

The Prosecco Cookbook Prosecco Cocktails Cakes Dinners Desserts

"I can't recommend this book highly enough. Never pretentious, always fun, it reflects Ainsley Harriott's persona wonderfully." The Telegraph on Saturday The stunning official tie-in to Ainsley's major ITV1 show includes all the recipes from the series. Join the nation's favourite TV cook on his food adventure. Ainsley Harriott is going back to his roots to uncover the best-kept secrets and simple dishes of Caribbean home cooking in this ultimate feel-good cookbook. Among the brand-new, mouthwatering recipes that are featured on the show, there will be over 80 dishes inspired by the diverse culture and the rich food heritage of these much-loved islands. You'll find light dishes and snacks such as Crab and chilli cornbread muffins and Chickpea and plantain patties; flavoursome main meals including Grilled chicken roti wrap with mango dressing and Grilled lamb cutlets with green herb yoghurt; not forgetting indulgent desserts and cocktails including White chocolate, rum and raspberry crème brulee and Lazy man's long island iced tea. This stunning cookbook will bring exciting new meals to your family table and transport you to the real Caribbean in your own kitchen.

Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for – for minimum stress and maximum enjoyment – at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; “hero” ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event – from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast.

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

“Corks popping, frothy liquid flowing, a cold crispy freshness . . . nothing quite so perfectly reflects the notion of ‘the best in life.’ This is a book for celebrants. It's a book for romantics. It's a book for the entertainer who wants a light, fresh concoction that can bring people together to accent the joys of the day. So break out the bubbly and toast!” -From 101 Champagne Cocktails

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickies, juleps, punches, and other refreshments.

A Couple Cooks - Pretty Simple Cooking

Be Your Own Bartender: A Surefire Guide to Finding (and Making) Your Perfect Cocktail

Cosmic Cocktail Recipes for Every Sign

Jamie Oliver's Christmas Cookbook

More than 50 Bubbly Cocktail Recipes with Prosecco, Champagne, and Other Sparkling Wines

Prosecco Cocktails

Ainsley's Caribbean Kitchen

Cooking just got glamorous! It's time to add some sparkle and glamour to your cooking with this collection of quick and easy Prosecco recipes.

A collection of 40 delicious cocktail recipes featuring the Italian sparkling wine that has taken social drinking by storm—Prosecco! Ah, Prosecco, how we love it! With its crisp, zesty bubbles and light, fruity flavor, Champagne's perkier younger cousin is our favorite sparkling wine, hands-down. But what many of us don't realize is that those easy-drinking qualities we love so much are exactly what makes it a fantastic base for cocktails, too. Prosecco's sprightly bubbles combine brilliantly with all kinds of liqueurs and spirits, so it's time to open the drinks cabinet and start experimenting—and Prosecco Cocktails is the perfect companion to get you started. There are Prosecco-led twists on the classics, like the Kir Royale or Prosecco Mojito;

sophisticated apéritifs like the classic Spritz or the strawberry-infused Rossini; absolute party barnstormers like the Sangria Blanca, infused with white peach and basil; and intriguing sweet treats like the Wild Berry Cheesecake or Sparkling Parma Violet. Everyone enjoys the magical sound of well-chilled fizz cascading into a sparkling clean glass, adding its special cheer to any occasion. Now let's take it to a whole new level! Whether you're hosting an action-packed bachelorette party or a dainty baby shower, a sunny beachside cook-out or a festive holiday drinks gathering, an intimate meal à deux or a gossip-fuelled get-together, a fun family celebration or a soignée dinner party, the true joy of Prosecco is that it's ideal for any occasion. Add the inventiveness of cocktails and you've got the perfect recipe for a fabulous time. And, well, why on earth not? In the trattorias and enotecas of Italy, Prosecco is another guest at the beckoning table, sipped liberally to end the workday, to begin a meal, to help digest the meal - with a sense of well-being that other cultures aspire to. Although delicious on its own, Prosecco's effervescence and refreshing acidity make it an ideal partner with a variety of other ingredients. It's gracefully light on the palate, yet Prosecco has enough body to maintain its character when mixed with fruits, berries, herbs, bitters, infusions or liqueurs, as artfully and effortlessly as it's done in Italy. From aperitivo to digestivo, this sparkling wine lover's guide is an "Italian Collection" of 88 eclectic drink recipes built on a foundation of delightfully versatile Prosecco - from faithfully re-created regional rituals to inventive, artisan cocktail-inspired notions and sophisticated party drinks. Bubbly is a collection of more than 60 effortlessly stunning cocktail recipes featuring the most festive bottle behind the bar—champagne! With bright, seasonal flavors, simple techniques, and no pretense, author and photographer Colleen Jeffers shares her most irresistible sparkling cocktails, alongside quick-trick tips on topics like buying the right bottle of bubbly, keeping carbonation crisp, scoring cheap vintage glassware, and making simple syrup without a stove. Inside this beautiful book's plush, gold foil cover, recipes include: French 75—tart, light, crisp, refreshing, and arguably the best known of all vintage champagne cocktails Aperol Spritz—ideal for aperitivo hour Paloma Punch—perfect for serving a crowd Bubbly Mary—a modern brunch classic Margarita Fizz—a deceptively simple and refreshing Holiday Mail—a cheery seasonal favorite And many, many more! This book will quickly become your go-to resource for recipes that rely on fresh, easy-to-find ingredients for head turning flavor without an expert's collection of bottles and tools. With an entire chapter devoted to brunch cocktails and another to party-ready punches, it's a weapon every home cook needs in their entertaining arsenal. And with a plush, shiny gold foil hardcover, rounded corners, glossy art paper, and gorgeous photography, it's a book you won't want to hide on a shelf! Inventive enough to appease the experienced cocktail creator but approachable enough for complete beginners, Bubbly proves that a splash of champagne can make any moment a cause for celebration. From the Author There aren't hundreds of recipes in this book, because each one had to earn its place in your kitchen, the kitchen of a stranger who's welcomed me in. I don't take your precious leisure time—your seasons and gatherings and free moments lightly. The cost and effort I'll ask you to spend on any one step or ingredient must be justified by a proportionate gain in flavor. I promise you that none of these drinks are dull, and that your loved ones will love them. I promise that I've described the absolute best way to make each drink without compromise, but also the simplest way to do so. The dry practicality that went into the development of these recipes found balance in the pure joy of dreaming them up and of imagining you enjoying each one. I pictured you in your own kitchens and couches and beaches and backyards, experiencing the pure bliss that is a perfectly mixed drink. I hope that you'll return to these pages whenever you're in need of that bliss, over and over again. —Colleen Jeffers

Looking for a quick and easy Mimosa recipe? In this book you'll find 30 delicious and refreshing summery drinks recipes ranging in texture and flavor, ensuring that there would be something for everyone!

Beautiful Booze: Stylish Cocktails to Make at Home

The Hard Seltzer Cocktail Book

Prosecco Made Me Do It

For the Best Christmas Ever

65 elegant drinks and bites from the City of Light

The Mixology of Astrology

220 Foolproof Recipes That Make Every Meal a Party

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Save water: Drink Prosecco Who doesn't love a chilled glass of Prosecco? Champagne's younger, more affordable Italian cousin is a light, dry sparkling wine, perfect for every occasion. From a summer tippie to a tasty cocktail, dinner accompaniment or festive fizz, you just can't beat it. And as global sales would indicate, Prosecco is the new black. Bubbling with Prosecco-infused wit and wisdom, and mixed with recipes for some of Italy's most iconic Prosecco cocktails – the Spritz, Rossini, Mimosa – The Little Book of Prosecco is a sparkling celebration of one of the world's best-loved wines that will have you reaching for a bottle and popping that cork in no time. Prosecco has only 90 calories per glass – that's less than a banana! "All you need is love, laughter and Prosecco." Unknown

Add a little sparkle to any occasion with 80 seriously simple cocktail and mocktail recipes for any occasion, united by their unique and exciting use of fizzy mixers. Bubbles are shortcuts to joyful moments. Whether the fizz comes from Champagne, cava, cider, beer, soda, or kombucha, a sparkling drink signals celebration and instantly turns any meal or get-together into a special one. Fizz is the ultimate guide to introducing more liveliness into your cocktail repertoire and bringing the most casual fête to the next level of celebration--with minimal effort. Organized by occasion and purpose (Bubbles after work? Crowd-worthy batches for the holiday? Bringing your drinks to a summer picnic?), the drinks in Fizz are as gorgeous as they are simple, with plenty of booze-free bubbly alongside the classics to suit all tastes. Spritzes, negronis, and sangria abound, while those looking to expand their drinks horizons will delight in choices like Spiced Rhubarb Tonic and booze-free Ginger Kombucha. Fizz has a breezy mocktail or a potent punch for everyone, making it easy to turn any day into a celebration.

The beloved TV chef offers the only cookbook you'll need to give any gathering--from a dinner for two to a wedding--a delectable, welcoming Italian flavor. No one throws a party like Lidia Bastianich! And now, in this delightful new cookbook, she gives us 220 fantastic recipes for entertaining with that distinctly Bastianich flare. From Pear Bellinis to Carrot and Chickpea Dip, from Campanelle with Fennel and Shrimp to Berry Tiramisu--these are dishes your guests will love, no matter the occasion. Here, too, are Lidia's suggestions for hosting a BBQ, making pizza for a group, choosing the perfect wine, setting an inviting table, and much more. Beautifully illustrated throughout with full-color photographs and filled with her trademark warmth and enthusiasm, this is Lidia's most festive book. Whether you're planning a romantic picnic for two, a child's birthday party, a holiday gathering, or a simple weeknight family dinner, Lidia's flavorful, easy-to-follow recipes and advice will have you calling to your guests: "Tutti a tavola a mangiare!"

The Savoy Cocktail Book

Gin the Mood

A Collection of Champagne and Sparkling Cocktails (New Years and Holiday Gifts, Home Bartender, Cocktail Recipes, Mixology, Wine & Spirits, Drinks & Beverages Cookbook, Simple Recipes)

Sixty Champagne and Sparkling Wine Cocktails

Make-Ahead Pitcher Drinks for Every Occasion

The Little Book of Prosecco

Prosecco Cocktails, Cakes, Dinners & Desserts

Finally! A cookbook for people who have had enough with rules and restrictions and are ready for delicious food that makes them feel good. In her follow-up to her breakout success What 's Gaby Cooking, Gaby Dalkin reveals the secret to a happy life: balance. Eat What You Want re i ñ , ects how Gaby eats in real life, and for her, balancing moderation and indulgence is everything. No deprivation, no " bad foods " list. The only rule? Enjoy your food. Whether you are looking for lighter dishes filled with tons of fresh fruits and veggies (like a Cauliflower Shawarma Bowl or lemony Tahini Broccolini), or soul-soothing dishes like (Ham and Cheese Croissant Bread or Strawberry Crispy Cobblers), Gaby has you covered. All told, Eat What You Want is an invitation/permission slip/pep rally for you to let go of all the noise around what you choose to eat. Choose joy! Choose fun! Choose no apologies or excuses. But most of all, choose whatever makes you happy.

Become a certified fizz whiz with this illustrated guide to creating sixty ultra-refreshing spritz cocktails. The 60 spritz recipes in Spritz Fever! are in the cocktail style of the decade. Seeing as most spritzes are low(ish) in ABV (well, certainly lower than wine, anyway), they're the ideal companion for any day-drinking event. Plus, as most Instagram feeds can attest, spritzes aren't just a drink...they're a lifestyle. These bubbly wonders speak to a careless Italian summer spent reclining by the beach in fine and flowing linen. What can be so easy to forget is that spritzes are so much more than just Aperol and bubbles. In this book, you'll learn about the classic European liqueurs, like Cynar, Campari, Luxardo Bitter, Meletti, and more. Moreover, you'll discover the nuances between prosecco, cava, and champagne can create different textures as the bubbles in each effervesce uniquely. Plus, read up on how citrus garnishes must be matched appropriately to each drink's flavor profile and, of course, color. Above all, the perfect ratio of liqueur-to-bubbles changes for each recipe. Spritz Fever! explains all of this, alongside its dreamy illustrations. It's time you get to the very essence of effervescence. Your next party guests will love all the cocktail recipes you glean from Spritz Fever!, and just in time for summer!

Add some sparkle to your life with this irresistible cocktail recipe book, featuring over 50 drinks made from Prosecco, Sekt, Cava, Champagne, and other sparkling wines. Introducing Let's Get Fizzical - an inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations and twists, offering tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. So pop that cork and dive straight in to discover: -Over 50 cocktail recipes, including classics with creative reinventions. -Includes a Beginner's Guide to Bubbles chapter which offers useful know-how and fun facts about how sparkling -drinks are created and how they differ from one another. -Explains key words and phrases every sparkling wine lover should know, including "brut", "sec," spumante" and "frizzante". -Lose the booze" panels for many recipes, giving a non-alcoholic option for anyone having a drinking day off. The introductory chapter, A Beginner's Guide to Bubbles, explains the differences between sparkling wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. The Know Your Fizz section gives you the low-down on your favourite bubbles, whether that's a budget Cava or a fancy Champagne. Get The Party Started gives you the drink mixing skills to impress your guests, from essential cocktail shaking techniques to the perfect glass shape. Everything you need to know about fizz is here, including insider secrets such as how to make sure your drink keeps its bubbles. Drink your way through the recipe-packed remainder of the book - master delicious classics, such as the Aperol Spritz and French 75, and discover how to make your drink a little bit special with creative reinventions and original cocktail recipes. And if you're participating in Dry January this year, or if you ever feel the need for a drinking day off, many recipes feature a "lose the booze" option with all the flavour but none of the hangover! Why not add some sparkle to Valentine's Day this year, and impress your partner with an array of home-made bubbly beverages, fresh, fizzy and full of flavour! Whatever your bubbly drink of choice, impress your guests and make every drink a celebration with Let's Get Fizzical. If you love Let's Get Fizzical, then why not try Let's Get Tropical for an inspiring mix of classic cocktail recipes for the ultimate summer cocktail party! Cheers to that!

Do your ears perk up when you hear the telltale pop of a prosecco bottle? Do you think every drink is just a little bit nicer with bubbles? Prosecco is no longer just a sparkling wine, it's a cultural phenomenon, a party in a glass. This beautifully illustrated book will introduce you to a whole world of bubbly beverages, and showcase the potential of Prosecco. From the classic bellini and fresh fruit mimosa, to a wide range of sparkling cocktails, the recipes in this book are light, fizzy, and fun. 60 delicious recipes are illustrated with bright and beautiful original artwork in a book that makes a lovely gift for your friends--or yourself!

Live your best seltzer life with the original cocktail book designed to make your favorite bubbly boozy beverage all that much boozier, from sparkling Cosmos and daiquiris to a twist on the ever-popular Aperol spritz. Make every season hard seltzer season! The wildly popular sparkling beverage is a tasty, low-cal treat on its own...but sometimes you have to take it up a notch (or several). The Hard Seltzer Cocktail Book offers everything you need to add a little snap, sparkle, and pop to your favorite cocktails. Whether you ' re team White Claw, a Truly follower, or a Bud Light Seltzer fan, there ' s something for everyone with these easy-to-make recipes, including: Sparkling Frose Poppin ' Lemon Drops Watermelon Sugar Slushies One-Minute Margs Summer in Moscow Mules Fizzy Fuzzy Navels These 55 recipes are designed to get the party started, whether it ' s a Friday night pregame or it's just been a tough day (girl, you do you). Instead of that next round of always-regrettable tequila shots, pick up this book and let ' s get bubbly.

Spritz

Let's Get Fizzical

Taverna

Prosecco!

Delicious Mimosa Recipes to Try at Home!

Fizz

Lidia's Celebrate Like an Italian

A combination of cookbook and discussion ideas for popular book club selections features an assortment of recipes for masterful culinary creations that tie in with a variety of literary masterpieces, including "Honey Cakes" to go with The Secret Life of Bees or "Shrimp Flautas" for Richard Russo's Empire Falls. Original. 35,000 first printing.

Shaken, stirred, clarified, layered, floral, and more, these gorgeous cocktails taste as good as they look Cocktail alchemy—the sweet, sour, bitter, booze—is magic in the hands of self-taught mixologist Natalie Migliarini. Sure, her story is the classic “girl-quits-job-to-pursue-passion-(cocktails)-starts-website-(Beautiful Booze)-leads-to-book-(yes, this one).” But these beautiful drinks are the result of a real immersion in the craft of building cocktails. Based on a solid foundation of research and feel for cocktail trends, Beautiful Booze is an instant classic. Readers can prepare these drinks at home, using available ingredients and simple tools. Great cocktails elevate every occasion from ordinary to amazing. Here you’ll find recipes for mainstays like the Bloody Mary Bar Cart, as well as old-made-new cocktails like a Crème de la Colada, Limoncello Daiquiri, and Lavender Fizz. Vibrant photographs make reading this book almost as much fun as mixing its drinks.

100 dependable recipes including no-fuss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of Once Upon a Chef. Years before she started her popular Once Upon a Chef blog, back when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections- Weeknight and Weekend. This is how she thought about what to cook for dinner, and, fifteen years later, it still is. In this versatile collection, you'll find seventy recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and thirty recipes for slow, soothing weekend cooking, whether that's company-friendly Sear-Roasted Beef Tenderloin with Horseradish Cream Sauce or lazy Sunday morning Popovers with Salted Maple Butter. You'll also find Jenn's favorite desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake, that are easy enough for the weeknight rush and luscious enough for weekend rest and celebration. Featuring seventy all-new dishes plus thirty fan favorites from her popular blog, Once Upon a Chef, each recipe is tested and retested multiple times in Jenn's home kitchen to ensure they are reliable, delicious, and sure to please every night of the week.

You don't have to own a beach house to enjoy Mary Kay Andrews' recipes. All you need is an appetite for delicious, casual dishes, cooked

with the best fresh, local ingredients and presented with the breezy flair that make Mary Kay Andrews' novels a summertime favorite at the beach. From an early spring dinner of cherry balsamic-glazed pork medallions and bacon-kissed Brussels sprouts to Fourth of July buttermilk-brined fried chicken, potato salad, and pudding parfaits to her New Year's Day Open House menu of roast oysters, home-cured gravlax, grits 'n' greens casserole, and lemon-cream cheese pound cake, this cookbook will supply ideas for menus and recipes designed to put you in a permanently carefree, coastal state of mind all year long.

Emphasizing intense flavor combinations, fresh ingredients, and minimal effort, this guide to mixed drinks using champagne and sparkling wine includes recipes for classic drinks like the Kir Royale and the Bellini, as well as the more contemporary Ginger Snap.

Delicious feelgood cooking from the sunshine islands. All the recipes from the major ITV series

What's Gaby Cooking: Eat What You Want

40 tantalizing recipes for everyone's favourite sparkler

60 Seriously Sparkling Cocktails

The Book Club Cookbook

The Bubbly Bar

Mimosa Recipe Book

"There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" -J. Kenji López-Alt It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is Be Your Own Bartender. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, Be Your Own Bartender leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—Be Your Own Bartender is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.

The perfect way to spend an afternoon! When the occasion calls for a drink, but not getting drunk, mix up a batch of day drinks - creative, low-alcohol cocktails that are festive, delicious, and easy on the booze. Using beer, wine, cider, sake, sherry, and vermouth, plus a variety of amari and other liqueurs, here are 50 light drinks for hot days, warm drinks for cool days, and an abundance of classic - and reimagined - spritzers, sangrias, micheladas, and so much more.

Do your ears perk up when you hear the telltale pop of a prosecco bottle? Do you think every drink is just a little bit nicer with bubbles? Prosecco is no longer just a sparkling wine, it's a cultural phenomenon, a party in a glass.

In a world where moderation or even abstention of our favourite tippie has all but curbed the joy of prosecco, we bring you a light hearted, comical collection of quotes, sayings, mantras and truisms that confirm what you already knew to be true... that prosecco is good for you!

The bubble-lover's companion to everything sparkling and everything cocktail. There's nothing quite like a chilled glass of prosecco on a hot day. Or on a cold day. But then there's nothing like a Winter Bellini either. Or a Prosecco Royale. Or a Negroni Sbagliato. Or a Julep. Here's a collection of easy-to-follow classic and contemporary cocktail recipes that celebrate Prosecco, champagne and all things bubbly. Cocktails are split into the following chapters: Light & Floral Vibrant & Zesty Intense & Sultry Sharers and Punches Classics

Drinks

Prosecco Made Me Do It: 60 Seriously Sparkling Cocktails

Recipes and Food from Your Book Club's Favorite Books and Authors

Prosecco Is Good For You: A Comical Collection of Quotes for Prosecco Princesses

125 Recipes for Real Life

Sparkling Perfection

The Beach House Cookbook

'This spectacular book is filled with comforting, delicious recipes' Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals.

'Taverna... brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping

Don't wait for the stars to align—find the perfect drink for your astrological sign with the Mixology of Astrology, by Allure magazine's go-to astrologer, Aliza Kelly Faragher. True love is just one martini away...if you're a Leo, that is. Meet your perfect (cocktail) match with Mixology of Astrology. No matter your sign, here you'll find the best drinks for every occasion. Demystify both the stars and the drink menu with these simple guidelines. Try a French 75 for balanced Libra, suggest something adventurous for carefree Sagittarius, or stick to a classic with an Old Fashioned for Capricorn. When your friends wonder how you always know their perfect drink, you can just tell them it was written in the stars...

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours--or weeks!--ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests--but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile--herbal, boozy, bitter, fruity and tart, and so on--to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

Add some sparkle to your life with this irresistible cocktail recipe book, featuring over 50 drinks made from Prosecco, Cava, Lambrusco, Champagne, and other sparkling wines. An inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations and twists, Let's Get Fizzical offers tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. The introductory chapter, A Beginner's Guide to Bubbles, explains the differences between sparkling wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. Everything you need to know is here, including the low-down on your fizz of choice, whether that's a budget Cava or a fancy Champagne. From essential cocktail shaking techniques to the perfect glass shape, the Get The Party Started section gives you the drink mixing skills to impress your guests. Learn how to make your own syrups and infusions, how to pair flavours and how to present your drinks with style. Drink your way through the recipe-packed remainder of the book - master delicious classics, such as the Aperol Spritz and French 75, and discover how to make your drink a little bit special with creative reinventions and original cocktail recipes. If you ever feel the need for drinking day off, many recipes feature a "lose the booze" option with all the flavour but none of the hangover. Whatever your bubbly drink of choice, impress your guests and make every drink a celebration with Let's Get Fizzical: cheers!

Is there any better city to drink in than Paris? City of romance, of midnight strolls by the Seine, of cocktailsÂ Ã deuxÂ overlooking the bright lights of the Eiffel Tower, of afternoons whiled away with a book in a Left Bank cafÃ©. Whether you're sipping a Mimosa over brunch on a terrace on the Boulevard Montparnasse, enjoying an AmÃ©ricano before dinner at Les Deux Magots, or indulging in a late-night cognac digestif at Harry's Bar, the drinking holes of the City of Light have been working their magic for decades. You'll find Belle Epoque classics from the heyday of the Moulin Rouge, like the original Champagne Cocktail and the craze for absinthe, alongside the drinks beloved by Ernest Hemingway duringÂ les annÃ©es follesÂ of the 1920s â€“ including, of course, the Daiquiri and Gin Rickey. During the Prohibition era in the US, many bartenders left New York to set up bars in Europe, resulting in the now-legendary cocktail creations of Harry McElhone at Harry's New York Bar in Paris, such as the Bloody Mary and the Sidecar. Discover, too, the favorites of the Left Bank intellectuals of the 1940s, the essential fuel for late-night discussions in the nightspots of Saint-Germain-des-PrÃ©s, as well as the resurgence in popularity of cocktails in the modern-day bar scene of the Marais district. With 50 recipes divided into chapters covering all-day cocktails; aperitifs; gin and vodka-based cocktails; rum, Cognac and whisky-based cocktails; and digestifs and late-night classics, along with 15 recipes for the mostÂ soignÃ©eÂ small bites to serve alongside them, the book will sprinkle a little Parisian magic over your next soirÃ©e. Packed with tips on how to improve your cocktail-making prowess and fascinating stories from the days of decadence, it will help you capture the sophisticated spirit of golden-age Paris, that most inspiring city of cocktails. Â

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

Over 50 Bubbly Cocktail Recipes with Prosecco, Champagne, and other Sparkling Wines

Italy's Most Iconic Aperitivo Cocktail, with Recipes

Shake

Bubbly

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: a Cookbook

55 Unofficial Recipes for White Claw® Slushies, Truly® Mixers, and More Spiked-Seltzer Drinks

With 50 gin-based cocktail recipes—from classics to contemporary twists—this is a must-have for anyone Gin the Mood for a good time. Ah gin, how we love you. Lifter of spirits, enhancer of vibes, reliever of stress, and instigator of stimulating conversations; where would we be without your reassuringly delicious qualities? And the best thing about gin? There's never not a good time to enjoy a gin cocktail, whether it's a restorative Corpse Reviver to shake off the hangover, a perfectly mixed G&T to sip at a leisurely lunch, a pre-prandial Negroni to whet the appetite, or a bone-dry Martini to enjoy as a night-cap. Gin the Mood showcases some of the most superlative examples—it's a celebration of the gin cocktail in its myriad forms. From the aforementioned classics to cutting-edge concoctions like the elderflower-infused Space Gin Smash, the 50 examples proffered here are must-tries for any self-respecting ginthusiast. Are you sitting comfortably? Then let us drink gin.

Cocktails are back in a big way - but no more '2 for 1' Tequila Sunrises. Today's cocktails are a sensory experience, concocted by experts on taste and aroma - and none is more expert than Tony Conigliaro, expert alchemist and award-winning barman. Drinks is a stunning contemporary cocktail guide, which nods to the history of the cocktail and updates 50 classic cocktail recipes in astonishing and original ways. Tony's spins on the classics include Vintage Manhattan (using aged bourbon), new classics of his own invention (the Twinkle, now on cocktail menus the world over), drinks based on their perfume (Lipstick Rose, inspired by perfumer Ralf Schwieger's creation for Frederic Malle), fruit-based culinary creations (Sweet Grilled Lemon Margarita and Nettle Gimlet) and groundbreaking savoury drinks (White Truffle Martini). Beautifully photographed with easy recipes and fascinating descriptions of their inspiration and creation, and with a guide to the equipment you will need to make your own libations at home, Drinks will revolutionise the art of the cocktail.

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy's bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it's a style of drinking. In Spritz, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz's revival around the world. From regional classics to modern variations, Spritz includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Add some sparkle to your life with 50 of the best cocktails made from Prosecco, Sekt, Cava, Champagne, and other sparkling wines. This is the book for people who like their drinks bubbly and sparkling. An inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations from award-winning mixologist Klaus St. Rainer, Let's Get Fizzical offers tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. The first section of the book explains the differences between the different wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. Everything you need to know about your favorite drink is here, including insider secrets such as how to make sure your bubbles don't go flat. Sidebars tell you every sparkling wine suitable for each cocktail, so you know whether you can substitute Cava for Prosecco, or whether sometimes only Champagne will do! Make every drink a celebration and raise a glass to Let's Get Fizzical: cheers!

Presents step-by-step recipes, organized by seasons, for crafting cocktails at home, including the rye old fashioned, strawberry rhubarb fizz, watermelon daiquiri, and rosemary maple bourbon sour.

80 Joyful Cocktails and Mocktails for Every Occasion

Italy's Iconic Sparkling Wine, with Cocktail Recipes and Lore

A New Perspective on Cocktails

50 Cocktails for a Mellow Buzz

NOPI

101 Champagne Cocktails

Parisian Cocktails

Prosecco Cocktails 40 tantalizing recipes for everyone's favourite sparkler Ryland Peters & Small

50 gin cocktail recipes that are just the ticket

Nigella Christmas

Champagne and Sparkling Wine Cocktails for Every Occasion

Day Drinking

Batch Cocktails

Spritz Fever!