



COOKERY

Fall 2021

Cookery



DEBORAH FERRINI KREITMAIR & KATJA MUTSCHELKNAUS: ROMANISSIMA!

Die wunderbaren Rezepte meiner Nonna Emma aus Rom!

Das Leben feiern und mit Liebe kochen wie in der Familie von Deborah Ferrini, der beliebten Fernsehköchin aus der BR-Sendung ‚Wir in Bayern‘. Deborahs Großmutter Emma war eine waschechte Römerin, eine elegante Signora und begnadete Familienköchin. *Romanissima!* Ist der überlieferte Familienschatz, aus dem Deborah Ferrini, die eine bekannte Profiköchin geworden ist, bis heute aus vollem Herzen schöpft: ein Fundus an familientauglichen, herz- und magenwärmenden Rezepten – und ein Schatz an Geschichten und Anekdoten, die vom Rom vergangener Tage erzählen, von der Liebe einer Nonna zu ihrer Enkelin, von der Liebe zweier weiblicher Genießerinnen zu den Dingen, um die es im Leben wirklich geht: ein großer Tisch, ein gutes Essen, Familie und Freunde. Zusammen kochen, gemeinsam genießen. Römische Küche, wie sie wirklich ist. Weiblich und voller Leidenschaft!

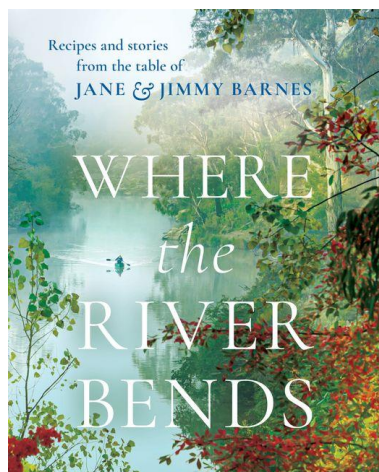
2021

Michael Meller Literary Agency

Exposé

Deborah Ferrini Kreitmair kam nach ihrem Sprachstudium und dem Besuch einer Kochschule in Rom 1979 nach München. 2014 gründete sie ihre Kochschule *Das Kochloft*. Seit 2018 kocht sie als Botschafterin der italienischen und römischen Küche regelmäßig im BR für die Sendung ‚Wir in Bayern‘.

Katja Mutschelknaus ist Buchautorin, Texterin und Foodhistorikerin. Sie hat sich in ihren Publikationen auf weibliche Genusskultur und Kochkunst spezialisiert.



JANE & JIMMY BARNES: WHERE THE RIVER BENDS

Inspired by the food they love and the legendary feasts they share at home with family and friends, *Where the River Bends* features recipes and stories from the kitchen table of Jane and Jimmy Barnes.

Besides making music, Jimmy and Jane have become unlikely social media stars, sharing their love of cooking on Instagram and YouTube and garnering legions of foodie fans. Since March 2020, their daily online videos have attracted over 100 million views.

With stunning photography and featuring 60 of Jane's favourite recipes – for breakfasts and light lunches, Thai meals and pasta classics, easy everyday dinners and delicious veggie sides, grilled foods and barbeques, spectacular Sunday feasts and roasts, and delectable sweets – *Where the River Bends* is the Barnes's cookbook of treasured recipes and stories gathered and shared around the table over a family's lifetime.

11/21


HarperCollins Australia

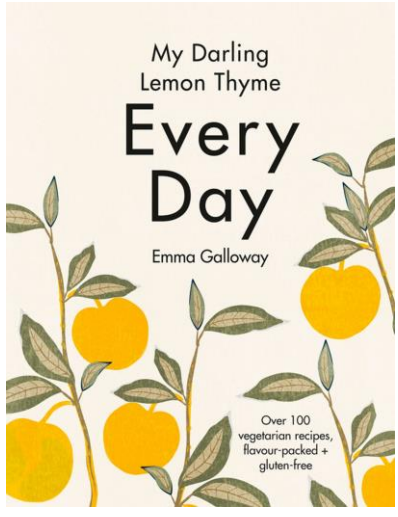
320 pp.

MS available

Jimmy & Jane Barnes are the first couple of Australian rock & roll. After 40 years together during which Jimmy has enjoyed seventeen #1 albums, they are still blazing trails. Over the last year their 'at home' online performances attracted over 100 million views on social media and their latest collaboration is a family cookbook which brings people back into their lounge room.

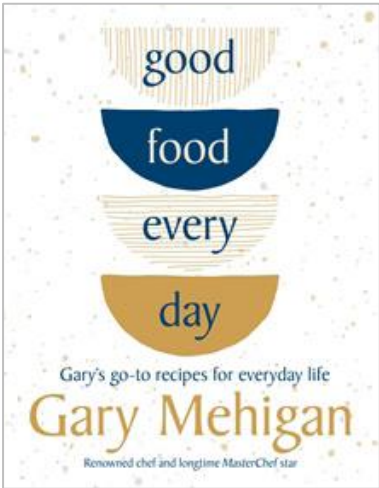
		<p>LUCY CORRY: HOMECOOKED: SEASONAL RECIPES FOR EVERY DAY Everyday recipes for every season and every occasion, this is real food for how we really live – our ingredients, our seasons and our way of life.</p> <p>Beautiful, honest and useful, <i>Homecooked</i> is the debut by an award-winning food writer that satisfies our hunger for seriously cookable recipes.</p> <p>Lucy Corry shares hundreds of original recipes, inspired ideas and wise ways to use our flavoursome produce on every occasion, every day, through every season of the year. Like Lucy's popular <i>Kitchenmaid</i> site and 'Three Ways With' column, <i>Homecooked</i> is brilliantly written, funny and trustworthy, with an emphasis on using (and using up!) real, fresh and accessible ingredients. This is enticing, truly good food that reconnects us to home.</p> <p>Includes: <i>Spring:</i> Asparagus, Broad beans, Carrots, Chicken, Cream, Eggs, New potatoes, Strawberries <i>Summer:</i> Beans, Courgettes, Cucumbers, Eggplant, Fish, Tinned Fish, Lamb, Peppers, Stonefruit, Sweetcorn, Tomatoes, Salad days, Summer drinks, Summer feasts <i>Autumn:</i> Apples and pears, Feijoas, Fennel, Figs, Mushrooms, Nuts, Onions, Pork, Pumpkin, Condensed milk, Autumn feasts <i>Winter:</i> Beef, Brassicas, Celery, Chocolate, Citrus, Kumara, Lentils, Frozen peas, Potatoes, Porridge, Black Doris plums, Winter feasts</p> <p>Lucy Corry is an award-winning New Zealand writer who loves to cook, eat, read and think about food.</p>
Lantern	03/22	
PRH Australia		
296 pp.		
MS available November 21		

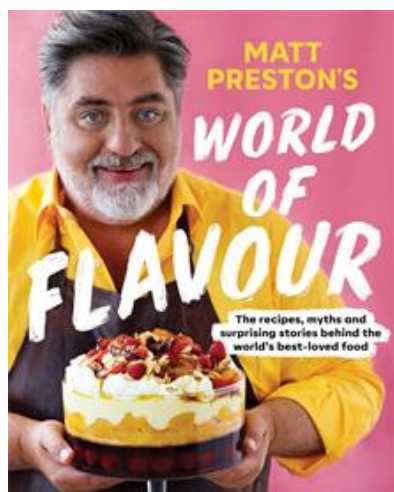
		<p>KAREN FISCHER: THE HEALTHY SKIN KITCHEN Whether your skin issue is mild or momentous, <i>The Healthy Skin Kitchen</i> is your essential resource for clear, healthy skin. Informative and inspiring, it is the go-to guide to reclaim your life and get that good skin glow you've always wanted.</p> <p>Beautifully laid out with gorgeous photography, <i>The Healthy Skin Kitchen</i> shows you what to put on your fork to create radiant skin from the inside out. Far from a one-size-fits-all diet, the delicious allergy-friendly recipes include gluten-free, dairy-free, low salicylate, low histamine, vegan and autoimmune paleo options, so you can tailor meals to suit you or simply follow your favourite menu and Karen's skin care regime.</p> <p>From 90s model and television presenter to award-winning author and nutritionist, Karen Fischer has spent the past twenty years working with thousands of skin disorder patients. Karen personally knows what it's like to struggle with embarrassing skin ailments that no one could fix. Her journey from head-to-toe eczema and hives to clear skin turned around when she found the underlying cause of her symptoms. Now you can do this too.</p> <p>Find answers to combat eczema, acne, dandruff, hives, rosacea, salicylate sensitivity and much more. Even if you have great skin, you'll experience the benefits of eating nutritious food that is right for you – enjoying more energy, a trimmer waistline and better gut health.</p> <p>Karen Fischer BHSc, Dip. Nut. is a mother of two and an award-winning author. She specialises in health programs for beautiful skin and has helped hundreds of patients with severe skin disorders.</p>
	03/21	
Exisle Publishing		
224 pp.		
MS available		

	<p>EMMA GALLOWAY: MY DARLING LEMON THYME: EVERY DAY</p>
<p>04/21</p>	<p>Spiced pumpkin snacking cake, Pea, mint & halloumi fritters, Mushroom & lentil lasagne, and Roasted strawberry & ginger ‘ice cream’ are among the beautiful, nourishing, simple-to-make and absolutely delicious recipes celebrated in Emma Galloway’s third book from her home kitchen.</p>
<p>HarperCollins Australia</p>	<p>Everyday food should be quick and easy, using readily available ingredients and simple techniques. Over years working as a chef and as a mother of two, Emma has designed tips and tricks to make cooking simpler through planning ahead and using ingredients that are easy to swap out. Dotted throughout <i>My Darling Lemon Thyme: Every Day</i>, you will find ‘anything’ recipes to suit your tastes and whatever ingredients you have to hand. All the recipes are vegetarian, flavour-packed and gluten free – recipes you can trust, for every season, every day.</p>
<p>250 pp.</p>	<p>Emma Galloway is the bestselling author of <i>My Darling Lemon Thyme</i> and <i>A Year in My Real Food Kitchen</i>. She’s also a former chef, photographer and creator of the award-winning food blog <i>My Darling Lemon Thyme</i>. Her work has appeared on <i>Oprah.com</i> and <i>Food52</i> and in <i>The Guardian</i>, 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 <i>Cuisine</i> magazine and lives in Raglan, New Zealand, with her husband and two children.</p>
<p>MS available</p>	

	<p>BELINDA MACDONALD: FLAVOURBOMB</p>
<p>PRH New Zealand 03/22</p>	<p>Over 150 recipes from vibrant keto cook Belinda MacDonald. Belinda MacDonald, head chef at internationally renowned weight-loss group <i>The Ketogenic Switch</i>, loves creating super-fast modern keto dishes with clever twists to make you smile. Her passion is for fun, vibrant and flavourful food.</p>
<p>PRH New Zealand</p>	<p>During COVID lockdown she launched a new website, <i>Flavourbomb</i>, to help people with kitchen confidence and clever ingredient swaps to make dishes keto. <i>Flavourbomb</i> took off like a rocket! Her new book is full of fabulous main meals plus a great mix of sweet treats, keto breads, crackers, drinks, summer party fare and a particularly vibrant vegetable section. There is a ‘<i>Flavourbombs</i>’ section which has essential condiments, sauces, tangy pickles, zingy dressings and luscious dippy things to boost flavour.</p>
<p>288 pp.</p>	<p>Belinda MacDonald grew up on a lifestyle farm in Cambridge, New Zealand. Belinda appeared on <i>My Kitchen Rules NZ</i> in 2014 and co-won the title showcasing how food can be rich and indulgent but also fiercely healthy at the same time. Since winning MKR, Belinda has influenced the community with local foodie columns, TV appearances, live cooking demonstrations and keto food vlogging, and she also opened New Zealand’s first ‘pop-up’ organic bone broth bar serving wellness shots, tinctures of healing fire cider, and infused butter bombs. Recently she has become a creative culinary consultant, assisting hospitality teams with their seasonal menu designs, all while supporting local growers and producers.</p>
<p>MS available November 21</p>	

		<p>GEORGIA MCDERMOTT: INTOLERANCE-FRIENDLY KITCHEN</p> <p>A beautiful and intolerance-friendly cookbook from popular blogger and bestselling cookbook author @Georgeats. 100 digestible and delicious recipes for gluten-free, low FODMAP cooking and baking.</p> <p>Georgia McDermott is a young, stylish, talented food blogger with a fabulous voice and utterly delectable recipes. She's 'digestively challenged', and <i>Intolerance-Friendly Kitchen</i> is a baking-focused book that is completely gluten-free and also caters wherever possible to other intolerances (for example nut-free, dairy-free, egg-free).</p> <p>In 2020 Georgia guided her followers through gluten-free lockdown baking, from sourdough and banana bread to flourless brownie cookies. Georgia identified a gap in the market for a book of sweet and savoury delights that can be enjoyed by the many other people with intolerances, and their friends and family. This is a collection of recipes so delicious and easy that their adherence to dietary requirements is a mere bonus! Broader than just bread, cakes and other sweet bakes – Georgia covers pasta, noodles and savoury pastry too.</p> <p>Georgia McDermott is a talented food stylist and her photography is complemented with sleek design. Recipes include Banana Pancakes, Croissants, Cheesecake, Babka, Tiramisu, Roti, Empanadas, Sourdough Bread, Pasta and Dumplings.</p>
Lantern	03/22	
PRH Australia		
296 pp.		
MS available November 21		

		<p>GARY MEHIGAN: GOOD FOOD EVERY DAY</p> <p>The ultimate collection of Gary's definitive everyday recipes for great home cooking that's right every time.</p> <p>Gary's new cookbook takes a 'modern classics' approach – leveraging his deep knowledge plus his popularity in homes all over the world, built up over the years through <i>MasterChef</i>.</p> <p>Focusing on usefulness and practicality, this is reliable everyday food for the average person, so they can get the basics right, every time. This book will sit on the shelf alongside Stephanie Alexander's <i>Cook's Companion</i> and David Herbert's <i>The Really Useful Cookbook</i>.</p> <p>These are failsafe, go-to recipes all in one place. It's every recipe you could think of to enjoy delicious food every day of the year, with Gary's trusty tips and techniques to make cooking easy and fun.</p> <p>The book is divided into chapters, which include Dressings & Salsa; Stocks & Sauces; Rice, Grains & Noodles; Salads; Poultry; Meat; Stews & Curries; Baked Cakes & Pastries; and many more. Recipes include Pesto, Mayonnaise, French Toast, Pad Thai, Pasta Bolognese, Spanakopita, Pumpkin Soup, Shepherd's Pie, Butter Chicken, Chocolate Cake, Friandes, and so much more.</p> <p>Gary Mehigan is a Melbourne-based restaurateur with over thirty years' experience as a chef. He started his career in London, then moved to Melbourne in 1991 where he worked in a number of prominent restaurants. Gary's role as co-judge on <i>MasterChef Australia</i> and <i>Junior MasterChef Australia</i> has made him a household name across the world.</p>
Lantern	10/21	
PRH Australia		
416 pp.		
MS available		



**MATT PRESTON:
MATT PRESTON'S WORLD OF FLAVOUR**

The bestselling and beloved Matt Preston is back with this new cookbook, right in his heartland of popular and tasty food.

Cook up the best food from around the world right from your kitchen, with Matt as your wise and witty guide. A cookbook of over 100 classic recipes, each one introduced with a myth-busting history about where they came from and how they evolved.

Bringing together the best dishes from around the world, from carbonara and chicken korma to paella and pavlova, Matt will equip readers not only with the ultimate recipes to perfect and enjoy, but also the surprising stories and facts about them to share around the dinner table. He'll dismiss the big lies told about carbonara and puttanesca, uncover the truth behind the invention of Caesar Salad and Tarte Tatin and find out what One Direction and Rodin's 'The Kiss' have to do with the invention of brownies. We'll meet the strange ingredients in the original paella, the unlikely coal-town barman who invented nachos and the strange and slightly uncomfortable story behind the Son in Law eggs.

Each recipe will either be in its classic style or will have a special Matt twist, something to surprise, delight and make it even more tasty! With over 100 of the world's favourite recipes dissected and newly improved, this is the perfect cookbook for those just starting out but also ideal for the skilled cook who wants to know more and improve.

Matt Preston is an award-winning food journalist, radio presenter and international television personality.

Lantern	11/21
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PRH Australia

352 pp.

MS available

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