

1 The Square Savoury

Erin Jeanne McDowell, *New York Times* contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The *Book on Pie* starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like *Hand-Pie Ice Cream Sandwiches* and *Chinese BBQ Pork and Scallion Pie*. Erin takes every recipe a step further with *Pie-deas*: ideas for saving doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drizzly Glaze, or the Chive Compound-Butter Crust with the *Croque Madame Fielets* . . . the possibilities are endless. Look no further than *The Book on Pie* for the only book on pie you'll ever want or need.

Go to the clock with Christina *Toni of Monofuku Milk Bar* as she bakes one-bowl treats, grills with skills, and embraces simple, nostalgic—and often savory—recipes made from supermarket ingredients. For anyone addicted to crack pie®, compost cookies®, and cake truffles, here are their savory counterparts—such as *Kimcheezits* with *Blue Cheese Dip*, *Burnt Honey-Butter Kale with Sesame Seeds*, and *Choose Your Own Adventure Carino Burgers*—along with enough make-at-home sweets to satisfy a cookie-a-day habit. Join Christina and friends as they cook their way through “weeknight,” sleepovers, and late-night snack attacks to make mind-blowingly delicious meals with whatever is in the pantry.

Containing over 250 rice recipes from around the world, this cookbook also includes information on: the many varieties of rice the nutritional value its history and agriculture the cults, cultures and myths surrounding it and its importance through the ages.

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master’s candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government’s Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for *Good and Cheap* is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention.

Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, *Good and Cheap* is poised to become a cookbook that every food lover with a conscience will embrace.

Taverna

The Definitive Book on Rice, with Hundreds of Exotic Recipes From Around the World

Mini Empanadas, Pasties, Turnovers & More

The Square: Sweet

Savory Recipes and Serving Ideas for Salame, Prosciutto, and More

Sweet Laurel

Recipes & Sweet Secrets from Seattle’s Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory

Rediscover the simple pleasures of baking with a collection of comforting sweet and savory recipes that celebrates seasonal flavours. Inspired by the abundance of the farms, orchards, and gardens of her childhood, Marcella DiLonardo has always loved baking throughout the year with the wide range of fruits and vegetables that accompany the changing seasons. With a few quality pantry essentials, Marcella focuses on simplicity in Bake the Seasons, sharing over 100 sweet and savoury recipes. These homey favourites are often modern twists on familiar classics and will quickly become tried and true dishes you return to again and again. Whether it’s an indulgent Smoked Gorgonzola and Winter Pear Pizza to prepare for friends, a Jalapeno Cheddar Cornbread to bring to a summer picnic, or beautiful holiday cakes, these comfort foods will impress your nearest and dearest. Not only can these delicious indulgences be enjoyed throughout the year at special occasions, Marcella serves up options for any time of day, for breakfast, lunch, and dinner, not to mention buttery treats, like Lemon Lavender Shortbread, to accompany a cup of afternoon tea. Showcasing Marcella’s beautiful photography, Bake the Seasons is filled with mouthwatering treats and pastries, and takes us through the vibrant produce and enticing flavours of the spring, summer, fall and winter. You’ll be delighted with classics like Strawberry Rhubarb Pie, as well as Marcella’s personal spin on traditional baking, including Zucchini Cheddar Bread and Salted Honey Challah, and inspiring combinations, like Garlic Escape Brie Biscuits and a Lemon Thyme Tart. So whether you need a simple, comforting dinner idea or a lazy weekend breakfast for two, this collection of delicious, rustic recipes will suit you every day and every season.

The delicate flavors of salumi, including favorites such as salame, prosciutto, and coppa, reflect generations of Italian craftsmanship ready for both the dining-room table and the party tray. Salumi captures more than 50 delicious recipes incorporating these delicious cured meats into a range of offerings. This primer includes descriptions to help tell the difference between prosciutto and pancetta; a guide for selection, slicing, and storing salumi; serving suggestions; plus wine pairings to create a complete dining experience.

The Yoga Kitchen teaches you that by eating holistic recipes you can nourish your mind, strengthen your body and bring more balance into your life. All the recipes are vegetarian and gluten-free, allowing you to improve your health, build your inner-core, increase your energy and support your spiritual development. Kimberly Parsons is the owner of The Retreat Cafes, that have become an integral part of London’s yoga scene, and in her first book she brings her healthful recipes and yogic principles straight into your kitchen.

The recipes in The Yoga Kitchen are divided into chakra-based chapters: Ground, Flow, Soul, Nurture, Strengthen, Vitalise and Core. From Green quinoa burgers and Sweet potato gnocchi with walnut pesto to Tahini & pistachio cookies and Goji Tart with Passionfruit curd it has never been easier to eat in a balanced way with these delicious and inspiring yoga-based recipes.

The recipes for breakfast, lunch, dinner, and snack time from the Los Angeles bakery setting the standard for healthful, grain-free cooking “For years Sweet Laurel has been my go-to for desserts and I’m yet to try a recipe I didn’t love. I can’t wait to incorporate the recipes from Sweet Laurel Savory into our everyday meals.”—Lauren Conrad Beloved for stunning and clean-yet-decadent cakes and confections, the grain-free brand Sweet Laurel offers its most delightful savory provisions, from pantry staples and breads to pastas, pizzas, and fasts. The recipes are gluten-free and refined sugar-free with keto, paleo, dairy-free, and vegan options, as well. Whether you’re working toward a more wholesome way of eating and living or working around food allergies, Sweet Laurel Savory brings satisfying simplicity to breakfast, lunch, dinner, and beyond. With Sweet Laurel’s uncomplicated whole-food approach, the recipes here are as doable as they are flavorful and healthy. Simple and readily available core ingredients build the foundation for indulgent favorites and craveable staples. With options like Sicilian Pan Pizza, Epic Bagel Spread, The Ultimate Sweet Laurel Burger with Sweet Potato Fries, and Zucchini Lattice Tart, you’ll never feel restricted.

5 Ingredients

The Pie Room

The Malaysian Cookbook

Just One Cookbook

Mooncakes and Milk Bread

The Complete Baking Book for Young Chefs

The Yoga Kitchen

Holistic management considers humans, their economies, and the environment as inseparable. At the heart of the approach lies a simple testing process that enables people to make decisions that simultaneously consider economic, social and environmental realities, both short- and long-term. A useful handbook for anyone involved with land management and stewardship.

Presents 120 recipes for slow-cooked Italian dishes, including soups, sauces for pasta and polenta, fish and shellfish, poultry and rabbit, meats, and vegetables, and provides information on traditional Italian cooking methods and ingredients.

James Beard Award Nominee 2019 for Best Cookbook Baking and Desserts The delicious new food trend of slab pie that makes it easy to serve sweet or savory pastry to a crowd-or just your family! For those of you aren't up on your Pinterest food trends, slab pie is just like regular pie-only better (and bigger)! Instead of crimping and meticulously rolling out a round crust, slab pies are an unfussy twist that are perfect for a potluck or dinner party or just a family dinner. Baked on sheet pans, slab pies can easily serve a crowd of people dinner or dessert appeal to baking nerds and occasional bakers alike. And this fresh, uncomplicated take on pie will surely pique the interest of those who have previously been reluctant to take out their rolling pin. Barrow didn't invent slab pie, but she definitely thinks outside of the crust. In addition to traditional pie dough, she offers more than a dozen crust recipes-from cracker crusts and cornbread crusts to cookie crusts and cheddar cheese crusts. Using these as a base, Barrow then entices readers with both savory and sweet slab pie creations, with recipes like Spinach and Grande Mocha Cappuccino Slab Pie. The first book of its kind, this will appeal to lovers of easy food trends like sheet pan suppers and dump cakes. Don't be surprised when you start spying slab pies at your next potluck!

"Emergency Dinners - The Amateur Cook's Manual" is, as the title suggests, a cook book designed for those with little experience or perhaps even skill when it comes to the kitchen. To that end, it contains a selection of simple recipes for producing delicious dishes suitable for anyone, but which will be of especial utility to those in a bit of a pickle! Need to come up with something fast, or even convince your guests that you are actually able to cook? If so, then this volume is for you! Charles Herman Senn (1862 – 1934) was a German writer of cook books. He was particularly well known for his vegetarian and confectionery recipes. Other notable works by this author include: "Breakfast and Supper Dishes" (1908), "A Book of Salads: The Art of Salad Dressing" (1922), and "British Red Cross Society Cookery Manual" (1915). Contents include: "Hors-d'Oeuvre Dishes", "Soups and Broths", "Fish Cookery", "Meat Cookery", "Sauces", "Vegetables and Salads", "Farnaceous, Saboury, and Breakfast Dishes", "Sweet Dishes", "Miscellaneous Recipes", "Sick-room Cookery", "Menu Suggestions for Family Meals", "Dinner Party Menus, v. 1"

bring old wisdom and classic techniques back to life, as we have so much to learn from 'the old ways' of cooking. Not only can these books provide a fascinating window into past societies, cultures and every-day life, but they also let us actively delve into our own history - with a taste of what, how and when, people ate, drank, and socialised.

Bake the Seasons

7 Skills to Enhance and Transform Your Everyday Life

Hot Sour Salty Sweet

On Food and Cooking

Recipes for Whole Food, Grain-Free Desserts: A Baking Book

Theo Chocolate

The Rice Book

Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world’s tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea. It was during their travels that Alford and Duguid—who ate traditional foods in villages and small towns and learned techniques and ingredients from cooks and market vendors—came to realize that the local cuisines, like those of the Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour, salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid’s two previous works, Flatbreads and Flavors (“a portable publishing event”—Vogue) and Seductions of Rice (“simply stunning”—The New York Times), this book is a glorious combination of travel and taste, presenting enticing recipes in “an odyssey rich in travel anecdote” (National Geographic Traveler). The book’s more than 175 recipes for spicy salads, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter, from Salads, Soups, Noodles to Desserts, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In Hot, Sour, Salty, Sweet, at last this great culinary region is celebrated with all the passion, color, and life that it deserves.

Eggs are a great source of protein and incredibly versatile. You can boil the, fry them, scramble them—the list goes on and on.It can be tough to be creative with eggs, but there really are so many different ways to make them. When it’s coming to the end of the week and you still have a bunch of eggs left over from a grocery store trip, look in this book and we guarantee you’ll be able to put them to good use.

A fascinating and nostalgic collection of over 40 wholesome recipes from the Second World War At a time of shortages and rationing, the British were challenged with providing nutritious meals daily for the family. This pocket-sized compendium of recipes is illustrated with contemporary propaganda notices, photographs and advertisements. Dishes such as Scotch Broth, Dumplings, Savoury Onions, Corned Beef Rissoles and Coconut Orange Pudding recall the ingenuity and camaraderie of those wartime days. Look out for more Pitkin Guides on the very best of

British history, heritage and travel.

The Square: Savory&S Black

Italian Slow and Savory

Sweet Laurel Savory

Pie Squared

Good and Cheap

100+ Sweet and Savory Recipes that You'll Love to Bake, Share and Eat!

Salt, Fat, Acid, Heat

Quick & Easy Food

There are some books we publish which, from the outset, you know are going to be special. This was true of this exciting book from Philip Howard: a collection of recipes from his restaurant, The Square. We knew we wouldn't be able do the recipes justice in one volume, so it became two - a first volume, Savoury, followed by Sweet. We knew we couldn't limit it to the conventional two pages per recipe and food photo, so they each became either 4 or 6 pages. We knew we couldn't illustrate anything less than every one of those recipes, so one of the world's finest food photographers, Jean Cazals, did just that. And yet these measures are only a small part of why this book is so special. It is special because it represents a collection of recipes from 21 years of one of the country's finest and most consistently fine restaurants. Special because the chef who has been at the helm of that restaurant for all of those years is recognised as one of the very best of his generation. But most of all, it is special because that chef has that rare ability to translate a genius in the restaurant kitchen into the words of a book. This was evident from the day we received the first written recipe, and, with it, Phil's fiercely intelligent vision for how the book - and every recipe within it - should be structured. It is also manifest in the dozen or so essays that weave throughout, that show a profound consideration and passion for every aspect of his craft and industry. This is a landmark publication and has become a must-have book for every chef and for every serious foodie. It can't fail to impress and inspire anyone with a desire for cooking and a thirst for food knowledge. It is nothing less than an incredible achievement and a book of truly unbounded culinary ambition.

"Probably the best Greek restaurant in England, Mazi is pure alchemy and poetry" - Alain Ducasse "You must try it for its artful cooking, that honours the cuisine of Hellas while putting before the happy diner a succession of tastes that are blissfully new." - Independent MAZI: TOGETHER - [juh-geth-er] - adverb Gathering, company, mass, combination, mixture Tired of outdated perceptions of typical Greek food, Mazi is on a mission to revolutionize Greek cuisine. With a strong emphasis on sharing a feast of small dishes, Christina Mouratoglou and Adrien Carré bring a trendy tapas vibe to recipes exploding with flavour yet relying only on the finest fresh ingredients and simple techniques to achieve the best results. Introducing authentic flavours with a modern twist, Mazi is innovative Greek food at its best. Whether it's the Spicy tiropita with broken filo pastry, leeks & chillis, Crispy lamb belly with miso aubergine, chickpea & tahini purée or Loukoumades with lavender honey & crushed walnuts (Greek doughnuts soaked in honey), Mazi's food is intrinsically edgy, cool and completely delicious.

This spectacular book is filled with comforting, delicious recipes 'Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. 'Taverna... brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping Phil Howard's dedication to perfection informs every page of this monumental work of gastronomic creativity and technical expertise.

Salumi

150 Recipes from the Garden State

Eat Well on \$4/Day

Mastering the Elements of Good Cooking

The Pastry School

Sweet and Savory Recipes Inspired by Chinese Bakeries

Sambal Shioh

Fire up your oven with recipes from what Paula Deen calls one of the "must-eat-at-places" in Savannah Nationally recognized and locally adored for its decadent homespun desserts and delicious rustic breads, Back in the Day Bakery is a Savannah landmark. As Paula Deen says in her foreword, Cheryl and Griff Day "bake decadent treats, but they also bake wonderful memories that stay with you forever." To celebrate the bakery's tenth anniversary, this duo has written a book filled with customers' favorite recipes. It's packed with Cheryl and Griff's baking know-how plus recipes for their famous Buttermilk Biscones, Old-Fashioned Cupcakes, Chocolate Bread, Cinnamon Sticky Buns, S'more Pie, Almond Crunchies, Drunk Blondies, Pinkies Chocolate Lunch-Box Treats, Rustic Cheddar Pecan Rounds, and much more. Irresistible full-color photographs of food and behind-the-scenes bakery shots will give readers a glimpse into the sweet daily life at the bakeshop.

Celebrating family traditions, scratch baking, and quality ingredients, The Back in the Day Bakery Cookbook is like a down-home bake sale in a book.

"Beautifully put-together with wonderfully crafted, full-on flavour recipes for everyone. A proper family feast of a cookbook!" Tom Kerridge "This is a gorgeous book." Nigella Lawson "Lennie and Jessie are as madly entertaining to read as they are to be around. They are also brilliant storytellers so every recipe is as personal as it could be: a classic Jewish chopped liver served on Friday night dinners, aromatic Beef Stifado eaten on Greek holidays or an orange and pistachio cake created by son and brother. I adore this family." Yotam Ottolenghi "This book encapsulates humour, kindness, bucket loads of love and, most importantly, good food. I'm so happy to have the Ware family in my life and in my kitchen." Sam Smith "damned good food" The Telegraph "Mum, Guess what? 'What Jessie?' 'We've written a cookbook.' 'I know darling! Do you think anyone will want to buy it?' 'Well, it's the recipes we've made our guests – the really good ones. Like the Sausage and Bean Casserole we made Ed Sheeran, the Drunken Crouton and Kale Salad we made Yotam Ottolenghi and the two Blackberry and Custard Tarts we served Nigella.' 'You ate a whole one before she arrived, darling.' 'It's a bloody good recipe mum.' Cooking through Table Manners is like having Jessie and Lennie at the table with you: brash, funny and full of opinions. In true Ware style, their cookbook is divided into Effortless, A Bit More Effort, Summertime, Desserts and Baking (thanks to

Jessie's brother Alex), Christmas (Christmas, Hanukkah and celebrations) and, of course, Jewish-ish Food. These delicious, easy dishes are designed for real people with busy and sometimes chaotic lives with the ultimate goal of everyone eating together so unfilled chat can flourish.

The ultimate guide to savory baking using fragrant spices and herbs, fresh produce, rich cheeses and meats, and more Baking is about a lot more than just desserts. This unique collection, one of the few to focus solely on the savory side of baking, explores a multitude of flavor possibilities. Get inspired by creative twists like gochujang-filled puff pastry pinwheels or feta-studded dll-zucchini bread. And sample traditional baked goods from around the world, from Chinese lop cheung bao to Brazilian pão de queijo. Our flexible recipes let you keep things simple by often using store-bought doughs and crusts, or go all out and make them from scratch using our foolproof methods. No matter what kind of baker you are, you'll be inspired by the irresistible flavors, from everyday biscuits to showstopping breads, including: Quick breads, scones, biscuits, and pastries; Turn scones savory with pancn phoran, an Indian spice blend with cumin, fennel, and mustard seeds. Bake the flakiest biscuits ever, packed with fresh sage and oozing with melty Gruyère. Even danish goes savory with goat cheese and Urfa chile. Tarts, galettes, and pies: Jamaican spiced beef patties or a flaky galette with corn, tomatoes, and bacon will be your new favorite lunch (or breakfast, or snack). Or make pizza chiena, the over-the-top Italian double-cruste pie of eggs, cheeses, and cured meats. Batter and stovetop "bakes": Popovers bursting with blue cheese and chives dress up dinner, while bread pudding with butternut squash and spinach makes the brunch table. And savory pancakes are for anytime, whether you choose Chinese c'nryngóubing or Korean kimchi jeon. Flatbreads, pizza, rolls, and loaves: Try alu paratha, the Northern Indian potato-stuffed flatbread. Shape mushroom crescent rolls or a challah enlivened by saffron and rosemary. And for kids of any age, bake a pizza monkey bread. Every recipe has a photo you'll want to sink your teeth into, and ATK-tested techniques plus step-by-step photos walk you through rolling out pie and galette doughs; shaping breads and rolls; stretching pizza dough; and more.

New Jersey native John Holl searched from Sussex County to Cape May to find the best recipes New Jersey has to offer, and the result is this rich and unique cookbook celebrating the foods, flavors, cultures, and traditions of the Garden State. These 150 recipes include dishes featuring New Jersey's own produce — tomatoes, corn, cranberries, blueberries, apples — along with deep-fried boardwalk treats, late-night diner bites, and recipes contributed by casinos, bison and dairy farms, food trucks, old-school delis, famous bakeries, and more. You'll find Pork Roll Surprise, Cucumber Gazpacho, Ukrainian Holubtsi, Funnel Cake at Home, Tomato and Onion Salad, Jersey Green Clam Chowder, Sunday Gravy, Saltwater Taffy, Traditional Amish Chili, Classic Lawrenceville Mac & Cheese, Jersey Disco Fries, Fresh Jersey Corn Cakes, Honey Thyme Caramel, Black and Blue Cobbler — and a classic Taylor Ham, Egg, and Cheese Sandwich. Beautifully photographed, this collection is the ultimate tribute to New Jersey's best.

Irresistibly Easy Sweet & Savory Slab Pies

The Book on Pie

The Egg Cookbook

150 Creative Recipes, from Classic to Modern

This Handmade Life

Wartime Recipes

"Cho's book is so smart and thorough, I'm not sure we'll need another book on the topic anytime soon." - The New York Times In Mooncakes & Milk Bread, food blogger Kristina Cho (eatchofood.com) introduces readers to Chinese bakery cooking with fresh, uncomplicated interpretations of classic recipes for the modern baker. Inside, you'll find sweet and savory baked buns, steamed buns, Chinese breads, unique cookies, whimsical cakes, juicy dumplings, Chinese breakfast dishes, and drinks. Recipes for steamed BBQ pork buns, pineapple buns with a thick slice of butter, silky smooth milk tea, and chocolate Swiss rolls all make an appearance—because a book about Chinese bakeries wouldn't be complete without them! Kristina teaches you to whip up these delicacies like a pro, including how to: Knead dough without a stand mixer Avoid collapsed steamed buns Infuse creams and custards with aromatic tea flavors Mix the most workable dumpling dough Pleat dumplings like an Asian giant This is the first book to exclusively focus on Chinese bakeries and cafés, but it isn't just for those nostalgic for Chinese bakeshop foods—it's for all home bakers who want exciting new recipes to add to their repertoires.

The first part of an extraordinary two-volume work from two-Michelin-star chef, Phil Howard.

"Beautiful, inspiring, but above all authoritative. Mandy Yin holds all the secrets to exquisite Malaysian cooking... It is a rare treat that she's chosen to share them." - Grace Dent, restaurant critic for the Guardian A soulful tribute to Malaysian cuisine, from snacks, soups and salads, to rice and noodle dishes, curries and sweet things. Sambal Shioh is a brilliant collection of over 90 accessible recipes that were handed down from Mandy Yin's mother as well as those that she has developed for her critically acclaimed, award-winning London restaurant. The recipes - such as her signature curry laksa, Penang assam laksa, Malaysian fried chicken, prawn fritters, spiral curry puffs, Gudian roti canai, beef rendang, KJ golden fragrant clams, sambal mao tofu, and the perfect steamed rice - can be made for a weekday family meal, a dinner party or celebration. Malaysian food results from the unique merger over centuries of indigenous Malay ingredients with Indian spices and Chinese techniques. Every dish delicately balances sweet, sour, salty with chili heat and a hint of bitter. With Mandy's evocative look at Malaysian food culture, her recipes, and the basics of a Malaysian pantry (shrimp paste, lemongrass, tamarind and coconut milk), you can easily enjoy the most delicious Malaysian meals at home.

A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or how your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters.

Dishing Up® New Jersey

I Quit Sugar Healthy Breakfast Cookbook

Holistic Resource Management

A Culinary Journey Through Southeast Asia

Pocket Pies

Eric Kayser's Sweet and Savory Tarts

The Square: Savoury

'Calum is the pie king 'Jamie Oliver 'If you want to know how to make a pie, Calum is your go-to man!' Tom Kerridge Discover the definitive pie bible from self-confessed pastry deviant, chef and London's King of Pies, Calum Franklin. Calum knows good pies and in his debut cookbook, The Pie Room, he presents a treasure trove of recipes for some of his favourite ever pastry dishes. Want to learn how to create the ultimate sausage roll? Ever wished to master the humble chicken and mushroom pie? In this collection of recipes discover the secrets to 80 delicious and achievable pies and sides, both sweet and savoury including hot pork pies, cheesy dauphinoise and caramelised onion pie, hot and sour curried cod pie, the ultimate beef Wellington and rhubarb and custard tarts. Alongside the recipes Calum guides you through the techniques and tools for perfecting your pastry.

Within these pages you'll find details including how to properly line pie tins, or how to crimp your pastry and decorate your pies so they look like true show-stoppers. Say hello to your new foodie obsession and get ready to create your very own pie masterpiece. 'I'd happily spend eternity eating chef Calum Franklin's pies.' Grace Dent

A masterclass in preparing, baking and decorating pastry, from delicate tarts to comforting pies. Julie Jones is renowned for her highly decorative bakes packed with bold layers of flavour and texture. She is leading the pastry revival, believing that with a bit of patience and a love for food, anyone can create delicious, beautiful bakes. A comprehensive Pastry Recipes & Methods section guides you through 10 different types of pastry with step-by-step instructions. These include loved classics such as Shortcrust and Hot Water, as well as a versatile Vegan and Gluten-free, that can be swapped in or out of recipes with a helpful Alternative Pastry Key. Chapters include Fruit, Cream & Cheese, Nuts, Vegetables, Meat & Fish and Crunch & Crumb, featuring more than 50 sweet and savoury recipes ranging from a crowd-pleasing Vegetable Patch(work) Tart to stunning Vanilla Slices.

Dive in and be inspired by Julie's delicate decorations and full-on flavours - these bakes are fun and achievable, with swaps and creativity encouraged.

Son, grandson, and great-grandson in a long line of bakers, Eric Kayser has bread, and cake-making in his genes. In Eric Kayser's Sweet and Savory Tarts the master baker reveals his secrets for creating perfect pie crusts and fillings, in a collection of sixty delectable tart recipes. The tart is one of the simplest of dishes-fresh, choice ingredients piled high on a base of crisp, flaky pastry-yet in Eric Kayser's hands this basic concept provides the springboard for an endless variety of delicious recipes. There is a tart to suit every appetite and occasion; whether for a lazy Sunday brunch or a sophisticated dinner; a morning coffee break or a show-stopping final course. Among the satisfying main course tarts are Pepper and Smoked Ham Tart or Mushroom, Feta, and Cherry Tomato Quiche. Suggestions for salad accompaniments provide the perfect foil for these delicious creations. For dessert, recipes such as Mixed Berry Tart or Normandy Apple Tart celebrate seasonal fresh fruit, while White Chocolate with Raspberries or Milk Chocolate with Caramel will appeal to chocoholics everywhere. Kayser's fool-proof instructions for selecting ingredients, getting the most out of your kitchen equipment, and preparing a variety of sweet and savory doughs ensure perfect results for the home baker. From a succulent spinach and goat cheese quiche to white peaches in wine heaped on a golden, flaky crust, Eric Kayser's Sweet and Savory Tarts holds the key to making authentically irresistible French tarts.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

MAZI

The Science and Lore of the Kitchen

Emergency Dinners - The Amateur Cook's Manual

Milk Bar Life

Table Manners: The Cookbook

Everything You Need to Know to Bake Perfect Pies

The Savory Baker

Who doesn't love chocolate? Here are delicious sweet and savory chocolate recipes, along with the fascinating story of how North America's first organic and Fair Trade chocolate factory came to be (and why they are so passionate about how their chocolate is made). Theo Chocolate is dedicated to making the world a better place. From bean to bar, Theo Chocolate uses organic ingredients and is committed to Fair Trade practices, working closely with farmers around the world who share their passion for doing the right thing, but also celebrates the decadent pleasure of enjoying excellent chocolate thanks to 75 recipes to make at home along with full-color photographs throughout. From the Hardcover edition.

About this book: In a world full of processed, sugar-laden cereals, it's easy to consume your entire day's quota of sugar before 8am. So we decided to change the way breakfast is done and give you clever, fun and tasty brekkie solutions for every day. Our Healthy Breakfast Cookbook is jam-packed with 45 quick and tasty sugar-free recipes that will keep you going past lunch. And to make sure it doesn't include a single added sweetener, we've turned breakfast into a savoury affair.

into: - 45 recipes created and developed by a qualified nutritionist. - 25+ inspiring foodie photos. - Step-by-step recipe instructions. - Handy substitution and allergy guides. "Healthy" doesn't have to mean boring. With fun and quirky recipes like French Toast in a Mug, Chickpea Pancake Pizza and Bittersweet Savoury Yoghurt, this is a book of breakfast inspiration, education and motivation that will leave your friends and family begging for more! Chapters include: 1. Breakfast in 2 Minutes

Things 5. Cafe Favourites 6. Sunday Cook-ups

A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and updated edition of *On Food and Cooking* with more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, *On Food and Cooking* remains unrivaled in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are: · Traditional and modern methods of food production and their influences on food quality · The great diversity of methods by which people in different places and times have prepared the same ingredients · Tips for selecting the best ingredients and preparing them successfully · The particular substances that give foods their flavors and aromas · The science of food preservation · The history and use of food additives · The dangers of foodborne illness · The pleasures of eating · The science of eating well

On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious ideas, and a whole lot of fun.

Over 100 Vegetarian Recipes to Energise the Body, Balance the Mind & Make a Happier You

Sweet and Savoury Dishes to Enjoy Throughout the Year

Modern Greek Food

80 achievable and show-stopping pies and sides for pie lovers everywhere

Everyday Decadence for Whole-Food, Grain-Free Meals: A Cookbook

Taking a Simple Ingredient and Turning It Into Something Elegant

Recipes & Stories: A Cookbook

From LA's trendy bakery comes the new definitive grain-free baking book that makes eating paleo, gluten-free, and dairy-free diets a lot sweeter for home bakers. From the beginning, Sweet Laurel has been about making sweet things simple. The recipes here are indulgent yet healthful. They use just a few quality ingredients to create delicious desserts that benefit your body: all of these treats are paleo, and many are vegan and raw. From Matcha Sandwich Cookies to Salted Lemon Meringue Pie to Classic German Chocolate Cake, these treats are at once uncomplicated, beautiful, and satisfying, made only with wholesome ingredients such as almonds, coconut, cacao, and dates. Here, too, are basic staple recipes to keep with you, like grain-free vanilla extract and vegan caramel, and fancy finishes, like paleo sprinkles and dairy-free ice cream. Whether you're looking for simpler recipes, seeking a better approach to dessert, or struggling with an allergy that has prevented you from enjoying sweets, Sweet Laurel will change the way you bake.

This *Handmade Life* is all about finding a passion and becoming really good at it. Divided into seven sections--baking, fermenting, self-care, kitchen gardening, soap-making, spices and stitching--this book tells us it is all right to slow down and take up simple projects that bring us unadulterated joy. Written in Iyer's signature lyrical and friendly style, the book is about hands-on activities that can be meditative and healing for the body, mind and soul. Taking the reader through myriad personal and transformative hobbies, Iyer has managed to serve up a book that is motivational and inspirational at a time when both are in short order.

This cookbook does for pies what cupcakes did for cake: shrink the size so they're easy to cook, freeze, serve, or pack for lunch while keeping ALL the flavor of the original. Featuring 116 recipes both savory and sweet, the delicious choices range from Goey Chicken Pies, Argentinean Empanadas, and Spiced Apple Parcels to White Chocolate and Ginger Mousse Tarts.

The second volume of the extraordinary work from two-Michelin-star chef, Philip Howard that began with *The Square: The Cookbook Volume 1: Savoury*. Regarded amongst his peers as one of the world's great culinary artists, his lifetime of dedication and creativity has gone into writing this monumental work of gastronomic creativity and technical expertise. *The Square: The Cookbook Volume 2: Sweet* gives precise instructions on how to create food of top Michelin standard. Meticulous, detailed and fiercely intelligent, this is a book that will set the benchmark for books of the highest culinary ambition. Featuring brilliant dishes such as his signature Brillat Savarin Cheesecake with Passion Fruit and Lime, and Lemon Posset with a Blueberry Compote and Warm Vanilla Belignets. Philip Howard's incredible second volume features a full repertoire of sweet recipes, each accompanied by the beautiful photography of Jean Cazals. A must-have book for all chefs, but a great book for keen amateurs and serious foodies alike.

The Back in the Day Bakery Cookbook is a collection of recipes from a time when baking was a craft and a way of life. It is a book that will inspire you to try new recipes and techniques, and to appreciate the art of baking. The book is divided into sections for breads, pastries, cakes, and cookies, and includes a chapter on the history of baking. The recipes are simple and easy to follow, and the book is illustrated with beautiful photographs of the finished products. *The Back in the Day Bakery Cookbook* is a must-have for anyone who loves to bake.