

The Cook Book: Fortnum And Mason

WINNER OF THE FORTNUM & MASON'S DEBUT FOOD BOOK AWARD 'A tender and beautifully written tour-de-force on love, grief, hope and cake. If this is not the book of the summer, I will eat my wig. An absolute triumph' THE SECRET BARRISTER 'An utterly beautiful, moving, bittersweet book on love and loss. I loved it' DOLLY ALDERTON _____ When Olivia Potts was just twenty five, her mother died. Stricken with grief, she did something life changing and rather ridiculous: she gave up a high-flying legal career to study at the notoriously difficult Le Cordon Bleu, despite not being able to cook. No one ever told Olivia you couldn't bake your way to happiness - but could you? _____ 'A brilliant, brave and beautiful book: funny and charming; utterly inspiring and life-affirming' Olivia Sudjic 'A heart-wrenching yet humorous portrayal of grief, a delicious collection of recipes, an inspirational tale of changing careers, and a feel good love story' Vogue 'Funny, sharp and sad. I laughed so much (and I cried)' Ella Risbridger, author of Midnight Chicken 'An honest, brave and funny account of what it is to love, to lose love and how to make macarons' Red

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

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

The Whole Fish Cookbook is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of a generation and Yotam Ottolenghi voted the book one of his favourites – ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year in 2020; André Simon Food Book Award 2019; and two James Beard awards in 2020 – Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Australian Booksellers' Association. As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cookbook of the year.' – Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' – Jamie Oliver 'Josh Niland is a genius.' – Nigella Lawson We all want to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat when you could be trying something new and utterly delicious? In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than just the fillet, and that there are more than just a handful of fish in the sea.

Pride and Pudding

The Cook Book: Fortnum & Mason

Plenty

The Fortnum and Mason Cookbook

The Sportsman

Mastering the Elements of Good Cooking

Claridge's: The Cookbook

Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery. Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, The Food of Sichuan is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

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 Cook Book: Fortnum & MasonHarperCollins UK

'A delicious evocation of place and memory from one of my favourite cooks.' Allan Jenkins, Editor of Observer Food Monthly 'This book is so much more than a cookbook, it's a love song to a very special place and we are lucky to have the brilliant Marianna as our guide.' Itamar Srulovich, co-founder of Honey & Co. 'I want to make everything in this beautiful book. An absolute treasure.' Rosie Birkett, author of The Joyful Home Cook With photography from Elena Heatherwick, the Fortnum & Mason Food and Drink Photographer of the Year 2020 Marianna Leivaditaki is a natural storyteller. She grew up in Chania, on the Greek island of Crete, and spent her childhood helping out in the family-run taverna. After school, she carried around her blue notebook, writing down all the recipes she would like to cook, helped by the Greek grannies' kitchen wisdom. Marianna's love for the food of her heritage flows off every page, but she also has a contemporary take on it. As head chef of Morito in Hackney, she has championed high-quality ingredients, presenting them in simple, stunning sharing plates, and has been critically acclaimed for doing so. These inspirational recipes derive from the SEA, the LAND and the MOUNTAINS. We all know the health benefits of a Mediterranean diet, rich in olive oil, fresh vegetables and fruit, nuts, fish and whole grains, as well as the importance of how you eat and appreciate your food. Marianna offers achievable, yet delicious dishes celebrating seasonal, fresh food that you can take time to enjoy with friends and family.

Parwana

A Modern Way to Eat

Winner of the Fortnum & Mason Food and Drink Awards 2022

Recipes Arranged by Flavour, to Suit Your Mood and Appetite

A Half Baked Idea

The Vinegar Cupboard

Winner of the Fortnum & Mason ' s Debut Food Book Award

Filled with recipes that have stood the test of time as well as fascinating anecdotes and tales, Tea Fit for a Queen reveals how the tradition of afternoon tea started in royal Britain. Over 40 charming recipes include everything from delicate finger sandwiches to Victoria sponge cake, Chelsea Buns and a Champagne Cocktail. In these pages learn about the infamous royals and their connection to the history of tea; why jam pennies were Queen Elizabeth II's favourite tea time treat and how mead cake came to be served during Henry VIII's reign. Discover what cake William and Catherine selected for their wedding and hear why orange-scented scones became a royal tradition at Kensington Palace. Tea Fit for a Queen presents a taste of palace etiquette to take home.

Revised and updated, bestselling author Diana Henry offers minimum food waste and minimum expense for maximum flavor Caring about getting the maximum value out of the ingredients we buy and cook is now second-nature for most cooks. And reduced food waste goes hand-in-hand with spending less. It's also about exploring a wider range of ingredients, from seasonal vegetable and fruit gluts to interesting cuts of meat and fish. There is great pleasure to be found in cooking ingredients when they are at their best and in using any leftovers smartly (which neatly saves work for the cook too). As always with Diana Henry, flavor is the key. More than 300 delicious recipes in this book are sourced from cultures around the world that know a thing or two about getting the most out of as little as possible. Cook ahead, make the most of gluts from the garden, magic what's left over into a delicious new meal that takes little time. There is no sense of going without here – it is all about the pleasure of making the most delicious use of everything available. This updated edition has been substantially revised throughout, with additional new plant-based recipes, a new introduction and updated chapter introductions.

A revolutionary cookbook that moves the humble side dish to centre stage. Whilst writing his food blog, Rocket & Squash, Ed Smith noticed that a key part of our meals was being ignored. On too many occasions, side dishes were being relegated to an overboiled afterthought, or dismissed with a throwaway 'eat with potatoes' or 'serve with seasonal greens' line. But our side dishes have the potential to be as inspirational as the main event itself. In fact, they're often the best bit! Here it's the 'two veg' rather than the meat which are given the spotlight: you'll find 140 inspiring recipes and insightful tips to make your pulses, roots, vegetables and greens dazzle in their own right. Think of garlic oil pea shoots, smoky ratatouille, celeriac baked in a salt and thyme crust, carrots with brown butter and hazelnuts, spelt grains with wild mushrooms, and chorizo roast potatoes. Complete with a recipe directory that will help you find the perfect accompaniment, whatever your cooking, On the Side will brighten and invigorate every meal.

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

Tin Can Cook

75 Simple Store-cupboard Recipes

The History of British Puddings, Savoury and Sweet

E is for Eating

The Rangoon Sisters

An Alphabet of Greed

Breaking Eggs

'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 époque and Grand Marnier Soufflé, 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 soufflés. 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.

"Beautiful, inspiring, but above all authoritative. Mandy Yin holds all the secrets to exquisite Malaysian cooking... It is a rare treat that she's chosen to share them." – Grace Dent, restaurant critic for the Guardian A soulful tribute to Malaysian cuisine, from snacks, soups and salads, to rice and noodle dishes, curries and sweet things. Sambal Shiok is a brilliant collection of over 90 accessible recipes that were handed down from Mandy Yin's mother as well as those that she has developed for her critically acclaimed, award-winning London restaurant. The recipes – such as her signature curry laksa, Penang assam laksa, Malaysian fried chicken, prawn fritters, spiral curry puffs, flaky roti canai, beef rendang, KL golden fragrant clams, sambal mapo tofu, and the perfect steamed rice – can be made for a weekday family meal, a dinner party or celebration. Malaysian food results from the unique merger over centuries of indigenous Malay ingredients with Indian spices and Chinese techniques. Every dish delicately balances sweet, sour, salty with chilli heat and a hint of bitter. With Mandy's evocative look at Malaysian food culture, her recipes, and the basics of a Malaysian pantry (shrimp paste, lemongrass, tamarind and coconut milk), you can easily enjoy the most delicious Malaysian meals at home.

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.

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

Christmas and Other Feasts

Recipes from my kitchen notebook

Falastin

On the Side

A Girl Called Jack

A sourcebook of inspiring side dishes

SIMPLE

"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!

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

A beautifully photographed and designed cookbook and guide to the cultural phenomenon that is boba, or bubble tea--featuring recipes and reflections from The Boba Guys tea shops. Andrew Chau and Bin Chen realized in 2011 that boba--the milk teas and fruit juices laced with chewy tapioca balls from Taiwan that were exploding in popularity in the States--was still made from powders and mixes. No one in the U.S. was making boba with the careful attention it deserved, or using responsible, high-quality ingredients and global, artisanal inspiration. So they founded The Boba Guys: a chic, modern boba tea shop that has now grown to include fourteen locations across the country, bringing bubble tea to the forefront of modern drinks and bridging cultures along the way. Now, with The Boba Book, the Boba Guys will show fans and novices alike how they can make their (new) favorite drink at home through clear step-by-step guides. Here are the recipes that people line up for--from the classics like Hong Kong Milk Tea, to signatures like the Strawberry Matcha Latte and the coffee-laced Dirty Horchata. For the Boba Guys, boba is Taiwanese, it's Japanese, it's Mexican, it's all that and more--which means it's all-American.

The internationally renowned Fortnum & Mason store in Piccadilly, London, is synonymous with style, elegance, English charm and, above all, that most traditional of pastimes: tea-drinking. Celebrating the long-standing British institution, this beautiful pocket book covers everything on the art of taking tea – from the history of afternoon tea drinking to Fortnum's relationship with tea. The book also includes over 45 recipes for all types of teatime delight, from delicate sandwiches, rose biscuits and lemon curd meringues to sumptuous teabreads, brownies and cupcakes, as well as guiding the reader through the best types of tea to accompany them. Beautifully illustrated with full-colour photography throughout, this charming book is a must-have for tea drinkers everywhere.

Honey and Preserves

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

The Female Chefs Cracking Open the British Food Scene

Bubble Tea and Beyond

Study of a Spring Meal

The Whole Fish Cookbook

A Cookbook

Named Cookbook of the Year by the Sunday Times (UK) Fortnum & Mason Food & Drink Awards Cookery Book of the Year 2015 The Guild of Food Writer's (UK) Award Winner for Best First Book "Honey & Co.'s food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East."--Yotam Ottolenghi After falling in love through their shared passion for food, Itamar Srulovich and Sarit Packer launched Honey & Co., one of London's hottest new restaurants, in 2012. Since opening the doors, they have created exquisite dishes, delectable menus, and an atmosphere that's as warm, inviting, and exotic as the food they serve. Recipes include spreads and dips, exquisitely balanced salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran. HONEY & CO. brings the flavors of the Middle East to life in a wholly accessible way, certain to entice and satisfy in equal measure.

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.

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

'The Rangoon Sisters taught me everything I know about Burmese food. And now they can teach you too.' Grace Dent 'Amy and Emily's food is vibrant, colourful and packed with flavour. I can't wait to make everything in this book.' Melissa Hemsley Love Thai food? Addicted to Chinese and Indian? Then it is time to discover the flavours of Burma. The Rangoon Sisters is a celebration of the incredible food and flavours that are found throughout Myanmar, including over 80 evocative recipes that have been made easy and accessible for the modern home cook by supper club extraordinaires Emily and Amy Chung. Including chapters such as Snacks, Salads, Curries, Rice, Noodles and Sweets, the simple recipes are perfect for a quick weekday family meal or a comforting slow cook on a weekend. And the food is ideal for sharing and pairing: rich bowls of curry are contrasted with vibrant salads and heaps of steaming rice. Recipes include:

Mohinga (fish chowder) Pumpkin curry Pickled tealeaf salad Stuffed aubergine curry Butterbean stew Coconut chicken noodles Mango and lime cheesecake With easy to follow instructions and no specialist equipment or expensive ingredients needed, The Rangoon Sisters is essential for anyone wanting to make delicious, simple Burmese food at home.

effortless food, big flavours

Fortnum and Mason

Salt, Fat, Acid, Heat

Summer Kitchens

100 delicious budget recipes

Fortnum & Mason: Time for Tea

From food writer and historian Angela Clutton comes The Vinegar Cupboard, demonstrating the many great ways vinegars can be used to balance and enhance flavours, and enable modern cooks to make the most of this ancient ingredient. There aren't too many ingredients which manage to bring flavour and adaptability to recipes and are actively good for you, but vinegar manages it, and this must-have new book looks at how they have woven their way through culinary and medical history for thousands of years, and highlight the ways we can all benefit from vinegar in our diet. There is a growing interest in vinegars and a recognition of the role acidity plays in cooking, and within these page, Angela Clutton shows how much can be achieved using just red or white wine vinegar in your cooking, as well as exploring the vast array of vinegars available. The range of vinegars on the market are expanding rapidly, and you can easily find fruit, herb, sherry, cider, malt, rice, balsamic and many types of red and white wine vinegars (from rioja through to champagne) on your supermarket shelves. The Vinegar Cupboard encourages cooks to have an arsenal of as many varieties of vinegars as they can fit in their kitchen; while we don't expect everyone to have a vinegar cupboard, we'd like to think this book will encourage a vinegar shelf at least! Info-graphics and flavour wheels enhance the recipes, ensuring this is a usable and accessible book for all home cooks.

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 Over 100 recipes from Georgia and beyond.

This is a reproduction of the original artefact. Generally these books are created from careful scans of the original. This allows us to preserve the book accurately and present it in the way the author intended. Since the original versions are generally quite old, there may occasionally be certain imperfections within these reproductions. We're happy to make these classics available again for future generations to enjoy!

Tea Fit for a Queen

Kaukasis The Cookbook

200+ Satisfying Vegetarian Recipes (That Will Make You Feel Amazing) [A Cookbook]

The Boba Book

Gather

Baked to Perfection

Recipes & Drinks for Afternoon Tea

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.

Sunday Times BestsellerIt'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.Fortnum & Mason is a constantly evolving, hugely successful modern enterprise, one that respects its magnificent history while looking forward into the 21st century. The first Fortnum & Mason's cook book does the same, appealing to the modern reader and cook, whilst never forgetting the past.A contemporary, accessible recipe book that combines superb recipes and expert advice on ingredients, The Cook Book: Fortnum & Mason shines a light on the history of the best British cuisine, with delicious, contemporary Modern British dishes.

A soulful tour of Palestinian cooking today from the Ottolenghi restaurants’ executive chef and partner—120 recipes shaped by his personal story as well as the history of Palestine. IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Forbes • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Food & Wine • The Guardian • National Geographic • Smithsonian Magazine • Publishers Weekly • Library Journal “Truly, one of the best cookbooks of the year so far.”—Bon Appétit The story of Palestine’s food is really the story of its people. When the events of 1948 forced residents from all regions of Palestine together into one compressed land, recipes that were once closely guarded family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced “fa-la-steen”), Sami Tamimi retraces the lineage and evolution of his country’s cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks’ ingenuity and resourcefulness. Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan’s Easy Eggs with Za’atar and Lemon • Fish Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb Schwarma Sandwich • Labneh Cheesecake with Roasted Apricots, Honey, and Cardamom Named after the Palestinian newspaper that brought together a diverse people, Falastin is a vision of a cuisine, a culture, and a way of life as experienced by one influential chef.

Includes over 30 recipes from some of Britain’s most exciting chefsA glance at the current list of British Michelin-starred chefs will tell you the food scene's historic gender imbalance is far from solved. Women, though traditionally encouraged to cook at home, have long been much less championed in professional kitchens. And yet, within this challenging environment, many women are pioneering change - from nurturing all-female teams to shaking up the narrative of what it means to be a woman and a chef. This book celebrates those at the forefront of modern food, and the experiences that got them there, bringing together insightful interviews, original portraits and each chef's most memorable recipe.

Good, Uncomplicated Food for the Sustainable Kitchen

Recipes from the Mountains to the Sea

The Food of Sichuan

The Official Downton Abbey Afternoon Tea Cookbook

Sambal Shiok

Recipes and Stories from an Afghan Kitchen

Recipes from our Burmese family kitchen

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.

An exploration into the culinary identity of eastern Europe through stunning food and travel photography, interspersed with stories and memories of tiny buildings called summer kitchens. In this new cookbook from award-winning author Olia Hercules, explore the diversity of Ukraine's cuisine and heritage through the alluring window of summer kitchens—small structures alongside the main house where people cook and preserve summer fruits and vegetables for the winter months. Featuring 100 superb recipes, a gorgeous collection of food and lifestyle images, and evocative personal narrative, Hercules illustrates how the region's cuisine varies as much as the landscapes, climate, and produce through her travels to the Carpathians, the Black Sea, the shores of the Danube and Dnieper, and her native land.

The Ukrainian-born chef presents “a gorgeous love letter to the food of her homeland” with this vibrant and varied collection of recipes (SAVEUR). In Mamushka, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary upbringing and family traditions. “Forget what you think you know about Ukrainian food: with Olia Hercules, it’s fun and colorful.” —Epicurious

Vibrant recipes, one family's memories of their homeland and a fascinating insight into Afghanistan's rich heritage

The culinary journey through Georgia, Azerbaijan & beyond

Recipes and history of an everyday ingredient

Crave

Agean

Tea at Fortnum & Mason

Let's Eat

The Cookbook

WINNER OF THE FORTNUM & MASON FOOD AND DRINK AWARDS 2022 _____ 'I have nothing against gluten, but this book is just full of recipes I long to make' Nigella Lawson The only gluten-free baking book you'll ever need, with delicious recipes that work perfectly every single time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie – everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip cookies, the softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted marshmallow brownies, coffee cream puffs and strawberries + cream tart.

“Eagle, a chef and food writer, uses a nine-dish lunch as the occasion to ruminate about cooking, and life” (New York Times Book Review). First, Catch is a cookbook without recipes, an invitation to journey through the digressive mind of a chef at work, and a hymn to a singular nine-dish festive spring lunch. In Eagle’s kitchen, open shelves reveal colorful jars of vegetables pickling over the course of months, and a soffritto of onions, celery, and carrots cook slowly under a watchful gaze in a skillet heavy enough to double as a murder weapon. Eagle has both the sharp eye of a food scientist as he tries to identify the seventeen unique steps of boiling water, as well as of that of a roving food historian as he ponders what the spice silphium tasted like to the Romans, who over-ate it to worldwide extinction. He is a tour guide to the world of ingredients, a culinary explorer, and thoughtful commentator on the ways immigration, technology, and fashion has changed the way we eat. He is also a food philosopher, asking the question: at what stage does cooking begin? Is it when we begin to apply heat or acid to ingredients? Is it when we gather and arrange what we will cook—and perhaps start to salivate? Or does it start even earlier, in the wandering late-morning thought, “What should I eat for lunch?” Irreverent and charming, yet also illuminating and brilliantly researched, First, Catch encourages us to slow down and focus on what it means to cook. With this astonishing and beautiful book, Thom Eagle joins the ranks of great food writers like M.F.K. Fisher, Alice Waters, and Samin Nosrat in offering us inspiration to savor, both in and out of the kitchen. Winner of the Fortnum and Mason’s Debut Food Book Award Shortlisted for the 2018 Andre Simon Food & Drink Book of the Year BBC Radio 4 Food Programme Best Foodbooks of 2018 Times Best Food Books of 2018 Financial Times Summer Food Books of 2018 “A contemplation of cooking and eating, a return to the great tradition of food writing inspired by M.F.K. Fisher’s The Gastronomical Me . . . Eagle writes with a wit and sharpness that can turn a chapter on fermenting pickles into a riff on death and decay while still making it seem like something you would like to put in your mouth.” —Mark Haskell Smith, Los Angeles Times “In two dozen short chapters linked like little sausages, he serves up a bounty of fresh, often tart opinions about food and cooking . . . Eagle is a natural teacher; his enthusiasm and broad view of food preparation is both instructive and inspiring . . . Eagle’s prose, while conversational in tone, is as crafted and layered as his cuisine. Never bland, it is also brightly seasoned with strong opinions . . . Rare among food writing, this book is bound to change the way you think about your next meal.” —Heller McAlpin, Christian Science Monitor

A beautifully photographed and modern vegetarian cookbook packed with more than 200 quick, healthy, and fresh recipes that explore the full breadth of vegetarian ingredients--grains, nuts, seeds, and seasonal vegetables--from Jamie Oliver’s London-based food stylist and writer Anna Jones. How we want to eat is changing. More and more people cook without meat several nights a week and are constantly seeking to push the boundaries of their own vegetarian repertoire. At the same time, people want food that is a little lighter, healthier, and easier on our wallets, and that relies less on dairy and gluten. Based on how Anna likes to eat day to day--from a blueberry and amaranth porridge, to a quick autumn root panzanella, to a pistachio and squash galette--A Modern Way to Eat is a cookbook for how we want to eat now.

For over 300 years Fortnum and Mason has been internationally renowned for its style, elegance and English charm. This captivating gift book captures its essence and guides the reader through a compendium of honey and preserves; from jams to honeys, from marmalades to mustards and from chutneys to curds that Britain is famous for. The book includes over 50 delightful recipes, such as 'Marmalade-glazed ham', 'Scottish raspberry trifle' and 'Honey and date macaroons' and is beautifully illustrated throughout with full-colour photographs. Fortnum and Mason is synonymous with high-quality honey, its rooftop in the heart of Piccadilly is home to a colony of bees with a waiting list for their exclusive honey. Look inside to learn about the honey called 'Fortnum’s Bees' that changes flavour according to the season. Read about the fascinating history of preserves and the traditional and modern methods of harvesting honey, as told through the history of Fortnum and Mason.

The Ritz London

The Malaysian Cookbook

Mamushka

First, Catch

Honey & Co.

New ways to cook, eat and think

Recipes and Reminiscences from Every Corner of Ukraine