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36 Years

## THE COOKERY BOOK

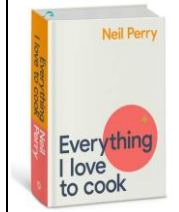
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### New Titles Newsletter for **OCTOBER 2021**

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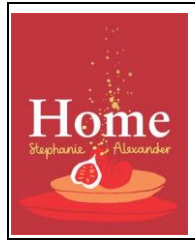
#### Everything I Love to Cook hb by Neil Perry RRP \$59.99

An entirely new-look Neil Perry that surpasses anything previously published and is everything you need to know to cook like Neil at home. Sixteen years since the publication of Australian national treasure Neil Perry's groundbreaking bible for home cooks, The Food I Love, comes a bookend to that masterwork: Everything I Love to Cook. Neil's influence on the food culture of Australia and beyond has been profound: inspiring us to try new flavours, making simple food simply brilliant, and tirelessly supporting the producers who sustainably grow the food we love to eat. Now he revisits legendary dishes from his flagship restaurants like Rockpool Bar & Grill and modern classics from his long-running 'Good Weekend' column, as well as new favourites he - and we - can't get enough of. With tips and techniques to set you up for success every time, Neil is on a mission to boost your kitchen know-how and confidence, covering everything from basic knife skills to the art of barbecuing, dressing a salad and mastering a roast dinner. Whether you want the perfect steak sandwich or a comforting bowl of pasta, a southern Thai-style chicken curry or classic tiramisu, here are more than 230 recipes you'll love to cook. Also available: Good Cooking hb \$49.99, Balance and Harmony hb \$89.99 and Easy Weekends pb \$39.99, Spice Temple pb \$45.00



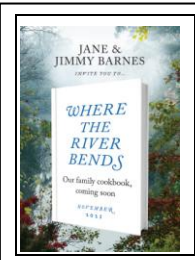
#### Home hb by Stephanie Alexander RRP \$59.99

Home is a collection of more than 200 original recipes by Stephanie Alexander. Each recipe is a finely crafted tribute to her passions and preferences for produce and flavour, and each reflects her consummate skill in communicating the fundamentals of technique. There are detailed recipes for the more ambitious home cook, but also simple ways to combine beautiful ingredients to make dishes for everyday eating. Essays on people, places and experiences offer inspiration to readers looking to deepen their knowledge and appreciation of food. Beautifully designed and photographed, Home is a celebration of the sensual and social delights of food and an essential addition to any kitchen shelf. The recipes - classic, masterful and delicious - will be cooked, shared and enjoyed for years to come. Also available: Cooks Companion hb \$130.00, Cooks Apprentice hb \$45.00, Cooks Life pb \$24.99, Cooks Table hb \$69.99, Stephanie Alexander's Kitchen Garden Companion hb \$125.00, Kitchen Garden Companion Growing pb \$49.99, Kitchen Garden Companion Cooking pb \$49.99



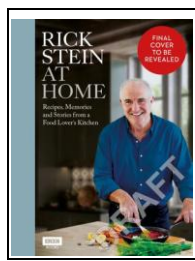
#### Where the River Bends – Recipes and Stories from the Table of Jane and Jimmy Barnes RRP \$49.99

Jane and Jimmy Barnes invite you to enjoy family recipes and stories from their new cookbook, Where the River Bends. Inspired by the food they love and the legendary feasts they share at home with family and friends. Besides making music, Jimmy and Jane have become unlikely social media stars, sharing their love of cooking on Instagram and YouTube and garnering legions of foodie fans. Since March 2020, their daily online videos have attracted over 100 million views. With stunning photography and featuring 60 of Jane's favourite recipes - for breakfasts and light lunches, Thai meals and pasta classics, easy everyday dinners and delicious veggie sides, grilled foods and barbies, spectacular Sunday feasts and roasts, and delectable sweets - this is a cookbook of treasured recipes and stories gathered and shared around the table over a family's lifetime.



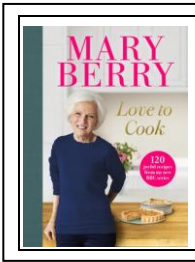
#### Rick Stein At Home – Recipes Memories and Stories from a Food Lovers Kitchen hb by Rick Stein RRP \$55.00

From bestselling cook and food writer Rick Stein, a stunning collection of all-time favourite recipes and essays that celebrate the rhythms and rituals of home cooking. Home is more than a place. It's a feeling. Rick Stein has spent his life travelling the world in search of cooking perfection - from France and Italy to Australia and the far east - and inspiring millions of food lovers with the results. In Rick Stein At Home, he takes stock of his remarkable life and takes us into the rhythms and rituals of his home cooking. In his first book to celebrate his all-time favourite home-cooked meals, Rick shares over 100 very special recipes - from family classics that evoke childhood memories to newer dishes that have marked more recent personal milestones - along with unforgettable stories that celebrate his favourite ingredients, food memories, family cooking moments and more. Sharing the dishes he most loves to cook for family and friends throughout the year, Rick takes you inside his home kitchen unlike he's done in any previous book. Also available: RS French Odyssey \$59.99, Mediterranean Escapes \$59.99, RS Coast to Coast \$49.99, RS Far Eastern Odyssey \$59.99, RS India \$49.99, RS Spain \$49.99, RS Long Weekends \$55, RS Road to Mexico \$49.99, RS Fish and Shellfish \$49.99, RS From Venice to Istanbul \$49.99, RS Secret France \$49.99.



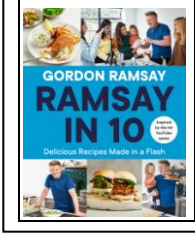
#### Love to Cook – 120 Joyful Recipes from My New BBC Series hb by Mary Berry RRP \$55.00

Celebrate the unique power of home cooking, with 120 new recipes, with full photography, to accompany Mary Berry's new tie-in book to the BBC series in 2021. This new book will help you see your meals in an entirely new light. Every recipe is infused with her love of simple home cooking and fresh ingredients that feed the body and mind. Whether you're trying your hand at Mary's fragrant Kashmiri chicken curry or baking her mouth-watering Lemon limoncello pavlova, it's hard to beat the unique pleasure of making a dish from scratch and enjoying food with family and friends. Also available: MB Cookery Course hb \$39.99, MB Cooks to Perfection \$39.99, MB Absolute Favourites \$55, MB Baking Bible \$59.99, MB Complete hb \$59.99



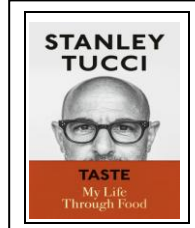
#### Ramsay in 10 hb by Gordon Ramsay RRP \$49.99

In Ramsay in 10, superstar chef, Gordon Ramsay, returns with 100 new and delicious recipes inspired by his YouTube series watched by millions across the globe - you'll be challenged to get creative in the kitchen and learn how to cook incredible, flavoursome dishes in just ten minutes. Whether you need something super quick to assemble or you're looking to impress the whole family these are recipes guaranteed to become instant classics and with each time you cook, you'll get faster and faster with Gordon's shortcuts to speed up your cooking, reduce your prep times and get the very best from simple, fresh ingredients.



#### Taste My Life Through Food hb by Stanley Tucci RRP \$45.00

From award-winning actor and food obsessive Stanley Tucci comes an intimate and irresistible memoir of life in and out of the kitchen. Before Stanley Tucci became a household name with The Devil Wears Prada, The Hunger Games, and the perfect Negroni, he grew up in an Italian American family that spent every night around the table. Taste is an intimate reflection on the intersection of food and life, filled with anecdotes about growing up in Westchester, NY, preparing for and filming the foodie films Big Night and Julie & Julia, falling in love over dinner, and teaming up with his wife to create conversation-starting meals for their children. Each morsel of this gastronomic journey through good times and bad, five-star meals and burnt dishes, is as heartfelt and delicious as the last. Written with Stanley's signature wry humor and nostalgia, Taste is a heartwarming read for anyone who knows the power of a home-cooked meal.



**Good Food Every Day – Gary's go-to-recipes for everyday Life pb by Gary Mehigan RRP \$39.99** 

Gary Mehigan is an all-round excellent chef who loves cooking at home for his family and sharing a meal together around the table. With thirty years' experience and deep expertise with food, one thing has always remained true- Gary's genuine passion for making and eating good food, every day. In this approachable book, Gary brings us into his own kitchen and shares the tried and tested and most loved recipes he's been serving with confidence for many years - regular, down-to-earth meals that he comes back to again and again. In essence, it's a homely translation of his professional notes - 'Gary's golden rules', as he likes to call them! Whether you're someone who cooks regularly and needs a go-to book of reliable inspiration, or you're building your confidence and looking to learn new culinary skills, Good Food Every Day is the only book you'll need on the countertop beside you.

**Feast hb by Miguel Maestre RRP \$39.99** 

In Feast, Miguel shares his absolute favourite recipes to enjoy with family and friends. There are big, satisfying dinners as well as lots of smaller dishes to mix and match in classic share-plate style. Miguel's food is a loving nod to the dishes of his Spanish heritage, but is also very firmly based in the modern Australian kitchen. Whether you're getting together for brunch, looking for something fast on a weeknight or to try some new dishes for a family celebration, there are so many bold and exciting flavours here to discover. These are generous meals from a big-hearted chef who knows that simple, good food makes everyone smile.

**Two Good Cook Book Two pb by Two Good Co RRP \$45.00** 

On a daily basis Two Good Co reminds us that every individual is worthy of love and respect. The Sydney-based social enterprise, which started life as an organic soup kitchen in 2007, does this by creating, selling and donating delicious, nutritious food to support women in crisis. This cookbook is a celebration of the food Two Good Co creates and the goodness it shares, through its shelter meals, catering service, jar lunches, market stalls and cooking classes. There are more than 100 recipes provided by Two Good Co's wide network of globally renowned chefs and cooks, as well as the talented Two Good Co kitchen team, with plenty of tips and tricks for making the most of simple ingredients. Recipes by; Danielle Alvarez, Maggie Beer, Martin Benn, Julia Busuttill Nishimura, O Tama Carey, Jill Duplex, Lauren Eldridge, Colin Fassnidge, Lorraine Godsmark, Skye Gyngell, Hoda Hannaway, Dan Hong, Dan Hunter, Nadine Ingram, Belinda Jeffery, Kylie Kwong, Monday Morning Cooking Club, Mike McEanearney, Hetty McKinnon, Matt Moran, Josh Niland, Neil Perry, Michael Rantissi, Darren Robertson, Somer Sivrioglu, Jane Strode, Claire Van Vuuren, Clayton Wells, Sarah Wilson, Matt Wilkinson

**True to the Land A History of Australian Food hb by Paul van Reyk RRP \$49.99** 

**Every Night of the Week pb by Lucy Tweed RRP \$35.00** 

'Lucy has a special gift. Everything she touches turns to magical, sparkling loveliness.' Donna Hay. A cookbook for people who don't like hard-and-fast recipes, by food and recipe writer, stylist and Instagram genie Lucy Tweed. Some days you want to cook; other days the goal is simply 'food in mouths'. MONDAY has potential. There are lists and ideas. The herbs are fresh and the fridge is full. TUESDAY the week has begun. Can we have efficient and beautifully delicious please? WEDNESDAY we wonder what day it is. Cook with a dash of laziness; it tastes great. THURS ... we're not even typing the full day anymore. What's in the freezer? What can we pimp? FRIDAY is family fun. 'Decorate' your own pizza, kids, or DIY san choy bau. Time to exhale. SATURDAY is the flex day, time to stretch the repertoire. Hmm, who's around for lunch? SUNDAY is for brunch and linner; two leisurely meals, eaten in absolute comfort. THAT EXTRA DAY YOU WISHED FOR is the secret day that will save your bacon Tues-Thurs.

**Made By Morgan – 60 Epic Recipes pb by Morgan Hipworth RRP \$24.99** 

Australian chef extraordinaire and influencer Morgan Hipworth shares his passion for food and his incredible story, from holding his first Sweets and Treats home bake sale at age nine, to opening his iconic Melbourne bakehouse Bistro Morgan at fifteen, to being a guest judge on Junior MasterChef Australia at 19. Morgan brings together sixty of his favourite recipes, from sweet treats to savoury snacks to mouth-watering meals. Revealing secrets about his famously irresistible doughnuts and so much more, Morgan takes you into his world.

**AWW Mexican pb by The Australian Womens Weekly RRP \$34.99** 

The food of Mexico is among our favourites, especially for kids who just love to eat anything in a soft wrap, a hard taco shell or with corn chips. When it comes to cooking Mexican, tacos, burritos and nachos are probably the beginning and end of our repertoire. But Mexican cooking is actually pretty easy - and so versatile. Whether it's scrambled eggs with salsa or salmon ceviche you fancy, pork chimichangas or fish burritos, or beef tostaditas, Mexican food is all about variety and using the freshest ingredients and margaritas too!

**AWW Simple Good Food hb by The Australian Womens Weekly RRP \$49.99** 

**AWW Christmas Table All the Recipes You Need for the Festive Season hb by AWW RRP \$49.99** 

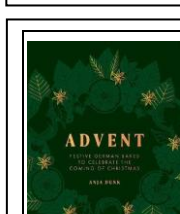
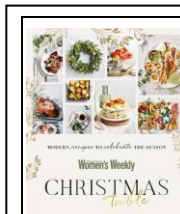
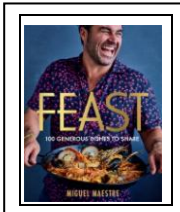
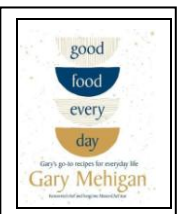
While this beautiful book contains all the recipes you'd expect for ham, turkey, sides, desserts and puddings, this year we're taking a modern approach to the season's fare. Christmas is a special time of year for indulging in food and fun with your loved ones. While this beautiful book contains all the recipes you'd expect for ham, turkey, sides, desserts and puddings, this year we're taking a modern approach to the season's fare. Create your own traditions, have a seafood buffet instead of a formal sit down meal or celebrate with a barbecue on the beach. However you choose to celebrate, we'll help you through the festive season in style.

**Festive hb by Julia Stix RRP \$24.99**

The anticipation of Christmas and the excitement of Advent bring out the cook in everyone, whether you're making nibbles to serve with drinks for friends, planning your holiday season menu or baking heartfelt gifts for loved ones. From panettone and jam cookies, to nourishing salmon and potatoes, pumpkin wellington and a warming ginger punch, here are 24 seasonal recipes to add festive deliciousness to your celebrations and personal touch to your gift-giving. Julia Stix is a photographer and food stylist, based in Germany.

**Advent Festive German Bakes to Celebrate hb by Anja Dunk RRP \$49.99**

Advent celebrates the magical run-up to Christmas with over 100 classic German baking recipes. In her new cookbook, Advent, Anja Dunk shares her recipes for the very best of traditional German festive bakes. From lightly spiced Lebkuchen, frosted cinnamon stars, jam-filled ginger hearts, snow-capped coconut macaroons, to marzipan-filled Stollen, edible tree decorations, lucky meringue mushrooms and a gingerbread house dripping with candies and sugar icicles, you will find delectable spiced treats to fill your Bunter Teller and share with friends and family. Featuring Anja's own linocut illustrations and evocative photography, this is a stunning, comforting clothbound volume that will be a family favourite for many years to come. The weeks of Advent hold all the sweet, almost unbearable anticipation of Christmas for days on end and this gorgeous book embraces that fairy-tale feeling within its pages.



**Italian Bakery by Silver Spoon RRP \$65.00**

Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion. The Silver Spoon is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. The Italian Bakery is the first volume in the Silver Spoon library to focus on dolci - the Italian term for all sweet treats. Dishes found in bakeries throughout Italy's diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes, pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection showcases a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.

**Middle Eastern Sweets hb by Salma Hage RRP \$49.99**

Whether you start your day with something sweet, finish it with something sweet, or make sure sweets are within reach all day long, you'll find serious inspiration in the pages of Salma Hage's latest cookbook for home cooks. The Middle East's wide range of cultures, ingredients, and influences informs the array of dishes she includes - spiced cookies, cream-filled pancakes, aromatic pastries, and delicious cakes - with recipes that are easy to follow and celebrate simple-to-source spices and taste combinations. Also available: Middle Eastern Vegetarian \$49.99, Mezze Cookbook \$49.99.

**Martha Stewart's Fruit Desserts hb by Martha Stewart RRP \$42.99**

Gorgeous seasonal fruit abounds in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, Apricot-Strawberry Pistachio Friand, and Double-Crust Peach Slab Pie. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

**10-Minute Sourdough – Breadmaking for Real Life hb by Vanessa Kimbell RRP \$39.99**

Sourdough is one of the tastiest and most nutritious breads you can make, but it has a reputation for being both tricky and time-consuming. 10-Minute Sourdough is Vanessa Kimbell's foolproof guide to slow bread for those with busy lives. None of the fuss-free, no-knead recipes - which include everything from a basic sourdough boule to tomato focaccia and apple spelt sourdough with cinnamon butter - require more than 10 minutes' active work in total (not including fermentation time or time in the oven) and mean that anyone can turn their hand to sourdough baking, no matter how little time they have. 'Fast to make, slow to ferment - how to fit baking nourishing, delicious and wholesome sourdough into everyday life' - Dr Michael Mosley 'She's the real deal: a total inspiration.' - Diana Henry. Also coming: **Best Ever Bread Book From Farm to Flour Mill Recipes from Around the World hb by DK RRP \$24.99**

**Upper Crust Homemade Bread the French Way hb by Marie-Laure Frechet RRP \$60.00**

An introduction to the French art of baking bread--including ingredient selection, starter cultivation, and bread-making techniques--with more than 100 recipes from eighteen expert bakers and pastry chefs for both sweet and savory. The quintessential staple of French cuisine is the humble baguette, but the country's bread-baking tradition--along with variations assimilated from other world cultures--offers a vast repertoire. Includes guidelines to help the home baker select the right ingredients--grain and flour varieties, water, salt, and starter--this book details the step-by-step techniques and fundamentals of bread making: from feeding the starter, kneading and preparing the dough, and baking. For each recipe, pictograms indicate the level of difficulty, time required, type of starter, and whether a recipe is gluten-free.

**One Tin Bakes Easy hb by Edd Kimber RRP \$32.99**

One tin, 70 bakes - whether you want cookies or cakes, pastries or desserts, something fruity, chocolatey or nutty, baking just got even easier. Every bake can be made in the 23 x 33cm (9 x 13in) tin used in Edd Kimber's previous book, One Tin Bakes, but Edd will also offer guidance on baking in a 20 x 20cm (8 x 8in) square tin as well as a loaf tin, making these perfectly simple bakes for everyone to try, whatever equipment you have to hand and whoever you're baking for. You only need minimal skill to whip up something sensational - with ideas for bakes made in one-bowl or with 5-ingredients, as well as popular options for vegan, gluten-free and no-bake treats. 'This book is an absolute must-have for every home baker.' Joy Wilson. 'A terrifically clever idea.' Helen Goh

**Every Cake Has A Story hb by Christina Tosi RRP \$26.99**

From Christina Tosi, the playful creator of the popular bakery Milk Bar, this is the story of a girl whose delicious dream comes to life, filling the world with color, creativity, and joy. Original recipe included! Everything in Samesville is exactly the same, from the people and their clothes to the houses and their doors. So one night before going to bed, Sammi tucks a recipe card under her pillow and wishes that things were not the same. And when she wakes up, that white, black, gray sameness is gone, replaced with things that are bolder and brighter and wilder than ever before! With her newly colorful world and a new recipe book, she gathers her friends and makes the most magical cake, beautiful and different--just like Sammi and her friends. Things will never be the same again.

**Annabel Karmel's Fun Fast and Easy Childrens Cookbook hb by Annabel Karmel RRP \$29.99**

**Food Network Magazine – The Big Fun Kids Baking Book hb by The Food Network RRP \$32.99**

**Cookbook for Millennials hb by Caleb Couturie RRP \$21.99**

Look, your parents can't cook for you forever and you can't have every meal delivered. Is avocado toast your primary food group? Do you own a small family of succulents? Do you suck at cooking but thrive at brunch? Well, you might be a millennial who would enjoy this cookbook. You might not even be a millennial That's okay. You'll get more than 30 delicious recipes that anyone can easily conquer. Buy now Or don't. No pressure. Also: **Salad by Margo and Rosa Flannagan RRP \$39.99**

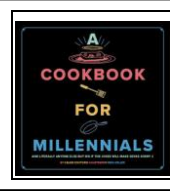
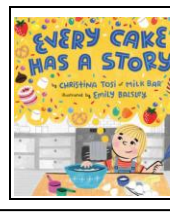
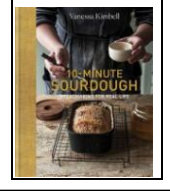
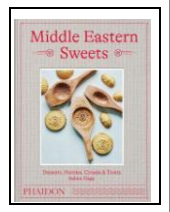
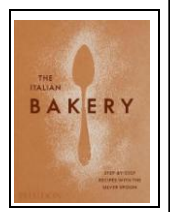
**Arty Parties – An Entertaining Cookbook from the Creator of Salad for President hb by Julia Sherman RRP \$55.00**

**Joshua Weissman An Unapologetic Cookbook hb bh Joshua Weissman RRP \$39.99**

A Weissman once said..."...can we please stop with the barrage of 2.3 second meals that only need 1 ingredient? I get it...we're busy. But let's refocus on the fact that beautifully crafted burgers don't grow on trees." Ironically this sounds a lot like he's trying to convince you to cook, but he's really not. Is this selling the cookbook? The point is that the food in this book is an invitation that speaks for itself. Great cooking does, and should, take time. With no regrets, excuses, or apologies, Joshua Weissman will instruct you how with his irreverent humor, a little bit of light razzing, and over 100 perfectly delectable recipes.

**Aesthetic Dining The Art Restaurant Around the World hb by Christina Makris RRP \$65.00**

This is the definitive guide to Art Restaurants - a new way to appreciate food. Christina Makris, collector of art and a Patron of The Tate and RA, takes the reader on a tour of 25 of the world's greatest art restaurants, from New York to Hong Kong and Cairo to London. Makris traces their stories, details the art highlights, and meets artists, restaurateurs and chefs including Mark Hix, Vik Muniz, Julian Schnabel and Tracy Emin. A captivating guide to where great art and memorable food meet. For the first time, a global guide to the Art Restaurant - a place where great art and memorable food meet . Interviews with chefs, restaurateurs and artists, including Tracey Emin, Mark Hix and Julian Schnabel . Richly illustrated with images of the art in its context 50 colour, 10 b/w illustrations



**Essential hb by Ollie Dabbous RRP \$59.99**

Everyday recipes for home cooks, in a beautiful new cookbook by a Michelin-starred chef. Ollie Dabbous is one of the UK's most exciting chefs. His restrained but stunning dishes celebrate the essence of ingredients and flavour. Essential is his first cookbook for home cooks and it is made up of 100 everyday recipes that Ollie has made faultless. These are pitch-perfect versions of familiar dishes like cauliflower cheese, risotto, tuna steak, roast beef and cheesecake. Each chapter takes a different ingredient type from Grains through to Fruit and Berries and the recipes are simple, unfussy and incredibly elegant. Ollie may be Michelin-starred but in this book he doesn't use complicated techniques or tools. He simply shares his intuitive approach to balancing, layering and tweaking ingredients to create perfect results time and again.

**Under Coconut Skies hb by Yasmin Newman \$55.00**

Discover the food of the Philippines' 7000 tropical islands. Colourful and vibrant, Filipino food is the culmination of naturally salty, sour and sweet ingredients from the land, along with the heart-warming Filipino spirit of generosity and community, where food is always shared and imbued with meaning. In this vivid cookbook, Yasmin Newman invites you into her kitchen and into the homes of friends and locals, sharing traditional dishes, and vegetarian and modern interpretations on the classics. Filipino food celebrates and satisfies all the senses. With easy recipes for home cooks and chapters divided into feasts, there's inspiration for all occasions. Yasmin's journey takes her through the lush isles of the Philippines, where she captures the age-old traditions, rich folklore and enchanting personal stories of the country. Under Coconut Skies is the follow-up to Yasmin's first beloved cookbook on Filipino food, 7000 Islands.

**Istria hb by Paola Bacchia RRP \$55.00**

Explore the culture and history of Istria - a land shared by Italy, Croatia and Slovenia - through the kitchens and recipes of its inhabitants. Istria is the heart-shaped promontory at the northern crux of the Adriatic Sea, where rows of vines and olives grow in fields of red earth. Here, the cuisine records a history of changing borders - a blend of the countries (Italy, the Republic of Venice, Austria, and Hungary) that have shared Istria's hills and coasts and valleys. This book is a record of traditions, of these cultures and of Paola's family: recipes from her childhood, the region's past, and her family and friends who still live beside the Adriatic coast. Istria is full of recipes inspired by home kitchens and memories of what grew in the owner's gardens: hearty grain soups and seafood, crepes piled high, and biscuits flavored with cinnamon. Istrian cuisine is a rich blend of Venice and Vienna, Hungary, and the Balkans - food doesn't have borders, and certainly not in this book's recipes.

**How to Be Italian Eat Drink Dress Travel and Love La Dolce Vita hb by Maria Pesquale RRP \$29.99**

This book is a celebration of what it means to be from Italy - an education in drinking to savour the moment, travelling indulgently, and dolce far niente - the sweetness of doing nothing. From the innovation of Italian fashion and design, the golden age of its cinema, the Roman Empire's cultural echoes, and some very good espresso, take a dip into the Italian psyche and learn to eat, love, dress, think, and have fun as only Italia can.

**Cucinare – Healthy and Authentic Italian Cooking for The Whole Family hb by Marco Bianchi RRP \$65.00**

In this gorgeous full-color lifestyle cookbook, the Italian cook, television personality, and bestselling cookbook author offers personal tips and tricks on maintaining a healthy diet and provides 65 of his favorite Mediterranean recipes to help you eat deliciously and live well.

**Makan Recipes from the Heart of Singapore hb by Elizabeth Haigh RRP \$49.99 (was June now Oct'21)**

**Once Upon A Kitchen hb by Leslie Bilderback RRP \$39.99**

Cook up something magical in your very own kitchen with 101 recipes inspired by Harry Potter, Tolkien, Arabian Nights, fairy tales, and more! For lovers of legends, literary enchantment, and (of course) food, Once Upon a Kitchen celebrates all things magical. Author and top chef Leslie Bilderback has created 101 recipes inspired by classic books, history, movies and TV shows. She draws from sources as rich and varied as Shakespeare's plays, Ali Baba and the Forty Thieves, Grimm's fairy tales, Washington Irving, Lord of the Rings, the Star Wars saga, Buffy the Vampire Slayer, and the Pottermore.

**Meat Cookbook Know the Cuts Master The Skills Over 250 Recipes hb by Dorling Kindersley RRP \$49.99**

The ultimate visual course for meat lovers seeking practical information on preparing and cooking meat. With this definitive guide to cooking meat, choose the best cuts, perfect your prep, and rustle up delicious dishes with confidence. Discover why cuts matter, how to recognize top-quality meat, why well-raised meat tastes better, and reliable checking methods to know when meat is cooked. Get the best from your meat with step-by-step preparation and cooking techniques, and learn butchery skills you can practise at home. Cook more than 250 of the world's best poultry, pork, beef, lamb, game, and offal dishes such as Jamaican jerk chicken, Portuguese pork with clams, Kerala beef, and saddle of roe venison with celeriac puree. All the recipes include timing and temperature charts for perfect results every time, and there's expert advice on pairing meats with other foods for exciting flavour combinations. Become a master of meat with The Meat Cookbook. Also coming: **The Complete Sausage Cookbook hb by Ellen Brown RRP \$42.99**

**Better Than Beef pb by Kristin Bryan RRP \$39.99**

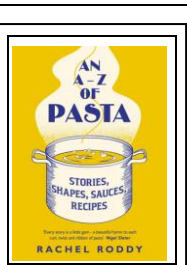
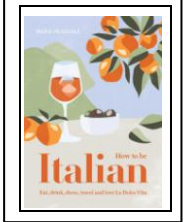
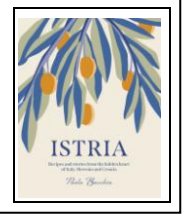
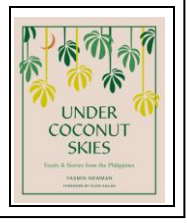
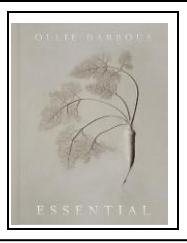
**A-Z of Pasta – Stories Shapes Sauces Recipes hb by Rachel Roddy RRP \$55.00**

This is a story of pasta. In it, Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of over 120 essential pasta and sauce recipes. Short essays weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg; shapes made by hand and those rolled by machine; the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. An A-Z of Pasta suggests how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, rag and carbonara - to the unfamiliar (but thrilling)- ziti with onion and beef, scialatielli with sea bass and lemon; capelli d'angelo with leeks and saffron. This is a mouth-watering guide to pasta from one of the best food writers of our time.

**Pasta The Spirit and Craft of Italy's Greatest Food With Recipes (A Cookbook) hb by Miss Robbins RRP \$59.99**

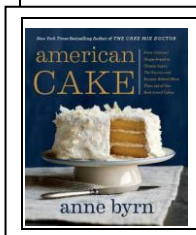
A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes. Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian-American, regional Italian (all regions), and Robbins' own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta "coins" for Corzetti with Goat Cheese and Asparagus--or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic--Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with more than one hundred pictures taken on location across Italy and sixty recipe photographs, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

**Provecho 100 Vegan Mexican Recipes to Celebrate Culture and Community (A Cookbook) hb by Edgar Castrejon RRP \$49.99**



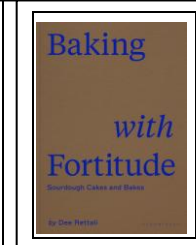
### **American Cake hb by Anne Byrn RRP \$42.99**

Cakes are an icon of American culture, reflecting heritage, region, season, occasion, and era. And they always have been, throughout history. In *American Cake*, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time. From the well-known Angel Food, Red Velvet, Pineapple Upside-Down, Gooney Butter, and Brownie to the lesser-known Burnt Leather, Wacky Cake, Lazy Daisy, and Cold Oven Pound Cake, this is a cookbook for the cook, the traveler, or anyone who loves a good story. And all recipes have been adapted to the modern kitchen.



### **Baking with Fortitude hb by Dee Rettali RRP \$39.99**

The 90 recipes in this book are all about beautiful, natural flavours from quality ingredients like fruits and spices. Dee Rettali is an artisan baker who, over a lifetime of baking, has honed her recipes to bring out intense flavour using forgotten craftsmanship. Dee's cakes, created for her bakery Fortitude Bakehouse in London are a world away from generic cakes loaded with sugar or artificial flavours. Her most groundbreaking technique is to use a sourdough-like starter in her baking, another flavour-building process she has developed is to ferment the batter itself before baking. Both these exciting and simple approaches bring a unique depth of flavour to Dee's recipes, as do other slow-paced artisanal methods like steeping fruit and making herb infusions. This is a cutting-edge way of baking and at the same time it has antecedents in Dee's past. She grew up in rural Ireland where seasonal and no-waste baking was simply a way of life. This book brings this back to life in a thoroughly modern way. I love Dee Rettali's baking she is obsessed with flavour. A bold and beautiful book' Diana Henry



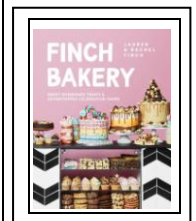
### **Bake it Vegan pb by Maja Brekalo RRP \$39.99**

Making the perfect vegan dessert just got simple! With this approachable collection of treats, you can satisfy your sweet tooth without relying on unhealthy artificial sweeteners or processed ingredients. Maja Brekalo combines all-natural ingredients with a whole lot of creativity and flavor to share desserts that taste decadent but are also good for you. You can "veganize" classics with recipes like The Chocolate Cake, Buttery Almond Thumbprint Cookies or the Fudgiest Bakery-Style Brownies. Bake vegan for breakfast or tea time with a Chocolate Chip Walnut Banana Bread or Peach and Blackberry Galette. And you should definitely try fun no-bake and raw favorites like Pecan Salted Caramel Slices, Individual Neapolitan Cheesecakes and Nutella Cake. All of these treats are a breeze to whip up yet sure to impress, with so much variety that you'll definitely find a new go-to dessert. Whether you're a vegan or just looking for healthier takes on your traditional favorites, this cookbook has something for you.



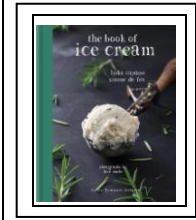
### **Finch Bakery Sweet and Simple Homemade Treats and Showstopper Celebration Cakes hb by Lauren and Rachel Finch \$39.99**

75 recipes for cakes, bakes, desserts and treats - an unashamed celebration of sugar. Lauren and Rachel Finch, founders of Finch Bakery, share their best-kept secrets to decorating all-out celebration cakes and let you in on their top baking techniques to create indulgent brownies and cupcakes, decadent macarons, stuffed cookies of every kind and your very own versions of their phenomenal signature cake jars. Packed with crowd-pleasing classics and desserts to impress, Finch Bakery has a treat to satisfy every sweet tooth, every time.



### **Book of Ice Cream hb by Lydia Capasso RRP \$22.99**

This book is the fruit of a collaboration between Lydia Capasso, food writer and lifelong ice cream lover, and Simone De Feo, passionate expert ice cream maker, who make it possible for anyone to make good ice cream at home. You don't necessarily have to buy a scrumptious ice cream for it to be delicious; ice cream is quick and easy to prepare and can be a perfect ready solution to round off a meal.

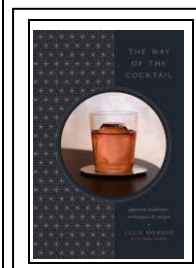


### **Beer Brewing Guide The EBC Quality Handbook for Small Breweries hb by Christopher McGregor RRP \$125.00**

### **Encyclopedia of Cocktails hb RRP \$59.99**

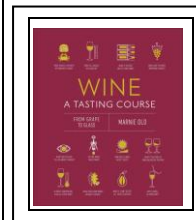
### **Way of the Cocktail Japanese Traditions Techniques and Recipes hb by Julie Momose and Emma Janzen RRP \$44.99**

A rich, sporty guide to the world of Japanese cocktails from acclaimed bartender Julia Momose of Kumiko. She educates and inspires while breaking down master techniques and delving into the soul of the culture- the traditions and philosophy, the tools and the spirits-and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woody cocktail called Autumn's Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring's tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan's most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umami round out the collection.



### **Wine A Tasting Course From Grape to Glass hb by Marnie Old RRP \$35.00**

The ultimate visual course for wine lovers seeking no-nonsense practical information that brings the subject to life. The essential, jargon-free guide for anyone who wants to get more out of their wine glass. Which end of a bottle of chianti is the "nose"? How are you meant to smell notes of honeysuckle in that glass of sauvignon blanc? Does expensive really mean better quality? Wine- A Tasting Course is a practical, no-nonsense guide that will make you think about what you drink. Discover which wines you like and why, read about the journey from grape to glass, and get to grips with those all-important food and wine pairings. Pore over vibrant infographics, and pair with a glass of red or white as you try out a selection of taste tests. A corker of a guide that combines essential know-how with plenty of fun facts, Wine- A Tasting Course contains everything you need to talk, taste, and enjoy your favourite vintage



### **Disney Princess Healthy Treats Cookbook hb by Ariane Resnick RRP \$29.99**

Make magic in the kitchen with Cinderella, Snow White, Mulan, and more! Create more than 50 healthy treats inspired by favorite Disney Princesses.

### **Very Hungry Caterpillars Australian Feast hb by Eric Carle RRP \$16.99**

Join The Very Hungry Caterpillar as he feasts on all kinds of Australian foods in this brand new story.



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