

Tom Kerridge S Best Ever Dishes

'Beautifully put-together with wonderfully crafted, full-on flavour recipes for everyone. A proper family feast of a cookbook!' Tom Kerridge 'This is a gorgeous book.' Nigella Lawson 'Lennie and Jessie are as madly entertaining to read as they are to be around. They are also brilliant storytellers so every recipe is as personal as it could be: a classic Jewish chopped liver served on Friday night dinners, aromatic Beef Stifado eaten on Greek holidays or an orange and pistachio cake created by son and brother. I adore this family.' Yotam Ottolenghi 'This book encapsulates humour, kindness, bucket loads of love and, most importantly, good food. I'm so happy to have the Ware family in my life and in my kitchen.' Sam Smith 'Mum. Guess what?' 'What Jessie?' 'We've written a cookbook'. 'I know darling! Do you think anyone will want to buy it?' 'Well, it's the recipes we've made our guests - the really good ones. Like the Sausage and Bean Casserole we made Ed Sheeran, the Drunken Crouton and Kale Salad we made Yotam Ottolenghi and the two Blackberry and Custard Tarts we served Nigella.' 'You ate a whole one before she arrived, darling.' 'It's a bloody good recipe mum.' Cooking through Table Manners is like having Jessie and Lennie at the table with you: brash, funny and full of opinions. In true Ware style, their cookbook is divided into Effortless, A Bit More Effort, Summertime, Desserts and Baking (thanks to Jessie's brother Alex), Chrismukkah (Christmas, Hanukkah and celebrations) and, of course, Jewish-ish Food. These delicious, easy dishes are designed for real people with busy and sometimes chaotic lives with the ultimate goal of everyone eating together so unfiltered chat can flourish.

You can present to camera, speak to time, read autocue, conduct an interview, write and memorise scripts; you have a showreel, headshots and a CV—but what next? How do you decide which genre to go for, market yourself and establish your career? The TV Presenter's Career Handbook is full of information and advice on how to capitalise on your presenter training and contains up-to-date lists of resources to help you seek work, market yourself effectively, and increase your employability. Contents include raising your profile, what kinds of companies to aim for and how to contact them, what to do with your programme idea, video and radio skills, creating your own TV channel, tips from agents, specialist genres such as News, Sports, Technology, Children's and Shopping channels, breaking into the US, and more! Features interviews and case studies with over 80 experts so you can learn from those who have been there first, including: Maxine Mawhinney and Julian Worricker BBC News anchors, Jon Bentley and Jason Bradbury presenters The Gadget Show, Melvin Odoom KISS FM, Gemma Hunt presenter Swashbuckle, Matt Lorenzo presenter Premier League, Tony Tobin chef/presenter Ready Steady Cook and Saturday Kitchen, Alison Keenan and Marie-Francoise Wolff presenters QVC, Maggie Philbin and Jem Stansfield presenters Bang Goes the Theory, Kate Russell presenter BBC Click, Sarah Jane Cass Senior Talent Agent Somethin' Else Talent, Emma Barnett award-winning radio presenter, David McClelland Technology presenter Rip Off Britain, Louise Houghton and Tina Edwards presenters London Live, Fran Scott presenter Absolute Genius with Dick and Dom, and Claire Richmond founder findatvexpert.com

New cookbook from Tom Kerridge coming December 2018. More details soon ...

A quirky, entertaining, and insightful collection of hip travel guides for young travelers brings a fresh perspective to Old World destinations to offer helpful tips on the hottest cities and regions, accommodations, and eateries for a variety of budgets, the hottest things to see and do, detailed city maps, activities and nightlife, outdoor adventures, and no-cost museums, complementary entertainment, and free bar food.

Since going on his Great British Adventure in 2019, James Martin has taken to the road again (and the sea and skies, too!) to bring us a new British recipes cookbook, featuring more of his favourite stunning – and occasionally remote – locations around the UK. With a foreword by Tom Kerridge, this new celebration of the unique food of the British Isles sees James travel from islands to Highlands, cooking and eating everywhere from Cornwall to Scilly, Jersey and Guernsey, Isle of Man to Shetland, the Peak District, Lake District and Yorkshire Moors, and from Wales to Skye. He takes advantage of the best ingredients the country has to offer, making Poached Turbot with a Creamy Herb Sauce on a boat in Guernsey, BBQ Pork Burgers on the Isle of Man, traditional Singing Hinnies in Northumberland – and more surprising dishes like Hoisin Duck on beautiful St Martin's in the Isles of Scilly. It's another inspiring culinary journey for fans of the show and there are 80 recipes from the series, along with details of the producers and chefs James visits, and exclusive photography from behind the scenes on this extraordinary food trip.

A Guide to British television programmes shown at Christmas time, throughout the years.

Drawing on a large number of interviews with renowned chefs, diners, and Michelin inspectors, this book presents a comparative study of Michelin-starred restaurants in Britain and Germany. It provides an unprecedented insight into what goes on in these establishments--what makes their chefs tick, intrigues their critics, and beguiles or annoys their customers. Restaurants are viewed not simply as businesses but as cultural enterprises that shape our taste in food, ambience, and sociality.

In *The Skills*, Monica Galetti offers both amateur chefs and professionals basic cooking skills for cooking over 100 fabulous recipes. Building on her *Masterchef: The Professionals* reputation as the expert in the kitchen, Monica takes the reader through a series of essential techniques including: jointing a chicken, preparing a rack of lamb, filleting fish, making basics such as sauces, mayonnaise, pasta, meringues, caramel and soufflés, and making breads and pastries. Once you've mastered Monica's foolproof methods you can cook her fabulous recipes such as Braised artichoke with bacon and gin, Tartare of salmon, Roast lamb with peppers and olives, Salt caramel chocolate ganache and Apricot sabayon. With step-by-step photographs throughout, *The Skills* will give you all the secrets of success in the kitchen.

Tying into a new six-part BBC2 television series, Tom elevates classic recipes with a Kerridge twist.

'Hayward, one of the... best food writers alive, every page a different blade, glintingly pictured and lovingly described. Kitchen porn but not sinister: A cook's gotta chop, a cook's gotta mince.' – Simon Schama in *New York Times* 'Both essential and informative, useful information and sheer blade porn. Tim Hayward explores the world of knives with enthusiasm and authority.' – Anthony Bourdain 'This is possibly the coolest book I have ever seen. Glorious in content, geeky in text and engaging in photography. This is every cook's must-have reference book! I love it.' – Tom Kerridge 'Tim Hayward is the most serious cookery writer I know. Whatever he says, I will listen. Whatever he writes, I will buy.' – Len Deighton 'A gleaming, razor-sharp paean to the chef's greatest weapon in *Knife* by Tim Hayward. Both eloquent and encyclopaedic, *Knife* is the ultimate book of blades" – Tom Parker Bowles, *Mail on Sunday* *Knife* is a love-letter to this essential culinary tool – its form, history and creation. The knife can be the most functional utensil or the most exquisite piece of design – avid collectors pay jaw-dropping sums for a piece of Japanese hand-crafted steel, made according to traditions that date back thousands of years. Through interviews with knife-makers, chefs and collectors, acclaimed food writer Tim Hayward explores how the relationship between cook and blade has shaped the both the knife itself, and the ways we prepare and eat food all over the world. From Damascus blades to Chinese

readers on a journey around this magical place, taking inspiration from traditional dishes and local ingredients, and adding his own unique twist. From the delicious bite-sized morsels known as pintxos Basque-style tapas to more hearty main meals and sumptuous desserts, José shows you how easy it is to prepare Spanish food at home. The cuisine of this region is wonderful to share with family and friends but it's also about informality and not being a slave to your stove. Set to the backdrop of the stunning views of San Sebastián and the rest of the Basque Country, Basque is a culinary jaunt around one of Spain's most colourful and exciting food destinations.

Thanks to his Dopamine Diet, Michelin-starred chef Tom Kerridge has shed eleven stone over the past three years. That's the same as 70 bags of sugar. If you're struggling with your weight and need to shift unhealthy pounds, this new approach makes it easy, and is guaranteed to make you feel happier in the process. Most people find it hard to keep to a long-term diet, but this one is different. The recipes feature ingredients that trigger the release of the 'happy hormone' dopamine in your brain, so it's a diet that will make you feel good! Tom's 'dopamine heroes' include dairy products such as double cream and yoghurt, good-quality meats including beef, chicken and turkey, and even chocolate. By ditching alcohol and starchy carbs in favour of plenty of protein, fresh fruit and veg, you will be eating meals that will help you shed the weight, whilst offering a satisfying intensity of flavour. Treats in store for Dopamine Dieters include spinach, bacon and mint soup; roasted onion salad with fried halloumi; shepherd's pie with creamy cauliflower topping; soy glazed cod with chilli, garlic and ginger; braised beef with horseradish; Chinese pork hot pot; and chocolate mousse with sesame almond biscuits. These are recipes that don't feel like diet food, and can be shared with friends and family. It worked for Tom and it can work for you. Give it a go! And lose weight the Dopamine Diet way.

The long-awaited cookbook from Tom Kerridge's legendary two-Michelin-star pub. The Hand & Flowers is the first (and only) pub in the world to acquire two Michelin stars. At this relaxed and accessible dining space in the heart of Buckinghamshire, Tom Kerridge serves up innovative, sophisticated dishes that masterfully reinvent and elevate British classics for the twenty-first century. The incredible new cookbook presents 70 of the best dishes that have ever appeared on the menu, including Roast hog with salt-baked potatoes and apple sauce; Slow-cooked duck breast, peas, duck-fat chips and gravy; Smoked haddock omelette; Salt cod Scotch egg with red pepper sauce and picante chorizo; and Chocolate and ale cake with salted caramel and muscovado ice cream. With specially commissioned photography by renowned photographer Cristian Barnett, The Hand & Flowers Cookbook is a stunning celebration of one of the world's best and most authentic restaurants.

A new idea can become an expensive flop for TV executives. So from the earliest days of television, the concept of a pilot episode seemed like a good idea. Trying out new actors; new situations and new concepts before making a series was good economical sense. It was also tax deductible. Sometimes these pilots were shown on television; sometimes they were so awful they were hidden from sight in archives; and sometimes they were excellent one-offs, but a series seemed elusive and never materialised. Chris Perry has always been fascinated by the pilot episode. So many pilots are made annually, but never seen by audiences. Only a handful appear on screen. It's a hidden world of comedy, variety, drama and factual programming. This volume attempts to lift the lid on the world of the TV pilot by revealing the many transmitted and untransmitted episodes made through the decades.

More than 65 original and delicious recipes, written with panache and authority and offering both practical advice and inspiration for anyone cooking at home for two people. Two's Company is a book with a positive message that cooking for two is exciting, fun and worthwhile. More than that – free from the demands of family or guests, liberated from a strict timetable, you can follow your mood, whether you fancy something homey, a fake-away or a creative culinary adventure. There is a major gap in the market for a mainstream cookbook for two, providing inspiration for couples, friends and flat-sharers who enjoy cooking and eating at home. Most of those cooking for two are forced either to scale down recipes or repeatedly contend with a fridge full of leftovers. Supermarkets have identified this trend, and provide a lavish choice of ready meals aimed at twosomes. But there is still a lack of inspiration for those of us who want to cook something fresh from scratch for a partner or friend. Here Orlando Murrin not only brings you original recipes but sets out the different 'rules' to consider when cooking for two. He suggests ways to shop sensibly to minimize waste and shares ingenious tips for shortcuts and techniques, gleaned from working with professional chefs and food stylists.

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100 recipes from Tom Kerridge that revolutionise low-calorie cooking – tying in with a six-part primetime BBC TV series

Tom Kerridge's Best Ever Dishes Bloomsbury Publishing

This new edition of the classic hit title Bus-Pass Britain is a colourful celebration of travelling by bus around the British Isles and features a selection of 50 favourite bus-routes submitted by members of the public in response to a Bradt competition. Their favourite bus routes reveal a wonderful mosaic of journeys across Britain, from a leafy meander through the Home Counties to the exhilarating seascapes of the northeast coast, from the wilds of Snowdonia to the Outer Hebrides. Evocative and fun, the book reveals how free bus passes have encouraged a new generation of keen explorers. Join us on the top deck for a fresh perspective on towns and villages across Britain. Each journey includes recommendations on where to stop and explore, providing details of inspiring sights, suggested walks and the best local cafes, pubs, restaurants. All the practical details: bus times, the length and duration of each route and travel connections to the start and finish, are provided and the book features a scattering of quirky stories and reflections (entitled Bus-stops) on the wonders of this more leisurely form of travel.

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