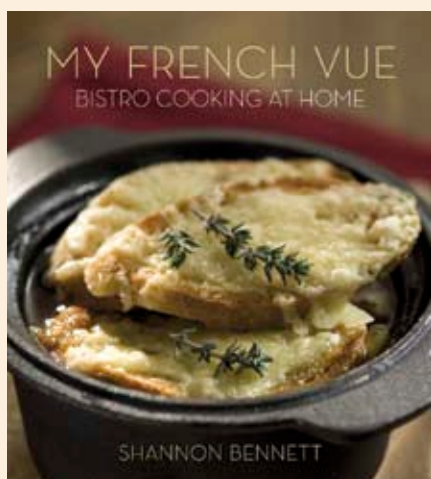


## Paelleras

Paellas and other Spanish dishes featuring rice, noodles, fish & shellfish, meat and poultry than can be cooked in a large, flat pan or a traditional paella pan.

Spanish cuisine is at the height of its fame worldwide, prompted in part by the dazzling reputation of its chefs such as Ferran Adrià, of the world-renowned El Bulli, but also because it is the quintessential Mediterranean cuisine – healthy, fresh, seasonal, packed with flavours, and typically using only the best quality, locally-sourced ingredients. This new book on Spanish cooking has a unique angle, in that it focuses on *paellas* and other dishes that can be cooked in the traditional *paellera* pan, although any large, flat pan such as a frying pan or even a wok will do just as well. In addition to *paellas* and similar noodle-based dishes such as the Catalan *fideuà*, there are mouthwatering recipes for vegetables, fish, meat and poultry.

**96 pages; 285 x 230mm; 50 recipes,  
30 full page colour photos  
Originally published in Spain (Larousse)**



## My French Vue

*Bistro Cooking at Home*

By Shannon Bennett

Shannon Bennett is the proprietor of the multiple award-winning Vue de Monde Restaurant in Melbourne (3 Hats, *Age Good Food Guide 2009*) and is one of Australia's finest chefs. With *My French Vue*, he aimed to create a book that applied his opinions and ideals about food to everyday life and brought his knowledge and experience into the home and onto the family dinner table. The result is this very accessible and user-friendly cookbook which presents French cuisine that is easy to cook but in no way compromises on flavour.

The belief that the principles of fine dining as well as an appreciation of the finer things in life can be a common feature in every household permeates this beautifully presented cookbook. Readers can almost taste the dishes with Simon Griffith's magnificent photography while Bennett's creativity and imagination takes modern French cuisine to a mouth-watering new high.

**200 pages; 257 x 230 mm; full colour throughout  
Originally published in Australia (Simon & Schuster)**

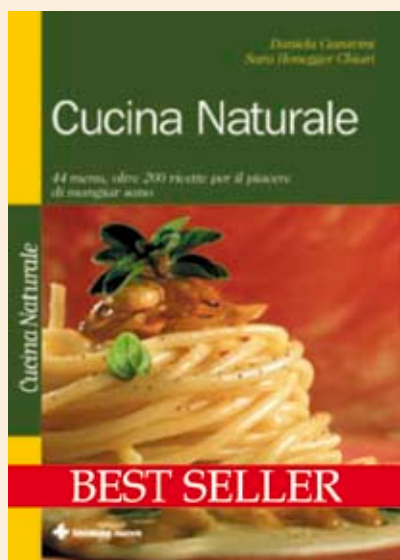
### I'm Cooking series

- Light Dishes
- Pasta
- Pizza
- Fish & Seafood
- Regional Italian Cooking
- Vegetarian Cooking
- Quick & Easy Cooking
- Desserts



These cookbooks have been designed to be used, not just looked at. The landscape format guarantees that the recipes are easy to follow while allowing the cook maximum freedom of movement. The innovative design features colour coding and the use of icons to add to the books' practicality. Each title contains 200 recipes described step by step and the dishes have been tantalisingly photographed. The preparation, cooking times and degree of difficulty are also given, as well as wine pairing advice to perfect the experience.

**Each title: 216 pages; 160 x 194 mm;  
full colour throughout;  
square-backed, padded plc binding  
Originally published in Italy (De Agostini)**



## Natural Cooking

44 Menus and Over 200 Recipes for the Pleasure of Healthy Eating

By Daniela Garavini & Sara Honegger Chiari

This bestseller is the essential guide to natural cooking, and is updated annually.

352 pages; 160 x 110 mm  
Originally published in Italy  
(Tecniche Nuove)

## Elegance and Simplicity in the Kitchen

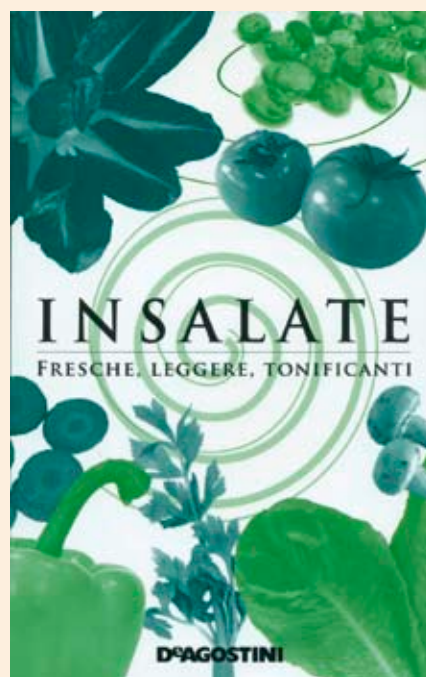
Salads  
Tapas and Little Dishes  
Cold Dishes

Elegant pocket paperbacks, each containing 60-80 recipes, and printed in a different single colour other than black, with flaps, dedicated to light and healthy cooking.

*Salads* features fresh, light and healthy recipes for all manner of salads, of all sizes, from raw courgette and mint salad, green bean salad with tomatoes and tuna, and salad of mushrooms to classic salads such as *insalata caprese*, with tomatoes, mozzarella and basil, Mediterranean salad, and potato salad with *salsa verde*.

*Tapas and Little Dishes* is the perfect inspiration for apéritifs with friends, cocktails and parties. It includes bite-sized Italian favourites such as *pizzette*, *bruschette* and *spiedini* to innovative tapas such as baby broccoli *del Parador* and spicy Moorish chicken brochettes, as well as favourite classics such as *patatas bravas* and fried little green peppers from Padrón.

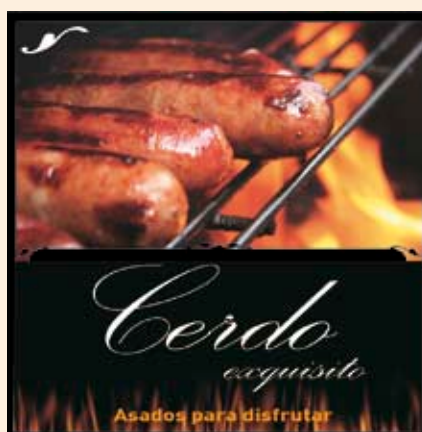
*Cold Dishes* is the perfect solution for quick and creative summer dishes, featuring 80 recipes for pasta and rice salads, and other healthy salads based on grains such as couscous, spelt, pearl barley and *bulgur* wheat. Recipes range from *farfalle* pasta with salmon roe, and pasta salad with *pancetta*, tomato and peppers, and rice and clam salad, rice with basil and mint pesto, to *couscous* with sultanas and chickpeas and pearl barley with mixed vegetables.



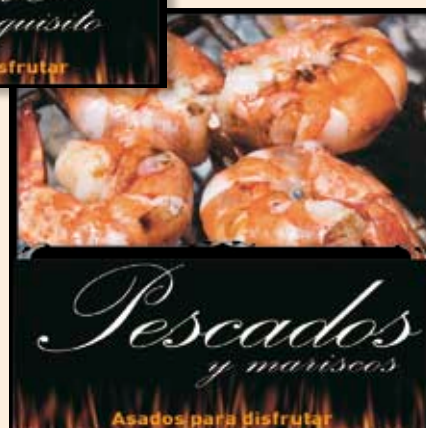
Each title: 118 pages; 186 x 118 mm;  
approx 50 photos reproduced  
in single colour halftone  
Originally published in  
Italy (De Agostini)

## Barbecue! series

Barbecues are an open invitation to enjoy life and its best flavours to the full. They are generally open air affairs, whether held in the garden, on terraces and patios, or even in open countryside, and are always occasions when family and friends get together, in a happy and relaxed atmosphere. This 12-title series is for all who are already passionate about the art but seek to widen their repertoire in search of new, original and delicious flavours, as much as for absolute beginners keen to become initiated. Each title features 30 delicious recipes, shown in full detail, not just for the main course but also starters, desserts and drinks to accompany the meal. In addition each volume includes 5 special sections, on tasty hints and tips, secrets of perfect timing on the barbecue, step-by-step techniques, a dictionary of barbecue terms, and a glossary.



Titles in the series:  
*Beef*  
*Poultry & Game Birds*  
*Pork*  
*Fish & Shellfish*  
*Lamb*  
*Vegetables*  
*Pizzas*



Each 64 pages (tbc); 270 x 210 mm;  
colour photography throughout  
Originally created in Argentina (Unimago)



## Gluten-free Mediterranean Cooking

By Giuseppe Capano

- Over 100 recipes approved by the Italian Association of Celiac Disease
- Bestselling title

A rich collection of Mediterranean recipes for those who suffer from gluten intolerance, often without realising it.

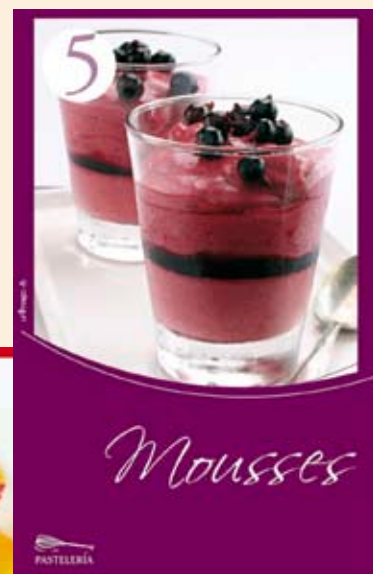
128 pages; 210 x 150 mm  
Originally published in Italy (Tecniche Nuove)

## Step-by Step Pastries and Desserts series

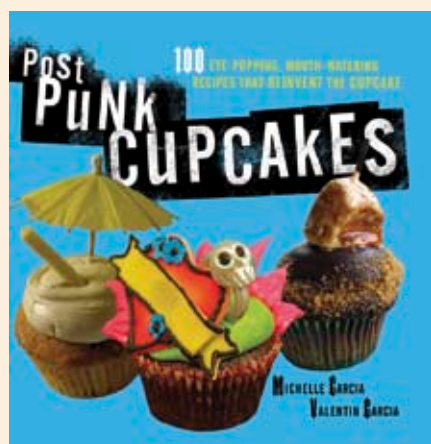
The 12 titles in this series offer a huge and mouthwatering variety of delicious sweet dishes, beautifully illustrated with colour photography. Each title presents 25 tempting and elegant recipes, explained step-by-step. Since pastrycraft is a precise art every detail the reader needs to achieve perfect results is depicted.

Titles in the series:

- |                                |                         |
|--------------------------------|-------------------------|
| <b>Cakes &amp; Patisseries</b> | <b>Puddings</b>         |
| <b>Sweet Pies</b>              | <b>Muffins</b>          |
| <b>Biscuits</b>                | <b>Pastry Puffs</b>     |
| <b>Chocolate</b>               | <b>Fruit Tarts</b>      |
| <b>Mousses</b>                 | <b>Sweets</b>           |
| <b>Squares</b>                 | <b>Little Surprises</b> |



Each title: 64 pages;  
210 x 135 mm;  
colour photography  
throughout  
Originally created in  
Argentina (Unimago)



## Post Punk Cupcakes

100 Eye-Popping, Mouth-Watering Recipes that Reinvent the Cupcake

By Michelle Garcia and Valentin Garcia

Designed for cupcake lovers who are sick and tired of the same-old, play-it-safe options, *Post Punk Cupcakes*, written by the master chefs of Chicago's popular Bleeding Heart Bakery, shows inspired bakers how to create delicious alternatives that will rock their guests. Mixing unusual ingredients that are as daring as they are delicious, this book offers recipes for everything from a 'Vegan S'more' cupcake that combines chocolate, graham cracker, and organic marshmallows to 'The Elvis', a peanut-butter-and-bacon concoction inspired by 'The King's' favourite sandwich. No cupcake is complete without decoration, so the authors show how to apply classic French pastry chef techniques to creatively unconventional themes – with spectacular results. With *Post Punk Cupcakes*, the hip hostess can surprise and impress fun-loving partygoers with cupcakes like 'Wasabi White Chocolate', 'Love Kills Dark Chocolate Whiskey', or 'The Mojito' (topped with rum-syrup-vanilla-bean frosting, crystallized ginger, and fresh mint). With over 100 options, there are themed cakes for everyone from tough 'gurls' looking for tattooed and pierced cupcakes to cool moms making 'Zombie Brain Cakes' for their 10-year-old son's birthday party.

144 pages; 178 x 178 mm; 70 colour photos  
Originally published in USA (Ulysses Press)