

The Prosecco Cookbook: Prosecco Cocktails, Cakes, Dinners Desserts

“Corks popping, frothy liquid flowing, a cold crispy freshness . . . nothing quite so perfectly reflects the notion of ‘the best in life.’ This is a book for celebrants. It’s a book for romantics. It’s a book for the entertainer who wants a light, fresh concoction that can bring people together to accent the joys of the day. So break out the bubbly and toast!” -From 101 Champagne Cocktails

THE #1 FASTEST SELLING NON-FICTION BOOK IN THE UK Slimming food has never tasted so good; the must-have first cookbook from the UK’s most visited food blog. Sharing delicious home-style recipes with a hugely engaged online community, Pinch of Nom has helped millions of people to cook well and lose weight. The Pinch of Nom cookbook can help novice and experienced home cooks enjoy exciting, flavourful and satisfying meals. Accessible to everyone by not including diet points, all of these recipes are compatible with the principles of the UK’s most popular diet programmes. There are a hundred incredible recipes in the book, thirty-three of which are vegetarian. Each recipe has been tried and tested by twenty Pinch of Nom community members to ensure it is healthy, full of flavour and incredibly easy to make. Whether it’s Cumberland Pie, Mediterranean Chicken Orzo, Mexican Chilli Beef or Chicken Balti, this food is so good you’ll never guess the calorie count. This book does not include ‘values’ from mainstream diet programmes as these are everchanging. Instead the recipes are labelled with helpful icons to guide you towards the ones that suit you best – whether you’re looking for something veggie, fancy a fakeaway, want to feed a family of four or have limited time to spare. Kate Allinson and Kay Featherstone owned a restaurant together in The Wirral, where Kate was head chef. Together they created the Pinch of Nom blog with the aim of teaching people how to cook. They began sharing healthy, slimming recipes and today Pinch of Nom is the UK’s most visited food blog with an active and engaged online community of over 1.5 million followers. Showing that dieting should never be a barrier to good food, Pinch of Nom is the go-to home cookbook for mouthwatering meals that tick all the boxes.

Men may have their little black book of cocktails – but now women have one just for them, in feminine pink, fashionably designed, and with a lovely textured cover embossed with red foil. What better way for busy girls to entertain than by using this fabulous little gem to help spark up their marvelous social lives... along with the right mood for that little hottie that is coming over? Inside, gals will find witty quotes and words of wisdom as well as fabulous drinks from Cosmos to Apetlinis to other fun and exciting and easy to make shots, drinks, and cocktails. Best-selling girlfriend expert Jennifer Worick, co-author of *The Worst-Case Scenario Survival Handbook: Dating & Sex*, provide an entertaining introduction.

Take your bubbles to the next level with over 55 fantastic classic and contemporary Prosecco cocktail recipes. Whether you love a light and refreshing drink or prefer a sweet and fruity treat, The Little Book of Prosecco can help you transform your favourite bottle of Prosecco into something even more special. - Make drinks for every occasion with great cocktails for brunch, like the Rossini or the Primrose Fizz; sparkling delights for toasting special achievements, such as the Celebration Cocktail or the French 75; as well as a drink fit for every moment in between, from The French Afternoon to the party-starting tequila-spiked Los Altos. - Master well-known staples like the Bellini, Pink Sangria and Sbagliato and try new contemporary twists on your favourites with the Floral Bellini, the Mojito Royale and the Prosecco Julep. - Mix up punches and sangrias for the whole group to enjoy together, such as the Spice Route Punch, the La Rochelle Punch, and the Blush Sangria. - Discover your new favourite Prosecco-based drink along with tips and tricks for making it, right down to the type of glass it is traditionally served in. Enjoy Prosecco your way and delight the Prosecco-lovers in your life with this pocket-sized guide to cocktails for every occasion.

Beautiful Booze: Stylish Cocktails to Make at Home

Prosecco is Always the Answer

More than 50 Bubbly Cocktail Recipes with Prosecco, Champagne, and Other Sparkling Wines

Prosecco

More than 40 recipes for delicious drinks to fix at home

The Iconic Cocktails, Apéritifs, and Café Traditions of France, with 160 Recipes

125 Recipes for Real Life

For years, Prosecco has been waiting in the wings for the right time to make its sparkling appearance - and now it's taking the world by storm and putting the fizz into all social occasions! This book, packed with recipes, facts, trivia and tips on hosting the perfect sparkling-wine soiree, will make you even more potty about Prosecco than you already are!

The beloved TV chef offers the only cookbook you'll need to give any gathering—from a dinner for two to a wedding—a delectable, welcoming Italian flavor. No one throws a party like Lidia Bastianich! And now, in this delightful new cookbook, she gives us 220 fantastic recipes for entertaining with that distinctly Bastianich flare. From Pear Bellinis to Carrot and Chickpea Dip, from Campanelle with Fennel and Shrimp to Berry Tiramisu—these are dishes your guests will love, no matter the occasion. Here, too, are Lidia's suggestions for hosting a BBQ, making pizza for a group, choosing the perfect wine, setting an inviting table, and much more. Beautifully illustrated throughout with full-color photographs and filled with her trademark warmth and enthusiasm, this is Lidia's most festive book. Whether you're planning a romantic picnic for two, a child's birthday party, a holiday gathering, or a simple weeknight family dinner, Lidia's flavorful, easy-to-follow recipes and advice will have you calling to your guests: "Tutti a tavola a mangiare!"

Cassy Joy Garcia draws from her years of research and experience to deliver a roadmap to mastering her 'Four Pillars of True Health'. With over 150 gluten-free and Paleo-friendly recipes, a 28-day food and fitness plan, portion guides, program guides and supplemental online tools, Fed & Fit provides readers a foundation for lasting success. Joy's recipes were hand selected to complement each of 'The Four Pillars' and include step-by-step instructions, full-colour photos and personalisation guides to help you achieve your individual wellness goals.

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours—or weeks!—ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BUZZFEED As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests—but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile—herbal, boozey, bitter, fruity and tart, and so on—to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

Jamie Oliver's Christmas Cookbook

The Little Book of Prosecco

Prosecco Made Me Do It

The Little Book of Prosecco and Sparkling Cocktails

Bubbly

Make-Ahead Pitcher Drinks for Every Occasion

Prosecco!

Bubbly is a collection of more than 60 effortlessly stunning cocktail recipes featuring the most festive bottle behind the bar—champagne! With bright, seasonal flavors, simple techniques, and no pretense, author and photographer Colleen Jeffers shares her most irresistible sparkling cocktails, alongside quick-trick tips on topics like buying the right bottle of bubbly, keeping carbonation crisp, scoring cheap vintage glassware, and making simple syrup without a stove. Inside this beautiful book's plush, gold foil cover, recipes include: French 75–tart, light, crisp, refreshing, and arguably the best known of all vintage champagne cocktails Aperol Spritz–ideal for aperitivo hour Paloma Punch–perfect for serving a crowd Bubbly Mary—a modern brunch classic Margarita Fizz—a deceptively simple and refreshing Holiday Mail—a cheery seasonal favorite And many, many more! This book will quickly become your go-to resource for recipes that rely on fresh, easy-to-find ingredients for head turning flavor without an expert's collection of bottles and tools. With an entire chapter devoted to brunch cocktails and another to party-ready punches, it's a weapon every home cook needs in their entertaining arsenal. And with a plush, shiny gold foil hardcover, rounded corners, glossy art paper, and gorgeous photography, it's a book you won't want to hide on a shelf! Inventive enough to appease the experienced cocktail creator but approachable enough for complete beginners, Bubbly proves that a splash of champagne can make any moment a cause for celebration. From the Author There aren't hundreds of recipes in this book, because each one had to earn its place in your kitchen, the kitchen of a stranger who's welcomed me in. I don't take your precious leisure time–your seasons and gatherings and free moments lightly. The cost and effort I'll ask you to spend on any one step or ingredient must be justified by a proportionate gain in flavor. I promise you that none of these drinks are dull, and that your loved ones will love them. I promise that I've described the absolute best way to make each drink without compromise, but also the simplest way to do so. The dry practicality that went into the development of these recipes found balance in the pure joy of dreaming them up and of imagining you enjoying each one. I pictured you in your own kitchens and couches and beaches and backyards, experiencing the pure bliss that is a perfectly mixed drink. I hope that you'll return to these pages whenever you're in need of that bliss, over and over again. –Colleen Jeffers

Save water: Drink Prosecco Who doesn't love a chilled glass of Prosecco? Champagne's younger, more affordable Italian cousin is a light, dry sparkling wine, perfect for every occasion. From a summer tippie to a tasty cocktail, dinner accompaniment or festive fizz, you just can't beat it. And as global sales would indicate, Prosecco is the new black. Bubbly with Prosecco-infused wit and wisdom, and mixed with recipes for some of Italy's most iconic Prosecco cocktails – the Spritz, Rossini, Mimosa – The Little Book of Prosecco is a sparkling celebration of one of the world's best-loved wines that will have you reaching for a bottle and popping that cork in no time. Prosecco has only 90 calories per glass – that's less than a banana! 'All you need is love, laughter and Prosecco.' Unknown In the trattorias and enotecas of Italy, Prosecco is another guest at the beckoning table, sipped liberally to end the workday, to begin a meal, to help digest the meal - with a sense of well-being that other cultures aspire to. Although delicious on its own, Prosecco's effervescence and refreshing acidity make it an ideal partner with a variety of other ingredients. It's gracefully light on the palate, yet Prosecco has enough body to maintain its character when mixed with fruits, berries, herbs, bitters, infusions or liqueurs, as artfully and effortlessly as it's done in Italy. From aperitivo to digestivo, this sparkling wine lover's guide is an "Italian Collection" of 88 eclectic drink recipes built on a foundation of delightfully versatile Prosecco - from faithfully re-created regional rituals to inventive, artisan cocktail-inspired notions and sophisticated party drinks.

It's time to take your favourite tippie and turn it into something extra special with this delicious recipe collection of jubilant GIN cocktails, cakes, dinners & desserts.

Pinch of Nom

Sparkling perfection

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

A Collection of Champagne and Sparkling Cocktails (New Years and Holiday Gifts, Home Bartender, Cocktail Recipes, Mixology, Wine & Spirits, Drinks & Beverages Cookbook, Simple Recipes)

Little Pink Book of Cocktails

Food, Family, Friends, Festivities

60 Seriously Sparkling Cocktails

classic & contemporary cocktails floral, and more, these gorgeous cocktails taste as good as they look Cocktail alchemy—the sweet, sour, bitter, booze—is magic in the hands of self-taught mixologist Natalie Migliorini. Sure, her story is the classic “girl-quits-job-to-pursue-passion-(cocktails)-starts-website-(Beautiful Booze)-leads-to-book-(yes, this one).” But these beautiful drinks are the result of a real immersion in the craft of building cocktails. Based on a solid foundation of research and feel for cocktail trends, Beautiful Booze is an instant classic. Readers can prepare these drinks at home, using available ingredients and simple tools. Great cocktails elevate every occasion from ordinary to amazing. Here you'll find recipes for mainstays like the Bloody Mary Bar Cart, as well as old-made-new cocktails like a Crème de la Colada, Limoncello Daiquiri, and Lavender Fizz. Vibrant photographs make reading this book almost as much fun as mixing its drinks.

Add some sparkle to your life with this irresistible cocktail recipe book, featuring over 50 drinks made from Prosecco, Sekt, Cava, Champagne, and other sparkling wines. Introducing Let's Get Fizzical – an inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations and twists, offering tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. So pop that cork and dive straight in to discover: -over 50 cocktail recipes, including classics with creative reinventions. -Includes a Beginner's Guide to Bubbles chapter which offers useful know-how and fun facts about how sparkling -drinks are created and how they differ from one another. -Explains key words and phrases every sparkling wine lover should know, including "brut", "sec," "spumante" and "frizzante". -Lose the booze" panels for many recipes, giving a non-alcoholic option for anyone having a drinking day off. The introductory chapter, A Beginner's Guide to Bubbles, explains the differences between sparkling wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. The Know Your Fizz section gives you the low-down on your favourite bubbles, whether that's a budget Cava or a fancy Champagne. Get The Party Started gives you the drink mixing skills to impress your guests, from essential cocktail shaking techniques to the perfect glass shape. Everything you need to know about fizz is here, including insider secrets such as how to make sure your drink keeps its bubbles. Drink your way through the recipe-packed remainder of the book – master delicious classics, such as the Aperol Spritz and French 75, and discover how to make your drink a little bit special with creative reinventions and original cocktail recipes. And if you're participating in Dry January this year, or if you ever feel the need for a drinking day off, many recipes feature a "lose the booze" option with all the flavour but none of the hangover! Why not add some sparkle to Valentine's Day this year, and impress your partner with an array of home-made bubbly beverages. Fresh, fizzy and full of flavour! Whatever your bubbly drink of choice, impress your guests and make every drink a celebration with Let's Get Fizzical. If you love Let's Get Fizzical, then why not try Let's Get Tropical for an inspiring mix of classic cocktail recipes for the ultimate summer cocktail party! Cheers to that!

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other—and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz-Italy's bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it's a style of drinking. In Spritz, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz's revival around the world. From regional classics to modern variations, Spritz includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Ainsley's Caribbean Kitchen

classic & contemporary cocktails

Prosecco Made Me Do It: 60 Seriously Sparkling Cocktails

Taverna

What's Gaby Cooking: Eat What You Want

A 28 Day Food & Fitness Plan to Jump-Start Your Life with Over 175 Squeaky-Clean Paleo Recipes

100 speinding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippie time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experience bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Paloma Rhubarb and Custard Sour Bananagroni Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Add some sparkle to your life with this irresistible cocktail recipe book, featuring over 50 drinks made from Prosecco, Cava, Lambrusco, Champagne, and other sparkling wines. An inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations and twists, Let's Get Fizzical offers tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. The introductory chapter, A Beginner's Guide to Bubbles, explains the differences between sparkling wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. Everything you need to know is here, including the low-down on your fizz of choice, whether that's a budget Cava or a fancy Champagne. From essential cocktail shaking techniques to the perfect glass shape, the Get The Party Started section gives you the drink mixing skills to impress your guests. Learn how to make your own syrups and infusions, how to pair flavours and how to present your drinks with style. Drink your way through the recipe-packed remainder of the book - master delicious classics, such as the Aperol Spritz and French 75, and discover how to make your drink a little bit special with creative reinventions and original cocktail recipes. If you ever feel the need for drinking day off, many recipes feature a "lose the booze" option with all the flavour but none of the hangover. Whatever your bubbly drink of choice, impress your guests and make every drink a celebration with Let's Get Fizzical: cheers!

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

The Boozy Baker is a fun collection of recipes for cakes, pies, tarts, cookies, and more, all of which contain a healthy dose of alcohol. Home bakers will recognize classic treats such as profiteroles, peach cobbler, and spiced Bundt cake, and be delighted by the ways they are reinvented with chocolate stout, almond liqueur, and even Jägermeister. Featuring more than 30 full-color photographs, the book also includes sidebars throughout with instructions for preparing funky cocktails that add a punchy compliment to many of the recipes. Whether you are a pastry perfectionist or a one-bowl beginner, a bonafide mixologist or just looking for a way to polish off a few dusty bottles, this cookbook is sure to become a favorite, its pages splattered with chocolate, sprinkled with sugar, and garnished with a twist.

Italy's Most Iconic Aperitivo Cocktail, with Recipes

The Gin Cookbook

Vodka Cocktails

Prosecco Cocktails, Cakes, Dinners & Desserts

A Couple Cooks - Pretty Simple Cooking

220 Foolproof Recipes That Make Every Meal a Party: A Cookbook

Pick a game, pour some bubbles, and get the party started

The Prosecco CookbookProsecco Cocktails, Cakes, Dinners & DessertsBell & MacKenzie Publishing

Finally! A cookbook for people who have had enough with rules and restrictions and are ready for delicious food that makes them feel good. In her follow-up to her breakout success What’s Gaby Cooking, Gaby Dalkin reveals the secret to a happy life: balance. Eat What You Want relects how Gaby eats in real life, and for her, balancing moderation and indulgence is everything. No deprivation, no “bad foods” list. The only rule? Enjoy your food. Whether you are looking for lighter dishes filled with tons of fresh fruits and veggies (like a Cauliflower Shawarma Bowl or Lemony Tahini Broccolini), or soul-soothing dishes like Ham and Cheese Croissant Bread or Strawberry Crispy Cobblers), Gaby has you covered. All told, Eat What You Want is an invitation/permission slip/pep rally for you to let go of all the noise around what you choose to eat. Choose joy! Choose fun! Choose no apologies or excuses. But most of all, choose whatever makes you happy.

With more than 40 vodka-based cocktail recipes—from classics to contemporary twists—this is a must-have bar companion for anyone who enjoys their vodka. Vodka makes the ideal base for a cocktail and is perhaps the most mixable and useful spirit behind any bar. Its clean and neutral taste pairs with most flavors, from sweet to sour, fruity to spicy, and creates delicious possibilities for every drinking occasion. Try a restorative Bloody Mary with breakfast, a perfectly mixed Cosmopolitan to sip at a leisurely lunch, a pre-dinner Vodka Martini to whet your appetite, or a Black Russian enjoyed as a night-cap. This perfect companion to your home bar showcases all the most popular vodka drinks, plus offers up some surprises, and is a celebration of the cocktail in its myriad forms. From the retro charm of a Harvey Wallbanger to that icon of the modern drinking scene, the Espresso Martini, the recipes included here are must-tries for any vodka-drinker.

"I can't recommend this book highly enough. Never pretentious, always fun, it reflects Ainsley Harriott's persona wonderfully." The Telegraph on Saturday The stunning official tie-in to Ainsley's major ITV1 show includes all the recipes from the series. Join the nation's favourite TV cook on his food adventure. Ainsley Harriott is going back to his roots to uncover the best-kept secrets and simple dishes of Caribbean home cooking in this ultimate feel-good cookbook. Among the brand-new, mouthwatering recipes that are featured on the show, there will be over 80 dishes inspired by the diverse culture and the rich food heritage of these much-loved islands. You'll find light dishes and snacks such as Crab and chilli cornbread muffins and Chickpea and plantain patties; flavoursome main meals including Grilled chicken roti wrap with mango dressing and Grilled Lamb cutlets with green herb yoghurt; not forgetting indulgent desserts and cocktails including White chocolate, rum and raspberry crème brulee and Lazy man's long island iced tea. This stunning cookbook will bring exciting new meals to your family table and transport you to the real Caribbean in your own kitchen.

Lidia's Celebrate Like an Italian

The Boozy Baker

Fizz

Drinking French

Delicious feelgood cooking from the sunshine islands. All the recipes from the major ITV series

Champagne and Sparkling Wine Cocktails for Every Occasion

Nigella Christmas

Add some sparkle to your life with 50 of the best cocktails made from Prosecco, Sekt, Cava, Champagne, and other sparkling wines. This is the book for people who like their drinks bubbly and sparkling. An inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations from award-winning mixologist Klaus St. Rainer, Let's Get Fizzical offers tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. The first section of the book explains the differences between the different wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. Everything you need to know about your favorite drink is here, including insider secrets such as how to make sure your bubbles don't go flat. Sidebars tell you every sparkling wine suitable for each cocktail, so you know whether you can substitute Cava for Prosecco, or whether sometimes only Champagne will do! Make every drink a celebration and raise a glass to Let's Get Fizzical: cheers!

Get the party started with this awesome collection of Prosecco-themed games to play with friends. What could be better than getting the girls together, grabbing a glass, and cracking open a bottle of bubbles? Why, throwing a few Prosecco-based drinking games into the mix, of course! There are over 25 games that use everyone's favorite sparkly tippie—ranging from hilarious Beyoncé Bingo to the organized chaos that is the Prosecco Olympics. So what are you waiting for? Choose your game, pop a cork, and prepare to laugh. A full

of the spectacular book is filled with comforting, delicious recipes' Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relye sun-kissed Mediterranean holidays and simple taverna-style meals. Taverna...brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping A fizz-filled collection of classic and contemporary Prosecco cocktails. The bubble-lover's companion to everything sparkling and everything cocktail. There's nothing quite like a chilled glass of prosecco on a hot day. Or on a cold day. But then there's nothing like a Winter Bellini either. Or a Prosecco Royale. Or a Negroni Sbagliato. Or a Julep. Here's a collection of easy-to-follow classic and contemporary cocktail recipes that celebrate Prosecco, champagne and all things bubbly. Cocktails are split into the following chapters:Light & FloralVibrant & ZestyIntense & SultryShares and Punches Classics

Spritz

Fed & Fit

101 Champagne Cocktails

The Perfect Gift for Wine Lovers

40 lantlizing recipes for everyone's favourite sparkler

The Prosecco Cookbook

The Savvy Cocktail Book

Do you ears perk up when you hear the telltale pop of a prosecco bottle? Do you think every drink is just a little bit nicer with bubbles? Prosecco is no longer just a sparkling wine. It's a cultural phenomenon, a party in a glass. This beautifully illustrated book will introduce you to a whole world of bubbly beverages, and showcase the potential of Prosecco. From the classic bellini and fresh fruit mimosa, to a wide range of sparkling cocktails, the recipes in this book are light, fizzy, and fun. 60 delicious recipes are illustrated with bright and beautiful original artwork in a book that makes a lovely gift for your friends—or yourself!

The bubble-lover's companion to everything Prosecco and everything cocktail. From the Bellini to the Sbagliato, and the Buck's Fizz to the Kir Royale, Prosecco cocktails are some of the most famous and fabulous tipples. Prosecco Cocktails is a collection of classic and contemporary cocktail recipes and tips and techniques that shows you how to recreate these delicious drinks at home. Cocktail recipes are split into the following chapters: Light & Floral Vibrant & Zesty Intense & Sultry Shares and Punches Classics

Following in the footsteps of other illustrious Italian gastronomic successives - from pizza to pasta, from mozzarella to Parmesan and mortadella - Prosecco is the most recent "emaded in Italy" c: product to have colonized the world. But what is its history, and how did it come to be a global phenomenon? Luigi Bolzon retraces the origins of Prosecco's immense popularity back to the story of the Italian emigrants who left their country in the second half of the nineteenth century and the experiences of those who, knowingly or not, were most instrumental in cementing Prosecco's reputation in the UK and worldwide. Peppared with anecdotes and containing a rich tapestry of direct testimonies from the protagonists of Prosecco's ascent in the world of wines, Bolzon's book dives deep into the Italian soul to offer an insightful look behind the production and the continuing success of Britain's most loved bubbly.

Jamie Oliver's Christmas Cookbook is your guide to the best Christmas ever. This EPIC cookbook is one you'll come back to year after year: packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, new ways to love those leftovers AND even the perfect party drinks. If you take Jamie's advice, plan ahead and delegate to friends and family, you might just find your Christmas turning out as jolly as the cheery photos of Jamie's festive gatherings! Daily Mail, Books of the Year ----- Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas pud, trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon biltins, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deep, important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one. Christmas and I hope you have fun looking through, picking your recipes, and building your own plan." Jamie Oliver ----- Our favourite. It is a 400-page-plus volume featuring recipes that will become your go-tos for the festive period and beyond! Independent "Excellent, wonderful. A god-natured book that will be the cook's friend this season" Evening Standard

Prosecco Cocktails

The Alchemist Cocktail Book

Over 50 Bubbly Cocktail Recipes with Prosecco, Champagne, and Other Sparkling Wines

80 joyful cocktails and mocktails for every occasion

Making the dark arts of mixology

Let's Get Fizzical

100 Slimming, Home-style Recipes

Cooking just got glamorous! It's time to add some sparkle and glamour to your cooking with this collection of quick and easy Prosecco recipes.

Emphasizing intense flavor combinations, fresh ingredients, and minimal effort, this guide to mixed drinks using champagne and sparkling wine includes recipes for classic drinks like the Kir Royale and the Bellini, as well as the more contemporary Ginger Snap.

This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddlies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Rickeyes Daisies Fixes Juleps Smashes Cobblers Frapp é Punch Prepared Punch for Bottling Cups The Lucky Hour of Great Wines The Wines of Bordeaux Champagne Burgundy Hocks (Rhine Wines) Stewitts & Moselles Pot Sherry

Brighten your day with bubbles! 80 seriously simple cocktail recipes for everyone from award-winning wine writer and BBC One drinks expert, Oly Smith. Every drink is united by its unique and exciting use of sparkles with fun flavours for all occasions. Whether it's a small work victory, drinks before hitting the town, a full celebration, or simply, 'just because', you'll find the perfect pop to mark the moment here. Champagne, cava, cider, beer, soda or kombucha, the joy is in the fizz, with plenty of booze-free bubbles alongside the classics to suit all tastes. From the delicate elderflower and orange blossom Free Fizz to the dangerously drinkable, disco-friendly Rejuvito – or perhaps the sparkling wine and rhubarb English Spark takes your fancy – there's a moresih mocktail or a potent punch for everyone. Enjoy delightfully easy cocktails at any time; simply add sparkles!

Batch Cocktails

Italy's Iconic Sparkling Wine, with Cocktail Recipes and Lore

The Bubbly Bar

Gin the Mood

75 Recipes for Spirited Sweets

Cocktails, Cakes, Dinners & Desserts. The Perfect Tonic For Cooking With A Twist!

Prosecco Drinking Games

A collection of 40 delicious cocktail recipes featuring the Italian sparkling wine that has taken social drinking by storm—Prosecco! Ah, Prosecco, how we love it! With its crisp, zesty bubbles and light, fruity flavor, Champagne's perkier younger cousin is our favorite sparkling wine, hands-down. But what many of us don't realize is that those easy-

drinking qualities we love so much are exactly what makes it a fantastic base for cocktails, too. Prosecco's sprightly bubbles combine brilliantly with all kinds of liqueurs and spirits, so it's time to open the drinks cabinet and start experimenting—and Prosecco Cocktails is the perfect companion to get you started. There are Prosecco-led twists on the classics, like the Kir Royale or Prosecco Mojito; sophisticated apéritifs like the classic Spritz or the strawberry-infused Rossini; absolute party barnstormers like the Sangria Blanca, infused with white peach and basil; and intriguing sweet treats like the Wild Berry Cheesecake or Sparkling Parma Violet. Everyone enjoys the magical sound of well-chilled fizz cascading into a sparkling clean glass, adding its special cheer to any occasion. Now let's take it to a whole new level! Whether you're hosting an action-packed bachelorette party or a dainty baby shower, a sunny beachside cook-out or a festive holiday drinks gathering, an intimate meal à deux or a gossip-fueled get-together, a fun family celebration or a soignée dinner party, the true joy of Prosecco is that it's ideal for any occasion. Add the inventiveness of cocktails and you've got the perfect recipe for a fabulous time. And, well, why on earth not?

TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD FINALIST • The New York Times bestselling author of *My Paris Kitchen* serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in *Drinking French*. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

With 50 gin-based cocktail recipes – from classics to contemporary twists – this is a must-have for anyone Gin the Mood for a good time.

Do your ears perk up when you hear the telltale pop of a prosecco bottle? Do you think every drink is just a little bit nicer with bubbles? Prosecco is no longer just a sparkling wine, it's a cultural phenomenon, a party in a glass.

Classic & contemporary cocktails