

Two Kitchens: Family Recipes From Sicily And Rome

Like most families, David and Luise know that the road to feeding your children isn't always a straight one. They have raised three kids while writing their acclaimed vegetarian cookbooks and have experienced a fair share of food tossed on the floor and soup bowls left untouched. But they have also learned ways around this. In this book they share their passion for cooking fun, modern, wholesome meals with kids' palates in mind, but that also are interesting enough for adults to enjoy. Take your own inspiration from their quest to bring joy back to the dinner table: whip up a batch of Dino Burgers (made with spinach, quinoa, oats and peas), Spinach Waffles, or Stuffed Rainbow Tomatoes with black rice, feta, raisins and cinnamon. This latest collection from will include more than 60 recipes, with 'upgrade' options for adults (top with a poached egg, add a spicy sauce, stir through extra herbs, swap in quinoa), tips on how to include the children in the preparations and methods to get them more interested in food. All of the dishes are veggie-packed, colourful, kid-friendly and simple - with most taking under 30 minutes to prepare. Featuring stunning photography and irresistible recipes, this is the cookbook families will be turning to night after night for quick and satisfying dishes everyone (hopefully) will love.

Two Kitchens 120 Family Recipes from Sicily and Rome Hachette UK
'Glorious and sumptuous. From the simplest dishes through to the more complex, Irini totally captures the gastronomy of Greece.'
Victoria Hislop 'This is my favourite cookbook of the year. A total joy from start to finish.'
Russell Norman 'A treasure trove of personal and factual information about the food of Greece and its islands.'
Simon Rogan Under the Olive Tree is a stunning and user-friendly collection of delicious Greek family recipes from Irini Tzortzoglou, the 2019 champion of MasterChef UK. Including accessible, everyday dishes for the home cook, as well as an entertaining section full of Irini's tips and tricks for when you have a little more time or want to impress your guests. Not only is Irini a fabulous cook, but she is a great teacher who cannot wait to show readers the dishes of her beloved homeland. With over 80 recipes, from breakfasts to quick dinners via salads full of sunshine, and on to feasting for Christmas, Easter and dinner parties, this cookbook is Irini's celebration of Greece. 'These recipes represent me as a cook and diner in that I like to experiment a little in putting flavours together, mixing classic combinations with my own touches.'
Recipes include: * Chickpea and cumin fritters with a lemon and

coriander yoghurt dip * Cured salmon with star anise, yoghurt and ouzo cream, cucumber and fennel salad * Aubergine topped with bulgur, sultanas, sundried tomatoes and pine nuts * Braised Octopus in Red Wine with Sweetcorn Puree and Pepper Salsa * Moussaka with beef, aubergine and red pepper sauce * Slow-roasted lamb with herbs, lemon, mustard and honey * Olive Oil, Almond and Candied Orange Baklava

From the award-winning weekly Guardian Cook columnist and winner of the André Simon and Guild of Food Writers' Awards comes an Italian food book of sumptuous recipes, flavours and stories from Sicily and Rome. For the last twelve years, food-writer, cook and photographer Rachel Roddy has immersed herself in the culture of Roman cooking, but it was the flavours of the south that she and her Sicilian partner, Vincenzo, often craved. Eventually the chance arose to spend more time at his old family house in south-east Sicily, where Rachel embraced the country's traditional recipes and the stories behind them. In *Two Kitchens* Rachel celebrates the food and flavours of Rome and Sicily and shares over 120 of these simple, everyday dishes from her two distant but connected kitchens. From tomato and salted ricotta salad, caponata and baked Sicilian pasta to lemon crumble, honeyed peaches and almond and chocolate cake, they are the authentic Italian recipes that you will want to cook again and again until you've made them your own. 'This is a recipe book that reflects the way I cook and eat: uncomplicated, direct and adaptable Italian family food that reflects the season. The two kitchens of the title are my kitchens in Rome and Sicily. In a sense, though, we could have called the book "many kitchens" as I invite you to make these recipes your own.'

Rachel Roddy *Two Kitchens* chapters: Vegetables and Herbs - Tomatoes; Aubergines; Peas; Broad Beans; Cauliflower; Potatoes; Onions; Herbs Fruit and Nuts - Lemons; Peaches; Oranges; Grapes and Figs; Almonds Meat, Fish and Dairy - Beef and pork; Chicken; White fish; Fresh anchovies and sardines; Eggs; Ricotta Storecupboard - Chickpeas; Lentils; Preserved anchovies; Flour; Bread Rachel's first book, *Five Quarters: Recipes and Notes from a Kitchen in Rome*, won the André Simon Food Book Award and the Guild of Food Writers' First Book Award in 2015.

From Mother to Mother

An A-Z of Pasta

Delicious and Healthy Vegetarian Recipes for Every Day

Recipes and stories from grandmothers of the world

The Rangoon Sisters

Discover Nadiya's favourite recipes. From our favourite Bake Off winner and author of Nadiya's Family Favourites

Family Recipes for the Global Palate

'I'm just a straight-talking NHS doctor lending my unbiased opinion on healthy eating and showing everybody how to get phenomenal ingredients on their plates everyday.' Dr Rupy Aujla's first cookbook, *The Doctor's Kitchen*, is the go-to book to help you kick unhealthy faddy diets for good. In the book, Rupy, explains the principles of healthy living in a fun and relatable way with over 100 vibrant, tasty recipes steeped in medical science which are easy and inexpensive to make. The impact of lifestyle on illness has never been higher on the national agenda and Rupy believes that what we choose to put on our plates is the most important health intervention we can make. *The Doctor's Kitchen* stands out from the crowd by using medical knowledge to create the recipes. Rupy advocates Plates over Pills every time and he is living proof that what you eat can shift medical outcomes as he overhauled his own heart condition by addressing his diet and creating his own delicious food that he now shares in this book. Infused with flavours from around the world, this tasty selection of everyday meals makes healthy eating an absolute pleasure.

A gorgeous, full-color illustrated cookbook and personal cultural history, filled with 100 mouthwatering recipes from around the world, that celebrates the culinary traditions strong, empowering immigrant women and the remarkable diversity that is American food. As a child of Italian immigrants, Anna Francese Gass grew up eating her mother's Calabrian cooking. But when this professional cook realized she had no clue how to make her family's beloved meatballs—a recipe that existed only in her mother's memory—Anna embarked on a project to record and preserve her mother's recipes for generations to come. In addition to her recipes, Anna's mother shared stories from her time in Italy that her daughter had never heard before, intriguing tales that whetted Anna's appetite to learn more. Reaching out to her friends whose mothers were also immigrants, Anna began cooking with dozens of women who were eager to share their unique memories and the foods of their homelands. In *Heirloom Kitchen*, Anna brings together the stories and dishes of forty-five strong, exceptional women, all immigrants to the United States, whose heirloom recipes have helped shape the landscape of American food. Organized by region, the 100 tantalizing recipes include: Magda's Pork Adobo from the Philippines Shari's Fersenjoon, a walnut and pomegranate stew, from Iran Tina's dumplings from Northern China Anna's mother's Calabrian Meatballs from Southern Italy In addition to the dishes, these women share their recollections of coming to America, stories of hardship and happiness that illuminate the power of food—how cooking became a comfort and a respite in a new land for these women, as well as a tether to their native cultural identities. Accented with 175 photographs, including food shots, old family photographs, and ephemera of the cooks' first years in America—such as Soon Sun's recipe book pristinely handwritten in Korean or Bea's cherished silver pitcher, a final gift from her own mother before leaving Serbia—*Heirloom Kitchen* is a testament to empowerment and strength, perseverance and inclusivity, and a warm and inspiring reminder that the story of immigrant food is, at its core, a story of American food.

David Frenkiel and Luise Vindahl are the new faces of exciting vegetarian food. Their *Green Kitchen Stories* blog has a cult following and continually inspires people around the world to cook super-tasty, healthy vegetarian recipes using only natural ingredients. In *The Green Kitchen* they delight meat-eaters and non meat-eaters alike as they share

over 100 of their favourite family recipes. Combining everyday pantry staples with fresh in-season produce, David and Luise tell the stories of their family kitchen, affirming just how easy it is to create nourishing, well-balanced dishes on a daily basis. Learn how to whip up herb and asparagus frittata for breakfast, fennel and coconut tart for lunch, a beet bourguignon for a supper to share with friends. Have your cake and eat it too with the nutritious frozen strawberry cheesecake on a sunflower crust, or indulge in the double chocolate raspberry brownie. Discover an array of soups, salads, juices and small bites that are simple to make but bold in flavour and stunning in presentation. Start your love-affair with vegetarian eating with *The Green Kitchen*. Featuring gorgeous photography throughout, this beautiful cookbook will inspire everyone to cook and eat food that is good for the body and soul.

An exploration into the culinary identity of eastern Europe through stunning food and travel photography, interspersed with stories and memories of tiny buildings called summer kitchens. In this new cookbook from award-winning author Olia Hercules, explore the diversity of Ukraine's cuisine and heritage through the alluring window of summer kitchens—small structures alongside the main house where people cook and preserve summer fruits and vegetables for the winter months. Featuring 100 superb recipes, a gorgeous collection of food and lifestyle images, and evocative personal narrative, Hercules illustrates how the region's cuisine varies as much as the landscapes, climate, and produce through her travels to the Carpathians, the Black Sea, the shores of the Danube and Dnieper, and her native land.

Together

Over 100 Delicious Family Recipes

Quick & Easy Food

Harvest Kitchen Cookbook

Blank Recipe Book

Family Recipes from the Old Country

Love. Food. Family

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

From breakfasts to dinners to a cake fit for the Queen. Having fallen in love with Nadiya and her outstanding bakes on 2015's *Great British Bake Off*, readers can now discover all her

favourite recipes. With chapters ranging from 'Lazy Sunday Mornings' to 'Midnight Feasts', 'Snacks and Sharing' to 'Dessert for Dinner', you'll find ideas for any time of the day, and for all the family. Nadiya offers innovative twists on traditional classics and failsafe recipes for many staple meals and bakes, including . . . · Best Fish Finger Butty · Crumpets with Salted Honey Butter · Wellington Sausage Rolls · Cod and Clementine Curry · Mustardy Kale Mac and Cheese · Popcorn, White Chocolate and Peanut Slice · Spiced Parsnip and Orange Cake · And not forgetting: 'Her Majesty's Cake', based on the delight she created for the Queen's 90th birthday. Look out for Nadiya's Family Favourites - Nadiya's Latest Cookbook 'She's baked her way into our hearts and hasn't stopped since' Prima Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

'The Rangoon Sisters taught me everything I know about Burmese food. And now they can teach you too.' Grace Dent 'Amy and Emily's food is vibrant, colourful and packed with flavour. I can't wait to make everything in this book.' Melissa Hemsley Love Thai food? Addicted to Chinese and Indian? Then it is time to discover the flavours of Burma. The Rangoon Sisters is a celebration of the incredible food and flavours that are found throughout Myanmar, including over 80 evocative recipes that have been made easy and accessible for the modern home cook by supper club extraordinaires Emily and Amy Chung. Including chapters such as Snacks, Salads, Curries, Rice, Noodles and Sweets, the simple recipes are perfect for a quick weekday family meal or a comforting slow cook on a weekend. And the food is ideal for sharing and pairing: rich bowls of curry are contrasted with vibrant salads and heaps of steaming rice. Recipes include: Mohinga (fish chowder) Pumpkin curry Pickled tealeaf salad Stuffed aubergine curry Butterbean stew Coconut chicken noodles Mango and lime cheesecake With easy to follow instructions and no specialist equipment or expensive ingredients needed,

The Rangoon Sisters is essential for anyone wanting to make delicious, simple Burmese food at home.

Ella's Kitchen: The Easy Family Cookbook

Nadiya's Kitchen

Summer Kitchens

Recipes and Reminiscences from Every Corner of Ukraine

MOB Kitchen

The Green Kitchen

Ben Lebus has always been passionate about food and learnt to cook from his father, who ran an Italian restaurant for a number of years. At university, he quickly saw that his flatmates did not share his knowledge of cooking, and their repertoire consisted of pasta with pesto. That was it; he decided to devise a list of recipes that would feed 4 people for under £10, wanting to show that it was possible to cook beautiful, healthy, delicious food on a budget. He launched MOB Kitchen three months after he graduated. The 'thrifty home-cook's unlikely hero' according to the Daily

This is not a book about what it's like to be old. It's about what it's like to have lived. There is no food quite like a grandmother's time-perfected dish. Inspired by their own grandmothers – and the love they shared through the food they served – Anastasia Miari and Iska Lupton embarked on a mission: from Corfu to Cuba, Moscow to New Orleans, and many more in between, they set out to capture cooking methods, regional recipes and timeless wisdom from grandmothers around the world. The result is Grand Dishes, a journey across four years of cooking with the world's grandmothers, a preservation not just of recipes but of the stories – told through the dishes – that have seasoned these grandmothers' lives. Featured alongside are contributions from celebrated chefs and food writers, each with their own grandmother's recipe to share. Rich with the insight that age brings, elegant portraits, diverse recipes, and techniques unique to a region, a grandmother and her family, this is a book to pass down through generations.

Sitto's Kitchen includes the original recipes and memories carried by the author's grandmother onto the shores of Ellis Island in 1912. These treasures, taught to her grandmother in Aleppo, Syria, comprise over 100 years of traditional Arab cooking. Author Janice Jweid Reed remembers, "In 1966, I started compiling my grandmother's recipes in a little spiral notebook. Years later, as my worn and food-stained notebook captured the fruits of my own labors, I realized these recipes were too precious to lose. They're a testament to all those cooks before me who faithfully preserved their heritage, mother to daughter, through the generations." Over the years, knowing these time-honored dishes were an important part of her cultural heritage, the author's notebook led to this cookbook. Sitto's Kitchen guides the reader with a Basics chapter offering tips on pantry staples, cook's tools and the ingredients needed to create this delicious

cuisine. Recipe titles written in both English and Arabic, a Where to Buy It section and photos of many of the dishes are all included with today's cooks in mind. The author carefully describes techniques used long ago but has simplified and updated them. Young cooks or those new to this distinctive cuisine will find the cook's notes at the end of each recipe a helpful and contemporary touch. Charming stories and anecdotes will give readers a window into the past. Culinary delights, from an Aleppo breakfast of butter-soft turnovers to after-dinner Arab coffee and sweets, highlight this unique cuisine. Tantalizing Open Meat Pies, Tamarind Meatballs, aromatic Barley Pilaf and Syrian Stuffing are mouth watering. Phyllo-encrusted Spinach Rolls, healthy soups, salads and grains, including several Bulgar Wheat dishes, will appeal to vegetarians. The next generations of young Arab cooks who long for these traditional foods will be drawn into Sitto's Kitchen. Readers exploring new cuisines will find these Middle Eastern spices and fragrant herbs carrying them to ancient lands. Sitto's Kitchen is a homespun adventure in Middle Eastern cookery, simply prepared, with no mystery and traditionally preserved by generations of Syrian cooks who served these humble dishes to their families with love.

This title presents old fashioned cooking at its best, with traditional dishes that have stood the test of time, shown step-by-step in over 650 photographs. It is a classic collection of 200 time-honoured recipes shown in easy step-by-step sequences throughout. Discover how to cook meals from your childhood with this compilation of dishes such as Pumpkin Soup, Smoked Haddock Flan, Roast Chicken and Shepherd's Pie. Create desserts that the next generation will love too, including Plum Tart, Blackberry Cobbler, Jam Roly-Poly Pudding, Apple Brown Betty, Trifle, and Fruit and Wine Jelly. Fill your home with the wonderful smell of baking as you recreate favourite cakes, cookies and desserts such as Apple Turnovers, Bread Pudding, Honey Cakes, Lemon Drizzle Cake, Gingerbread, and Victoria Sponge. This wonderful and evocative book celebrates the best of traditional old-fashioned cooking, with delicious country recipes handed down through the generations. Learn how to cook the best-loved recipes your grandmother made, with tempting chapters on breakfasts, soups, snacks, fish, poultry, game, meat, desserts, pies, cakes and cookies, and make your kitchen the heart of your home. Discover timeless classics such as Jugged Hare, Stoved Chicken, Steak and Oyster Pie or Plaice Fillets with Sorrel Butter. Try favourite side dishes like Griddled Potatoes, Roast Beetroot with Horseradish Cream and Coleslaw with Blue Cheese, and enjoy the delights of home-baked Scones, Apricot Flapjacks, Coconut Macaroons and Jam Tarts. Every recipe is easy to follow, illustrated with step-by-step photographs.

Recipes and Notes on Italian Cooking

Heirloom Kitchen

My Kitchen in Rome

Recipes from the Heart of the Home

Recipes from my Greek Kitchen

Sitto's Kitchen

Better Together Kitchen 2

The BBC MasterChef Champion shares the rich flavors of her homeland in this cookbook featuring more than one hundred delicious and accessible Malaysian recipes. When it comes to Southeast Asian fare, Malaysian cuisine is a hidden treasure. Now Ping Coombes, the 2014 winner of BBC One's MasterChef, brings Malaysian cuisine into the spotlight, from her family table to yours. Drawing inspiration from her mother and from the late-night stalls and street markets in her hometown of Ipoh, Ping has assembled recipes that serve as the perfect introduction to the tastes, textures and colors of Malaysian fare. Find new household favorites like Malaysian shrimp fritters, chicken and sweetcorn soup, spicy shrimp and vermicelli salad, nyonya fried rice, chili pan mee, caramel pork belly, Malaysian chicken curry and potatoes, quick wonton soup, crispy squid, Malaysian fish and chips, pork macaroni, coconut-filled pancakes, banana spring rolls, iced lemon grass tea, chilli dark and stormy, and many more! The cookbook every mother has been waiting for: a down-to-earth collection of recipes for families to enjoy every day of the week, and to share from mother to mother. Filled with 100 delicious, quick and easy dishes, Lisa Faulkner's latest book celebrates the joy of cooking and sharing recipes between family and friends. 'I believe that many of us cook and create by being given nuggets of inspiration. We take recipes and cook from them, and then we tweak them and add things and cook them again. That to me is the joy of cooking: sharing a love of food, a memory of why something tasted so good.' Lisa Faulkner Like most mums, Lisa Faulkner is always thinking of recipes for her family which are tasty and nourishing. Talking to other mothers and swapping recipes has been the greatest source of inspiration for her, so she invited those of her friends who are mothers to share their secrets in her brand new cookbook, From Mother to Mother. Lisa asked them what they liked to cook; what their family fallbacks are; their comfort dishes; and the meals they make for their families when time is short. This is a stunning collection of family recipes inspired by the women who know exactly what to put on the table when there are hungry mouths to feed, occasions to celebrate or when you simply want to create a delicious meal for your family to enjoy any day of the week. Containing Poultry, Meat, Fish, Veggie and Sweet recipes such as: Chicken, Pea and Pancetta Bake Cheat's Crispy Duck and Pancakes Ham Hock Carbonara Spicy Baked Eggs Hazelnut, Cherry and Amaretto Meringue Cake Pineapple Upside-down Pud Coconut Polenta Cake with Honey Syrup and Berries The son of a Neapolitan mother and a Sicilian father spans both cuisines in this collection of 150 recipes that evoke the past in Southern Italy and America, from Aunt Philomena's pasta with sardines to Easter sweet rolls. TV tie-in.

Sherrie Hewson – who was a semi-finalist on Celebrity Masterchef and

owned her own restaurant – loves to cook. Her kitchen is a world away from her working life as an actress and presenter, and is where she constantly dreams up new recipes to try on family and friends. As a busy mother and now a grandmother, she loves nothing more than to take care of her family with delicious and tasty meals. She's been writing down her recipes for decades and now she's sharing over 100 of her favourites with us in Nana's Kitchen: Over 100 Delicious Family Recipes. From traditional dishes she learned from her own grandmother to thoroughly modern recipes you and your family will love too. All are delicious, easy to prepare and sure to inspire you.

The Doctor's Kitchen

Recipes from an Indian Family Kitchen

Recipes from the Kitchen Disco

Mary Berry's Simple Comforts

7 Ways

Made in India

Recipes from a Family Kitchen

A fresh and friendly introduction to South Asian cuisine, The Indian Family Kitchen reflects how we cook today with seasonal and vegetable-forward recipes. This striking cookbook shows how to coax flavor out of your favorite foods by adding Indian spices: rub butternut squash with garam masala before roasting with salty feta and sun-dried tomatoes; marinate chicken wings in a punchy tandoori sauce; and brighten up a quinoa salad with ginger and cumin. You'll also find classics refined over the years by the granddaughter of the family that brought Patak's sauces and chutneys to households around the world. Throughout, The Indian Family Kitchen demystifies traditional cooking methods with kitchen shortcuts and the spices you should always have on hand—for delicious family meals that'll be loved by generation upon generation.

THE INSTANT NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST NEW COOKBOOKS OF THE YEAR BY Epicurious • EATER • Stained Page • Infatuation • Spruce Eats • Publisher's Weekly • Food52 • Toronto Star The dazzling debut cookbook from Joanne Lee Molinaro, the home cook and spellbinding storyteller behind the online sensation @thekoreanvegan Joanne Lee Molinaro has captivated millions of fans with her powerfully moving personal tales of love, family, and food. In her debut cookbook, she shares a collection of her favorite Korean dishes, some traditional and some reimagined, as well as poignant narrative snapshots that

have shaped her family history. As Joanne reveals, she's often asked, "How can you be vegan and Korean?" Korean cooking is, after all, synonymous with fish sauce and barbecue. And although grilled meat is indeed prevalent in some Korean food, the ingredients that filled out bapsangs on Joanne's table growing up—doenjang (fermented soybean paste), gochujang (chili sauce), dashima (seaweed), and more—are fully plant-based, unbelievably flavorful, and totally Korean. Some of the recipes come straight from her childhood: Jjajangmyun, the rich Korean-Chinese black bean noodles she ate on birthdays, or the humble Gamja Guk, a potato-and-leek soup her father makes. Some pay homage: Chocolate Sweet Potato Cake is an ode to the two foods that saved her mother's life after she fled North Korea. The Korean Vegan Cookbook is a rich portrait of the immigrant experience with life lessons that are universal. It celebrates how deeply food and the ones we love shape our identity.

Enjoy autumn's best family recipes! With over 250 home-style recipes, Harvest Kitchen cookbook is brimming with dishes like cheddar ham pie, caramel sweet potatoes and old-fashioned butterscotch pie. Slow-simmered suppers, Thanksgiving favorites and Halloween treats too!

Compendious, informative and engaging, Kitchen offers feel-good food for cooks and eaters that is comforting but always seductive, nostalgic but with a modern twist - whether express-way easy-exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies in true "domestic goddess" style. It answers everyday cooking quandaries - what to give the kids for tea, how to rustle up a meal for friends or an impromptu kitchen party in moments, or what to do about those black bananas, wrinkled apples and bullet-hard plums - and since real cooking is so often about leftovers, here one recipe can morph into another...from ham hocks to pea soup and pasties, from braised chicken to Chinatown salad. This isn't just about being thrifty but about being creative and seeing how recipes evolve. As well as offering the reader a mouthwatering array of inspired new recipes - from clams with chorizo to Guinness gingerbread, from Asian braised beef to flourless chocolate lime cake, from Pasta ala Genovese to Venetian carrot cake - Nigella rounds up her kitchen kit must-haves (and, crucially, what

isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated. The expansive, lively narrative, with its rich feast of food, makes this new work a natural 21st-century successor to Nigella's classic *How To Eat*, this time with a wealth of photographs from the instructive to the glorious, and accompanied by a BBC TV series. 190 recipes, including over 60 express-style at 30 minutes or under.

Easy Ideas for Your Favourite Ingredients

David Ruggerio's Italian Kitchen

The Ice Kitchen: Fast Fresh Food to Fill Your Family and Your Freezer

Little Green Kitchen

Under the Olive Tree

Nana's Kitchen

Secrets From My Indian Family Kitchen

THE SUNDAY TIMES BESTSELLER My husband Marv and I are big believers in sitting down together as a family to eat, regardless of how busy we are. When I prepare food for my family, I love using simple, fresh and flavoursome ingredients that we can all eat and enjoy together. I'm proud to say that we are now a household of foodies and I'm so excited to share my favourite family recipes with you. From Banana and Berry Yoghurt Pots, Four-Veg Mac & Cheese, Really Easy Roast Chicken and Peach Melba Pancakes, *At Mama's Table* is packed with all my crowd-pleasing dishes. Whether it's 'fast' food, prep-ahead recipes, twists on everyday favourites, food on the move, occasion dishes, all the snacks, I've got you covered! I truly hope you enjoy the recipes in this book as much as I do, that they take a little bit of stress out of your day and help inspire a generation of foodies in your family too. Lots of love, from my family to yours Rochelle X

'Inventive, engaging and soulful. There's something in it for everyone. Anjali's adoration of Indian cuisine and proud love for her Indian heritage combined with her cooking, writing and teaching skills, has made this book quite special' - Alfred Prasad Anjali Pathak's first memories are of making chapatis with her grandmother who founded the family business, doing her homework on the kitchen table as her mother presented her with dish upon dish to test and her father's favourite phrase - 'can we get that into a jar?' Now Anjali draws upon her family secrets in a beautiful collection of authentic Indian dishes and modern creations that are perfect for all cooks. Delve into heartfelt stories that bring Indian food to life, learn top tips for foolproof results, master classics and learn how a touch of spice can add a contemporary twist. Each of Anjali's secrets will help you create Indian food at its best - loved by generation upon generation. The recipes included vary from light snacks, such as the Bombay nuts, Spiced chicken wings and Stuffed paneer bites, to bigger bites like Chilli beef with black pepper, Vegetable biryani, or the classic Chicken tikka masala. Then, for dessert, who could resist the Baby apple tarte tatin with spiced caramel, Roast hazelnut & cardamom ice

cream, or Decadent chocolate truffles?

With more than 100 mouthwatering recipes from the fastest growing baby food brand, this book will have toddlers and grown-ups rushing to the table.

Better Together Kitchen 2 celebrates the home cook and the importance of gathering. Following the success of Better Together Kitchen, Ronnit & Delia are back with more than 130 delicious new recipes to share with people you love. Each recipe is perfect for everyday and empowers anyone to get into the kitchen and create simple, wholesome and beautiful meals. Every copy of Better Together Kitchen 2 sold supports a box of fresh produce for an Australian family in need.

Kitchen

At Mama's Table

120 Family Recipes from Sicily and Rome

The Korean Vegan Cookbook

Viennese Kitchen

Our Community Cookbook

The Indian Family Kitchen

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photography of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

A brilliant way to make your own recipe book. This blank recipe book is packed with blank recipe templates and is a great gift for people who love cooking. This book will be perfect gift for: Mom and Dad at Christmas Birthdays Mother's Day Father's Day Anyone who loves cooking Book Features Perfect bound High quality 130gms paper Black backed pages to reduce bleed through paper 100 blank templates Matt wipeable cover 200gms Extra large pages ("8.5" x "11.0") perfect for cooking Suitable for pencils, pens, felt tips pens, and acrylic pens

'Sumptuous simple recipes, inspired by Alex's travels and family gatherings.' Mary Berry 'Home cooking that is perfectly suited for midweek family meals or special occasions with friends. Enjoy it people!' Tom Kerridge As Bake Off judge Paul Hollywood freely admits, it's his wife Alex who is in charge of cooking in the Hollywood household. She's the one who plans, shops and cooks so they can enjoy delicious home-made food with family and friends. An accomplished self-taught cook who comes from a family of food-lovers, Alex is passionate about food but firmly believes that cooking and eating are about one thing: enjoyment. Her recipes fall into one of two categories -- quick and simple for when you don't have much time during the week, or slow and simple for a lazy weekend at home. But simple doesn't mean ordinary. With a few clever twists and drawing on influences from her travels and her family (a glamorous French grandma, a father brought up in Spain and a Norwegian great grandmother) Alex's recipes are easy, inexpensive and just a little

bit different. For anyone who wants inspiration for quick mid-week meals, impromptu kitchen suppers with friends or relaxed weekend socials, *My Busy Kitchen* is the book for you.

Together celebrates the power of cooking to connect us to one another. In the aftermath of the Grenfell Tower fire, a group of local women gathered together to cook fresh food for their families and neighbours. Over the chatter and aromas of the kitchen they discovered the power of cooking and eating together to create connections, restore hope and normality, and provide a sense of home. This was the start of the Hubb Community Kitchen. *Together* is a storybook of this West London community, showcasing over 50 delicious recipes from the women of the Hubb Community Kitchen and including a foreword by HRH The Duchess of Sussex. The women invite you to make their favourite simple dishes - many handed down over generations - from the Middle East, North Africa, Europe and Eastern Mediterranean for you and your loved ones. Every dish tells a story of history, culture and family, and each has been developed to use few ingredients and easy methods so that anyone can cook these personal recipes. *Together* features mouthwatering recipes including Green Chilli and Avocado Dip, Coconut Chicken Curry, Aubergine Masala, Persian Chicken with Barberry Rice, Caramelised Plum Upside-Down Cake, Spiced Mint Tea and lots more. This stunning charity cookbook is a homage to life, friendship and togetherness.

My Grandmother's Family Kitchen: 200 Recipes from a Traditional Kitchen

Stories, Shapes, Sauces, Recipes

Family Recipes from a British-Nigerian Kitchen

Two Kitchens

Grand Dishes

Classic Dishes for a New Generation

Malaysia

Sometimes cookbooks aren't just cookbooks. Exquisitely designed, beautifully written and featuring mouth-watering photography, this gorgeous tome from Guardian columnist and award-winning food writer Rachel Roddy makes the perfect gift for the pasta lover in your life! Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of 100 essential pasta and pasta sauce recipes. Along with the recipes are short essays that weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg; shapes made by hand and those rolled a by machine; the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. The A-Z of Pasta tells you how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, ragù and carbonara - to the unfamiliar (but thrilling). This is glorious celebration of pasta from one of the best food writers of our time.

_____ 'I love this book. Every story is a little gem - a beautiful hymn to each curl, twist and ribbon of pasta.' Nigel Slater 'Rachel Roddy describing how to boil potatoes would inspire me. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now' Simon Hopkinson 'Rachel Roddy's writing is as absorbing as any novel' Russell Norman, author of *Polpo* 'Roddy is a gifted storyteller, and a masterful hand with simple ingredients' *Guardian Cook*

Sophie Ellis-Bextor, Richard Jones and their five boys brought joy to millions throughout lockdown with their Kitchen Discos. Now, they're sharing their favourite family recipes with a cookbook that celebrates the kitchen as the heart of the home. Inspired by international cuisines and fond family memories, Love.Food.Family is packed with accessible, flexible, crowd-pleasing feasts for eating together and proves that everything tastes better with a little bit of disco.

Relaxed, flexible home cooking from Yotam Ottolenghi and his superteam. Whether they're conjuring up new recipes or cooking for themselves at home, the Ottolenghi Test Kitchen team do what we all do: they raid their kitchens. But then, they turn whatever they find into approachable creations with an 'Ottolenghi' twist. This instinct is in perfect sync with recent times, when we've all been standing in front of our kitchen shelves, our cupboards and our fridges, wondering what to cook with what we've got; how to put a can of chickpeas or a bag of frozen peas to good use, instead of taking an extra trip to the shops. For the first time, the team welcome us into their creative space. These dishes pack all the punch and edge we expect from Ottolenghi, but offer more flexibility to make them our own, using what we've got to hand. There's the ultimate guide to creamy dreamy hummus, a one-pan route to confit tandoori chickpeas and a tomato salad that rules them all. This book is all about feeding ourselves and our families with less stress and less fuss, but with all the 'wow' of an Ottolenghi meal. It's a notebook to scribble on and add to, to take its ethos and absolutely make it your own. This is how to cook, the OTK way.

- Vibrant plant-based dishes fusing African and European flavors from a young British-Nigerian cook - Includes almost 50 recipes Introducing Zoe Alakija, a London-based cook, whose rich recipes blend modern British flavors with the rich colors and tastes of her Nigerian upbringing. African food in general, and Nigerian food in particular, is on the rise in the UK and dishes like cheesy kokoro and nutty plantain brownies take European vegan food far beyond the more muted flavors and colors that we are used to. Zoe's immaculate balance of tastes combined with playful presentation ensures these are recipes to remember for those willing to explore broader, more environmentally responsible horizons.

Old-fashioned Cooking at Its Best, with Heartwarming Dishes that Have Stood the Test of Time, Shown Step by Step in Over 650 Photographs

Reflections and Recipes from Omma's Kitchen

Simple Vegetarian Family Recipes

Afro Vegan

Feed 4 or more for under £10

Alex Hollywood: My Busy Kitchen - A lifetime of family recipes

Heritage Recipes and Family Stories from the Tables of Immigrant Women

Frozen food is no longer seen as second best, something for emergencies, or a poor alternative to a take-away. Learn how to batch cook for convenience, cut down on waste, and save money without sacrificing flavour with Shivi Ramoutar 's gorgeous recipes.

INCLUDING RECIPES FROM JAMIE'S HIT CHANNEL 4 TV SHOW KEEP COOKING

FAMILY FAVOURITES Make everyday meals more exciting with the No. 1 bestselling cookbook, featuring 120 exciting and tasty new recipes _____ Jamie has done his research to find out exactly what we, as a nation, love to eat. He's taken 18 of our favourite ingredients and created 7 new, easy and delicious ways to cook them. We're talking about those meal staples we pick up without

thinking - chicken breast, salmon fillet, mince, eggs, potatoes, broccoli, mushrooms, to name but a few. Jamie will share 7 achievable, exciting and tasty ways to cook each of these hero foods, requiring minimal time, effort and a maximum of only 8 ingredients. Jamie's fun, delicious and nutritious recipes include: - Crispy Salmon Tacos - Prosciutto Pork Fillet - Pepper & Chicken Jalfrezi - Mushroom Cannelloni - Beef & Guinness Hotpot - Broccoli & Cheese Pierogi With everything from fakeaways and traybakes to family and freezer favourites, you'll find bags of inspiration to help you mix things up in the kitchen. Discover 7 Ways, the most straight-forward cookbook Jamie has ever written. _____ Readers can't stop cooking from Jamie's brilliant 7 Ways: 'The new 5 Ingredients!' - 'By far the best cook book I have ever bought' 'Might just be the best Jamie book ever' - 'The best book ever' 'One of Jamie's best ideas' - 'The best cook book I've owned' 'Best Jamie book ever' - 'My favourite Jamie Oliver book' _____ 'Easy, achievable and delicious; Oliver has created another fail-safe cookbook for families and those of us who are stretched for time' Daily Telegraph 'This is perfect for anyone stuck in a cookery rut and in need of some inspiration' Daily Mail 'Simple, affordable and delicious food designed for all the family' i 'Cooking dinner just got easier (and tastier) with Jamie's brilliant new book 7 Ways' Mail on Sunday

Viennese Kitchen is the perfect gift for cookbook enthusiasts and anyone interested in classic Viennese cooking traditions. Based on the original notebook and recipe journal of a 1900s baroness, this beautiful book takes readers on a journey through fin de si è cle Viennese high society. With over 100 original recipes, all of which have been tested and brought up to date for the modern cook, it is not only a wonderful collection of recipes but also a fascinating look at the life of a Viennese family. Filled with anecdotes and personal stories to bring the recipes to life, this book is a charming insight into a bygone era. The classic recipes cover a variety of dishes both savoury and sweet, with a strong emphasis on the desserts and pastries for which Vienna is famed. Enchanting photographs of Vienna grace the book, capturing the architecture, cafe culture and beauty of this elegant city.

A Treasury of Syrian Family Recipes Taught from Mother to Daughter for Over 100 Years
Ottolenghi Test Kitchen: Shelf Love
Savor autumn's best family recipes, a bushel or tips and gifts from the kitchen...all to warm your home this season
Gujarati Kitchen
Easy & Delicious Meals From My Family To Yours
Recipes from our Burmese family kitchen
5 Ingredients