

Claridge's: The Cookbook

Originally published in 1937 by the United Kingdom Bartenders Guild, Cafe Royal Cocktail Book compiled by William J Tarling offers a rare glimpse into the wide array of drinks offered in London bars between the two world wars. Tarling, head bartender at the Cafe Royal during had two goals. He wanted to extend this resource to consumers. He also wanted to raise funds for the United Kingdom Bartenders Guild Sickness Fund and the Cafe Royal Sports Club Fund. Thus, he drew from the recipes previously compiled for Approved Cocktails, and added more of his own. He also collected many more original recipes from his contemporaries. The result was an outstanding and timely book. It did more than gather recipes, it captured a boom time in the history of cocktails, glass by glass. Sadly, there was only one printing and it became an unobtainable rarity, locking away a time capsule of drinks and knowledge. Reproduced in collaboration with the UKBG, Exposition Universelle des Vins et Spiritueux, and Mixellany Limited, this facsimile edition unlocks that knowledge for a new generation of consumers and bartenders around the world. Within these pages are some of the earliest known recipes for drinks made with tequila and vodka as well as memorable concoctions made with absinthe and other recently revived ingredients—an essential addition to every cocktail book library.

An expert and entertaining guide to tea from Fortnum & Mason by award-winning food writer, Tom Parker Bowles.

6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

"Claridge's: The Cookbook is a sophisticated addition to your cookbook collection – and a purse-friendly alternative to an overnight stay." Stylist "...not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's" Spencer Tracy "I love to check myself into Claridge's now and then for a few nights – just to spoil myself" Jade Jagger "When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat." Lulu Guinness "It's the best in the world" Alex James An art deco jewel set in the heart of London's Mayfair, Claridge's – one of the world's best luxury hotels – has long been known for inspiring menus and exceptional dining from breakfasts and elevenses, through lunch and afternoon tea, and on to drinks, dinner and the dessert cart. Claridge's: The Cookbook celebrates that heritage in style, with a collection of over 100 of the best-loved dishes and drinks from The Foyer and Reading Room, the Bar and The Fumoir. With interludes ranging from the magic of Christmas to how to host dinner for 100, the extraordinary experience of dining at Claridge's is brought to life in book form. The book will include delectable dishes and drinks for every time of day: from the Arnold Bennett omelette, to the Lobster, langoustine & crab cocktail and the Smoked duck salad. Treats include Cheddar Eccles cakes and a Raspberry marshmallow. Savour everything from the prized Claridge's chicken pie to a slice of Venison Wellington, with some Truffled macaroni gratin or Pommes château. Share the essence of Claridge's with family and friends, in the comfort of your own home – and enjoy!

"...not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's" Spencer Tracy "I love to check myself into Claridge's now and then for a few nights – just to spoil myself" Jade Jagger "When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat." Lulu Guinness An art deco jewel set in the heart of London's Mayfair, Claridge's – one of the world's best luxury hotels – has long been known for inspiring menus and exceptional dining from breakfasts and brunches, through lunch and afternoon tea, and on to drinks, dinner and the dessert cart. Claridge's: The Cookbook celebrates that heritage in style, with a collection of over 100 of the best-loved dishes and drinks from The Foyer, The ReadingRoom, the Bar and The Fumoir. With interludes ranging from the return of the "drunch" to the magic of Christmas, the extraordinary experience of dining at Claridge's is brought to life in book form. Delve into delectable dishes and drinks for every time of day: start with Bircher muesli or the Arnold Bennett omelette. Indulge in a little something from the Donut trolley. Try the Lobster, langoustine & crab cocktail or the Smoked duck salad. Treat yourself to a Cheddar Eccles cake or a Raspberry marshmallow. Sip a Champagne cobbler while you nibble a Gougere. Savor the prized Claridge's chicken pie or a slice of Venison Wellington, with some Truffled macaroni gratin or Pommes château. Finish with a Roasted stone fruit clafoutis or a tiny piece of Nougat. Share the essence of Claridge's with family and friends, in the comfort of your own home – and enjoy!

VOLT Ink.

Cafe Royal Cocktail Book

The Nomad Cocktail Book

80 Cakes From Around the World

Park Avenue Potluck Celebrations

NOPI

Friuli Food and Wine

Cooking With Heroes celebrates the centenary of The Royal British Legion with 100 regional recipes from 100 parts of the world, each accompanied by a profile of a local military hero. Written by military personnel and veterans, it features recipes from high-profile Legion supporters including Ainsley Harriott, Jamie Oliver and the Hairy Bikers.

A new cookbook/survival guide/love letter to Montreal for these apocalyptic times, from the James Beard Award–nominated culinary adventurers and proprietors of the beloved restaurant, Joe Beef. “ The first Joe Beef cookbook changed forever what a cookbook could be. Anything that came after had to take it into account. Now, with this latest and even more magnificent beast, the rogue princes of Canadian cuisine and hospitality show us the way out of the numbing, post-apocalyptic restaurant Hell of pretentiousness and mediocrity that threatens to engulf us all. It makes us believe that the future is shiny, bright, beautiful, delicious—and probably Québécois. This book will change your life. ” —Anthony Bourdain It ’ s the end of the world as we know it. Or not. Either way, you want Joe Beef: Surviving the Apocalypse in your bunker and/or kitchen. In their much-loved first cookbook, Frédéric Morin, David McMillan, and Meredith Erickson introduced readers to the art of living the Joe Beef way. Now, they ’ re back with another deeply personal, refreshingly unpretentious collection of more than 150 new recipes, some taken directly from the menus of Fred and Dave ’ s acclaimed Montreal restaurants, others from summers spent on Laurentian lakes and Sunday dinners at home. Think Watercress Soup with Trout Quenelles, Artichokes Bravas, and seasonal variations on Pot-au-Feu—alongside Smoked Meat Croquettes, a Tater Tot Galette, and Squash Sticky Buns. Also included are instructions for making your own soap and cough drops, not to mention an epic 16-page fold-out gatefold with recipes and guidance for stocking a cellar with apocalyptic essentials (Canned Bread, Pickled Pork Butt, and Smoked Apple Cider Vinegar) for throwing the most sought-after in-bunker dinner party Filled with recipes, reflections, and ramblings, in this book you ’ ll find chapters devoted to the Québécois tradition of celebrating Christmas in July, the magic of public television, and Fred and Dave ’ s unique take on barbecue (Burnt-End Bourguignon, Cassoulet Rapide), as well as ruminations on natural wine and gluten-free cooking, and advice on how children should behave at dinner. Whether you ’ re holing up for a zombie holocaust or just cooking at home, Joe Beef is a book about doing it yourself, about making it on your own, and about living—in or at least surviving—in style.

Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek’s award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

We ’ re baaaaack . . . ! From the sisters behind the bestselling cookbook Mandy’s Gourmet Salads—and the Montreal salad bars of the same name—comes More Mandy’s. This second sensational cookbook, following the runaway bestseller Mandy’s Gourmet Salads, is packed with even more salads, more smoothies, more sweets—and now morning fuel and soups too! Indulge in and be inspired by these heartwarming recipes for cold-weather meals, plus plenty of year-round favorites. Even in wintertime, there’s nothing a Mandy’s salad can’t fix. It wouldn’t be Mandy’s without recipes exploding with color, texture and taste! Inside you will discover salads like the Feel Good Fall, Rainbow and Roasted Leek; and sweets like Salted Caramel Pecan Brownies and Lazy Pumpkin Pies. AND now also soups, like Roasted Garlic and Butternut Squash, and Chicken with Lemon and Orzo, and breakfast and brunch favorites like Buttery Challah French Toast and Chia Seed Parfait. With recipes inspired by Mandy and Rebecca’s travels, and the vibrant international communities of Montreal, you’ll find plenty of new flavors to try at home, as well as Canadiana classics. More is always more with Mandy’s, and this book is overflowing with delectable recipes, gorgeous photography and beautiful illustrations. With More Mandy’s there’s just more of everything to love.

A debut cookbook from the chef of Philadelphia’s award-winning Vetri Ristorante showcases the best in classic and innovative rustic Italian cuisine, accompanied by extensive wine notes that match each dish with an appropriate vintage.

Fortnum & Mason: Time for Tea

A Cookbook of Sorts

Claridges

Kristen Kish Cooking

An Adventure in 100 Recipes

Entertaining at Home with New York’s Savviest Hostesses

Let’s Eat

Capturing the magic and finest festive traditions of Fortnum & Mason, Christmas and Other Winter Feasts gathers together everything you need to enjoy a truly delicious winter.

Drink like one of the Bright Young Things with Cecil Beaton’s Cocktail Book Cecil Beaton (1904-80) was one of the most celebrated British portrait photographers of the 20th century, so renowned for his images of celebrities and high society that his own name has become synonymous with elegance, glamour and style. In the 1920s and ’30s, Beaton used his camera, his ambition and his larger-than-life personality to mingle with a flamboyant and rebellious group of artists and writers, socialites and partygoers whose spirit and style cut a dramatic swathe through the epoch. Canonizing the era’s "Bright Young Things" in his distinctive brand of opulent studio portraiture, Beaton worked his way up from middle-class suburban schoolboy to glittering society figure. This miniature cocktail book features a delightful array of recipes inspired by the decadent drinks of Beaton’s youth, and the fabulous friends and celebrities whom he photographed. Period classics such as the Hanky Panky, Manhattan, Negroni and Sidecar are given contemporary twists by the Head Bartender and Mixologist of the world famous Claridge’s Hotel in London, which played host to some of the most extravagant Bright Young gatherings. It is illustrated with the artist’s own photographs and the witty and distinctive drawings he produced throughout his life, recording people, travels and experiences, which were featured in Vogue magazine. A must-have for every well-appointed bar cart, Cecil Beaton’s Cocktail Book brings to life a deliriously eccentric, glamorous and creative era.

Recipes given as part of daily menus for the year.

A guide to this treasured English tradition with recipes, serving and decorum tips, and culinary history—as well as delightful photos from the series. Afternoon tea is a revered English tradition—and no one knows better how to prepare and enjoy a proper tea than the residents of Downton Abbey. With this alluring and vibrant cookbook, fans of the PBS series and anglophiles alike can stage every stylish element of this cultural staple of British society at home. Spanning sweet and savory classics—like Battenberg Cake, Bakewell Tart, toffee puddings, cream scones, and tea sandwiches—the recipes capture the quintessential delicacies of the time, and the proper way to serve them. This charming cookbook also features a detailed narrative history and extols the proper decorum for teatime service, from tea gowns and tearooms to preparing and serving tea. Gorgeous food photographs, lifestyle stills from the television series and recent movie, and quotes bring the characters of Downton Abbey—and this rich tradition—to life in contemporary times.

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories' Nigella Lawson 'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It ' s also about the importance of the table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne.' Diana Henry, The Telegraph 'The Book of St. JOHN, part food gospel, part memoir, part recipe book.' Observer Food Monthly Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking - they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod ' s roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

The Book of St John

Cecil Beaton’s Cocktail Book

Afternoon Tea At Home

The Art and Pleasures of Taking Tea

Over 100 brand new recipes from London ’ s iconic restaurant

The Savoy Cocktail Book

Recipes from the Restaurants, Cafes, and Hole-in-the-wall Gems of a Modern City

This work gathers a year’s worth of fabulous fetes hosted by New York’s most celebrated party-givers and fund-raisers. The recipes they’ve chosen are guaranteed to be a hit at any festive occasion.

ClaridgesThe CookbookMitchell Beazley

The debut cookbook from one of the most celebrated restaurants in Canada, featuring inventive twists on French market cuisine, plus spirited anecdotes and lush photography. Earning rave reviews for their unforgettable approach, Joe Beef co-owners/chefs David McMillan and Frédéric Morin push the limits of traditional French cuisine with over 125 recipes (nearly all of them photographed) for hearty dishes infused with irreverent personality. The Strip Loin Steak comes complete with ten variations, Kale for a Hangover wisely advises the cook to eat and then go to bed, and the Marjolaine includes tips for welding your own cake mold. Joe Beef’s most popular dishes are also represented, such as Spaghetti Homard-Lobster, Foie Gras Breakfast Sandwich, Pork Fish Sticks, and Pojarsky de Veau (a big, moist meatball served on a bone). The coup de grâce is the Smorgasbord!Joe Beef’s version of a Scandinavian open-faced sandwich!with thirty different toppings. Featuring lively stories and illustrations showcasing gangsters, oysters, Canadian railroad dining car food, the backyard smoker, and more, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life.

The Ritz, the Savoy, the Dorchester and Claridge's - during the Second World War they teamed with spies, con-artists, deposed royals and the exiled governments of Europe. And now, Matthew Sweet’s West End Front is just as teeming with the incredible cast of characters from this unique period of London’s history.Meet the girl from MI5 who had the gravy browning licked from her legs by Dylan Thomas; the barman who was appointed the keeper of Winston Churchill’s private bottle of whisky; the East End Communist who marched with his comrades into the air-raid shelter of the Savoy; the throneless prince born in a suite at Claridge’s declared Yugoslav territory for one night only. Matthew Sweet has interviewed them all for this account of the extraordinary events that unfolded under the reinforced ceilings of London’s grand hotels.Using the memories of first-hand witnesses, the contents of newly declassified government files and a wealth of previously unpublished letters, memoirs and photographs, he has reconstructed a lost world of scandal, intrigue and fortitude.

From one of the most exciting young chefs in America today, a cookbook with more than 80 recipes that celebrate impeccable technique and bridge her Korean heritage, Michigan upbringing, Boston cooking years, and more. Kish won legions of fans, first by helming two of Barbara Lynch’s esteemed Boston restaurants, and then by battling her way back from elimination to win season ten of Top Chef. Her path from Korean orphan to American adoptee, sometime model to distinguished chef, shines a light on her determination and love of food. Her recipes are surprising yet refined, taking the expected--an ingredient or a technique, for example--and using it in a new way to make dishes that are unique and irresistible. She sears avocado and pairs it with brined shrimp flavored with coriander and ginger. A broth laced with pancetta and parmesan is boosted with roasted mushrooms and farro for an earthy, soulful dish. Caramelized honey, which is sweet, smoky, and slightly bitter, is spiked with chiles and lemon and served with fried chicken thighs. The results are delicious, inspiring, and definitely worth trying at home.

Cooking with Heroes: The Royal British Legion Centenary Cookbook

Claridge’s ll The Cocktail Book

The West End Front

The Art of Living According to Joe Beef

Another Cookbook of Sorts

The Cook Book: Fortnum & Mason

Upstairs, Downstairs in a Secret World

Tireless in pursuit of a good dinner, Tom Parker Bowles has eaten some of the best food in the world – and then recreated his favourite dishes in his own kitchen. Some of the 140 recipes in this book are inspired by food cooked for him by friends and family, some by more formal dinners, some by his travels. But all have been recreated by Tom to make them easy for the home cook to prepare. A chapter on Comfort food is packed with family favourites such as My mum’s roast chicken and fish goujons with pea purée. There are also chapters on Quick fixes, such as stir fries and steaks, and on Slow and low, such as braises and casseroles. The From far-flung shores chapter includes dishes inspired by Tom’s travels, such as ceviche, or Lime marinated prawns with avocado and there’s a chapter on Cooking for children too. Tom has cooked every recipe in his home kitchen again and again before including it in this notebook. He also explores the basic ingredients that are essential to a good dinner, such as fats and stocks, offering thoughts on how to prepare and cook with them. Everyday staples such as eggs and steak get a close inspection too, with ideas and advice for dishes to prepare with them. Let’s Eat is an irresistible hotchpotch of delicious recipes; a trusty cookbook and a very good read. It is packed with photographs of the dishes. ‘Few food writers enjoy eating with gusto quite as much as does Tom. Now, with this deeply scrumptious book, he reveals how talented he is at the first bit: the cooking.’ Simon Hopkinson

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, rickesys, juleps, punches, and other refreshments.

Winner of the 2019 Art of Eating Prize With more than 90 mouth-watering recipes, Superiority Burger Cookbook lays bare the secrets of America’s most talked-about vegetarian restaurant, in recipes as a simple as they are irresistible. Along with recipes for a coterie of other delights—fresh, vegetarian, accidentally vegan, and always incredible—you’ll find out why Superiority Burger in New York City’s East Village is the hottest ticket in North America and the surrounding continents. Superiority Burger is a cozy counter hangout filled with affordable, innovative food that is a protest against the idea that extraordinary fare is the exclusive domain of the elite. Now you can bring its blueprint for rebel compassion and culinary sophistication into your home with this cookbook; a must-read for home cooks who want something delicious, new, and imminently within their reach. The book is divided into six flavorful sections—Sandwiches, Cool Salads, Warm Vegetables, Soups and Stews, Sweets, and Pantry Recipes—and reveals the recipes for some of the restaurant’s favorites: the Sloppy Dave, Burnt Broccoli Salad, Russet Potato–Coconut Soup, Tahini Ranch Romaine Salad, and, of course, the now legendary Superiority Burger. “Brooks Headley makes the best veggie burger I’ve ever had.” —David Chang

From the wintry peaks of Chamonix and the picturesque trails of Gstaad to the remote villages of the Gastein Valley, the alpine regions of Europe are all-season wonderlands that offer outdoor adventure alongside hearty cuisine and intriguing characters. In Alpine Cooking, food writer Meredith Erickson travels through the region--by car, on foot, and via funicular--collecting the recipes and stories of the legendary stubes, chalets, and refugios. On the menu is an eclectic mix of mountain dishes- radicchio and speck dumplings, fondue brioche, the best schnitzel recipe, Bombardinos, warming soups, wine cave fonduta, a Chartreuse soufflé, and a host of decadent strudels and confections (Salzburger Nockerl, anyone?) served with a bottle of Riesling plucked from the snow bank beside your dining table. Organized by country and including logistical tips, detailed maps, the alpine address book, and narrative interludes discussing alpine art and wine, the Tour de France, high-altitude railways, grand European hotels, and other essential topics, this gorgeous and spectacularly photographed cookbook is a romantic ode to life in the mountains for food lovers, travelers, skiers, hikers, and anyone who feels the pull of the peaks.

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Rameal 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 Rameal 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.

More Mandy’s

Recipes and Stories from Europe’s Grand Mountaintops

The Hotel
Il Viaggio Di Vetri
The London Cookbook
Tea and Crumpets
Fortnum & Mason: Christmas & Other Winter Feasts

In his outstanding new cookbook, Gordon Ramsay teams up with Mark Sargeant to showcase the best of British cooking. Packed full of sumptuous and hearty traditional recipes, Gordon Ramsay's Great British Pub Food is perfect for relaxed, homely and comforting cooking.

This debut cookbook from James Beard Rising Star Chef Gabriel Rucker features a serious yet playful collection of 150 recipes from his phenomenally popular Portland restaurant. In the five years since Gabriel Rucker took the helm at Le Pigeon, he has catapulted from culinary school dropout to award-winning chef. Le Pigeon is offal-centric and meat-heavy, but by no means dogmatic, offering adventures into delicacies unknown along with the chance to order a vegetarian mustard greens quiche and a Miller High Life if that's what you're craving. In their first cookbook, Rucker and general manager/sommelier Andrew Fortgang celebrate high-low extremes in cooking, combining the wild and the refined in a unique and progressive style. Featuring wine recommendations from sommelier Andrew Fortgang, stand-out desserts from pastry chef Lauren Fortgang, and stories about the restaurant's raucous, seat-of-the-pants history by writer Meredith Erickson, Le Pigeon combines the wild and the refined in a unique, progressive, and delicious style.

Sunday Times Bestseller It's a national icon, a British institution, the finest grocer of them all. Fortnum & Mason is a store that has fuelled the tide of British history, fed the appetites of kings and queens, maharajahs and czars, emperors, dukes and divas alike.

In Fresh Happy Tasty, Diane von Furstenberg's personal chef, Jane Coxwell, shares 100 healthy, delicious, and unpretentious recipes from her travels around the world on the Eos yacht. Filled with delicious, thoughtful favorites, Fresh Happy Tasty, proves that simple, fresh ingredients are all you need to prepare scrumptious, healthy meals. With gorgeous full-color photographs, and a foreword by Diane von Furstenberg, Fresh Happy Tasty is a culinary road trip you can take right in your own kitchen—and the perfect way to bring family and friends together to share fabulous food and good times.

Tucked away in a backstreet of London's edgy Soho district, POLPO is one of the hottest restaurants in town. Critics and food aficionados have been flocking to this understated b acaro where Russell Norman serves up dishes from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative and exuberantly delicious. The 140 recipes in the book include caprese stacks, zucchini shoestring fries, asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with wet walnuts and beets, crispy baby pizzas with prosciutto and rocket, scallops with lemon and peppermint, mackerel tartare, linguine with clams, whole sea bream, warm octopus salad, soft-shell crab in Parmesan batter with fennel salad, walnut and honey semifreddo, tiramis u, fizzy bellinis and glasses of bright orange spritz. With luminescent photography by Jenny Zarins, which captures the unfrequented corners, the bustling b acari and the sublime waterways of Venice, POLPO is a dazzling tribute to Italy's greatest hidden cuisine.

Superiority Burger Cookbook: The Vegetarian Hamburger Is Now Delicious

Gordon Ramsay's Great British Pub Food

The Hotel St. Francis Cook Book

Recipes and Techniques

Recipes from my kitchen notebook

Joe Beef: Surviving the Apocalypse

The Cookbook

The winner and runner up of Bravo TV's Top Chef Season 6 offer personal stories and 80 recipes that draw on raw ingredients. 25,000 first printing.

80 stunning recipes and inspiration for how to host and bake for the ultimate afternoon tea party with instruction from master patissier Will Torrent. Arranged by season, and with extra chapters on a Classic afternoon tea and a Showstopper afternoon tea, Will showcases his no-nonsense approach to the techniques involved in patisserie, baking, chocolate work and serving savoury dishes. Beautifully illustrated and an invaluable source of inspiration, there are also six guest recipes from top restaurants and hotels: The Ritz; The Dorchester; The Gramercy Tavern; The Berkeley; Harrods and Raymond Blanc's Les Manoir aux Quat'Saisons. Starting with a brief history of British afternoon tea, Will then offers up recipes for jams, spreads, butters and curds – everything you might need to serve with an afternoon tea. Recipes include Smoked Salmon & Whipped Cream Cheese sandwiches, Cherry & Almond Bakewell Tarts and Fruited Scones; as well as more adventurous offerings of Prosecco, Lime & Mint Jellies and Lemon & Lime Matcha Tea Friends.

From sweet to savory and from breakfast to bedtime, apples take center stage in this fun volume. With recipes ranging from traditional apple pies and crisps to unexpected surprises like Ground Lamb Kebabs with Apple Mint Raita, this new edition of the best-selling classic has been completely revised and redesigned to feature more than 30 new apple-themed goodies. With plenty of vegan and gluten-free options, you'll be cooking apple-based dishes that you can enjoy with all of your friends.

Jeffrey Robinson gained access to one of the world's greatest hotels. This is the story of his five months there, shadowing the staff and management. Many tales are recounted, from the planning of an official state visit, to the catering of a Royal banquet, and the night manager's series of crises.

An overwhelmingly gorgeous book, packed with simple and delicious recipes for salads and more from Montreal's favourite gourmet salad restaurant! There's nothing a Mandy's salad can't fix. Want an explosion of colour, texture, flavour and fabulousness?

Look no further. Inside the pages of this stunning cookbook (and the Mandy's restaurants it's named after) lies everything you need to take your salad game from a meh-maybe, to wooooah, baby!! Mandy's gourmet salads are a jewel of Montreal's (jam-packed) food scene. What started as a 3ft counter at the back of Mimi & Coco clothing store is now an 8 location success story, with ongoing expansion in every direction. Behind Mandy's are the irresistible Wolfe sisters, Mandy and Rebecca. Mandy is in charge of menu inspiration and creation; Rebecca leads the design of all their restaurant locations. More is more is the mantra for both: more colour, more texture, more vibrancy, more life! In Mandy's Gourmet Salads, Mandy and Rebecca talk you through how to create their coveted salads at home, including easy prep steps for essential ingredients, how to mix their famous dressings, and how to combine flavours and textures to create a salad masterpiece. Also inside are recipes for Mandy's nutritious, filling and fantastic grain bowls (for those who want a bit more sustenance) as well as chapters dedicated to smoothies and sweets (sharing Mandy's famous chocolate chip cookie recipe for the first time...). Perfectly timed for fresh summer living, Mandy's Gourmet Salads is a feast, for the eyes as well as the tastebuds!

The Ritz London Book Of Afternoon Tea

Recipes, Stories, Brothers

The Apple Cookbook, 3rd Edition

The Wartime Secrets of London's Grand Hotels

Frasca Cooking from Northern Italy's Mountains, Vineyards, and Seaside

Fresh Happy Tasty

A Culinary Journey

"An eye-opening exploration of a unique region of Italy that bridges the Alps and the Adriatic Sea, featuring eighty recipes and wine pairings from a master sommelier and James Beard Award-winning chef. Bordered by Austria, Slovenia, and the Adriatic Sea, the northeastern Italian region of Friuli Venezia Giulia is an area of immense cultural blending, geographical diversity, and idyllic beauty. This tiny sliver of land is home to one of the most refined food and wine cultures in the world and yet remains off the grid. The unique cuisine of Friuli is what inspires the menu at Frasca, a James Beard Award-winning restaurant in Boulder, CO, helmed by master sommelier Bobby Stuckey and chef Lachlan Mackinnon-Patterson. Meaning "branch" or "bough", the word frasca refers to the Friulian tradition of hanging a branch outside the family farm as a sign that you had new wine to sell. Frasca celebrates this practice and the wine and cuisine of Friuli through 80 recipes and wine pairings. Dishes such as Gnocchi with Quail Ragu and Thyme, Branzino Crudo with Herbs, and Friulano Bean Soup with Braised Pork Shoulder are organized by The Land, The Sea, and The Mountains, while profiles of local winemakers and wines, including Tocai, Ribolla Gialla, Malvasia Istriana, and Verduzzo, open up new pairing possibilities. Showcasing the best Friulian wines you can buy outside of Italy as well as restaurant and winery recommendations, this beautifully photographed cookbook, wine guide, and travelogue brings the delicious secrets of this untouched part of Italy into your home kitchen"--

Taking tea is one of the quintessentially English occasions, and who is a greater authority on the subject than the sumptuous Ritz London Hotel? This charming Edwardian-style book captures the essence of this traditional British pastime, and provides us with all the expertise on the ceremony as well as the recipes. Stories about the legendary afternoon teas at The Ritz and fascinating details about the history of tea drinking are complemented with passages from such diverse writers as Charles Dickens to Oscar Wilde. Over fifty recipes are included for different kinds of afternoon tea specialities, from delicate sandwiches, strawberry shortcake and rose petal jam, to crumpets and muffins for hearty teas in front of a roaring fire. The author gives an infallible guide to the many blends of tea and their suitability to particular occasions. Beautifully presented and delightfully illustrated, this book is the perfect gift for tea drinkers everywhere.

Collects more than one hundred eclectic recipes from some of London's best restaurants, dessert shops, coffee houses, cocktail lounges, and hole-in-the-wall gems--all adapted for the home kitchen.

'The dining room has long attracted old-world grandees and now enjoys a new stream of gastronomists eager to try Williams' "Menu Surprise" for the first time ... Extraordinary standards.' - British GQ '[John William's] distinctive classical British dishes match their beautiful surrounding.' - Telegraph 'These establishments have long and illustrious histories, but the cooking at both has never been better than it is today.' - Rebecca Burr, Editor of the Michelin Guide ' John's remarkable career is an example to anyone who wants to become the very best in the culinary world.' - Andrew Oxley, Head of Hotel & Hospitality Services at The AA The Ritz: The Quintessential Cookbook is the first book to celebrate recipes of the dishes served today, at lunch and at dinner. The book features 100 delicious recipes, such as Roast scallops bergamot & avocado, Saddle of lamb belle  poque and Grand Marnier Souffl e, and is divided into the four seasons: spring, summer, autumn and winter. The recipes reflect the glorious opulence and celebratory ambience of The Ritz; seasonal dishes of fish, shellfish, meat, poultry and game. Desserts include pastries, mousses, ice creams and spectacular, perfectly-risen souffl es. There are recipes that are simple and others for the more ambitious cook, plus helpful tips to guide you at home. Along the way, John Williams shares his culinary philosophy and expertise. For any cook who has wondered how they do it at The Ritz, this book will provide the answers. There will be plenty of entertaining tales about the hotel and unique glimpses of London's finest kitchen beneath ground.

'...Not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's' - Spencer Tracy 'When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat' - Lulu Guinness This glorious guide contains all the inspiration you'll need for the cocktail hour, with a spirited - and no/low - selection of more than 500 recipes suitable for every occasion. Whatever your tastes and wherever your location, this new bartender's bible will enable you to share the magic of Claridge's with family and friends, from your own cocktail cabinet. Co-authored by Denis Broci (Director of Bars) and Nathan McCarley-O'Neill (Director of Mixology), this handsome volume encompasses classics from every period in Claridge's history, new inventions that reflect the evolution of the art of drink-making and drinks of every style from every elegant space within this grand institution. Whether you prefer something sparkling, sweet, stirred, complex, sharp, refreshing, bracing or sour, an inviting glass awaits. CONTENTS INCLUDES: Champagne & Sparkling Featuring Champagne cobbler, French 75 and Gimlet royale Stirred & Complex Featuring Oaxacan old fashioned, Silver bullet martini and Widows' kiss Short & Sharp Featuring Between the sheets, Gin basil smash and London calling Long & Refreshing Featuring Peachblow fizz, Singapore sling and Tom Collins No & Low Featuring Adonis,

Diplomat and Rome with a view

Mandy's Gourmet Salads

Alpine Cooking

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Recipes for Lettuce and Life

More Recipes We Love

The Official Downton Abbey Afternoon Tea Cookbook

A Venetian Cookbook (Of Sorts)

Curious armchair travelers, nostalgic food excursionists, and inventive home entertainers will adore this tour of Europe's legendary tearooms and salons. A delicious culinary and cultural experience as well as a treasure trove of recipes from top-notch destinations, this little gem lets readers in on the rituals of taking tea. Recipes like the Ritz's cucumber sandwiches, Claridge's famous raisin and apple scones, or chocolate scones from Edinburgh's Balmoral Hotel, as well as color photographs of tasty tea fare and European teahouses, bring the charm of afternoon tea to anyone's home.

Claridge's: The Cookbook

125 Freshly Picked Recipes

Cooking at the Dirty Bird [A Cookbook]

Le Pigeon

The Ritz London