

Nigellissima Instant Italian Inspiration

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

The best Indian food is cooked (and eaten) at home. Real Indian food is fresh, simple, and packed with flavor. In Made In India, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make. Meera serves up a feast of over 130 delicious recipes collected from three generations of her family. On the menu is everything from hot chapatis to street food (chilli paneer; beet and feta samosas), fragrant curries (spinach and salmon, or perfect cinnamon lamb curry) to colorful side dishes (pomegranar and mint raita; kachumber salad), and mouthwatering desserts (mango, lime, and passion fruit jello; pistachio and saffron kulfi). Made in India will change the way you cook, eat, and think about Indian food forever.

"Part of the balance of life lies in understanding that different days require different ways of eating . . ." Whatever the occasion, food--in the making and the eating--should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to soothe and uplift.

Illustrated throughout with original drawings by Luciana Marin, this will bethe standard reference on one of the world's favorite foods for many years tocome, engaging and delighting both general readers and food professionals.

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

Nigella Kitchen

Simply Nigella

Spicy Sour Sweet

At My Table

The Kitchen Diaries II

Food, Family, Friends, Festivities: A Cookbook

Easy Italian-Inspired Recipes: A Cookbook

'For years now I have kept notebooks, with scribbled shopping lists and early drafts of recipes in them. These notes form the basis of this second volume of THE KITCHEN DIARIES. More than a diary, this is a collection of small kitchen celebrations, be it a casual, beer-fuelled supper of warm flatbreads with pieces of grilled lamb scattered with toasted pine kernels and blood-red pomegranate seeds or a quiet moment contemplating a bowl of soup and a loaf of bread.'

Antonio Carluccio began his culinary career over fifty years ago while a student in Vienna. When cooking for himself and his friends on a low budget, he learned the benefits of a basic larder – well stocked with the essentials needed for his favourite Italian dishes – and the importance of buying fresh foods wisely, and often. His skills were developed from a solid foundation: the years he had spent absorbing lessons from his mother while growing up in Italy. Antonio Carluccio's Simple Cooking is a coming together of all the 'secrets' that Antonio has learned over those fifty years. He is on a mission to instill in his readers the simple pleasure of cooking good fresh food, and to inspire novice cooks with confidence and a repertoire of reliable dishes for all occasions. The recipes included in the book are all very easy to cook, perfect for those with little experience or who are short of time. Throughout, Antonio has also included clever suggestions for how to 'upgrade' a basic recipe and there are also ingenious ideas for using up leftovers. These are Antonio's favourite recipes, illustrated with fabulous photography from Alistair Hendy, including several step-by-step sequences. Antonio Carluccio's Simple Cooking is a distillation of a lifetime of passion, full of Antonio's firm belief that cooking, whether for oneself or for family and friends, is one of the most loving of human skills.

A celebration of Italian food that is fresh, delicious, and unpretentious with 120 quick and easy recipes to elevate weeknight meals into no-fuss feasts. Before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian. With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods. From pasta and meat to fish, vegetables, and, of course, dolci, there is something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragù; Spicy Lemon and Garlic Broccolini; Meatza, a meatball mixture pressed into a pan and finished with traditional Margherita ingredients; and Baby Eggplant with Oregano and Red Onion. Never an afterthought, Nigella's low-maintenance "sweet things" include Instant Chocolate-Orange Mousse; Light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few. Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most for their spontaneous meals that taste boldly Italian. Nigellissima is a love letter to the pleasures of cooking--and eating--the way Italians do. With a nod to the traditional but in Nigella's trademark style, here are recipes that excite the imagination without stressing the cook.

Bring the Flavor of Vietnam to Your Kitchen Salty, sweet, bitter, sour, and spicy: these are the flavorful tenets of Vietnamese cuisine. This exhilarating culinary culture is rich but light, deeply flavorful but made with simple ingredients, and filling while also easy to prepare. That's the message that authors Van Tran and Anh Vu wanted to bring to a hungry crowd when they opened their banh mi stall in London, an international city that surprisingly lacked the tastes of the authors' childhoods in Hanoi. As their business expanded, The Vietnamese Market Cookbook followed. The recipes are simpler than you might think but explode with the purest flavors of vegetables, seafood, lean meats, spices, chiles, and treasured Vietnamese condiments like fish sauce. Old and new favorites collide: Asparagus and Crabmeat Soup, Papaya Salad with Crispy Anchovies, Claypot Chicken with Ginger, Sea Bass Carpaccio, Kumquat Jasmine Iced Tea, and Crème Caramel.

From cheerless like "Sweetness and Happiness" and "Adventures" and "Saltiness and Healing," this lushly-filled book will bring a little bit of Vietnam into your home. 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 one 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.

Instant Italian Inspiration (Nigella Collection)

Feel Good Food

Simply Julia

Kitchen

Italian Grill

Made in India

Feast

Authentic Italian recipes from the celebrated restaurant Bocca di Lupo. Italy is a land of appetite, where life is embraced with passion, and food prepared with generosity and joy. But the cuisine is hard to define, as each region has its own rich culinary traditions - and so deep is the belief of locals that their food is the best, that often Italy's finest dishes are unknown from one place to the next. Jacob Kennedy, a self-avowed culinary magpie, travelled the length and breadth of the countries over the course of a year, gathering up his favourite recipes - many of them obscure, some bizarre, all utterly delicious. Like the menu at Bocca di Lupo, Jacob's award-winning London restaurant, this book is a thrilling, exotic journey through the true Flavours of Italy: the hearty risotti of the north, the exquisite shellfish of the Veneto, the earthy sausages of Bologna, the fried street food of Rome, the baroque desserts of Naples and the Arab-influenced sweets of Sicily. The recipes in Bocca are a revelation, a portal to a side of Italy that is gritty, glamorous, seedy and mysterious. He warned, this is a cookbook with teeth.

Nigella Lawson, the international bestselling author of such classic cookbooks as How to Be a Domestic Goddess and Simply Nigella: Feel Good Food, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, Nigella's At My Table: A Celebration of Home Cooking offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chill Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.

From glamorous 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 Thirty years after its doors first opened, The River Café remains one of London's most iconic restaurants, loved for its innovative Italian food. Pioneering chef Rose Gray and Ruth Rogers together changed the face of Italian food in Britain, championing seasonally well ahead of their time from their West London kitchen, which won a Michelin star in 1998 and has kept it ever since. The restaurant helped launch the careers of Jamie Oliver and Hugh Fearnley-Whittingstall, to name but two. Over the course of decades, Rose and Ruth visited Italy time and again, fascinated by the subtleties of dishes from the many different, and diverse, regions of the country. Their unique approach to Italian farmhouse cooking was learned from local mothers, grandmothers, cousins and wine makers who invited them into their kitchens and shared wisdom and precious family recipes. This book gathers together Rose and Ruth's personal interpretations of those heirloom recipes. It's a celebration of the real, classic food of Italy; the traditional, regional food they ate on their travels; and the food they went on to cook at the restaurant and at home. These are the recipes they became well known for, as well as some that are cooked less and less in Italy these days and which Rose and Ruth longed to preserve and pass on.

Beloved New York Times bestselling cookbook author Julia Turshen returns with her first collection of recipes featuring a healthier take on the simple, satisfying comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than the table—it is about love, community, connection, and nourishment of the body and soul. In Simply Julia, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead meals, vegan one-pot meals, chicken recipes, easy baked goods, and more, Simply Julia provides endlessly satisfying options comprised of accessible and affordable ingredients. Think dishes like Stewed Chicken with Soy Cream + Cheese Dumplings, Harvested Carrots with Smoked Paprika, and Lemon Ricotta Capcakes—like kind of flavorful yet unussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her "Seven Lists" (Seven Things I Learned From Being a Private Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Butternut; Seven Ways to Use Leftover Egg Whites or Egg Yolks; menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous food photography. Like Melissa Clark's Dinner or Ina Garten's Modern Comfort Food, Simply Julia is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come.

A Cookbook

Nigella Express

La Vita è Dolce

Good Food, Fast

Revised Edition

Cookbook

More Than 100 Recipes for Deliciously Tender Meats

Prepare your taste buds for the magic of smoked foods. Smoking food is an ancient method for preserving meat that has been transformed into a superior way to infuse your food with more flavor. Smoking Foods will show you how pairing ingredients with specific woods will bring out the richness in everything you smoke. You'll also learn how rubs, marinades, sauces, and more can further enhance the foods you smoke. Renowned chef Ted Reader will share all the smoker techniques you need to create fall-off-the-bone, moist-watering, and taste-bud-tantalizing foods. But you can smoke more than just meat, including seafood, vegetables, and even ice cream, honey, and martinis. This revised edition offers these highlights: -More than 100 smoker recipes for beef, pork, chicken, seafood, and side dishes -More than 35 flavor-layering recipes for brines, marinades, cures, rubs, sauces, and more -Expert smoking advice from Chef Ted on which woods pair best with which ingredients Don't have a smoker? Not to worry. Chef Ted will show you how to easily turn your grill and even your oven into a smoker. Along with all his other tips and secrets, this will also help you begin making full-fer flavor foods in no time!

Gastronomy of Italy – the seminal work on Italian food, first published in the 1990s – is revised and updated and illustrated with new photography. This classic book leaves no stone unturned in its exploration of Italian gastronomy. Anna Del Conte, the doyenne of Italian cooking, defines the country's regions, ingredients, dishes and techniques for a new generation in her comprehensive explanation of its culinary terms. This simple A-Z format covers all elements of Italian gastronomy from abbacchio to zuppe inglesse. There are over 200 recipes, including the great dishes from every major region of Italy. Variations on the classics – pasta, polenta, gnocchi, risotto and pizzas – sit alongside Anna's recipes for versions of Italian favourites, such as peperonata, lamb fricassée, ossobuco and less well-known regional specialities. Specially commissioned photographs of the dishes, ingredients and techniques along with maps of the regions, makes this a truly unique and invaluable book. This new digital edition allows the reader to navigate, bookmark, and search the content quickly, as well as provide useful links between recipes. Word count: 197,000

Freshly written and set alongside Nigella's classic and best loved book How to Eat, Comprehensive and Informed, this stunning new book will be equally at home in the kitchen or on the bedside table. A feast for both the eyes and the senses, written with Nigella Lawson's characteristic flair and passion, Feast: Food that Celebrates Life is a major book in the style of her classic How to Eat, opining Nigella's "Pleasures and Principles of Good Food" to the celebrations and special occasions of life. Essentially about families and food, about public holidays and private passions, about how to celebrate the big occasions and the small everyday pleasures – those times when food is more than just fuel – Feast takes us through Christmas, Thanksgiving and birthdays, to Passover and a special Sardinian Easter, from that first breakfast together to a meal fit for the in-laws; from seasonal banquets of strawberries or chestnuts to the ultimate chocolate cake; from food for cheering up to a Georgian feast to a love-fest; from Nigella's all-time favourite dish to a final New Year fest. Evocative, gorgeous, refreshingly uncomplicated and full of ideas, Feast proclaims Nigella's love of life and great food with which to celebrate it. Packed with over 200 recipes from all over the world – and from near home – with helpful menus for whole meals, and more than 120 colour photographs, Feast is destined to become a classic.

Through her wildly popular television shows, her five bestselling cookbooks, her line of kitchenware, and her frequent media appearances, Nigella Lawson has emerged as one of the food world's most seductive personalities. How to Eat is the book that started it all--Nigella's signature, all-purposed cookbook, brimming with easygoing mealtime strategies and 350 mouthwatering recipes, from a truly sublime Tarragon French Roast Chicken to a totally decadent Chocolate Raspberry Pudding Cake. Here is Nigella's total (and totally irresistible) approach to food--the book that lays bare her secrets for finding pleasure in the simple things that we cook and eat every day. "I am neither a chef nor a performer: this is the food I cook, the food I eat." - Nigella Lawson Nigella Bites accompanies a forthcoming 10-part television series - a culinary and visual feast of recipes from the best and most glamorous young home-cook in Britain and a great cookery writer. Nigella Lawson's passion for food and her refreshingly down-to-earth practicality breathe life into this beautiful cookbook, illustrated with full-colour photographs and recipes from her forthcoming television series. Like the series, Nigella Bites is a celebration of food, perfect for modern cooks, with recipes to suit many tastes, timetables and moods, and all characteristic of Nigella's ethos: uncomplicated, original, fresh, and one day for the way we live today. They're easy to produce after a busy day at the office, fun to linger over at weekends or to make with the kids, delectable to read about, dreamy to look at and delicious to eat. In 10 chapters, each based on a different theme and episode of the television series - including All-Day Breakfasts, TV Dinners, Party Girl food, Rainy Day fare, Trashy food, Slow-Cook Weekends and Templefood - Nigella Lawson gives us her marvellous recipes, along with her thoughts on modern life and cooking, offering encouragement and wise advice. Nigella wants her readers to enjoy the pleasures of eating and cooking. With her, how could anyone resist?

Vintage Minis

Ingredients, Recipes, and Stories

Smoking Foods

Our Korean Kitchen

Spice for Life

Recipes to Get Dinner on the Table: a Cookbook

100 dishes which show you how to combine the 'seven secret herbs and spices' integral to authentic Indian cooking.

Approach the Mediterranean Sea from any direction and you know you've entered a different world. Rick Stein's culinary odyssey takes in both the islands and coast of this remarkable region. Travelling often by public ferry boat, and encountering extraordinary people along the way, Rick has sought out the very best of the region's food. This is a land where culinary trends are looked down upon. What matters is how good the lemons are this year and who is pressing the best olive oil. Rick's pick of more than 100 recipes includes Catalan Grilled Stuffed Mussels, Feta and Mint Pasta, and Sicilian Lemon and Olive Bruschetta. In Simply Julia, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead meals, vegan one-pot meals, chicken recipes, easy baked goods, and more, Simply Julia provides endlessly satisfying options comprised of accessible and affordable ingredients. Think dishes like Stewed Chicken with Soy Cream + Cheese Dumplings, Harvested Carrots with Smoked Paprika, and Lemon Ricotta Capcakes—like kind of flavorful yet unussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her "Seven Lists" (Seven Things I Learned From Being a Private Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Butternut; Seven Ways to Use Leftover Egg Whites or Egg Yolks; menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous food photography. Like Melissa Clark's Dinner or Ina Garten's Modern Comfort Food, Simply Julia is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come.

Delicious meals just get easier with 100 all-new recipes inspired by global cuisines and created for the love of food, in the first-ever cookbook from go-to online and streaming food destination Tastemade. Tastemade presents 100 mouth-watering and accessible recipes designed to answer everyone's daily question: "What's for dinner?!" Make This Tonight is a one-of-a-kind resource and guide created to inspire and empower first-time and seasoned home cooks alike to create explosively flavorful dishes that will enrich your time in the kitchen and to cultivate your culinary curiosity every day of the week. Whether it's a quick weeknight meal or an all-out weekend affair, the recipes in Make This Tonight--just like the ones on the hit show--are as accessible as they are appealing, and are all inspired by Tastemade's global community of tastemakers. Korean Beef Bulgoggi, Fish Pakora, and Whole Roasted Za'atar Cauliflower with Tahini Sauce are joined by Caesar Salad you can make with any greens you have on hand; Curry-Butter Roast Chicken that comes together in a flash; Sheet-Pan Gnocchi Primavera for when you just need to throw everything onto one pan and call it dinner; and plenty of delectable sweet treats (a quarter of which are plant-based). These are recipes that encourage you to get creative with your mealtime preparations and expand your horizons, while also staying approachable so that you're not only inspired, but also empowered to get in the kitchen. Make This Tonight is here to take away the stress of dinnertime and pave the way for attainable, exciting meals!

It's sensuous summer all year long with Nigella -- in a fabulous new cookbook that draws on the best from all over the world: to tie in with her new 8-part television series. Summer food doesn't have to be eaten just in summer. Even on our coldest days, indeed especially then, we need to summon up a little warmth on our plate. Summer cooking is relaxed cooking that conjures up a mood of sunny expansiveness: easy cooking, easy eating. No one wants to slave over a hot stove for hours: the keynote, as ever with Nigella, is simplicity. The ideal is of lazy abundance. The food of Italy and Spain, the fragrant mezze of the Eastern Mediterranean, the traditional strawberries-and-cream feel of an English summer afternoon: all these notes and flavours are reflected in Forever Summer. The uniting force is attitude as well as palate so the food is far-reaching but personalised, and fresh so that it fits in with the way we live. It's a way of celebrating summer while it lasts, and extending it into the months beyond. Forever Summer has the practical appeal of a cookbook as well as the aspirational lure of a travel book, the sort one might flick through longingly in winter, dreaming of much-needed sunshine.

Get cooking simple and delicious meals with Nigel Slater's Real Cooking. This is real cooking. The roast potato that sticks to the roasting tin; the crouton from the salad that has soaked up the mustard dressing . . . these are the things that make something worth eating. And worth cooking' Nigel SlaterNigel Slater's sumptuous recipes are not about making fancy stocks and sauces or perfecting pun-sugar baskets. They are about using the best quality ingredients to make food that is a joy to eat. Freshness, simplicity and flavour: these are what count for Nigel Slater in the easy-to-follow and deliciously satisfying meals contained in Real Cooking.Nigel Slater is the Observer's food writer, writing a month column for Observer Food Monthly. Real Fast Food was shortlisted for the Andre Simon Award while The 30-Minute Cook was nominated for both the Glenfiddich and Julia Child Awards. In 1995 he won the Glenfiddich Trophy and he has twice won the Cookery Writer of the Year Award as well as being named Media Personality of the Year in the 1996 Good Food Awards. His other bestselling books include Real Fast Puddings, Real Food, Appetite and The Kitchen Diaries. Dream Cars

120 Authentic Recipes to Make at Home

Old-School Comfort Food

Italian-Inspired Desserts

Make This Tonight

Recipes from an Indian Family Kitchen

The River Cafe Classic Italian Cookbook

How does one become an Iron Chef and a Chopped judge on Food Network—and what does she really cook at home? Alex Guarnaschelli grew up in a home suffused with a love of cooking, where soufflés and cheeseburgers were equally revered. The daughter of a respected cookbook editor and a Chinese cooking enthusiast, Alex developed a passion for food at a young age, sealing her professional fate. Old-School Comfort Food shares her journey from waait-high-taste-tester to trained chef who now adores spending time in the kitchen with her daughter, along with the 100 recipes for how she learned to cook—and the way she still loves to eat. Here are Alex's secrets to great home cooking, where humble ingredients and familiar preparations combine with excellent technique and care to create memorable meals. Alex brings her recipes to life with reminiscences of everything from stealing tomatoes from her aunt's garden and her first bite of her mother's pâté to being one of the few women in the kitchen of a renowned Parisian restaurant and serving celebrity clientele in her own successful New York City establishments. With 75 color photographs and ephemera, Old-School Comfort Food is Alex's love letter to deliciousness.

La Vita è Dolce is an exciting take on Italian baking by food writer and trained pastry chef, Letticia Clark. Featuring over 80 Italian desserts, La Vita è Dolce showcases Letitia's favourite puddings inspired by her time living in Sardinia. Whether you're looking for something fruity, nutty, creamy, chocolatey or boozy, you will be seduced by the sweet aromas of every bake. Complete with anecdotes and beautiful location photography throughout, each recipe is authentic in taste but with a delicious, contemporary twist. From a joyful Caramelised Citrus Tart to a classic Torta Caprese, this is a stunning celebration of the sweet things in life, and is guaranteed to bring a slice of Italy into your home.

"Food, for me, is a constant pleasure. I like to think greedily about it, reflect deeply on it, learn from it; it provides comfort, inspiration, meaning, and beauty...More than just a mantra, 'cook, eat, repeat' is the story of my life." Cook, Eat, Repeat is a delicious and delightful combination of recipes intertwined with narrative essays about food, all written in Nigella Lawson's engaging and insightful prose. Whether asking "what is a recipe?" or declaring death to the "guilty pleasure," Nigella brings her wisdom about food and life to the fore while sharing new recipes that readers will want to return to again and again. Within these chapters are more than a hundred new recipes for all seasons and tastes from Burnt Onion and Eggplant Dip to Chicken with Garlic Cream Sauce; from Beef Cheeks with Port and Chestnuts to Ginger and Beetroot Yogurt Sauce. Those with a sweet tooth will delight in desserts including Rhubarb and Custard Trifle; Chocolate Peanut Butter Cake; and Cherry and Almond Crumble. "The recipes I write come from my life, my home," says Nigella, and in Cook, Eat, Repeat she reveals the rhythms and rituals of her kitchen through recipes that make the most of her favorite ingredients, with inspiration for family dinners, vegan feasts, and solo suppers, as well as new ideas for cooking during the holidays.

Nigella Collection: a vibrant new look for Nigella's classic cookery books. This is for those days or evenings when you want to usher a little something out of the kitchen that makes you thrill at the sheer pleasure you've conjured up." The classic baking bible by Nigella Lawson ('Queen of the Kitchen' - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. How To Be a Domestic Goddess is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcake Biscuits - macarons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, sponges, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not!) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies... and mulled wine Beside it, finally, the proof that baking bread can be fun, with easy bread recipes The Domestic Goddess's Larder - essential preserves, jams, chutneys, curds and pickles that every cook should have

NigellissimaInstant Italian Inspiration (Nigella Collection)Chatto & Windus

Real Cooking

Top Gear Ultimate Supercars

Mamushka

How to Be a Domestic Goddess

Bocca

Jamie Cooks Italy

Rick Stein's Mediterranean Escapes

After twenty years of traveling throughout Mexico, Chef Iv Stark became enchanted by the colorful, tasty native foods and was determined to bring them to America. From stylish couples enjoying beef tacos at a café to day laborers standing at a counter over a paper plate filled with carnitas, everyone loves this delicious, accessible cuisine.While the bright, robust flavors of Mexican cooking have long been known, the country's lesser-known street food made its way onto the American table via California and the Southwest. Versatile and simple, these dishes can be enjoyed as a quick nibble or as part of an elegant meal. Stark introduces both beginners and skilled cooks to such traditional foods as Mexico City corn, smoked fish tostadas, plantain croquettes, and much more. Stark offers time-saving tips with Mexican seasonings and produce like chilies and plantains.

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 bacaro 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. T. shoestring fries, asparagus with Parmesan and anchovy butter, butternut root, 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. luminiscent photography by Jenny Zarins, which captures the unrequented corners, the bustling bacari and the sublime waterways of Venice. POLPO is a dazzling tribute to Italy's greatest hidden cuisine.

From Mario Batali, superstar chef and author of Molto Italiano, comes the ultimate handbook on Italian grilling, which will become an instant must-have cookbook for home grillers. Easy to use and filled with simple recipes, Mario Batali's new grilling handbook takes the mystery out of making tasty, simple, smoky Italian food. In addition to the eighty recipes and the sixty full-color photographs, it also contains captions, grilling techniques, and essential equipment. As in Molto Italiano, Batali's distinctive voice provides a historical and cultural perspective as well. Italian Grill features appetizers, pizzas and flatbreads, fish and shellfish, poultry, meat, and vegetables. The delicious recipes include Fennel with Sambuca and Grapefruit; Guinea Hen Breasts with Rosemary and Pesto; Baby Octopus with Oiga and Tarragon.

Escape to Italy with Jamie's new cookbook . . . Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Jamie's Channel 4 series Jamie Cooks Italy is on every Monday at 8:30pm . . . find all of the recipes and more inside. _____ NEAPOLITAN TOPPING . . . AND JAMIE'S FAVOURITE BROCCOLI, CHILLI AND SPICY SAUSAGE PIZZA TOPPING. . . FUNA TETTUCINE found on the pastel painted island of Procida with baby courgettes, sweet cherry tomatoes, pecorino and crushed almonds. . . FISH IN CRAZY WATER. A true seafood celebration and showstopper, aqua pazza is the ultimate island fish dish. Whole fish poached in what the locals call 'super tasty seafood' featuring 140 recipes, fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice, Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. Jamie fell in love with Italian food 25 years ago. Now he's sharing his ultimate recipes, a mixture of fast and slow cooking and indulgent labour-of-love chutneys for weekends and parties. VIVA L'ITALIA! Don't wait, order Jamie Cooks Italy now, and be the first to try food that will transport you straight to the landscapes of Italy.

Whether it's through raw power, elegant curves or just an eye-watering price tag, there are a small number of cars that mark the pinnacle of automotive design - and now the experts at Top Gear have chosen the very best of them. 'Dream Cars' is a celebration of the cars that achieve that perfect blend of art and engineering.

POLPO

One Hundred Healthy Indian Recipes

Gastronomy of Italy

Forever Summer

Nigella Christmas

Cook, Eat, Repeat

Nigella Bites

Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making, 15,000 first printing.

The Domestic Goddess is back -- and this time it's instant. Nigella and her style of cooking have earned a special place in our lives, symbolizing all that is best, most pleasurable, most hands-on, and least fussy about good food. But that doesn't mean she wants us to spend hours in the kitchen, slaving over a hot stove. Featuring fabulous fast foods, ingenious shortcuts, terrific time-saving ideas, effortless entertaining tips, and simple, scrumptious meals, Nigella Express is her solution to eating well when time is short. Here are mouthwatering meals, quick to prepare and easy to follow, that you can conjure up after a day in the office or on a busy weekend for family or unexpected guests. This is food you can make as you hit the kitchen running, with vital advice on how to keep your pantry stocked and your freezer and fridge stacked. When time is precious, you can't spend hours shopping, so you need to make life easier by being prepared. Not that these recipes are basic -- though they are always simple -- but it's important to make every ingredient earn its place, minimizing effort by maximizing taste. Here too is great food that can be prepared quickly but cooked slowly in the oven, leaving you time to have a bath, a drink, talk to friends, or help the children with their homework--minimum stress for maximum enjoyment . . . Nigella Express features a new generation of fast food--never basic, never dull, always doable, quick, and delicious. Featuring recipes seen on Food Network's Nigella Express series.

Nigella Collection: a vibrant new look for Nigella's classic cookery books. "This book is borne out of my long love affair with Italy – one that started as a heady teen romance and has weathered the ensuing years intact." Nigellissima is a celebration of fresh, tasty and unpretentious cooking, inspired by Nigella's experiences of living, working and learning to cook in Italy. In 120 quick and easy recipes, Nigella shows you why Italian food has conquered the world, from sunny pasta dishes to rich lasagne and meats, with indulgent ice cream, cakes and puddings and perfect party food. With warm and witty food writing, mouthwatering photography and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Pasta - delicious new twists on spaghetti, risotto, lasagne and other favourites Flesh, fish and fowl - easy meat dishes, chicken recipes and succulent fish Vegetables and sides - tempting vegetable dishes, salads and potato recipes for any occasion Sweet things - panna cotta, ice cream and gorgeous Italian baking An Italian-inspired Christmas - roast turkey, puddings and all the trimmings... Christmas dinner with a Mediterranean twist Korean food is quickly becoming the biggest trend in the culinary world—Our Korean Kitchen will be your inspiring guide to bringing this delicious and healthy cuisine to your table. Critically acclaimed chef and food writer Jordan and his Korean wife Rejina provide a cultural history of the food of Korea giving context to the recipes that follow. This comprehensive collection of 100+ authentic and accessible dishes explores the ingredients and techniques needed to master Korean cooking. From how to stock a Korean pantry, to full menu ideas, to recipes for every meal and craving, this is the only guide to Korean cooking you'll ever need. You'll find delicious recipes for Bibimbap, Kimchi Fried Rice, Crispy Chill Rice Cakes, Chicken Dumpling Soup, Seafood & Silken Tofu Stew, Pickled Garlic, Seafood & Spring Onion Pancakes, Shrimp and Sweet Potato Tempura, Knife-cut Noodles in Seafood Broth, Soy-Marinated Crab, Grilled Pork Belly with Sesame Dip, Grilled Beef Short Ribs, Deep Fried Honey Cookies, and so much more! Chapters: Rice & Savory Porridge Soups & Stews Vegetables, Pickles & Sides Pancakes, Fritters & Tofu Noodles Fish Meat Dessert

In this inspiring, witty and eminently sensible book, Nigella Lawson sets out a manifesto for how to cook (and eat) good food every day with a minimum

Guaranteed to rev the engines of car fans everywhere. Supercars are the purest and most extreme expression of automotive performance there is - and no one knows the territory better than the TopGear team. With ever-increasing power outputs, radical new designs, and eye-popping price tags, this book is a celebration of the supercar in all its fabulous glory. Supercars also brings this incredibly fast-moving, hi-octane world bang up to date. The world's best writers and photographers explore the latest developments in thrilling style - from the new generation of pure-electric cars that have raised the bar for zero emissions performance, to the crazy machines hell-bent on breaking the 300mph barrier ... this is TopGear Supercars. Buckle up. Are you ready?

A Venetian Cookbook (Of Sorts)
Food That Celebrates Life: A Cookbook
Antonio Carluccio's Simple Cooking
Nigellissima
Dos Caminos Mexican Street Food
Vietnamese Market Cookbook
Encyclopedia of Pasta