

Casa Moro: The Second Cookbook

A new compilation of more than three hundred outstanding recipes from around the world includes information on how to create a variety of ethnic dishes and exotic specialties from all corners of the world, along with a special section containing complete menus for international meals and helpful cooking tips.

Bread Science is the complete how to guide to bread making. It covers the entire process in detail. With over 250 photos and illustrations, it makes bread making approachable and fun. Learn how to ...use preferments to increase the flavor of your bread, create and maintain your own sourdough starter, mix a well-balanced dough and knead it to perfection, give your dough additional strength with a folding technique, shape smooth, symmetric boules, batards, and baguettes, modify your oven to make it better for baking bread, and more.In addition to the craft, Bread Science explains the science behind bread making, from fermentation reactions to yeast behavior, gluten structure, gas retention, and more. If you like to understand why things happen, Bread Science is for you.The 15th anniversary edition contains all the great content of the original edition, with a beautiful new cover.

In this raucous new anthology, thirty of the world's greatest chefs relate outrageous true tales from their kitchens. From hiring a blind line cook to butting heads with a crazed chef to witnessing security guards attacking hungry customers, these behind-the-scenes accounts are as wildly entertaining as they are revealing. A delicious reminder that even the chefs we most admire aren't always perfect. Don't Try This at Home is a must-have for anyone

who loves food - or the men and women who masterfully prepare it.

As the little sister of Moro, Morito has been serving delicious and innovative tapas and mezze in the heart of London's Exmouth Market for over three years. This title features over 150 simple and seasonal recipes arranged in 10 chapters.

Sunday Suppers at Lucques

Culinary Catastrophes from the World's Greatest Cooks and Chefs

Pati's Mexican Table

Country Life

Taverna

More than 60 delicious Spanish small plates to share

'These are the sort of recipes that I can't wait to cook: honest, rugged and colourful, you know everything is going to taste deeply Spanish.' Rick Stein
Nieves Barragán Mohacho is the renowned Spanish chef behind the highly anticipated restaurant Sabor, opening in London this autumn. Nieves was previously executive chef at London's acclaimed Barrafina restaurants, where she was awarded a Michelin star for Barrafina Frith Street. Sabor: Flavours from a Spanish Kitchen is the food that the Basque-born chef likes to cook when she's off duty; the food that she grew up eating and the food that she still makes for friends and family. The recipes range from hearty dishes such as braised Iberian pork ribs and chorizo and potato stew, to lighter fare such as seafood skewers, clams in salsa verde and stuffed piquillo peppers, and a wealth of other recipes, from grilled hispi cabbage to baked cauliflower with salted almonds, chilli and shallots.

Recipes for the whole family.

The Moro restaurant was born out of a desire to cook within the wonderful traditions of Spanish and North African food and to explore exotic flavours little known in the UK. It is one of the most talked about restaurants in the UK, winning both the Time Out and BBC Good Food awards for Best New Restaurant when it opened in 1997. The Clarks' first book, Moro: the Cookbook, has been a runaway success. Its passionate insight and strong culinary vision and ethos captured readers' imaginations. Casa Moro, the second book from the Clarks, takes the range of flavours beyond those covered in their first. Sam and Sam have created fresh and dynamic dishes that reflect Moro's ever-changing menu. Yet Casa Moro is much more than a simple catalogue of recipes: it evokes Sam and Sam's extensive travels, their first discovery of Spain and Morocco and their house in the heart of Moorish Andalucía, taking the reader on a journey that resonates with delicious dishes, history and tradition. With an entire chapter dedicated to the ancient ways and cooking of Andalucía and, more specifically, the village in which Sam and Sam live, this personal, evocative account exudes romance and is written and designed with palpable excitement and elegance.

'I've wanted to make a series in Spain for a long time. I love Spanish food. I've been going there since I was a young boy - but until quite recently I don't think people really took the food seriously. Thanks to a handful of really dedicated Spanish chefs and a growing enthusiasm for its rugged flavours, that has all begun to change. To me the underlying point of journeying to Spain would be to discover the 'duende' in the cooking. By that I mean a sense of soul, of authenticity. The word is normally used in flamenco but I think it could be equally applied to the art of Spanish cooking because to my mind, in really good food, there is a communication between the cook and diner that amounts to art.' Rick Stein
In his beautifully designed and illustrated cookbook to accompany a major BBC2, 4-part series, Rick has selected over 140 recipes that capture the authentic taste of Spain today. Spain is a country that tantalises every sense with its colourful sights, evocative music, vibrant traditions and bold cookery. Spanish cooking has a rich history, with flavours reflecting a broad range of cultural influences. Rick samples his way through the specialties and hidden treats of each region, taking in the changing landscape from the mountainous northern regions through the Spanish plains to Mediterranean beaches. With over 100 Spanish recipes and location photographs, this is an essential cookbook for food-lovers as well as a stunning culinary guide to a diverse country.

A Lip-Smacking Book for Every Home Cook

The Adventurous Eaters Club

The River Cottage Family Cookbook

Tom Kerridge's Best Ever Dishes

Irish Peasants

Mastering the Art of Family Mealtime

Simple, delicious, unfussy – Sunday Times resident food writer Lucas Hollweg offers good food for real people.

Casa MoroEbury Press

'Every day I try to make each dish as good as it can be: my personal best ever. I like getting the balance of taste and texture just right, using familiar ingredients and creating big, intense flavours. Now, I hope you'll use my recipes to make some best ever dishes of your own.' Tom Kerridge
As the most down-to-earth but high-flying chef on the food scene, Tom Kerridge has become known for his big flavours and beautifully crafted yet accessible food. And with more than 100 of his favourite recipes, Best Ever Dishes Tom starts with classics we all love such as tomato soup, chicken Kiev and rice pudding (plus a few new ideas of his own), then refines and elevates them to the best version that he has ever tasted. Give the Kerridge twist to a simple lasagne, and you'll discover that every mouthful is a taste explosion. Put a special spin on a chocolate tart, and you'll transform it into an exceptional, melt-in-the-mouth pud of the gods. With stunning photography by Cristian Barnett, this book really will change the way you cook. Get it coming this December.

In this volume, the authors present an original ethnographic study of five llama herding communities in Ayacucho, Peru. Data on herd dynamics are subjected to computer modeling in an effort to evaluate the roles of biology, symbolic and ritual behavior, ecological adaptation, and practical reason. The book contains the most detailed study of the waytakuy llama marking ceremony yet available. The role of this ceremony in preventing herds from going to extinction is evaluated against anthropological and sociobiological appeal to professional archaeologists, prehistorians, cultural anthropologists, Andeanists, theoretical biologists, evolutionary biologists, and zoologists interested in animal domestication.

Muy Bueno

Bocca

Flavours from a Spanish Kitchen

Good Things To Eat

Court Ladies and Courtly Verse in Fifteenth-Century Spain

The Complete Middle East Cookbook

One of our foremost authorities on Mediterranean, North African, and Italian cooking, Claudia Roden brings her incomparable authenticity, vision, and immense knowledge to bear in The Food of Spain. The James Beard Award-winning author of the classic cookbooks A Book of Middle Eastern Food and A Book of Jewish Food now graces food lovers with the definitive cookbook on the Spanish cuisine, illustrated with dozens of gorgeous full-color photographs that capture the color and essence of this wonderfully vibrant nation and its diverse people, traditions, and culture.

In Secrets of Pinar's Game, Roger Doase deciphers a card game completed in 1496 for Queen Isabel, Prince Juan, her daughters and her 40 court ladies. This book reveals information about the court culture that cannot be found in official sources.

Now available in a hardcover gift edition! Spanning three generations, this book offers traditional old-world northern Mexican recipes from grandmother Jesuita's kitchen; comforting south of the border home-style dishes from mother Evangelina; and innovative Latin fusion recipes from daughters Yvette and Veronica. "Muy Bueno" has become one of the most popular Mexican cookbooks available. This new hardcover edition features a useful guide to Mexican pantry ingredients. Whether you are hosting a casual family gathering or an elegant dinner party, Muy Bueno has the perfect recipes for every occasion. You'll find classics like Enchiladas Montadas ("Stacked Enchiladas"); staples like Homemade Tortillas and Toasted Chile de Arbol Salsa; and light seafood appetizers like Shrimp Ceviche and Scallop and Cucumber Cocktail. Don't forget tempting Coconut Flan and daring, dazzling cocktails like Blood Orange Mezcal Margaritas and Persimmon Mojitos. There is truly something in Muy Bueno for every taste! This edition features more than 100 easy-to-follow recipes, a glossary of chiles with photos and descriptions of each variety, step-by-step instructions with photos for how to roast chiles, make Red Chile Sauce, and assemble tamales, a rich family history shared through anecdotes, photographs, personal tips, and more, and stunning colour photography throughout.

Learn a British take on Italian cooking from one of London's brightest chefs. Trullo offers the ultimate in warming comfort recipes for cold winter nights. "This is the book I've been waiting for" Nigel Slater
Trullo is about serious cooking, but with a simple, laid-back approach. From creative antipasti and knockout feasts to the bold pasta dishes that inspired Trullo's sister restaurant Padella, this is food that brings people together. 'Now you can make Siadatan's very good food at home' The Times

Simple dishes that look after themselves

The Secrets of Real Mexican Home Cooking

My Search for Jewish Cooking in France: A Cookbook

Moro East

Don't Try This at Home

Elic

Lick Your Plate is a must-have cookbook with 160 recipes that satisfy the needs of all home cooks: fast, fresh, foolproof and family-friendly. Not to mention it's like having two hilarious best friends in the kitchen with you. Got a full plate? Really, who doesn't? Lick Your Plate is here to help by rescuing you from cooking conundrums and mealtime mayhem. With 160 original, doable and delicious recipes, you'll never again be vexed by the age-old question, "What's for dinner?" From your best friends in the kitchen, sisters you can count on for laughs and support every step (and stir) of the way, Julie and Lisa dish up quick and easy-to-follow recipes designed for the home cook. With attention given to seasonal ingredients, serving up hearty-yet healthy fare, time restraints and cooking for a crowd, Lick Your Plate is an indispensable cooking resource. With ten chapters that take you from appetizers through desserts (including a wake-up-and-smell-the-coffee brunch section), you'll be inspired by mouthwatering visuals, funny anecdotes and drool-worthy descriptions of every recipe. From the first lip-smacking bite to the last tasty crumb, Lick Your Plate will help you serve up easy, crowd-pleasing meals to all your friends and family.

Social, cultural, and religious characteristics that are relevant to working with Black American families, illustrated with case examples and hands on guide to developing cultural awareness of a specific ethnic population.

This work provides a commentary on the landmarks of Irish agrarian history in the modern period.

The Moro restaurant was born out of a desire to cook within the wonderful tradition of Mediterranean food, and to explore exotic flavours little known in the UK. It is one of the most talked-about books of recent years, of which Nigella Lawson said 'This

Lick Your Plate

Bread Science

Secrets of Pinar's Game (2 vols)

The Food of Spain

The New Spanish Table

Welcome to the world's most exciting foodscape, Spain, with its vibrant marriage of rustic traditions, Mediterranean palate, and endlessly inventive cooks. The New Spanish Table lavishes with sexy tapas —Crisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolution—try the luscious, neon pink combination of cherry, tomato, and beet. Turns paella on its head with the dinner party favorite, Toasted Pasta “Paella” with Shrimp. From taberna owners and Michelin-starred dream—in all, 300 glorious recipes, illustrated throughout in dazzling color. eStupendol

The Food of the Middle East is known for its diverse flavors and colors. Now you can enjoy all of these titillating meals in the comfort of your own home! Tess Mallos shows us how to produce delectable meals from the fascinating cultures of the Middle East, with recipes carefully tested and set out in easy to follow steps. Many of the dishes are illustrated, in 80 superb photographs. This book provides a brilliant insight into the regional dishes of Greece, Turkey, Lebanon, Egypt and Syria and an invaluable introduction to Afghanistan, Armenia, Cyprus, Iran, Iraq, Jordan, Saudi Arabia, Bahrain, Kuwait, Oman, Qatar, the United Arab Emirates, and Yemen. The pages in this Middle Eastern Cookbook guide the reader through the vast scope of Middle Eastern food —recipes and photographs show how to use familiar foods in new and exciting ways, while the introduction to each chapter examines the food, lifestyle and cooking methods of each country, to explain exactly how to use the right ingredients in delicious, authentic dishes. The recipes while the instructions are given in the clearest and most accessible way for the modern cook, with guidance wherever necessary for the use of today's appliances. The basics of Middle Eastern cooking are carefully explained, and the glossary gives regional names and descriptions of a host of food and ingredients. The Complete Middle East Cookbook is a joy to read and use in the kitchen. A bestselling classic, it has been revised and enhanced with contemporary photographs, so that it will continue to delight all who

Recipes include: Spanakopita (Spinach Pie) Koupefla (Stuffed Grape Vine Leaves) Pasticilaní Pílav (Eggplant Pílav) Samak Mashwi (Barbecued Fish With Dates) Kibbeh (Ground Lamb and Burghul) Nane Lavash (Wholemeal Flat Bread) Baklava (Almond and Cardamom Pastry Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In The Food of Morocco, she brings to bear more than forty years of experience of, love of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced harria (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and sa

clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed.

Tucked away in a backstreet of London's edgy Soho district, POLPO is one of the hottest restaurants in town. Critics and food aficionados have been flocking to this understated bacaro where Russell Norman serves up dishes from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative and exuberantly delicious. The 140 recipes in the book include caprese stacks, zucchini shoestring fries, asparagus with Parmesan and anchovy butter,

walnuts and beets, crispy baby pizzas with prosciutto and rocket, scallops with lemon and peppermint, mackerel tartare, linguine with clams, whole sea bream, warm octopus salad, soft-shell crab in Parmesan batter with fennel salad, walnut and honey semifreddo, tiramisù, fizzy bellinis and glasses of bright orange spritz. With luminescent photography by Jenny Zarins, which captures the unfrequented corners, the bustling bacari and the sublime waterways of Venice, POLPO is a dazzling tribute to Italy's greatest hidden

140 new recipes inspired by my journey off the beaten track

Quiches, Kugels, and Couscous

Nightingales and Roses

The Best of Gourmet

Casa Moro

Rick Stein's Spain

NATIONAL BESTSELLER TV star Misha Collins and his wife, journalist and historian Vicki Collins, show families how to be mealtime adventurers so that kids might have a lifelong relationship with real food
Chicken nuggets. Hot dogs. Macaroni and cheese. These are just some of the greatest hits we offer kids at mealtime. Misha and Vicki Collins totally get it. When their son West was a toddler, he began refusing anything that wasn't bland and beige. At first, they succumbed, anything to end the mealtime battles. But with sinking hearts they realized fruit snacks and buttered noodles weren't just void of nutrition, they were setting him up for a lifetime with a limited palate and a reliance on convenience foods. So, as a family, they decided to lean into what they love best—adventure—and invited their kids to be playful and exploratory in the kitchen. Now, in The Adventurous Eaters Club, Misha and Vicki share how they created a home where mealtime doesn't involve coercion or trickery, and where salad, veggies, fresh soups, and fruit are the main course. Combining personal anecdotes and practical tips with over 100 creative, delicious, whimsical recipes little hands can help prepare The Adventurous Eaters Club offers readers all the support, encouragement, and practical advice they need to make lifelong adventurous eaters out of their kids.

It doesn't matter where you are in the world, the most important things to any chef are their salt, knives and ingredients. Bought, Borrowed & Stolen brings them together, as they should be, for the first time. Allegra McEvedy's unique outlook brings together food, history and culture in one sumptuous volume. From all around the world, she relays stories from her past: recipes shared, experiences gained and techniques learned. An authentic glimpse into food and cultures from all around the world. Each chapter starts with a general introduction to the place, from China to Malawi and America to Brazil, continuing with an intricate knife detail page and several recipes from the country.

This spectacular book is filled with comforting, delicious recipes! Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours; simple Mediterranean salads; classic ingredients like feta, a culture of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. "Taverna... brings a touch of Cypriot sunshine into your kitchen! Good Housekeeping

Authentic Italian recipes from the celebrated restaurant Bocca di Lupo. Italy is a land of appetite, where life is embraced with passion, and food prepared with generosity and joy. But the cuisine is hard to define, as each region has its own rich culinary traditions - and so deep is the belief of locals that their food is the best, that often Italy's finest dishes are unknown from one place to the next. Jacob Kenedy, a self-avowed culinary magpie, travelled the length and breadth of the country over the course of a year, gathering up his favourite recipes - many of them obscure, some bizarre, all utterly delicious. Like the menu at Bocca di Lupo, Jacob's award-winning London restaurant, this book is a thrilling, exotic journey through the true flavours of Italy: the hearty risotti of the north, the exquisite shellfish of the Veneto, the earthy sausages of Bologna, the fried street food of Rome, the baroque desserts of Naples and the Arab-influenced sweets of Sicily. The recipes in Bocca are a revelation, a portal to a side of Italy that is gritty, glamorous, seedy and mysterious. Be warned, this is a cookbook with teeth.

The Food of Morocco

The Chemistry and Craft of Making Bread

Violence and Political Unrest, 1780-1914

Bought, Borrowed, Stolen

A Venetian Cookbook (Of Sorts)

The Cookbook

International Cuisine and Food Production Management is a comprehensive textbook specially designed to meet the needs of final year students of hotel management and aspiring chefs. It explores the concepts of international food production and illustrates them using numerous photographs, figures, and tables. The accompanying CD contains numerous recipes.

What is Jewish cooking in France? In a journey that was a labor of love, Joan Nathan traveled the country to discover the answer and, along the way, unearthed a treasure trove of recipes and the often moving stories behind them. Nathan takes us into kitchens in Paris, Alsace, and the Loire Valley; she visits the bustling Belleville market in Little Tunis in Paris; she breaks bread with Jewish families around the observation of the Sabbath and the celebration of special holidays. All across France, she finds that Jewish cooking is more alive than ever: traditional dishes are honored, yet have acquired a certain French finesse. And completing the circle of influences: following Algerian independence, there has been a huge wave of Jewish immigrants from North Africa, whose stuffed brik and couscous, eggplant dishes and tagines—as well as their hot flavors and Sephardic elegance—have infiltrated contemporary French cooking. All that Joan Nathan has tasted and absorbed is here in this extraordinary book, rich in a history that dates back 2,000 years and alive with the personal stories of Jewish people in France today.

THE SUNDAY TIMES BESTSELLER 'For bung-it-in-the-oven cooks everywhere, this is a must-have book: Diana Henry has a genius for flavour.' - Nigella Lawson
Whether you're short of time or just prefer to keep things simple, From the Oven to the Table shows how the oven can do much of the work that goes into making great food. Diana Henry's favourite way to cook is to throw ingredients into a dish or roasting tin, slide them in the oven and let the heat behind that closed door transform them into golden, burnished meals. Most of the easy-going recipes in this wonderfully varied collection are cooked in one dish; some are ideas for simple accompaniments that can be cooked on another shelf at the same time. From quick after-work suppers to feasts for friends, the dishes are vibrant and modern and focus on grains, pulses and vegetables as much as meat and fish. With recipes such as Chicken Thighs with Miso, Sweet Potatoes & Spring Onions, Roast Indian-spiced Vegetables with Lime-Coriander Butter, and Roast Stone Fruit with Almond and Orange Flower Crumbs, Diana shows how the oven is the most useful bit of kit you have in your kitchen. Praise for How to Eat a Peach: 'This is an extraordinary piece of food writing, pitch perfect in every way. I couldn't love anyone who didn't love this book.' - Nigella Lawson
'...her best yet...superb menus evoking place and occasion with consummate elegance' - Financial Times Food Book of the Year at the André Simon Food & Drink Book Awards 2019

Presents a collection of recipes which use simple methods and everyday ingredients to make Mexican dishes suitable for family meals and holiday celebrations.

Ice Creams and Sorbets: A Cookbook

Ethnicity and Family Therapy

POLPO

Three Generations of Authentic Mexican Flavor

Recipes from the Persian Kitchen

Bill's Everyday Asian

In Moro East, Sam and Sam Clark renew their passion for the food of Spain and the Muslim Mediterranean, but this time they find their inspiration a little closer to home... in an East End allotment. Moro East follows a year in the life of this East End allotment, reflected in recipes that are unusual without being daunting. Many of the recipes reflect everyday activities at the allotment – Turkish women rolling flatbreads or clipping the young vine leaves to make dolmades, families gathering to grill kebabs at the weekend – and the spirit of the community is captured in the photographs and the dishes. The 150 imaginative and seasonal recipes include Moro favourites and new combinations.

Bring an authentic taste of Spain to your table with this collection of more than 60 mouth-watering recipes for small plates to share. Traditionally served as a bar snack with a glass of sherry or a cold beer, tapas has become a firm favorite thanks to its wide variety and versatility. Whether you are serving an appetizer before a meal, enjoying some small bites with drinks, or going all out and filling the table with multiple dishes to feast on, there is no bad time to indulge in these flavor-filled dishes. This book includes all the classics from the perennially popular Patatas Bravas and Spanish Omelette to Chorizo in Red Wine and Peppers Stuffed with Salt Cod. Many of these dishes can be made in advance for ease, so you too can enjoy time with your friends–Buen Provecho!

More than 75 recipes for bold, fruit-forward ice creams, sorbets, and granitas—all made with fresh, natural, minimally processed ingredients
One of The New York Times's "Best Cookbooks of Spring 2019" • "Too often, ice cream is forgotten in the conversation about seasonal and sustainable cooking. Kitty Travers reminds us of the importance of both in her beautiful exploration of ice creams, sorbets, and gelatos."–Alice Waters
Craft ice creams are all the rage, with new indie producers breaking the rules by creating unusual, exceptionally delicious flavor combinations. Kitty Travers, the creator of the beloved London-based brand La Grotta Ices, is changing our expectations when it comes to these cravable cold treats. The ice creams, sorbets, and granitas featured in La Grotta are fruit-focused—the best produce goes into the ice cream and sorbet bases to ensure the purest taste of the fruit shines through. And when combined with unexpected herbs and other mix-ins, the results are eye-opening:
• Rhubarb and Angelica
• Guava and Lemon Leaf
• White Grapefruit and Pale Ale
• Tomato and White Peach
• Raspberry and Sage
• Chocolate and Caper
Featuring 85 photographs in a stunning design, the recipes in La Grotta will utterly surprise and inspire home cooks to explore homemade ice cream in delightful new ways.

Introduces Sunday supper recipes served at the Los Angeles restaurant, Lucques, organized according to season, demonstrating the importance of fresh ingredients combined in unexpected ways to create appetizers, main courses, and desserts.

Moro

Trullo

Morito

Sabor

From the Oven to the Table

Tapas

Over 100 authentic, seasonal recipes from Persian cook and food blogger, Maryam Sinaiee. Nightingales and Roses offers you a true taste of Persian home cooking. Iranian food blogger and cook, Maryam Sinaiee, takes us through a full year in the Persian kitchen, explaining the stories and traditions behind each delicious dish. From Lamb and Aubergine Stew and Baked Fish with Tamarind to Rosewater Ice Cream and Saffron Rice Pudding, Maryam's recipes reveal the diverse range of flavours that make up this unique cuisine. Beautifully photographed throughout, this is the perfect introduction to real Iranian food.

The Flocks of the Wamant

La Grotta

International Cuisine and Food Production Management

Femina

Cookbook

A Study of Llama Herders on the Punas of Ayacucho, Peru