

Jamie Oliver

This book covers the life and career of celebrity chef Jamie Oliver. The book traces Oliver's childhood in Essex, England, where he dropped out of school due to dyslexia and went on to culinary school. The volume then details Oliver's rise to fame as a television host, author, and activist.

'A complete cookery course. A wonderful addition for any kitchen with lots of handy tips and techniques as well as mouth-watering recipes' Sun MY GUIDE TO MAKING YOU A BETTER COOK I can't tell you how long I've dreamt about writing this book. It's the biggest book I've ever done, and I've really tried to make it a timeless, modern-day classic. Whether you're a student, a young couple, an established cook or a novice, I'll take you through a whole load of simple and accessible recipes that will blow the socks off your family and guests. Try my creamy butternut squash. Or why not have a go at my Venetian-style fish lasagne? If you're going to eat three time a day for the rest of your life, you might as well learn to cook properly and enjoy it! So roll up your sleeves and let me help you. PS Every single penny made from this book will go towards training and inspiring young kids from tough backgrounds all over the world through the Fifteen Foundation. On behalf of them, thank you. www.fifteenfoundation.org.uk 'Huge, informative. The approach is back to basics; the advice, and the recipes are first rate' Sunday Telegraph 'Now you can become a masterchef in your own home. Worth every penny' Heat Jamie Oliver's Food Tube presents The Pasta Book, jam-packed with simple, seasonal recipes, plus all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite!' - Jamie Oliver Whatever your ability in the kitchen, pasta is often a staple mid-week supper. This book will help to re-vamp your repertoire. It's full of delicious, simple, seasonal recipes such as: - Wild Rocket & Pecorino Orecchiette - Summer Vegetable Cappelacci - Autumnnal Wild Mushroom Tagliatelle - Wintery Game Ragù - Gennaro's take on classic favourites such as Carbonara and Bolognese. If you really want to be adventurous, there is always the option to learn about making pasta from scratch, but the recipes are equally tasty with dried pasta.

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

Quick & Easy Food

Jamie Oliver: King of the Kitchen - The biography of the man who revolutionised the way Britain eats

The Naked Chef

Everyday Super Food

Jamie Oliver's Comfort Food

Jamie's Ministry of Food

Explore Jamie's Italy - travel on a culinary tour with Jamie Oliver Ever since working at the River Café for Ruth Rogers and Rose Gray, Jamie Oliver has had a serious passion for Italian food. Now, ten years later, Italy and its wonderful flavours continue to have a major influence on his food and cooking. In Jamie's Italy, Jamie travels this famously gastronomic country paying homage to the classic dishes of each region and searching for new ideas to bring home. The result is a sensational collection of Italian recipes, old and new, that will ensure Italy's influence reaches us all. On the menu is an array of magical ingredients and Mediterranean flavours all combined in Jamie Oliver's inimitable way. From Parma ham to Parmesan, from pannetone to panzanella, Jamie's Italy will transport you to Italy or at least bring Italy home to you.'Brilliant, fabulous. The best of Italian cooking ... a truly inspirational Italian cookery course, teaching you everything from perfect pasta to sensational sea food' Daily Mail'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith Jamie Oliver's career started as a chef at the River Café, where he was quickly spotted by the television company that made him famous as The Naked Chef. He has since published a huge range of bestselling cookery books, including The Naked Chef, The Return of the Naked Chef, Happy Days with the Naked Chef, Jamie's Kitchen, Jamie's Dinners, Jamie's Italy, Cook with Jamie, Jamie at Home, Jamie Does, Jamie's Great Britain, Jamie's 30 Minute Meals and Jamie's 15-Minute Meals.

Presents a collection of Italian recipes. From Parma ham to Parmesan, from pannetone to panzanella, this book transports readers to Italy or at least bring Italy home to them.

No Marketing Blurp

Jamie Oliver got the message loud and clear: as people come under pressure financially in this increasingly expensive world, they want help to cook tasty, nutritious food on a budget-and so Save with Jamie was born. In his exciting and convincing way, Jamie helps you make better choices, and shows you how to buy economically and efficiently, get the most out of your ingredients, save time and prevent food waste. And there’s no compromise-Save with Jamie is all about big flavours, comfort food that makes you happy, and colourful, optimistic dishes. As well as that, every single recipe in the book is cheaper per portion than your average takeout. Your biggest luxury is knowledge, whether times are hard or not, so get kitchen smart and get your family eating very, very well.

Easy Twists on Great American Classics, and More

Easy Ideas for Every Day of the Week [American Measurements]

7 Ways

Jamie's America

Spain, Italy, Sweden, Morocco, Greece, France : Easy Twists on Classic Dishes Inspired by My Travels

Memorable Meals Made Easy [American Measurements]

Jamie Oliver is Britain's best-loved chef. His matey charm and down-to-earth approach to cooking - from The Naked Chef to 30-Minute Meals - have made him a household favourite the length and breadth of the country. Rising from humble pastry chef to television superstar by catching the eye of producers during a documentary about the River Café, his on-screen charisma meant that he featured heavily in the final programme and the offers came flooding in...and so The Naked Chef was born. Jamie's passion shone through and a whole generation of young people were captivated by his enthusiasm. Cooking was suddenly cool! His television series and books gave Jamie fame and fortune the world over, but he always wanted to do something positive with his success. Through his fifteen charity restaurants and campaigns to revolutionise school dinners and get Britain cooking again, Jamie has proved himself to be more than simply a celebrity chef. His desire to bring about radical change has seen him meet with top politicians and raise millions of pounds for good causes. This is the fun and fascinating story behind Jamie Oliver: talented chef, father of four, television celebrity, political campaigner and national institution.

Freshen up your family favourites and expand your recipe repertoire to make your weekly menu something to shout about Sneak in extra veg with Squash Mac 'N' Cheese and enjoy a no-arguments family dinner with Chicken Fajitas, Smoky Dressed Aubergines & Peppers. When you need a no-fuss meal on the table fast try Chicken Goujons or Pasta Pesto, or get ahead with freezer-friendly Jumbo Fish Fingers or Proper Chicken Nuggets. Use ingredients you know the family already love in new, exciting ways, with Sweet Potato Fish Cakes or Chocolate Porridge. Every recipe is tried and tested, has clear and easy-to-understand nutritional information on the page, including the number of veg and fruit portions in each dish, plus there's a bumper back-section packed with valuable advice on everything from cooking with kids and tackling fussy eaters, to good gut health, the importance of fibre, budgeting and of course, getting more of the good stuff into your family's diet. If you're looking for fresh ideas and an easy way to make healthy eating a part of everyday family life, Jamie's Super Food Family Classics is the book for you. 'Brilliant recipes' Mail on Sunday 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

'Jamie should be given the Victoria Cross' The Times With over 100 delicious recipes, Jamie shows that anyone can learn to cook beautiful food based on simple principles and techniques. Divided into chapters on different techniques: Cracking Salads, Cooking without Heat, Poaching & Boiling, Steaming & Cooking in the Bag, Stewing & Braising, Frying, Roasting, Pot-roasting & Pan-roasting, Grilling & Charrilling and Baking & Sweet Things, you'll soon be cooking up a storm. Jamie also gives you advice on kitchen kit and shopping tips. Simple but tasty recipes include: · Warm SALAD of ROASTED SQUASH, PROSCIUTTO and PECORINO · CITRUS-SEARED TUNA with CRISPY NOODLES, HERBS and CHILLI · PAPPARDELLE PASTA with AMAZING SLOW COOKED MEAT · LEBANESE LEMON CHICKEN · BAILEYS and BANANA BREAD & BUTTER PUDDING 'Jamie offers lots of his chunky, hunky dishes for feeding the hungry, and lathers the whole lot with ladlefuls of encouragement' Daily Telegraph _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily

Telegraph on The Naked Chef _____

5 IngredientsQuick & Easy FoodFlatiron Books

Together

Jamie Oliver's Great Britain

Jamie Oliver - Biography Series

Jamie Oliver

My Guide to Making You a Better Cook

Love him or loathe him, Jamie Oliver is one of the best-known and richest celebrity chefs in the world. But there is more to the man than his linguine. He towers over a business empire that comprises restaurants, shops, cookware, food, magazines, books, DVDs and television production. So how does he maintain his brand name and values across such diverse interests? The Unauthorized Guide to Doing Business the Jamie Oliver Way draws out the universal lessons from Jamie Oliver's remarkable success and identifies 10 secret strategies for business growth and branding that can be applied to any business or career: Be yourself, but more so Extend the brand Build on what you're good at Remember the social dimension Become the face of a supermarket Deal with adversity Go international Protect the brand Be controversial Be bold Want to be the best? The secrets of phenomenal success are in your hands. Check out the other Unauthorized Guides in this series: Richard Branson; Duncan Bannatyne; Alan Sugar; Bill Gates; and Philip Green.

Provides recipes for fifty complete meals that take thirty minutes or less to prepare, including such recipes as Moroccan lamb chops, Thai red shrimp curry, and sticky pan-fried scallops.

The incredible diversity in American cooking was a real revelation to me. So although I went looking for “quintessential American food,” my conclusion is that there is no such thing; instead there’s a huge wealth of seriously exciting dishes. Many of us outside of America may think we already know all there is to know about it from movies or the occasional holiday, but the truth is that this doesn't even scratch the surface. In many ways, the country is still a bit of a mystery to us. This trip was my chance to explore the ingredients, food culture, and traditions within this incredible country. I felt that I knew cities like New York and Los Angeles pretty well, but this time I ventured beyond the neighborhoods I was familiar with and into areas better known for their immigrant communities. I was rewarded with some of the most incredible food I've ever tasted. The story was the same when I moved beyond the big cities. Whether it was Creole cooking in Louisiana or soul food in Georgia, the Mexican influences in Arizona or the hearty cowboy cuisine of Big Sky Country, every place I went had its unique treasures. I came back with more recipes than I knew what to do with, and although it was tough, I managed to narrow this book down to 120 of my absolute favorites. These are my takes on some of the best food I came across, as well as a few things I made up along the way. I hope you enjoy them, and maybe even discover new and inspiring sides to America you've never seen before. Enjoy!

"This [book] is not about compromising on quality. It's about being organized, working fast, and using shortcuts and clever tricks to put insanely delicious plates of food on the table in no time. Each of the 50 meals inside has been carefully written so there's no messing about, just good, fast cooking!"--

130 of My Favorite British Recipes, from Comfort Food to New Classics

Jamie Oliver's Christmas Cookbook

Jamie's Italy

Super Food Family Classics

The Family Cookbook

10 Secrets of the Irrepressible One-Man Brand

Featuring simple, delicious recipes from the new CHANNEL 4 series - Quick and Easy Food - on Monday nights at eight o'clock, Jamie Oliver's 5 Ingredients is his most straightforward book yet. 'Brilliant' Sunday Times Using five ingredients, cleverly combined, you'll conjure up THE most exciting food . . . from this week's episode, a crazy good pork burger topped with stacks of juicy sliced pear, crunchy salad leaves and oozy blue cheese, all squashed down under a soft burger bun. Sticky sweet mango prawns cooked in curry powder, crispy sliced garlic and punchy lime zest. Easy rustic gnocchi made with mashed potatoes and flour underneath tender asparagus, fresh thyme and Parmesan cheese. For dessert a delicious SUPER quick frozen banoffee cheesecake, overripe bananas, creamy sweet dulce de leche and cream cheese on an oaty hobnob base . . . unbelievably good. _____ It's all about making the journey to good food, super-simple. Every recipe uses just five key ingredients, ensuring you can get a plate of food together fast, whether it's finished and on the table super-quickly, or after minimal hands-on prep, you've let the oven do the hard work for you. We're talking quality over quantity, a little diligence on the cooking front, and in return massive flavour. Each recipe has been tried and tested (and tested again!) to ensure the book is packed with no-fuss, budget-friendly dishes that you can rustle up, any day of the week. With over 130 recipes, and chapters on Chicken, Beef, Pork, Lamb, Fish, Eggs, Veg, Salads, Pasta, Rice and Noodles and Sweet Things, there's plenty of quick and easy recipe inspiration to choose from. How about Jamie's mouth-watering super-quick, after work supper, as seen on This Morning . . . Smoky chorizo salmon - slices of spicy chorizo, salty sweet cherry tomatoes, black olives, basil, and fresh crispy salmon fillets. For dessert, Juicy plum tarte tatin in maple syrup and cinnamon under buttery puff pastry, topped in scoops of vanilla ice cream. With every recipe you'll find a visual ingredient guide, serving size, timings, a short, easy-to-follow method, and quick-reference nutritional information. Jamie's new cookbook takes the stress out of mealtimes and will inspire cooks and non-cooks alike with beautiful, crazily simple ideas . . .

Jamie's first book - the one that started it all. The Naked Chef was born out of the idea to strip down restaurant techniques to their bare essentials and create cool dishes for everyone to cook at home, and get boys back in the kitchen! It's all about having a laugh with fun, delicious food from a young person's perspective. _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners _____ 'Simply brilliant cooking, and Jamie's recipes are a joy' Nigel Slater 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

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Simple, modern family favourites At this stage in Jamie's life, so much had happened, fast. Now a family man with a social conscience, learnt through opening his restaurant Fifteen, Jamie was working on his School Dinners project. This book is packed with a huge array of recipes, from very humble classics to exciting new flavours. _____ Celebrating the 20th anniversary of The Naked Chef

Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners _____ 'The Jamie Effect is being felt not just in schools but in households all over Britain. We must rejoice in the national treasure he is' Vanessa Feltz, Daily Express 'There is only one

Jamie Oliver. Great to watch. Great to cook' Delia Smith

Cook Your Way to the Good Life

A Revolutionary Approach to Cooking Good Food Fast

The Unauthorized Guide To Doing Business the Jamie Oliver Way

Rediscover How to Cook Simple, Delicious, Affordable Meals

Cook with Jamie

Jamie's Food Tube: The Pasta Book

This cookbook will celebrate the vibrant food of six very different countries. Each chapter will focus on a different city or region: Marrakech, Athens, Venice, Andalucia, Stockholm and the Ardeche region of France. The food in each chapter will be a mixture of classic dishes and new recipes inspired by the things Jamie learns on his travels. Beautiful reportage photography of the faces, places and ingredients will accompany each chapter. Jamie says: 'The food I've embraced on each trip is a mixture of what you could call the clichéd star dishes - the tagines of Morocco, the flamboyant paella of Spain and the zingy fresh flavours of a classic Greek salad - and the recipes that I've been inspired to make after walking through the markets and soaking up the vibes of each place. What you'll find in this book is fun, optimistic, escapist food you can actually cook and enjoy in your own home.'

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 options, and loads of epic inspiration. This edition has been adapted for US market.

Jamie Oliver is one of Britain's most popular chef's and personalities. But although his light hearted approach and ready charm have endeared him to everybody, surprisingly little is known about this young man. Stafford Hildred and Tim Ewebank have approached Jamie's friends, family and colleagues to produce a biography that shows just what makes him tick.

Jamie has chosen his favourite subjects for this Food Tube series; Kerryann's Family Cookbook recipes fulfil Jamie's high food standards of quality, flavour and fun. Kerryann takes you from snacks to evening meals with advice for getting kids more involved in cooking and eating different foods. With plenty of tips to get the most out of fresh, simple ingredients, Kerryann's recipes show that it's more than possible to eat delicious food on a budget. Simple twists on meat, fish and veg classics include: Homemade fish fingers and minty smashed peas; Potato, chickpea and cauliflower curry and Majestical mac 'n' cheese.

Jamie Does--

15 Minute Meals

Jamie's 30-Minute Meals
 5 Ingredients
 Quick and Easy Food
 Ultimate Veg

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

Through engaging text, direct quotations, and full-color photographs, readers will take an in-depth look into the life of Jaime Oliver, Great Britain's Naked Chef. Students will discover why food education is so important to the Brit, as well as how he became a chef, and how he became a celebrity. Budding chefs can also learn about the different pathways to becoming a professional chef and try their hands at some recipes.

7 Ways to reinvent your favorite ingredients with more than 120 new, exciting and tasty recipes Naked Chef television personality Jamie Oliver has looked at the top ingredients we buy week in, week out. We're talking about those meal staples we pick up without thinking – chicken breasts, salmon fillets, ground beef, eggs, potatoes, broccoli, mushrooms, to name but a few. We're all busy, but that shouldn't stop us from having a tasty, nutritious meal after a long day at work or looking after the kids. So, rather than trying to change what we buy, Jamie wants to give everyone new inspiration for their favorite supermarket ingredients. Jamie will share 7 achievable, exciting and tasty ways to cook 18 of our favorite ingredients, and each recipe will include no more than 8 ingredients. Across the book, at least 70% of the recipes will be everyday options from both an ease and nutritional point of view, meaning you're covered for every day of the week. With everything from fakeaways and traybakes to family and freezer favorites, you'll find bags of inspiration to help you mix things up in the kitchen. Step up. 7 Ways, the most reader-focused cookbook Jamie has ever written.

Having grown up in his parents' gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there's been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads—Heavenly Salmon and Epic Roast Chicken; to puddings—Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch—Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones. America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother's mushy peas!

Jamie Oliver's Meals in Minutes

Memorable Meals, Made Easy

Jamie's Food Revolution

Over 100 Recipes from the Great Food Regions of the World

The Biography

Jamie Oliver's Food Escapes

Taking readers on a culinary adventure around the world, the chef features recipes from six of his favorite countries, including Spain, Morocco, and Sweden, that are authentic and infused with incredible flavor.

Jamie's new cookbook brings together 100 ultimate comfort food recipes from around the world. It's all about the dishes that are close to your heart, that put a smile on your face and make you feel happy, loved, safe and secure. Inspired by everything from childhood memories to the changing of the seasons, and taking into account the guilty pleasures and sweet indulgences that everyone enjoys, it's brimming with exciting recipes you'll fall in love with. Jamie's Comfort Food is all about the food you really want to eat, made exactly how you like it. With this in mind, the book features ultimate versions of all-time favourites, and also introduces cherished dishes from countries around the world, providing a delicious recipe for every occasion. This isn't everyday cooking - this is about weekends, holidays, celebrations and occasions. Whether you're home alone, or sharing the love with a big group of family or friends, there really is something for everyone. Celebrating the beauty of good food is at the heart of this book, and it's jam-packed with incredible photography. Written in Jamie's usual down-to-earth and easy-to-understand style, the methods are precise and have been tested to the hilt, so are guaranteed to work, but this time Jamie has turned the edit filter off, and shares extra hints, tips and ideas throughout to ensure you achieve the best possible results. This is about making food the very best it can be, and embracing the rituals of cooking. Recipes include everything from mighty moussaka, delicate gyoza with crispy wings, steaming ramen and katsu curry to super eggs Benedict, scrumptious sticky toffee pudding and tutti frutti pear tarte tatin. Treat yourself, and your loved ones, with Jamie's Comfort Food.

My guide to making you a better cook. I can't tell you how long I've dreamed about writing this book. It's the biggest book I've ever done, and I've really tried to make it a timeless, modern-day classic. Whether you're a student, a young couple, an established cook, or a novice, I'll take you through a whole load of simple and accessible recipes that will blow the socks off your family and any guests you might have round for dinner. There's information on the equipment that I think you should have in your kitchen, advice on how to recognize and cook loads of different cuts of meat, as well as on how to get the best value and quality when you're out shopping. With all of us consuming more processed food than ever, it's a sad fact that most people just aren't confident enough to cook anymore. With this in mind, now is the time for you to get stuck in and reclaim your fantastic cooking heritage! You know what . . . if you're going to eat three times a day for the rest of your life, you might as well learn to cook properly and enjoy it! So roll up your sleeves and let me help you. P.S.: By the way, you should feel good about buying this book because every single penny I make from it will go toward training and inspiring young kids from tough backgrounds all over the world to have a career in food through the Fifteen Foundation. So on behalf of them, thank you.

Ecco is thrilled to elevate international superstar Jamie Oliver to even greater heights with a bold new book of timeless recipes for soul-satisfying food, a classic-in-the-making from a beloved chef Jamie Oliver's new cookbook brings together a hundred of the best comfort food recipes from around the world, inspired by everything from childhood memories to the changing of the seasons, and taking into account the guilty pleasures and sweet indulgences that everyone enjoys. Jamie Oliver's Comfort Food is all about the food you want to eat, made exactly how you like it. With this in mind, the book features the ultimate versions of all-time favorites while introducing cherished dishes from around the world. Filled with hints, tips, and ideas, Jamie Oliver's Comfort Food is all about celebrating the beauty and pleasure of good food and embracing the rituals of cooking.

For the Best Christmas Ever

Jamie's Kitchen

Jamie's Comfort Food

Jamie at Home

Jamie's Dinners

Jamie's 15 Minute Meals

Ever wondered how Jamie Oliver rose to stardom? He grew up in Essex where his father, Trevor and mother, Sally were the owners of a highly respected pub and restaurant called 'The Cricketers'. Jamie was lucky that his parents ran that Inn where he took an early interest in food and at the age of 8, he influenced his career direction working in his parent's restaurant. His fascination for food continued to grow and by the time he was eleven, he could manage the kitchen staff with his sever skills and cooking expertise. For more detailed information you must read his biography. Grab your biography book now!

Jamie's 15 Minute Meals is a classic cookbook meant to arm readers with the skills to create great meals quickly. In Jamie's trademark style, the recipes are methodical, clever and fun-drawing on inspiration from all over the world; embracing the tastes that we all love; playing on classic chicken, steak and pasta dishes; looking at Asian-inspired street food and brilliant Moroccan flavours; putting together great salads and so much more. These are some of the quickest and easiest meals Jamie's ever done.

Jamie Oliver will teach you to cook from scratch in the Ministry of Food.Sixty years ago food was in short supply and malnutrition rates were high. The

Get your complete meals from kitchen to table in no time at all, in the bestselling Jamie's 30-Minute Meals Make your kitchen work for you . . . Jamie Oliver will teach you how to make good food super fast! Jamie proves that, by mastering a few tricks and being organized and focused in the kitchen, it is absolutely possible, and easy, to get a complete meal on the table in the same amount of time you'd normally spend making one dish! The 50 brand-new meal ideas in this book are exciting, varied and seasonal. They include main course recipes with side dishes as well as puddings and drinks, and are all meals you'll be proud to serve your family and friends. Set meals include melt-in-the-mouth Spring Lamb with Veg and a deep Chianti Gravy followed by Chocolate Fondue and a Mushroom Risotto with Spinach Salad and moreish Lemon and Raspberry Cheesecake. Last minute lunch plans? No problem. Jamie's 30-Minute Meals not only includes stunning three course meals, but also light lunches like tender Duck Salad followed by creamy Rice Pudding and Stewed Fruit. Jamie offers a tasty dish for every occasion and has written the recipes in a way that will help you make the most of every single minute in the kitchen. This book is as practical as it is beautiful, showing that with a bit of preparation, the right equipment and some organization, hearty, delicious, quick meals are less than half an hour away. With the help of Jamie Oliver and Jamie's 30-Minute Meals, you'll be amazed by what you're able to achieve. 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

Save With Jamie

The Ultimate Weekend Cookbook

Anyone Can Learn to Cook in 24 Hours

#1 INTERNATIONAL BESTSELLER Welcome friends and family back around your table with Jamie Oliver's brand-new cookbook, Together – a joyous celebration of incredible food to share. Being with our loved ones has never felt so important, and great food is the perfect excuse to get together. Each chapter features a meal, from seasonal feasts to curry nights, with a simple, achievable menu that can be mostly prepped ahead. Jamie's aim – whether you're following the full meal or choosing just one of the 130 individual recipes – is to minimize your time in the kitchen so you can maximize the time you spend with your guests. Jamie's Together also helps to take the stress out of cooking by arming you with tips, tricks, and hacks to stay organized and get ahead of the game. Inspirational but practical, Together is about comfort, celebration, creating new memories, and, above all, sharing fantastic food. This is about memorable meals, made easy. Let's dig in – together! This edition has been adapted for the US market. Praise for Jamie's 7 Ways: "Cooking dinner just got easier (and tastier). Brilliant" – Mail on Sunday "Easy, achievable and delicious; Oliver has created another fail-safe cookbook for families" – Daily Telegraph "Perfect for anyone stuck in a cookery rut and in need of some inspiration" – Daily Mail "Simple, affordable and delicious food designed for all the family" – i

This book is completely devoted to what you, the public, are asking for - super quick, tasty, nutritious food that you can eat everyday of the week. Creating these recipes has been a whole new experience for me, and I've made sure they're methodical, clever, sociable, fun, with beautiful food that will slap you round the face with big flavour! I'll probably never write a book like this again, but I can assure you, this is a classic book that will arm you with the skills to create wonderful meals, shockingly fast. I've taken inspiration from all over the world, embracing all the flavours that we all love, playing on classic chicken, steak and pasta dishes, looking at Asian-inspired street food and brilliant Moroccan flavours, bigging up mega salads and so much more. I'm basically trying to represent all the types of food that you, out there, are buying into. And these are some of the quickest and easiest meals I've ever done. These recipes have been tested and tested to ensure that this book is a reliable companion for you, and hopefully your family too when you pass it down. I think you're going to really love it - I'm so proud of it. It's far and away the most balanced and exciting everyday cookbook I've seen - and if you liked 30-Minute Meals, this will knock your socks off.

Jamie's Everyday Super Food makes eating well delicious, easy and fun No matter how busy you are, you'll find that healthy eating the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. The book is divided into breakfasts (up to 400 calories), lunches (up to 600 calories) and dinners (up to 600 calories), and every tasty meal is nutritionally balanced so that any combination over the day will bring you in under your recommended daily allowance of calories (2000 women/2,500 men), allowing you to enjoy snacks and drinks on the side. You can eat Smoothie Pancakes with Berries, Banana, Yoghurt and Nuts for breakfast, Tasty Fish Tacos with Game-Changing Kiwi, Lime and Chilli Salsa for lunch and Griddled Steak and Peppers with Herby-Jewelled Tabbouleh Rice for dinner, and still be healthy! Whether you dip in and out of it, eat from the book Monday to Friday or use it faithfully every day for a month, it's totally up to you. In Everyday Super Food, Jamie's done all the hard work for you - all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy it. Every meal in this book is a good choice and will bring you a step closer to a healthier, happier you. 'Packed with vitamins, bursting with flavour: irresistible new recipes from Jamie Oliver' Sunday Times 'The healthy recipes that helped Jamie lose two stone' Sunday Times 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian