

Nigellissima Instant Italian Inspiration

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Two Greedy Italians

Weaving together memories, recipes, and wild tales of years spent in the kitchen, Home Cooking is Laurie Colwin's cookbook manifesto on the joys of sharing food and entertaining. From the humble hotplate of her one-room apartment to the crowded kitchens of bustling parties, Colwin regales us with tales of meals gone both magnificently well and disastrously wrong. Hilarious, personal, and full of Colwin's hard-won expertise, Home Cooking will speak to the heart of any amateur cook, professional chef, or food lover. "As much memoir as cookbook and as much about eating as cooking." —The New York Times Book Review

Home Cooking

Kitchen tells the story of the life of the kitchen, through the food we eat now and the way we live, in the most important room of the house. Compendious, informative and utterly engaging, Kitchen brings us feel-good food for cooks and eaters that is comforting but always seductive, nostalgic but with a modern twist — whether express-style easy-exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies as the Domestic Goddess rides again. It answers everyday cooking quandaries — what to give the kids for lunch, how to rustle up a meal for friends 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 chicken to Chinatown salad. This isn't just about being thrifty but about being creative and seeing how recipes come about and 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 Genovese to Venetian carrot cake — Nigella rounds up her no-nonsense Kitchen Kit and Caboodle 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. From the Hardcover edition.

Nigella Kitchen

Nigellissima, like the Italian cooking from which it takes its inspiration, is a celebration of food that is fresh, delicious, and unpretentious. Here Nigella Lawson serves up 120 straightforward and mouthwatering recipes that are quick and easy yet elevate weeknight meals into no-fuss feasts. “It was when I was sixteen or seventeen that I decided to be Italian. Not that it was a conscious decision . . . No: I simply felt drawn to Italy,” writes Nigella. And so it was that before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian. Indeed, Italian cooking is trademark Nigella: light on touch but robust with flavor. With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods. From pasta and meat to fish, vegetables, and, of course, dolci, this cook’s tour has something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragu is the perfect salve for a winter’s night, while tangy and light Spaghettini with Lemon and Garlic Breadcrumbs takes just minutes to prepare. Meatzza, the favorite at Nigella’s table, is a meatball mixture pressed into a pan and finished with traditional Margherita ingredients—or whatever you may have on hand. And the versatile Baby Eggplant with Oregano and Red Onion works beautifully as a starter or side or as dinner sprinkled with ricotta salata or crumbled feta. Here, too, are Green Beans with Pistachio Pesto, Roast Butternut with Sage and Pine Nuts, and fluffy Mascarpone Mash, Nigella’s twist on mashed potatoes. Never an afterthought, Nigella’s low-maintenance “sweet things” include Instant Chocolate-Orange Mousse; light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few. Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. For example, a stash of sweet vermouth saves you from opening a bottle when you need just a splash. If a recipe calls for the juice of a lemon, Nigella uses the zest, too—that’s where its force and fragrance lie. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most of them for spontaneous meals that taste boldly Italian. Nigellissima is a love letter to the pleasures of cooking—and eating—the way Italians do. With a nod to the traditional but in Nigella’s trademark style, here are recipes that excite the imagination without stressing the cook.

Simple Cooking

The Domestic Goddess is back--and this time it's instant. Nigella and her style of cooking have earned a special place in our lives, symbolizing all that is best, most pleasurable, most hands-on, and least fussy about good food. But that doesn't mean she wants us to spend hours in the kitchen, slaving over a hot stove. Featuring fabulous fast foods, ingenious shortcuts, terrific time-saving ideas, effortless entertaining tips, and simple, scrumptious meals, Nigella Express is her solution to eating well when time is short. Here are mouthwatering meals, quick to prepare and easy to follow, that you can conjure up after a day in the office or on a busy weekend for family or unexpected guests. This is food you can make as you hit the kitchen running, with vital advice on how to keep your pantry stocked and your freezer and fridge stacked. When time is precious, you can't spend hours shopping, so you need to make life easier by being prepared. Not that these recipes are basic--though they are always simple--but it's important to make every ingredient earn its place, minimizing effort by maximizing taste. Here too is great food that can be prepared quickly but cooked slowly in the oven, leaving you time to have a bath, a drink, talk to friends, or help the children with their homework--minimum stress for maximum enjoyment . . . Nigella Express features a new generation of fast food--never basic, never dull, always doable, quick, and delicious. Featuring recipes seen on Food Network's Nigella Express series.

Feast

After twenty years of traveling throughout Mexico, Chef Ivy Stark became enchanted by the colorful, tasty native foods and was determined to bring them to America. From stylish couples enjoying beef tacos at a café to day laborers standing at a counter over a paper plate filled with carnitas, everyone loves this delicious, accessible cuisine. While the bright, robust flavors of Mexican cooking have tempted taste buds north of the border for decades, only recently has the country's lesser-known street food made its way onto the American table via California and the Southwest. Versatile and simple, these dishes can be enjoyed as a quick nibble or as part of an elegant meal. Stark introduces both beginners and skilled cooks to such traditional foods as Mexico City corn, smoked fish tostadas, plantain croquettes, and much more. Stark offers time-saving techniques and make-ahead suggestions, as well as tips for working with Mexican seasonings and produce like chilies and plantains.

Locus Origin - The Never Born

A sensational collection of cake, cookie, tart and pudding recipes, this is a must-have book for any baking fan. Celebrities, chefs and politicians share their favourite bakes to raise money for The Ben Kinsella Trust. Celebrities include TV cook Mary Berry who is one of UK's best-known and respected cookery writers. Other well known contributors include HRH Duchess of Cornwall, Paul Hollywood, Lorraine Pascal, Jamie Oliver, Nigella Lawson, Jane Asher, and many, many more. The book is the idea of Linda Morris and the members of her Cake Club the Baking Belles, a small group of friends who get together, share

recipes, bake and eat cake. A keen baker Linda's son Ed Shaerf, Chef Patron at One Blenheim Terrace.

Two Greedy Italians Eat Italy

A directory of edible seaweeds and 100 nutritious, delicious recipes from the Cornish Seaweed Company.

Mary Berry's Complete Cookbook

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'This is for those days or evenings when you want to usher a little something out of the kitchen that makes you thrill at the sheer pleasure you've conjured up.' The classic baking bible by Nigella Lawson ('Queen of the Kitchen' - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. How To Be a Domestic Goddess is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcakes Biscuits - macarons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, sponges, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies and mulled wine Bread - finally, the proof that baking bread can be fun, with easy bread recipes The Domestic Goddess's Larder - essential preserves, jams, chutneys, curds and pickles that every cook should have

How To Be A Domestic Goddess

Take your baking from simple to sensational with Anna Olson's comprehensive guide to beautiful baked goods. Bake with Anna Olson features more than 125 recipes from her popular Food Network Canada show. From chocolate chip cookies to croquembouche, pumpkin pie to petits fours, Anna Olson's newest baking book is full of delectable delights for every occasion, category and skill level. Beginner bakers, dessert aficionados and fans of her show will find over 125 recipes to take their baking to the next level, whether through perfecting a classic like New York Cheesecake or mastering a fancy dessert like Chocolate Hazelnut Napoleon. Introductory sections on essential tools and ingredients explain how to prepare your kitchen for baking success, and Anna's helpful notes throughout point you towards perfecting key details for every creation. Recipes for cookies and bars, pies and tarts, cakes, pastries, and other desserts give bakers a range of ways to savor their sweet skills, with a chapter on sauces and decors to round out your knowledge, and a chapter on breads to

practice your savory savoir-faire. Gorgeous photography illustrates each recipe and guides you through difficult techniques. Baking your way through Anna Olson's favorites couldn't be easier (or more delicious!). Whether you're looking for a classic baking recipe or a new baking challenge, Bake with Anna Olson is your new go-to baking book for all occasions! From the Hardcover edition.

Bake with Anna Olson

Beloved chef and best-selling author Lidia Bastianich shares, for the first time, the timeless recipes that have made her flagship restaurant, Felidia, a New York City dining legend for almost four decades. Ever since it opened its doors on Manhattan's Upper East Side in 1981, Felidia has been revered as one of the best Italian restaurants in the country. In these pages, Lidia and longtime Executive Chef Fortunato Nicotra share 115 of the recipes that capture the spirit of the Felidia menu past and present. From pastas and primi to appetizers and meats, and from breads and spreads to sides and soups, these are some of Lidia's absolute favorite dishes, lovingly adapted for home cooks to re-create in their own kitchens. Here are recipes for old-school classics such as Pasta Primavera and Linguine with White Clam Sauce and Broccoli. Contemporary favorites include Pear and Pecorino Ravioli, Chicken Pizzaiola, Short Ribs Braised in Barolo, and Eggplant Flan with Tomato Coulis. Exquisite dessert recipes include Warm Nutella Flan, Open Cannolo and Limoncello Tiramisù, while Passion Fruit Spritz and Frozen Peach Bellini come from the restaurant's lively bar. Felidia is a beautifully illustrated, full-color cookbook that takes readers behind the scenes of the restaurant's storied history and is filled with the same warmth and hospitality that are the hallmark of all of Lidia's cookbooks. It's the next-best thing to enjoying an evening out at this award-winning eatery!

Nigellissima

'Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook - from the novice to the seasoned chef - will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, The Geometry of Pasta pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, The Geometry of Pasta tells you everything you need to know about cooking and eating pasta like an Italian.

Kitchen

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Ottolenghi

Feast is written to stand alongside Nigella's classic and best loved book, How to Eat. Comprehensive and informed, this stunning new book will be equally at home in the kitchen or on the bedside table. A feast for both the eyes and the senses, written with Nigella Lawson's characteristic flair and passion, Feast: Food that Celebrates Life is a major book in the style of her classic How to Eat, applying Nigella's "Pleasures and Principles of Good Food" to the celebrations and special occasions of life. Essentially about families and food, about public holidays and private passions, about how to celebrate the big occasions and the small everyday pleasures — those times when food is more than just fuel — Feast takes us through Christmas, Thanksgiving and birthdays, to Passover and a special Sardinian Easter; from that first breakfast together to a meal fit for the in-laws; from seasonal banquets of strawberries or chestnuts to the ultimate chocolate cake; from food for cheering up the "Unhappy Hour" to funeral baked-meats; from a Georgian feast to a love-fest; from Nigella's all-time favourite dish to a final New Year fast. Evocative, gorgeous, refreshingly uncomplicated and full of ideas, Feast proclaims Nigella's love of life and great food with which to celebrate it. Packed with over 200 recipes from all over the world — and from near home — with helpful menus for whole meals, and more than 120 colour photographs, Feast is destined to become a classic. From the Hardcover edition.

Easy Healthy Meals

"A lavishly photographed cookbook for pasta and noodle connoisseurs of all levels of skill." —Frank Brasile, Shelf Awareness for Readers "Try to avoid the temptation of circling certain recipes before you give the book as a gift to someone else." —Andrew Alexander, ArtsATL "This is a great Pandora's box of everything pasta, filled with so many inviting recipes that anyone who opens it will find it impossible not to head into the kitchen, roll up the sleeves and start from scratch." —Don Oldenburg, Ambassador magazine Presenting the ultimate resource for every level chef—over 300 recipes for pasta, soups, stir-fries, sauces, desserts and baked dishes! Go beyond spaghetti and meatballs and whip up baked lamb orzo, or a savory squid ink frittata! There are 300 recipes from around the world, and nearly 350 pastas to discover in this definitive book! Easy-to-follow instructions for making your own pasta flow into complete meals for the whole family to enjoy—even those with dietary restrictions! Handy tips and techniques make you the master chef in your home kitchen as you wow guests and savor the fruits of your labor. The Ultimate Pasta and Noodle Cookbook will be a gorgeous keystone addition to any

cookbook library!

The Ultimate Pasta and Noodle Cookbook

In Falafel For Breakfast, ingredients are put first and foremost at the centre, opening the door to a greater understanding and appreciation of Middle Eastern cuisine, from tahini and halva to pomegranate and dates. The recipes go from basics like hummus, aioli and falafel; to Persian eggplant risotto; date and dukkah brownies; chocolate and pistachio baklava. Living in multi cultural Sydney, Rantissi has lightened and brightened traditional recipes without ever losing sight of their origins and traditions. As Michael says, 'if my mother knew I was serving falafel for breakfast, and people were loving it, she would be amazed'.

Eating

Baltic showcases the unique culinary landscape of Estonia, Latvia and Lithuania. Bringing the Baltics' answer to *New Nordic* to your kitchen, nearly seventy recipes celebrate this wholesome, creative and intensely seasonal cuisine. As well, stunning photography captures the colour and vibrancy of the produce, culture and landscapes as these unique countries reconnect with the past and embrace new promise for the future.

At My Table

With over 650 recipes, this is the biggest ever cookbook from Britain's best-loved cookery writer that no kitchen should be without. This updated edition of Mary's million-selling cookbook is the only Mary Berry book that you need. Every delicious recipe is accompanied by beautiful photography to inspire your cooking, with an eclectic mix of traditional dishes, exotic flavours, and classic Mary Berry recipes. Learn to make every type of dish, including soups, poultry, game, pies, desserts, cakes, and vegetarian favourites. Every enticing chapter starts with a know-how section to get you ready to cook and shows you Mary's trusted tips and tricks. These tried and tested Mary Berry recipes include mouth-watering meals for family and friends no matter the occasion, including hummus, salmon roulade, prawn tacos, chicken pot pie, English roast beef, moussaka, dairy-free lasagne, croissants, key lime pie, and ginger snaps! Perfect for everyday cooks and Mary Berry fans alike, Mary Berry's Complete Cookbook is the crowning glory of every cook's shelf. Previous edition ISBN 9781405370950

The Classic Food of Northern Italy

Antonio Carluccio and Gennaro Contaldo embark on a journey to explore Italy's distinct and varied terrains, and to find out how these have shaped the produce and, in turn, the peoples and their traditions.

Nigella Express

Get cooking simple and delicious meals with Nigel Slater's Real Cooking. 'This is real cooking. The roast potato that sticks to the roasting tin; the crouton from the salad that has soaked up the mustardy dressing these are the things that make something worth eating. And worth cooking' Nigel Slater. Nigel Slater's sumptuous recipes are not about making fancy stocks and sauces or perfecting spun-sugar baskets. They are about using the best quality ingredients to make food that is a joy to eat. Freshness, simplicity and flavour: these are what count for Nigel Slater in the easy-to-follow and deliciously satisfying meals contained in Real Cooking. Nigel Slater is the Observer's food writer, writing a month column for Observer Food Monthly. Real Fast Food was shortlisted for the Andre Simon Award while The 30-Minute Cook was nominated for both the Glenfiddich and Julia Child Awards. In 1995 he won the Glenfiddich Trophy and he has twice won the Cookery Writer of the Year Award as well as being named Media Personality of the Year in the 1996 Good Food Awards. His other bestselling books include Real Fast Puddings, Real Food, Appetite and The Kitchen Diaries.

Good Food, Good Life

Containing over 100 mouthwatering recipes, this book goes beyond the cliches to reveal real Italian food, as cooked by real Italians."

Gennaro: Slow Cook Italian

"This book takes you from just thinking about eating healthy to actually doing it! Filled with helpful tips, meal plans, shopping lists, storage solutions, and recipes, Toby shows you the way to eat well no matter how busy life gets!"—Ellie Krieger, MS, RDN, award-winning author and host of Ellie's Real Good Food It's easy to reach for frozen and microwavable meals when you're short on time, but being too busy shouldn't mean that you can't have balanced and delicious meals. Learning how to meal prep properly will not only save you time and energy, but it will also help to make sure that you and your family eat homemade and nutritious meals. Providing practical and simple solutions with easy to follow instructions, The Healthy Meal Prep Cookbook shows you how simple it is to enjoy fresh and flavorful meals on even the most hectic days. The Healthy Meal Prep Cookbook features: 3 flexible 2-week meal plans for ready-to-go healthy meals without the hassle of prep More than 100 simple, wholesome recipes for breakfast, lunch, and dinner, complete with nutritional breakdowns and portion control to keep calories in check Practical weekly shopping lists with easy to find ingredients to

prepare your pantry for the week Convenient illustrated guidelines on how to freeze, thaw, and reheat your meals to keep food fresh, safe, and tasty As a working mom and nutritionist, Toby Amidor knows how difficult it can be to carve out the time for healthy home cooking. Applying her 15 years of experience as a nutritionist, blogger, and recipe developer here in The Healthy Meal Prep Cookbook, Toby shares her tricks and tips to efficient and enjoyable meal prep. Master the art of meal prep and serve up nutritious, ready-to-go meals every day of the week.

Real Cooking

Through her wildly popular television shows, her five bestselling cookbooks, her line of kitchenware, and her frequent media appearances, Nigella Lawson has emerged as one of the food world's most seductive personalities. How to Eat is the book that started it all--Nigella's signature, all-purposed cookbook, brimming with easygoing mealtime strategies and 350 mouthwatering recipes, from a truly sublime Tarragon French Roast Chicken to a totally decadent Chocolate Raspberry Pudding Cake. Here is Nigella's total (and totally irresistible) approach to food--the book that lays bare her secrets for finding pleasure in the simple things that we cook and eat every day.

Celebrity Bake Book

Highclere Castle, known as 'the real Downton Abbey', bustles with activity at the best of times, but it is never more alive than at Christmas. Christmas at Highclere is a look behind the scenes at the routines and rituals that make the castle the most magical place to be throughout the festive season. Lady Carnarvon will guide you through Advent, Christmas preparations and Christmas Eve all the way through to the day itself, and beyond. Learn how the castle and grounds are transformed by decorations, including the raising of a twenty-foot tree in the saloon, the gathering of holly and mistletoe from the grounds. All the intricacies of the perfect traditional Christmas are here: from crackers and carol singers. The festive feeling is carried through to Highclere's Boxing Day traditions, the restorative middle days and the New Year's Eve celebrations. This book also tells the story of historic Christmases at Highclere - of distinguished guests warming themselves by the fire after a long journeys home through the snow, unexpected knocks on the door, and, always, the joy of bringing family - and staff - together after a busy year. As well as telling the stories of Highclere Christmases past and present, Lady Carnarvon provides recipes, tips and inspiration from her kitchen so that readers can bring a quintessentially British festive spirit to their own home. Lady Carnarvon divulges the secret to perfectly flakey mince pies, the proper way to wrap presents so that you and your guests are guaranteed a Christmas to remember. Lavish, celebratory and utterly enchanting, Christmas at Highclere is celebration of one of the UK's most beloved historic houses and is the perfect gift for any Downton Abbey fan.

The Healthy Meal Prep Cookbook

Theo Randall loves Italian food. As head chef at the iconic River Cafe he won a michelin star for his Italian menus and his restaurant Theo Randall at the InterContinental is consistently voted on of the best Italians in the UK. In his new book, Theo wants to show you how to make his favourite Italian dishes at home - the food he cooks and eats when he's not working at his restaurant. Theo focuses on what he loves best - a few top quality ingredients making perfectly balanced flavour combination - and offers over 100 recipes with simple methods that work in a home kitchen. For Theo, food is a pleasure to be shared with friends and family and cooking should be relaxing, enjoyable. With this in mind, Theo's recipes take from just 15 minutes to make from scratch so you can pick a dish depending on the time you have, then spend more time eating, enjoying and sharing the food you've prepared. Chapters are split by meal times with an emphasis on simplicity, with big and small sharing plates and lots of one-pots on offer. There are speedy starters, mains and puddings but Theo shows you how to make Italian staples from scratch too. So, when you do have time and want to make your own pastry or bake your own pizza, you have the best recipes to hand. Fresh and innovative, Theo's approach means you can relax at mealtimes while enjoying delicious food every day of the week.

Nigellissima

"Beautiful, classic recipes made with passion, by the man who taught me everything I know about Italian cooking." Jamie Oliver Gennaro shows you how to prepare good Italian food with minimum effort by letting the oven or hob do the work. Slow cooking draws out flavours and softens the texture of food to create delicious, impressive, often inexpensive meals with little fuss. There are casseroles and one-pots that slowly simmer to perfection, roasts that tenderize in the oven, soups that quietly bubble away on the hob, puddings such as meringues and fruit compotes, and breads that bake to light perfection. Gennaro is a traditional, rural Italian cook. He uses lots of inexpensive cuts of meat, as well as beans and pulses, which all benefit from slow cooking, so there is plenty for the thrifty home cook to choose from. This is classic Italian food, such as Roast leg of lamb with baby onions, Rich Tyrolean beef goulash, Lasagne and Meringue with zabaglione cream and custard, that takes the hard work out of preparing supper.

Falafel For Breakfast

The host of FOX's My Kitchen Rules shares 130 recipes that bring back the pleasure of cooking and the wonder of connection into your home. For internationally known chef Curtis Stone, cooking is a pleasurable journey, not just a destination. In this wonderful book featuring his favorite dishes, Curtis inspires us to turn meal preparation into a joy rather a chore through delicious recipes, mouthwatering photographs, and handy make-ahead tips. He also shares plenty of

heartwarming, personal stories from time spent in his kitchen and around the table with family and friends, reminding us that good food and a good life are intrinsically intertwined. His go-to recipes include: • Light meals: Roasted Beet and Quinoa Salad with Goat Cheese, Fennel, and Pecans; Weeknight Navy Bean and Ham Soup; Pork Burger with Spicy Ginger Pickles • Scene-stealing dinners: Porcini-Braised Beef with Horseradish Mascarpone, Herb-Crusted Rack of Lamb with Fennel, Potato and Zucchini Enchiladas with Habanero Salsa • Family-style sides: Pan-Roasted Brussels Sprouts with Chorizo, Butternut Squash with Sage and Brown Butter, Cheddar-and-Corn Cream Biscuits • Sweet treats: Cherry-Amaretto Lattice Pie, Rum Pound Cake with Lime Glaze, Chilled Yellow Watermelon Soup with Summer Berries • Favorite breakfasts: Crêpes with Homemade Ricotta and Maple-Kumquat Syrup, Smoked Salmon Omelet with Goat Cheese and Beet Relish, Maple Bran Madeleines • Satisfying snacks: Popcorn with Bacon and Parmesan, Bruschetta with Spring Pea Pesto and Burrata, Chocolate-Hazelnut Milkshake, and many more Praise for Curtis Stone “Curtis Stone loves to cook. Unlike so many chefs, cooking’s not a job to him. It’s a joy. And you feel that every time he slips behind a stove.”—Ruth Reichl

The Kimchi Chronicles

Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of Plenty and Jerusalem, features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. Yotam Ottolenghi’s four eponymous restaurants—each a patisserie, deli, restaurant, and bakery rolled into one—are among London’s most popular culinary destinations. Now available for the first time in an American edition and updated with US measurements throughout, this debut cookbook from the celebrated, bestselling authors of Jerusalem and Plenty features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. The recipes reflect the authors’ upbringings in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce and numerous fish and meat dishes, as well as Ottolenghi’s famed cakes and breads, Ottolenghi invites you into a world of inventive flavors and fresh, vibrant cooking.

My Simple Italian

Luxurious Dinners that are Deceptively Easy to Pull Together Nikki Marie, blogger behind Chasing the Seasons, transforms everyone’s go-to pantry staple by using heirloom Italian methods to create complex flavors at home. Creative combinations like French Onion Penne, Red Wine Spaghetti with Swiss Chard and Spinach and Avocado Linguine are ready faster than your go-to spaghetti and meatballs. It’s easy to delight your weekend guests with Fresh Pumpkin Pappardelle with Browned Rosemary Butter or Fresh Chestnut Pasta with Sausage. Pasta is the perfect base for everything the seasons have to offer; use flavorful produce, tender meats and fresh seafood to make every pasta into a complete meal. Discover how versatile

pasta can be, with options for light lunches, inspiration for leftovers and more. Sophisticated enough to impress at a dinner party and easy enough to throw together for a quick, satisfying family dinner, these dishes make pasta night more delicious than ever.

Felidia

Following on from his triumphant TV show and book James Martin's French Adventure, our food hero takes on the United States in James Martin's American Adventure. The book sees James travel from coast to coast, cooking and eating everywhere from San Francisco to Dallas, Philadelphia to New Orleans, New York to Maine, and sampling the high life in The Hamptons. On the way he cooks with real cowboys at a ranch, caters at Reno air race, and explores Creole food in Baton Rouge. It's the culinary journey of a lifetime and here are all the recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

James Martin's American Adventure

In this inspiring, witty and eminently sensible book, Nigella Lawson sets out a manifesto for how to cook (and eat) good food every day with a minimum of fuss. From basic roast chicken and pea risotto to white truffles and Turkish Delight figs, Nigella brings the joy back into the kitchen. Selected from the books How to Eat and Kitchen by Nigella Lawson VINTAGE MINIS: GREAT MINDS. BIG IDEAS. LITTLE BOOKS. A series of short books by the world's greatest writers on the experiences that make us human Also in the Vintage Minis series: Drinking by John Cheever Home by Salman Rushdie Summer by Laurie Lee Liberty by Virginia Woolf

Eva's Kitchen

Nigella Lawson, the international bestselling author of such classic cookbooks as How to Be a Domestic Goddess and Simply Nigella: Feel Good Food, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, Nigella's At My Table: A Celebration of Home Cooking offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.

Healthy Air Fryer Cookbook

"I LOVE this cookbook. The recipes are super simple and are perfect for an air fryer novice, like myself." -T. Oksman "So many awesome recipes, from breakfast to dinner and in between." -JMcDubs --- Healthier versions of your fried favorites-all under 500 calories! Using an air fryer is fast, convenient-and healthy. You need less oil to cook food and you can use healthier ingredients than traditional fried foods. Registered dietician Dana Angelo White, the nutrition expert for Food Network.com, has developed recipes that have fewer calories and less fat than the same recipes you'd make in a deep fryer. Healthy Air Fryer Cookbook features: 100 recipes for breakfast essentials, healthier mains, lighter sides, wholesome snacks, and (less) sinful desserts Nutrition per serving for calories, carbs, fat, and other nutrients Expert advice from Dana Angelo White on how best to use your air fryer None of the recipes in this book compromise on the flavors you'd expect. And you can still enjoy all your fried favorites-donuts, French fries, and, yes, chicken wings-without feeling guilty. Plus, you can make foods you didn't think an air fryer could make, including steak fajitas, shrimp scampi, and cookies. So equipped with this book, you don't have to let your air fryer continue to sit on your kitchen counter!

Simply Nigella

Ten easy to prepare and healthy meals for the home cook in a hurry. Former Masterchef winner and dietician Nadia Lim has hand-picked 10 of her easiest, healthiest, tastiest meals to enjoy around the family table. This is a go-to collection of everyday meals, all with Nadia's trademark nutritional analysis and famous big-flavour.

Baltic

"With this book you will not only be able to cook authentic Italian food, you will also be able to go on an exciting journey of discovery throughout the whole of Northern Italy" - Delia Smith The original edition of 'Classic Food of Northern Italy' in 1996 won both The Guild of Food Writers Book Award and the Orio Vergani prize of the Accademia Italiana della Cucina. In this updated edition, Anna Del Conte revisits classic dishes to show the best of northern Italian cuisine - both rustic and sophisticated. In this collection of over 150 recipes Anna has chosen the very best ideas sourced from acclaimed restaurants, elegant home kitchens, rural inns and country farmsteads. Many of the traditional dishes may not be familiar, such as flatbread made with chickpea flour, Ligurian Ciuppin or macaroni pie in a sweet pastry case, but she also presents definitive versions of popular dishes such as Pesto, Ragu and Ossobuco. Her recipes are thoroughly researched and tested; she provides the home cook with a trusted and essential companion. This timeless cookbook is the quintessential bible for very kitchen.

The Seaweed Cookbook

Comprehensive, informative, and engaging, Nigella Kitchen offers feel-good food for cooks and eaters that is comforting yet always seductive, nostalgic but with a modern twist--whether super-fast 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. Nigella Kitchen answers everyday cooking quandaries--what to feed a group of hungry teenagers, how to rustle up a spur-of-the-moment meal for friends, or how to treat yourself when you're home alone--and since real cooking is so often about leftovers, here one recipe can morph into another . . . from ham hocks in cider to cidery pea soup, from "praised" chicken to Chinatown salad. This isn't just about being thrifty; it's about being creative and seeing how recipes evolve. With 190 mouthwatering and inspiring recipes, including more than 60 express-style recipes (30 minutes or under), Nigella Kitchen offers plenty of choice--from clams with chorizo to Guinness gingerbread, from Asian braised beef shank to flourless chocolate lime cake, from pasta alla Genovese to Venetian carrot cake. In addition, Nigella presents her no-nonsense 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. Gorgeously illustrated, this expansive, lively narrative, with its rich feast of food, is destined to be a twenty-first-century classic.

Christmas at Highclere

Over a century after the seedship Lazarus completed its near 1,200 year journey, the Terran colonies found themselves in conflict with a hostile alien race. In a world decimated by a long, drawn-out war where a never-ending stream of fresh clones are fed to the Terran war machine, a genetically engineered squad of soldiers must fight to survive against all odds. When society is ruled from behind the scenes by massive corporate conglomerates that control powerful secret organizations and even the very Republic itself, the clones will come to question the world they live in, their fellow soldiers, and even the very nature of their existence. What's more, they must struggle to establish their own identities in a world that has little respect for human life, and even less for that of a clone.

Dos Caminos Mexican Street Food

"Part of the balance of life lies in understanding that different days require different ways of eating . . ." Whatever the occasion, food-in the making and the eating-should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday

dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to soothe and uplift.

Simple, Elegant Pasta Dinners

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'This book is borne out of my long love affair with Italy - one that started as a heady teen romance and has weathered the ensuing years intact.' Nigellissima is a celebration of fresh, tasty and unpretentious cooking, inspired by Nigella's experiences of living, working and learning to cook in Italy. In 120 quick and easy recipes, Nigella shows you why Italian food has conquered the world, from sunny pasta dishes to rich lasagne and meats, with indulgent ice cream, cakes and puddings and perfect party food. With warm and witty food writing, mouthwatering photography and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Pasta - delicious new twists on spaghetti, risotto, lasagne and other favourites Flesh, fish and fowl - easy meat dishes, chicken recipes and succulent fish Vegetables and sides - tempting vegetable dishes, salads and potato recipes for any occasion Sweet things - panna cotta, ice cream and gorgeous Italian baking An Italian-inspired Christmas - roast turkey, puddings and all the trimmings Christmas dinner with a Mediterranean twist

How to Eat

Long a favorite of in-the-know foodies, Korean cuisine is a hot food trend, with dishes like bibimbap and kimchi popping up on menus nationwide. In a PBS series, Marja Vongerichten and three-star Michelin chef Jean-Georges Vongerichten gave viewers an insider's look at Korea as they travel the country and experience its authentic flavors and cultural traditions. As the show's companion cookbook, The Kimchi Chronicles includes a recipe for every dish featured, explaining how they can be easily duplicated in an American kitchen. Chef Vongerichten also offers original dishes with a lighter, modern flair, showing how the flavors of the Korean table can be readily integrated into any meal. For lovers of Korean food, those eager to experiment in search of an accessible introduction to this intriguing cuisine, and readers who just want a little taste of culinary and cultural exploration outside the Western Hemisphere, The Kimchi Chronicles is sure to provide plenty of inspiration, information, and entertainment.

The Geometry of Pasta

Eva Longoria may be most recognized for her role as *Desperate Housewives*' saucy Gabrielle Solis, but on her own time, there are few places she would rather be than in the kitchen, cooking the food she loves for her family and friends. The recipes in *Eva's Kitchen* trace her life story, taking readers on her culinary journey—from the food she was brought up on to the recipes inspired by her travels abroad to the dishes she serves during casual nights at home. Eva believes that good cooking relies on local, fresh, easy-to-find ingredients. Offering 100 of her favorite dishes—many of which are family recipes collected over the years—all fused with her passion for cooking, Eva teaches readers essential cooking skills and she sprinkles in the histories and traditions behind her favorite dishes, including personal stories and anecdotes that capture the warmth, humor, and joy of her most memorable meals. Inspired by her heritage, Eva highlights the essentials of great Mexican cooking, Texas style—with her family's recipes and techniques for making the world's best tamales, homemade tortillas, Spanish rice, and Pan de Polvo (Mexican pastry), to name a few. She also offers dishes from a variety of international cuisines, from Latin American to Italian and French, inspired by her globe-trotting travels. A taste of Lemon Dover Sole whisks Eva to a tiny hotel-restaurant she once visited on a trip to Normandy; the recipe for Cannellini Beans with Crushed Red Pepper was a souvenir from a trip to Florence; kimchi adds a kick to her Spicy Roasted Brussels Sprouts, a Thanksgiving staple; and Yellow Squash Soup with Lemon brings her full circle, back to her family's vegetable garden in Corpus Christi. With full-color food photographs, intimate portraits of her family and friends, and a glimpse into Eva's home and her lesser-known domestic side (family first, acting second, she says), Eva's debut cookbook will entice her loyal fans and inspire home cooks to broaden their culinary horizons and create memorable meals for the people they love.

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