





**Clean Soups**

**Quick and Delicious Meals for Every Day Incl. Desserts and Snacks**

**Soup Club**

**400 Best-Ever Soups**

**Over 400 Recipes for Delicious Soups from All Over the World : Every Recipe Shown Step-by-step with Over 1600 Specially Commissioned Photographs**

**The Ultimate Soup Maker Recipe Book**

A huge, extended notebook waiting for your original recipes. This notebook is designed to save all recipes in an easy and convenient way anywhere on earth. Decorated with slightly transparent graphics, it gives each side a charm. By buying this large and very useful notebook you will gain time because everything that is important will always be at hand. Write your idea for cakes, muffins, cakes, patties, steamed meals, sweets and much more Specifications: Cover Finish: Matte Dimensions: 8.5x" x 11" Interior: Expanded and functional Good Quality white paper Pages: 100 Sheets 55 Check out my other products, notebooks for girls with amazing covers, notebooks with motivational quotes, prayer books, and many other interesting products.

Bring the joy of homemade soup back into the kitchen. Featuring over 100 simple, easy-to-make recipes Ultimate Soup Maker is the perfect companion to your soup maker. Save time in the kitchen, cut costs and create delicious, nourishing bowls of soup at home. Why use a Soupmaker? VERSATILITY - from light lunches to something more substantial - soups can be healthy, comforting, hearty and nourishing, as well as easy to incorporate into your daily diet. SUPER QUICK - prepare family favourites such as Roasted Tomato and Leek and Potato soup in half the time. ECONOMICAL - soup makers not only reduce food waste but also precious time spent slaving over the hob and doing the washing up. Affordable models are stocked widely. HEALTHY - the average spend on fresh soup has doubled in the past 10 years. A recent rising trend on Amazon, soup makers are "the new juicers" allowing users to create fuss-free nutritious meals at home. CONVENIENCE - all recipes can be made from beginning to end in soup makers featuring a sauté function or otherwise prepared in a pan before transferring to a soup maker. Each recipe serves four people and includes suggestions for additional garnishes. Discover the potential of soup making with this must-have, fully-illustrated cookbook.

The ultimate in slow-cooker books--with 500 recipes, each adapted for three sizes of appliance. From breakfast to soups, mains to grains, vegetables to desserts, this guide is the only book you'll ever need to master your slow cooker or crockpot. Millions of people are turning to slow cookers for their weeknight meals yet often can't find recipes that match their exact machine. Adapting recipes meant for a different-size cooker doesn't work--getting the right level of spice in your Vietnamese soup or keeping pulled pork tender requires having ingredients in the right proportion. But now, Bruce Weinstein and Mark Scarbrough have decoded slow cookers, and each of their recipes includes ingredient proportions for 2-3 quart, 4-5 quart, and 6-8 quart machines, guaranteeing a perfect fit no matter what machine you own. Each recipe is labeled for its level of difficulty and nutritional value, and they cover every kind of dish imaginable: delicious breakfast oatmeals, slow-braised meats, succulent vegetables, sweet jams and savory sauces, decadent desserts. This is the slow cooker book to end them all.

This is the complete book of 400 soups. It includes over 400 recipes for delicious soups from all over the world - every recipe shown step by step with over 1600 specially commissioned photographs. It features over 400 mouthwatering recipes for soups, broths, chowders, bisques, gumbos and laksas. It is superbly illustrated with over 1600 photographs. It also features dishes from all over the world, including Irish Bacon Broth, Scottish Cullen Skink, Spanish Gazpacho, Hungarian Cherry Soup, Thai Pumpkin, Prawn and Coconut Soup, and Japanese Soba Noodles in Hot Soup with Tempura. It includes a complete guide to ingredients and how to use them, and instructions for making your own delicious stocks and creative garnishes. It provides complete nutritional information for every recipe. This lavishly illustrated volume is the ultimate guide to soup-making, with mouthwatering ideas from all around the world. The book opens with an essential guide to soup ingredients, flavourings, techniques and equipment. This is followed by instructions for making your own basic stocks, thickening soups and making creative garnishes. The recipe section has easy-to-follow step-by-step instructions and photographs, with a glorious picture of each finished dish. The soups are divided into chapters according to their style and main ingredients, such as chilled; light and refreshing; hot and spicy; meat; and, more. With over 1600 superb full-colour photographs illustrating more than 400 delicious soup recipes, there are plenty of fresh, new ideas for both everyday eating and special occasions.

**Soup Maker Recipe**

More than 100 simple, nutritious recipes