

The Marmite Cookbook Storecupboard Series

We've long looked south for our food inspiration - but what about our neighbours to the north? We share a climate, a history (those Vikings got everywhere) and a love of cool, from sleek Nordic design to clear frosty November mornings. We also share our love of the outdoors - bracing autumn days, bright spring mornings, lazy summers by the water and long winter walks - and the pleasure of sharing good food with friends around the kitchen table. Discover the secrets of Scandinavian cooking - from delicious healthy breakfasts and leisurely brunches to tasty suppers and plenty of stress-free crowd-pleaser puddings. Learn the knack of putting together the perfect smorrebrod for a speedy Scandi lunch, and discover some very more-ish cakes and biscuits to accompany your afternoon cuppa. From cinnamon chestnut bread, cardamom cream buns and home-made gravadlax to soups, salads, smoothies and much more, Signe Johansen, a young cook steeped in the traditions of Scandinavia and trained by the best British chefs, shows us that it's not all herrings and meatballs... although you will find them in here too. Fresh, light, surprisingly indulgent, this is food to lift your spirits - it's quite simply Scandilicious!

The Little Book of Marmite Tips by Paul Hartley is a great little gift book is dedicated to a store cupboard legend! It includes lots of recipe hints to feast on here, from giving clout and oomph to casseroles and stews through to incredibly satisfying embellishments to classics such as Devilled Kidneys, Spaghetti Bolognese and Boston Baked Beans. It features ideas for pick-me-up winter soups and the quintessential way to eat and enjoy Marmite on toast.

There's also some cute tips for extricating that last bit from the jar and, crucially, advice on how to spread this wondrous dark stuff without risk of tearing your toast! This is a new title in the hugely successful "Little Tips Books" series. Over 100,000 copies of "The Marmite Cookbook" are sold. Over 200,000 "Little Books of Tips" are sold.

WINNER OF THE 2022 GUILD OF FOOD WRITERS GENERAL COOKBOOK AWARD A SUNDAY TIMES BOOK OF THE YEAR A GUARDIAN FOOD BOOK OF THE YEAR A STYLIST BOOK OF THE YEAR A DIANA HENRY 'BEST COOKBOOK TO BUY' AUTUMN 2021 'Practical, straight-talking, endlessly inspirational - this is Ruby at her best.' Nigel Slater 'I'd recommend it for everyone from novice cooks

looking for a helping hand in the kitchen, to keen cookbook buyers looking for new inspiration' Rukmini Iyer, author of The Roasting Tin 'One of the best, most interesting cookbooks I've seen in a long time.' Ravneet Gill, author of The Pastry Chef's Guide and judge on Junior Bake Off 'A warm invitation to relax into and enjoy the experience of cooking and eating.' Nigella Lawson 'Beautiful, practical and a total game-changer' Ella Risbridger, author of Midnight Chicken Ruby Tandoh wants us all to cook, and this is her cookbook for all of us - the real home cooks, juggling babies or long commutes, who might have limited resources and limited time. From last-minute inspiration to delicious meals for one, easy one-pot dinners to no-chop recipes for when life keeps your hands full, Ruby brings us 100 delicious, affordable and achievable recipes, including salted malted magic ice cream, one-tin smashed potatoes with lemony sardines and pesto and an easy dinner of plantain, black beans and eden rice. This is a new kind of cookbook for our times: an accessible, inclusive and inspirational addition to any and every kitchen. You don't have to be an aspiring chef for your food to be delectable or for cooking to be a delight. Cook as you are.

Paul Hartley has found a world that goes way beyond the mere spreading onto toast, or squeezing into sandwiches - for Marmite, Colman's Mustard, Worcestershire Sauce, Heinz Tomato Ketchup, Lyle's Golden Syrup... and now HP Sauce. So here are casseroles with clout, suprisingly rich gravies, a stunning Onion Soup and marinading ideas galore - these are recipes we all want to cook, created in surprisingly easy and tasty new ways. The book is beautifully packaged with fun fillings of history and lore and stunning archive imagery from over 125 years of the nation's favourite meaty stock.

Cooking on a Bootstrap

Finger Food For Babies And Toddlers

Crave

& Other Recipes Worth Living For

Time to Eat

Recipes from the Heart of the Home

The Bovril Cookbook

Celebrate Marmite one of the world's favorite food staples. Whether you love it or hate it, Marmite features in lots of meals and recipes. From savory snacks, sides, lite bites, and mains to decadent desserts and sweet treats, Marmite is a versatile ingredient that goes way beyond the spread. Now you

too, can make the most of Marmite and make a meal of it with 40 sweet & savory recipes and meal ideas. Choose from lite bites, mains, sides, snacks, desserts, and more including: - Broccoli and Marmite Soup - Cheesy Marmite Bread - Beef, Ale and Marmite Pie - Marmite-Butter Roast Chicken - Greek-Style Stuffed Tomatoes with Marmite and Pine Nuts - Onion and Marmite Fritters - Mocha Marmite Cake - Pistachio and Marmite Truffle Squares Just because you don't love Marmite as a spread for toast, doesn't mean you won't find it an invaluable cooking ingredient in family meals! Discover 40 winning ways to make a meal with Marmite and say yes, to the yeast.

The Great British Storecupboard Cookbook by Paul Hartley A collated edition of some of the best recipes from the popular series of storecupboard cookbooks, featuring recipes made from a wonderful host of British condiments, namely: Marmite, HP Sauce, Colman's Mustard, Lyle's Golden Syrup, Lea & Perrin's Worcestershire Sauce and Bovril. A bumper edition featuring 60 full-colour photographs. Fruity drink favourite Vimto is the source of 40 fresh and fun recipes in this quirky cookbook. Recipes for tasty treats including drinks, sauces, dressings, roasts, bakes and desserts are accompanied by a nostalgic look at the identity, history and advertising that has made this iconic British drink so popular. Paul Hartley and David Clare bring their brilliance to illuminate Vimto in this inspiring book - the perfect gift for soft drink fans.

The incredible bestseller: over a quarter of a million copies have been sold to date. A love-it-or-hate-it gift book that celebrates one of the great icons of the British store-cupboard. Packed with great recipes, delightful illustrations and hilarious Marmite-related anecdotes, The Marmite Cookbook by Paul Hartley is the ultimate celebration of the 100-year-old icon beloved of gourmets, gourmands and trencherman alike. Even those that hate it will love it! A perfect combination of great recipes, eye-catching design, and witty, fascinating anecdote.

The Horlicks Cookbook

Everyday Asian Recipes and Stories from the Heart

75 Simple Store-cupboard Recipes

The Great British Storecupboard Cookbook

100 Tasty, Slimming Recipes All Under 400 Calories

Nigella Kitchen

Nanban

From the host of the beloved Netflix series Time to Eat and winner of The Great British Baking Show come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. Time to Eat solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts--like frozen foods--to cut your prep time significantly. In Time to Eat, Nadiya teaches you to make recipes from her hit Netflix show, including Peanut Butter & Jelly Traybake, Instant Noodles, Egg Rolls, and zesty Marmalade Haddock. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

Learn a British take on Italian cooking from one of London's brightest chefs. Trullo offers the ultimate in warming comfort recipes for cold winter nights. 'This is the book I've been waiting for' Nigel Slater Trullo is about serious cooking, but with a simple, laid-back approach. From creative antipasti and knockout feasts to

the bold pasta dishes that inspired Trullo's sister restaurant Padella, this is food that brings people together. 'Now you can make Siadatan's very good food at home' The Times

This is the perfect Marmite Cookbook for you if you have ever wanted to make Marmite Food. Inside this book you are going to discover a few Marmite dishes that you can make. You will learn to make Marmite Recipes. So, what are you waiting for? Grab a copy of this book and start cooking Marmite Food today!

When Lisa Faulkner won Celebrity MasterChef it was the culmination of an emotional journey that began with her mother's death from cancer when Lisa was 16. Lisa's clearest memories of her mum are of her cooking delicious meals for the family, and in recreating her recipes in this book Lisa is not just keeping her mother's memory alive - she is also able to pass on to her own daughter, Billie, the love of cookery she inherited from her mum. With evocative photographs and easy-to-follow recipes, you too can tempt family and friends with fabulous home cooking all year round. With anecdotal snippets from Lisa's life as well as invaluable personal tips, the recipes include dishes suitable for entertaining - My MasterChef Fish Stew, Pan Fried Scallops with Pea and Mint, Lemon Mascarpone Tart and Pistachio Biscottii - alongside failsafe family fare: The Best Fish Pie, The Perfect Roast, Nanna's Bread and Mummy's Christmas Cake.

HP Sauce Cookbook

Cook As You Are

Recipes for Real Life, Hungry Cooks and Messy Kitchens

A Harvest of Stories and Verses

The Marvellous Miniature Marmite Cookbook

The Vimto Cookbook

100 simple, budge and basic-ingredient recipes from the bestselling and award-winning food writer and anti-poverty campaigner behind TIN CAN COOK 'A terrific resource for anyone trying to cook nutritious and tasty food on a tight budget' Sunday Times _____ Learn how to utilise cupboard staples and fresh ingredients in this accessible collection of low-budget, delicious family recipes. When Jack found herself with a shopping budget of just £10 a week to feed herself and her young son, she addressed the situation with immense resourcefulness and creativity by embracing her local supermarket's 'basics' range. She created recipe after recipe of delicious, simple and upbeat meals that were outrageously cheap, including: · Vegetable Masala Curry for 30p a portion · Jam Sponge reminiscent of school days for 23p a portion · Onion Pasta with Parsley and Red Wine - an easy way to get some veg in you · Carrot, Cumin and Kidney Bean Soup - tasty protein-packed goodness In A Girl Called Jack, learn how to save money on your weekly shop whilst being less wasteful and creating inexpensive, tasty food. _____ Praise for Jack Monroe: 'Jack's recipes have come like a breath of fresh air in the cookery world' NIGEL SLATER 'A terrific resource for anyone trying to cook nutritious and tasty food on a tight budget' Sunday Times 'A plain-speaking, practical austerity cooking guide - healthy, tasty and varied' Guardian 'A powerful new voice in British food' Observer 'Packed with inexpensive, delicious ideas to feed a family for less' Woman and Home Winner of the Guild of Food Writers General Cookbook Award 2020 'A manual for living and a declaration of hope' Nigella Lawson 'A moving testimonial to the

redemptive power of cooking. Generous, honest and uplifting' Diana Henry There are lots of ways to start a story, but this one begins with a chicken... When the world becomes overwhelming, Ella Risbridger focuses on the little things that bring her joy, like enjoying a glass of wine when cooking, FaceTiming with a friend whilst making bagels, and sharing recipes that are good for the soul. One night she found herself lying on her kitchen floor, wondering if she would ever get up - and it was the thought of a chicken, of roasting it, and of eating it, that got her to her feet and made her want to be alive. Midnight Chicken is a cookbook. Or, at least, you'll flick through these pages and find recipes so inviting that you will head straight for the kitchen: roast garlic and tomato soup, uplifting chilli-lemon spaghetti, charred leek lasagne, squash skillet pie, spicy fish finger sandwiches and burnt-butter brownies. It's the kind of cooking you can do a little bit drunk, that is probably better if you've got a bottle of wine open and a hunk of bread to mop up the sauce. But if you settle down and read it with a cup of tea (or a glass of that wine), you'll also discover that it's an annotated list of things worth living for - a manifesto of moments worth living for. This is a cookbook to make you fall in love with the world again. Featuring an entire chapter on storecupboard recipes. 'Risbridger is the most talented British debut writer in a generation' Sunday Times 'A big old massive heart exploding love story' The Times

In 2003, The Marmite Cookbook was published and quickly became the surprise bestseller of Christmas 2003. Now there's another! Love it or hate it, there's no ignoring Marmite. The original Marmite Cookbook was described as being possibly the most divisive cookbook ever, in which case The Marmite World Cookbook must be a very close second. Paul Hartley's culinary magic sees Marmite infiltrate itself into some of the finest and most far-flung cuisines of the world ... slowly mingling into the tagines of North Africa and making audacious appearances in everything from Chicken Caesar Salad to Mexican Beanpot with Cornmeal Dumplings. Marmite pops up in Thai-style Oxtail Soup, Georgian Feast Bread, and Rump Steak Kebabs, and it even makes a cameo appearance in Jamaican Curried Goat. There really is no stopping this versatile spread in its globetrotting quest to lift great dishes to new-found Marmitey heights. As well as being packed with fabulous recipes, The Marmite World Cookbook is full of anecdotes, trivia and irresistible photography, making it a truly indispensable book for the Marmite faithful.

Ramen, gyoza, fried chicken, udon, pork belly buns, and other boldly flavored, stick-to-your ribs dishes comprise Southern Japanese soul food. The antidote to typical refined restaurant fare, this hearty comfort food has become popular in the US as street food and in ramen bars. In a unique package that includes a cool exposed binding, Nanban brings home cooks the best of these crave-inducing treats. From pungent kimchi to three types of Japanese fried chicken, and with a primer on Japanese ingredients and substitutions, Nanban is the perfect cookbook for any lover of Asian food.

A Girl Called Jack

The Lyle's Golden Syrup Cookbook

Gail's Artisan Bakery Cookbook

The Bumper Book Of Marmite

Tin Can Cook

Animal, Vegetable, Miracle

A Year of Food Life

In this bestselling tour de force of a culinary manifesto, Great British Bake Off alum and former Guardian columnist Ruby Tandoh will help you fall back in love with food—from a great selection of recipes to straight-talking, sympathetic advice on mental health and body image “I read it greedily.” —Nigella Lawson Ruby Tandoh implores us to enjoy and appreciate food in all of its many forms. Food is, after all, what nourishes our bodies, helps us commemorate important milestones, cheers us up when we're down, expands our minds, and connects us with the people we love. But too often, it's a source of anxiety and unhappiness. With Eat Up!, Tandoh celebrates one of life's greatest pleasures, drawing inspiration from sources as diverse as Julia Child to The Very Hungry Caterpillar, flavor memories to jellied eels. She takes on the wellness industry and fad diets, and rejects the snobbery surrounding “good” and “bad” food, in wide-ranging essays that will reshape the way you think about eating.

Loved by pancake flippers the world over, Lyle's Golden Syrup is a truly iconic store-cupboard staple. This is a wonderful selection of sweet and savoury treats which reflects the true versatility of this slow-flowing family favourite. Vintage archive images, together with a gloop of trivial tales, syrup specifics and magical moments from a glittering 125-year history, gild this very fine recipe collection.

Observer Food Monthly top 20 food books of 2021 Waterstones best food and drink books 2021 Longlisted for BBC Radio 4 The Food Programme Cookbooks of the Year 2021 A deliciously inviting book, crammed with recipes that had me reaching for the post-it notes! - Nigella Lawson The recipes will dazzle and delight. - Nigel Slater Once again, Ed Smith has done something really smart. Cooking the flavours we are craving in any given moment, the resulting book feels so novel and fresh. Ed's writing is thoughtful and conversational; his recipes confident and delicious. - Yotam Ottolenghi 6 Flavour Profiles. Over 100 recipes. Every craving covered. Why do we choose to cook the things we do, when we do? Most of the time, it is simply so we can eat what we really fancy; a subconscious response to a constantly fluctuating state of mind and appetite that's influenced by mood, season, weather, memory, occasion, outside events and internal feelings. Ed Smith helps his readers home in on their cravings (whatever the reason for them) by organising his recipes within six cleverly conceived flavour profiles: fresh and fragrant chilli and heat tart and sour curried and spiced rich and savoury; and (best of all?) cheesy and creamy. There's also a directory of alternative cravings at the back, providing additional ways in. All bases are covered, from snacks through sides, to main courses and puddings. Think of fermented and fresh tomato salad with feta for when both sun and cook are already smiling; or lamb chops with cacio e pepe white beans if in need of a re-set; the likes of 'nduja spatchcock chicken, should a tickle of chilli be in order; or curried brisket noodles to meet spice needs. Whether we want snap and crunch or velvet softness, sharp citrus or warming aromatics, or just something involving bubbling, molten cheese, CRAVE presents a fresh take on seasonal cookery, but goes beyond that too — acknowledging core instincts and base itches, and so delivering recipes you'll want to make every day of the week, whatever the weather or

mood.

First produced from a secret recipe devised by Henry J. Heinz in 1876, Heinz Tomato Ketchup is one of the most iconic and recognisable brands in the world. This colourful and entertaining gift recipe book celebrates this much-loved sauce in all its glory - history, recipes, food photography and beautiful archive material as well as hilarious trivia and anecdotes. Paul Hartley's collection of original recipes shows how Heinz Ketchup can be more than just a dollop on the side of your plate, and how it can be used to transform recipes from the bland to the delicious.

Recipes Arranged by Flavour, to Suit Your Mood and Appetite

The Heinz Tomato Ketchup Cookbook

Delicious Meals for Busy Lives: A Cookbook

Sweet Savory Recipes - Spread the Word; Love Marmite!

Special Guest

The Bumper Book

Eat Up!

Kitchen tells the story of the life of the kitchen, through the food we eat now and the way we live, in the most important room of the house. Compendious, informative and utterly engaging, Kitchen brings us feel-good food for cooks and eaters that is comforting but always seductive, nostalgic but with a modern twist — whether express-style easy-exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies as the Domestic Goddess rides again. It answers everyday cooking quandaries — what to give the kids for lunch, how to rustle up a meal for friends in moments, or what to do about those black bananas, wrinkled apples and bullet-hard plums — and since real cooking is so often about leftovers, here one recipe can morph into another... from ham hocks to pea soup and pasties, from chicken to Chinatown salad. This isn't just about being thrifty but about being creative and seeing how recipes come about and evolve. As well as offering the reader a mouthwatering array of inspired new recipes — from clams with chorizo to Guinness gingerbread, from Asian braised beef to flourless chocolate lime cake, from pasta Genovese to Venetian carrot cake — Nigella rounds up her no-nonsense Kitchen Kit and Caboodle must-haves (and, crucially, what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated. The expansive, lively narrative, with its rich feast of food, makes this new work a natural 21st-century successor to Nigella's classic *How To Eat*, this time with a wealth of photographs from the instructive to the glorious. Enchanting, timeless children's classics by A.A. Milne, Robert Louis Stevenson and more. Includes "The Owl and the Pussy Cat", "The Gingham Dog and the Calico Cat", "Wynken, Blynken and Nod", as well as other beloved favorites.

Yet another fantastic storecupboard title in Paul Hartley's ever-popular series. The Horlicks Cookbook Demonstrating the versatility of this much-loved malt powder, Hartley has, in his latest addition to a tantalising line-up of storecupboard cookbooks, expanded his repertoire to include a wonderfully zestful and far from rest-inducing selection of recipes that will do more than just help you unwind for a good night's sleep. With everything from exotic and tasty savoury dishes to irresistible sweet treats, this latest in his storecupboard series is guaranteed NOT to put you to sleep!

Faced with a perpetual mealtime battle with her baby Millie, Jennie Maizels discovered it wasn't that Millie did not want to eat, she just didn't want to be spoon-fed by anyone

else. Faced with this independence, Jennie Maizels was forced to dream up ideas for foods that Millie could hold, like a mini pizza or a rice ball, until she was able to feed herself, and life became simple again. But all babies go through a stage when finger foods are the best way to feed them. Jenny Maizels has come up with a beautifully illustrated cookbook packed with finger-food recipe ideas using a wide range of healthy ingredients, cooked and uncooked, hot and cold, savoury and sweet.

Over 100 Simple, Budget Recipes

Make a Meal with Marmite

Marmite Cookbook

Delicious and Easiest Marmite Recipes for Anyone

Pinch of Nom Everyday Light

The Lea & Perrin's Worcestershire Sauce Cookbook

Food, Appetite and Eating What You Want

Comprehensive, informative, and engaging, Nigella Kitchen offers feel-good food for cooks and eaters that is comforting yet always seductive, nostalgic but with a modern twist--whether super-fast exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies in true "domestic goddess" style. Nigella Kitchen answers everyday cooking quandaries--what to feed a group of hungry teenagers, how to rustle up a spur-of-the-moment meal for friends, or how to treat yourself when you're home alone--and since real cooking is so often about leftovers, here one recipe can morph into another . . . from ham hocks in cider to cidery pea soup, from "praised" chicken to Chinatown salad. This isn't just about being thrifty; it's about being creative and seeing how recipes evolve. With 190 mouthwatering and inspiring recipes, including more than 60 express-style recipes (30 minutes or under), Nigella Kitchen offers plenty of choice--from clams with chorizo to Guinness gingerbread, from Asian braised beef shank to flourless chocolate lime cake, from pasta alla Genovese to Venetian carrot cake. In addition, Nigella presents her no-nonsense kitchen kit must-haves (and crucially what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated Gorgeously illustrated, this expansive, lively narrative, with its rich feast of food, is destined to be a twenty-first-century classic.

Paul Hartley has found a world that goes way beyond the mere spreading onto toast, or squeezing into sandwiches - for

Marmite, Colman's Mustard, Heinz Tomato Ketchup, Lyle's Golden Syrup... and Worcestershire Sauce. So here are recipes we all want to cook, created in surprisingly easy and tasty new ways. The book is beautifully packaged with fun fillings of history and lore and stunning archive imagery from almost 175 years of the nation's favourite Worcestershire sauce.

"Good bread begins with just four honest ingredients: flour, water, salt and yeast. Nothing could be simpler and yet nothing is more gratifying." GAIL's Since opening the first GAIL's in 2005, the team behind London's most inviting artisan bakery has been on a mission to bring high-quality, handmade bread and delicious vibrant food to local communities. In this, their first, stunning cookbook, GAIL's take us through the day with inventive, fresh recipes. This abundant recipe book brings the spirit of GAIL's alive. It starts with the essential how-to's of mixing, kneading and shaping loaves before going on to offer over 100 varied savoury and sweet recipes inspired by the simplicity of cooking good bread and all the delicious mealtime possibilities around it. GAIL's will encourage you to try your hand at a basic foolproof bloomer, bake a satisfying sourdough, create morning muffins and pastries, bold salads, flavoursome pies, appetizing tarts and sandwiches, easy afternoon biscuits and cakes, and finally cook delicious savoury meals and desserts for supper. Simply divided into Baker's Essentials, Bread, Breakfast, Lunch, Tea and Supper, the GAIL's Cookbook includes: White poppy seed bloomer French dark sourdough Wholemeal loaf Focaccia Brioche plum and ginger pudding Buckwheat pancakes with caramelised apples and salted butter honey Pizza Bianca with violet artichokes and burrata Truffle, raclette and roast shallot toastie Teatime sandwiches Savoury scones & fruit scones Red quinoa and smokey aubergine yoghurt salad Baked sardines with sourdough crumbs and heritage tomato salad Fregola and chicken salad Baked bread and chicken soup Tuna Nicoise on toast Sourdough lasagna Root vegetable and Fontina bake Leek and goat's cheese picnic loaf Brown sourdough ice cream with raspberry

For bestselling cookbook author Hetty McKinnon, Asian cooking is personal. McKinnon grew up in a home filled with the aromas, sights, and sounds of her Chinese mother's cooking. These days she strives to recreate those memories

for her own family--and yours--with traditional dishes prepared in non-traditional ways. It's a sumptuous collection of creative vegetarian recipes featuring pan-Asian dishes that anyone can prepare using supermarket ingredients. Readers will learn how to make their own kimchi, chilli oil, knife-cut noodles, and dumplings. They'll learn about the wonder that is rice and discover how Asian-inspired salads are the ultimate crossover food. McKinnon offers tips for stocking your modern Asian pantry and explores the role that sweetness plays in Asian cultures. Her recipes are a celebration of the exciting and delicious possibilities of modern Asian cooking--from Smashed Cucumber Salad with Tahini and Spicy Oil, and Finger-lickin' Good Edamame Beans with Fried Curry Leaves, to Springtime Rolls with Miso Kale Pesto and Tamarind Apple Crisp. Featuring big, powerful flavours created from simple, fresh ingredients, these recipes are firmly rooted in the place where east meets west and where tradition charts the journey to the modern kitchen.

100 delicious budget recipes

Japanese Soul Food: A Cookbook

The Colman's Mustard Cookbook

Delicious nutritious food for little hands to hold

Trullo

To Asia, with Love

The Little Book of Marmite Tips

A long time ago, in a factory far, far away... a spread was born that would divide the peoples of this planet for centuries to follow. They were and still are split: there are those who love and those who hate. This book is for all who have ever so much as tasted, sniffed, scoffed at or rejected this particular spread, the most celebrated of all storecupboard icons: the one, the only, the irrepressible Marmite! Beautiful archive imagery, a full as-interesting-as-we-can-make-it history, glorious Marmite menu ideas, jolly clever ideas for jar-scraping and such-like and a bombardment of visual bits and bobs that prove just how very profound an effect this dark, mysterious yeast extract has had upon our culture, our homes, our hearts... our breath.

For all lovers and haters of the delicious/disgusting brown gold spread, this is a miniature kitchen companion to service big savoury appetites everywhere.

A classic collection of healthy and delicious plant-based recipes from the Cranks kitchen Since opening their first restaurant in 1961, Cranks have been pioneers of vegetarian cuisine and champions of organic produce. Here, celebrated writer and chef Nadine Abensur presents over 200 classic meat-free recipes from the Cranks kitchen. From pumpkin and parsley risotto to aubergines with smoked ricotta, passion fruit ice-cream, walnut and raisin loaves and plum jam, every recipe is

packed full of beautifully simple, natural ingredients that will nourish both body and soul. With advice on selecting the freshest seasonal produce, eating healthily and enjoying the experience of making mouth-watering food, THE CRANKS BIBLE is a celebration of vegetarian cooking and an essential resource for every home.

100 delicious recipes - all under 400 calories - from the authors of Pinch of Nom, the fastest-selling cookbook of all time. Great-tasting recipes. Hassle-free slimming. Featuring proper breakfasts, light takes on family favourites, cheeky fakeaways and speedy midweek meals, Pinch of Nom Everyday Light is full of hearty, everyday recipes - nearly half of which are vegetarian. From Fish and Chips to Pizza Loaded Fries, Sloppy Dogs to Firecracker Prawns, and Hash Brown Breakfast Bake to Crying Tiger Beef, every recipe is under 400 calories including accompaniments, and has been tried and tested by twenty Pinch of Nom community members. 'These tasty, healthy recipes are so easy and made with simple-to-find ingredients. We're so proud of this food that the whole family can enjoy together. We hope you like making the dishes, but mostly we hope you love eating them!' - Kate & Kay

Midnight Chicken

The Marmite Cookbook

Veggie and vegan meals for no-fuss weeks and relaxed weekends

Lavender & Lovage

Green

Kitchen

The Marmite World Cookbook

Winner of the OFM Best Food Personality Readers' Award, 2018. A Sunday Times bestseller. Simple and affordable, Tin Can Cook strips away the blinding glamour and elitism of many cookbooks and takes it back to the basics: making great-tasting food with ordinary ingredients. Food writer and anti-poverty campaigner Jack Monroe brings together seventy-five recipes that you can rustle up from tinned and dried ingredients. Beautifully designed with accompanying quirky hand-drawn illustrations, this book is for you if you've struggled to make a dish because the recipe calls for an exotic ingredient you've never heard of. Jack does away with the effort; all her dishes are exciting and new, but you won't have to look further than your local supermarket to make them. Jack's recipes include Red Lentil and Mandarin Curry, Catalan Fish Stew, Pina Colada Toast and many more delicious and creative ideas. 'An exuberant rebuttal to the idea that good food must be expensive, farm-fresh and unprocessed.' - Great British Bake Off's Ruby Tandoh 'At a time when good food can often be seen as rather elitist or exclusive, Jack has done an excellent job to create recipes which are simple, straightforward and delicious.' - Felicity Spector

The Marmite World Cookbook Absolute Press

Part travel diary, part memoir, part history, and all cookbook, Lavender & Lovage is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital

contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you will find it here.

In GREEN, bestselling cookery author Elly Pear shows you how to easily vary veggie and vegan dishes to suit your fancy, with ingenious options to make a meal speedy and simple or a bit more special. For those wanting to eat more plant-focused meals, GREEN offers over 100 easy recipes developed for either weekdays or weekends, so you 're covered for all days and occasions. The weekday recipes target speed and ease, and the weekend recipes are for when you have a bit more time and fancy something a bit special. Weekday offerings include freezable food, no-fuss traybakes and one-pot dishes for when you can 't face washing up or hands-on cooking. A meal prep section will have you sorted for the week ahead. Plus a whole load of meals you can make in 20 minutes for those nights you need great food fast. A whole host of weekend recipes offer sumptuous brunches and seasonal suppers for family and friends. Tuck into: Harissa chickpeas with za 'atar, and baked feta OR with gremolata on toast Peanut spicy slaw wraps Stir fried kimchi grains with fried egg Whipped feta on toast with roasted tomatoes, basil and savoury granola Rarebit baked baby potatoes with watercress Vegan BLAT sandwich with umami mayo Jalapeño brine French toast crumpets Whether you are already vegetarian or vegan, or just want to eat a bit less meat, GREEN serves up tasty, flexible fare, all of which is meat-free, and half is vegan.

Recipes for the happily imperfect host

A Timeless Collection of Vegetarian Recipes

Recipes from My Mother for My Daughter

Secrets of Scandinavian Cooking . . . Scandilicious

The Cranks Bible

A Culinary Notebook of Memories & Recipes from Home & Abroad

Award-winning cookery writer and anti-poverty campaigner Jack Monroe is back with *Cooking on a Bootstrap*: a creative and accessible cookbook packed with affordable, delicious recipes, most of which are vegetarian. Winner of the Observer Food Monthly Best Food Personality Readers' Award 2018. Jack Monroe is a campaigner, food writer and activist, her first cookbook *A Girl Called Jack*, was a runaway bestseller. The sequel *Cooking on a Bootstrap* makes budget food fun and delicious, with 118 incredible recipes including Fluffy Berry Pancakes, Self-Love Stew, Marmite Mac 'n' Cheese and Hot Sardines with Herby Sauce. Chapters include Bread, Breakfasts, A Bag of Pasta and a Packet of Rice, Spuds and Eat More Veg. There are vegan, sweet and what Jack calls 'contraband' dishes here, as well as nifty money-saving tips. With her trademark humour and wit, Jack shows us that affordable, authentic and creative recipes aren't just for those with fancy gadgets or premium ingredients. Initially launching this book as a very limited black and white edition on Kickstarter, Jack reached the funding target in just one day. This beautiful edition contains illustrations and original full-colour photographs to really make your mouth water.

Bestselling author Barbara Kingsolver returns with her first nonfiction narrative that will open your eyes in a hundred new ways to an old truth: You are what you eat. "As the U.S. population made an

unprecedented mad dash for the Sun Belt, one carload of us paddled against the tide, heading for the Promised Land where water falls from the sky and green stuff grows all around. We were about to begin the adventure of realigning our lives with our food chain. "Naturally, our first stop was to buy junk food and fossil fuel. . . ." Hang on for the ride: With characteristic poetry and pluck, Barbara Kingsolver and her family sweep readers along on their journey away from the industrial-food pipeline to a rural life in which they vow to buy only food raised in their own neighborhood, grow it themselves, or learn to live without it. Their good-humored search yields surprising discoveries about turkey sex life and overly zealous zucchini plants, en route to a food culture that's better for the neighborhood and also better on the table. Part memoir, part journalistic investigation, *Animal, Vegetable, Miracle* makes a passionate case for putting the kitchen back at the center of family life and diversified farms at the center of the American diet. "This is the story of a year in which we made every attempt to feed ourselves animals and vegetables whose provenance we really knew . . . and of how our family was changed by our first year of deliberately eating food produced from the same place where we worked, went to school, loved our neighbors, drank the water, and breathed the air." Includes an excerpt from *Flight Behavior*.

If you are someone who prepares for guests by sweeping bills, laundry and newspapers behind sofa cushions, take heart! It's possible to be an imperfect host, but happily so. The essential ingredient is not, paradoxically, the food, nor the perfect house to host in, but the sentiment you convey when you open the door. Do your eyes say: 'I like you and I enjoy your company,' or does a weepy cloud of visceral horror descend as pine nuts burn quietly in the kitchen? *Special Guest* is a gentle guide to turning easy basic fare into something of a celebration. For when you want to say to your friends with their spouses and ten small children, 'Why don't you stay for lunch?' without hating yourself afterwards. Learn the lesson of 'one splendid thing done well' without regard to the hundred other things, and call the day a success. Pick up some pointers for the modern conundrum that is cooking for people with seemingly incompatible dietary requirements. Hosting your friends is not about showing off; it is about delighting others. Your dining table might be decorated with a pile of unmatched socks and kids' homework, but that's no reason not to invite friends in for a chat, a sit-down and something delicious to eat. Annabel Crabb is one of Australia's best-loved TV and media personalities and a joyfully imperfect host. Wendy Sharpe is Annabel's oldest friend, a recipe consultant on *Kitchen Cabinet* and co-conspirator in mad-capped cookery projects.

Paul Hartley brings his inimitable skills to creating 50 searingly hot recipes for lovers of the much loved, iconic yellow sauce from Norwich. When, way back in 1814, Jeremiah Colman created this zesty mustard he couldn't have envisaged in his wildest dreams the scorching impact that his heart-stoppingly hot condiment would have upon the British palate. Paul Hartley has assembled an amazing collection of

recipes, from Smoked Salmon with Sweet Mustard Sauce to Sausage and Cider Hotpot, from Devilled Chicken Drumsticks to Sweet Potato and Mustard Mash. A recipe book of blistering proportions that should be accompanied by a large glass of water!