

Combi Steam Cooking At Christmas Festive Recipes Using Your Combi Steam Oven

'Every bookshelf needs this - it's Italian food, but not as you know it' The Times 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. Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Delicious recipes include . . . GRILLED APRICOT SALAD with thyme, mozzarella, pink peppercorns and proscuttio · TUNA FETTUCCHINE with baby courgettes, cherry tomatoes, pecorino and crushed almonds · CHICKEN SKEWERS wrapped in proscuttio with salsa verde stuffing, potatoes and tomatoes · LIMONCELLO TIRAMISU with vanilla mascapone, crushed cherries and white chocolate Featuring 140 recipes in Jamie's 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. _____ *SHORTLISTED FOR A NATIONAL BOOK AWARD* 'An irresistible collection of classic Italian recipes . . .An essential purchase for any fan of Italian cuisine' Daily Express 'Food is described in Jamie's trademark cheeky chappy style, but infused with real, in-depth knowledge of Italian food. Bravo, Jamie' Daily Mail

Steaming retains the food's tenderness, shape, colour and texture, as well as using little or no fat and preserving the vitamins which are usually lost through boiling. There is little chance of over-cooking steamed food, and this economical and space-saving method is ideal for students, singletons, families and large dinner parties alike. This best-selling title includes recipes that combine healthy, low-fat meal ideas with traditional, hearty fare. Cooking charts give steaming times for all kinds of foods, in addition to the many delicious recipes for eggs, vegetables, couscous, rice, pasta, fish, poultry, meat, desserts, parcels and wraps.

In CookWise, food sleuth Shirley Corriher tells you how and why things happen in cooking. When you know how to estimate the right amount of baking powder, you can tell by looking at the recipe that the cake is overleavened and may fall. When you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize and become a solid grainy mass, you can spot chocolate truffle recipes that will be a disaster. And, in both cases, you know exactly how to "fix" the recipe. Knowing how ingredients work, individually and in combination, will not only make you more aware of the cooking process, it will transform you into a confident and exceptional cook—a cook who is in control. CookWise is a different kind of cookbook. There are more than 230 outstanding recipes—from Snapper Fingers with Smoked Pepper Tartar Sauce to Chocolate Stonehenge Slabs with Cappuccino Mousse—but here each recipe serves not only to please the palate but to demonstrate the roles of ingredients and techniques. The What This Recipe Shows section summarizes the special cooking points being demonstrated in each recipe. This little bit of science in everyday language indicates which steps or ingredients are vital and cannot be omitted without consequences. No matter what your cooking level, you'll find CookWise a revelation.

?Glasgow Caledonian University and Waverley Books are delighted to announce the publication of a new edition of the world famous Glasgow Cookery Book. This much sought-after book is finally available again, revised and updated for 2010, the centenary year of its first publication, and this new edition has lost none of its homely charm.

Get dinner on the table in an instant or pop everything into a pot, enjoy your day and come home to a delicious, freshly made meal. We're all busier than ever and have less time to cook, but we also want to eat more healthily. The Instant Pot is a unique combination of a pressure cooker and slow cooker (and frying pan, warmer and steamer) in one handy package, which is revolutionizing home cooking by making it easy and foolproof to get quick, healthy, delicious food on the table after a long day. The Instant Pot Miracle Cookbook is the first and only official UK recipe book, bringing together over 160 delicious recipes for your Instant Pot, from breakfast to dessert. Enjoy everyday favourites such as One-Pot Lasagne, Pork Ragu, Three-cheese Bacon and Onion Crustless Quiche, and Tikka Masala as well as simple but impressive dinner party showstoppers such as Steamed Lobster Tail with Meunière Sauce and Crème Brûlée. With colour step-by-step photography and instructions on how to master the basics on your Instant Pot, this is the ultimate companion to this 'life-changing' appliance.

Steam Oven Baking 25+ Sweet and Stunning Recipes Made Simple Using Your Combi Steam Oven Macallan Press 101 tried-and-tested vegetarian and vegan recipes for your Instant Pot® that will change your life! Expert nutritionist Jenny Tschiesche's delicious recipes take inspiration from all around the world and provide a wealth of ideas for meat-free meals for all the family. It can sauté vegetables in five minutes and cook a delicious, creamy risotto in 20 so is it any wonder that the Instant Pot has taken the online community by a storm! The cult phenomenon that is the multifunctional electric cooker uses a combination of steam and pressure to cook food fast, making everything from soups and stews to perfectly cooked grains and pulses, sweet things and drinks in a flash. For both dedicated life-long vegetarians and first-time vegans, it's a miraculous time saver. Healthy, nutritionally balanced meals that fit your lifestyle are just a press of a button away!

Jamie's got you covered with his ULTIMATE festive guide - from mouth-watering classics to tasty veggie alternatives, this is the perfect gift for anyone hosting Christmas which they'll come back to year after year 'A 400-page-plus volume featuring recipes that will become your go-tos for the festive period and beyond' INDEPENDENT _____ With classic recipes for every part of Christmas dinner, veggie alternatives, clever ways to use up all of those leftovers, top tips for cooking meat perfectly, and even recipes for edible gifts and Christmas cocktails - he really has thought of everything!

Recipes include: SMART STARTERS like BEEF CARPACCIO or ROASTED APPLE & SQUASH SOUP MAIN DISHES such as ROAST TURKEY, JERK HAM, SALT CRUST SALMON, BAKED SQUASH or NUT ROAST ALL THE ACCOMPANIMENTS from THE BEST ROAST POTATOES to CRANBERRY SAUCE GENIUS WAYS TO USE UP LEFTOVERS including TURKEY RISOTTO, BUBBLE & SQUEAK or WINTER RAGU DELICIOUS DESSERTS like BANOFFEE ALASKA, CHOCOLATE POTS or WINTER BOMBE IDEAS FOR HOMEMADE GIFTS such as FUDGE, BISCOTTI, FLORENTINES or PEAR PICKLE It's a comprehensive guide to every stage of Christmas cooking! _____

'EXCELLENT' Evening Standard DAILY MAIL BOOKS OF THE YEAR

Southeast Asian food is fresh, easy and full of unforgettable flavours: Chicken and Rice will show you just how simple it is to make at home. Shu Han Lee moved to London from Singapore as a student. Homesick and hungry, she started teaching herself to cook the food she'd grown up with - Singaporean and Malaysian dishes, with a strong Chinese influence from her Hokkien Chinese mother. These recipes, from her mother's sesame oil chicken to ox cheek and venison rendang, are ones you will want to make time and time again. There are perfect midweek suppers rustled up in less time than it takes to order a takeaway, and healthier and better tasting at that: fennel and minced pork stir fry, fried hor fun noodles with kale and beansprouts or tom yum soup with mussels. For weekends, there are more adventurous projects: learn how to make your own steamed buns, egg noodles, or BBQ sambal lemon sole - a whole fish barbecued on banana leaves. Although these are Southeast Asian recipes, Shu's seasonal approach to the very best of UK produce is reflected throughout this book: from Brussels sprouts with smashed garlic and oyster sauce to no-churn rhubarb and condensed milk ice cream. There are also recipes that Shu has picked up on her travels throughout Southeast Asia, such as Vietnamese caramel pork ribs, Thai baked glass noodles with prawns and black pepper and Burmese chickpea tofu with fish sauce, lime and honey dressing.

Cook quick and easy delicious meals to enjoy at home. The perfect gift for busy people who want to make simple but satisfying home cooked dinners. The Roasting Tin has recipes for 75 delicious one-dish dinners ranging from chicken traybakes to supergrains. The concept is simple: easy ingredients, a few minutes prep, and let the oven do the work. Each chapter also includes a helpful infographic for how to build your own roasting tin dinner using whatever is in your fridge tonight. These recipes are for anyone who wants to eat nutritious food made from scratch. 'A brilliant buy for anyone who wants to cook with minimal effort, equipment or cooking knowledge' Independent THE SWEET ROASTING TIN, THE LATEST IN THE MILLION-COPY-SELLING ROASTING TIN SERIES, IS OUT NOW **AS SEEN ON CHANNEL 4**

'Gizzi's recipes are creative, seriously satisfying and packed full of flavour.' BBC Good Food 'One of the most talked-about chefs of 2020 ... a trailblazing approach to eating better and more sustainably without skimping on flavour' GQ 'Recipes that are good for the earth and good for the soul.' The Times

Health Care Administration: Managing Organized Delivery Systems, Fifth Edition provides graduate and pre-professional students with a comprehensive, detailed overview of the numerous facets of the modern healthcare system, focusing on functions and operations at both the corporate and hospital level. The Fifth Edition of this authoritative text comprises several new subjects, including new chapters on patient safety and ambulatory care center design and planning. Other updated topics include healthcare information systems, management of nursing systems, labor and employment law, and financial management, as well as discussions on current healthcare policy in the United States. Health Care Administration: Managing Organized Delivery Systems, Fifth Edition continues to be one of the most effective teaching texts in the field, addressing operational, technical and organizational matters along with the day-to-day responsibilities of hospital administrators. Broad in scope, this essential text has now evolved to offer the most up-to-date, comprehensive treatment of the organizational functions of today's complex and ever-changing healthcare delivery system.

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and--at the sweeter end of scale--cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

Everyone loves to get the barbecue out on a sunny day – but how often do you end up with blackened steak, raw chicken, or collapsing veggie kebabs? Never fear – Genevieve Taylor, BBQ and live-fire expert and cook, is here to solve all your barbecue problems with 60 foolproof recipes to make your summer party a sizzling success! With clear, simple instructions on how to set up your barbecue for failsafe cooking, what fuel to use, and how to prepare your food, Foolproof BBQ makes outdoor cooking a breeze.

Perfect recipe book to write down all your favorite recipes. Add all your favorite cooking, grilling and baking recipes from family and friends. Makes a great gift for any Mom, Grandma or Wife for Christmas, Birthdays, Mother's Day or any other occasion. Great Recipe book for Grandma to write down her cherished recipes and pass them down to future

generations. Add to Cart Now. We have lots of other great planners and journals, so be sure to check out our other listings by clicking on the Aramora Journals author link just beneath the title of this book.

Provides step-by-step instructions for professional baking techniques; covers baking principles, equipment, and ingredients; and includes more than nine hundred recipes as well as tips on baking for special diets.

Escape to Villa Limoncello... where dreams come true in the most unexpected ways. With Christmas around the corner, Izzie Jenkins is ready to kickstart the new 'Snowflakes and Christmas Cakes' course at Villa Limoncello with chef and business partner, Luca Castelotti. However, secrets are stirring with their latest guests and when nasty accidents keep befalling the group it looks like Izzie will have to turn detective once more to protect the Villa's fledgling reputation. On top of all this, Izzie's been offered the job of a lifetime – back home in Cornwall. Will she be coming home for Christmas, or will Tuscany work its magic to keep her at Villa Limoncello with Luca? A gorgeous festive read perfect for fans of Sarah Morgan and Jenny Oliver. Praise for Christmas Secrets at Villa Limoncello 'A fun read, it made me crave to be in Tuscany at wintertime. The plot is engrossing and entertaining, the setting lovely. Recommended!' Reader review 'I have fallen in love with this series by the talented Daisy James. It was really festive and magical. Add the setting and the sweet treats together and you've got yourself a perfect novel!' 5* Reader review 'Merry Christmas, Tuscan-style!

Bursting with all the joys of the season that you can imagine. Do you want beautiful scenery, savory Tuscan meals and desserts, marvelous craft sessions and cooking classes, Christmas choirs and carols every day, and even some snow? It's all here in this festive, clean and wholesome romance.' Reader review 'Another absolutely delicious and stunning read from Daisy James. This is another book I haven't wanted to put down.' 5* Reader review 'A Christmas gift wrapped in a beautiful cover! When reading this series I find myself immersed in Villa Limoncello and its amazing gardens in Tuscany as Daisy writes with so much description, you can almost smell the lemons and the coffee. A beautiful romance with the added bonus of several recipes in the book!' 5* Reader review

Part travel diary, part memoir, part history, and all cookbook, Lavender & Lovage is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you will find it here.

Whether planning a quick dinner after work or a holiday meal for a crowd, you will never be stumped for a side dish again. Side dishes make the meal. Think about it: What's a burger without fries, turkey without stuffing, or barbecue without coleslaw, baked beans, or macaroni and cheese—or all three? The Big Book of Sides contains more than 450 delicious recipes to complement any dish. Award-winning cooking teacher and author Rick Rodgers has carefully compiled a variety of wonderful options, from traditional to inspired, Americana to ethnic, Southern fare to California cuisine. Sections include "Eat Your Vegetables," "From the Root Cellar," "A Hill of Beans," "Righteous Rice and Great Grains," and "Pasta and Friends." The Big Book of Sides shares • more than 100 information-packed entries on vegetables alone, from artichokes to zucchini, including root vegetables and grains • tutorials on the cooking techniques you need to know, such as grilling and deep-frying • at-a-glance charts for a variety of perfectly roasted vegetables and freshly cooked beans • carefree menu planning, with a complete list of special-occasion meals and suggested side dishes Home cooks of all levels will delight in preparing Roasted Summer Squash with Pepitas and Cilantro; Chard Puttanesca; Parsnip, Apple, and Bacon Hash; Smoked Gouda Mashed Potatoes; Quinoa with Carrot and Mint; Farro, Cherry, and Feta Salad; and Butternut Squash and Potato Gratin. Rodgers also shares recipes for relishes, chutneys, pickles, baked goods (from biscuits to foccacia), and even sauces. With helpful tips on how to stock your pantry, easy-to-follow cooking techniques, gorgeous color photos, and main dish pairing suggestions, The Big Book of Sides is sure to become a trusted staple in your kitchen.

Collects more than seventy-five recipes for baked goods and desserts, including breads, muffins, cakes, pies, and cookies, with a chapter of vegan and gluten-free dessert options.

A must-have resource for omnivores, herbivores, and carnivores alike, this vegetable cookbook clearly organizes vegetable profiles and recipes by season for easy reference. Together with guidelines on how to prep, cook, pair, and eat every veggie, each chapter in this vegetable cookbook features 4 quick and simple recipes to make vegetables a staple at your table. -- Amazon

Demystified - Steam & Combi Oven Recipes for Home Cooks is a 200+ page recipe book. DEMYSTIFIED recipes have been specifically adapted and tested for use in any combi steam oven.

The roasting pan is your new best friend, and the dishes in this book will save you time, help you create healthy family food and cut down on washing up so you can get on with your life. The dishes in this book will save you time, help you create healthy family food and cut down on washing up so you can get on with your life. This book aims to show you just how simple a step it is to take to create colourful, diverse tray bakes. From an All-in-one Breakfast to a Grain-free Tomato Spaghetti Bake, these are the sorts of recipes that the whole family will enjoy, making it possible, finally, to sit down together for a meal regularly. This book will show you that real food meals are not rocket science. The recipes are not complicated and they won't take a huge amount of your time as it's all about making the oven do the work. All you need to do is prepare the ingredients (whether it be meat, fish or vegetables) arrange it all on one sheet pan, add seasoning and let the heat do the rest! As you gain confidence with this method of cooking you'll find there are so many possibilities and ways you can create new family favourites, all the while freeing up more of your valuable time – there's now no need

to compromise!

“Shows Egg owners how to get the most out of their grills, with more than 50 recipes and tips from 15 chefs . . . this book is made for Eggheads.” —Publishers Weekly This book takes cooking with the Big Green Egg to the next level with fifty-five recipes for professional chefs and experienced home cooks along with profiles of fifteen international chefs, explaining how they discovered the Big Green Egg, as well as why and how they are using it in their professional kitchens. Inside you'll find recipes ranging from smoked fish to grilled pizza, and roasted carrot salad to apple tart. Just some of the recipes include: Eggplant Steaks with Fennel-Rosemary Dressing and Buffalo Mozzarella Smoked Warm Salmon on Beet and Broad Bean Salad with Horseradish Sauce Calzone with Sausage and Ricotta Baked Truffle Potatoes with Mushrooms and Vanilla Oil Pork Belly with Sage, Roasted Grapes, and Bean Salad Puffed Pancake with Peaches and Plum Compote Ice Cream Cake with Whipped Cream and Blackberries

As the Christmas countdown begins, let Nigella be your guide! 'What comes out of your kitchen means more than anything from a shop ever will. The satisfaction of the season can stem from the stove.' With her no-nonsense approach and inspirational ideas, combined with reassuring advice and easy-to-follow, reliable recipes, Nigella Christmas is guaranteed to bring comfort and joy, and make sure the season of good will stays that way. Here is everything you need to make your Christmas easy and enjoyable, from scrumptious cakes and puddings to the main event itself - turkey with all the trimmings, a vegetarian Christmas dinner or a wide range of delicious alternatives. With lusciously warm photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious Christmas present for friends and family. Seasonal support - soups, salads, sauces and serve-later side dishes The main event - from traditional roast turkey to the ultimate Christmas pudding... with all the timings you need for a stress-free Christmas Day. Alternative Christmas dinners - goose, beef, pork and a vegetarian feast Joy to the world - Christmas baking and sweet treats All wrapped up - mouthwatering gift ideas for a personal touch Christmas brunch - recipes to make Boxing Day special

A magical culinary getaway: New York Christmas: Recipes and Stories takes you on a getaway to the magical New York of the pre-Christmas period when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in an inviting cafe? Live the dream of a White Christmas in New York: Authors Lisa Nieschlag, Lars Wentrup and photographer Julia Cawley have created a cookbook of recipes and Christmas stories from the Big Apple that takes readers on a winter trip to New York. Christmas recipes and stories: Included among the fifty mouth watering recipes in New York Christmas are Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake. Also included in the book are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas. Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States: - Paul Auster's Auggie Wren's Christmas Story - The Gift of the Magi by O. Henry - And, Virginia O'Hanlon's Is There a Santa Claus? If you are a fan of Nigella Lawson's Nigella Christmas, Donna Hay's Simple Essentials Christmas, or Jamie Oliver's Christmas Cookbook; you will want to own New York Christmas: Recipes and Stories.

'A warming cosy treasure trove of a book' Nigella Lawson 'A sumptuous volume of recipes that urges you to linger in the kitchen.' The Telegraph Food worth taking time over

More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

This fully revised and updated edition of The Combination Microwave Cook has over 100 recipes - from simple snacks, vegetable, vegetarian, meat, fish and poultry dishes, to sweet and savoury bakes and pastries - all developed to make full use of these ultra modern appliances. Combine the well-known advantages of microwaves with the traditional crisp, golden finish which makes dishes so appetising. Imagine crisp, flaky pastry, golden-brown gratin and baked pasta dishes, main dishes, cakes and desserts, all cooked (and browned) in a fraction of the conventional cooking time.

Air Fryer and Instant Pot Cookbook presents over 100 family-friendly recipes for delicious mains, appetizers, sides, breakfasts, and desserts--complete with an introduction to the appliances' convenient features and solutions to rookie mistakes. Cooking at home has never been easier. Instant Pots take the pressure out of weeknight dinners with stress-free cooking and air fryers produce delicious fried food that is healthier than fast food and made in the comfort of your own home. Whether you're looking for tasty weekday dinners for the whole family, entertaining your friends on a budget, or are the busy multitasker who never seems to have enough time to cook: these home cookware appliances are just what you need to feed your stomach and your soul. Vegetarian, vegan, meat lovers, keto, you name it. This book is packed with all kinds of recipes for just about every diet. It includes everything from breakfast to dinner (and all the snacks in between) as well as some desserts, for those of us who have a sweet tooth. Gourmet meals loaded with flavor are within your reach. Here are just a few of over 100 recipes. With your pressure cooker: Vegetable Pot Stickers with Sesame-Ginger Dipping Sauce Apple Cider and Thyme-Braised Brisket Enchiladas Rancheras Pulled Pork Sandwiches Double Chocolate Cheesecake With your air fryer: Pork Katsu Avocado Fries with Spicy Mayo Dip Baked S'mores Bananas Baby Back Memphis Ribs Crispy Tofu With Thai Noodles Easy, step-by-step instructions, accompanied with photography throughout, will guide you into culinary mastery...or just a wonderful home-cooked meal. Discover today's top trending health and wellness topics with the Everyday Wellbeing series from Chartwell Books. From smart eating habits to personal growth advice, these engaging lifestyle guides give you the expert tips and life hacks you need to help you make good choices while practicing mindfulness and self-love. Whether you want to explore cooking with new ingredients like adaptogens and CBD, or make it a priority to incorporate self-care into your daily routine, these brightly colored take-along handbooks have the tools you need to succeed. Other titles in the series include: The Celery Juice

Cookbook, Adaptogens, The CBD Handbook, The Complete Guide to Self-Care, and The Plant-Based Cookbook. The Skinny Steamer Recipe Book Delicious, Healthy, Low Calorie, Low Fat Steam Cooking Recipes Under 300, 400 & 500 Calories If you think your steamer is just for cooking vegetables think again! This brand new collection of delicious poultry, vegetarian, seafood & meat dishes are fast, fresh, fuss free, low fat and low calorie. Designed to help you make the most of your steamer, all our skinny steaming recipes fall below 300, 400 and 500 calories - which is perfect if you are following a calorie controlled diet or are keen to maintain and manage your weight! Every recipe serves two people and can be prepared in minutes. Versatile, simple & healthy.... there has never been a better time to start steaming. Includes over 60 recipes, cooking charts and tips. You may also enjoy other titles from the Skinny calorie counted series. Just search 'cooknation' on Amazon.

On a snowy December night, 12 women meet for a cookie exchange, where they tell stories of the cookies they baked, tales that are emblematic of the year that has just passed and focus on sisterly love and conflict, yearning for grandchildren and more. Reader's Guide enclosed. Reprint. 150,000 first printing.

From juicy meats to flaky pastries, your convection oven is the perfect solution for cooking food evenly and fast. But figuring out how to use your oven and what recipes to make in it can be tricky. The Complete Convection Oven Cookbook teaches home chefs everything they need to know to master the art of convection cooking. With over 75 recipes, resources for all types of convection ovens, and menu-planning tips, this convection oven cookbook is your best reference for cooking with convection.

This is not your regular cookbook. Food styling has become a skill many want to master, but don't know how. Popular food blogger and maverick baker Shivesh Bhatia is here to help. Twenty-two-year-old Shivesh enjoys a massive following on his blog and Instagram. Brands love him and so do people. In Bake with Shivesh, the ace baker reveals foolproof tips on food styling that can be easily followed at home, in your kitchen, with tools you already own. He also talks about his favourite styling techniques, and what works or doesn't on different social media platforms. This is a book for everyone looking to elevate the way they present food, to help boost their blogs and businesses, and to make food look as good as it tastes.

Become a pizza chef--it's easy as pie! Learning how to make your own warm, gooey, delicious pizza is so much fun--no matter how you slice it! Pizza School has everything you "knead" to start making your own pies, including easy-to-follow recipes with step-by-step instructions and lots of pictures. From a simple Cheese Pizza to fancier creations like a Balsamic Mushroom & Goat Cheese Pizza, these creative recipes go from easiest to most complicated--so you can learn at your own pace. You'll also find space in the back of the book to record your very own recipes so you can remember them for next time. This awesome kids' cookbook includes: Pizza-making 101--Advance your pizza-making skills with helpful guides to making a variety of yummy doughs, savory sauces, and tasty topping combos, plus learn how to chop ingredients and safely use equipment. Tons of flavors--Take your pick from classic toppings, new-school favorites, flavors from around the world, and surprising creative flavors you've probably never tried before. Fun while cooking--Discover funny jokes and interesting facts with each recipe, as well as some cool craft activities throughout the book. Get schooled on pizza-making! This exciting cookbook for kids will teach you everything you need to know to become a pizza pro.

Combi steam oven baking has never been more approachable or more delicious. Turn out beautiful treats with Steam Oven Baking: 25 sweet and stunning recipes made simple using your combi steam oven. This cookbook is full of sweet delights, with recipes written to shine using combi steam or steam settings. It covers breakfast and brunch bakes, morning or afternoon tea, desserts and adaptable basics. You'll find recipes for everyone to love, and gain confidence using your steam oven in the process. 101 tried-and-tested recipes for your electric multi-cooker that will change your life! Expert nutritionist Jenny Tschiesche's tried-and-tested recipes provide a wealth of ideas for family meals from a 15-minute risotto to a leg of lamb. It can sauté vegetables in five minutes and cook a whole chicken in 20 so is it any wonder that the Instant Pot has taken the online community by a storm! The cult phenomenon that is the multifunctional electric cooker is able to slow cook, steam, pressure cook and even sauté. The combination of steam and pressure cooks food fast, making everything from tender roasts through to perfectly cooked curries in a flash. For active people and busy families it's a miraculous time saver. Textures and tastes, which would otherwise take hours, can be created in minutes and healthy, nutritious meals are just a press of a button away!

"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.

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