

Jamie's Italy

Jamie's journey takes the reader all over Italy to cook with and learn from the real masters of Italian cuisine: the locals. As a result the text provides more than 120 recipes for everything from risotto to roasts and spaghetti to stews.

Get cooking simple, comforting food with a twist, with Happy Days with the Naked Chef This cookbook is all about creating simple and homely food, but which is still packed full of flavour and fun. Jamie shows readers that with just a little planning, it is possible to create meals that friends and families will talk about for years to come. As well as loads of delicious recipes, Jamie also gives you some handy tips for getting kids excited about food, and how to have a healthy and balanced diet. Recipes you'll soon be enjoying include: · Good old STEAK and GUINNESS PIE · Layered FOCACCIA with CHEESE and ROCKET · COURGETTE SALAD with MINT, GARLIC, RED CHILLI, LEMON & extra virgin olive oil · PARSNIP & PANCETTA TAGLIATELLE with PARMESAN and BUTTER · Lovely LEMON CURDY PUD Divided into chapters on Herbs, Comfort Grub, Quick Fixes, Kids' Club, More Simple Salads, Dressings, Pasta, Something Fishy Going On, Nice Bit of Meat, And Loads of Veg, The Wonderful World of Bread, Desserts and Bevvies, you'll be cooking different and delicious recipes in no time. 'There is only one Jamie Oliver. Great to watch.

Great to cook' Delia Smith _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef _____

Jamie Oliver's Food Tube presents The Pasta Book, jam-packed with simple, seasonal recipes, plus all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite!' - Jamie Oliver Whatever your ability in the kitchen, pasta is often a staple mid-week supper. This book will help to re-vamp your repertoire. It's full of delicious, simple, seasonal recipes such as: - Wild Rocket & Pecorino Orecchiette - Summer Vegetable Cappellacci - Autumnal Wild Mushroom Tagliatelle - Wintery Game Ragu - Gennaro's take on classic favourites such as Carbonara and Bolognese. If you really want to be adventurous, there is always the option to learn about making pasta from scratch, but the recipes are equally tasty with dried pasta.

7 Ways to reinvent your favorite ingredients with more than 120 new, exciting and tasty recipes Naked Chef television personality Jamie Oliver has looked at the top ingredients we buy week in, week out. We're talking about those meal staples we pick up without thinking – chicken breasts, salmon fillets, ground beef, eggs, potatoes, broccoli, mushrooms, to name but a few. We're all busy, but that shouldn't stop us from having a tasty, nutritious meal after a long day at work or looking after the kids. So, rather than trying to change what we buy, Jamie wants to give everyone new inspiration for their favorite supermarket ingredients. Jamie will share 7 achievable, exciting and tasty ways to cook 18 of our favorite ingredients, and each recipe will include no more than 8 ingredients. Across the book, at least 70% of the recipes will be everyday options from both an ease and nutritional point of view, meaning you're covered for every day of the week. With everything from fakeaways and traybakes to family and freezer favorites, you'll find bags of inspiration to help you mix things up in the kitchen. Step up, 7 Ways, the most reader-focused cookbook Jamie has ever written.

Easy Ideas for Every Day of the Week [American Measurements]

The Return of the Naked Chef

Salvation, Passion and Young Workers

Jamie Cooks Italy

Vibrant Italian Recipes Celebrating the Lemon

Super Food Family Classics

Explore Jamie's Italy - travel on a culinary tour with Jamie Oliver Ever since working at the River Café for Ruth Rogers and Roy Gray, Jamie Oliver has had a serious passion for Italian food. Now, ten years later, Italy and its wonderful flavours continue to have a major influence on his food and cooking. In Jamie's Italy, Jamie travels this famously gastronomic country paying homage to the classic dishes of each region and searching for new ideas to bring home. The result is a sensational collection of Italian recipes, old and new, that will ensure Italy's influence reaches us all. On the menu is an array of magical ingredients and Mediterranean flavours all combined in Jamie Oliver's inimitable way. From Parma ham to Parmesan, from panettone to panzanella, Jamie's Italy will transport you to Italy or at least bring Italy home to you. 'Brilliant, fabulous. The best of Italian cooking... a truly inspirational Italian cookery course, teaching you everything from perfect pasta to sensational sea food' Daily Mail 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith Jamie Oliver's career started as a chef at the River Café, where he was quickly spotted by the television company that made him famous as The Naked Chef. He has since published a huge range of bestselling cookery books, including The Naked Chef, The Return of the Naked Chef, Happy Days with the Naked Chef, Jamie's Kitchen, Jamie's Dinners, Jamie's Italy, Cook with Jamie, Jamie at Home, Jamie Does, Jamie's Great Britain, Jamie's 30 Minute Meals and Jamie's 15-Minute Meals.

My guide to making you a better cook. I can't tell you how long I've dreamed about writing this book. It's the biggest book I've done, and I've really tried to make it a timeless, modern-day classic. Whether you're a student, a young couple, an established cook, or a novice, I'll take you through a whole load of simple and accessible recipes that will blow the socks off your family and any guests you might have round for dinner. There's information on the equipment that I think you should have in your kitchen and advice on how to recognize and cook loads of different cuts of meat, as well as on how to get the best value and quality when you're out shopping. With all of us consuming more processed food than ever, it's a sad fact that most people just aren't confident enough to cook anymore. With this in mind, now is the time for you to get stuck in and reclaim your fantastic cooking heritage. I know what . . . if you're going to eat three times a day for the rest of your life, you might as well learn to cook properly and do it well. So roll up your sleeves and let me help you. P.S.: By the way, you should feel good about buying this book because every single penny I make from it will go toward training and inspiring young kids from tough backgrounds all over the world to have a career in the kitchen.

food through the Fifteen Foundation. So on behalf of them, thank you.

In the UK in 2002 the celebrity chef Jamie Oliver set out to transform a group of unemployed young Londoners into enterprising passionate workers. Their struggles, and those that train and manage them, to develop a passionate orientation to work high

many of the challenges we all face in the globalized labour markets of the 21st century.

From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

Passione

Gennaro: Slow Cook Italian

Memorable Meals, Made Easy

7 Ways

The essential collection of fresh and dried pasta dishes

A glorious update of a modern classic – full of colourful recipes that evoke Italian life at its most enticing, *Passione* is the story of Gennaro Contaldo's upbringing in Italian food and will teach you to cook like a true Italian. Born just metres away from the sea on Italy's stunning Amalfi coast, Gennaro learnt from his father how to seek out wild food – free-diving for oysters, foraging for wild mushrooms and missing school to go fishing. This adventurous spirit lived on throughout Gennaro's career in food and was what went on to inspire Jamie Oliver to call Gennaro his 'London dad'. It was summed up here in this first, glorious collection of his favourite Italian recipes, originally published in 2003. Lovingly restored and updated for the modern kitchen, this new edition of this classic book features photographs from Gennaro's childhood alongside stunning food and travel photography. Over 100 recipes, full of delightful personal recollections, share the secrets of Gennaro's love affair with Italian food, and will inspire cooks of all abilities to taste the true flavours of the Italian coastline. Buon appetito! 'His talent for cooking and story-telling changed my life and food forever.' Jamie Oliver 'The man cooks like an angel and no ordinary angel.' Matthew Norman, Sunday Telegraph

'Gennaro is an incredible baker – bread has always been central to everything he does. This is a great book – incredible food and full of Gennaro-style passion' – Jamie Oliver Making bread has always been a natural passion for Gennaro Contaldo. Ingrained since childhood with memories of his mother's weekly bread-making and visits to his uncle's village bakery, it is a skill which has followed him throughout his career as a chef. In this book, Gennaro takes you onto a journey into the magical world of Italian bread and baking, giving you his secret tips on making the perfect dough to create wonderful Italian breads for all occasions. And not only bread – have you ever walked into an Italian panetteria (bakery) and marvelled at the amazing variety of freshly baked goods? Not only filone, filoncini, ciabatta, campagnia, panini, but also amazing focaccia, pizzette, biscuits and cakes. Included will be Gennaro's fabled focaccia made in different regional varieties as well as mouth watering torte salate (Italian savoury pies) using seasonal ingredients such as spinach & artichoke oozing with fontina cheese for spring or escarole, black olives & anchovy for winter. There will be a section of rustic pane dolce (sweet breads) as well as delicious crostate (sweet pastry tarts), biscuits and traditional homemade cakes just like Nonna used to make. This book will be the ultimate in Italian bread and baking – it will be your Italian panetteria bible where you will be able to almost smell that dreamy, irresistible aroma of fresh baking as you flick through the pages. Word count: 55,000

A favourite of many national TV shows from Richard and Judy, Saturday Kitchen, BBC Breakfast and Jimmy's Farm, to all of Jamie Oliver's series, Gennaro Contaldo is an irrepressible and enthusiastic font of Italian culinary knowledge and he is back with his second book. A celebration of Italian lifestyle and culture as much as Italian food, *GENNARO'S ITALIAN YEAR* includes recipes for every month of the year, from summer favourites to Christmas essentials. With stories from his childhood to give a flavour of life in Italy and more than 120 delicious recipes, this is the definitive Italian cookbook from the country's favourite Italian chef.

Jamie's 15 Minute Meals is a classic cookbook meant to arm readers with the skills to create great meals quickly. In Jamie's trademark style, the recipes are methodical, clever and fun-drawing on inspiration from all over the world; embracing the tastes that we all love; playing on classic chicken, steak and pasta dishes; looking at Asian-inspired street food and brilliant Moroccan flavours; putting together great salads and so much more. These are some of the quickest and easiest meals Jamie's ever done.

Happy Days with the Naked Chef

Headhunters on My Doorstep

Jamie's Kitchen

Cook with Jamie

Jamie's Italy

Gennaro's Passione

Jamie's first book - the one that started it all. The Naked Chef was born out of the idea to strip down restaurant techniques to their bare essentials and create cool dishes for everyone to cook at home, and get boys back in the kitchen! It's all about having a laugh with fun, delicious food from a young person's perspective. _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners _____ 'Simply brilliant cooking, and Jamie's recipes are a joy' Nigel Slater 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

Jamie has travelled around Italy to find the best of fast and slow cooking for us all to enjoy in our kitchens at home. Jamie Cooks Italy is a celebration of the joy of Italian food. Jamie wants to share his love of all things Italian with accessible, best-ever recipes for

Classic Carbonara, Salina Chicken, Stuffed Focaccia, Baked Risotto Pie, Pot-Roasted Cauliflower and Limoncello Tiramisu. This is about bringing the pleasure and passion of the world's favourite cuisine to your kitchen at home. Featuring 140 recipes in Jamie's easy-to-follow style, the book has chapters on Antipasti, Salad, Soup, Meat, Pasta, Fish, Rice & Dumplings, Bread & Pastry, Sides, Desserts and all the Basics you need. The recipes are a mix of fast- and slow-cooking, familiar classics with a Jamie twist, simple everyday dishes and more indulgent labour-of-love choices for weekends and celebrations. Whether cooking for yourself or cooking for friends and family, the aromas and tastes will transport you straight to the landscapes of Italy. Viva Italia!

"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.

Jamie's Dinners is a collection of simple, modern family favourites 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith Packed with a huge array of recipes, from very humble classics to exciting new flavours, this is the perfect cookbook for both beginners and pros alike, and with loads of recipes that the whole family will love. With chapters on Sarnies, Salads, Soups, Vegetables, Pasta, Meat, Fish and Desserts, as well as a section on 5-minute wonders and kitchen tips & tricks, this really is a comprehensive cookbook for everyone. Delicious recipes include: · PARMESAN FISH FILLETS with AVOCADO and CRESS SALAD · Awesome SPINACH & RICOTTA CANNELLONI · Summer CHICKPEA SALAD · Super-tasty SPANISH ROAST CHICKEN · STICKY TOFFEE PUDDING _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef _____

Jamie Oliver - Biography Series

Working in Jamie's Kitchen

Jamie Oliver's Christmas Cookbook

Spain, Italy, Sweden, Morocco, Greece, France : Easy Twists on Classic Dishes Inspired by My Travels

The River Cafe Classic Italian Cookbook

Cooking at Home with the Chiappa Sisters

"There's nothing Gennaro doesn't know about pasta. He's an absolute legend!" Jamie Oliver One of the most popular of all Italian dishes, bestselling author and much-loved personality Gennaro reveals all of his tips and tricks for making the best of the most versatile of dishes. Split into chapters for Dried, Fresh, Filled, Baked pasta and Sauces, Gennaro's Pasta Perfecto! includes recipes for lasagne four ways, pasta salads, classic minestrone soup, homemade ravioli and perfect pesto, these are dishes that can be quickly whipped up for the whole family to enjoy. An inexpensive staple that can be easily transformed into a luxurious meal, the possibilities of pasta are endless - perfect for busy families and for easy entertaining. Join Gennaro on an exciting Italian adventure, and discover both new and traditional recipes that will quickly become household favourites.

The incredible diversity in American cooking was a real revelation to me. So although I went looking for "quintessential American food," my conclusion is that there is no such thing; instead there's a huge wealth of seriously exciting dishes. Many of us outside of America may think we already know all there is to know about it from movies or the occasional holiday, but the truth is that this doesn't even scratch the surface. In many ways, the country is still a bit of a mystery to us. This trip was my chance to explore the ingredients, food culture, and traditions within this incredible country. I felt that I knew cities like New York and Los Angeles pretty well, but this time I ventured beyond the neighborhoods I was familiar with and into areas better known for their immigrant communities. I was rewarded with some of the most incredible food I've ever tasted. The story was the same when I moved beyond the big cities. Whether it was Creole cooking in Louisiana or soul food in Georgia, the Mexican influences in Arizona or the hearty cowboy cuisine of Big Sky Country, every place I went had its unique treasures. I came back with more recipes than I knew what to do with, and although it was tough, I managed to narrow this book down to 120 of my absolute favorites. These are my takes on some of the best food I came across, as well as a few things I made up along the way. I hope you enjoy them, and maybe even discover new and inspiring sides to America you've never seen before. Enjoy!

Escape to Italy with Jamie's new cookbook . . . Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Jamie's Channel 4 series Jamie Cooks Italy is on every Monday at 8:30pm . . . find all of the recipes and more inside. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. From this week's episode . . . · PIZZA FRITTA is one of

the oldest forms of pizza and the classic, ultimate street food of Naples, stuffed with gorgeous ricotta, Parmesan, mozzarella and basil. · NEAPOLITAN STYLE PIZZA BASE, authentic, crispy, thin, fluffy and delicate. · BEAUTIFULLY SIMPLE DELICIOUS TOMATO SAUCE with NEAPOLITAN TOPPING . . . AND JAMIE'S FAVOURITE BROCCOLI, CHILLI AND SPICY SAUSAGE PIZZA TOPPING. · TUNA FETTUCINE found on the pastel painted island of Procida with baby courgettes, sweet cherry tomatoes, pecorino and crushed almonds. · FISH IN CRAZY WATER. A true seafood celebration and showstopper, aqua pazza is the ultimate island fish dish. Whole fish poached in what the locals like to call crazy water. Simple, super tasty seafood. _____ Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. Jamie fell in love with Italian food 25 years ago. Now he's sharing his ultimate recipes, a mixture of fast and slow cooking, famous classics with a Jamie twist, simple everyday dishes and more indulgent labour-of-love choices for weekends and parties. VIVA L'ITALIA! Don't wait, order Jamie Cooks Italy now, and be the first to try food that will transport you straight to the landscapes of Italy.

From the foremost authority on Mexican cooking, a collection of tradition-packed Mexican dishes, easy enough for every day. As much as Rick Bayless loves the bold flavors of Mexican food, he understands that preparing many Mexican specialties requires more time than most of us have for weeknight dinners. Mexican Everyday is written with an understanding of how busy we all are. It is a collection of 90 full-flavored recipes—like Green Chile Chicken Tacos, Shrimp Ceviche Salad, Chipotle Steak with Black Beans—that meet three criteria for “everyday” food: 1) most need less than 30 minutes’ involvement; 2) they have the fresh, delicious taste of simple, authentic preparations; and 3) they are nutritionally balanced, fully rounded meals—no elaborate side dishes required. Filled with recipes featured on Rick’s Public Television series, Mexico—One Plate at a Time, this book provides dishes you can enjoy with family and friends, day in and day out.

The Naked Chef

Over 100 Recipes from the Great Food Regions of the World

Together

Jamie Does--

Quick & Easy Food

Mexican Everyday

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

The very best of Italian cooking with Michela, Romina and Emanuela in Simply Italian. 'Wales and Italy, family and food: for us, these four things are inextricably linked and at the root of our upbringing. Whether at the family home in Wales or when we spend holidays in the small hilltop village we are from in northern Italy, we have always heard Dad say that 'la tavola' (the table) is the central focus of our lives. It's where we cook, eat and socialise as a family.' Michela, Emanuela and Romina Chiappa grew up in Wales in the heart of a close-knit Italian community where food was always at the centre of family and social gatherings. Whether searching for porcini in the hills near their parents' home, or making pasta for Christmas Eve with the whole family, to sharing food at the annual Welsh-Italian summer picnic, the three sisters have been immersed in the Italian way of cooking all their lives. In their first cookbook they share their cherished family recipes, including all the pasta dishes recently seen in their Channel 4 series Simply Italian. From snacks, soups and salads, to mains, side dishes and desserts, Simply Italian brings you good, simple, fresh Italian food. Michela works as an agent in a sports management company, as well running a coffee and pizza café in Cardiff with her husband. Of the sisters, she's the risotto expert and also loves to make pasta sauces. Romina works for a luxury fashion brand in London, and loves to bake for friends and family. Emanuela runs an online business selling bespoke homemade gifts for children, and works as a nanny. She loves to cook time-consuming meals and entertain large groups.

Ever wondered how Jamie Oliver rose to stardom? He grew up in Essex where his father, Trevor and mother, Sally were the owners of a highly respected pub and restaurant called 'The Cricketers'. Jamie was lucky that his parents ran that Inn where he took an early interest in food and at the age of 8, he influenced his career direction working in his parent's restaurant. His fascination for food continued to grow and by the time he was eleven, he could manage the kitchen staff with his sever skills and cooking expertise. For more detailed information you must read his biography. Grab your biography book now!

Full of colourful and modern recipes that evoke Italian life at its most enticing, PASSIONE is the first cookbook from Gennaro Contaldo - the man who Jamie Oliver calls his 'London Dad'. Gennaro's passion for fresh, seasonal ingredients and his love of simple food is shared here with the energy for which he is famous. Full of evocative stories from his childhood - free-diving for oysters, foraging for wild mushrooms and bunking off school to go fishing - it becomes clear that his expertise has grown out of a lifetime's passion. Beautifully illustrated with photographs from his childhood, as well as stunningly modern food photography, PASSIONE reveals the secrets of Gennaro's own basic recipes as well as some of the best-loved dishes from his restaurant - Fillet of Seabream with Honey and Vinegar, Lamb Cutlets with Mixed Herbs and Prosciutto, and Limoncello and Strawberry Ice Cream - and lets Gennaro share his inspirational interpretation of how to cook and eat Italian food.

130 of My Favorite British Recipes, from Comfort Food to New Classics

The Pastry School

Gennaro's Limoni

For the Best Christmas Ever

Jamie's America

Jamie Oliver's Great Britain

Sixteen-year-old Jamie New comes out and wears a dress to the school prom, with encouragement from his friends and his loving mother.

Thirty years after its doors first opened, The River Café remains one of London's most iconic restaurants, loved for its innovative Italian food. Pioneering chefs Rose Gray and Ruth Rogers together changed the face of Italian food in Britain, championing seasonality well ahead of their time from their West London kitchen, which won a Michelin star in 1998 and has kept it ever since. The restaurant helped launch the careers of Jamie Oliver and Hugh Fearnley-Whittingstall, to name but two. Over the course of decades, Rose and Ruth visited Italy time and again, fascinated by the subtleties of dishes from the many different, and diverse, regions of the country. Their unique approach to Italian farmhouse cooking was learned from local mothers, grandmothers, cousins and wine makers who invited them into their kitchens and shared wisdom and precious family recipes. This book gathers together Rose and Ruth's personal interpretations of those heirloom recipes. It's a celebration of the real, classic food of Italy; the traditional, regional food they ate on their travels; and the food they went on to cook at the restaurant and at home. These are the recipes they became well known for, as well as some that are cooked less and less in Italy these days and which Rose and Ruth longed to preserve and pass on. Ask a foodie about the Amalfi Coast and lemons immediately spring to mind. The sweet, aromatic, large and thick-skinned Sfusato Amalfitano is the extraordinary and delectable citrus fruit which Gennaro Contaldo grew up with. Lemons were and still are a part of daily life for locals of the Amalfi Coast, and, when Gennaro came to the UK over 40 years ago he continued this tradition. From a sliver of zest in his morning espresso to helping with minor ailments and even household chores, lemons have a wealth of uses. No part of the lemon is wasted – flesh, pith and skin are chopped into salads, juice is drizzled over meat, fish and veggies, while the aromatic zest adds a complexity to a dish's flavour. Even the leaves are used to wrap meat, fish and cheese for extra flavour, or finely chopped and made into a tea infusion. Lemons can cleanse, refresh, preserve, 'cook' and add a vibrant flavour to dishes as giving colour and an uplifting aroma. From Ravioli with Ricotta, Lemon and Mint, and Sicilian Chicken Involtini, to Lemon Biscuits, and Coffee and Lemon Semi-freddo, this is not only a beautiful and inspiring homage to the most revered of fruit but Gennaro's most inspirational book to date. Chapters are: Introduction – including The Amalfi Lemon and Lemons in the Kitchen; Small Plates; Vegetables; Fish; Meat; Desserts; Drinks & Preserves; Sauces & Dressings.

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

A True Treasure Island Ghost Story

Gennaro's Pasta Perfecto!

Jamie Oliver's Food Escapes

Gennaro's Italian Year

My Guide to Making You a Better Cook

Jamie's Food Tube: The Pasta Book

Cooking good food from scratch is a skill that can save you money, keep you healthy, and make you and your family and friends happy. What I've tried to do in this book is pick a whole load of meals that we all love to eat and break them down to make them as simple as possible. There are plenty of clear instructions and step-by-step pictures, so whether you're an accomplished cook or a complete beginner, you'll be able to enjoy cooking and achieve great results in the kitchen. This book is inspired by all the people I've met who thought they could never and would never learn how to cook. I believe that good home cooking is one of the most essential, fundamental skills that every single person on this planet should have in order to look after themselves, their families, and their friends. This food revolution is all about people learning how to make a recipe, then teaching that recipe to their friends and family... if enough people do this, pretty soon everyone will be cooking. So cook something today, then PASS IT ON!

'If you think that Julie Jones's beautiful creations are beyond you, think again. This is as clear and approachable a cookbook as you could wish for. Jones shares all her tips and tricks as she gently walks you through ten different pastries and gorgeous recipes for sweet and savoury pies and tarts. It's worth buying the book for the chicken and chorizo pie recipe alone. Absolutely inspiring.' Diana Henry 'Julie Jones has a way with dough' Martha Stewart Magazine 'This really is a bible for baking' BBC Good Food Magazine A masterclass in preparing, baking and decorating pastry, from delicate tarts to comforting pies. Julie Jones is renowned for her highly decorative bakes packed with bold layers of flavour and texture. She is leading the pastry revival, believing that with a bit of patience and a love for food, anyone can create delicious, beautiful bakes. A comprehensive Pastry Recipes & Methods section guides you through 10 different types of pastry with step-by-step instructions. These include loved classics such as Shortcrust and Hot Water, as well as a versatile Vegan and Gluten-free, that can be swapped in or out of recipes with a helpful Alternative Pastry Key. Chapters include Fruit, Cream & Cheese,

Nuts, Vegetables, Meat & Fish and Crunch & Crumb, featuring more than 50 sweet and savoury recipes ranging from a crowd-pleasing Vegetable Patch(work) Tart to stunning Vanilla Slices. Dive in and be inspired by Julie's delicate decorations and full-on flavours - these bakes are fun and achievable, with swaps and creativity encouraged.

This cookbook will celebrate the vibrant food of six very different countries. Each chapter will focus on a different city or region: Marrakech, Athens, Venice, Andalucia, Stockholm and the Ardeche region of France. The food in each chapter will be a mixture of classic dishes and new recipes inspired by the things Jamie learns on his travels. Beautiful reportage photography of the faces, places and ingredients will accompany each chapter. Jamie says: 'The food I've embraced on each trip is a mixture of what you could call the cliché d star dishes - the tagines of Morocco, the flamboyant paella of Spain and the zingy fresh flavours of a classic Greek salad - and the recipes that I've been inspired to make after walking through the markets and soaking up the vibes of each place. What you'll find in this book is fun, optimistic, escapist food you can actually cook and enjoy in your own home.'

Jamie's Everyday Super Food makes eating well delicious, easy and fun No matter how busy you are, you'll find that healthy eating the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. The book is divided into breakfasts (up to 400 calories), lunches (up to 600 calories) and dinners (up to 600 calories), and every tasty meal is nutritionally balanced so that any combination over the day will bring you in under your recommended daily allowance of calories (2000 women/2,500 men), allowing you to enjoy snacks and drinks on the side. You can eat Smoothie Pancakes with Berries, Banana, Yoghurt and Nuts for breakfast, Tasty Fish Tacos with Game-Changing Kiwi, Lime and Chilli Salsa for lunch and Griddled Steak and Peppers with Herby-Jewelled Tabbouleh Rice for dinner, and still be healthy! Whether you dip in and out of it, eat from the book Monday to Friday or use it faithfully every day for a month, it's totally up to you. In Everyday Super Food, Jamie's done all the hard work for you - all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy it. Every meal in this book is a good choice and will bring you a step closer to a healthier, happier you. 'Packed with vitamins, bursting with flavour: irresistible new recipes from Jamie Oliver' Sunday Times 'The healthy recipes that helped Jamie lose two stone' Sunday Times 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country'

Guardian

Simply Italian

Sweet and Savoury Pies, Tarts and Treats to Bake at Home

Jamie's Dinners

Everyday Super Food

The classic Italian cookery book

100 Quick Stir-fry Recipes

Freshen up your family favourites and expand your recipe repertoire to make your weekly menu something to shout about Sneak in extra veg with Squash Mac 'N' Cheese and enjoy a no-arguments family dinner with Chicken Fajitas, Smoky Dressed Aubergines & Peppers. When you need a no-fuss meal on the table fast try Chicken Goujons or Pasta Pesto, or get ahead with freezer-friendly Jumbo Fish Fingers or Proper Chicken Nuggets. Use ingredients you know the family already love in new, exciting ways, with Sweet Potato Fish Cakes or Chocolate Porridge. Every recipe is tried and tested, has clear and easy-to-understand nutritional information on the page, including the number of veg and fruit portions in each dish, plus there's a bumper back-section packed with valuable advice on everything from cooking with kids and tackling fussy eaters, to good gut health, the importance of fibre, budgeting and of course, getting more of the good stuff into your family's diet. If you're looking for fresh ideas and an easy way to make healthy eating a part of everyday family life, Jamie's Super Food Family Classics is the book for you. 'Brilliant recipes' Mail on Sunday 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

Having grown up in his parents' gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there's been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads—Heavenly Salmon and Epic Roast Chicken; to puddings—Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch—Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones. America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother's mushy peas!

The Return of The Naked Chef is jam-packed with more proper food you'll love to cook. Filled with all the techniques and tips you'll need to become a pro in the kitchen, The Return of the Naked Chef contains a whole range of new, simple, but exciting recipes which anyone can make, delivered with boundless enthusiasm. These recipes will become firm family favourites in no time, and Jamie also includes kitchen tips & tricks to get you started. Delicious recipes include: · SPAGHETTI with ANCHOVIES, DRIED CHILLI and PANGRATTATO · Fantastic FISH PIE · Baked Jerusalem ARTICHOKEs, BREADCRUMBS, THYME and LEMON · Tray baked PORK CHOPS with HERBY POTATOES, PARSNIPS, PEARS and MINTED BREAD SAUCE ·

CHOCOLATE POTS This book is full of recipes for every meal of the day, with chapters on: Potty about Herbs, Morning Glory, Tapas, Munchies & Snacks, Simple Salads and Dressings, Soups and Broths, Pasta & Risotto, Fish & Shellfish, Meat Poultry & Game, Vegetables, Bread, Desserts, Bevvies, and Stocks, Sauces, Bits, Bobs, This, That & The Other! 'Jamie Oliver goes from strength to strength ... the main attraction is that he does not seem to want to be, or know that he might be, a star: the food is what matters' The Times _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef

Follow in the footsteps of Robert Louis Stevenson with J. Maarten Troost, the bestselling author of The Sex Lives of Cannibals. Readers and critics alike adore J. Maarten Troost for his signature wry and witty take on the adventure memoir. Headhunters on My Doorstep chronicles Troost's return to the South Pacific after his struggle with alcoholism left him numb to life. Deciding to retrace the path once traveled by the author of Treasure Island, Troost follows Robert Louis Stevenson to the Marquesas, the Tuamotus, Tahiti, Kiribati, and Samoa, tumbling from one comic misadventure to another. Headhunters on My Doorstep is a funny yet poignant account of one man's journey to find himself that will captivate travel writing aficionados, Robert Louis Stevenson

fans, and anyone who has ever lost his way.

Everybody's Talking about Jamie

Easy Twists on Great American Classics, and More

Jamie's Food Revolution

15 Minute Meals

Jamie's Comfort Food

5 Ingredients

Jamie's Italy Penguin Books

Taking readers on a culinary adventure around the world, the chef features recipes from six of his favorite countries, including Spain, Morocco, and Sweden, that are authentic and infused with incredible flavor.

'Jamie should be given the Victoria Cross' The Times With over 100 delicious recipes, Jamie shows that anyone can learn to cook beautiful food based on simple principles and techniques. Divided into chapters on different techniques: Cracking Salads, Cooking without Heat, Poaching & Boiling, Steaming & Cooking in the Bag, Stewing & Braising, Frying, Roasting, Pot-roasting & Pan-roasting, Grilling & Chargrilling and Baking & Sweet Things, you'll soon be cooking up a storm. Jamie also gives you advice on kitchen kit and shopping tips. Simple but tasty recipes include: · Warm SALAD of ROASTED SQUASH, PROSCIUTTO and PECORINO · CITRUS-SEARED TUNA with CRISPY NOODLES, HERBS and CHILLI · PAPPARDELLE PASTA with AMAZING SLOW COOKED MEAT · LEBANESE LEMON CHICKEN · BAILEYS and BANANA BREAD & BUTTER PUDDING 'Jamie offers lots of his chunky, hunky dishes for feeding the hungry, and lathers the whole lot with ladlefuls of encouragement' Daily Telegraph

_____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef

Gennaro's Italian Bakery

Rediscover How to Cook Simple, Delicious, Affordable Meals