



JULY 2009
Food & Drink

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Little Italy
Zavan, Laura



260 x 208 mm
320 pages



ISBN 9781741964356 - \$49.95 PB

QTY:

In **Little Italy**, Italian food writer Laura Zavan uncovers the fascinating culinary history of her beloved homeland. From antipasti to pizza, pasta, gnocchi, risotto and sweets, **Little Italy** combines your favourite Italian dishes with an introduction to choosing the right condiments for your meal, step-by-step instructions on how to make your own pasta or pesto, and tips for shortcuts or variations to the recipes from the team that brought you *Ripailles*. Lavishly illustrated with photographs of preparation and finished dishes and interspersed with images capturing the Italian lifestyle, this book invites foodies and armchair travellers to sit back and enjoy the Italian 'dolce vita'.

Little Vietnam
Huynh, Nhut



255 x 235 mm
204 pages

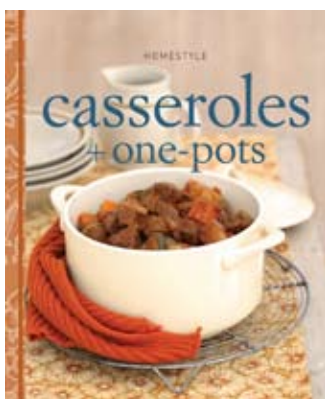


ISBN 9781921382116 - \$49.95 HB

QTY:

Little Vietnam brings together 80 authentic recipes that capture the energy, colour and excitement of Vietnamese cooking. Acclaimed Vietnamese-Australian Chef Nhut Huynh introduces traditional classics alongside the eclectic street-stall dishes he has collected on his many trips back to visit friends and family. We learn how to cook restaurant favourites such as Beef Noodle Soup and Salt & Pepper Squid, as well as more exotic dishes like Crab with Tamarind & Chilli. Beautifully photographed, this book inspires us to re-create the food so many of us have enjoyed in the Vietnamese restaurants that are now so much a part of Australian life.

Homestyle: Casseroles and One-Pots
Murdoch Books



290 x 237 mm
256 pages



ISBN 9781741962710 - \$34.95 PB

QTY:

Homestyle: Casseroles and One-pots features the best selection of one-pot dishes from around the world, from Bouillabaisse to Mexican chicken casserole and beef and lentil curry. Designed for easy use, each recipe is beautifully styled and accompanied by detailed step-by-step photographs showing the techniques involved.

Homestyle: Pies + Tarts
Murdoch Books



290 x 237 mm
256 pages



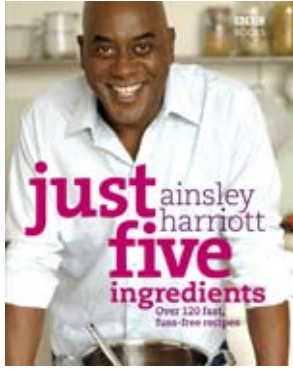
ISBN 9781741961645 - \$34.95 PB

QTY:

Pies and tarts are ideal for picnics, dinner or as a light snack to accompany drinks, and this new Homestyle title presents the best recipes for mouth-watering savoury and sweet treats, including Italian zucchini pie, Cornish pasties, plum cobbler and lemon meringue pie. Designed for easy use, each recipe is beautifully styled and accompanied by detailed step-by-step photographs showing the techniques involved.

Just Five Ingredients

Harriott, Ainsley



246 x 189 mm
192 pages



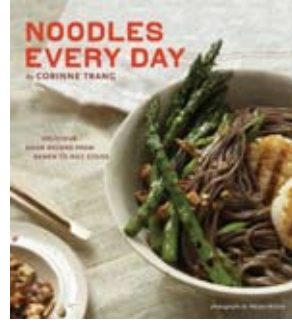
ISBN 9780563539247 - \$39.95 PB

QTY:

Ainsley Harriott is the master of fast, flavoursome and fabulous food and he has created a collection of mouth-watering recipes that use a maximum of five ingredients, perfect for the time-short, budget-conscious cook. Choosing recipes that burst with flavours from all around the world, television's favourite chef, Ainsley, has used his flair for creating meals in minutes by taking the simplest ingredients and creating delicious dishes. Using easily accessible ingredients, Ainsley's recipes include fresh salads, succulent fish and meat dishes, healthy pastas, vegetarian delights, sizzling barbecue ideas and tempting desserts; all using just five key ingredients, plus salt, pepper and oil.

Noodles Every Day

Trang, Corinne



203 x 222 mm
168 pages



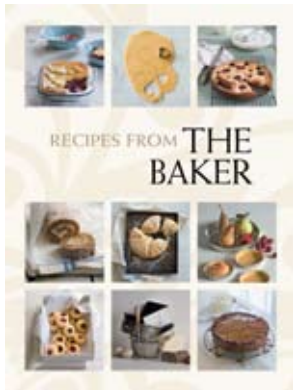
ISBN 9780811861434 - \$45.00 PB

QTY:

Asian cuisine expert Corinne Trang presents more than 70 recipes that make it easy to discover such simple pleasures as the Vietnamese rice noodle soup known as Pho, mee krob (a sweet and crispy fried rice vermicelli) from Thailand, and Japanese Soba. Chapters are organized by type of noodle: Wheat, Egg, Buckwheat, Rice, and Cellophane and then Buns, Dumplings, and Spring Rolls, so it's easy to find just the right treat for the occasion. With a section on basic Asian ingredients plus information on simple equipment and easy techniques to master, this great guide ensures that each dish comes out perfect every time.

Recipes from the Baker

Kitchen, Leanne



151 x 120 mm
96 pages



ISBN 9781741964271 - \$9.95 HB

QTY:

Making your own bread, cakes, pies and tarts is one of life's great pleasures, both for the cook and for those fortunate enough to sample their handiwork. **Recipes from the Baker** encourages the support of local growers and features advice on selection and storage so that the raw ingredients you bring to the kitchen are nothing but the best. It includes an inspiring selection of contemporary and classic recipes from quick snacks to dinner-party desserts.

Recipes from the Butcher

Kitchen, Leanne



151 x 120 mm
96 pages



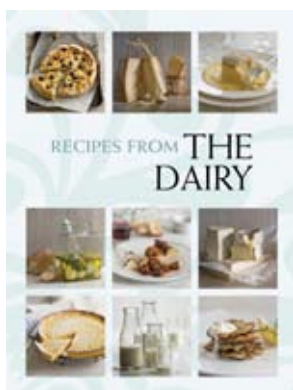
ISBN 9781741964264 - \$9.95 HB

QTY:

Cooking produce of the highest quality and most satisfying flavour comes with many rewards. **Recipes from the Butcher** encourages an appreciation of the production and processing of different types of meat and features advice on selection and storage so that the raw ingredients you bring to the kitchen are nothing but the best. It includes an inspiring selection of contemporary and classic recipes, ranging from everyday standbys to special-occasion meals.

Recipes from the Dairy

Kitchen, Leanne



151 x 120 mm
96 pages



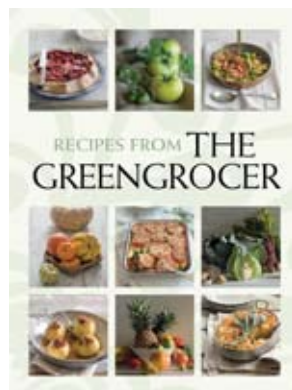
ISBN 9781741964288 - \$9.95 HB

QTY:

The wealth of sheep's, cow's and goat's milk products now readily available includes richly textured creams, buttermilk, yoghurt and cheeses of infinite variety. **Recipes from the Dairy** encourages the support of local growers and features advice on selection and storage so that the ingredients you bring to the kitchen are nothing but the best. It includes an inspiring selection of contemporary and classic recipes created to showcase their distinctive flavours, textures, appearance and aromas.

Recipes from the Greengrocer

Kitchen, Leanne



151 x 120 mm
96 pages



ISBN 9781741964295 - \$9.95 HB

QTY:

Vegetables, fruits and herbs are at their most flavoursome and nutritious when in season and their abundance means they're well priced. **Recipes from the Greengrocer** encourages the support of local growers and features advice on selection and storage so that the raw ingredients you bring to the kitchen are nothing but the best. It includes an inspiring selection of contemporary and classic recipes created to showcase their distinctive flavours, textures, appearance and aromas.