



# The Cookery Book e-Newsletter **NOVEMBER '11**

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Established 1985

## **INDOCHINE Baguettes and Banh mi: Finding France in Vietnam hb by Luke Nguyen (256 pages) RRP \$69.99**

"The French colonisation of Vietnam, which lasted for nearly one hundred years, had a profound influence on Vietnamese lifestyle, architecture and cuisine. Chef and author Luke Nguyen revisits his beloved Vietnam to delve deeper into the culinary legacy left by the French. Against a backdrop of grand colonial hotels, Luke talks to chefs, bakers, farmers and family members to explore the impact the French had on what the Vietnamese eat and cook today. More than 100 delicious recipes showcase the fusion of French and Vietnamese ingredients and techniques, interwoven with the heart-warming and personal stories Luke uncovers on his journey." This is a truly spectacular book! Also available: Songs of Sapa hb \$69.95 **Author signed copies of Indochine**

## **MOVIDA COCINA Spanish Flavours From Five Kitchens hb by Frank Camorra & Richard Cornish (288 pages) \$49.99**

"Feel the pulse of its thriving tapas bars, watch the speed and grace of its wait staff, inhale the aroma of sizzling chorizo and savour the salty sweetness of crayfish straight off the grill . . . From its flagship restaurant in Melbourne's Hosier Lane, to the opening of its latest venture Pulpo, MoVida has always embodied the heart and soul of Spanish cuisine. By fusing local and international flavours and pushing culinary boundaries, the MoVida restaurants have irrevocably changed the landscape of Australian dining. MoVida Cocina gives you a closer look at the people, venues and dishes that have made the MoVida bars and restaurants what they are today. Acclaimed chef and owner Frank Camorra takes us behind-the-scenes to reveal special techniques, signature dishes and the pure joy of cooking that infuses his life and work. He also reveals 70 stunning new recipes, including his chorizo-filled fried potato bombs, which featured in a nail-biting episode of 'MasterChef Australia' in 2010." Also available: Movida pb \$54.95, Movida Rustica hb \$59.95, Movida's Guide to Barcelona pb \$32.99 **Author signed copies of all Frank's books**

## **CUMULUS INC. hb by Andrew McConnell (224 pages) RRP \$59.95**

In a few short years, Cumulus Inc. has won a place in many hearts. With its open kitchen, industrial architectural elements and light streaming in through the bank of windows, it is somewhere to gather, talk and eat at any time of day. And the food fits like a glove, starting with the perfect breakfast and ending with a late-night charcuterie plate. Based around the ebb and flow of a day at Cumulus, Andrew McConnell's first book gathers his recipes for the signature dishes that keep people coming back for more. This is food for the way we eat now.

## **MARQUE Evolution hb by Mark Best and Pasi Petanen (304 pages) RRP \$79.95**

A stunning book to treasure as both a compilation of beautiful recipes and a record of one of the world's best restaurants. Foreword by Noma chef Rene Redzepi - Noma was named best restaurant in the world in 2011. Contains 80 inventive signature dishes from Marque restaurant. Marque is considered one of the finest restaurants in the world. Listed as one of the Top 100 Best Restaurants in the World in 2011, one of only four in Australia. Marque is a highly illustrated, contemporary recipe book, celebrating and reflecting on Marque, the successful Sydney restaurant. Also included will be the personal journey of chef and owner Mark Best and over 100 full colour photographs. Most will be complete dishes but the book will also contain a myriad of smaller recipes and techniques which are the backbone of chef, Mark Best's creations. A stunning book to treasure as both a compilation of beautiful recipes and a record of one of the world's best restaurants.

## **GINGERBOY hb by Chris Donnellan & Teage Ezard (256 pages) RRP \$69.99**

Iconic Melbourne restaurant 'gingerboy' is renowned for its funky decor, Asian-inspired dishes and hip laneway location. Serving creative street food, based around plates for sharing, chefs Teage Ezard and Chris Donnellan take a unique and bold approach to the food of the region. gingerboy serves traditional and modern Asian dishes with flavours from Thailand, Malaysia and China -- perfect for the urban foodie. Soak up the atmosphere of the restaurant on every page of this amazing book. On the cover, retro signage beckons you in from a dark Melbourne laneway. Open the book and beautifully lit dishes ooze with flavour and style. You won't find sexier, saucier, more sumptuous recipes anywhere. With its sizzling style, 'gingerboy' is a cookbook that will bring 21st century fusion into your kitchen.

## **SUMMER FOOD Easy Recipes for Lazy Days pb by Serge Dansereau (224 pages) RRP \$39.99**

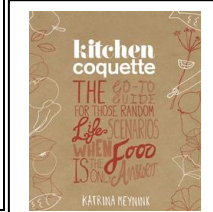
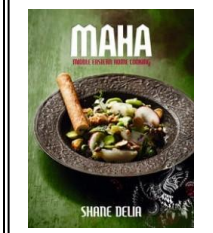
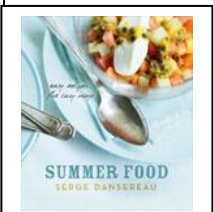
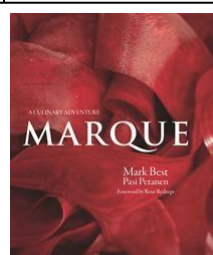
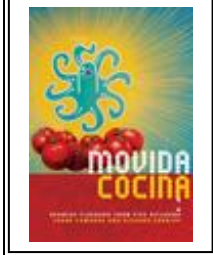
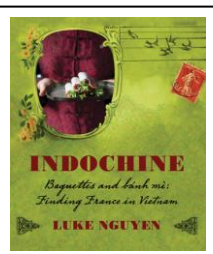
Beautifully photographed and designed, Summer Food contains a range of contemporary recipes that celebrate Australian summer produce at its peak. These simple recipes are packed full of the chef know-how that turns a good dish into a great one, and are guaranteed to make your long brunches, lazy lunches, picnics, barbecues and afternoon teas effortless and your summer parties and entertaining stylish. Summer Food evokes the relaxed romance of an Australian summer in its colours and flavours. Serge has devised some wonderful Christmas menus and included all the Christmas baking classics --- from fruit mince tarts to chilled eggnog, Christmas puddings to delightful gingerbread houses, to ensure your seasonal entertaining is stress-free and successful. This lovely collection, of fresh, no-fuss recipes will be the perfect Christmas gift for summer-loving foodies. Also available: Bathers Pavilion Cafe Cookbook pb \$39.99, Bathers Menus & Recipes pb \$49.95 and The French Kitchen \$59.99 **Author signed copies**

## **MAHA Middle Eastern Home Cooking hb by Shane Delia (224 pages) RRP \$49.95**

Shane Delia, owner of Melbourne's award-winning Maha Bar and Grill, brings us his first cookbook, a superb collection of recipes that showcases his distinctive fusion of Middle Eastern and Mediterranean food, with a strong focus on the full-flavoured dishes prepared by Shane's large Australian-Maltese family. Based on the freshest ingredients and cooked from the heart, Shane's recipes are designed to be served at a shared table. They include classic meze dishes, new takes on old favourites, and recipes that have been handed down through the generations. He has also included some of his restaurant's signature dishes, such as the irresistible Turkish delight doughnuts with rosemary honey. More than just a cookbook, Maha is a tribute to family life, and to the role of food in sustaining the ties that bind. **Author signed copies**

## **KITCHEN COQUETTE pb by Katrina Meynink (272 pages) RRP \$39.99**

Kitchen Coquette is a cookbook that will make you smile. It will feed ten hungry friends, the man of your dreams, your lovely gran; even providing a bite to eat for all those inspired in-between moments. Katrina knows that sometimes food is the only answer so Kitchen Coquette provides the recipes with the context. It is important to know why you are cooking. This is not a breakfast, lunch, dinner format - this is a cookbook that knows what you cook to fortify the soul is vastly different to what you might cook to impress a first date. It's a cookbook with some lifeblood... one that is funny, real, approachable and challenging. A go-to guide that gives you a sense of achievement, while embracing all those tear ruined, sweaty palmed and swear-word fuelled moments of life. All while providing the dish that suits.



**DELICIOUS SIMPLY THE BEST pb by Valli Little RRP \$39.99**

Simply the Best is a celebration of what delicious. does best - inspiring yet accessible recipes that are perfect for novice cooks as well as experienced foodies looking for new ideas. In Simply the Best, each of the 12 exciting themed chapters opens with a collage of images shot by delicious. photographers over the past 10 years. Featuring more than 120 all-new recipes, each beautifully photographed by Brett Stevens, you are sure to find dishes for every occasion - from Chinese pork buns, Spice-rubbed lamb cutlets, French-inspired Apple and goats cheese salad to a Little black dress chocolate cake or an indulgent Lemon meringue ice-cream pie.

**MARIE CLAIRE FRESH + EASY pb by Michelle Cranston (320 pages) \$39.99**

Celebrate seasonal ingredients and exotic flavours with fresh + easy, the third book in the new format marie claire series. Whether you are planning an easy dinner with friends or indulging in a casual brunch, spice it up with zucchini and lemon frittata, orange flower madeleines and creamy chai brulee. Or invite a friend to laze under a cool willow and enjoy the tang of lime parfait or ruby grapefruit sorbet. Over 100 easy-to-prepare dishes that will gratify your senses, nourish your body and make every meal an occasion. Written by author and chef Michele Cranston and accompanied by stunning garden photography.

**MY FAVOURITE FOOD FOR ALL SEASONS pb by Janelle Bloom RRP \$39.95 Author signed copies**

In this Janelle's fourth book she presents more irresistible recipes that always satisfy. This book is divided into the seasons each chapter detailing what the best produce is to buy and cook throughout the year. With both sweet and savoury recipes that are fool proof anyone can give them a go! So whether it's Spring, Summer, Autumn or Winter you'll never go wrong with this one! Also: Fast Fresh & Fabulous pb \$39.95, Family Food & Weekend Feasts pb \$39.95 and Fab Food Family & Friends pb \$39.95

**COOK WITH US hb by Gary Mehigan and George Calombaris (224 pages) RRP \$49.95 Author signed copies**

In their second book together, MasterChef's much-loved judges Gary Mehigan and George Calombaris share their tricks of the trade and twenty popular cooking techniques, accompanied by eighty delicious recipes. Let Gary and George show you how to master some of the great cooking challenges. Learn how to perfect a glossy mayonnaise and the art of jointing poultry. Fillet a fish with professional finesse and whip up restaurant-quality pasta and pastry. Cook a steak to order- impress friends by serving up braised pork belly with apples and raisins or dark chocolate soufflé with white chocolate ganache, or feed the family in a flash with scrambled eggs or chicken skewers in green marinade. Cook With Us is for anyone who wants to learn how to cook up a storm with confidence and flair. Also available: Comfort Food hb \$49.95, Your Place or Mine hb \$49.95 Georgie Porgie pb \$39.95

**SIMPLE WEEKNIGHT DINNERS 140+ New Recipes Clever Ideas and Speedy Solutions For Every Day pb by Donna Hay RRP \$39.99**

'How many times have you opened the pantry or fridge door and thought there's nothing to eat? Then my new book is your saviour. Whether it's meat from the freezer, noodles from the pantry or eggs from the fridge, I'll show you how to take everyday star ingredients and turn them into weeknight winners. My new book is about showing off their versatility and ease of preparation as well as giving you simple and flavoursome ideas for the week ahead.' Donna Hay. See website for all Donna's titles.

**EDIBLE BALCONY hb by Indira Naidoo (401 pages) RRP \$39.95**

Journalist and broadcaster Indira Naidoo has always been passionate about food and, teaming this with her increasing desire to live a sustainable life, has transformed her tiny 13th floor apartment balcony into a herb and vegetable garden that provides her with fresh produce all year round. **A LITTLE BIT OF THIS A LITTLE BIT OF THAT pb (240 pages) RRP \$35.00**

Twins Isabella and Sofia Bliss appeared on Junior Masterchef (Sophia got through to the top four and Isabella won). A Little Bit of This, A Little Bit of That is a family cookbook of Sicilian recipes cooked by the twins, inspired by their mother, Sylvana, and their nonna, Rosa. It features an introduction by Sylvana and both the girls, as well as a short description for each recipe that give us a feel for the family, their migrant background and their food traditions.

**AWW RETRO COOKBOOK hb by AWW RRP \$49.95**

This is a trip down memory lane – a beautifully designed book with pages from old cookbooks showing what we used to eat, old advertisements showing what we used to buy and wonderful modern recipes alongside their beautiful modern photographs. These recipes are for finger food and sandwiches, snacks, afternoon teas, family dinners, the Sunday roast, and puddings. They contrast the way we eat now and the way things used to be. See website for a full selection of AWW titles.

**AWW CLASSIC COLLECTION SLIPCASE hb (AWW Classic Cakes/AWW Classic Cupcakes (480 pages) RRP \$44.95**

This gorgeous 2 book slip case includes the bestsellers Classic Cakes and Classic Cupcakes from the popular classic series. Classic Cakes is a beautiful collection of all your favourites: Flourless chocolate cake, mud cakes, orange cakes and delightful little cupcakes. Cupcakes have taken over as the cake of choice and Classic Cupcakes has you covered for all occasions. Little works of art with instructions on making them are clear and easy-to-follow. Together these two books make the perfect gift. See full listing of AWW books on our website.

**PARTY FOOD Delicious Ideas for Every Occasion hb by Diane DeVantier (208 pages) RRP \$29.95**

Party Food takes the headache out of catering with delicious easy recipes for every occasion and budget. With ideas for simple barbecues, cocktail parties, birthdays and family get togethers you'll be a sensation with everything from spicy meatballs and tempura prawns, to garlic bruschetta and Moroccan lamb skewers. Includes Things on Sticks, Toast, Dippers, Canapes, Tiny Morsels, Tapas and Sweet Things.

**THE COMPLETE ASIAN COOKBOOK hb Revised & Updated FINALLY! by Charmaine Solomon (648 pgs) RRP \$59.95**

800 classic and contemporary dishes from fifteen countries (India Pakistan, Sri Lanka, Indonesia, Malaysia, Singapore, Burma, Thailand, Cambodia, Laos, Vietnam, The Philippines, China, Korea and Japan). This book belongs in every household.

**ENCYCLOPEDIA OF JAPANESE CUISINE hb by Hideo Dekura (560 pages) RRP \$49.95**

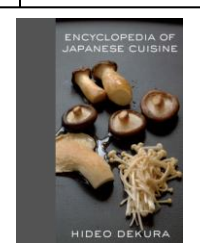
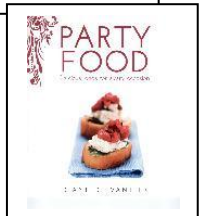
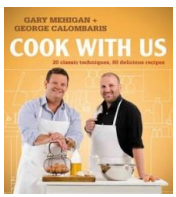
Hideo Dekura, A Master Sushi Chef, has taught his popular Sushi & Sashimi workshops at Sydney Seafood School since the School's inception in 1989. The master of everything to do with Japanese cooking! Includes 16 page colour section of photographs.

**SICILIAN SEAFOOD COOKBOOK hb by Marisa Raniolo Wilkins (256 pages) RRP \$45.00**

Sicilian Seafood Cookbook is a catalogue of 120 authentic recipes for seafood and its accompaniments, including a great variety of first and second-course dishes, food for feasts, special sauces and delicious vegetables with no less than nine caponata recipes. A lively, well-researched book, it celebrates the diversity of Sicilian food, which is intensely regional. The author takes readers on a culinary journey around Sicily, using seasonal produce and traditional cooking methods and techniques.

**MADE IN SICILY hb by Giorgio Locatelli (384 pages) RRP \$59.99**

This follow-up book to MADE IN ITALY explores the ingredients and history, and introduces you to some of the cooks, fishermen and growers that make Sicily what it is, with regional recipes ranging from Insalata di Rinforzo, a famous island salad made with cauliflower, to four kinds of caponata, pasta with anchovies and breadcrumbs, Sicilian couscous, and the celebrated dessert, cassata. When people talk about Sicilian cooking, says Giorgio, they always speak about the influences from the Greeks, the Arabs, the



Spanish... but I really believe the biggest influence is the land and the sea. They determine the produce, which has stayed the same, throughout all the cultural changes. What grows together, goes together, as my grandmother used to say, and it is the simple combinations of beautiful ingredients that makes Sicilian food special. Also available: Made In Italy Food & Stories pb \$49.99

Also coming: **COUNTRY COOKING IN ITALY hb by Colman Andrews (392 pages) RRP \$59.95**

**STEPHANE REYNAUD'S BARBECUE 150 Recipes for the Barbecue hb by Stephane Reynaud (256 pages) RRP \$49.99**

From the best-selling French author of Ripailles, Rôtis and Stéphane Reynaud's 365 Good Reasons to Sit Down to Eat comes this celebration of all things grilled, seared and baked – Barbecue. With over 140 recipes irresistible recipes including tender cutlets, succulent roasts and ribs, as well as a selection of accompaniments, from minted grilled vegetables to a decadent baked camembert, there's a recipe for every barbecue get-together. Written in his well-known eccentric style, Stéphane never fails to entertain, and his passion for barbecuing is highly contagious. Other titles include: Ripailles \$79.95 Rotis \$49.95 365 Good Reasons \$79.95

**LADUREE SAVOURY The Recipes hb by Michel Tramier & Simone Lerout (392 pages) RRP \$55.00**

Following the success of Laduree: Sucre, here is the second volume of never before - published recipes from the legendary Laduree tearoom. 180 elegant recipes from Laduree's Chef, beautifully photographed and packed into an eye-catching book reminiscent of the famous macaron boxes. From duck foie gras with rose macaroon to taramasalata éclair with rose petals, the Chef presents us with an entire artist's array of appetizers, main courses, fish, meat, salads and omelettes, all bearing the unmistakable Laduree quality and creativity. Also available: Laduree hb \$55.00 (stunning!)

**PASTRY PARIS hb by Susan Hochbaum RRP \$39.95**

Pastry Paris is a collection of photographs of the world's most enticing pastries set against the background of one of the world's most iconic cities. The confections are taken out of their display cases and photographed on location at Paris' best known sights.

**SHANNON BENNETTS FRANCE A Guide to Fine Dining in Regional France hb (320 pages) RRP \$44.99**

A new twist from Shannon Bennett – this time Shannon reviews all of his favourites – from 3 star restaurants to local bistros – the perfect way to start planning a dream holiday in the country that is unsurpassed for its culinary experiences.

Other titles include: Shannon Bennett's Guide to NY hb \$44.99

**SHANNON BENNETT'S PARIS A Personal Guide to the City's Best – now in pb \$34.99 (or hb \$44.99)**

**PARIS A Taste of Paris in 200+ Destinations hb by Alain Ducasse (450 pages) RRP \$59.95**

From a morning croissant on the Canal Saint-Martin to a magical dinner on the Eiffel Tower, Alain Ducasse takes you on a stunning gourmet tour of Paris. Join France's most celebrated chef on a personal journey as he reveals his favourite foodie haunts including restaurants, cafes, local bistros, patisseries and other artisanal stores. From his own 3 star restaurants to his favourite icecream store, to his insider's tip on the best local creperie in town, Ducasse share the stories, histories and encounters. Lavishly photographed, Paris by Ducasse showcases the gourmet highlights, telling of the Chef's passion for cookery and his sincere love of Paris. 'Paris is a Mecca to haute cuisine, where history meets French gastronomy in all its grandeur and tradition. However this labyrinth of timeless, charming bistros and brasseries is also a hotbed for experimentation and innovation. It is the cultural diversity and unexpected treasures within Paris I love.' (Alain Ducasse)

**PARIS A Guide to the City's Creative Heart hb by Jannell McCulloch (256 pages) RRP \$49.99**

After spending the last 20 years exploring the city, journalist and photographer Janelle McCulloch has discovered all of Paris' secret gems and shares them in this beautiful guide. From the stylish boutiques on Champs-Elysees to the irresistible cafes, tea salons and patisseries that make up the fabric of the city, you will find everything you need to know to have a true insider's experience of Paris.

**VEG RIVER COTTAGE EVERYDAY hb by Hugh Fearnley-Whittingstall (402 pages) RRP \$55.00**

Why don't we eat more veg? They're healthy, cost-effective and, above all, delicious. Hugh Fearnley-Whittingstall believes that it is time to put this to rights, as he explains in this brilliant new book. He's come up with an abundance of over 200 veg-tastic recipes, including a warm salad of grilled courgettes, lemon, garlic, mint and mozzarella, baby carrot risotto, new potato gnocchi, a summer stir-fry with green veg, ginger, garlic and sesame, a cheesy tomato tart, a spring onion galette, roast jacket chips with merguez spices and spiced yoghurt, curried bubble and squeak, scrambled eggs and asparagus with lemon, tomato gazpacho, pea and parsley soup, roast squash wedges, baba ganoush, beetroot houmous, spinach pasties and barbecued corn on the cob. Full colour photographs.

**MOURAD The New Moroccan The Cookbook hb by Mourad Lahlou RRP \$49.95**

A soulful chef creates his first masterpiece. What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully "authentic" documentation of Moroccan home cooking. Yes, the great classics are all here AND much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically engaging text offer a rare blend of heat, heart, and palate.

**SEOULTOWN KITCHEN Korean Recipes to Share With Family and Friends hb by Debbie Lee RRP \$29.99**

Korean food is enjoying a renaissance, and rightly so as it offers a real change from the more usual Asian cuisines of China, Thailand and Japan. This title reflects the author's favourite thing about Korean food - small plates, simple and delicious, ideal for sharing with friends, which encompass Korea's full culinary range.

**FREE RANGE IN THE CITY hb by Annabel Langbein (author of Free Range Cook) 320 pages – RRP \$49.99**

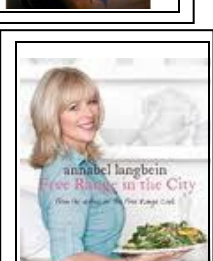
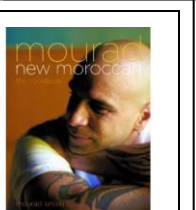
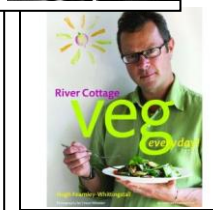
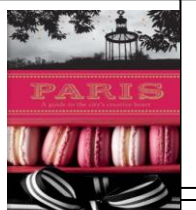
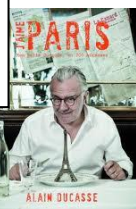
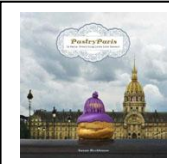
If you live in the city it's much harder to be connected with the rhythms of nature--perhaps you come home from work exhausted and the last thing you want to think about is what's for dinner, or inviting people over seems just too hard and stressful on a weekday. But it doesn't have to be! Annabel shows how simple it is to put together fresh, seasonal meals, and by doing so create a lifestyle that takes you beyond the rush and busyness of city living. Annabel's free-range philosophy and trademark stylish simplicity allow you to create a sustainable lifestyle in the city. Also available: Annabel Langbein Free Range Cook hb \$49.99

**FRENCH CAFE COOKBOOK hb by Simon Wright – back in stock – RRP \$89.95**

Auckland's famous The French Cafe is the most awarded and honoured restaurant, a place where successive chefs have stamped their creative mark and thrilled diners for over 25 years. Under owners Simon Wright and Creghan Molloy Wright it has developed a peerless reputation as a restaurant of exquisite standards. Includes 80 outstanding recipes, stunning photography and illuminating tales of the blood, sweat, tears and love that go into running a restaurant at the top of its game.

**FOOD THE ESSENTIAL GUIDE A – Z 10<sup>th</sup> Anniversary Edition hb (496 pages) RRP \$49.99**

This definitive culinary guide covers a global range of ingredients and includes key recipes and features on cooking styles and the cuisines of more than 30 nations. The simple, clean design makes this a reference book that is accessible and inspiring. Supported by hundreds of photographs, that will inform your eating experiences, whether dining out or eating in. Re-released to celebrate the tenth anniversary of its first publication, this book takes the food enthusiast on an exciting journey from A to Z, around the world.



**PLANET CAKE CELEBRATE Cake Making for All Occasions pb (144 pages) RRP \$29.99**

"Be the star of the party with Paris Cutler's inspiring guide to cake making for birthdays, fundraisers, bridal showers and more. With playful ideas and detailed instructions, even complete beginners to cake decorating will find themselves creating little masterpieces. From Cheeky Monkey and Polka Dot Cupcakes for the school fete to Freddy and Girly Bear Cupcakes for a children's party, Planet Cake Celebrate will have a cake for every occasion! The book includes more than 20 cupcake and mini fudge cake designs for all occasions. It also has detailed advice on how you can host events and how to prepare for a cake-making party, advice on taking cakes home, templates, techniques and troubleshooting tips." Also available: Planet Cake \$45.00 and Planet Cake Cupcakes \$45.00

**CAKE AND COOKIE POPS More Than 50 Fun Treats on Sticks pb (128 pages) RRP \$16.99**

Make Me Cake & Cookie Pops introduces readers to this delightful new baking trend with easy-to-follow recipes and loads of fun decorating ideas. Includes every kind of 'pop' with chapters on cookie pops, cake pops, party pops and super-simple pops. From fancy afternoon teas to children's birthday parties, Make Me Cake and Cookie Pops will inspire fun at any occasion."

Also coming: **CAKE POPS DIY KIT (80 page booklet with cello bags/ribbons/sticks/gift tags) RRP \$24.95**

**PS DESSERTS hb by Philippa Sibley (272 pages) RRP \$49.95**

PS Desserts is set to become the dessert lover's bible. With a comprehensive step by step section explaining basic techniques such as making puff pastry, chocolate sponge, meringue, creme patisserie, panna cotta and ice creams and sorbets, the basics section is an invaluable resource. The recipe section includes Classics like Lemon Tart and Tiramisu and Signature dishes such as Raspberry and chocolate delicie brownie icecream and pineapple donuts. Philippa 'Queen of Desserts' is one of Australia's finest dessert and pastry chefs and has worked in some of the world's finest restaurants. Her 'timeless things of beauty' includes the famous 'Snickers' dessert featured on MasterChef. Full colour step by step photography detailing basic as well as advanced techniques and classic signature dessert recipes. This book is a must-have for any baker and lover of desserts. Simply beautiful!

**EXTRAORDINARY CAKES Recipes for Bold and Sophisticated Desserts hb by Karen Krasne (176 pages) RRP \$55.00**

How to make cakes that are as delicious to eat as they are beautiful to behold. Karen Krasne, the 'Queen of Cakes' according to Gourmet Magazine, brings a fresh and contemporary sensibility to special-occasion cakes. Instead of conventional fondant and gum paste, she relies on natural frostings based on chocolate, cream, or butter (which are also easier to make). Beautiful full colour photographs throughout. **TEA AND CAKE A Guide to the Perfect Afternoon Tea hb by Emma Block (128 pages) RRP \$29.95**

**SUGAR SUGAR Every Recipe Has A Story hb by Kimberley Reiner & Jenna Sanz-Agero (Oprah's favourite fudge!) \$29.95**

**ITALIAN BAKER Revised Edition The Classic Tastes of Italian Countryside It's Breads, Pizza, Focaccia, Cakes, Pastries and Cookies hb by Carol Field** Fully revised edition of this absolute classic covering everything from bread, pizza, focaccia, cakes, pastries and cookies with 80 full colour illustrations. Fantastic book!

**NOTES FROM A SWEDISH KITCHEN hb by Margareta Schildt Landgren (224 pages) RRP \$39.95**

Swedish cuisine is delicious and unexpected. Margareta includes 80 fabulous recipes interspersed with captivating narrative.

**A GOOD NOSE AND GREAT LEGS The Art of Wine Fully Revised Edn pb by Rob Geddes MW (312 pgs) \$39.99**

A comprehensive and engaging guide to Australian and international wine culture and lifestyle includes chapters ranging from the history of wine, wine making, varieties, regions, tasting and buying wine to food matching. It is replete with interesting information and insights. Includes new information on NZ's influence including a map of wine regions and updates on all the wines. There is more emphasis on Tasmania's wine-producing regions and new additions that discuss the popularity of organic wine and updates to the new labelling system for fortified wines in Australia/NZ.

Also coming: **JAMES HALLIDAY'S 1001 WINES UNDER \$20 pb by James Halliday (288 pages) RRP \$24.95**

**LAROUSSE WINE The Definitive Reference How to Understand & Enjoy The World's Best Wines hb RRP \$79.99**

The comprehensive coverage of the wine-producing regions of the world is invaluable. Each section begins with a beautiful colour illustration of the area, with the major districts, rivers, and cities highlighted. A short history and analysis of each region follows, with a discussion of the types of wines produced in each district, the specific oenological properties that make the region unique, and the appellations of the area. Boxes and features throughout also cover a vast range of subjects such as how to read a wine label, whether to decant wine, and even the great wine waiters of the world. There is something new for everyone. Also available: Larousse Gastronomique hb \$145.00, New Concise Larousse pb \$65.00 and the 4 individual guides.

**HUGH JOHNSON'S WINE JOURNAL hb by Hugh Johnson (208 pages) RRP \$29.99**

This elegant journal includes expert advice from the world's most popular wine writer, Hugh Johnson, on topics such as grape types, vintages and pairing wine with food. It is the perfect place to record those wines you have particularly enjoyed, to compile personal tasting notes, list friends' favourites and to note the wines you drank on special occasions or with exceptional meals.

**JUGS hb by Steven Quirk (402 pages) RRP \$29.95**

Every single jug recipe one could ever desire from Margaritas to Mojitos! From the author of The Cocktail Bible - Steve Quirk brings us this fantastic release just in time for Summer fun! Full colour throughout - excellent value.

**BOUGHT BORROWED & STOLEN Recipes and Knives from a Travelling Chef pb by Allegra McEvedy RRP \$39.95**

This book is an authentic glimpse into food and cultures, and is filled with Allegra's favourite dishes eaten over 20 years of travelling, tasting and scribbling. As a chef Allegra had developed a healthy admiration for the tools of her trade, and searching for a knife that reflected the country she was currently eating in became her quest. Allegra tells the stories of her travels through the knives she has collected on the way, from aesthetically-crafted filleting knives from Scandinavia to simple, effective and impressive African tools, and includes several recipes inspired by each country. Straightforward recipes you will have never cooked before but will love!

**Herve This is coming to Australia! SCIENCE OF THE OVEN hb by Herve This (216 pages) RRP \$34.95**

With trademark clarity and wit, Herve This launches a wry investigation into the chemical art of cooking. Unraveling the science behind common culinary technique and practice, Hervé This breaks food down to its molecular components and matches them to cooking's chemical reactions. He translates the complex processes of the oven into everyday knowledge for professional chefs and casual cooks; demystifies the meaning of taste and the making of flavor; describes the properties of liquids, salts, sugars, oils, and fats; and defines the principles of culinary practice, which endow food with sensual as well as nutritional value.

Also available: **Molecular Gastronomy pb \$29.95, Kitchen Science Mysteries pb \$26.95, Building A Meal coming in pb \$21.95**

For the best cookbooks using 'sous vide' we recommend - Under Pressure hb by Thomas Keller RRP \$105.00 and Bentley hb by Brent Savage \$59.95. Recipes also included in Movida Cocina hb \$49.95

