

Simple Effortless Food Big Flavours

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. -- No-one is better than Diana Henry at turning the everyday into something special. Here is a superb collection of recipes that you can rustle up with absolutely no fuss, but which will knock your socks off with their flavor. Peppered throughout the book are ingenious ideas such as no-hassle starters and sauces that will lift any dish. From Turkish Pasta with Caramelized Onions, Yoghurt and Dill and Paprika-baked Pork Chops with Beetroot, Caraway and Sour Cream to Parmesan-roasted Cauliflower with Garlic and Thyme, Diana takes the kind of ingredients we are most likely to find in our cupboard and fridge - or be able to pick up on the way home from work - and provides recipes that will become your friends for life.

In recent years, eating out in Britain has undergone a quiet revolution. The Gastropub has brought us some of the best home cooking we have ever tasted. Many of Britain's finest chefs have gone back to basics, setting up good food pubs all over the country. They combine regional techniques with first-rate ingredients to bring us the kind of food we want to eat - gutsy dishes such as Fish casserole, Rib of beef with shallots, and Chocolate tart - often using local produce. "The Gastropub Cookbook" features more than 150 of the best pubs from all over Britain and Ireland, and there are over 100 recipes from the top 20 pubs. These recipes are for homely food, much of which is based on traditional British and Irish cooking. The book is divided into regions, and each region features recipes from at least one profiled pub, plus a guide to all the top pubs in the area. This is the first book to really define the gastropub - a relaxed environment in which you can eat gutsy food with a taste of the region. Photographs by Jason Lowe capture the essence of each pub and the wonderful food served in it.

"We should all be cooking like Adeena Sussman." --The Wall Street Journal "Sababa is a breath of fresh, sunny air." --The New York Times In an Israeli cookbook as personal as it is global, Adeena Sussman celebrates the tableau of flavors the region has to offer, in all its staggering and delicious variety In Hebrew (derived from the original Arabic), sababa means "everything is awesome," and it's this sunny spirit with which the American food writer and expat Adeena Sussman cooks and dreams up meals in her Tel Aviv kitchen. Every morning, Sussman makes her way inspired by the bustling stalls of Shuk Hacarmel, her local market, which sells irresistibly fresh ingredients and tempting snacks--juicy ripe figs and cherries, locally made halvah, addictive street food, and delectable cheeses and olives. In Sababa, Sussman presents 125 recipes for dishes inspired by this culinary wonderland and by the wide-varying influences surrounding her in Israel. Americans have begun to instinctively crave the spicy, bright flavors of Israeli cuisine, and in this timely cookbook, Sussman shows readers how to use border-crossing kitchen staples--tahini, sumac, silan (date syrup), harissa, za'atar---to delicious effect, while also introducing more exotic spices and ingredients. From Freekeh and Roasted Grape Salad and Crudo with Cherries and Squeezed Tomatoes, to Schug Marinated Lamb Chops and Tahini Caramel Tart, Sussman's recipes make a riot of fresh tastes accessible and effortless for the home cook. Filled with transporting storytelling, Sababa is the ultimate, everyday guide to the Israeli kitchen.

GOLD WINNER of the 2020 Taste Canada Awards in Single-Subject Cookbooks Take the guesswork out of mealtime with over 100 essential, simple, and tasty one-pot and one-pan creations. Sometimes it feels impossible to get a home-cooked meal on the table. Between preparing the ingredients, following elaborate directions, and cleaning up the mess of pots and pans, feeding your family or hosting friends can feel like more effort than it's worth. Fortunately, there's a satisfying solution to help make stress-free, mess-free, and tasty meals a reality: one-pot cooking. Using one of six cooking vessels--skillet, sheet pan, Dutch oven, baking pan, roasting pan, and casserole dish--with Jan Scott's effortless recipes, you can bring a complete dish to the table using easy-to-find ingredients and a variety of foolproof techniques. Preparing food in one pot not only saves time, both in the prep and post-meal clean up, but these recipes are flexible and endlessly adaptable too. This collection of practical recipes, including Overnight French Toast Casserole, Barbecue Chicken Chili with Cornbread Dumplings, and Cherry Tomato and White Bean Skillet Bruschetta, brings ease, comfort, and bold flavour to everyday cooking. Whether you're braising Perfect Saucy Pulled Pork in a Dutch oven or whipping up Salted Chocolate Tahini Skillet Blondies, Oven to Table will reveal the wide-ranging versatility of just a few pieces of cookware. With dishes leaping from stove to centerpiece, Jan's wholesome recipes will streamline your kitchen routine and nourish your family and friends.

Salt, Fat, Acid, Heat

On Food and Cooking

Effortless Food, Big Flavours

Simple, Seasonal Recipes from Gill Meller, Head Chef at River Cottage

Simple Cake

Food From Plenty

How the Food Revolution Has Transformed Our Lives, Our Bodies, and Our World

An award-winning food writer takes us on a global tour of what the world eats--and shows us how we can change it for the better Food is one of life's great joys. So why has eating become such a source of anxiety and confusion? Bee Wilson shows that in two generations the world has undergone a massive shift from traditional, limited diets to more globalized ways of eating, from bubble tea to quinoa, from Soylent to meal kits. Paradoxically, our diets are getting healthier and less healthy at the same time. For some, there has never been a happier food era than today: a time of unusual herbs, farmers' markets, and internet recipe swaps. Yet modern food also kills--diabetes and heart disease are on the rise everywhere on earth. This is a book about the good, the terrible, and the avocado toast. A riveting exploration of the hidden forces behind what we eat, The Way We Eat Now explains how this food revolution has transformed our bodies, our social lives, and the world we live in.

120 fresh, flavourful recipes that put vegetables first! Welcome to a celebration of the tastes, textures, colours, and possibilities that vegetables have to offer. These easy-to-follow, triple-tested recipes put vegetables front and centre, and let meat and fish play a supporting role. Discover delicious, bright dishes popping with colour (tomato and ricotta tartlets), full of comfort (squash and roasted vegetable lasagne), and ready to celebrate (Beauty and the Beet cocktail). With each recipe, Ricardo reinvents what vegetables can mean for the modern family, and always stays true to his philosophy: eat together, keep it simple, and make it tasty.

'A one-woman cookery empire ... she inspires an almost religious devotion in her fans.' - The Times 'Ms. Kurihara's television cooking shows, housewares stores, cookbooks and food magazines have propelled her to rock-star status in Japan ... Her food has both a delicate balance of flavours and a stylish mashing of influences' - The New York Times In Harumi's Japanese Kitchen, Harumi Kurihara takes cooking back to basics and shows you how to master Japanese recipes to impress friends and family. With an enticing design and foolproof step-by-step photography, Harumi presents 53 recipes in her trademark approachable style, organized into chapters of Meat & Fish; Vegetables; Rice, Noodles & More; and Desserts. There's also information on ingredients and utensils, making dashi and how to correctly prepare and cook rice.

*** Winner of The Fortnum & Mason Cookery Book of the Year Award 2017 'This is everything I want from a cookbook: inspiration, intelligent company, great good-mood food, and beautiful writing.' Nigella Lawson 'No one writes about food so beautifully with recipes which are, as the title says, simple to prepare yet always enticing. A treasure both to give and receive.' Julia Leonard, London Evening Standard 'Her latest book, Simple, is destined to become a classic.' Daily Telegraph 'Diana Henry's latest release is packed with tasty recipes we want to make again and again'. Jamie Magazine 'I have always been a fan of this author for her good basics and sensible recipes that taste delicious. She writes well and gets the gastric juices going'. Irish Examiner 'It's the next best thing to going to a favourite friend's for dinner and knowing that the food will be delicious, you're going to love and be nourished by everything, there won't be a weird fancy table placement and there is no risk that you'll ever run out of wine. Reading her recipes is almost as satisfying as making and eating them.' Daisy Buchanan, The Pool 'A book to adore' Tom Parker Bowles, Mail on Sunday 'Simple is her 10th book, and one of her very best; beautifully written and endlessly inventive, it would make a great gift for anyone interested in good food with minimal effort (i.e. just about anyone).' Felicity Cloake, The Guardian 'Another outstanding collection of recipes for getting lunch or dinner on the table "quickly and easily, but with pizzazz". It's also a fascinating look at how eating habits have changed over the past decade" Sunday Times As featured in Glamour's 'best cookbooks ever written, to help inspire your daily cooking at home' No-one is better than Diana Henry at turning the everyday into something special. Here is a superb collection of recipes that you can rustle up with absolutely no fuss, but which will knock your socks off with their flavour. Peppered throughout the book are ingenious ideas such as no-hassle starters and sauces that will lift any dish. From Turkish Pasta with Caramelized Onions, Yoghurt and Dill and Paprika-baked Pork Chops with Beetroot, Caraway and Sour Cream to Parmesan-roasted Cauliflower with Garlic and Thyme, Diana takes the kind of ingredients we are most likely to find in our cupboard and fridge - or be able to pick up on the way home from work - and provides recipes that will become your friends for life.

SHORTLISTED FOR ABIA ILLUSTRATED BOOK OF THE YEAR 2021 Family food is generous, unfussy and demonstrates love and care. No matter what busyness the day brings, the act of setting the table and enjoying a simple meal together is comforting and ever-reassuring. Eating simply and seasonally is at the core of Julia Busuttill Nishimura's recipes. Whether it's a cooling coffee granita to start a summer's day or the comfort of a hearty baked maccheroni in darkest winter, this is the kind of food you will want to share with your loved ones throughout the year. The dishes in this book are brought to life by great ingredients. There are plenty of quick recipes and some that require more time to bubble away on the stove. Overall, they are linked by taste and pleasure, and making the most of seasonal produce. This is generous, delicious food that the whole family will love, all year round. Recipes include: Summer - Crêpes with whipped ricotta - Slow-roasted tomatoes with mint and mozzarella - Spaghetti with fennel and prawns - Apricot and berry galette Autumn - Granola with poached plums - Spiced split lentil soup with fried eggplant - Miso roast chicken - Blackberry and apple pudding Winter - Congee - Lentil and maple-roasted carrot salad - Japanese braised pork - Dark chocolate, walnut and oat cookies Spring - Tokyo-style French toast - Silverbeet and ricotta malfatti with brown butter sauce - Lamb and green bean stew - Simple butter cake with raspberries

Effortless cooking every day

Easy & Delicious Best Snacks and Desserts Recipes from Japan that Anyone Can Cook at Home

All You Need to Keep Your Friends and Family in Cake

The Science and Lore of the Kitchen

Pure Simple Cooking

The Easy Vegan Cookbook

An Odyssey from Samarkand to New York

Quick and Tasty Plant-Based Recipes That the Whole Family Will Enjoy Bestselling author Kathy Hester hits the bulls-eye with a brand new cookbook to solve a big vegan dilemma: how to make vegan food that is fast, easy and lip-smackingly delicious. The Easy Vegan Cookbook, packed with 80 recipes, is a must-have cookbook for vegans with ?families, busy schedules, limited budgets and hearty appetites for healthy food that simply tastes good. With recipes like Creamy Broccoli and Potato Casserole and Veggie "Pot Pie" Pasta, readers will have a stockpile of quick recipes that they can count on to be delicious. Additionally, many of the recipes are gluten-free, soy-free and oil-free, for those who have other dietary restrictions or preferences.

This cookbook includes chapters such as Make-Ahead Staples and Speedy Stir-Fries, as well as recipes such as Inside-Out Stuffed Pepper Stew, Creamy Cauliflower Pesto Pasta and "Vegged-Out" Chili. No longer will weeknight meal planning be a source of stress. With The Easy Vegan Cookbook, vegans everywhere can enjoy easy, fast and family-friendly recipes for amazing food.

"This collection is a celebration of the dishes that I absolutely love to make at home, from savouring their aromas while they cook right through to sharing them with the special people in my life." For internationally known chef Curtis Stone, cooking is a pleasurable journey, not just a destination. In this wonderful book featuring 130 of his favorite dishes, Curtis inspires us to turn meal preparation into a joy rather than a chore through delicious recipes, mouthwatering photographs, and handy make-ahead tips. He also shares plenty of heartwarming, personal stories from time spent in his kitchen and around the table with family and friends, reminding us that good food and a good life are intrinsically intertwined. His go-to recipes include: Light meals: Roasted Beetroot and Quinoa Salad with Goat Cheese, Fennel, and Pecans; Weeknight Navy Bean and Ham Soup; Pork Burger with Spicy Ginger Pickles Scene-stealing dinners: Porcini-Braised Beef with Horseradish Mascarpone, Herb-Crusted Rack of Lamb with Fennel; Potato and Zucchini Enchiladas with Habanero Salsa Family-style sides: Pan-Roasted Brussels Sprouts with Chorizo; Butternut Pumpkin with Sage and Brown Butter, Cheddar-and-Corn Cream Biscuits Sweet treats: Cherry-Amaretto Lattice Pie; Rum Pound Cake with Lime Glaze; Chilled Yellow Watermelon Soup with Summer Berries Favourite breakfasts: Crepes with Homemade Ricotta and Maple-Cumquat Syrup; Smoked Salmon Omelette with Goat Cheese and Beetroot Relish; Maple Bran Madeleines Satisfying snacks: Popcorn with Bacon and Parmesan; Bruschetta with Spring Pea Pesto and Burrata; Chocolate Hazelnut Milkshake; and many more Good Food, Good Life brings back the pleasure of cooking and the wonder of connection into your home.

This accessible and far-reaching debut cookbook showcases all of the satisfying and flavor-forward food that has made Bestia one of the most talked-about restaurants in the country. Bestia is known for direct and bold flavors, typified by dishes like fennel-crusted pork chops; meatballs with tomato, ricotta, Swiss chard, and preserved lemon; spinach gnocchi; and tomato and burrata salad; capped off with homey and whimsical desserts like rainbow sherbet, apple cider donuts, and butterscotch coconut tart. Chef Ori Menashe marries his training in Italian restaurants with the Israeli and Middle Eastern food that he grew up eating, to create a delicious hybrid of two of the most popular cuisines.

Over 80 delicious and authentic pasta recipes that can be made in just 30 minutes - simple, fresh and truly Italian! We've all got a pack of pasta in the cupboard, but relying on the same old recipes is dull and boring. That's why founders of the bestselling fresh pasta subscription box, Pasta Evangelists, are here to share with you their all-time favourite recipes from across Italy's 20 regions for easy-to-cook, authentic dishes that will make everyone happy. Whether it's midweek dinners for the whole family or a special weekend meal with friends - there's always an occasion to indulge in a little italianità with a plate of pasta! With a photo to accompany every recipe and 'Make Your Own' pages to help you use up the ingredients you have left in your fridge or cupboard, along with pages on the history of pasta shapes, regional traditions, interviews with nonne and more for the real pasta lovers - this is a must-have addition to any kitchen. PRAISE FOR PASTA EVANGELISTS: 'Mind-blowingly delicious' - Giles Coren 'Love it' - Prue Leith 'Delicious fresh pasta in different shapes and flavours' - The Metro 'Minimum effort, maximum taste' ITV 'The level of culinary expertise will have you scraping the plate for every last morsel' Evening Standard

THE SUNDAY TIMES BESTSELLER 'For bung-it-in-the-oven cooks everywhere, this is a must-have book: Diana Henry has a genius for flavour.' - Nigella Lawson Whether you're short of time or just prefer to keep things simple, From the Oven to the Table shows how the oven can do much of the work that goes into making great food. Diana Henry's favourite way to cook is to throw ingredients into a dish or roasting tin, slide them in the oven and let the heat behind that closed door transform them into golden, burnished meals. Most of the easy-going recipes in this wonderfully varied collection are cooked in one dish; some are ideas for simple accompaniments that can be cooked on another shelf at the same time. From quick after-work suppers to feasts for friends, the dishes are vibrant and modern and focus on grains, pulses and vegetables as much as meat and fish. With recipes such as Chicken Thighs with Miso, Sweet Potatoes & Spring Onions, Roast Indian-spiced Vegetables with Lime-Coriander Butter, and Roast Stone Fruit with Almond and Orange Flower Crumbs, Diana shows how the oven is the most useful bit of kit you have in your kitchen. Praise for How to Eat a Peach: 'This is an extraordinary piece of food writing, pitch perfect in every way. I couldn't love anyone who didn't love this book.' - Nigella Lawson '...her best yet...superb menus evoking place and occasion with consummate elegance' - Financial Times Food Book of the Year at the André Simon Food & Drink Book Awards 2019

Snacks and Desserts Japanese Cookbook

Authentic, Regional Flavors from Provence, Brittany, Alsace and Beyond

A Change of Appetite

Sababa

Make Healthy Home Cooking Practically Effortless

From Season to Season: A Year in Recipes

Vegetables First

A re-issue of Diana Henry's Classic Cook Simple, offering quick and easy recipes for all those with little time to cook but who still want to eat well. Award-winning author Diana Henry shows you how to turn everyday ingredients into something special with the minimum of effort. Cook Simple is packed with over 150 recipes and ideas - many of which Diana has harvested from her world travels - that offer simple ways to make every meal spectacular. Diana dedicates a chapter to each of 12 everyday ingredient groups: chicken, chops, sausages, leg of lamb, fish, leaves, summer veg, winter veg, pasta, summer fruit, winter fruit, flour and eggs.

Each recipe takes only minutes to prepare with ingredients easily sourced from your local supermarket. Features stunning pictures by award-winning photographer Jonathan Lovekin.

This TV tie-in cookbook to THE HAIRY BIKERS' ASIAN ADVENTURE BBC series, which aired in 2014, follows the boys' dream trip - a journey through Asia to discover the secrets of some of the world's most inspiring cuisines. The boys travelled to Hong Kong, Japan, Thailand and Korea, sampling and preparing every kind of food

they could lay their hands on - from great home cooking to sensational street snacks. Along the way they've learned loads about their favourite food, as well as honing their Asian cooking skills, and now they've brought home the very best recipes for us all to try. Si and Dave are truly passionate about these amazing recipes. These dishes are their favourites; they are speedy, easy to make and packed with flavour. What's more, many are nice and healthy too, so won't bust the diet! So, it's time to rock your wok and join the boys on their culinary Asian adventure...

Presents meal plans, shopping lists, and recipes for weekly meals using fresh ingredients for each season of the year.

Vivian Howard, star of PBS's A Chef's Life, celebrates the flavors of North Carolina's coastal plain in more than 200 recipes and stories. This new classic of American country cooking proves that the food of Deep Run, North Carolina -- Vivian's home -- is as rich as any culinary tradition in the world. Organized by ingredient with dishes suited to every skill level, from beginners to confident cooks, Deep Run Roots features time-honored simple preparations alongside extraordinary meals from her acclaimed restaurant Chef and the Farmer. Home cooks will find photographs for every single recipe. Ten years ago, Vivian opened Chef and the Farmer and put the nearby town of Kinston on the culinary map. But in a town paralyzed by recession, she couldn't hop on every new culinary trend. Instead, she focused on rural development: If you grew it, she'd buy it. Inundated by local sweet potatoes, blueberries, shrimp, pork, and beans, Vivian learned to cook the way generations of Southerners before her had, relying on resourcefulness, creativity, and the traditional ways of preserving food. Deep Run Roots is the result of years of effort to discover the riches of Eastern North Carolina. Like The Fannie Farmer Cookbook, The Art of Simple Food, and The Taste of Country Cooking before it, this is landmark work of American food writing. Recipes include: Family favorites like Blueberry BBQ Chicken Creamed Collard-Stuffed Potatoes Fried Yams with Five-Spice Maple Bacon Candy Chicken and Rice Country-Style Pork Ribs in Red Curry-Braised Watermelon Show-stopping desserts like Warm Banana Pudding, Peaches and Cream Cake, Spreadable Cheesecake, and Pecan-Chewy Pie. You'll also find 200 more quick breakfasts, weeknight dinners, holiday centerpieces, seasonal preserves, and traditional preparations for all kinds of cooks.

Winner of the Fortnum & Mason Debut Food Book Award 2017 Nominated for the André Simon award for best cookbook and Guild of Food Writers book of the year Gather is a cookbook that celebrates simplicity and nature, both in ingredients and cooking styles. Head Chef at River Cottage for 10 years, Gill Meller showcases 120 brand new recipes inspired by the landscapes in which he lives and works. Featuring chapters on foods from Moorland (game and herbs), Garden (tomatoes, salads, soft fruits), Farm (pork, dairy, honey), Field (rye, barley, wheat, oats), Seashore (crab, seaweed, oysters), Orchard (apples, pears, cherries), Harbour (fish and seafood), and Woodland (mushrooms, damsons, blackberries). Gill gently guides the reader through simple recipes, with no need for obscure ingredients or complicated cooking. With great food at its heart, Gather is the most contemporary of cookbooks, with photography that captures a year of the best cooking and eating.

A Bird in the Hand

How to preserve fruit, vegetables, meat and fish

How to eat a peach

Simple dishes that look after themselves

Perfect Pasta at Home

Inspiration for Small Plates and Meandering Meals: A Charcuterie Cookbook

Salt Sugar Smoke

Grazing is an enchanting way to eat. It means skipping from dish to dish, tasting different things without committing to a single one. It's about creating multiple dishes that work together as a meal, that all share a theme, an aesthetic. When she entertains, or even pulls together a quick dinner for just two, food stylist Suzanne Lenzer enjoys this tapas-style of eating—and with her guidance, you can too. When it comes to making small plates at home, start with cheese and charcuterie, but then combine this classic with a few easy dishes that make a meal special. Try your hand at fun, fast recipes like chickpea fries with Meyer lemon-scented aioli; roasted beet tartare with cheese and pistachios; kale, spinach, and Pecorino pizza slivers; sardine bruchetta with fennel and preserved lemons; scallop and plum ceviche with tarragon; and lemon-lavender posset—to name just a few. Making delicious, beautiful dishes and snacks for grazing, whether for two or twelve, doesn't have to be difficult or time-consuming. Graze is full of tips to help you prepare healthy, wholesome, and appetizing food without spending hours in the kitchen.

SimpleEffortless Food, Big FlavoursMitchell Beazley

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. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned 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 unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way 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 that give us pleasure
· Our evolving knowledge of the health benefits and risks of foods
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.

Eight hundred recipes from around the world represent the finest in traditional and contemporary Jewish cookery, featuring dishes from Russia, Syria, India, North and South America, Africa, the Mediterranean, and Israel

Christine Manfield's ode to Indian cooking quickly immerses you in the colour, spice, strong flavours and glorious chaos of the sub-continent ... a cookbook that's practical, yes, but also full of heart.
Gourmet Traveller
'This is my story of India, a story gathered across many visits, connecting with people in various walks of life. The recipes I've collected along the way reflect the stories of countless mothers, grandmothers, daughters, sons of daughters, brothers, sisters and aunts, as told to me during my travels.'
Tasting India is a gastronomic odyssey through home kitchens, crowded alleyways, fine restaurants and street shacks to explore the masterful, complex and vibrant tapestry of Indian cuisine. Along the way, this captivating country comes alive as Christine Manfield describes its food, landscape, culture and traditions with her trademark passion, curiosity and expertise. This award winning cookbook has been fully revised in paperback and includes three new chapters on the Punjab, Gujarat and Hyderabad, plus Christine's insider tips on where to sleep, eat and shop throughout India.
AWARDS
International Cookbook of the Year, 2012
International Association of Culinary Professionals, New York Best Culinary Travel Book, 2012
IACP awards, New York Best Illustrated Book, 2012
Australian Book Industry Awards Finalist, Andre Simon 2012 Book Awards, London

From the Oven to the Table

Food52 a New Way to Dinner

Bestia

The Independent Cook

Tasting India

One Pot Three Ways

A Year of Simple Family Food

'This is everything I want from a cookbook: inspiration, intelligent company, great good-mood food, and beautiful writing.'
Nigella Lawson No-one is better than Diana Henry at turning the everyday into something special. Here is a superb collection of recipes that you can rustle up with absolutely no fuss, but which will knock your socks off with their flavour. Peppered throughout the book are ingenious ideas such as no-hassle starters and sauces that will lift any dish. From Turkish Pasta with Caramelized Onions, Yoghurt and Dill and Paprika-baked Pork Chops with Beetroot, Caraway and Sour Cream to Parmesan-roasted Cauliflower with Garlic and Thyme, Diana takes the kind of ingredients we are most likely to find in our cupboard and fridge - or be able to pick up on the way home from work - and provides recipes that will become your friends for life.

'Thrust this book into the hands of anyone who thinks they can't cook' - the Sunday Times
Diana Henry shows you how to turn everyday ingredients into something special with the minimum of effort. Cook Simple is packed with over 150 recipes and ideas - many of which Diana has harvested from her world travels - that offer simple ways to make every meal spectacular. Diana dedicates a chapter to each of 12 everyday ingredient groups: chicken, chops, sausages, leg of lamb, fish, leaves, summer veg, winter veg, pasta, summer fruit, winter fruit, flour and eggs. Each recipe takes only minutes to prepare with ingredients easily sourced from your local supermarket. Features stunning pictures by award-winning photographer Jonathan Lovekin.

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in Simple Cake, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

Rachel Ama takes batch cooking one step further, offering three creative and flavorsome ways to serve and use one one-pot recipe. This is fun, fresh, simple and nourishing vegan cooking packed with taste. Make a big pot/pan/tray, then either freeze it for later, serve it up with simple assembly suggestions or mix it up and transform your dish into another - it's totally up to you! The 30 base recipes each have three ways to be used and offer a range of speedy lunches, weeknight dinners or lengthier weekend leisurely cooking - whip up a quick salad or boil some rice to accompany your base, or add ingredients to create something else entirely. Transform one-tray Peri Peri Mushroom Feast into either: 1. Peri Peri Pittas 2. Peri Peri Charred Sweetcorn Bowls 3. Peri Peri Mushrooms with Potato Wedges & Slaw. Serve one-pot Caribbean Curried Jackfruit with: 1. Coconut Rice & Coleslaw 2. Caribbean Vegetable Patties & Orange Avocado Salad 3. Coconut Flatbreads & Tomato Red Onion Salad
A sumptuous Winter Stew can be served with or turned into: 1. Potato Mash & Roast Broccoli 2. Winter Pie & Garlic Green Beans 3. Rich Ragu
Rachel shares her vegan store cupboard staples, a list of what she likes to always keep in the fridge and new vegan cooking hacks, encouraging and enabling you to live a vegan lifestyle, simply. This way of cooking is sustainable and efficient, reducing waste, time and offering relief from the daily question - 'what am I going to make for dinner?' All without scrimping on taste.

Continuing where her hugely successful Voluptuous Delights left off, best selling author Sophie Dahl offers up a seasonal almanac of bountiful dishes alongside warm food-filled memories and musings.

Bold Italian Cooking

Over 100 One-Pot and One-Pan Recipes for Your Sheet Pan, Skillet, Dutch Oven, and More

Simple Japanese food for family and friends

Our Syria

120 Vibrant Vegetable-Forward Recipes

Save Time with Vibrant, Versatile Vegan Recipes

Good Food, Good Life

In Everyday Harumi, now reissued as an attractive jacketed paperback, Harumi Kurihara, Japan's most popular cookery writer, selects her favourite foods and presents more than 60 new home-style recipes for you to make for family and friends. Harumi wants everyone to be able to make her recipes and she demonstrates how easy it is to cook Japanese food for every day occasions without needing to shop at specialist food stores. Using many of her favourite ingredients, Harumi presents recipes for soups, starters, snacks, party dishes, main courses and family feasts that are quick and simple to prepare, all presented in her effortless, down-to-earth and unpretentious approach to stylish living and eating. Every recipe is photographed and includes beautiful step-by-step instructions that show key Japanese cooking techniques. Texture and flavour are important to Japanese food and Harumi takes you through the basic sauces you can make at home and the staples you should have in your store cupboard. Photographed by award-winning photographer Jason Lowe, this warm and approachable cookbook invites you to cook and share Japanese food in a simple and elegant style.

A selection of some of Jeremy Round's best recipes, reissued to coincide with the 10th anniversary of his death. The book takes a chronological structure, presenting dishes that are both practical and have an element of innovation. The emphasis is on good produce, eaten at its seasonal best.

Cook Your Way Through France with Simple, Delicious Recipes
Real French home cooking is easier than you think! Leave haute cuisine to fussy restaurants, and dive into these uncomplicated classics from Audrey Le Goff, founder of the blog Pardon Your French. Drawing inspiration from her childhood in the north of France, Audrey shares simple fare, full of the rich, complex flavors French cuisine is known for. From quiche to crêpes, these homey dishes are anything but humble. Explore France 's distinct regions and delve into the culture behind each recipe. Hearty cold-weather favorites from the north, like Alsatian Pork and Sauerkraut Stew and the supremely flakey Thin-Crusted Onion, Bacon and Cream Tart are quick and comforting. Provençal Vegetable and Pistou Soup, from the sunny south of France, is packed with bright herbs and ripe produce, and Basque Braised Chicken with Peppers is sure to please with a burst of spice. The essential One-Pot French Onion Soup provides a taste of France any night of the week, and the beloved, buttery Kouign-Amann is surprisingly easy to master. With friendly instructions and easy-to-find ingredients, you ' ll soon feel right at home with French cooking.

What happened when one of today's best-loved food writers had a change of appetite? Here are the dishes that Diana Henry created when she started to crave a different kind of diet - less meat and heavy food, more vegetable-, fish-, and grain-based dishes - often inspired by the food of the Middle East and Far East, but also drawing on cuisines from Georgia to Scandinavia. In her year of good eating, Diana lost weight, but this was about much more than weight loss - lead by taste, it was about discovering a healthier, fresher way of eating. From a Cambodian salad of shrimps, grapefruit, toasted coconut, and mint or North African mackerel with cumin to blood orange and cardamom sorbet, the magical dishes in this book are bursting with flavor, with goodness and with color. Peppering the recipes is Diana's inimitable writing on everything from the miracle of broth to the great carbohydrate debate. Above all, this is about opening up our palates to new possibilities. There is no austerity here, simply fabulous food that nourishes body and soul.

****FREE SAMPLER****
'This is everything I want from a cookbook: inspiration, intelligent company, great good-mood food, and beautiful writing.'
Nigella Lawson No-one is better than Diana Henry at turning the everyday into something special. Here is a superb collection of recipes that you can rustle up with absolutely no fuss, but which will knock your socks off with their flavour. Peppered throughout the book are ingenious ideas such as no-hassle starters and sauces that will lift any dish. From Turkish Pasta with Caramelized Onions, Yoghurt and Dill and Paprika-baked Pork Chops with Beetroot, Caraway and Sour Cream to Parmesan-roasted Cauliflower with Garlic and Thyme, Diana takes the kind of ingredients we are most likely to find in our cupboard and fridge - or be able to pick up on the way home from work - and provides recipes that will become your friends for life.

The Hairy Bikers' Asian Adventure

The Book of Jewish Food

SIMPLE

The Way We Eat Now

where delicious meets healthy

Fresh, Sunny Flavors From My Israeli Kitchen: A Cookbook

Harumi's Japanese Kitchen

When Diana Henry was sixteen she started a menu notebook (an exercise book carefully covered in wrapping paper). Planning a menu is still her favorite part of cooking. Menus can create very different moods: they can take you places, from an afternoon at the seaside in Brittany to a sultry evening eating mezze in Istanbul. They also have to work as a meal that flows and as a group of dishes the cook can manage without becoming totally stressed. The 24 menus and 100 recipes in this book reflect places Diana loves, and dishes that are real favorites. The menus are introduced with personal essays in Diana's now well-known voice- about places or journeys or particular times and explain the choice of dishes. Each menu is a story in itself, but the recipes can also stand alone. The title of the book refers to how Italians end a meal in the summer, when it's too hot to cook. The host or hostess just puts a bowl of peaches on the table and offers glasses of chilled moscato (or even Marsala). Guests then slice their peach into the glass, before eating the slices and drinking the wine. That says something very important about eating - simplicity and generosity and sometimes not cooking what it's about.

As featured in the Daily Telegraph's 'Best cookbooks to turn to in isolation'
Diana Henry named Best Cookery Writer at Fortnum & Mason Food & Drink Awards 2015
Winner - James Beard Award: Best Book, Single Subject
The Guild of Food Writers named Diana Henry as Cookery Journalist of the Year 2015
Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In A Bird in the Hand, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

Syria is where food, memory, and resilience collide: recreate the flavors of this beautiful country in Our Syria, for delicious meals anywhere in the world. Syria has always been the meeting point for the most delicious flavors from East and West, where spices and sweetness collide. Even now, in possibly the country's darkest hour, Syrian families in tiny apartments from Beirut to Berlin are searching out the best tomatoes, lemons, pomegranates, and parsley to evoke the memory of home, keeping their treasured food history alive across continents. Friends and passionate cooks Itab and Dina met Syrian women in the Middle East and Europe to collect together the very best recipes from one of the world's greatest food cultures. They spent months cooking with them, learning their recipes, listening to stories of home. Recipes like the following elicit vibrant images of an ancient culture: Hot Yogurt Soup Fresh Thyme and Halloumi Salad Lamb and Okra Stew Chicken Shawarma Wraps Semolina and Coconut Cake
Our Syria is a delicious celebration of the unique taste, culture, and food of Syria-and a celebration of everything that food and memory can mean to an individual, to a family, and to a nation.

So what if fillet mignon and foie gras are no longer on the menu? Diana Henry revives the lost art of home economics-making the most of what you have-combining it with today's desire for a sustainable table to show modern cooks that there is "plenty" of food for us to eat and enjoy without depleting our bank accounts and the planet's resources. This cook's tour of recipes from around the world all about the great food you can make without spending a ton of money. With what's left from a simple Roast Chicken, make a fabulous Greek Chicken, Pumpkin, Feta & Filo Pie. Turn a bumper crop of tomatoes and basil into a satisfying Tomato & Pesto Tart. Thanks to a special section on less expensive cuts of meat, you'll soon be creating new family favorites from lamb shoulder, pork belly, skirt steak and the like.

This comprehensive book takes a fresh look at preserving, offering all the basic information you need, but also featuring inspirational recipes from the store cupboards of the world. It covers everything from jams to cures, and shows you that you don't have to have lots of kit and produce to make delicious preserves - or wait forever before eating them. There are sections filled with expert advice on choosing ingredients and cooking every type of preserve, from marmalades to jellies to relishes to foods preserved in oil. All the classic recipes are included and Diana often gives tips for how to make a version of a classic that suits your palette. For example, she includes a sweet and sticky strawberry jam, a more-fruity and less sweet version, and a Swedish 'nearly' strawberry jam (which is more like a conserve and keeps in the fridge for only a couple of weeks). But this is also a treasure trove of recipes taken from the world's store cupboards. And most of them are luxuries that can be made from cheap ingredients - such as Thai spiced rhubarb relish, Alsace pear and Riesling jam and tea-smoked trout. Many recipes will also offer alternative ingredients - for example, make sloe gin with cranberries or plums.

Deep Run Roots

Effortless Cooking Every Day

Over 100 Amazing Recipes from the Kitchens of Asia to Cook at Home

Simple

Menus, stories and places

Good food made from the plentiful, the seasonal and the leftover. With over 300 recipes, none of them extravagant

Recipes from Home

This is the perfect Snacks and Desserts Japanese Cookbook for you if you have ever wanted to make authentic Snacks and Desserts Japanese food. Inside this book you are going to discover a few traditional Snacks and Desserts Japanese dishes that you can make. You will learn to make Snacks and Desserts Japanese Recipes such as: - Daifuku - Fresh Spring Rolls with Japanese Style Sauce - Sweet Ginger Meatballs - Takoyaki Octopus

Balls - Kuromame Sweetened Black Soybeans - and much, much more! So, what are you waiting for? Grab a copy of this book and start cooking authentic Snacks and Desserts Japanese food today!

effortless food, big flavours

Mastering the Elements of Good Cooking

Rustic French Cooking Made Easy

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Gastropub Cookbook

Stories and Recipes from My Corner of the South