



Major New Titles for **OCTOBER 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

QUAY – Food Inspired by Nature hb by Peter Gilmore (288 pages) RRP \$95.00

From the culinary genius Peter Gilmore, one of the top 50 chefs in the world, comes this eagerly-anticipated book. Quay's stunning design and photography perfectly echoes Peter's nature-based philosophy and the organic presentation that is synonymous with the fine dining experience at Quay. Peter's recipes, including the irresistible eight-textured chocolate cake and his signature iridescent sea pearls, will take you on an inspirational adventure, exploring flavour, texture and technique. Start with a single component, build to a show-stopping dish, or simply enjoy the visual and culinary journey.

NOMA – Time and Place In Nordic Cuisine hb by Rene Redzepi (pages) RRP \$69.95

Rene Redzepi has been widely credited with re-inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the best in the world by the San Pellegrino World's 50 Best Restaurant awards in 2010 and received the unique 'Chef's Choice' award at the same ceremony in 2009. Redzepi operates at the cutting edge of gourmet cuisine, combining an unrelenting creativity and a remarkable level of craftsmanship with an inimitable and innate knowledge of the produce of his Nordic terroir. Featuring over 90 of Redzepi's recipes, a foreword by artist Olafur Eliasson, an introduction by Danish food journalist Rune Skyum-Nielsen, a look at the history, background and workings of Noma, and accompanied by beautiful photography, the book is a detailed showcase of the spectacular and unique Noma, and Redzepi's deep connection with Nordic cuisine.

MY PARTY – Canapes and Cocktails hb by Pete Evans (96 pages) RRP \$29.95

Bestselling chef and author Pete Evans teams up with mixologist Mark Ward to make the job of hosting a cocktail party as easy as choosing a theme. Pair delectable chilli beef empanadas with the ultimate margarita, team strawberry shortcake with a classic champagne cocktail, or enjoy peking duck pancakes alongside tangy lychee martinis. Each chapter offers an array of delicious recipes, accompanied by a selection of the perfect drinks to match. Also available: My Grill hb \$49.95, My Table pb \$45.00 and Fish pb \$39.95

BILL'S BASICS hb by Bill Granger (pages) RRP \$

The New York Times credited him with re-inventing the scrambled egg... Now, Bill Granger, restaurateur, television chef and food writer, works his magic on 100 other classic dishes from across the globe. Bill draws on his fondest food memories, then simplifies techniques, minimises fussy ingredient lists and gives these dishes a modern twist that's in tune with our busy lives and passion for fresh, healthy flavours. From Thai beef salad to lamb tagine, coq au vin to chocolate brownies, Singapore noodles to jam tart, this is the cheats guide to making the recipes every home cook wants to master.

TESSA KIROS – FOOD FROM MANY GREEK KITCHENS hb (pages) RRP \$69.95

No one captures the spirit and soul of a place quite like Tessa Kiro. Her best-selling cookbooks Twelve, Falling Cloudberry, Apples for Jam, Piri Piri Starfish and Venezia have taken lovers of food and armchair travellers on adventures in her favourite places. Who better than Tessa to take you on a colourful and magical journey into the kitchens of her friends and family, cataloguing the traditional foods for festivals, feast days and fasting in her own enchanting way.

FRENCH KITCHEN hb by Serge Dansereau (pages) RRP \$59.99

In this beautifully photographed and designed cookbook from leading chef Serge Dansereau, you will find 230 classic French recipes for the home kitchen, all carefully developed to make French food accessible to the everyday Australian cook. Combining expert French technique and wonderful Australian produce, Serge shares with us the kind of food he cooks at home, whether brioche or lemon crepes, cassoulet or clafoutis, these recipes bring us the style and flavours of everyday French cooking and offer us the chef know-how that helps turn a good dish into a great one. To give you flexibility in the kitchen all year round, these recipes also offer seasonal or store cupboard variations, so you are never at a loss for what to cook. By substituting an ingredient here or there, you can turn a summer dish into a winter one, or adapt it to suit whatever you have in your pantry. French Kitchen also has recipes for every time of day, such as buttery brioche and baked peaches for breakfast, a salmon, potato and cream gratin for lunch, a piece of Basque custard cake for afternoon tea, and chicken confit with mushrooms and bacon for dinner, followed by a slice of chocolate and raspberry tart to finish up. There is a chapter on cooking for kids, which will help you awaken the tastebuds of your little ones. No matter what the occasion, whether it's a lazy brunch, a Saturday lunch with the family, a kids birthday party, dinner with friends, a picnic in the vineyards, a barbecue on the beach or a delicious high tea,

STEPHANE REYNAUD'S 365 GOOD REASONS TO SIT DOWN TO EAT hb (560 pages) RRP \$79.95

From Stéphane Reynaud, the best-selling French author of Ripailles and Rôtis, comes his quirky culinary almanac. There's a recipe for every day of the year, including breakfasts, one-pan wonders, succulent roasts, refreshing salads, cool cocktails and everything in between. It's an irreverent selection of dishes to inspire every meal. Stéphane also includes a seasonal calendar and clever cooking tips to make your dishes a success. Other titles include: Ripailles hb \$79.95, Rotis hb \$49.95, Pork & Sons hb \$59.95 and Terrine hb \$45. Stéphane will also be visiting Australia in October 2010 for the Sydney International Food Festival.

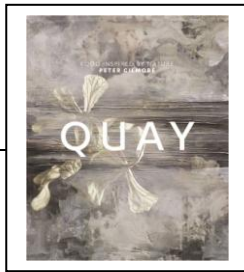
COOK LIKE AN ITALIAN hb by Tobie Puttock RRP \$49.95

An international best-seller dishes of the Italian summer to the world.

Other related titles include: Silver Spoon hb \$69.95, 1080 Recipes hb \$69.95, I Know How To Cook \$69.95

MIGUEL'S TAPAS hb by Miguel Maestre RRP \$49.95

For the past 33 years Andrew Blake has been a chef and restaurateur at some of the finest restaurants in Melbourne and Sydney. Andrew was one of the first chefs to herald a new era in Australian cuisine. Now Andrew runs a successful catering company - Blake's Feast Catering that came about through his desire to provide high quality food for functions and events. He has managed to turn traditional foods into new improved fabulous feasts! Fish and chips, spring rolls and even pancakes receive the "Andrew" treatment which reduces the fat content without reducing the taste! Andrew is a very keen advocate of the Go for your life healthy eating messages and one of the great ambassadors helping to support Recipes for Life cookbooks.



FAMILY FOOD & WEEKEND FEASTS pb NLY EAT BERTONI - ITALIAN HOME COOKING hb by Alberto & Antonio Lacano (192 pages) RRP \$40.00

The Bertoni brothers' mamma, Maria, has been cooking some of these recipes since before they were born and after more than 50 years has finally shared the secrets behind her beloved food. The book is also about the Bertoni family and their memories of food while growing up, as well as the story and many faces behind the success of the Bertoni cafes. I Only Eat Bertoni features the most popular Bertoni dishes prepared fresh and served every day in their cafes. Features: Home made Italian Food. More than 60 dishes -starters, salads, vegetables, meat, seafood, pasta, pizza, risotto, Dolci and coffee .

PIZZA FROM NAPLES BEN RICCIO pb by Ben Riccio (192 pages) RRP \$29.95

Pizza from Naples shares the secrets needed to make the perfect pizza. Ben Riccio shares the recipes made in his pizza restaurant, Napoli in Bocca, a restaurant famous in Sydney for its delicious, simple and unpretentious food. With simple ingredients and step by step instructions, this book will appeal to home cooks of all levels as well as those who make pizzas in the kitchen at home and want to make authentic, traditional pizzas the Italian way. Also includes specialties of the house such as stuffed calamari, risotto and gnocci. Features simple authentic guide to making pizza at home with recipes based on the flavours and tastes of Naples, a city famous for its food and synonymous with the origins of pizza Napoli in Bocca named in Terry Durack's Top Ten List of pizza places in Sydney! Other titles include: Pizza Modo Mio pb \$39.95, Theo's pb \$34.95.



FROM MY KITCHEN TO YOURS Delicious & Gluten-Free Recipes the Whole Family Will Love pb by Sally Wise (256 pages) RRP \$24.99.

Bestselling author Sally Wise has a good reason for creating an easy, delicious and nutritious repertoire of gluten-free recipes: one of her children has coeliac disease. Home cooking for the gluten intolerant is highly advisable - eating out or buying takeaway can be a nightmare as gluten is found in huge numbers of products, not just bread and pasta. And those who don't suffer from gluten intolerance may benefit too - many people report an improvement in their general wellbeing when they reduce the amount of gluten in their diet. Features recipes for basics such as breads, pastry and pancakes, and mouthwatering offerings including Ratatouille Soup, Butter Chicken, Spicy Lamb Parcels, Jaffa Mud Cake and plenty of other sweet treats. Using fresh, easily accessible ingredients and with lots of bonus tips for dairy-free substitutions.

Also available: Year In A Bottle pb \$24.99, Slow Cooker: Easy and Delicious pb \$24.99, Out of the Bottle pb \$24.99.

CWA PRESERVES pb by CWA (192 pages) RRP \$24.95

MY KITCHEN: SLOW COOKERS hb by Murdoch RRP \$29.95

The *My Kitchen* series is packed with sensational flavours, simple methods and vibrant photographs. Easy, inexpensive and well-tested recipes use only commonly available ingredients and fresh seasonal produce. *Slow Cooker* features a wide range of recipes from family-friendly to spicy as well as indulgent dinner party dishes. The slow cooker has become a must-have kitchen item because of its ability to transform simple ingredients into a comforting meal; all while you shop, work or even sleep!

MY KITCHEN: LOVE THE LEFTOVERS hb by Murdoch RRP \$29.95

Love the Leftovers saves you time, energy and fussing in the kitchen. Why cook a meal from scratch every night when you can simply convert leftovers from one delicious dinner into a glorious new lunch or dinner the next day? With these recipes you get two different dishes from one -- minus the hard work.

AWW THE EDIBLE GARDEN COOKBOOK pb by The Australian Womens Weekly RRP \$39.95

An inspirational cookbook and gardening manual in one teaching you how to grow and cook your own fruit, vegetables and herbs and reap the rewards. Chemical free and 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. Recipes to show you how to make the most of your produce and instructions on how to preserve it. There are more than 40 individual entries there is something that you can grow successfully.

Also coming: **AWW ITALIAN pb and AWW JAPANESE pb RRP \$19.95** – new chunky format with over 180 recipes

EATING AT HOME Meals to Share with Family and Friends (208 pages) RRP \$29.95

In the style of Winter Cooking (3 in 1) entertaining the easy way with a combination of recipes from 'the bestselling bible series' – excellent value

Also coming: **VIETNAMESE BIBLE pb by Anon ((264 pages) RRP\$ 19.95**

Other country bible series titles include: Greek, Indian, Italian, Middle Eastern, Moroccan, Thai – all pb \$19.95.

500 CHEESES hb by Roberta Muir (Australian author) RRP \$19.95

Information on selecting and tasting 500 different cheeses from around the globe with technical terms explained. Includes advice on sourcing, storing and preparing cheese with cheeses organized by type from soft to hard.

Also coming: **500 ASIAN DISHES by Ghillie Basan and 500 ITALIAN DISHES hb by Valentina Storza RRP \$19.95**

REAL MEXICAN FOOD by Fiona Dunlop – coming in paperback – RRP \$35.00

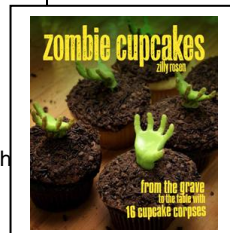
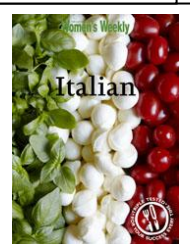
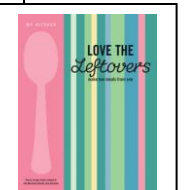
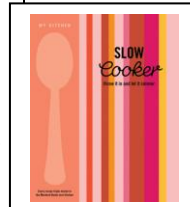
COOK SIMPLE by Diana Henry – coming in paperback – RRP \$35.00

WEEK IN WEEK OUT by Simon Hopkinson – coming in paperback – RRP \$39.95 (available now)

LEITH'S MEAT BIBLE hb by Max Clark and Sue Spauli RRP \$89.99

ZOMBIE CUPCAKES pb by Zilly Rosen (80 pages) RRP \$19.95

From the grave to the table with 16 cupcake cadavers. The cupcake craze shows no signs of dying, as the invasion of cupcake bars spreads across the planet. But if there's one thing that sticks in the throat, it's that all those cupcakes are so cutesy...*Zombie Cupcakes* serves up an overdue backlash, one demanded by the current hunger for all things undead. Cooked up in the darkest of graveyards, it presents an undead army of delicious cupcake creations that appear anything but sugar-coated. Recipes range from Strawberry Blood Cupcakes to Rotting Flesh Lime Cakes, and icing ideas include Gravestones, Rising Zombies, Eye Poppers, 28 Cupcakes Later and Icing of the Living Dead. All the basic cooking and icing techniques are included and every recipe features step-by-step instructions for the baking and the icing, alongside ghastly photography. As a finishing touch, zombie quiz panels will test the undead knowledge of your guests, making this the cupcake book that will raise the spirits at even the most lifeless of gatherings.



AWW MORE CAKES FOR KIDS pb by The Australian Womens Weekly (184 pages) RRP \$29.95

Beautiful book with 70 new cake recipes from the experts in children's cakes. The best day of the year for any child is their birthday. And nothing is so eagerly anticipated as their birthday cake. This book is full of spectacular yet simple cakes using luscious, gelato colours that are sure to delight your child on their most important day. Cakes include gorgeous girly cakes such as a fairy cake with a fairy and a rose trellis with cone towers; and daring cakes for boys, from frangipani board shorts and a baby jumbo jet to a bright red fire engine. There is also a new take on number cakes and animal cakes. Also included are cupcakes, celebration cakes and cakes for the whole family.

KIDS' CAKES FROM THE WHIMSICAL BAKEHOUSE hb by Katye Hansen (176 pages) RRP \$45.00

Chocolate fairies dance atop a woodland cake surrounded by magic wands and tea party cupcakes; extraterrestrial cupcakes orbit a 3-D rocket cake; a spooky mummy mask cake watches over pudding-filled chocolate cauldrons. Ranging from simple to advanced, the recipes and designs in Kids' Cakes from the Whimsical Bakehouse build your skill set so that even novices can ultimately create every vibrantly decorated, delicious treat in this inspiring book. Also includes tasks for children.

Also coming: INDULGE 100 PERFECT DESSERTS by Claire Clark - now in paperback – RRP \$49.95

Claire Clark (ex French Laundry) is regarded as one of the top two or three pastry chefs in the world (currently ranked top 3).

PIECE OF CAKE hb by Leila Lindholm (224 pages) RRP \$35.00

Complete, basic, international baking book filled with delicious wide-ranging recipes for everything from biscuits, pastries and cakes, breads, crisp breads and accompanying jams and sauces from Swedish-Moroccan baker, Leila Lindholm. Instore now.

Also coming: MARTHA STEWART'S COOKIES pb by Martha Stewart (352 pages) RRP \$45.00

CUPCAKE RECIPE & CARD PACK (Tri-folder including recipe book and 30 cards w/envelopes and recipes) RRP \$24.95

CHOCOLATE GIFT PACK-RECIPE AND CARD SET (Tri-folder including recipe book and 30 cards w/envelopes and recipes) RRP \$24.95

EAT, PRAY, LOVE: One Woman's Search for Everything pb by Elizabeth Gilbert RRP \$24.99 (Movie Tie-In Edition)

Also coming in paperback: HOW TO DRINK by Victoria Moore (352 pages) RRP \$29.99

