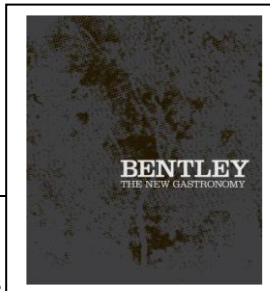




Major New Titles for **NOVEMBER 2010**

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



Australian titles include:

BENTLEY Contemporary Cuisine hb by Brent Savage (256 pages) RRP \$69.95

Creative young chef Brent Savage receives rave reviews for his hot Sydney restaurant Bentley Restaurant & Bar. Brent's globally influenced, cutting-edge food is often described as art on a plate. This book reveals the secrets behind his creations in an accessible, engaging manner and it will inspire the home cook, the apprentice chef and the seasoned professional alike. With step-by-step photography and instructions on modern cooking techniques, such as sous vide (cooking in the bag), replicating the dishes in the home kitchen with professional flair is guaranteed. Recipes include tapas, entrees, mains, desserts and cocktails to wow. Bentley will impress with its stylish dishes.

Author Signed Copies Available – order your copies NOW!

FEASTING hb by Karen Martini (320 pages) RRP \$59.95

In Feasting, Karen Martini shows us how to come together around a table. Gathered here are 130 new recipes, easy to prepare and bursting with flavour, organised into twenty menus. Karen invites us to choose just one delicious dish, put together an entire menu, or mix and match from across menus. She shows us what to make for a formal dinner, how to throw a high tea, what to cook for Christmas, and what to throw together for an outdoor lunch. We learn about matching an entrée with a main, and how to choose a dessert for a perfect end to a meal. Her love of Mediterranean flavours is on display with a menu for a Greek lunch and a special Italian dinner. We visit Asia for a banquet and the Middle East for a vegetarian feast. Inspiring, instructive and celebratory, Feasting invites us to create an occasion, cook up a feast, and gather together with family and friends.

Author Signed Copies Available – order your copies NOW!

TABLE BY THE RIVER hb by Dietmar Sawyere (272 pages) RRP \$49.95

Internationally acclaimed and award winning chef, Dietmar Sawyere, has been a driving force behind the evolution of Australian restaurants and cuisine. If a successful meal is the sum of many parts, then every element comes together in Table by the River. With more than 70 recipes beautifully illustrated with more than 200 stunning photographs of recipes, produce, the restaurant and it's river setting - the chapters follow the stages of a meal from the amuse gueule 'taste tickler', through crustaceans, vegetables, fish, soup, poultry and game and meat, to the finishers of cheese and petit fours with wine matching suggestions for recipes. Throughout, Dietmar muses on his life in food, the workings of a restaurant - from the waitstaff to restaurant critics - and the experiences that brought him to his latest restaurant Berowra Waters Inn and its history. The book is destined to become a classic for food lovers, chefs and fans.

Author Signed Copies Available – order your copies NOW!

MAKING OF A CHEF pb by Luke Mangan (256 pages) RRP \$29.95

Luke Mangan is today recognised internationally as one of Australia's leading chefs and restaurateurs – he has a number of awarding winning restaurants, 'The Palace' in South Melbourne, 'Salt Grill on Pacific Jewell & Pacific Dawn' and 'Glass' at Sydney Hilton, and 'Salt' in Tokyo. In 2009 he launched his new range of spices, oils, vinegars and condiments. Luke tells us of his career-forming days under the tutelage of the tough but great chef Herman Schneider of Two Faces restaurant fame, and his quest to work with the best chefs in Europe to learn all he could about the art of food. He convinced Michel Roux to take him on as a chef in Michel's London Restaurant. The Making of a Chef takes us through the highs and lows of Luke's career and gives us an insight into the life of a working chef, beyond the glamour and glitz of high end dining.

MOORE TO FOOD hb by Michael Moore (256 pages) RRP \$49.95

Michael Moore is a modern chef who loves good healthy food. Born in the United Kingdom, Michael is one of Australia's most experienced and respected chefs. His depth of knowledge and passion for food has spanned a 25 year career. Working on both London and Australia, he now owns 'The Summit Restaurant', the 360 degree iconic restaurant in Sydney. Michael presents many dishes in a number of different ways, according to the skill of the book. It helps the home cook to make a start at an easier level, and then choose to take on the challenge of his restaurant-level dishes.

CHEF BEHIND THE BAR hb by Scott Thomas (172 pages) RRP \$40.00

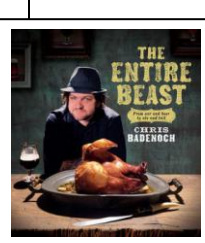
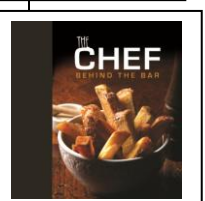
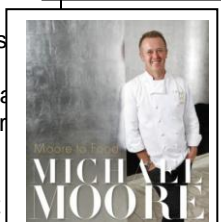
Chef and publican Scott Thomas is fast becoming a veteran of the food/pub scene in Melbourne. The recipes in The Chef Behind the Bar are not ordinary bar food. Scott Thomas delivers his vision of the modern pub dining room with creative cuisine using carefully selected seasonal produce. More than 60 favourites including burgers, Sunday roasts, and traditional puddings are given a gourmet twist equal to the dining rooms of top restaurants, served with the warmth and conversation of a cosy local bar. Capture the unique style of the gastro pub at home.

THE ENTIRE BEAST From Ear and Beer to Ale and Tail hb by Chris Badenoch (224 pages) RRP \$39.95

'I'm not a chef – just a fanatical home cook'. Meet Chris Badenoch, the MasterChef Australia finalist who served up a roasted pig's head on prime time TV; the amateur who caught the attention of the professionals by cooking with 'the entire beast'. Chris combines his passion for meat with his love of beer to bring us a collection of recipes like no other. He reintroduces time-honoured nose-to-tail techniques for staples such as terrines, sausages and pies. He raises the culinary bar with stunningly original recipes for trotters, cheeks, ears and, of course, offal. Every recipe has beer-matching notes and many have beer as an ingredient, including Chris' signature Beeramis. **Author Signed Copies Available – order your copies NOW!**

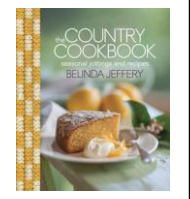
POH'S KITCHEN pb by Poh Ling Yeow (256 pages) RRP \$39.99

Beautiful recipes from a passionate cook. Poh's kitchen is a culinary journey. Poh travels Australia meeting chefs, homecooks and producers in a quest to learn more about the art of cooking. Bringing her own inimitable style and charm into the mix, Poh cooks alongside chefs such as David Thompson, Neil Perry and Emmanuel Mollois, learning as much as she can from their skills and expertise, while producing her own wonderful dishes. This exciting cookbook contains over 120 recipes and is beautifully designed and photographed. The author's voice is delightful – she's charming, fun and excited to be cooking, and her intuitive style and sense of fun will encourage non-cooks into the kitchen.



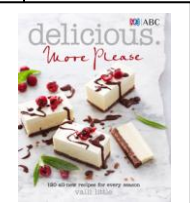
COUNTRY COOKBOOK Seasonal Jottings and Recipes hb by Belinda Jeffery (476 pages) RRP \$69.95

Let The Country Cookbook transport you to a simpler place and time: a place where neighbours leave boxes of surplus vegetables on the doorstep, winter provides an excuse to make a pie with the windfall apples, and there's time for a cup of tea and a slice of homemade cake. Inspired by the bountiful produce at her local farmers' markets, Belinda Jeffery chronicles the changing seasons and shares the recipes that punctuate her days. Whether you want to make a platter of fragrant Thai prawn cakes to go with drinks, some comforting slow-cooked lamb shanks with harissa or a last-minute Christmas cake, The Country Cookbook will bring a taste of the country into your kitchen – and into your life. **Author Signed Copies Available – order NOW**



DELICIOUS MORE PLEASE pb by Valli Little (256 pages) RRP \$39.99

The latest cookbook from the team behind Australia's bestselling glossy food magazine Delicious. Get Cooking is an all new recipe collection you will turn to time and again. Inspired by the best seasonal produce. Delicious, Food director and bestselling author Valli Little has created more than 200 exciting recipes based on the seasons, that are all achievable for the home cook. You are sure to find inspiration for every occasion. Each recipe is beautifully photographed and arranged by ideas for summer, autumn, winter and spring - with a menu planner for each season.



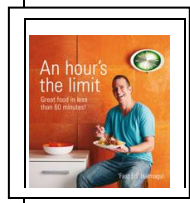
FAST FRESH SIMPLE pb by Donna Hay (208 pages) RRP \$39.99

Combining vibrant flavours and fresh ingredients with simple, no-fuss techniques, FAST, FRESH, SIMPLE is the perfect companion for the everyday cook. Donna also brings her acclaimed signature style to the book with tips and tricks for presenting beautiful meals in the home kitchen. With hundreds of recipes to suit every occasion, from quick weeknight dinner solutions to elegant dinner parties, Donna's latest offering is the ultimate guide to creating delicious meals that look as good as they taste. FAST, FRESH, SIMPLE is an essential item for those who love to cook and share with loved ones and friends.



AN HOUR'S THE LIMIT pb by Ed Halmagyi (240 pages) RRP \$39.95

From breakfast to dinner, with everything in between, Australia's most popular TV Chef Ed Halmagyi tames wild flavours in no time at all, with simple yet elegant recipes that are guaranteed to work first time, every time. For most of us, an hour's the limit so Ed has created a delicious range of recipes here: some take five minutes, some take 15 minutes, and some even take a little longer. But none take longer than an hour from start to serve. Whether it is an 'Omelette with Attitude' for breakfast. 'Kung Pao' chicken for the family dinner, or a 'Mud Crab Bolognese' for the one you love, you'll find plenty of recipes to fall in love with in An Hours the Limit. You will even craft a three course dinner with time to spare!



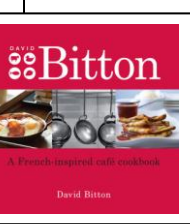
SARABAN A Chefs Journey Through Persia hb by Greg and Lucy Malouf (356 pages) RRP \$79.95

Following on from the success of their award winning books, Saha and Turquoise, Greg and Lucy now explore one of the world's earliest and greatest empires: Saraban is an unforgettable journey through the culinary landscapes of ancient Persia and modern-day Iran. Persian cooking is one of the oldest and most sophisticated cuisines in the world and its influence has spread across India and the Middle East to North African and the Iberian Peninsula and even through Medieval Europe. It's a cuisine that is subtle, elegant and alluring, which rejoices in rice, uses fresh herbs in abundance and combines meat, fish, fruit and vegetables with exotic spices, such as saffron, cardamon and dried limes. Other titles include: Moorish and Arabesque.



BITTON - A French Inspired Cafe Cookbook pb by David Bitton RRP \$39.95

Bitton Gourmet Cafe and Grocer is a Sydney institution, a sanctuary for busy city dwellers where they can grab a bite to eat, enjoy a great coffee or relax over a leisurely weekend breakfast. More than a cafe, this is a place where exotic traditions of food come together. David's French childhood and training, his grandfather's Moroccan heritage, his grandmother's Turkish history and his wife's South African Indian background are the influences behind David's cooking and menus. Bitton is about the stories that have shaped the philosophy of this much-loved Sydney cafe. Bitton vividly gives the provenance of each recipe, following David's amazing culinary journey. From simple rustic breakfast dishes to extravagant dinner party suggestions. Enjoy five-star food that is accessible, focusing on fresh ingredients and tantalising flavours.



GREEN FOOD GENERATION A Culinary Adventure hb by Hayden Wood RRP \$39.95

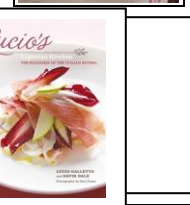
This delectable collection of chefs, restaurateurs, caterers and food personalities are a new generation of conscientious consumers and creative cooks. They're as passionate about sustainability, ethically harvested and organically grown food, or what author Hayden Wood aka 'Woody' calls good 'Green Food' as they are about the planet. Join this intrepid and exuberant culinary adventurer on a journey to some of the world's most beautiful places, meeting some of the country's best chefs, sharing some inspiring stories and discovering some delicious recipes and green tips from this exciting Green Food Generation. Contributors include: Curtis Stone, Stefano Manfredi, Ben O'Donoghue, David Campbell (ex Book Kitchen).



FAMILY ITALIAN Hearty Recipes for Everyday Cooking pb by John Lanzafame (272 pages) RRP \$45.00

Family Italian is John Lanzafame's collection of recipes passed on from his mother. It's a celebration of his Sicilian culinary heritage, where every occasion is made more colourful with food. There are snacks for grazing, small plates of antipasti to share, simple breads, easy pastas, favourites from the grill, hearty salads and, of course, a little something sweet. John adds his modern touch to more than 130 traditional recipes meant for eating with gusto. Also: Pizza Modo Mio pb \$39.95.

Also coming: ITALIAN FOOD SAFARI hb by Maeve O'Meara and Guy Grossi RRP \$55.00

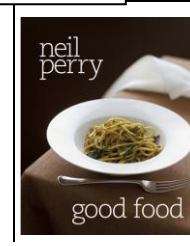


LUCIO'S LIGURIAN KITCHEN – in paperback – by Lucio Galletto and David Dale RRP \$39.99

Also available: Soffritto hb RRP \$49.95

GOOD FOOD - in paperback - by Neil Perry (256 pages) RRP \$49.95

Good Food features beautiful, simple food to cook at home, to be enjoyed by friends and family any time. This book is not about special occasions but about celebrating good eating every day. Also available: Balance & Harmony hb \$89.95, Food I Love hb \$89.95 and Rockpool hb \$50.00



AT HOME WITH BEN hb by Ben O'Donoghue (240 pages) RRP \$49.95

A cookbook that you and your family will use to make simple and delicious meals for every occasion.

COMMONSENSE COOKING More Than 400 Easy Everyday Recipes pb (384 pages) RRP \$24.95

AWW EDIBLE GARDEN pb by AWW (252 pages) RRP \$39.95

An inspirational cookbook and gardening manual in one. Learn how to grow and cook your own fruit, vegetables and herbs and reap the rewards. You will save money, know that your produce is absolutely free from chemicals, and that it will taste much better than store-bought. Arranged by season, there are notes about what to do in your garden at every stage of the year, as well as detailed information about planting, maintaining and picking your crop accompanied by earthy, natural photos of produce. Plus there are the recipes to show you how to make the most of your produce and instructions on how to preserve it so that you can share it with grateful friends and neighbours.

AWW SHORTCUTS FOR BUSY COOKS spiral (184 pages) RRP \$24.95 This book of fabulous fast recipes shows how you can be a creative and impressive cook even when you've not much time. By using bought ingredients and a little ingenuity you can make delicious family dinners and even dinner parties when you get home from work.

JAMS AND PRESERVES Favourite Jam Chutney & Preserve Recipes & More pb (224 pages) RRP \$29.95

Making jams and chutneys is an easy way to defy the seasons and preserve the flavours of fruits and vegetables for months. And, if you grow your own, the art of preserving is even more satisfying. More than 100 recipes for sweet and savoury jams, preserves, jellies, marmalades, chutneys and pickles are included, and there are instructions for making microwave jams and dried fruits, too. Includes recipes for pies, tarts and other goodies.

COOKING FOR CHRISTMAS Timeless Recipes for the Festive Season pb (264 pages) RRP \$49.95

More than 120 recipes are presented in this stunning compilation of old favourites and soon-to-become new classics. With every dish accompanied by beautiful photography and foolproof instructions, your festive season is guaranteed to be a great success year after year. Includes an exemplary array of celebratory cocktails and nibbles, succulent roasts, perfect puddings, edible gifts plus all the seasonally anticipated trimmings.

Also coming: LADIES A PLATE: The Collection pb by Alexa Johnston RRP \$89.95 (Best of.. 2 in 1)

JUNIOR CHEF Learn the Easy Way Step By Step pb (112 pages) RRP \$9.95

It's fun for children to watch chefs cooking on television and it's fun for them to learn how to cook, too. Like anything they do, it pays for them to learn how to do it properly, just like a professional. This book shows your kids how, and teaches them to be independent and creative in the kitchen. First, there's information on cooking terms, equipment and safety and then come some simple cooking techniques. Sounds easy? It is. And now they're ready to cook a recipe. There are clear step-by-step illustrations and instructions showing the best way to achieve a great result. And they will!

KIDS' COOKBOOK Learn the Easy Way Step By Step (112 pages) RRP \$9.95

The clear step by step illustrations and readily available ingredients help make cooking these dishes fun and easy. The book explains and illustrates basic kitchen equipment, how to measure ingredients and how to use things safely. Inside this book you will find quick snacks, super soups, delicious drinks, mouthwatering meals and divine desserts.

GREAT GOURMET WEEKENDS pb by Explore Australia (472 pages) RRP \$36.95

An excellent guide for any foodie lover planning a weekend away. Beautiful gift item with calendar of foodie events.

AGE/SMH GOOD WINE GUIDE 2011 pb by Nick Stock (512 pages) RRP \$26.95

Looking for a great wine to take to a dinner party? Need some nice reds for your cellar? This guide has the answer to hundreds of questions about choosing and buying wine. Also includes five-star wines to stock up on and 2011 Wine Awards.

INTERNATIONAL TITLES FOR NOMEMBER INCLUDE:

***** **KEYS TO GOOD COOKING hb by Harold McGee (576 pages) RRP \$59.99 (due late Nov) *******

There's no shortage of recipes available today and Keys to Good Cooking will help you make the most of them by telling you what works, and why. Written by award-winner Harold McGee, this book acts as a companion to your recipe books, providing answers to all your kitchen questions why should I fry-off beef before making a casserole? How do I prevent my sauce from separating? How can I be sure my eggs are fresh? Easy-to-use and authoritative, a guide to the techniques, ingredients and gadgets with which you turn recipes into delicious meals. "One of the greatest cookery books ever written." Heston Blumenthal "A goldmine of information about every ingredient and cooking process, answering all the questions you will ever have about food. Without a single 'recipe' in it, I think it's one of the most important food books ever written." "One of the most important books and one of the most enjoyable... McGee has become a godfather figure for all right-thinking chefs and food-writers." Hugh Fearnley-Whittingstall. Also available – the classic – McGee On Food & Cooking hb by Harold McGee RRP \$89.99

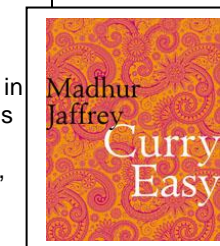
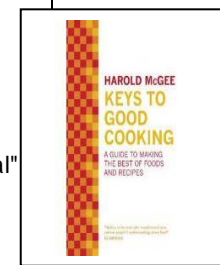
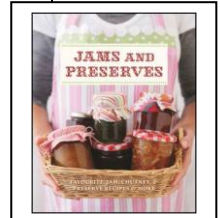
INDIA THE COOKBOOK hb by Pushpesh Pant hb (816 pages) RRP \$69.95

India: The Cookbook is the definitive guide to the rich and varied cooking of India. Doing for India what The Silver Spoon did for Italy and 1080 Recipes did for Spain, it contains 1,000 easy-to-follow, authentic recipes covering the length and breadth of India, including starter salads and kebabs; fish, vegetarian and meat main courses; breads and snacks; pickles and side dishes and desserts and drinks. It also provides a wealth of information on the different regional cooking styles, the food philosophies of India, and guides to cooking equipment and ingredients. The recipes have been extensively researched, tested and collected from all regions of India by Professor Pushpesh Pant, author of several Indian cookbooks and an expert on Indian cuisine. They have been fully updated for western kitchens, retaining all the colours, flavours and textures of this fascinating and mouthwatering cuisine. Comes packaged in a rice bag – order now as stocks will definitely run out!

CURRY EASY hb by Madhur Jaffrey (272 pages) RRP \$49.95

In this delicious collection of new recipes, Madhur Jaffrey shows us that Indian food need not be complicated or involve hours in the kitchen. Take a few well chosen spices and readily available ingredients, and in a few easy steps you can make a delicious prawn curry from Goa; succulent chicken baked in an almond and onion sauce; hearty Sri Lankan beef with coconut milk; a creamy potato and pea curry; tasty swiss chard stir fried with ginger and garlic; and a spicy dip with beans (canned of course), cumin, chillies and lime. With over 175 clear, simple and accessible recipes, this mouthwatering cookbook is as beautifully written as her bestselling Ultimate Curry Bible, and is fully illustrated throughout with gorgeous colour photography. Madhur brings you all the tastes of India with the minimum of work. Also available: Madhur Jaffrey's Ultimate Curry Bible hb \$79.95.

Also coming: CURRY CLASSIC & CONTEMPORARY by Vivek Singh in paperback RRP \$49.95



FOOD LOVERS PILGRIMAGE TO SANTIAGO hb by Dee Nolan (416 pages) RRP \$100.00

A thousand-year-old pilgrimage route and food traditions stretching back de toda la vida – since forever. These are what Dee Nolan set out to experience on her pilgrimage to Santiago de Compostela – through the rich farming lands of southern France and northern Spain, green Spain. The monks who came here in the Middle Ages to look after the first pilgrims planted grapevines from their homelands far away. Now food lovers come seeking the magnificent wines made using grapes grown in those same ancient vineyards, along with sublime cooking and fresh, luscious produce. This joyful book tells the story of Dee's camino, of the pilgrimage itself and of the food traditions that sustain us all. Following the route of those first pilgrims, Dee met wise cooks and farmers who are finding that the future lies in the past. And she realised why, in our secular age, we are so captivated by this medieval Christian pilgrimage.

AT ELIZABETH DAVID'S TABLE Her Very Best Everyday Recipes hb (384 pages) RRP \$49.95

Legendary cook Elizabeth David is the woman who changed the face of British cooking. She introduced a dreary post-war Britain to the sun-drenched culinary delights of the Mediterranean; to foods like olive oil and pasta, artichokes and fresh herbs foods that have become the staples of our diets today. Her recipes brought colour and life into kitchens everywhere, yet her books never contained any photographs. Now, published for the first time, is this beautiful new collection of her most inspiring, everyday recipes with full-colour photography throughout. We have numerous other titles in-store including French Provincial Cooking hb/pb, ED Classics (3 in 1), Italian Food pb, Mediterranean Food pb, English Bread pb, Spice & Aromatics, South Wind and An Omelette & A Glass of Wine hb

Also coming: ITALIAN COMFORT FOOD 125 Recipes to Satisfy Your Soul hb by Julia Della Croce (224 page) \$45.00

CLASSIC ITALIAN RECIPES Anna Del Conte 75 Signature Dishes hb RRP \$21.99

CLASSIC CHINESE RECIPES Ken Hom 75 Signature Dishes hb RRP \$21.99

GOURMET PILGRIM ITALY: Recipes, Culture and Stories from the Kitchen Tables of Italy hb with collectable, embossed Biscotti tin. RRP \$69.95

The gourmet pilgrim series is a captivating journey through the world of food, exploring the recipes and cuisines of cultures around the globe. The first book explores the regions and cuisines of Italy. Contains inspiring and simple recipes from the kitchen tables of three generations of Italian native cooks, each recipe is exquisitely photographed. Discover risotto in Milan and real pizza in Naples! Read the fascinating stories of food. How the tomato got to Italy as a strange, yellow fruit: and that coffee reaching Italy from Ethiopia via Turkey in the Middle Ages was banned by the Catholic Church as 'the wine of Islam' plus lots more. Beautifully packaged in a collectable biscotti tin. Next in series: Gourmet Pilgrim Spain next year.

Coming back in hardback - PIZZA hb by Pippa Cuthbert RRP \$29.95 and BREAD hb by Kathryn Hawkins RRP \$29.95

THE LITTLE TAPAS BOOK More Than 60 Tempting Little Snacks hb (192 pages) RRP \$24.95

Tapas, or little snacks, may have originated in Spain, but the custom of lingering over three or four delectable mouthfuls creamy chicken croquettes, perhaps, or chilli olives, say with a glass of wine or two has been happily embraced in countries all around the world. With more than 80 recipes to choose from, inspired by Spanish cuisine and many others, this little book of tempting goodies will keep the tradition alive and well. Choose a few, or make a meal of them. Other title in series: Little Cocktail Book hb

Also coming: TAPAS AND OTHER SPANISH PLATES TO SHARE hb (144 pages) RRP \$24.95

BAREFOOT CONTESSA How Easy is That? Fabulous Recipes & Easy Tips (256 pages) RRP \$67.95

In Barefoot Contessa How Easy Is That? Ina proves once again that it doesn't take complicated techniques, special equipment, or stops at more than one grocery store to make wonderful dishes for your family and friends. Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen. These are not recipes with three ingredients thrown together in five minutes; instead home cooks will find fantastic Barefoot Contessa recipes that are easy to make but still have all that deep, delicious flavor. Ina is known for-and that makes a meal so satisfying. Ina's desserts never disappoint-from Red Velvet Cupcakes to Chocolate Pudding Cream Tart. To top it all off, Ina also shares her best tips for making cooking really easy. Filled with 225 gorgeous full-color photographs, Barefoot Contessa How Easy is That? is the perfect kitchen companion for busy home cooks who still want fabulous flavor. Ina's books are all in-store.

Also coming: HEART OF THE ARTICHOKE AND OTHER KITCHEN JOURNEYS hb by David Tanis RRP \$65

FALLING OFF THE BONE hb by Jean Anderson (272 pages) RRP \$39.95

Irresistible collection of mouth-watering recipes and gorgeous photos from one of America's most acclaimed food writers.

ESSENTIAL THOMAS KELLER (Ad Hoc hb & French Laundry hb) RRP \$180.00 Save \$10

BALTHAZAR COOKBOOK hb by Keith McNally, Riad Nasr, Lee Hanson (260 pages) RRP \$65

DOUBLE DELICIOUS hb by Jessica Seinfeld RRP \$39.99

JAPANESE BIBLE pb by Anon (264 pages) RRP \$19.95

Another in this bestselling series – fabulous content at a great price!

EASY JAPANESE COOKBOOK Step By Step Gde to Deliciously Easy Japanese Food At Home pb (216 pages) \$24.99

GOURMET CHIC ASIA Hot Chefs Hip Cuisines Top Tables Signature Recipes pb by Pauline Dawn Loh RRP \$39.95

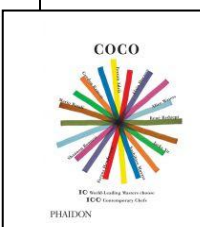
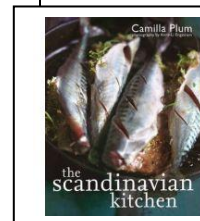
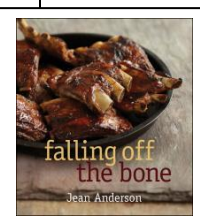
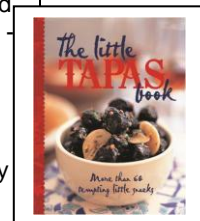
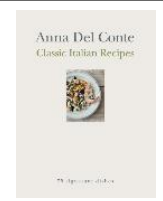
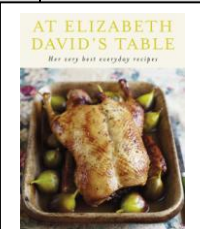
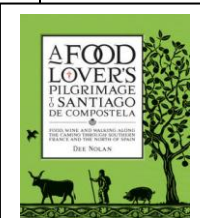
SCANDINAVIAN KITCHEN Over 100 Essential Ingredients:200 Authentic Recipes hb by Camilla Plum (240 pgs) \$49.99

With sections on vegetables, spices, herbs, berries, fruit, meat, fish, seafood, eggs and baking, this is the ultimate guide to Scandinavian cooking. It includes 100 essential ingredients and 200 recipes selected by Camilla Plum, an authority on the distinctive produce of Scandinavia, that celebrate the varied cooking methods and techniques of keeping meat and fish fresh still being used today. From crayfish to lingonberries, by way of venison and rye bread, the information and recipes in this book give you a fascinating insight into the Scandinavian kitchen.

SCANDINAVIAN COOKBOOK – now in paperback – by Trine Hahnemann (224 pages) RRP \$39.95

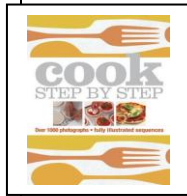
COCO 10 World Leading Masters Choose 100 Contemporary Chefs – now in paperback - RRP \$39.95

Coco is an exciting, unprecedented guide to the most exceptional talent in the international restaurant world. Coco presents 100 of the best emerging chefs from around the world selected by 10 superstar chefs: Ferran Adrià, Mario Batali, Shannon Bennett, Alain Ducasse, Fergus Henderson, Yoshihiro Murata, Gordon Ramsay, René Redzepi, Alice Waters & Jacky Yu. The selected 100 chefs are creating the most innovative cuisine today. Part cookbook and part guide to the world's best new restaurants. Now in paperback at only \$39.95.



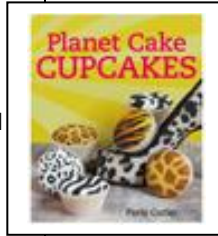
Also coming: THE FREE RANGE COOK hb by Annabel Langbein RRP \$49.99
CULINARIA CHINA HB/CULINARIA FRANCE HB/CULINARIA ITALY HB/CULINARIA SPAIN HB
ALL \$69.95 – Hardcover editions with all new layout and design of this classic series.
COOK STEP BY STEP hb by Dorling Kindersley (544 pages) RRP \$60.00

If you are just learning to cook or are a master cook looking to learn new techniques this step-by-step guide to cooking is an invaluable resource. Cook Step-By-Step will help explain unfamiliar techniques and guide you through crucial parts of recipes whilst providing reassurance. Choose from 300 dishes, and get to grips with the step-by-step sequences for snacks starters and mains - subdivided into fish, meat, and meat-free dishes as well as delicious desserts and baking. With reliable recipes, from internationally renowned cookery teacher and food writer Anne Willan, Cook Step-By-Step will allow you to cook classic recipes perfectly and with confidence every time!



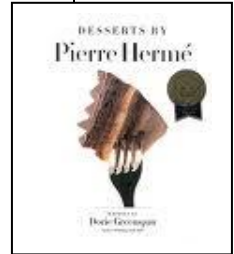
PLANET CAKE CUPCAKES pb by Paris Cutler (232 pages) RRP \$45.00

Paris Cutler sets a new standard in the cupcake-loving marketplace, appealing to both aspiring sugar crafters and professional cake decorators as well as home cake makers who are ready for a challenge. Planet Cake Cupcakes features all the icing and decorating techniques that have made Paris an internationally recognised name in cake decorating. She brings her funky approach to stencilling, cut-outs, 3D character modelling and all aspects of cake decoration. Like Planet Cake (Paris's first bestseller) Planet Cake Cupcakes includes comprehensive step-by-step illustrations to ensure the cupcake enthusiast produces winning results.



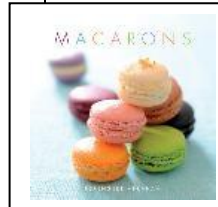
DESSERTS BY PIERRE HERME hb (298 pages) RRP \$59.99 FINALLY BACK IN PRINT!

Pierre Hermé is acknowledged to be the greatest pastry chef in France and, at long last, he divulges his recipes for more than 100 divinely delicious and stunning desserts - many surprisingly easy to prepare. There are cakes, cookies, tarts, sweets for special occasions and traditional holiday creations. His chapter on dessert fundamentals, such as perfect tart dough, buttercream and meringue, will prove indispensable for any baker. Grab this one whilst stock lasts!



LADUREE : THE RECIPES hb by Louis Ernest Laduree (392 pages)

From biscuits to cakes, and from tarts to pastries, the classics of the House of Laduree are unveiled in this beautifully photographed collection of recipes. Even the world-famous macaroon reveals its secrets! Within these pages, you will find a tantalising array of refined flavours and enchanting colours: powder pink, vibrant lilac and Laduree's trademark pastel green...where the delicious combines with the exquisite for the delight of all gourmets. The wonderful story of Laduree Began in 1862, when Louis Ernest Laduree opened a bakery in the very heart of Paris at 16, rue Royale. During this era, the neighbourhood surrounding the Madeleine was rapidly developing into one of the capitals most important and elegant business districts. The most prestigious artisans in French luxury goods had already taken up residence there. Laduree also opened in London, Geneva and Tokyo. Includes 100 colour images.



Also coming: MACARONS hb by Berengere Abraham (64 pages) RRP \$19.99
BISCUITEERS BOOK OF ICED BISCUITS hb by Harriet Hastings (160 pages) RRP \$29.99

A stylish celebration of beautiful, gorgeous tasting biscuits that will bring joy to children and adults alike. All Biscuiteers biscuits are baked in the simple, old-fashioned way, with no preservatives or additives, and then lovingly iced and crafted so they look and taste amazing. Full of ideas for unique festive biscuits, as well as biscuits for every season and occasion.

HUMMINGBIRD BAKERY CUPCAKES & MUFFINS hb by Tarek Malouf (64 pages) RRP \$16.95

More than easy to follow recipes for delicious cupcakes and muffins from the legendary Hummingbird bakery.

Also coming: FLOUR A Bakers Collection of Spectacular Recipes by Joanne Chang (320 pages) RRP \$55.00

Recipes for 100 favourite treats from Flour, a Boston bakery with 4,000 customers a day!

BAKED EXPLORATIONS: Classic American Desserts Reinvented hb by Matt Lewis/Renato Poliafito RRP \$49.95

DRESS YOUR GINGERBREAD Bake Them Dress Them Eat Them! pb by Joanna Farrow RRP \$21.99

INTENSELY CHOCOLATE hb by Carole Bloom (224 pages) RRP \$39.95

Expert baker Carole Bloom has created a wide range of delicious, easy to prepare recipes that feature chocolate as the starring ingredient. Also available: Essential Baker hb, Truffles Candies & Confections pb and Bite-Sized Desserts hb

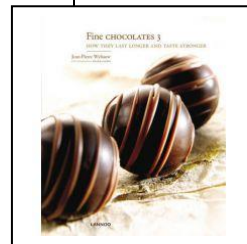
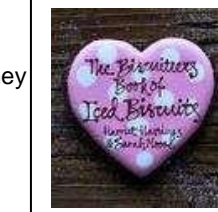
FINE CHOCOLATES 3 How They Last Longer and Taste Stronger hb by Jean-Pierre Wybauw (224 pages) RRP \$165

The long-awaited new book by Mr. Chocolate – Jean-Pierre Wybauw. A new edition of the bestselling Fine Chocolates.

SWEDISH BREADS AND PASTRIES hb by Jan Hedh (240 pages) RRP \$37.95

TARTINE BREAD hb by Chad Robertson (304 pages) RRP \$59.95

This is the follow up to successful Tartine, concentrating on the bakery's legendary bread, from one of the most celebrated breadmakers in the United States.



HEART & SOUL Australia's First Families of Wine pb by Graeme Lofts (320 pages) RRP \$39.95

Take a journey through the history, the people, the vineyards and the regions of Australia's most famous wineries. Chronicling the trials and triumphs of the families who pioneered the Australian wine industry over generations, Heart & Soul is the official book of the Australian first families of wine, an exciting initiative that seeks to showcase to the world a representative and diverse range of Australian wine, with a focus on regional heroes and top iconic drops. Wineries include: Brown Brothers, Campbells, d'Arenberg, De Bortoli, Henschke, Howard Park, Jim Barry Wines, McWilliam's, Tahlk, Taylors, Tyrrells' and Yalumba.

DRINKOLOGY: The Art and Science of the Cocktail (Revised and Updated) (384 pages) RRP \$39.95

The Drinkology series has sold more than 70,000 copies to date. This revised and updated edition includes 40 new recipes (for a total of 450) along with new sections on topics like absinthe, sake, and infusing vodka. Designed for easy at the bar use (with a stay flat binding, spillproof cover and ribbon marker).

GRAND CRU The Great Wines of Burgundy Through the Perspective of Its Finest Vineyards by Remington Norman (with a foreword by Aubert De Villaine RRP \$59.95)

