

Crave Brilliantly Indulgent Recipes

What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand-you can have your dessert and eat it, too!

Winner of the 2014 Guild of Food Writers Award for Cookery Book of the Year. James Morton was surely the people's favourite to win 2012's Great British Bake Off series - with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts if not the trophy. James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in Brilliant Bread he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques. Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.

Bake-Off mania continues! On 8 October 2014, an incredible 12.3 million BBC1 viewers watched builder Richard Burr narrowly miss out on the Great British Bake-Off crown. Affable and laidback, with his trademark pencil tucked behind his ear, Richard had been the favourite to win. As a builder, Richard has a unique approach to his cakes and bakes - B.I.Y. Bake It Yourself showcases his creativity and technical tips for achieving success every time you cook. Each recipe contains the essential building blocks with step-by-step guides and photos. Then there is an Easy, Intermediate or Advanced variation where you can practise your new skills. Richard's expert and reassuring instructions guide you throughout. With a basic baking 'toolkit' and featuring tricks of the trade, the 80 recipes cover the essentials of bread, sweet pastry, cakes, biscuits, pies, tarts, savouries and puddings.

'Amazing recipes that spread joy.' - Giovanna Fletcher 'The perfect combination of delicious recipes and mindful food. A must-read and a must-eat!' - Frankie Bridge 'A magical reminder of how wonderful food can be.' - Tom Kerridge Feel-good food for grey and busy days The kitchen has always been my happy place - it's the only place I feel completely at ease. Cooking has got me through some proper tough times! It also helps me slow down, take a breath and take stock. These recipes are all dishes that make me smile - they give me joy and I want to share that joy with you. From my go-to Chicken Nuggets and Brown Butter Macaroni Cheese to my Cinnamon Pastry Twists, you'll find all my everyday favs here. I've included quick meals for those days when you just can't think about what to cook, and my 'therapy' recipes that are good for distracting a worried mind - at least for a while. Take care of yourself. Love, Candice x

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Presents recipes for popular comfort foods that adhere to a high-protein, grain-free diet, including recipes for such dishes as pulled pork, stuffed peppers, Thai chili chicken meatballs, coconut shrimp cakes, and maple banana spice cake.

"Previously published in hardcover by Avery, an imprint of Penguin Random House"--Title page verso.

A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, craveworthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

An Eater Best Cookbook of Fall 2020 • This groundbreaking new cookbook from chef, bestselling author, and TV star Marcus Samuelsson celebrates contemporary Black cooking in 150 extraordinarily delicious recipes. It is long past time to recognize Black excellence in the culinary world the same way it has been celebrated in the worlds of music, sports, literature, film, and the arts. Black cooks and creators have led American culture forward with indelible contributions of artistry and ingenuity from the start, but Black authorship has been consistently erased from the story of American food. Now, in The Rise, chef, author, and television star

Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the diverse deliciousness of Black cooking today. Driven by a desire to fight against bias, reclaim Black culinary traditions, and energize a new generation of cooks, Marcus shares his own journey alongside 150 recipes in honor of dozens of top chefs, writers, and activists—with stories exploring their creativity and influence. Black cooking has always been more than “soul food,” with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond. Featuring a mix of everyday food and celebration cooking, this book also includes an introduction to the pantry of the African diaspora, alongside recipes such as: Chilled corn and tomato soup in honor of chef Mashama Bailey Grilled short ribs with a piri-piri marinade and saffron tapioca pudding in homage to authors Michael Twitty and Jessica B. Harris Crab curry with yams and mustard greens for Nyeshia Arrington Spiced catfish with pumpkin leche de tigre to celebrate Edouardo Jordan Island jollof rice with a shout-out to Eric Adjepong Steak frites with plantain chips and green vinaigrette in tribute to Eric Gestel Tigernut custard tart with cinnamon poached pears in praise of Toni Tipton-Martin A stunning work of breadth and beauty, *The Rise* is more than a cookbook. It’s the celebration of a movement.

Simply delicious bakes for every day of the year. 'I'm so excited about this beautiful book. Delicious, cozy recipes that are pure comfort on a plate' Fearné Cotton Secondary school teacher and pub landlord's daughter Candice Brown stole the show with her amazing bakes and weekly lipstick change in *The Great British Bake Off* tent of 2016. This year the Sunday Times columnist will be bringing out her first cookbook - all about home comforts. These are the recipes Candice learned to bake from her nan and mum, recipes close to her heart, that should be served up as a big generous slice - and preferably on a vintage plate if you have one. Candice's recipes are easy to make, no nonsense and hearty. She has a recipe up her sleeve for every occasion - for baking with kids, birthday parties for all ages, Christmas, afternoon tea, quick savoury bakes for weeknights and fancier recipes for weekends.

Dozens of deliciously indulgent hot cheese dishes, tips on selecting the best cheeses for cooking, tasting notes, wine and beer pairings, producer recommendations, and more expert knowledge make *Melt, Stretch, & Sizzle* a must-have for cheese lovers. These easy yet decadent recipes will change the way you eat and cook with cheese. A workhorse of the kitchen, cheese adds depth, flavor, and texture to sauces, soups, sandwiches, dips and snacks, fondues, and every dish you truly love. *Melt, Stretch, & Sizzle* demystifies recipes for delicate baked ricotta with herbs, a perfectly puffed dutch baby with bacon, pecorino popovers fit for any holiday party, and Brazil's crave-inducing pao de queijo. Alongside cheese, the humble potato becomes an elegant gratin, is doused in cheese curds and gravy for poutine, and melts into the ultimate aligot. The author also refreshes old favorites, such as studding traditional baked pasta with a whole burrata, and describes a host of creative grilled cheese combinations. The finishing epic raclette spread with multiple menus will inspire your next legendary dinner party. Keenan imparts useful expertise on the ways the different types of cheese age and melt, educating readers on the right ones to source for each application. Whether looking for all-new avenues of cheesy bliss or modern twists on well-loved dishes, cheese lovers will dive in headlong and never look back.

The instant New York Times bestseller! Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on opening day . . . and hasn't slowed down since! Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crème brûlée. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. *THE SPRINKLES BAKING BOOK* is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Over 170 recipes – sweet and savoury – for every day, every budget, every taste, in a cookbook that puts your appetite first from the Sunday Times top ten bestselling author of *Eat Up*. Organised by ingredient, *Flavour* helps you to follow your cravings, or whatever you have in the fridge, to a recipe. Creative, approachable and inspiring, this is cooking that, while focusing on practicality and affordability, leaves you free to go wherever your appetite takes you. It is a celebration of the joy of cooking and eating. Ruby encourages us to look at the best ways to cook each ingredient; when it's in season, and which flavours pair well with it. With this thoughtful approach, every ingredient has space to shine; including store cupboard staples. These are recipes that feel good to make, eat and share, and each plate of food is assembled with care and balance. Including Hot and Sour Lentil Soup, Ghanaian Groundnut Chicken Stew, Glazed Blueberry Fritter Doughnuts, Mystic Pizza and Carrot and Feta Bites with Lime Yoghurt, this is a cookbook that focuses above all on flavour and freedom – to eat what you love.

A riotously funny picture book spoof on *THE NIGHT BEFORE CHRISTMAS* from BAFTA-winning children's TV presenters Sam & Mark. It's time to deliver presents, but Santa's tummy is feeling funny and he needs to let out parps along the way... But as a result, all the presents fall in the sea! Comes with a "Santa Stop Here" doorhanger!

A baking cookbook from *The Great British Bakeoff* contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. *Crumb* presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, *Crumb* covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

Crave Brilliantly Indulgent Recipes HarperCollins

The New York Times bestseller from the founder of *Oh She Glows* "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of *Isa Does It* "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of *The Sprouted Kitchen* A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, *ohsheglows.com*, which is now an

Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

In *Recipes from a Normal Mum*, Holly Bell transforms the daily chore of cooking for the whole family with her collection of inventive, economical and simple recipes. With colour photographs of every dish (in response to the feedback Holly always hears from mums!), this is the must-have book for any mum who is short of time but still wants to cook delicious food for her family. Each recipe is written in straightforward steps and made with ingredients that you can buy at the supermarket. Split into 8 chapters including *The More the Merrier*, *Dinner for 2 in A Flash*, *Switch to Baking Mode* and *Food for the Great British Outdoors*, Holly has recipes to fit every family occasion. And no longer will you be stumped when you are left with a little-used ingredient or an excess amount of a dish as Holly has supplied ideas for using up the surplus, ensuring you waste absolutely nothing. Recipes include the *Mix It Up Breakfast Muffins*, *Lemony Salmon Pasta with Courgettes & Peas*, *Tortilla Traybake* and *Lemon Button Biscuits*. Holly is a real mum cooking in real time and 'normal' mums of every variety regularly turn to her blog for advice and fail-safe recipes. Whether it is a speedy recipe for feeding little people, cooking for a hungry crowd, baking for children's parties, or conjuring up grown-up weeknight suppers, this is a book to which you can turn no matter what aspect of family life you're approaching that day.

Now you can have your cake and be paleo, too! The Paleolithic diet and lifestyle -- based on eating hunter/gatherer foods for optimal health -- has surged in popularity, but with grains, dairy, and refined sugars off the menu, indulging isn't easy. *Paleo Desserts* is the first comprehensive cookbook of its kind: everyone's favorite desserts now made Paleo friendly, lower carb, and gluten free. Providing 125 mouthwatering, easy-to-follow recipes from brownies to milkshakes, Jane Barthelemy serves up treats to satiate even the biggest caveman sweet tooth. Recipes include *Raspberry Crumble Bars*, *Tiramisu*, *Black Forest Cherry Pie*, *Lemon-Berry Parfait*, *Pumpkin Cheesecake*, *Whipped Coconut Crè*, and more. *Paleo Desserts* includes a color-photo insert and ingredient lists for simplified shopping.

A lot has changed since *Towpath* first rolled up its shutters 10 years ago on the Regent's Canal in Hackney and everything but the toasted cheese sandwich was cooked from home across the bridge. And a lot hasn't. It is still as much a social experiment as a unique and beloved eatery. What happens when seasonality means you close every year in November, because England's cold, dark winters are simply inhospitable to hospitality from a little perch beside a shallow, manmade waterway that snakes through East London? What if you don't offer takeaway coffees in the hopes that people will decide to stay awhile and watch the coots skittering across the water? If you don't have a phone or a website, because you'd rather people just show up like (hungry) kids at a playground? *Towpath* is a collection of recipes, stories and photographs capturing the vibrant cafe's food, community and place throughout the arc of its season – beginning just before the first breath of spring, through the dog days of summer and culminating – with fireworks! – before its painted shutters are rolled down again for winter.

Jo Wheatley, winner of the Great British Bake Off 2011, shares a new collection of the hearty food she brought her three hungry boys up on, the fool proof recipes handed down to her by her Nan, and the treats she delights her extended family and friends with. All of the 100 recipes featured have been taste tested and enjoyed by generations of Jo's family, and are now ready to be enjoyed by yours. Easy recipes for little ones, tasty pies and tarts, delicious pastries and sumptuous cakes all fill the pages of *Family Baking*, and all will make you want to roll up your sleeves and turn on the oven. Jo's recipes are refreshingly simple and honest, and all made regularly for her family. From a classic focaccia, to delicious chocolate and honeycomb bars, perfect American pancakes and a spectacular croquembouche, *Family Baking* will fill your home with fantastic homemade food all year round.

A lively and important argument from an award-winning journalist proving that the key to reversing North America's health crisis lies in the overlooked link between nutrition and flavor. In *The Dorito Effect*, Mark Schatzker shows us how our approach to the nation's number one public health crisis has gotten it wrong. The epidemics of obesity, heart disease, and diabetes are not tied to the overabundance of fat or carbs or any other specific nutrient. Instead, we have been led astray by the growing divide between flavor—the tastes we crave—and the underlying nutrition. Since the late 1940s, we have been slowly leeching flavor out of the food we grow. Those perfectly round, red tomatoes that grace our supermarket aisles today are mostly water, and the big breasted chickens on our dinner plates grow three times faster than they used to, leaving them dry and tasteless. Simultaneously, we have taken great leaps forward in technology, allowing us to produce in the lab the very flavors that are being lost on the farm. Thanks to this largely invisible epidemic, seemingly healthy food is becoming more like junk food: highly craveable but nutritionally empty. We have unknowingly interfered with an ancient chemical language—flavor—that evolved to guide our nutrition, not destroy it. With in-depth historical and scientific research, *The Dorito Effect* casts the food crisis in a fascinating new light, weaving an enthralling tale of how we got to this point and where we are headed. We've been telling ourselves that our addiction to flavor is the problem, but it is actually the solution. We are on the cusp of a new revolution in agriculture that will allow us to eat healthier and live longer by enjoying flavor the way nature intended.

Banging crowd-pleasers Epic bakes Mad flavours Enjoy all the recipes that Liam loves to eat again and again! In this second helping of recipes from Channel 4's breakout star, Liam Charles shares 70 brand-new sweet and savoury recipes that are guaranteed to get you cooking! Whether you're having a cosy night in, going to a family get-together or hanging out with your mates, Liam has a taste-bud-tingling recipe for you. _____ PROPER MEALS for everyday feasting Includes Mexi Salad Bowls, Veggie Wedgie Pie and Monday Roast Wraps SHARING plates to impress your friends Includes Late Night Doner, Chicken Katsu Doughnut and Kofta Focaccia QUICK FIX snacks and smaller bites to keep the 'hanger' at bay Includes Chilli Cheese Toastie, Ice Cream Brekky Jar and plenty of smoothies and juices! PUDDINGS to satisfy even the sweetest tooth Includes Rhubarb x Custard Cheesecake, Dripping-in-Sauce Pineapple Pudding and Caramel Soft-Serve ice cream CAKES, BAKES, BISCUITS - because everyone needs a cheeky treat once in a while! Includes Cinnamon Roll-Ups, Cola Bowling Éclairs and Doughnut Dynamite _____ Praise for Cheeky Treats 'A spangly, Technicolor, many-faceted recipe book... It is distinguished not by the two kilos of icing sugar in the Football Cake (and that's just the buttercream!), nor the very simple, incredibly effective, domino pattern on his salted millionaire dominoes, nor his vertiginous layering or moments of French patisserie perfectionism, but by the joie de vivre conveyed by all those things, and the rest.' -Guardian

We all know the feeling. What starts as an insignificant little niggle, gently hinting at a kind of food, grows into a demanding craving. The kind that drags you out of bed in the middle of the night on a search for cheese, or causes you to break away from your desk in a desperate hunt for chocolate.

Chetna Makan is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the

history of Indian herbs and spices and learn how to match foods and flavours.

Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from My Home Kitchen will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

'Unassailable culinary credentials.' The Times 'A really great kitchen companion, full of easy-to-follow tasty dishes based on good-quality ingredients.' Gizzi Erskine Classically trained chef and model Isaac Carew takes it back to the kitchen with his debut cookbook *The Dirty Dishes*, featuring the fun, delicious and tasty food that's inspired his life-long love of cooking. *The Dirty Dishes* is a fresh and modern collection of one hundred recipes: from lazy brunches to easy weekday suppers, and from vegan delights to late-night bites. He shares new takes on classics including Poached Salmon Niçoise, celebrates his love of pasta with Lasagne, Crab Linguine and Butternut Squash Cannelloni, and introduces more adventurous yet surprisingly easy recipes like Tamarind Treacle Tart. Modern and bursting with flavour, the book reveals the secrets of Isaac's culinary training and gives you everything you need to get a bit messy and have fun in the kitchen. Isaac's dad and godfather both worked in kitchens, so Isaac grew up washing mussels and leafy greens. He qualified as a chef in his teens and went on to work in some of the best restaurants in the world. Since then, via a high-profile modelling career, Isaac has nurtured his passion for great cooking and diverse food with the fashion capitals as his inspiration.

Ruth Clemens, finalist on BBC's highly successful TV series *The Great British Bake Off*, shares her delicious bread recipes, fitting for all occasions. Each of the 30 recipes shows you how to get confident with straightforward doughs, to progress to pre-ferments and experiment with further methods. Along with clear step-by-step instructions, the recipes are crammed with tips and tricks to ensure that you'll be turning out delicious homemade loaves in next to no time.

A thorough full-color guide to creating delicious, unique, show-stopping cakes includes time-tested tips and complete information on everything from mixing colors to adjusting pan sizes. Reprint.

TOP TEN SUNDAY TIMES BESTSELLER Think about that first tickle of hunger in your stomach. A moment ago, you could have been thinking about anything, but now it's thickly buttered marmite toast, a frosty scoop of ice cream straight from the tub, some creamy, cheesy scrambled eggs or a fuzzy, perfectly-ripe peach. Eating is one of life's greatest pleasures. Food nourishes our bodies, helps us celebrate our successes (from a wedding cake to a post-night out kebab), cheers us up when we're down, introduces us to new cultures and - when we cook and eat together - connects us with the people we love. In *Eat Up*, Ruby Tandoh celebrates the fun and pleasure of food, taking a look at everything from gluttons and gourmets in the movies, to the symbolism of food and sex. She will arm you against the fad diets, food crazes and bad science that can make eating guilt-laden and expensive, drawing eating inspiration from influences as diverse as Roald Dahl, Nora Ephron and Gemma from *TOWIE*. Filled with straight-talking, sympathetic advice on everything from mental health to recipe ideas and shopping tips, this is a book that clears away the fog, to help you fall back in love with food.

"A Baker's Year takes readers month-by-month through the seasons at Smoke Signals for porridge and waffles in winter, crusty bread in spring, pies and pizza in the summer, and celebration cakes for end-of-the-year holidays"--Amazon.com.

Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of *Top Chef* and *Taste the Nation In Chaat*, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiest onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad's Spicy Pineapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, *Chaat* is a celebration of the diversity of India's food and people.

When Chris Bianco started Pizzeria Bianco in the back corner of a Phoenix grocery store in 1988, he had no idea that he would become a driving force in the artisanal pizza movement. All he knew was that his food would reflect the respect and sincere intention that he brings to each of his recipes, as the result of his relationships with farmers, local producers, customers, and staff. Now a James Beard Award-winning chef—the first pizzaiolo to receive the honor—and the owner of the legendary pizza mecca, Chris Bianco brings us a full-color, fully illustrated cookbook that illuminates the fundamentals of pizza making and the philosophy behind Chris's cooking. The book features recipes for his signature pizzas as well as strategies and techniques for translating chef's methods to the home kitchen. Bianco celebrates both the simple and the nuanced, revealing the methods that lead to the perfect crust, the sweetest tomato sauce, the creamiest mozzarella, and the most expertly balanced flavor combinations. It also features recipes for salads, antipasti, and dessert options, as well as family meals that are cooked behind the scenes and a new array of big plates showcased at Chris's highly regarded restaurants. With its attention to detail and tips for making unforgettable, flavorful pizzas, *Bianco* is an essential manual for anyone serious about pizza, pasta, and more.

For food that's as beautiful as any photograph - and tastes every bit as good as it looks. 'A great book, full of unsurprisingly wonderful photographs... even the most lumbering home cooks can create beautiful dishes' The Sunday Times Magazine 'This ravishing book is a tribute to the passion, flair and creativity with which Frankie transforms my piles of recipes, bringing their 3D tapestry to life so brilliantly and palpably in my books. Revealing her tricks and tips, with delicious, achievable recipes, her book is as beautifully written as it is to behold' Michel Roux, O.B.E. It's true that 'we eat with our eyes'. This beautiful, clever book provides a fantastic toolkit straight from the world of professional food styling, and it promises to change the way you cook for ever. The

recipes in *The New Art of Cooking* include all the little preparation, cooking and serving details that make a difference to the end result: without even trying you'll pick up tips that can be applied to the rest of your repertoire. Recipes include beetroot soup with cream clouds; sticky baked feta with radicchio cups; bittersweet salad with whipped goat's cheese; pork belly roast with shaken rhubarb; fancy puff-pastry fish pie; chocolate mousse with crushed praline; salted caramel wedding cake; and strawberries and cream ice lollies. From simple workday suppers to indulgent feasts for friends and family, this is an approach that will make your cooking look better than ever and taste wonderful too.

Stay In, Save Time, Eat Vegan! This brilliant cookbook reveals the secrets to cooking dinners that you crave—the kind that comfort, nourish and inspire you, without a ton of work. With every recipe clocking in under 30 minutes (prep included!), anyone can enjoy incredible plant-based meals every night of the week. Fabulous recipes like Roasted Cauliflower Romesco Tacos, Spicy Buffalo Tempeh Wraps or Date Night Truffled Mac 'n' Cheez mean you can cut back your restaurant spending by making your own photo-worthy dishes at home. Megan Sudd has your back with smart tips for cooking efficiently, and a recipe for every mood you may find yourself in. Many of these amazing meals are gluten-free to boot, helping you maximize healthy eating in as little time as possible. These vegan dinners will satisfy the herbivorous and the omnivorous (and not just on Meatless Monday)! Whether you're craving Jerk Lettuce Wraps with Caramelized Pineapple or Texas-Style Chili with Cashew Sour Cream, these easy plant-based dinners are more than salads and stir-fries—they're fun, fast and scrumptious.

"Crave: vb, desire intensely; hunger for... It starts as a small pang, a gentle hint that only a certain kind of food will do, but it quickly grows into a compulsion that demands to be satisfied. Now satisfaction is just a mixing bowl away! Martha Collison's indulgent new collection of baking recipes is designed to hit the spot. Following her bestselling book *Twist*, Martha has devised recipes based around the things we crave the most-- decadent chocolate, soothing caramel, tangy cheese, zesty citrus, rich fruit, crunchy nuts, fiery spices and warming alcohol. Firmly established as one of the most exciting talents in cookery writing today, Martha takes her simple techniques and brilliant flavour combinations to the next level with this sumptuous collection to satisfy every craving."--Page [4] of US cover.

Miranda whips up over 100 very delicious cakes, traybakes and cupcakes proving how quick and easy baking can be. This is the perfect book for beginner bakers. Miranda's tried-and-tested recipes are so simple to follow and don't require any specialist equipment. It's also a brilliant book for anyone who loves homemade cakes but doesn't have much time to spend in the kitchen. Miranda covers all occasions, from everyday moments that call for simply delicious bakes to those times you need something a little more special - and fast! Afternoon tea ideas, impressive pudding cakes and birthday, Christmas and Easter cakes are all covered here, as well as inventive and speedy weekday ideas - you have to try Miranda's pizza cake.

Martha Collison amazed the judges and viewers alike as the youngest ever contestant in the 2014 series of *The Great British Bake Off*.

Bake it Great is the first book from 'Great British Bake Off' finalist Luis Troyano. The Manchester-based graphic designer wowed the nation with his striking and ambitious creations and now he wants to pass on his knowledge of how to make your bakes outstanding in this book of 100 recipes. Not content with making something taste great, Luis wants it to look great as well - he believes even the simplest of bakes can be show-stopping, from Bakewell cupcakes to eye-catching centrepiece breads. And it doesn't stop there, with Luis help even the novice baker can work their way up to an ambitious gâteau and know that it will turn out spectacular. Luis simple tips and meticulous instructions will demystify the art of baking, from getting to know your oven, to the finer arts of finishing, meaning you simply can't go wrong. Chapters on cakes, breads, sweet doughs, snacks and slices, tarts, pies and pastries, with focus chapters on Spanish recipes and cooking with honey, mean that the basics are all covered. With plenty of unusual and fun suggestions too, in particular rarely-seen classics from Luis Spanish upbringing and some truly novel presentation ideas, this book will enlarge any baker's repertoire.

"Learn to make 100 savory and sweet snacks--perfect for fat fasts and boosting your fat intake. These delicious, high-fat snacks are ideal for low-carb high-fat, ketogenic, and Paleo diets, and are also a great alternative to sugary, carb-filled treats. Use 'Sweet and Savory Fat Bombs' to help shed those stubborn pounds, to fill you up in between meals, or to give you an energy boost. These simple recipes include easy-to-find ingredients, so you'll always have something satisfying to snack on!"--Page 4 of cover.

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