passmore (320 pages) RRP \$29.95 – now in paperback!**

THE NEW COMPLETE INTERNATIONAL JEWISH COOKBOOK hb by Evelyn Rose (560 pages) RRP \$69.99

This new illustrated edition of Evelyn Rose's classic book has been completely revised and updated by Evelyn's daughter Judi, ensuring it continues to be the culinary bible of Jewish cuisine. Absolutely THE best book on the subject.

Also coming: **SLOW COOKING BIBLE With More Than 300 Recipes (large format pb) RRP \$39.99**

COMPLETE GUIDE TO SAUSAGE MAKING Mastering the Art of Homemade Bratwurst Bologna Pepperoni Salami and More (256 pages) RRP \$19.95

GOAT Meat Milk Cheese More Than 100 Delicious Recipes for Meat, Milk and Cheese RRP \$49.95

From the charming authors of Ham: An Obsession, a book about Goats with over 100 delicious recipes for meat, milk and cheese. Goat meat and dairy products are being embraced across the country as the next big thing. With its excellent flavour, wide-ranging versatility, and wonderful health benefits (no hormones and few antibiotics are used in goat production), it's no surprise that home cooks are seeking out recipes for this meat, cheese and milk. GOAT is the first cookbook of its kind and is truly a full-fledged goatapedia, with inventive (and many easy) recipes, fun lore, and fascinating stories behind this subject. Weinstein and Scarbrough take the reader on a wild ride as they relay hilarious and interesting stories about all things goat: their encounters with goat producers, making their own goat cheese, and seeking out the best quality meat they can possibly find. Also: Ham An Obsession with the Hindquarter hb \$49.95

See our website for a complete list of meat, charcuterie and slow cooking titles.

MICH TURNER'S CAKE MASTERCLASS The Ultimate Guide to Cake Decorating hb by Mich Turner (224 pages) RRP \$59.99

Mich Turner, owner of the Little Venice Cake Company and award-winning cake designer presents her ultimate masterclass in cake baking and decorating. This book is ideal for both the beginner baker and the seasoned cake decorating veteran. Baking basics are introduced in the Cake Recipes chapter, with sweet treats to suit every occasion. In the Masterclass chapter, Mich shares her decorating secrets with succinct tutorials to teach advanced decorating techniques. The stunning Cake Gallery section showcases the techniques developed in the Masterclass, with a delectable range of desserts for every occasion: from tiered creations with piped lace to chocolate glitter roses, from hand-painted flowers to moulded Christmas candy canes. See website for other Turner titles – they are superb!

FABULOUS PARTY CAKES AND CUPCAKES Matching Cakes and Cupcakes for Every Occasion hb by Carol Deacon (80 pages) RRP \$29.99

Everything you need to create an amazing cake or set of cupcakes that will make any occasion special. Very cute ideas!

CAKES RIVER COTTAGE HANDBOOK No. 8 hb by Pam Corbin (256 pages) RRP \$35.00

HUMMINGBIRD BAKERY CAKE DAYS: Recipes to Make Every Day Special hb by Tarek Malouf (256 pages) RRP \$49.99

The bestselling Hummingbird Bakery is back with a wonderful new collection of easy and delicious cupcakes, layer cakes, pies and cookies to suit all occasions in this beautiful book. See website for other Hummingbird titles/products.

SUGAR BABY Confections Candies Cakes & Other Delicious Recipes for Cooking with Sugar hb by Gesine Bullock-Prado (224 pages) RRP \$49.95

From marshmallows to macaroons, featuring more than 100 mouth-watering easy-to-master recipes.

Following the bestselling guide: Shannon Bennett's Paris A Personal Guide to the City's Best hb \$44.99 we have:

SHANNON BENNETT'S NEW YORK A Personal Guide to the City's Best hb RRP \$49.99

Simply superb travel/foodie guides! Also available: Italy For the Gourmet Traveller pb by Fred Plotkin \$35.00

THE SORCERER'S APPRENTICES: A Season at elBulli Behind the Scenes at the World's Most Famous Restaurant pb by Lisa Abend RRP \$29.99

A compelling and vivid account of life inside the kitchen of the world's most famous restaurant 'el Bulli'.

BLOOD BONES AND BUTTER: A French Culinary Education hb by Gabrielle Hamilton (288 pages) RRP \$35.00

A sharply crafted and unflinchingly honest memoir (simply the best memoir by a chef, Ever' Anthony Bourdain) about the search for meaning and purpose from one of America's most recognized chefs and up-and-coming literary talents.

MEDIUM RAW pb by Anthony Bourdain (304 pages) RRP \$24.99 & KITCHEN CONFIDENTIAL pb \$24.95

Anthony Bourdain to visit Australia very soon!

SuperChef AUSTRALIA: A PARODY pb by Ben Pogjic RRP \$19.99

SuperChef: The Book is perfect for foodies, aspiring chefs, and obsessive reality-show fans alike. Catch the kitchen-fever today! *SuperChef is the one show I make all my apprentices watch-it's the only way they'll learn' - Marco Zatapathique, head chef, L'Oiseau Deprime *SuperChef is so good that every time I watch it I am crushed beneath the weight of my own inadequacy' - Helen

