

## Bread: River Cottage Handbook No 3

We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar . . . In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical advice for cooking on a weekly basis with leftovers in mind--helping to save money and avoid waste--and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes for all types of meat, veggies, fruit, cheese, greens and carbs. He shows how to assemble a delicious meal in under ten minutes, and how to make budget-friendly dinners. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen--and you'll never be bored of leftovers again.

A practical guide to baking seasonal, local, organic bread at home.

An introduction to the creation of pork salami, sausages, and prosciutto outlines key techniques in the areas of preserving, cooking, and smoking, in a volume complemented by 125 recipes including Maryland crab, scallop, and saffron terrine; Da Bomb breakfast sausage; and spicy smoked almonds. 15,000 first printing.

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

If you're looking for everything from bread to sweet rolls... this is the book. And... this cookbook has been updated to include the new "hand-free" technique as demonstrated in, "World's Easiest No-Knead Bread (Introducing "Hands-Free" Technique)." Hi... I'm Steve. My YouTube channel is "Artisan Bread with Steve" on which I have a series of educational videos demonstrating how to make a variety of no-knead breads and this cookbook supports the videos giving me the ability to go into greater detail regarding the dynamics of making no-knead bread while they give my readers and subscribers a convenient vehicle for reading and using recipes. Even if you aren't thinking about making bread you will find this an interesting book to read. Cookbook includes... The Two Basic Methods for Making No-Knead Bread ("Traditional" & "Turbo"), Ingredients, Technique & Tips... (including... "Degas, Pull & Stretch," "Roll to Coat," & "Garnish & Baste") and Equipment & Bakeware. No-Knead Bread Recipes includes... Country White Bread, Boulis Gigiantious (large loaf), Classic White Bread (baked in a bread pan), Cheddar Cheese Bread, Cinnamon Raisin Bread, Cinnamon Raisin Swirl Bread, Beer Bread, Buttermilk Bread, Semolina Bread, Sesame Seed Bread, Honey Oatmeal Bread, Multigrain Country White Bread, Harvest 8 Grain Country White Bread, Honey Whole Wheat Bread, Multigrain Whole Wheat Bread, Sunflower Seed & Honey Whole Wheat Bread, Honey Granola Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Caraway Rye Bread, Harvest 9 Grain Rye Bread, Torpedo Baguettes (thin - 4 loaves from dough ball), American Baguettes (medium - 3 loaves from dough ball), Ciabatta (2 loaves from dough ball), Rosemary Demi Loaves, Jalapeno Cheese Bread, Queso Dip in a Jalapenos Cheese Bread Bowl, Mediterranean Olive Bread, and Mediterranean Focaccia. No-Knead Rolls & Buns includes... Traditional Dinner Rolls, Easy Dinner Rolls, Pull-Apart Dinner Rolls, Multigrain Country White Rolls, Harvest 8 Grain Whole Wheat Rolls, Sandwich Rolls, and Hamburger & Hot Dog Buns. Sweet Rolls includes... Sweet Roll Dough ("Traditional" & "Turbo"), Old-Fashioned Cinnamon Rolls (Pan Method), and Caramel-Pecan Sweet Rolls (a.k.a. Sticky Buns). No-Knead Pizza Dough & Pizza includes... No-Knead Pizza Dough ("Traditional" No-Knead Pizza Dough... proof for 8 to 24 hours & No-Knead "Turbo" Pizza Dough... proof for 1-1/2 hours), Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball & Bacon Pizza, and Garlic Breadsticks & Nuggets. Pretzels... Soft Pretzels, Pretzel Sticks & Pretzel Nuggets, Pretzel Dip, and Pretzel Sandwich & Dinner Rolls. Other Baked Goods... Quick Beer Bread, Buttermilk Biscuits, and Thick & Chewy Oatmeal Cookies. Wow... that's a lot. Thanks - Steve"

The Definitive Guide to Sourcing and Cooking Sustainable Fish and Shellfish [A Cookbook]

Outdoor Cooking

[A Cookbook]

Bread

Living Bread

The River Cottage Family Cookbook

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings enjoyment - they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to enjoy a full range of delicious pork products in the most sustainable, economical and hands-on way possible. Pigs & Pork gives exper

choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. C how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rillettes, pork pies, Scotch eggs and as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting a roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork. In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes. Baking is the comforting and entirely satisfying of the culinary arts – making a cake is not only a sumptuous process in its own right but is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. traditional baking at its very best, with over 75 adaptable recipes including Macarons, Meringues, Fairy Cakes (and their cousin Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies. comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.

In the fourth River Cottage handbook, Mark Diacono tells us everything we need to know to create our own productive, organic matter where we live. Drawing directly from his experience as an acclaimed climate-change gardener, and of setting up a kitchen garden from scratch for River Cottage, Mark explains the practical aspects of organic growing, introduces us to a whole world of vegetables we have previously considered, and does away with alienating gardening jargon once and for all. Mark begins with a catalogue of what will grow in this country, explaining for each their benefits, what varieties to go for, dos and don'ts, and popular culinary uses. He shows us how to create a wish list of foods, and shows us his own list from his early gardening days. Next, he explains how to turn this into a coherent kitchen garden plan appropriate for our space, whether it be a patch of acidic soil, a roof-top garden or an allotment. He shows us how to get on our wellies in every free moment or are 'time-poor' gardeners. Then he puts all the theory into practice, showing us how to test nutrients in the soil, how to resist pests and diseases, and how to make our garden sustainable and organic. In clear, concise chapters about seed trays, supporting plants with climbing structures, mulching, composting, companion planting, irrigation and promoting growth, and there are additional tables showing sowing and harvesting times, plant sizes, and alternative varieties of plants for different spaces. Thirty recipes and a directory of useful addresses finish the book, and the handbook is complemented by bright colour photographs. Practical and inspiring, with a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Veg Patch is destined to be a Handbook No. 1, 2 and 3 as an indispensable household reference.

In Fermentation, Rachel de Thamples shines a light on one of the oldest methods of preserving food, which is just as relevant today as you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make, from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation into your kitchen.

- 'Pam Corbin is the master, and the first person I turn to for everything to do with preserving. I've learnt so much from her! Pam Corbin is the expert who professional cooks consult when they want to make jams, jellies, marmalades, chutneys, pickles and more to do with preserving. They know her as 'Pam the Jam', and this book is the culmination of her years of experience, distilled into tried-and-tested recipes. Her jams, marmalades and fruit spreads contain far less sugar than traditional recipes, which means they are astonishingly fruity and delicious. Likewise, her chutneys and pickles are lighter and sprightlier than the old-fashioned kind. Pam shows how to make more unusual preserves too – such as glossy fruit cheeses to serve with everything from Stilton to manchego (and the classic quince membrillo). Or creamy yet zesty fruit curd: there's a recipe for classic lemon curd, and also a wonderfully light and airy one. If you have an array of Pam's preserves in your store cupboard, you can transform any meal in an instant. She'll inspire you to use your jars of preserves to make spin-off recipes such as scrumptious lime cheesecake, cherry pie or spicy sausage rolls. Packed with instructions, explanations and tips, this is the only preserve-making bible that you will ever need.

A Baker's First Bread Book

Mushrooms

Tradition and Innovation in Artisan Bread Making

Charcuterie: The Craft of Salting, Smoking, and Curing

A Cookbook for Wheat Free Baking

River Cottage Baby and Toddler Cookbook

*In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat – it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.*

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

In *Outdoor Cooking*, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorate your summer barbecue by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a pizza oven or Kamado-style clay barbecue (popularised by the Big Green Egg) and, if you're feeling adventurous, there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. With an introduction by Hugh Fearnley-Whittingstall and plenty of mouth-watering photographs, this book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with *The River Cottage Preserves Handbook*, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs. Enhanced with over 10 minutes of practical and informative live action video footage shot especially for the book. The filmed recipes feature Peter Sidwell demonstrating the steps to make basic dough, artisan bread, filled bread, basic plait, beer bread and bread rolls. Nothing beats the smell and taste of freshly baked bread and Peter Sidwell has created over 50 delicious, easy-to-follow recipes for baking loaves using either conventional methods or a bread-maker. *Simply Good Breads* is packed with dozens of ideas to suit every mealtime and occasion: you'll find everyday breads such as French Onion Bread to make a simple lunch really special; Sun-dried Tomato and Thyme Loaf that's perfect for a dinner party; and Peter's favourite Cumbrian Whigg Bread - great for family picnics. With this book you too can enjoy the wholesome goodness and versatility of home-made bread.

*The Book of Bread*

*The River Cottage Meat Book*

*Fermentation*

*Gluten Free Bread Recipes*

*The Book of Preserves*

*Edible Seashore*

*Bread* Bloomsbury Publishing

In *Eat Better Forever*, Hugh Fearnley-Whittingstall gives you all the tools to improve your eating habits, and therefore your life - permanently. And to help it all happen, he's added his 100 healthiest recipes yet. In this ground-breaking book, instead of promising a gimmicky single-fix solution to the challenge of healthy eating, Hugh extracts the knowledge, advice and healthy habits, from cutting edge research into the obesity crisis, to produce 7 simple strategies that will transform your diet and your health. Starting with the blissfully simple message that we all need to Go Whole, he leads us away from the industrial junk and processed foods that are doing so many of us so much harm and returns us to the real foods that nurture us and keep us well. Everything that follows is clear, believable and achievable. From sorting the good carbs from the bad, learning not to fear fat, and looking after our gut, to renegotiating the foods we call 'drinks' and being mindful of when to eat...and when to take a pause... Hugh guides us to a better way of eating that will last us our whole lives. It's all offered up with reassuring tips and switches that help us act on the vital knowledge he imparts. And the 100 recipes that come with it, and their endless variations, make for a lifetime of healthy eating.

*Recipes for the whole family.*

In the second of the River Cottage Handbook series, Pam Corbin explains how to turn Britain's seasonal gluts of fruit, vegetables, flowers and herbs into delicious preserves to enjoy all year around. Preserving is a centuries-old way to make the most out of every season, stretching the more bountiful months into the sparser ones - and what's more, it is fun, rewarding and easy to learn. Explaining the history, science and basic processes of preserving, Pam Corbin guides us through a world of jams, jellies, butters, curds, pickles, chutneys, cordials, liqueurs, vinegars and sauces that can be made from local produce throughout the year. She includes 75 recipes, covering everything from traditional favourites such as raspberry jam, lemon curd, quince cheese and sloe gin, to fresh new combinations such as apple butter, cucumber pickle and nettle pesto. The handbook includes seasonable tables, regional maps, flow charts of all the preserving processes and full-colour photographs throughout, and is completed by a directory of equipment and useful addresses. With a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, *Preserves* is a concise and inspiring guide to an age-old art for kitchen beginners and keen preservers alike.

It's a sleepy Saturday morning for most people, but not for Iris, who has to feed her many pets before Aunt Mary arrives. Iris likes to call Aunt Mary "Plant Mary" because she is a plant scientist. Today Aunt Mary wants to experiment with making whole wheat sourdough bread from scratch! As the family kitchen transforms into a bread lab, Iris is surprised that bread needs only four ingredients--flour, water, salt and starter. She also learns about the invisible microbes that make the dough rise, and how flour comes from wheat grown by farmers. It all seems magical, but it's really science. Kim

*Binczewski and Bethany Econopouly, plant researchers at The Bread Lab at Washington State University, Mount Vernon, make their picture-book debut with this mouth-watering story that captures the step-by-step process and delicious aromas, sensations, sights and sounds of bread-making. The playful art of Hayelin Choi, illustrator of Alice Waters and the Trip to Delicious, crackle and pop with fun, to inspire new bakers and young scientists alike! Published in Cooperation with The Bread Lab at Washington State University, Mount Vernon. Sponsored by the Bread Bakers Guild of America. Kim Binczewski is the managing director of the Bread Lab at Washington State University in Mount Vernon, where her work includes field research, community outreach, and connecting farmers with bakers, chefs and businesses. She grew up on a small farm in western New York and studied Environmental Science in college. She lives in Bellingham, Washington. This is her first picture book. Bethany Econopouly has a PhD from Washington State University and an MS from Colorado State University, both in agricultural sciences. She previously worked at the Bill & Melinda Gates Foundation in Seattle. She currently lives near Philadelphia. This is her first picture book. Hayelin Choi made her illustration debut with Alice Waters and the Trip to Delicious, which earned a starred review from School Library Journal. She was born and raised in Gwacheon, South Korea. A visual storyteller, she studied illustration at the School of Visual Arts in New York City and is pursuing a graduate degree in graphic design at Maryland Institute College of Art in Baltimore, where she lives.*

*300 Favorite Recipes*

*The River Cottage Preserves Handbook*

*Sea Fishing*

*Beth Hensperger's Bread Made Easy*

*Recipes for the resourceful cook*

*The Man Who Ate Everything*

**The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.**

**A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanuty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire.**

**The Bread Bible is the one book on the subject no kitchen should be without. A trusted authority on baking, Beth Hensperger has brought together hundreds of time-tested recipes, both classic and intriguingly original, from Gruyere Pullman Loaf and Farm-Style White Bread with Cardamom to fragrant Tuscan Peasant Bread and Classic Buttermilk Biscuits. And don't just think loaves. Steamed Pecan Corn Bread, pancakes, golden brioches, flatbreads, focaccia, pizza dough, dinner rolls, dessert breads, strudels, breakfast buns—the choices are endless. The recipes are foolproof, step-by-step, and easy-to-follow. Busy bakers will also appreciate the excellent selection of recipes for bread machines and food processors. With a glossary and easy-to follow tips such as how to store and reheat bread, The Bread Bible is a keeper for anyone who likes to bake or plans to get started.**

**In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs and home-started sourdough, and includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is completed by full-colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.**

**Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, River Cottage Fruit Every Day! will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.**

## **Our Favourite Ingredients, & How to Cook Them Curing & Smoking**

### **200 Inspired Vegetable Recipes**

#### **River Cottage Every Day**

##### **Herbs**

*A fascinating introduction to the background and history of bread and bakers. More than 800 color photos and many enticing recipes.*

*Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat – everything you'll need to know about choosing the best raw materials and understanding the different cuts – before offering recipes for 150 classic dishes.*

*A thoroughly practical guide to catching, preparing and cooking sea fish, from the bestselling River Cottage Handbook series From renowned fishing expert Nick Fisher comes this concise and beautifully illustrated guide to fishing along British coastline. All that's needed is a beach, pier, harbour, estuary or boat. Nick covers all the basics, such as when and where to go fishing, and then profiles the sea fish that you are likely to catch (each one clearly photographed), covering their conservation status, season, habitat and method of catching. Next he gets down to the nitty gritty, with a guide to tackles, rods, reeds, rigs, knots and bait, and step-by-step advice on all the sea fishing techniques. And for once you've made your catch, there are 30 delicious recipes from River Cottage.*

*This text is more than just a collection of Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest.*

*Gluten Free Bread Recipes! Eating gluten free needn't mean you have to give up your favorite thing! You can still enjoy all your favorite breads but in a gluten free version! No sacrificing of taste. Get the best gluten free bread recipes in this book! Discover delicious gluten free bread recipes the whole family will love! Great recipes for those with gluten intolerance, celiac disease, or who are eating a gluten-free diet for other reasons. Each Gluten Free Bread recipe in this cookbook is easy to prepare with step-by-step instructions. So if you have a wheat allergy or have gluten intolerance, there are many wonderful recipes in this book to give you lots and lots of options to enjoy! Recipes Include: Preventing Contamination Gluten Free Brown Rice Flour Blend Gluten Free White Bread Gluten Free Banana Bread Gluten Free Pumpkin Bread Gluten Free Zucchini Bread Gluten Free Beer Bread Gluten Free Irish Soda Bread Gluten Free Champion Sandwich Bread Gluten Free Sesame Bread Gluten Free Granola Bread Gluten Free Oatmeal Maple Bread Gluten Free Mock Rye Bread Gluten Free Tropical Bread Gluten Free Pumpernickel Bread Gluten Free Challah Bread Gluten Free Millet Bread Gluten Free Corn Bread Gluten Free Sourdough Flat Bread Gluten Free Apple Bread Gluten Free Matzah Bread Gluten Free Cranberry Orange Bread Gluten Free French Bread Gluten Free Multigrain Bread Gluten Free Paleo Bread Gluten Free Flaxseed Focaccia Bread Gluten Free Hamburger Buns or Focaccia Gluten Free Cottage Dill Bread Gluten Free Orange Chocolate Swirl Bread Gluten Free Rosemary Coconut Bread Gluten Free Garlic Bread Gluten Free Brazilian Cheese Bread*

#### **River Cottage Handbook**

#### **The River Cottage Cookbook**

#### **River Cottage Handbook No.18**

#### **The River Cottage Fish Book**

#### **Pigs & Pork**

#### **Bread Lab!**

*Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot, radicchio and orange traybake, Celериac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet.*

*British iconoclast and sustainable food champion Hugh Fearnley-Whittingstall goes back to basics in this guide to simple, everyday home cooking. In River Cottage Every Day, Hugh shares the dishes that nourish his own family of three hungry school-age kids and two busy working parents—from staples like homemade*



yogurt and nut butters to simple recipes like Mixed Mushroom Tart; Foil-Baked Fish Fillets with Fennel, Ginger, and Chile; and Foolproof Crème Brûlée. Hugh brings his trademark wit and infectious exuberance for locally grown and raised foods to a wide-ranging selection of appealing, everyday dishes from healthy breakfasts, hearty breads, and quick lunches to all manner of weeknight dinners and enticing desserts. Always refreshingly honest, but without sermonizing, Hugh encourages us to build a close relationship to the sources of our food and become more involved with the way we acquire and prepare it. But he doesn't shrink from acknowledging the challenges of shopping and cooking while juggling the demands of work and family. So while Hugh offers an easy recipe for homemade mayonnaise, he admits to having a jar of store-bought mayo lurking in the fridge, just like the rest of us! Including helpful and encouraging advice on how to choose the finest meat, freshest fish, and most mouthwatering fruits and vegetables, River Cottage Every Day shows us that deliciously prepared and thoughtfully sourced meals can be enjoyed every day of the year.

In the tenth River Cottage Handbook, Nikki Duffy shows how to grow and cook with herbs. Herbs are the most liberating and confidence-boosting of ingredients: grow some and you feel like a proper gardener, bring some into the kitchen and you feel like a proper cook. They allow you to experiment and bring individuality to your cooking while, at the same time, anchoring you in sound culinary tradition because herbs are often responsible for those key flavours that 'make' a dish. Not only that but they are a step on the road to a more self-sufficient, homegrown, organic way of eating. In the first part of the book, Nikki explains how to get the most from herbs. She outlines the basic choosing, picking and using guidelines. The second part is a catalogue of herbs, each with grow-your-own notes, flavour descriptions and mini-recipes. Among the forty herbs that Nikki describes are basil, bay, bergamot, chives, coriander, dill, fennel, horseradish, hyssop, marigold, marjoram, mint, parsley, perilla, rocket, rosemary, sage, scented geranium, tarragon, thyme, wild garlic and winter savory. Following this are over fifty wonderful and adaptable recipes for everything from herb-scented cakes and biscuits to soups, stuffings and tarts, where more than one herb is, or can be, used. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs, Herbs is a must-have book for every kitchen.

In the fifth of the River Cottage Handbook series, John Wright reveals the rich pickings to be had on the seashore - and the team at River Cottage explain how to cook them to perfection. For the forager, the seashore holds surprising culinary potential. In this authoritative, witty book John Wright takes us on a trip to the seaside. But before introducing us to the various species to be harvested, he touches on such practicalities as conservation and the ethics of foraging; safety from tides, rocks and food poisoning; the law and access to the shore, our right to fish, landing sizes and seasons; and equipment such as nets, pots and hooks. Next comes the nitty-gritty: all the main British seashore species that one might be tempted to eat. The conservation status, taste and texture, availability, seasonality, habitat, collecting technique and biology of each species is covered; there are also quite a few gratuitous but fascinating diversions. The species covered include crustacea (brown shrimp, common crab, lobster, prawn, shore crab, spider crab, squat lobster, velvet swimming crab); molluscs (clams, cockle, dog whelk, limpet, mussel, oyster, razor clam, winkle); mushrooms; plants (alexanders, babbington's orache, fennel, frosted orache, marsh samphire, perennial wall rocket, rock samphire, sea beet, sea buckthorn, sea holly, sea kale, sea purslane, sea rocket, spear-leaved orache, wild cabbage, wild thyme); and seaweed (carrageen, dulse, gut weed, laver, pepper dulse, sea lettuce, sugar kelp, kelp). Finally, there are thirty brilliant recipes. Introduced by Hugh Fearnley-Whittingstall, Edible Seashore is destined to join the other handbooks in the series as an indispensable household reference.

2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change--from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making "good bread."

From the Kitchen of Artisan Bread with Steve

River Cottage Much More Veg

Cakes

My No-Knead Bread Cookbook

The Bread Bible

Eat Better Forever

***'This is a book about feeding children, but these recipes are for adults too. I don't think there should be any sharp distinctions between 'baby food', 'children's food' and 'grown-up food'. It's a spectrum the whole family can be on, the food each person eats becoming a little more sophisticated and seasoned as they mature.'* Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, *The River Cottage Baby & Toddler Cookbook is the perfect starting point for***

*your child's great food adventure. Start the day with breakfasts like blueberry pancakes, apple muesli or eggy bread, followed by simple and delicious meals like fishcakes, meatballs, shepherd's pie, home-made pizza, falafel, mackerel pâté, pea risotto or roasted fish with tomato sauce. Nice little puddings include baby baked apples with chocolate, rhubarb crumble and a classic rice pudding. With an introduction by Hugh Fearnley-Whittingstall, this book will put real food on the table for the whole family to share.*

*'Ingredients are at the heart of everything we do at River Cottage. By gathering our all-time favourites together, I hope to inspire you to look at them with fresh eyes and discover new ways of cooking them' Hugh Fearnley-Whittingstall The definitive River Cottage kitchen companion. Hugh Fearnley-Whittingstall and his team of experts have between them an unprecedented breadth of culinary expertise on subjects that range from fishing and foraging to bread-making, preserving, cheese-making and much more. In this volume they profile their best-loved and most-used ingredients. With more than three hundred entries covering vegetables, fruits, herbs, spices, meat, fish, fungi, foraged foods, pulses, grains, dairy, oils and vinegars, the River Cottage A to Z is a compendium of all the ingredients the resourceful modern cook might want to use in their kitchen. Each ingredient is accompanied by a delicious, simple recipe or two: there are new twists on old favourites, such as cockle and chard rarebit, North African shepherd's pie, pigeon breasts with sloe gin gravy, or damson ripple parfait, as well as inspiring ideas for less familiar ingredients, like dahl with crispy seaweed or rowan toffee. And there are recipes for all seasons: wild garlic fritters in spring; cherry, thyme and marzipan muffins for summer; an autumnal salad of venison, apple, celeriac and hazelnuts; a hearty winter warmer of ale-braised ox cheeks with parsnips. With more than 350 recipes, and brimming with advice on processes such as curing bacon and making yoghurt, the secret of perfect crackling and which apple varieties to choose for a stand-out crumble, as well as sourcing the most sustainable ingredients, this is an essential guide to cooking, eating and living well. More than anything, the River Cottage A to Z is a celebration of the amazing spectrum of produce that surrounds us – all brought to life by Simon Wheeler's atmospheric photography, and Michael Frith's evocative watercolour illustrations.*

*'Exactly the kind of person you want to lead you through Christmas... a comprehensive volume' Diana Henry, Sunday Telegraph Christmas at River Cottage encapsulates the very best that the season has to offer, guiding you from the autumn equinox, through advent and Christmas, and merrily into the new year with inspiration, traditions and indispensable recipes for every festive occasion. These are recipes that have been honed over the years and are rooted in the River Cottage foundations of tradition, seasonality and sustainability. As well as the ultimate versions of all the classics, there are a whole host of new ideas for showstopping centrepieces, sparkling cocktails, prep-ahead canapes, edible gifts, livening up leftovers, as well as some of Hugh Fearnley-Whittingstall's festive favourites. And accompanying all of this are tips from Lucy and Hugh on planning ahead, making natural decorations, effortlessly feeding a crowd and orchestrating the great Christmas Dinner so you'll also be able to find the magic along the way.*

**COOKERY / FOOD & DRINK ETC.** This lovely box set contains the following titles: 9781408836057 Mushrooms 9781408836064 Preserves 9781408836071 Bread 9781408836088 Veg Patch 9781408836095 Edible Seashore 9781408836101 Sea Fishing 9781408836118 Hedgerow 9781408836125 Cakes 9781408836132 Fruit 9781408836149 Herbs.

*Funny, outrageous, passionate, and unrelenting, Vogue's food writer, Jeffrey Steingarten, will stop at nothing, as he makes clear in these forty delectable pieces. Whether he is in search of a foolproof formula for sourdough bread (made from wild yeast, of course) or the most sublime French fries (the secret: cooking them in horse fat) or the perfect piecrust (Fannie Farmer--that is, Marion Cunningham--comes to the rescue), he will go to any length to find the answer. At the drop of an apron he hops a plane to Japan to taste Wagyu, the hand-massaged beef, or to Palermo to scale Mount Etna to uncover the origins of ice cream. The love of choucroute takes him to Alsace, the scent of truffles to the Piedmont, the sizzle of ribs on the grill to Memphis to judge a barbecue contest, and both the unassuming and the haute cuisines of Paris demand his frequent assessment. Inevitably these pleasurable pursuits take their toll. So we endure with him a week at a fat farm and commiserate over low-fat products and dreary diet cookbooks to bring down the scales. But salvation is at hand when the French Paradox (how can they eat so richly and live so long?) is unearthed, and a "miraculous" new fat substitute, Olestra, is unveiled, allowing a plump gourmand to have his fill of fat without getting fatter. Here is the man who ate everything and lived to tell about it. And we, his readers, are hereby invited to the feast in this delightful book.*

**Veg Patch**

**Simply Good Bread**

**7 Ways to Transform Your Diet**

**Christmas at River Cottage**

**175 vegan recipes for simple, fresh and flavourful meals**

**River Cottage Fruit Every Day!**

Covers the fundamentals on baking bread with recipes for eight basic breads, including batter bread, egg bread, white bread, and whole wheat bread, and four to six recipe variations for each one.

River Cottage A to Z

Preserves

Pam the Jam

River Cottage Handbooks 1-10: Cakes

River Cottage Veg

River Cottage Love Your Leftovers