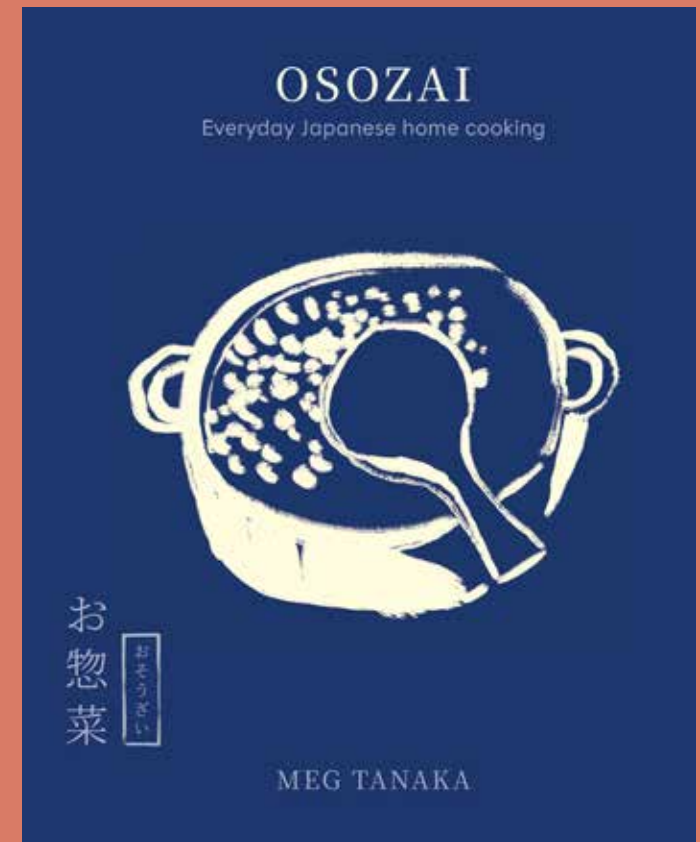
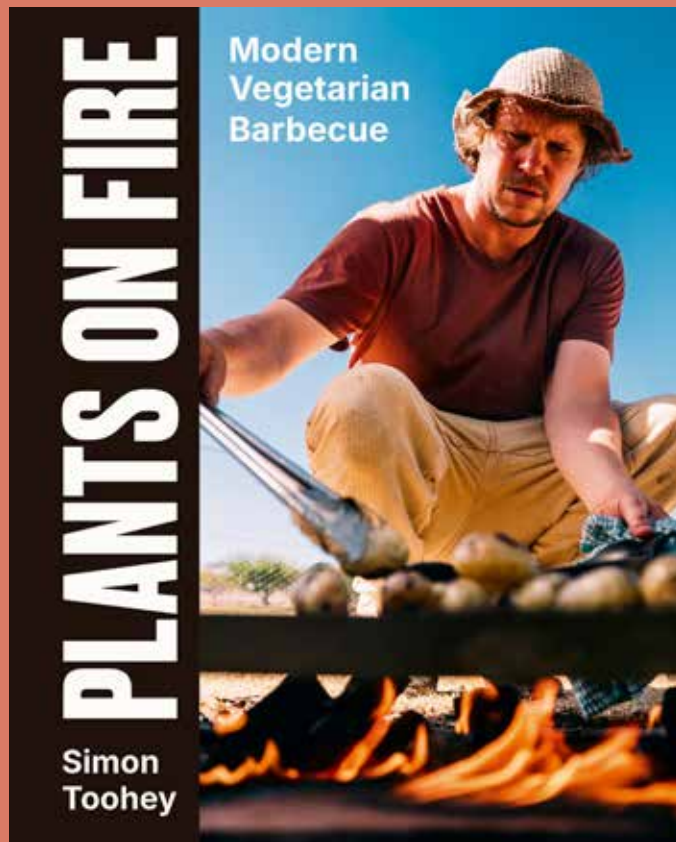


ILLUSTRATED 2026/2027



HarperCollins ANZ

Welcome to the HarperCollins ANZ Adult Books Illustrated Catalogue, a select showcase of new and forthcoming projects by extraordinary creative talent from Australia and New Zealand.

At HarperCollins, our love of publishing Australian and New Zealand stories has spanned more than a hundred years and continues to this day with a dedicated and passionate team of book-makers, book-sellers and book-spruikers. We love books that you can't put down, characters that you fall in love with, stories that stay with you long after you finish the last page – and of course books that you want to look at, pick up, and use again and again.

Enjoy!

Harper by Design

Harper by Design is an imprint focusing on beautiful books that help make every day special. Whether celebrating a milestone or looking to brighten someone's day, our products are perfect and affordable for all those moments throughout the year when you want to show someone (or yourself) that you care. We like to call it 'beauty with purpose'.

Food & Drink

UNTITLED COOKBOOK

Palisa Anderson

*Recipes and stories from a year
on the land.*

This is a book about slow food and about having a tangible relationship to the food that you eat. It's about sustainability, seasonality and living with an intent and understanding that good food takes time and a lot of work, but that the rewards are ultimately worth it. It's simple, rustic farm food for everyone.

Family stories and lessons on conscious eating and cooking are woven throughout the book, which contains 70-80 hero recipes.

The book is entirely shot on location in Byron shire on Boon Luck Farm, capturing first-hand the natural beauty of the landscape and Palisa's young family, as well as the bounty of rare and wonderful produce grown on the property.

Key points

- Beautiful package full of stunning seasonal photography of the Byron shire
- This is a narrative cookbook containing recipes and essays on food, in the style of Nigel Slater
- Palisa is very connected to chefs and food personalities around the world, in part due to her work with Anthony Bourdain's Roads and Kingdoms travel company as the Australian host



Publisher:
Imprint:

Mark Campbell
Harper by Design

UNTITLED COOKBOOK

Palisa Anderson

Palisa Anderson is first-generation Thai-Australian farmer and a second-generation restaurateur. She grew up in the kitchens of Sydney's Thai institution Chat Thai, started by her mother Amonrat Chanta in 1989, and has since expanded the family business to include Boon Café, Jarern Chai Asian Grocers, and the hawker-style Samosorn. These eateries and many more restaurants around Australia are stocked with produce from her organic Boon Luck Farm in Byron Bay.

In 2018 Palisa was invited by Rene Redzepi (Noma) to cook at his MAD symposium in Copenhagen, a biennial food community event with a focus on positive social change in food production and cooking. In 2019 she was named one of ten 'future shapers' at the *InStyle* magazine Women of Style Awards, and also joined Chris Hemsworth's core team as one of the original food consultants for his Centr app that now has a million followers on Instagram.

In 2020 Palisa hosted her own food TV series on SBS called *Water Heart Food*. She is a regular food and lifestyle contributor to *The Guardian* and the SBS food website. In 2021 her mother Amy passed away at home in Thailand and was posthumously awarded the Outstanding Contribution to Hospitality Award at the *Gourmet Traveller* Restaurant Awards. Later that same year Palisa was invited by the City of Sydney and NSW Government to cook alongside Luke Mangan and Mike McInerney at the Long Lunch Spectacular, a one-off outdoor lunch held on George Street as part of the revitalisation and recovery of the Sydney CBD post COVID.



EASY BAKING QUEEN

Steph de Sousa

Super simple sweet and savoury bakes to make your day from the Masterchef favourite, globally beloved Insta cook and No. 1 bestselling author of Air Fryer Queen, Easy Dinner Queen and No Stress Recipe Queen.

Sweet and savoury bakes without the stress?

Absolutely! Steph's flavour-packed, joyful and foolproof recipes, hacks and tips make it easy to whip up mouth-watering bakes any day with zero fuss. From irresistible cookies and biscuits to showstopping cakes (plus clever packet cake hacks and dreamy icings), no-bake wonders that need barely any effort, buttery tarts and warm, fresh-from-the-oven breads and buns, Steph brings delicious, easy, happy baking for real kitchens, real families and real life.

Organised by ease of baking, you can start simple and build your confidence as you go - and with QR codes throughout linking to helpful videos, baking will be a breeze. Whether you're a beginner or looking to level up your skills, Steph makes it easy to bake like a queen.



Key points

- A visually stunning book that is perfect for any amateur baker!
- With videos accessible via QR codes, this cookbook is foolproof, Steph is there to guide you as you bake
- Perfect for anyone who wants to learn some staple sweet-treat recipes that are appropriate for any occasion



Publisher:
Imprint:

Roberta Ivers
Harper Non-Fiction

NO STRESS RECIPE QUEEN

Steph de Sousa

Take the chaos out of the kitchen every night of the week, from the Masterchef contestant and bestselling author of Air Fryer Queen and Easy Dinner Queen.

Welcome to the No Stress Dinner Club! Put major taste on the table with these delicious, easy and STRESS FREE recipes by the bestselling queen of simple, fun and fuss-free cooking.

Steph de Sousa brings you fast and flavour-packed recipes along with brilliant hacks and tips for effortless dinners every weeknight and weekend - so you can feed your family and friends with meals that virtually cook themselves, with no stress and major taste.

From speedy dinners that are on the table in 30 minutes, to set-and-forget meals for your oven, slow cooker or airfryer, and clever double-duty dinners that will fill your belly and your freezer, to easy weekend showstoppers that don't sap all your downtime - even sweet and simple desserts that are big on taste and low on effort - Steph makes it easy to put delicious food on the table in no time.

Delicious dinner without the drama . . . What's not to love?



Key points

- A four-colour cookbook from the HUGE Instagram, TikTok and Facebook star
- Steph's fans come out in droves for her cookbooks - we are so thrilled to have her on our list!
- These are fun, delicious, affordable and fast dinners you can make with no stress whatsoever



Publisher:
Imprint:

Roberta Ivers
Harper Non-Fiction

STEPH DE SOUSA



Steph de Sousa is a social media mega-star who loves nothing more than sharing her passion for food and life with her huge following. After a successful stint in the MasterChef Australia kitchen in 2019, she knew that cooking was her true calling and she's never looked back. With her infectious energy and bubbly personality, Steph is on a mission to spread the joy of home cooking to everyone by inspiring others to get back in the kitchen and cook up a storm using simple ingredients and fresh local produce.



NEXT LEVEL COOKIES

Jimmy Callaway

*Next level texture. Next level flavour.
Next level technique.*

If your soul responds to warm butter, sugar and chocolate, then ex-pastry chef Jimmy Callaway is your man – he's never met a cookie he didn't like. They're the ultimate comfort food full of endless possibilities and combinations, but all 100% made for pure satisfaction.

In *Next Level Cookies*, Jimmy unpacks the 'how' and the 'why' when it comes to baking, but also leaves room for you to explore your own creativity and interpretation. With more than 100 crispy, chewy, crumbly and gooey recipes from around the cookie-verse, this book is sure to elevate your baking game.

Key points

- There are a lot of cookie books on the market, but this one looks at the evolution of the cookie while incorporating popular modern flavours and textures like matcha, ube, mochi and black sesame
- Beautiful, rich, textural food photography and a bold page design
- The techniques in this book will help elevate your baking game
- Jimmy is a trained pastry chef



Publisher:
Imprint:

Mark Campbell
Harper by Design

NEXT LEVEL COOKIES

Jimmy Callaway

Jimmy Callaway has worked as a professional chef for over fifteen years at some of Sydney's top restaurants, including the Four in Hand Dining Room, Oscillate Wildly and Firedoor, as the pastry chef under Lennox Hastie.

After leaving Firedoor, he pursued a food pilgrimage to Europe and settled in Emilia-Romagna, a region in the north of Italy, where he lived above a restaurant, learned to make pasta and educated himself on the Italians' uncompromising passion for regionality and produce.

Through travel, Jimmy has gained a passion for understanding people and culture through the lens of food. He also works as a freelance recipe developer and food writer for publications such as *Gourmet Traveller* and *Delicious*, and in 2023 published his first cookbook *Cult Sando* with HarperCollins in ANZ.



PLANTS ON FIRE

Simon Toohey

Modern vegetarian barbeque with maximum flavour.

Cooking over fire is part of humanity's connection to our history and each other. We know it makes food taste better, but most of us don't know how this applies to cooking vegetables and making them delicious.

In *Plants on Fire*, Simon takes us right back to the elemental beginnings of plant-based cooking and eating, and explains why it is not only good for our health but the environment too. From produce tips to specific facts about each ingredient, Simon's writing is approachable but sharp, with a focus on guiding readers with clarity and humour.

It's also a wealth of information, divided into two parts: techniques on the grill/BBQ to unlock flavour; followed by over 100 recipes for small, medium, large and sweet dishes that are guaranteed to impress at the dinner table or Sunday BBQ.

Whether you're a seasoned chef or someone who's never lifted a pair of tongs, *Plants on Fire* is a joyful celebration of fire and vegetables that will inspire you to take your cooking from good to brilliant.



Key points

- Perfect for fans of Lennox Hastie and Ben O'Donoghue and readers of *Smith & Daughters* and other plant-forward cookbooks
- Ideal for people looking to eat less meat, more vegetables and want to learn how to unlock their maximum flavour potential
- Great Christmas gift for the BBQ/smoker fanatic!

Publisher:
Imprint:

Mark Campbell
Harper by Design

PLANTS ON FIRE

Simon Toohey

Simon Toohey is an Australian cook, entrepreneur, TV host and sustainability warrior. He launched his career in the dark depths of a bakery at aged 15 before travelling through South East Asia, India, Nepal, Turkey and Europe and eventually landing in London where he found himself working in one of the best cocktail bars in the world.

Discovering a love of food, Simon went on to study Gastronomy in Edinburgh, well and truly immersing himself in the world of taste and flavour. In 2019, he reached the finale of Australian *MasterChef* Season 11 and was asked back to be part of *MasterChef* 'Back to Win' Season 12 which included the twenty-four of the top chefs, business owners, TV-show hosts and writers that *MasterChef* has ever produced.

Between filming *MasterChef* seasons, Simon started his own plant-based smokehouse restaurant in Melbourne, focusing on local, sustainable food and managing waste by cleverly utilising the whole ingredient. In 2022 Simon opened two new restaurants in India, both of which are plant-based and focus on supporting local producers and growers, and hero spices from the local regions.

In Australia Simon is the host of Channel 10's *Freshly Picked* - the only plant-based cooking show to have hit Australian screens - which has been renewed for two new seasons. He has also launched the 'Sustainable Earth Network', a company that aims to document creative and positive changes in the food industry and bring these stories to life on screen.

Simon is an ambassador for Dilmah, the MCF Foundation, Cockatoo Ridge, Hemp Foods Australia and Bank Australia, and has partnered with a range of other brands keen to drive awareness of the power of plants as a food source.



SUNSHINE, LEMONS AND SEA SALT: Modern Coastal Home Cooking for Family and Friends

Donna Hay

The best of summertime casual coastal food, and the joys of cooking at home for friends, family and loved ones from Australia's globally bestselling author, Donna Hay.

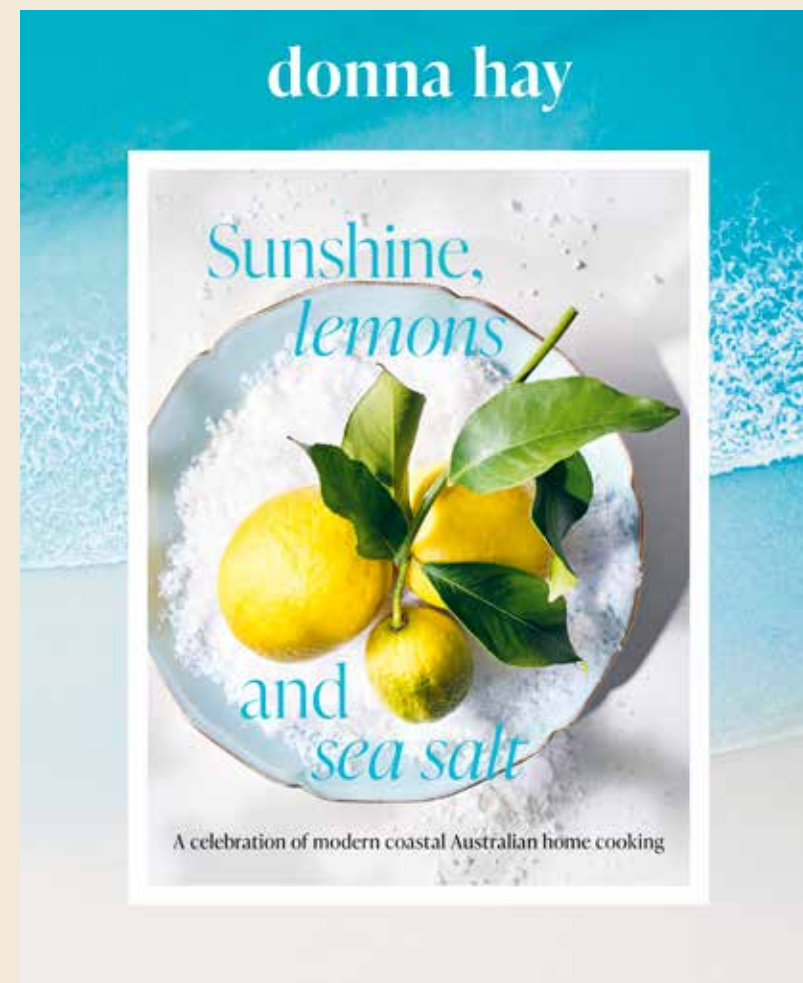
From international bestselling cookbook author, Donna Hay, comes *Sunshine, Lemons and Sea Salt* – a celebration of modern coastal Australian home cooking. Her most beautiful book yet, this is fresh, sun-drenched and zingy summer food made for sharing. Featuring vibrant seasonal produce, delicious flavours and easy cooking, all set against the stunning backdrop of the sparkling Sydney Harbour.

Bringing us into her own home and kitchen, join Donna as she creates no-fuss meals for her family and celebrates special times with friends. Find recipe inspiration for quick and easy weeknight dinners guaranteed to please, long, lazy summer afternoon catch ups, casual beach dinners and stunning garden tea parties.

Along with no-fail recipes, Donna shares styling secrets that will bring some breezy, beach-side magic to your table.

Key points

- As always with Donna Hay, this book is sumptuously illustrated, beautifully designed and a feast for the eyes
- Donna's 28 books have sold more than 8 million copies worldwide
- Her books have translated into 10 different languages



Publisher:
Imprint:

Catherine Milne
4th Estate

KIDS BAKING

Whisk. Bake. Share.

From Australia’s #1 bestselling cookbook author, Donna Hay, comes a brilliant new baking book for kids.

Welcome to a baking book where bowls get filled, spoons get busy and delicious things happen. Packed with fun, easy-to-follow step-by-step recipes that help young bakers mix, measure and create all kinds of sweet treats. From chewy cookies and cloud-like cupcakes to fudgy slices, wholesome muesli bars and celebration cakes with serious wow-factor. Designed to build confidence in the kitchen, every recipe is made for hands-on fun. It’s the perfect way for kids to learn new skills and discover the joy of baking something delicious to share.



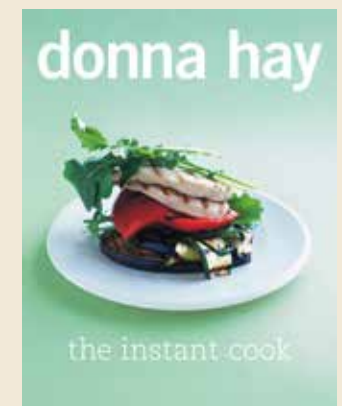
Publisher: Catherine Milne
Imprint: 4th Estate

DONNA HAY



Donna Hay is Australia's favourite and most trusted home cook, a household name, and an international food-publishing phenomenon. Donna's 27 books have sold more than 7 million copies worldwide, been translated into 10 different languages, and her television cooking shows have brought her signature style to life for viewers in more than 14 countries. In Australia, her recent books have dominated the bestseller lists. Her food range is stocked in supermarkets nationally. She is also the working mum of two beautiful boys.

Others by Donna Hay:



THYME TO COOK

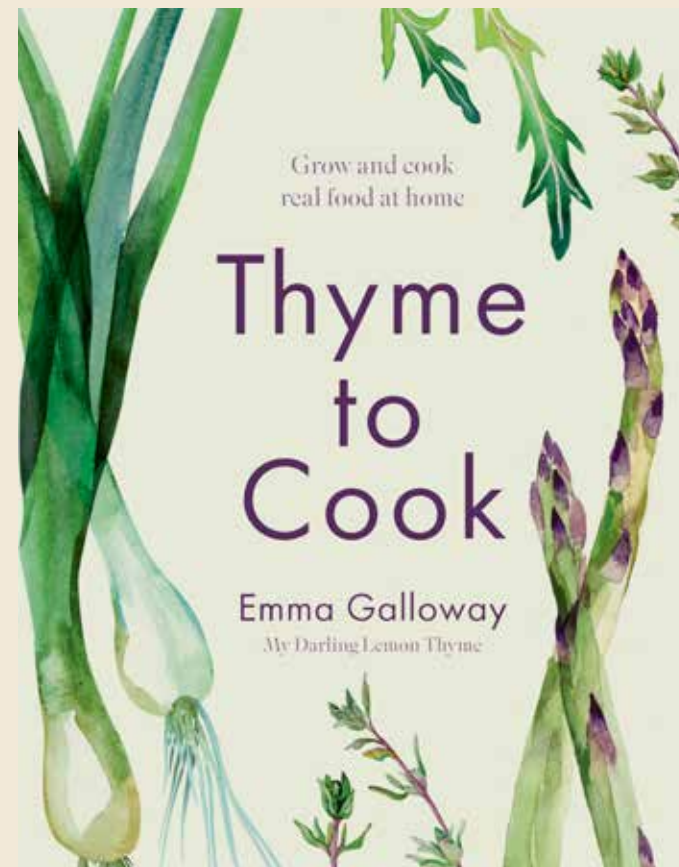
Emma Galloway

*A simple garden to table guide
from successful cookery writer
Emma Galloway.*

From the best-selling author of *My Darling Lemon Thyme*, *A Year in My Real Food Kitchen* and *Every Day* comes a new title full of fabulous simple recipes – all vegetarian, flavour-packed and gluten-free.

In a development from her earlier books, *Thyme to Cook* contains a Gardening 101 section on planting a kitchen garden – prep, seed sowing, saving seeds and harvesting. There are also simple planting guides to a range of vegetables and herbs – peas, beans, chillies, radishes, cauliflower, broccoli, capsicum and more – for any size garden, from containers to full-sized garden beds.

This is an inspirational look at practical gardening for anyone, plus delicious recipes using the produce you have grown.



Publisher:
Imprint:

Alex Hedley
Harper NZ Non-Fiction

THYME TO COOK

Emma Galloway

Emma Galloway is the bestselling author of *My Darling Lemon Thyme* and *A Year in My Real Food Kitchen*. She's also a former chef, photographer and creator of the award-winning food blog My Darling Lemon Thyme. Her work has appeared on Oprah.com and Food52 and in *The Guardian*, among others. She was the recipient of the Tui Flower Award for Best Recipe Writing at the 2019 NZ Food Media Awards. She writes and takes photographs for a regular column in *Cuisine* magazine and lives in Raglan, New Zealand, with her husband and two children.



OSOZAI

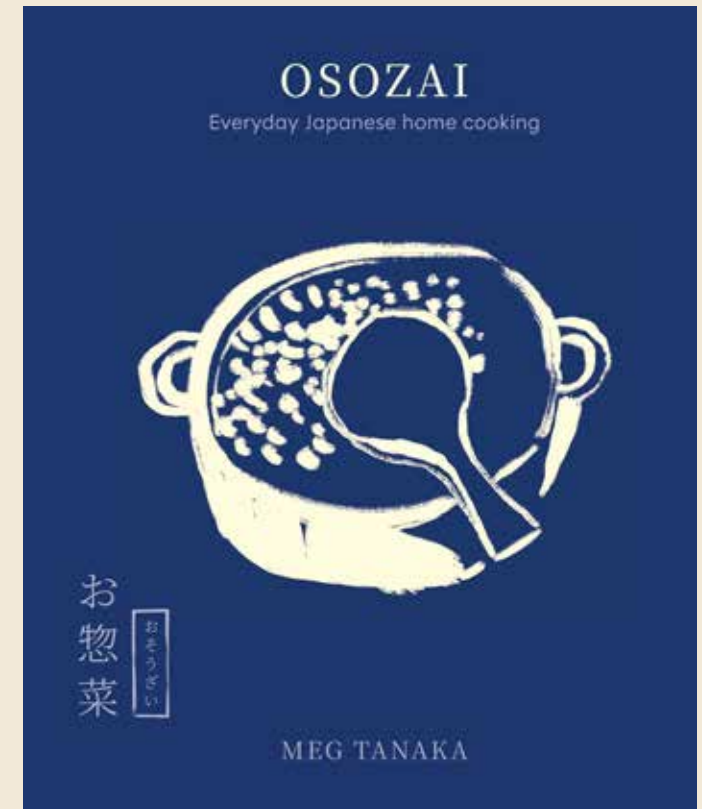
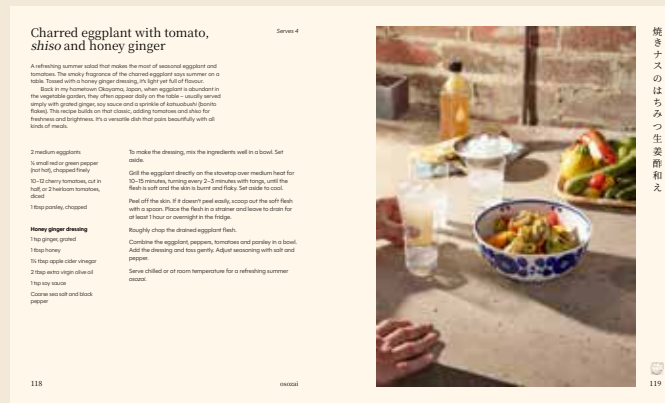
Meg Tanaka

Everyday Japanese home cooking.

Bringing balance, colour and flavour to the family table, Osozai are everyday dishes in Japanese home cooking. Bright salads, quick pickles, simmered vegetables and satisfying mains - simple, home-style dishes designed to fit everyday life and be enjoyed together.

Featuring more than 70 accessible recipes made for sharing, this cookbook showcases the food Meg grew up eating - pumpkin nimono, hakusai pickles - and the food she now cooks at home for friends and family - kara-age, miso butter corn, smashed cucumber and edamame salad.

Whether you're new to miso, dashi and mirin or looking to build a regular spread, you'll find dishes to cook on repeat and make your own. This is modern Japanese cooking at its best: thoughtful, nourishing and full of joy.



Key points

- For the younger, urban reader and cook, aged 20-50
- For fans of Hetty McKinnon, Nagi Maehashi, Julia Busuttill Nishimura and Emiko Davies, but also Alison Roman and Ottolenghi
- For people who like to entertain and make easy, healthy dishes to share with friends and family
- For people who are adventurous with cooking and cuisines, but also like to cook sustainably and seasonally

OSOZAI

Meg Tanaka

Meg Tanaka founded the CIBI restaurant and design stores with her partner Zenta in 2008 to blend their backgrounds and experience in food, wine, design and architecture. Since opening the doors to their lifestyle concept store and cafe almost 16 years ago, owners Meg and Zenta Tanaka have established CIBI as a much-loved Melbourne institution for Japanese inspired food and wares.

With spaces now in both Melbourne and Tokyo, CIBI is a cafe and a retail store that focuses on good quality produce and design pieces. But it's also much more than these things. It's very much a family business – a family that goes beyond Meg, Zenta and their young sons Uta and twins Haru and Shun, extending to its staff, customers, makers, growers, neighbours and even major celebrities like Harry Styles who dropped in for a feed during his world tour in 2023.

Located in a former garment factory, the CIBI space might be vast in scale, but it feels warm and intimate, almost like you're entering the home of a close friend. That feeling is a testament to Meg and Zenta's dream of building a creative life and business that work in harmony together, where everyone feels welcome and the small, daily joys are celebrated. In 2018 Meg and Zenta wrote and published *The CIBI Cookbook*.



BIRTHDAY CAKE COOKBOOK

taste.com.au

*The only birthday cake cookbook
you'll ever need – from first birthdays
to 100th celebrations!*

Transform every birthday into an unforgettable celebration with the ultimate cake cookbook from Australia's #1 food site, taste.com.au. Whether you're baking for a toddler's first birthday or planning a centenarian's milestone bash, this treasured cookbook grows with your family, delivering showstopping bakes for every age and occasion.

From elaborate parties to small family celebrations, you'll have the right recipe at your fingertips in this taste.com.au book. The stunning photography will inspire you, while expert tips, shortcuts and how-to guides ensure your cakes look as incredible as they taste.

This isn't just a cookbook; it's your family's next birthday tradition.

Key points

- From Australia's number-one food site
- Covers every birthday scenario: from adorable number cakes for little ones to sophisticated adult showstoppers
- Perfect for all skill levels: beginner-friendly recipes alongside impressive centrepieces, plus genius store-bought cake hacks when time is tight
- Themed cakes that wow: beloved characters, trending designs and timeless classics that create magical moments
- Complete party planning: bonus party food ideas to complement your cake masterpiece
- Trusted recipes: Australia's most-loved and most-cooked birthday cake recipes from the taste.com.au team



Publisher:
Imprint:

Helen Littleton
Harper Non-Fiction

Recipes are not only triple-tested, they are also rated, reviewed and trusted by millions of Aussie cooks just like you.



AUTHENTIC ITALIAN

Vincenzo & Suzanne Prosperi

Timeless Recipes and Family Favorites from Vincenzo's Plate.

Benvenuti. Welcome to our family. Join us at our table, where laughter, love and a glass of vino are always welcome.

Authentic Italian is a heartfelt celebration of family, tradition, and the joy of meals made with love. Globally loved food ambassador Vincenzo Prosperi and his wife, Suzanne, invite you into their kitchen to share 84 'Nonna-approved' recipes passed down through generations, including:

- Nonna's Potato Gnocchi
- Classic Lasagna
- The Original Pasta alla Carbonara
- Neapolitan Pizza
- Authentic Tiramisu

From Vincenzo's Abruzzese roots to Suzanne's Calabrian heritage, this cookbook blends timeless classics with cherished family dishes that bring the flavours of Italy to life.

Packed with comforting pasta dishes, easy weeknight meals, and regional favourites, *Authentic Italian* offers step-by-step guidance, heartwarming stories, and invaluable tips to help you master authentic Italian cooking. Whether you're a beginner or a seasoned home cook, these simple, foolproof recipes will inspire you to create meals bursting with flavour and love.

Perfect for food lovers, pasta enthusiasts, and anyone craving the real taste of Italy, *Authentic Italian* is your go-to guide for creating unforgettable meals. Each recipe is a reminder that you don't need to dine out to experience the joy of Italian family traditions — because in Italy, food is love, and every meal is an occasion.

E ora si mangia! (And now it's time to eat!)

Key points

- The first book from global sensation, Italian food ambassador and star of the YouTube sensation Vincenzo's Plate!
- Exactly what fans around the world have LONG been waiting for!
- It's not just a cookbook, it's a seat at the Prosperi family table
- Crucially, it's Nonna Approved



Publisher:
Imprint:

Helen Littleton
Harper Non-Fiction

AUTHENTIC ITALIAN

Vincenzo & Suzanne Prosperi



Vincenzo and Suzanne Prosperi are the husband-and-wife duo behind Vincenzo's Plate, a global online destination for authentic Italian food lovers.

Born and raised in Italy, Vincenzo brings with him the soul of the cucina — a deep love for cooking shaped by family and fueled by passion. As the face of Vincenzo's Plate, he shares classic Italian recipes via video, helping people everywhere differentiate between what is authentic and what isn't, all with his signature charm and flair.

A third-generation Italian born in Australia, Suzanne is the creative force behind the scenes. She knew Vincenzo's sincerity and passion would inspire people everywhere, and in 2014, she encouraged him to step in front of the camera. What started as a simple idea has since grown into a thriving community of millions who share a love for cooking and a passion for bringing the true flavors of Italy into their own kitchens.

Their debut cookbook, *Authentic Italian*, is a heartfelt collection of family recipes that blend Vincenzo's Abruzzese roots with Suzanne's Calabrian heritage. They invite you to master the art of authentic Italian cooking at home, so that no matter where you are, a taste of Italy is always within reach.

DIY COCKTAIL GUIDE

Jarrood Rickard (AKA DIY Cocktail Guy)

*100 recipes. Simple ingredients.
Actually achievable.*

We've all been there. You want to make something decent at home, but every recipe asks for three liqueurs you've never heard of and a syrup you'll only use once. So, you either give up or head out and spend \$30 on a cocktail you made better yourself.

From the creator of DIY Cocktail Guy, trusted by millions worldwide, comes *DIY Cocktail Guide*. Written by someone who's spent years behind the bar, running weddings and events, this isn't about being fancy. It's about knowing what works. No fluff. No pretension. Just drinks you'll actually make with ingredients you'll actually use again.

Recipes include Classic Margaritas and Negronis, to Mango Hot Honey Margaritas, and Spicy Watermelon Punch, and Frozen Hugo Spritz, batch cocktails for hosting, lighter options that still taste great, and proper non-alcoholic drinks that aren't just an afterthought.

DIY Cocktail Guide will show you that you don't need a full bar to make a great drink.

Key points

- Perfect for home mixologists who want to become more confident in their bartending skills for entertaining, but not spend a fortune on ingredients.
- Jarrod's recipes are SUPER easy to follow (often involve throwing everything into a blender!) and the ingredients are easily available.
- He is big on seasonal cocktails like Christmas and Halloween.
- While his drinks always look stunning they taste great too!



Publisher:
Imprint:

Mark Campbell
Harper by Design

DIY COCKTAIL GUIDE

Jarrold Rickard (AKA DIY Cocktail Guy)

Jarrold is a self-taught mixologist from Sydney, Australia, with a passion for crafting cocktails and mocktails that are both delicious and accessible. What started as a personal hobby has blossomed into a vibrant online community of over half a million followers across TikTok and Instagram.

His journey began with a simple idea: to make cocktail creation approachable for everyone. Whether you're a seasoned bartender or a home enthusiast, Jarrold believes you can make drinks should be fun, creative, and inclusive.



ROMANTASY COCKTAILS

Jassy Davis

60 spicy and sweet drinks to set your heart aflame, for fans of Fourth Wing, When the Moon Hatched and A Court of Thorns and Roses

The ultimate gift this Christmas for the Romantasy fan, from the bestselling author of *Gin Made Me Do It*.

Ignite your senses with *Romantasy Cocktails*, a captivating collection of drinks inspired by the most seductive romantasy stories, realms and tropes. This book is the ultimate companion for spicing up your reading nook or found-family book club, whether you're fae, a shapeshifter or the chosen one.

Let cocktail high sorceress Jassy Davis guide you through the art of selecting mystical ingredients for potion-making, revealing the secrets to crafting the perfect contraceptive shot or a zero-alcohol Lavender Lemonade. Everything is better with a Shadow Daddy (drink and romantic lead) or, if you're sharing with the pack, a cauldron of Summer Ball Sangria is sure to get the party started.

Adorned with stunning illustrations and easy-to-follow recipes, this book is a steamy essential for every romantasy lover's TBR pile and is guaranteed to make you feel like the FMC (or MMC) of your own story.

Key points

- Perfectly placed in the hight of the Romatasy and Cocktail trends
- Engage diverse audiences seeking interactive, themed experiences in food and drink media



Publisher:
Imprint:

Harper by Design
Mark Campbell

ROMANTASY COCKTAILS

Jassy Davis



Jassy Davis is a recipe developer and food writer with a particular love for classic cocktails and comfort food. Originally a food blogger, she has created dishes and drinks for brands including Abel & Cole, Ocado Magazine, *Pit Magazine*, *Sainsburys Magazine*, *London Evening Standard*, Lovefood, Huffington Post and Grokker. She lives in Brighton.



Horse rides that take days and carriage journeys that last weeks are a lot easier to cope with when you can slip into an enchanted sleep. If you've got a fae lord on hand to glamour you into snoozing away the long commute from the mortal world to the faerie realms, then blessed be your gentle dreams. If you don't, try this cocktail instead. It won't make you fall asleep (unless you drink way too many, which isn't advisable) but the calming combination of chamomile, rose and lemon makes it a very relaxing drink. The hefty hit of gin helps too.

SWEET SLEEP

Serves 1

50ml (1½ fl oz) Hendrick's gin
20ml (¾ fl oz) fresh lemon juice
15ml (½ fl oz) rose liqueur
15ml (½ fl oz) egg white or aquafaba
8ml (⅓ fl oz) Chamomile Syrup (see page 12)
Lemon twist, to garnish

Place a coupe glass in the freezer to chill for 5–10 minutes.

Pour the gin, lemon juice, rose liqueur, egg white/aquafaba and Chamomile Syrup into a cocktail shaker. Half fill the shaker with ice, seal and shake for 15–30 seconds, or until the tin is frosty.

Strain the mix into a clean, empty glass. Dump the ice out of your shaker. Pour the cocktail mix back into the tin. Seal and shake for another 15–30 seconds, or until the tin feels light.

Take your glass out of the freezer and fine strain in the cocktail. Rest the lemon twist (see page 9 for how to garnish with a twist) on the rim of the glass and serve.



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