

Rick Steins Seafood

Although the children's story Alice in Wonderland has been in print for over 150 years, the mysteries and rumors surrounding the story and its creator Lewis Carroll have continued to grow. The Dark Side of Alice in Wonderland is the first time anyone has investigated the vast range of darker, more threatening aspects of this famous story and the way Alice has been transformed over the years. This is the Alice of horror films, Halloween, murder and mystery, spectral ghosts, political satire, mental illnesses, weird feasts, Lolita, Tarot, pornography and steampunk. The Beatles based famous songs such as Lucy in the Sky with Diamonds and I am the Walrus on Alice in Wonderland, while she has even attracted the attention of world-famous artists including Salvador Dali. Take a look at why the Japanese version of Lolita is so different to that of novelist Vladimir Nabokov - yet both are based on Alice. This is Alice in Wonderland as you have never seen her before: a dark, sometimes menacing, and threatening character. Was Carroll all that he seemed? The stories of his child friends, nude photographs and sketches affect the way modern audiences look at the writer. Was he just a lonely academic, closet pedophile, brilliant puzzle maker or even Jack the Ripper? For a book that began life as a simple children’s story, it has resulted in a vast array of dark concepts, ideas and mysteries. So step inside the world of Alice in Wonderland and discover a dark side you never knew existed!

Over the years, through his television programs and books, Rick Stein has done much to inform us about fish and to encourage us to cook it for ourselves, however, many of us still feel nervous about cooking it at home. Rick Stein's Seafood, now available in paperback, brings together his knowledge and expertise, and includes 200 of his tried-and-tested recipes. It is divided into three separate sections: Techniques; Recipes; and, finally, an A to Z of Fish. The techniques section covers all the main preparation and cooking methods for each type of fish (round, flat, shellfish etc.), while the A-Z of fish is a comprehensive encyclopedia of fish and seafood including US, Australian, and European fish. The recipe section includes all the essential basic recipes, such as stocks, sauces, batters etc. Useful cross references link all sections. The hardback edition has been an international bestseller and was awarded the highly coveted James Beard Foundation Cookbook of the Year Award in 2005.

'I've wanted to make a series in Spain for a long time. I love Spanish food, I've been going there since I was a young boy - but until quite recently I don't think people really took the food seriously. Thanks to a handful of really dedicated Spanish chefs and a growing enthusiasm for its rugged flavours, that has all begun to change. To me the underlying point of journeying to Spain would be to discover the 'duende' in the cooking. By that I mean a sense of soul, of authenticity. The word is normally used in flamenco but I think it could be equally applied to the art of Spanish cooking because to my mind, in really good food, there is a communication between the cook and diner that amounts to art.'
Rick Stein In his beautifully designed and illustrated cookbook to accompany a major BBC2, 4-part series, Rick has selected over 140 recipes that capture the authentic taste of Spain today. Spain is a country that tantalises every sense with its colourful sights, evocative music, vibrant traditions and bold cookery. Spanish cooking has a rich history, with flavours reflecting a broad range of cultural influences. Rick samples his way through the specialties and hidden treats of each region, taking in the changing landscape from the mountainous northern regions through the Spanish plains to Mediterranean beaches. With over 100 Spanish recipes and location photographs, this is an essential cookbook for food-lovers as well as a stunning culinary guide to a diverse country.

One of a series featuring BBC television cooks, this book contains fish recipes, presented by Rick Stein with notes on nutritional value, fat content and where appropriate, freezing instructions. A corresponding video is available, and the book and video are also available together in a pack. Rick Stein Cooks Seafood

Rick Stein's Taste of the Sea

Foolproof Fish

Real French home cooking with all the recipes from Rick's new BBC Two series. Over fifty years ago Rick Stein first set foot in France. Now, he returns to the food and cooking he loves the most ... and makes us fall in love with French food all over again. Rick's meandering quest through the byways and back roads of rural France sees him pick up inspiration from Normandy to Provence. With characteristic passion and joie de vivre, Rick serves up incredible recipes: chicken stuffed with mushrooms and Comt é, grilled bream with aioli from the Languedoc coast, a duck liver parfait bursting with flavour, and a recipe for the most perfect raspberry tart plus much, much more. Simple fare, wonderful ingredients, all perfectly assembled; Rick finds the true essence of a food so universally loved, and far easier to recreate than you think.

Here are Rick Stein's top 100 fish and seafood recipes from all over the world. From light meals and quick lunches, pasta, rice and noodle dishes as well food to share, there is a recipe for every level of skill and occasion. Rick Stein's passion for flavour and enthusiasm for food shine through his recipes and his unerring ability to reassure nervous cooks will make this fish cookbook an invaluable resource.

In this tie-in cookery book to the TV series, Rick shares his new-found knowledge, recreating the tantalizing food of his travels and capturing on the plate the rich and varying cultures of the Far East. With over 150 new recipes and breathtaking on-location photography, this book evokes the magic of bustling markets, exotic locations and exciting flavours.

For most of us, fish is something to be eaten in restaurants. The occasional prawn might sneak into our stir-fries or the odd sardine pop up on the barbecue but, for the most part, preparing and cooking fish at home on a regular basis is seen as difficult and time-consuming. Rick Stein would have us change all that. He takes us to the briny world of his Cornish fishing village, Padstow, and gives us tips on the preparation of many fish types as well as showing how to make the most of each fish's unique character and flavour. This collection of 150 stylish and delicious recipes demonstrates the huge versatility of food from the sea - which is also, of course, quick to cook and healthy too! From the classic delights of Skate in Black Butter and Herrings in Oatmeal to Rick's own inventions like Chargrilled Tuna with Olives, Lemon and Sorrel, Mackerel Escabeche and Spicy Deep-fried Red Mullet, these recipes bring fish cookery to the centre of the culinary stage where it truly belongs. This book, along with Rick Stein's Fruits of the Sea and Rick Stein's Seafood Odyssey has been re-released with a modernised cover to bring a fresh look to the series.

Fish and Sea Food Recipes

My Favourite Seafood Recipes

Under a Mackerel Sky

Rick Stein's Spain

To accompany the major BBC Two series, Rick Stein's Long Weekends is a mouthwatering collection of over 100 recipes from ten European cities. Rick's recipes are designed to cater for all your weekend meals. For a quick Friday night supper Icelandic breaded lamb chops will do the trick, and Huevos a la Flamenca makes a tasty Saturday brunch. Viennese Tafelspitz is perfect for Sunday lunch, and of course no weekend would be complete without Portuguese custard tarts or Berliner Doughnuts for an afternoon treat. Accompanied by beautiful photography of the food and locations, and complemented by his personal memories and travel tips for each city, Rick will inspire you to re-create the magic of a long weekend in your own home.

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2021 IACP Award Winner in the Single Subject Category Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish-featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking great-tasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

Seafood is Nathan Outlaw's passion and he is renowned for his unique style of cooking which encourages the individual flavors of the fish and shellfish to shine through.Sourcing only sustainable fish and local produce in season, Outlaw uses his considerable talents to take cooking seafood to extraordinary heights. In this impressive debut, he shares the secrets of his unique approach to cooking and provides a glorious collection of original recipes. In the book, Nathan Outlaw offers helpful advice and tips on buying the freshest fish and shellfish in a sustainably responsible way.He then guides you through various cooking techniques including how to pan-fry, grill, roast, steam and deep-fry fish to perfection. The core of the book takes you through the individual fish and shellfish–brill, bream, sea bass, salmon, scallops, squid and so on... For each type of fish or shellfish, Outlaw suggests the best cooking method and how to match the fish with sauces and accompaniments to create your own exquisite dishes. The recipes range from everyday quick meals to make at home for friends and family, to his signature restaurant dishes perfect for elegant dinner parties. Also included is a helpful photographic guide to preparing different types of fish and shellfish that details how to clean, bone and fillet seafood. Photographed on location in Cornwall, England, this sumptuous cookbook is a feast for ones eyes as well as ones palate.

English Seafood Cookery

Rick Stein's Far Eastern Odyssey

Rick Stein's Seafood Lovers' Guide

Rick Stein's Seafood

'All men should strive to learn before they die what they are running from and to, and why' Stein's formative years in the 50s were shaped by the Oxfordshire farm he was brought up on and his family's much loved holiday home in Cornwall. But ever-present were the black moods of his bi-polar father who saw too much of himself in the young boy.

Give the gift of truly delicious, mouth-watering and time-saving new recipes with Nadiya's brand new cookbook FEATURING ALL THE RECIPES FROM NADIYA'S HIT NEW TV SERIES 'An abundance of refreshingly original ideas. Her recipes are achievable for us all' DAILY EXPRESS _____ Nadiya's Fast Flavours will bring the excitement back into your daily meals, with all the recipes she cooks on her hit BBC2 programme and more besides. Known for her bold and surprising flavour combinations, Nadiya loves to throw the rulebook out of the window, and is always adding her signature twist to classic recipes. Now she makes it easy for you to do the same, with a host of everyday recipes that are guaranteed to send your taste buds into overdrive, including
· Brioche Custard French Toast
· Sweet-And- Sour Prawns with Noodles
· Squash, Saffron And Grapefruit Soup
· Blueberry And Fennel Ice Cream Cake
· Lemon Leg Of Lamb with Jewelled Couscous
· Coffee-Glazed Focaccia Sour, sweet, spicy, zesty, earthy, fruity, herbal
· her delicious recipes offer new and innovative ways to pack your meals with flavour, using clever shortcuts, hacks and handy ingredients to put the va-va-voom into your food but without spending hours in the kitchen. _____ Praise for Nadiya Hussain: 'Let Nadiya fill your kitchen with pure joy' Woman & Home 'All hail the brilliant Nadiya Hussain' Radio Times 'The queen of Bake Off' Good Housekeeping

A selection of Rick Stein's favourite seafood and shellfish recipes, with easy to follow step-by-step directions. The text is based on the chef's BBC television series Rick Stein Cooks Fish, and is one of the TV COOKS series.

Rick (and Chalky his trusty dog) discover great seafood dishes and small delicacies amongst the tidal estuaries, shingle banks and rocky shores of Britain. Rick travels from the bleak Suffolk coast where fishermen scrape a living catching cod to the wild, clear waters of Scotland's lochs bringing back an abundance of stories and imaginative, colourful recipes. The book is organised geographically with each chapter covering one of the regions featured in the BBC series. Rick describes the fish-catching and fish-eating traditions of each area as well as details of the local life, legends and literature. He singles out local delicacies and includes six to eight fish and seafood recipes per chapter. Each chapter is illustrated with stunning food and landscape photography and ends with an area map and a guide to a small selection of the best hotels, restaurants, pubs and specialist suppliers (including information on extra locations, not featured in the series). 'Just as I do in the restaurant to keep ahead of the game, I look for the best suppliers, the freshest fish and who catches them. In a way, this is what this series is about, the fish I love, for all sorts of reasons, not just taste or fashion, where they come from and the people who catch them and the best way to cook them. As a result of looking around the country for the best seafood, it's turned out to be a love affair with the changing coastline of Great Britain and Ireland and the business of going to sea in small boats to catch the freshest prime fish we have.' Rick Stein

The Dark Side of Alice in Wonderland

Nadiya's Fast Flavours

Modern Recipes for Everyone, Everywhere

Rick Stein's French Odyssey

Over the years, through his television programmes and books, Rick Stein has done much to inform us about fish and to encourage us to cook it for ourselves, however, many of us still feel nervous about cooking it at home. That's why Rick Stein has opened the Padstow Seafood School, with courses to cover every aspect of seafood cookery and boost pupils' confidence. The courses teach the techniques used in preparation of fish, the cooking methods for all types of fish as well as how to make the most delicious sauces and accompaniments. Pupils discover how to select fish at its freshest and best and what complementary ingredients are recommended for the seafood cook's store-cupboard. Rick Stein's Seafood brings together all these areas of knowledge and expertise and includes 200 of Rick's tried and tested recipes. It is divided into three separate sections: Techniques; Recipes and, finally, an A to Z of Fish. The techniques section covers all the main preparation and cooking methods for each type of fish (round, flat, shellfish etc), while the A-Z of fish is a comprehensive encyclopedia of fish and seafood - including US, Australian and European fish. The recipe section is in 7 chapters and includes all the essential basic recipes, such as stocks, sauces, batters etc. Useful cross references link all sections. This book is set to become the most trusted guide to fish cookery on the market.

‘All men should strive to learn before they die what they are running from, and to, and why’ Rick Stein's childhood in 1950s rural Oxfordshire and North Cornwall was idyllic. His parents were charming and gregarious, their five children much-loved and given freedom typical of the time. As he grew older, the holidays were filled with loud and lively parties in his parents' Cornish barn. But ever-present was the unpredictable mood of his bipolar father, with Rick frequently the focus of his anger and sadness. When Rick was 18 his father killed himself. Emotionally adrift, Rick left for Australia, carrying a suitcase stamped with his father's initials. Manual labour in the outback followed by adventures in America and Mexico toughened up the naive public schoolboy, but at heart he was still lost and unsure what to do with his life. Eventually, Cornwall called him home. From the entrepreneurial days of his mobile disco, the Purple Tiger, to his first, unlikely unlikely nightclub where much of the time was spent breaking up drink-fuelled fights, Rick charts his personal journey in a way that is both wry and perceptive; engaging and witty. Shortlisted for the Specsavers National Book Awards 2013

Approach the Mediterranean Sea from any direction and you know you've entered a different world. Rick Stein's culinary odyssey takes in both the islands and coast of this remarkable region. Travelling often by public ferry boat, and encountering extraordinary people along the way, Rick has sought out the very best of the region's food. This is a land where culinary trends are looked down upon. What matters is how good the lemons are this year and who is pressing the best olive oil. Rick's pick of more than 100 recipes includes Catalan Grilled Stuffed Mussels, Feta and Mint Pastries, Puglian Fava Bean Puree, Corsican Oysters with a Pernod and Tarragon Dressing, Moroccan Chicken with Preserved Lemon and Olives, Sicilian Orange Cake and Corfiot Rice Pudding. Fully illustrated with beautiful food photography by Earl Carter and landscape photography by Craig Easton, Rick Stein's Mediterranean is a fascinating journey into a rich and varied culinary heritage.

In Fruits of the Sea, Rick Stein explores Australia and Brittany as well as his beloved Cornwall. The recipe book includes not only hot and spicy dishes, fish salads, quick fish and elegant fish but also a selection of the most tasty desserts imaginable! This title, along with Rick Stein's Taste of the Sea and Rick Stein's Seafood Odyssey, has been re-released with a modernised cover to bring a fresh look to the series. Rick Stein's Fruits of the Sea is another bestseller for this charismatic Cornishman whose passion and enthusiasm have propelled fish cookery to a new prominence in Britain. With over 150 original fish and seafood recipes, including exotica such as Pan-fried Trout with Oyster Mushrooms and Escalope of Salmon with Champagne and Chive Sauce and simpler fare like Fillet of Cod with Saffron Mashed Potatoes and Warm Salad Niçoise with Preserved Tuna, this cookbook is the perfect accompaniment to Taste of the Sea and reaffirms Rick Stein's reputation as the nation's leading seafood chef.

Fish & Shellfish

Rick Stein Cooks Fish

Rick Stein's Food Heroes

Rick Stein: From Venice to Istanbul

Rick Stein's lifelong passion for cooking fish and shellfish has formed the foundation of his award-winning restaurants and taken him around the world, discovering innovative new recipes, exciting ingredients and the best preparation techniques. In this completely revised, updated and re-designed edition – including brand new recipes – of his classic Seafood, Rick offers comprehensive and inspirational how-to's for choosing, cooking and enjoying fish, shellfish and more. It includes a step-by-step guide to over 60 essential techniques to prepare all types of seafood: from poaching and salting fish to cleaning mussels and cooking lobster. Based on the methods taught at his Padstow seafood school, every step of Rick's advice is illustrated with full-colour photographs for perfect results. Over 120 recipes from across the world include light salads, delicious starters and spectacular main courses – from Monkfish Vindaloo and Rick's own version of Salt and Pepper Squid to deliciously simple classics like Grilled Sardines and Clams with Garlic and Nut Picada. Complete with tips on buying, storing and sourcing sustainable fish, Rick Stein's Fish and Shellfish is the essential companion for any fish-lover's kitchen.

Rick Stein has always encouraged us to think carefully about the food we eat, to seek out the best-quality ingredients and to cook them simply. IN FOOD HEROES, he travels around Britain, searching out the best of all British produce, from bread to beer and lamb to cheese. He meets the suppliers who emerge as true heroes of the industry, putting the importance of quality and taste above profit. FOOD HEROES contains over 100 recipes as well as a list of the suppliers that Rick met and recommends. In addition to a host of brand new recipes including Smoked Duck Breast Salad with New Potatoes and Fresh Raspberry Tart with Hazelnut and Coconut Pastry, Rick includes his own variations on more traditional dishes, such as The Definitive Welsh Rarebit. Rick Stein's FOOD HEROES is both an inspirational collection of recipes and a delightful celebration of British ingredients and those who create them.

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 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, including many from his recent Cornwall series - from sumptuous main courses such as Cornish Bouillabaisse and Braised Pork Belly with Soy and Black Vinegar to indulgent desserts like Apple Charlotte and Spiced Pears Poached with Blackberries and Red Wine. Rick explores family classics that evoke childhood memories and 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.

Learn how to eat better and spend less with deliciously easy recipes 'Delicious, thrifty, inspiring' GUARDIAN Featuring over 100 mouth-watering recipes and practical tips, Economy Gastronomy will help you to cook simple, better food, and along the way save you a lot of money _____ With this essential cookery companion, you will learn how to . . . - Get two, or even three, meals out of one basic ingredient - Turn

leftovers into new and exciting dishes - Stock your cupboards so there's always a meal in the house - Shop seasonally, freeze and store food - Plan your meals and shrink your food bills With breakfasts, lunch, dinner, snack and treat ideas, you'll be making luxurious meals without spending a fortune or discarding surplus food in no time. Recipes include: - Caramelised onion and Cheshire cheese tart - Onion bhajis, tarka dahl and almond rice - Spinach, ham and ricotta gnocchi - Chinese-style crispy duck Filled with money-saving hacks and no-nonsense recipes, Economy Gastronomy will teach you how to use and spend less, without scrimping on flavour.

Covering the Entire Industry

Rick Stein's Complete Seafood

Rick Stein at Home

Economy Gastronomy

Rick Stein's name is synonymous with fish and seafood. There is no greater authority on the subject and his recipes are renowned for their quality and flavour. Here are his top 100 fish and seafood recipes from all over the world and, divided into light meals, hearty mains, quick lunches and food to share, there is a recipe for every occasion.

Rick Stein embarks on a journey of gastronomic discovery from Padstow to Bordeaux and then to Marseille. The book is divided into a diary section and recipe chapters. Featuring starters, light lunches, main courses and desserts, the recipes include authentic versions of French classics - Vichyssoise, Pissaladiere, Bouillabasse, Cassoulet and Tarte Tatin - as well as new takes on traditional ingredients: Seared Foie Gras on Sweetcorn Pancakes, Fillets of John Dory with Cucumber and Noilly Prat, Rabbit with Agen Prunes and Polenta and Prune and Almond Tart with Armagnac. Fully illustrated with beautiful food photography by James Murphy and landscape photography by Craig Easton, Rick Stein's French Odyssey is both a souvenir of an unusual and idyllic journey through rural France and an inspiring collection of classic and original recipes. The good news is that the French rural gastronomic dream is still a reality, and the best of its food can be reproduced at home.

Britain's number one bestselling seafood cookery author embarks on a world tour of seafood cuisine and creates over 150 fabulous new fish dishes inspired by his travels. Having sold over 100,000 copies in hardback, Rick Stein's bestseller is now available in paperback. Rick travels to some of the world's main centres of seafood excellence, picking up recipe ideas, sampling new ingredients and gleaning new techniques for preparing and cooking fish. Armed with the fruits of his travels, he returns from each destination to Padstow to create his own specially adapted and inspired fish and seafood dishes. Among the places Rick visits on his seafood quest are Chesapeake Bay on the east coast of America where he goes in search of the blue swimming crab, the small town of Noosa in Queensland where he finds some of the most innovative seafood restaurants in the world and the delightful fishing village of Hua Hin in Thailand where he enjoys Thai seafood cookery at its best and most authentic.

The host of the PBS television series "Fruits of the Sea" provides more than one hundred quick and easy recipes using seafood, including soups, stews, salads, and party food

Recipes, Memories and Stories from a Food Lover's Kitchen

140 new recipes inspired by my journey off the beaten track

Rick Stein's Fruits of the Sea

Rick Stein's Coast to Coast

Whenever I hear the word curry, I'm filled with a longing for spicy hot food with the fragrance of cumin, cloves and cinnamon. I see deep red colours from lots of Kashmiri chillis, tinged with a suggestion of yellow from turmeric. I think of the tandoor oven, and slightly scorched naan shining with ghee and garlic.When Indians talk of their food, they talk about their life. To understand this country, you need to understand curry. What makes a good curry? Sensual spicy aromas or thick, creamy sauces? Rich, dark dals or crispy fried street snacks? Rick journeys through India to find the answer, searching this colourful, chaotic nation in search of the truths behind our love affair with its food. Chefs, home cooks and street vendors hold the key to unlocking the secrets of these complex and diverse flavours – and Rick's travels take him to the heart of both their long-held traditions and most modern techniques. He uncovers recipes for fragrant kormas, delicate spiced fish and slow-cooked biryanis, all the while gathering ideas and inspiration for his own take on that elusive dish – the perfect curry.

A guide to cooking a selection of fish and shellfish found in British coastal waters. It includes advice on shopping, varieties, preparation and basic cooking. The book won the 1989 Glenfiddich Award for Food Book of the Year.

Rick Stein's Far Eastern Odyssey is an ambitious journey, avoiding the beaten track and tourist hot-spots, in search of the authentic food of Southeast Asia. In this accompanying book to the major BBC series, Rick shares his favourite recipes and some well-known classic dishes inspired by the fragrant ingredients and recipes he sampled from local chefs, family-run restaurants, street vendors and market stalls. In Cambodia, Rick learns how to make a national dish Samlor kako, a stir-fried pork and vegetable soup flavoured with an array of spices; in Vietnam he is shown the best recipe for Pho Bo, a Vietnamese beef noodle soup; and in Thailand, Rick tries Geng Leuong Sai Gung Lai Sai Bua, a yellow curry made with prawns and lotus shoots that you won't find outside the country. Rick Stein's Far Eastern Odyssey includes over 150 new recipes from Cambodia, Vietnam, Thailand, Bangladesh, Sri Lanka, Malaysia and Bali each complemented by Rick's colourful anecdotes from the trip and beautiful on-location photography. This is a visually-stunning culinary tribute to Southeast Asian cooking that evokes the magic of bustling markets, the sizzle of oil and the aromatic steam from a Far Eastern kitchen.

Rick Stein's Seafood Lovers' GuideRandom House

Rick Stein's Seafood Odyssey

Promotion Rick Steins Seafood Odyssey

Rick Stein's India

Modern Seafood

Rick Stein's passion for fresh, well-sourced food has taken him from continent to continent, across magnificent shorelines and to the very best produce the coast has to offer. From Fresh grilled cod with shellfish in garlic butter at the tip of St Ives, to Cured red duck breasts with melon, soy and pickled ginger in Sydney Harbour, this collection of over 130 recipes evokes all the pleasure and flavour associated with the coast. Chapters are organised by region: healthy salads inspired by the Californian ocean, sumptuous starters fit for French cuisine, modern light lunches such as Japanese sashimi and Moroccan tagines, and main courses using fresh fruit, vegetables, fish, meat, poultry and game from the most fertile coastal regions in the world. There are recipes for classic treats such as Toad-in-the-hole with porcini mushrooms and onion gravy, staple fish masterpieces such as Poached sea trout with sorrel hollandaise, and recipes for tasty favourites from your treasured holiday destinations: Seafood Paella, Goan Curry, Welsh Cawl and Clam Chowder. All this, plus a delicious range of puddings including Hot bread pudding with armagnac sauce, Lemon Possett and Poached pears with mulberries and mascarpone ice cream. With brand-new recipes and a fresh design, Coast to Coast contains Rick Stein's most popular dishes drawn from many years of travelling the culinary globe. Easy to follow and quick to inspire, this cookbook will bring all the flavour of the coast into the comfort of your own home.

Fish is the ultimate sophisticated weeknight or company dinner, but it can intimidate even the most nimble home cooks. RICK STEIN'S COMPLETE SEAFOOD offers an almost limitless repertoire, with detailed instructions and extensive charts. Hundreds of photographs and illustrations show how to scale and gut fish for the grill, bake whole fish in a salt or pastry casing, hot-smoke fish, prepare live crabs, and clean and stuff squid, along with other essential techniques. The most comprehensive full-color seafood instructional available, now in paperback. 2005 James Beard Cookbook of the Year. Carefully vetted and adjusted to correspond with North American fish and shellfish availability and sustainability. ReviewsFor all things fish related, we've found no better source than Rick Stein's Complete Seafood, a handsome, amply illustrated volume that details the selecting, handling, and cooking of every species imaginable." --Saveur (Top 100 Home Cook Edition) "Many step-by-step photos make clear how to scale, gut and fillet fish and how to handle a wide variety of shellfish and crustaceans...Cooking techniques are given the sam thoughtful, step-by-step treatment. And the text is compelling enough, with lots of first-person instruction, to read at bedtime."--Washington Post

From the mythical heart of Greece to the fruits of the Black Sea coast; from Croatian and Albanian flavours to the spices and aromas of Turkey and beyond - the cuisine of the Eastern Mediterranean is a vibrant melting pot brimming with character. Accompanying the major BBC Two series, Rick Stein: From Venice to Istanbul includes over 100 spectacular recipes discovered by Rick during his travels in the region. The ultimate mezze spread of baba ghanoush, pide bread and keftedes. Mouthwatering garlic shrimps with soft polenta. Heavenly Dalmatian fresh fig tart. Packed with stunning photography of the food and locations, and filled with Rick's passion for fresh produce and authentic cooking, this is a stunning collection of inspiring recipes to evoke the magic of the Eastern Mediterranean at home.

Rick Stein's Long Weekends

Rick Stein's Secret France

My Kitchen Table: 100 Fish and Seafood Recipes

Eat well for less