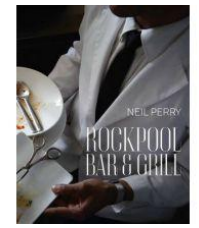




The Cookery Book e-newsletter **OCTOBER '11**

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ROCKPOOL BAR & GRILL hb by Neil Perry (456 pages) RRP \$79.99 AUTHOR SIGNED COPIES!

When Neil Perry set out to open a steakhouse, it wasn't going to be just any steakhouse. It had to showcase not only Australia's best beef but also the best seafood, the best of everything. This title shows the trials and tribulations of opening the ultimate steakhouse, Rockpool Bar & Grill, first in Melbourne, then Sydney and Perth. This book is about the life of a restaurant and all the people who contribute to it, from the graziers to the scallop divers to the oyster whisperers. Tales from the restaurant and from his producers intersperse Neil's collection of recipes that bring his restaurant into your home. His advice on handling seafood, how to cook the perfect steak, how to build a wood-fired barbecue, plus his signature condiments, side dishes and desserts, make this an indispensable and inspirational kitchen companion. Other titles include: Balance & Harmony \$89.95 Food I Love \$89.95 and Good Food \$49.95

ZUMBO Adriano Zumbo's Fantastical Kitchen of Other-Worldly Delights hb by Adriano Zumbo (272 pages) RRP \$49.99 AUTHOR SIGNED COPIES!

Join Adriano Zumbo on a trip through his whimsical world of sweet treats. His Willy Wonka style inventions and combinations of flavours are astonishingly bold, surprising and delicious. Whether you crave a multitude of melt-in-your-mouth macarons, an array of perfect pastries or the ultimate gateaux creation there is something to satisfy every sweet-tooth in this collection.

TASTING INDIA hb by Christine Manfield (480 pages) RRP \$89.95

'This is my story of India, a story gathered across many visits, connecting with people in various walks of life. The recipes I've collected along the way reflect the stories of countless mothers, grandmothers, daughters, sons of daughters, brothers, sisters and aunts, as told to me during my travels.' Absolutely stunning book – a must have! Other title: Stir pb \$39.95

DINNER AT MATT'S hb by Matt Moran (240 pages) RRP \$49.95

Renowned chef Matt Moran shares his favourite dinner-party menus for any occasion. Start with oysters two ways, a classic mushroom consomme or a stunning beetroot-cured ocean trout, then work your way through to mains that will satisfy any appetite: sweetly spiced roast duck breast, an impressive Beef Wellington or an elegantly light lobster salad. Top it all off with one of Matt's show-stopping desserts, like his luscious chocolate and Earl Grey tea tart, a sublimely delicate pistachio soufflé or a contemporary version of that old favourite, strawberry shortcake. Other titles include: Matt Moran pb \$39.95 When I Get Home hb \$49.95

BILLS EVERYDAY ASIAN hb by Bill Granger (240 pages) RRP \$49.99

The big, bold taste explosions of Asia and the fresh, lively combinations of ingredients have had Bill Granger hooked since childhood. To him, the Asian dishes he most loves to cook and eat aren't exotic but quick, easy and healthy everyday food, whether intensely fresh and zingy or deeply savoury and satisfying. Bill has simplified his favourite classics to create the very best that Asian food has to offer, drawing on his own colourful and varied experiences: from a home-cooked dinner in Singapore to a businessman's breakfast in Japan, along with his most memorable flavour encounters at beach shacks, restaurants and roadside stalls.

BEST OF BILL hb by Bill Granger (320 pages) RRP \$49.99

Bringing together more than 130 of Bill Granger's best recipes, from Ham and Gruyere French Toast to Chocolate Self-saucing Pudding, Best of Bill captures the simple, joyful and no-fuss approach to cooking that has made him a household name. This collection provides a unique culinary journey that takes us from Bill's early days as a fledgling chef, when he was known as the 'Egg Master of Sydney', to the more relaxed food of lazy holidays and weekends.

HOT PLATE Asian-Inspired Barbecue hb by Spirit House (112 pages) RRP \$29.95

Barbecue recipes from the chefs at Spirit House, Australia's premier restaurant and cooking school. Tips to roast, smoke and sear your way to BBQ perfection. Includes fantastic salads, exotic dressings and relishes, dipping sauces and serving suggestions. Each dish is easy to understand and includes full colour photograph. Hot Plate is a barbecue book with spice! Other titles include:

Spirit House pb \$34.95 Travels with Thai Food pb \$35.00 and Essentially Thai hb \$45.00

ART OF PASTA hb by Lucio Galletto and David Dale (402 pages) RRP \$59.95

Ci facciamo un piatto di pasta! (Let's make a plate of pasta!) Here are detailed instructions for making and cutting pasta (including pasta flavoured with herbs, porcini, saffron and squid ink), and for making simple filled pastas and perfect gnocchi. To accompany your pasta, choose from an array of mouth-watering pestos. Simple dishes mark the passage of the seasons and for the more adventurous cook, Lucio's executive chef Logan Campbell has contributed some contemporary interpretations of classic pasta dishes. Other titles include: Lucio's Ligurian Kitchen pb \$39.99 Soffritto pb \$24.99

Also: ART OF PASTA The Collectors Edition hb in slipcase RRP \$250.00 AUTHOR SIGNED COPIES

Special collector's edition is beautifully presented slipcase. Each author signed copy comes with a signed and numbered limited-edition print from renowned artist Luke Sciberras.

MALOUF NEW MIDDLE EASTERN FOOD hb by Greg & Lucy Malouf (384 pages) RRP \$69.95

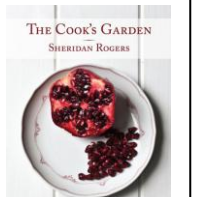
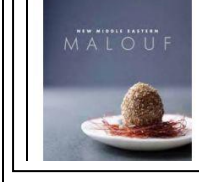
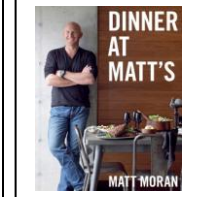
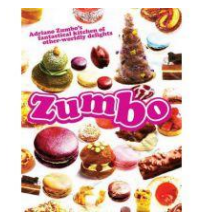
A must-have collection of over 300 delicious recipes from the award-winning authors, Greg and Lucy Malouf. The book is divided into chapters such as Soups, Dips, Small Plates, Large Plates, Bakery and Sweet and Larder. Includes mouth-watering recipes with a mix of tradition with modern techniques for the home cook and experienced chef. Sure to become a classic. Other titles include: Saraban hb \$79.95, Arabesque pb \$39.95, Saha hb \$75 pb \$49.95, Turquoise hb \$75 pb \$49.95 Moorish pb \$39.95

FOUR SEASONS Italian Food For Family and Friends hb by Manuela Darling-Gansser (356 pages) RRP \$59.95

A collection of the best recipes from the successful food & travel series: Manuela's Under the Olive Tree, Autumn in Piemonte, Winter in the Alps and Spring in Sicily. The author's journey across Italy reveals authentic recipes and long-held food traditions. Manuela's recipes are always tempting and make it easy to introduce the flavours of Italy into your home. Divided into four chapters: Spring Summer, Autumn and Winter, this collection of Manuela's favourite recipes is sure to become a kitchen favourite.

THE COOKS GARDEN hb by Sheridan Rogers (272 pages) RRP \$49.95

New updated edition of Sheridan's bestselling book! Where would the cook be without the garden? The Cook's Garden celebrates the relationship between the garden and the cook and guides the cook in how to use seasonal produce. Features 300 highly illustrated, simple yet imaginative recipes with useful information about growing over 90 fruits, herbs and vegetables and also outlines their history and recipes for each. Full colour illustrations throughout - the perfect cookery bible! Also available: Mini Chef \$24.95



INSATIABLE My Life in the Kitchen hb by Tony Bilson (320 pages) RRP \$39.99

"Tony Bilson's memoir is a looking-glass into a time of unparalleled development in food in Australia and his part in it." - Neil Perry
'Perfection is an intimidating and inspiring experience ... A craft doesn't progress to art in short order; it develops, it evolves, it absorbs subconscious delicacies and represents them as new insights, and finally it becomes art.' Tony Bilson has been one of Australia's leading chefs for over forty years, and his restaurants represent milestones in Australian gastronomy. From a childhood in country Victoria, Tony quickly established himself as a true bon vivant, and he recounts wild nights and wild appetites with an extraordinary cast of artists, painters, writers and politicians. A Who's Who of Australian cultural life from the late 1960s to the present-day, Insatiable is also a testament to one man's capacity for reinvention and his pursuit of dining perfection."

GREAT AUSTRALIAN CWA STORIES pb by Bill Marsh (288 pages) RRP \$32.99

We couldn't get by without the CWA - this book tells some of their stories and shares a few of their best recipes and household tips!
Also coming: COOKING THE BOOKS pb by Kerry Greenwood (312 pages) RRP\$22.99 Culinary crime/mystery novel.

THE FOODIES' GUIDE TO SYDNEY pb by Elizabeth Meryment & Kate Gibbs RRP \$29.95

THE FOODIES' GUIDE TO MELBOURNE pb by Allan Champion & Michele Curtis RRP \$29.95

THE FOODIES GUIDE TO BRISBANE pb by Karen Reymont RRP \$29.95

CHEAP EATS IN SYDNEY 500 of Sydney's Best Restaurants pb by John Newton & Jodie MacLeod RRP \$12.95

SUPPER AT THE VICTORIA ROOM hb by Jill Jones-Evans & Joe Gambacorta (176 pages) RRP \$29.95

Uncover the art of preparing supper with simple, quick meals for effortlessly cool entertaining at home. A godsend for the modern time-poor host, this book features over 50 of the awarded cocktail bar restaurants favourite supper recipes, table setting inspiration and fun cocktail ideas. Authors previous bestselling title: High Tea At The Victoria Room hb RRP \$29.95

INDULGE With Love From the Gluten-Free Goddess by Rowie Dillon (256 pages) RRP \$39.99

Ten years ago, after a history of food problems, ad agency creative, ex TV industry and foodie Rowie Dillon was diagnosed as a coeliac. She set about changing gluten-free cooking forever. Now a flourishing manufacturer, consultant and supplier, Rowie's business provides gluten-free food to Qantas & Singapore Airlines and contributes to magazines & newspapers. Indulge is a sexy cookbook of healthy, divine food that everyone will enjoy, not just the allergic. It's gorgeous design will totally change people's perception of gluten-free cookbooks, ensuring that this is a must-have on the shelf of every home chef in the country.

Also coming: SEASONS AT HOME pb by Holly Kerr Forsyth RRP \$34.99

HEART OF THE HOME hb by Julie Goodwin (Australia's first Master Chef) RRP \$49.95

100 more of Julie's wonderful recipes from a BBQ rack of lamb to chicken satay to a perfect sticky date pudding. Included are special chapters such as Celebrate! which includes recipes for those big occasions like birthdays, Christmas and Easter. Also the 'blank' chapter in the back where you can keep all your recipes and those you collect so you can become a MasterChef just like Julie!

Also coming: EAMON'S KITCHEN 130 Robust No-Fuss Recipes for Everyday and Entertaining (192 pages) RRP \$35.00

ORGANIC Don Burkes Guide to Growing Organic Food for Your Family hb by Don Burke (352 pages) RRP \$35.00

The gardening guru brings you an updated edition of his bestselling gardening book. Features include: expanded fruit and nut section; sustainable living in large and small backyards and spaces; herbs expanded and updates & developments in organic products.

CELEBRATE CHRISTMAS The Bumper Book of Festive Food and Craft pb (224 pages) RRP \$29.99

AWW THE CHRISTMAS COLLECTION hb (400 pages) RRP \$49.95

This is a comprehensive collection of Christmas recipes, both traditional and modern. It contains recipes for everything you're likely to want to eat on Christmas Day: breakfasts, drinks, finger food, starters, the big Christmas main course, vegetables and salads, Christmas puddings, Christmas cakes, mince pies, chocolates. There are also edible gifts - cookies, jars of fruit mince, individual puddings and cakes. Also includes ideas for Christmas wrappings, decorations and table settings. And to top it all off, there are innovative recipes for those inevitable Christmas leftovers, so Boxing Day will be a feast too.

Also coming: AWW SALAD pb (352 pages) RRP \$29.95

TANTE HERTHA'S VIENNESE KITCHEN hb by Monica Meehan & Maria von Baich (224 pages) RRP \$45.00

This beautiful book is based on the original notebook and recipe journal of a real 1900s Viennese baroness which takes readers on a journey through Viennese high society. It is not only a beautiful collection of recipes but it is also a fascinating look at the life of a turn-of-the-century family. It is filled with anecdotes and personal stories to bring the recipes to life.

PARTY FOOD FOR GIRLS pb by Alessandra Zecchin & Arantxa Zecchini Dowling (128 pages) RRP \$24.95

Learning and mastering basic recipes is the secret behind this pretty book. It includes recipes for small cakes and finger food, picnics, lunch boxes and garden parties, as well as desserts and birthday cakes. Written with Italian style and flair of this mother and daughter team, delicious party food is easily prepared following the well laid out methods and step by step photographs.

Also coming: 500 BABY & TODDLER FOODS hb by Beverley Glock (288 pages) RRP \$19.95

TOP 100 MEALS IN MINUTES Quick & Easy Meals for Babies and Toddlers by Annabel Karmel (144 pages) RRP \$29.95
prepared following

AUSTRALIAN WINE VINTAGES 2012 – 29th Edition hb by Rob Geddes MW (528 pages) RRP \$34.95

In 2012 Australian Wine Vintages has made space for more of the high quality producers from Australia, plus more wines from New Zealand. Now with over 4,000 wine reviews, rather than covering the entire industry, the Gold Book focuses on producers consistently making quality wines or representing excellent values at all prices. This year the best wines are even easier to identify with the Gold Book's badges '5 Gold Star' and 'Top 100 Wine' being applied to websites and electronic communications. Complete with full colour label images and winery details, this easy to use book is written by Robert Geddes MW. The travel section has been expanded, as more wine regions now offer quality regional travel experiences. Giving the most up to date advice as to which cellar doors to visit plus where to eat and stay, every traveller can now benefit from this insider knowledge. *** AVAILABLE NOW ****

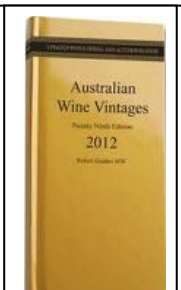
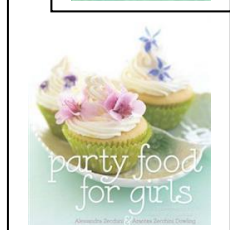
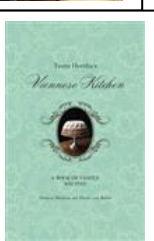
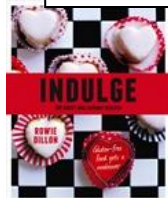
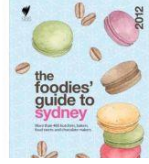
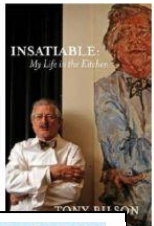
Also coming: AGE/SMH GOOD WINE GUIDE 2012 pb by Nick Stock (448 pages) RRP \$26.95

I'M SO HAPPY IT'S HAPPY HOUR Sinfully Delicious Cocktails for Any Occasion hb by Anne Taintor RRP \$19.95

Taintor fans love cocktails and witty mischief – this chic and gifty little book combines the two to hilarious, tasty, toasty effect.

COOKERY FOR THE HOSPITALITY INDUSTRY 6th Edition pb

by Graham Dodgshun, Michael Peters an David O'Dea (704 pages) RRP \$89.95



HESTON BLUMENTHAL AT HOME hb by Heston Blumenthal (402 pages) RRP \$65.00

Until now, home cooking has remained stubbornly out of touch with technological development but Heston Blumenthal, champion of the scientific kitchen, is set to change all that with his radical new book. With meticulous precision, he explains what the most effective techniques are and why they work. The first part of the book maps out the new techniques in 15 sections: 1) Taste and flavour 2) Seasoning and the five tastes 3) Stocks and infusing 4) Soups and purees 5) Brining, curing, marinating, macerating 6) Meat 7) Fish 8) Vegetables 9) Pasta, grains, pulses 10) Sauces, emulsions, thickening 11) Tarts and other doughs and pastries 12) Chocolate 13) Ice cream, sorbets, custards 14) Sous-vide cookery 15) Taking control of the kitchen. In the second part, there are 150 specially created recipes. Here at last is the secret to irrefutably perfect fish and chips, as well as a few more unconventional dishes like salmon with liquorice, or lardy cake with whisky ice cream. Other titles include: Big Fat Duck, Fat Duck, Hestons Fantastical Feasts, In Search of Perfection hb, Further Adventures hb, In Search of Total Perfection pb.

JAMIE'S GREAT BRITAIN By Jamie Oliver (408 pages) RRP \$55.00

'This book is really special to me. It has been a long time coming, but sometimes it takes a few decades of looking at other countries to realise how wonderful your own really is. I grew up in one of the first true British 'gastropubs', which my Mum and Dad still run today. For me, the heart and soul of real British cooking is food that makes you happy and puts a smile on your face. And that's what I want to share with you: the real essence of British food, done properly. Over the years, British food culture has embraced loads of different flavours and influences from all the people who have settled here and made Great Britain their home. I hope the food in this book reflects the open-mindedness of our culture as well as the beauty of Great Britain. There are over 100 of my favourite recipes here: some are indisputable classics, some are my versions of the classics, some should be classics but just haven't been made famous yet and others I've made up by picking from the great bounty of British produce. Writing this book has been a real labour of love and wherever you're from, if you love food, I think it will offer you a little taste of happiness.' Jamie Oliver.

FAMILY MEAL Home Cooking with Ferran Adria hb by Ferran Adria (304 pages) RRP \$39.95

The first book of home-cooking recipes by Ferran Adria, the world's most influential chef. Contains 31 menus and 93 recipes for the simple, tasty dishes that the elBulli staff eat for dinner. Includes step-by-step instructions showing you how to make everyday classics such as guacamole, roast chicken and chocolate cake. And most importantly the book features quick and cost-effective menus to cook for 2, 6, 20 or 75 people. Ferran Adria is recognized as the best chef in the world. His legendary talent, creativity and gastronomic innovations have inspired chefs and food-lovers around the world for many years, and make elBulli what it is today.

ELEVEN MADISON PARK The Cookbook hb by Daniel Humm (384 pages) RRP \$65.00

The must-have book for 2011! "Eleven Madison Park is currently one of the most elegant, delicious, and creative restaurants in the country, and the reason for that is the leadership and vision of Chef Humm. He has done what many of us in the culinary world aspire to do: craft an experience that tastes delicious, that is extremely creative, and most importantly, very personal. That is what has made him a leader in the industry and Eleven Madison one of the best restaurants in the country." (Grant Achatz, Alinea, Chicago). "Chef Daniel Humm has clearly made Eleven Madison Park a culinary destination, continuing to evolve and develop his own personal style. His book elegantly captures the refinement and focus that have always been a hallmark of his cuisine." (Thomas Keller, The French Laundry, Yountville).

"I have always thought of Daniel as a humble, unpretentious, understated character with a sharp, clever, and generous sense of humor. Dining at his legendary restaurant, Eleven Madison Park, not only did I have the feeling of being in a quintessentially New York space, but I also found that the food reflected his character. We can all indulge in this same experience page by page in his book." (Rene Redzepi, Noma, Copenhagen)

MOMOFUKU MILK BAR hb by Christina Tosi (Foreword by David Chang) RRP \$42.95

The highly anticipated complement to the bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular bakery. A runaway success, the Momofuku cookbook suffered from just one criticism among reviewers and fans: where were Christina Tosi's fantastic desserts? The compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, Momofuku Milk Bar finally shares the recipes for these now-legendary riffs on childhood flavors and down-home classics - along with the compelling narrative of the unlikely beginnings of this quirky bakery's success.

SILVER SPOON – NEW EDITION hb by Phaidon (402 pages) RRP \$59.95

The Silver Spoon, the most influential and successful Italian cookbook of the last 50 years, is now available in a brand new revised edition. Originally published in 1950, it became an instant classic. A comprehensive and lively book, its uniquely stylish and user-friendly format makes it accessible and a pleasure to read. The new edition features new introductory material covering such topics as how to compose a traditional Italian meal, typical food traditions of the different regions, and how to set an Italian table. Its over 2000 recipes are illustrated with newly commissioned photographs and contains a new section of menus by celebrated chefs cooking traditional Italian food. Other titles include: Silver Spoon Pasta hb \$59.95 and Silver Spoon for Children \$29.95

Also coming: THE ITALIAN COUNTRY TABLE Simple Recipes for Trattoria Classics hb by Maxine Clark RRP \$39.95

DUCASSE NATURE: Simple Healthy and Good hb by Alain Ducasse with Paule Neyrat (368 pages) RRP \$49.95

When people think of French food, they often imagine laborious recipes that are loaded with butter and cream, and which can only be mastered with the skills of a sous chef. In Ducasse Nature, Michelin-starred chef Alain Ducasse, in collaboration with nutritionist Paule Neyrat, rediscovers the pleasures of simple food and presents delicious French cuisine without the fat or the fuss. With over 190 easy to make creations, Ducasse shows the subtle wonders of a wide range of delectable flavours, giving pride of place to fruit, vegetables and cereals, which are sure to leave you feeling great. Featuring delightful line drawings, mouth-watering food photography and with Alain's useful snippets of advice peppered throughout the book, Ducasse Nature is more than a recipe book: it shows another way to enjoy food that is more natural, healthy and delicious.

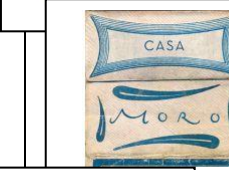
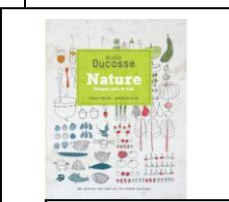
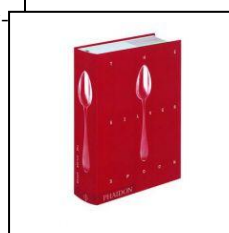
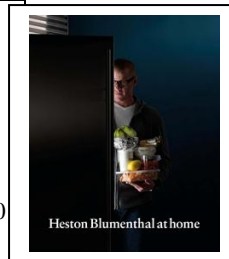
Also coming: **FRENCH BRASSERIE COOKBOOK The Heart of French Home Cooking hb by Daniel Galmiche \$39.99**

CASA MORO – now in paperback – by Sam Clark (320 pages) RRP \$45.00

MORO EAST – now in paperback - by Sam & Sam Clark (320 pages) RRP \$45.00

CHRISTMAS WITH GORDON Superb Menus and Delicious Recipes for the Whole Festive Season hb (144 pages) \$34.95

GORDON RAMSAY COOKING WITH FRIENDS pb by Gordon Ramsay (256 pages) RRP \$39.99



HOME MADE hb by Yvette van Boven (432 pages) RRP \$49.99

"Winner of the Dutch Cookbook of the Year award in 2010, Home Made is a unique cookbook, with over 200 recipes and ideas for home made food. Author Yvette van Boven uses clear step-by-step instructions to show the reader how to make ingredients, as well as recipes, at home. The book begins with breakfast and works its way through the day: learning how to make cheese from pantry staples, create an oven smoker from scratch in just two minutes and make ice cream without an ice cream machine. In the spirit of this book Yvette drew her own quirky illustrations, designed the book and prepared the food for the photography by her husband Oof Verschuren. Original, fun and inspiring, Home Made will appeal to readers wanting simple, authentic and healthy ways of eating.

FOOD OF MOROCCO hb by Paula Wolfert (512 pages) RRP \$50.00

The definitive guide to Moroccan food by the undisputed queen of Mediterranean cooking, Paula Wolfert, lavishly photographed and packed with tantalizing recipes and techniques for the modern palate.

Also coming: **100 GREAT RISOTTOS hb by Valentina Harris (144 pages) RRP \$17.99**

FRUIT RIVER COTTAGE HANDBOOK NO. 9 hb by Mark Diacono RRP \$35.00

GOURMET'S GUIDE TO CHEESE hb by Brigitte Engelmann & Peter Holler (600 pages) RRP \$19.95

MY LAST SUPPER: The Next Course hb by Melanie Dunea Introduction by Marco Pierre White (224 pages) RRP \$39.99

"In My Last Supper: The Next Course, the world's greatest chefs and most beloved food personalities answer this revealing question. The answers they provide are as individual as each of the chefs themselves. From the simple pleasure of a single cup of tea to a multicourse feast that would shame the Romans, the chefs' final meals delight and entertain, illustrating their diverse sensibilities, devotions and obsessions. Renowned photographer Melanie Dunea considers the age-old chef-favourite query and taps 50 of the world's culinary masters for their responses. The result is a collection of profoundly intimate reflections that touch on the elemental aspects of any meal: companions, location, ambience, food, music. The answers reveal the heart and soul of each chef and illuminate the personal meaning of food in their lives. Dunea's peerless portraits are studies in character, brilliantly capturing the humour, the toil, the camaraderie, and the art of a chef's world. The accompanying 50 recipes give home cooks the secrets to the last meal as each chef would prepare it. They include such as Grant Achatz's chocolate birthday cake, Bobby Flay's irresistible burger and Joel Robuchon's elegant baguette." Also available: The Last Supper hb by Melanie Dunea \$59.95

OFF THE MENU Staff Meals from America's Top Restaurants hb by Marissa Guggiana (288 pages) RRP \$79.95

Staff meals from America's top restaurants. Inside Off the Menu will find more than 80 recipes from 50 of the nation's top restaurants. Each entry includes profiles of the restaurants, Q&As with the chefs, behind the scenes trips to the kitchens and dining out tips, restaurant tricks and cooking techniques from the cream of the culinary crop. Pull back the curtain on the staff meal, and find new, exciting ways to feed your family from the best in the business.

DESSERTS hb by Michel Roux (288 pages) RRP \$29.95

Desserts have been a lifelong passion for Michel Roux and he is widely regarded as a leading authority on the subject. Trained in the classic French style and an inveterate global traveler with a passion for different cuisines, Michel has been inspired by many influences to develop an outstanding repertoire of desserts. Classic recipes are given a modern twist, while original recipes boast new combinations of flavours or a lighter or simpler style of cooking. Other titles include:

THE ART OF FRENCH BAKING hb by Ginette Mathiot (368 pages) RRP \$49.95

From eclairs to souffles and macaroons to madeleines, when it comes to desserts, no-one does it better than the French. Beautiful, elegant and delicious, French desserts are easy to create at home as only a few basic recipes are needed to make some of the world's most renowned cakes and tarts. The Art of French Baking is the definitive collection of authentic French pastry and dessert recipes. From Tarte Tatin and Hazelnut Petit Fours to Cherry Tartlets and Choux Buns, it contains more than 350 simple recipes that anyone can follow at home. Includes details of basic equipment and techniques and information on how to troubleshoot common baking problems. Contains beautiful photographs and illustrations throughout - truly an inspiring collection to celebrate the tastes of France.

JULIE LE CLERC'S FAVOURITE CAKES pb by Julie Le Clerc RRP \$39.95

Julie Le Clerc knows many home-cooks and professional bakers who are constantly searching for reliable, inexpensive yet innovative recipes. That's why she's keen to share her favourites with you: easy-to-follow recipes that result in a variety of cakes, all with seriously good flavours. Favourites Julie has made possibly thousands of times over the years in her cafe kitchen, to the great satisfaction of her customers. Now she's happy to share these recipes - alongside all the recipes for luscious syrup-drenched cakes, creamy cheesecakes, divine chocolate cakes, spicy cakes, slab cakes, rolled cakes and even gluten-free delights, Julie happily shares with you her own hard-won baking advice. These invaluable hints are the set of nifty tricks she has picked up from a lifetime spent creating cakes, both in a commercial cafe setting and at home. No matter which section takes your fancy, all the recipes here are reliable and use honest, accessible ingredients that give delectable results every time.

BISCUITS Quick and Easy pb with Cookie Cutter (48 pages) RRP \$16.95

What makes this baking book special is the cookie cutter that comes with it, which lets you cut out 34 cookies at once with almost no waste of dough. Features 40 different recipes, 30 of them especially meant for cut-out cookies and 10 classics.

CHOCOLATE CHOCOLATE CHOCOLATE hb by Jean-Pierre Wybauw & Frank Croes \$29.95

Much more than just a recipe book. This accessible new title, Jean-Pierre Wybauw's sixth book is a veritable abundance of information, history and recipes pertaining to chocolate. The book traces the history of the cocoa bean, from its first use as currency and its consumption as a delicacy. The technical differentiations between chocolate are explained, and different production techniques and tricks are also examined. Nutritional value and health benefits of the cocoa bean and chocolatiers' terminology are explained. Features over 100 pages of recipes with step-by-step instructions including muffins, souffles, pralines, macaroons and chocolate cannelloni as well as useful recipes for chocolatiers' ingredients that are otherwise expensive and difficult for the layman to get hold of such as fondant cream. Of interest to professionals and aspiring chocolatiers', readers will be swept away by Jean Pierre's enthusiasm and never-ceasing diligence to create the perfect chocolate.

HEIRLOOM BAKING WITH THE BRASS SISTERS pb by Marilyn Brass & Sheila Brass (312 pages) RRP 24.99

BAKED IN AMERICA The Generous Art of American Baking hb by Muniz & Lesniak (208 pages) RRP \$39.95

BUILD YOUR OWN WOOD-FIRED OVEN From the Earth, Brick or New Materials pb by Alan Watt RRP \$24.95

A comprehensive guide to building your own wood fired oven. It offers a brief history of wood-fired ovens, basic design considerations, and a guide to starting your wood-fired project. Appendices cover oven doors and doorways, making arches and door entries, dampers and chimney bases. The book also includes some wonderful recipes with colour and black and white photographs.

