

2011



A. ABSOLUTE PRESS

2011 sees Absolute Press continuing to release strikingly original and significant books across many genres of food and drink.

Two of the most eagerly anticipated come from three of the most talented chefs working in Britain today. Two of those chefs are the Galvin brothers, Jeff and Chris, who have finally distilled the wonders of their take on French bistrot cooking into *Galvin: A Cookbook de Luxe*, due for September. Linked by Michelin stars, culinary passion and prowess, Phil Howard is also finally set to reveal the secrets of his meticulous and extraordinary craft, when the exquisitely illustrated and monumental work that is *The Square Cookbook* lands in November.

Reiko Hashimoto's debut book is here in October; *Hashi: A Japanese Cookery Course* is intended to demystify and celebrate the wonders of Japanese food like no other book before it. Two classic Absolute Press books are revamped for May. Anissa Helou's *Offal: The Fifth Quarter* is reissued in a new edition with beautiful photography and new recipes and will reassert itself as the benchmark book on the subject, at a time when nose-to-tail eating is more fashionable and necessary than ever. Similarly, Fiona Beckett's *The Frugal Cook*, first published at a time when credit was being crunched, is now more vital than ever. In these austerity-driven times this newly formatted, fully illustrated, purse-friendly edition is a timely release. *Stew!* is the follow-up title to the huge bestseller, *Mince!*: it is another book of practical and hearty food that we all love. It includes traditional favourites but also many new twists and turns on a food that is truly back in vogue. *Melt* is a book where sublime talents have combined to produce something of genuine beauty and originality. The most gorgeous book on chocolate it most surely is, courtesy of head chocolatier Chikako Watanabe and the magic of photographer Jean Cazals, but it is also one of the most exciting collections of chocolate recipes around. Years in creation, it is due in September. Staying on a sweet theme, *Babycakes Covers the Classics* is here for October, where more wonderful sugar- and gluten-free vegan delights will be on display from Erin McKenna.

Cook with Kids is a book that we are very proud to be releasing in September. It is a collection of mouthwatering recipes to be shared and cooked with children. This brightest and cheeriest of cookbooks is being sold to raise awareness and support for the School at Great Ormond Street Hospital to which all royalties will be donated.

And also this year, three gift-gilded gems as follows. *Berger & Wyse*, which is a collection of the ingeniously funny cartoons that have adorned the pages of the *Guardian* for the last few years: a real foodie treat. Foodie treat too in the form of *Everything But The Oink!*, a quiz book which is the perfect present for the trivia-loving gastronome. And finally, *The Marvellous Miniature Marmite Cookbook* seeks to emulate the astonishing success of its big-brother predecessor, *The Marmite Cookbook*. Its small format and keen cover price belie a whole host of ingenious ideas for enhancing and rescuing everyday meals, snacks and treats.

Jon Croft, Publisher, Absolute Press

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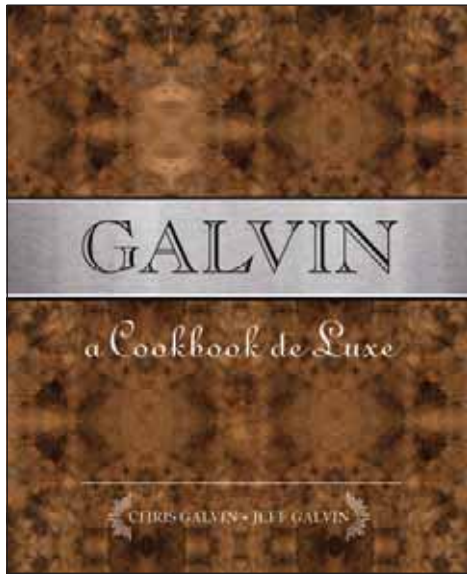
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Galvin: A Cookbook de Luxe

Chris and Jeff Galvin

9781906650568 / SEPTEMBER / £25.00 / Hardback / 260x215mm / 288pp / Full colour / World

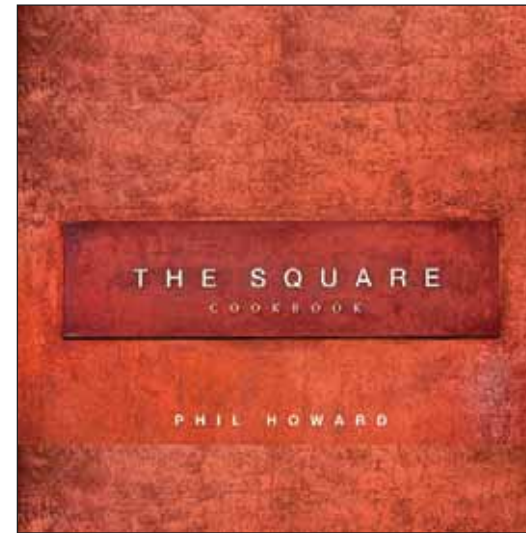
From Britain's favourite Michelin-starred chefs comes *Galvin: A Cookbook de Luxe*, in which brothers Chris and Jeff Galvin provide their singular take on the world's favourite cuisine – the much-loved and ever-popular *brasserie de luxe* food of France. A publishing event destined to do for French food what *The River Cafe Cookbook* did for Italian! With mouthwatering classics such as 'Cassoulet of Toulouse Sausage', 'Crisp Confit of Duck Leg', 'Black Pudding and Salad Lyonnaise' and 'Apple Tatin with Crème Normande' this beautiful book comprises 150 recipes and is richly illustrated throughout.

The remarkable Galvin brothers have had huge success with their restaurants. Galvin Bistrot de Luxe, which opened in 2005 in London's Baker Street to great acclaim, rapidly established itself as one of the capital's great dining destinations. Galvin at Windows, which opened in 2006, gained a Michelin Star in 2010. And Galvin La Chapelle and Café Vin, both of which opened in 2009, are the most recent chapters in their incredible story of success, with La Chapelle gaining its Michelin Star in 2011.

'Chris and Jeff Galvin have revved up bistro cuisine in London – and many now say they outcook the Parisians at their own game.' *The Daily Telegraph*



Galvin portraits © Jason Alden



The Square Cookbook

Phil Howard

9781906650599 / NOVEMBER / £30.00 / Hardback / 240x240mm / 384pp / Full colour / World

An extraordinary work from two-Michelin-star chef, Phil Howard. Regarded amongst his peers as one of the world's great culinary technicians, his lifetime of dedication and creativity have gone into writing this monumental work of culinary creativity and technical expertise.

The Square Cookbook gives precise instructions on how to create food of top Michelin standard. Meticulous, detailed and fiercely intelligent, this is a book that will set the benchmark for books of the highest culinary ambition.

From 'Lasagne of Crab with a Cappuccino of Shellfish and a Champagne Foam' to 'Braised Veal Cheek with Hand-rolled Macaroni, Cauliflower and Truffle', *The Square Cookbook* features 150 in-depth recipes accompanied by 150 beautiful photographs by Jean Cazals.

Two Stars Michelin Guide (1998-2010)

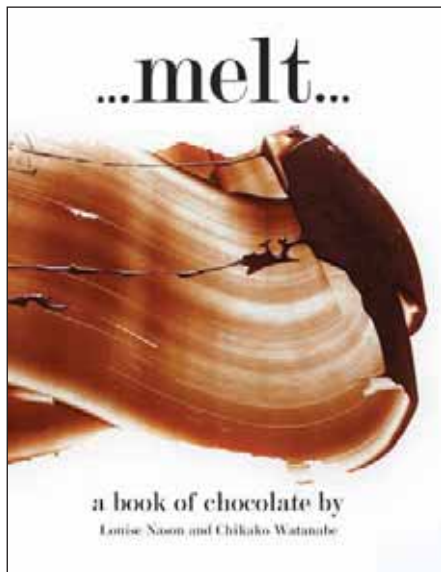
'Simply the best all rounder in London' *Zagat*

'One treat you will never forget' Charles Campion



Portrait taken from www.squarerestaurant.com





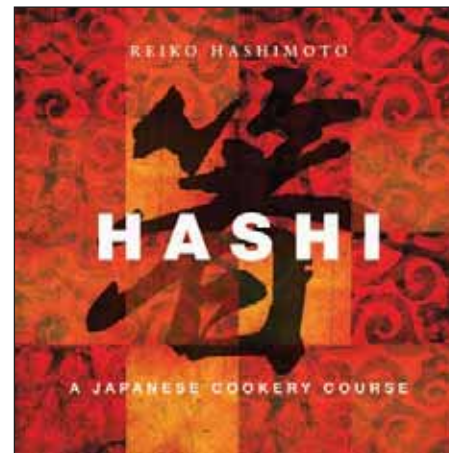
Melt

Louise Nason and Chikako Watanabe
9781906650384 / SEPTEMBER / £25.00 / Hardback /
260x215mm / 192pp / Full colour / World

A book that would make any chocolate lover go weak at the knees. From Melt, a tiny boutique chocolatier in London's Notting Hill, turned major destination for discerning chocoholics, comes this stunningly mouthwatering book of delights. *Melt* features essential insights and masterclasses for all those keen to master the mysteries of cooking successfully with chocolate, accompanied by brilliant recipes for everything from wondrously flavoured truffles to irresistible chocolate slabs and caramels. Working closely with her head chocolatier, Chikako Watanabe, Louise Nason has produced a book that promises to help us re-think the way in which we taste, make and buy chocolate. Stunning images from award-winning photographer Jean Cazals adorn the pages of this beguiling book.

Founded by Louise Nason in 2006, Melt has fast-become a culinary hotspot for chocolate lovers the world over. Alongside her range of Melt chocolates, Louise has also collaborated with some of the UK's leading chefs – including Mark Hix, Skye Gynell, The River Café team, and Sophie Conran – to create a range of bespoke, branded chocolates. A sister shop to the founding store in Notting Hill can now be found within Selfridges on London's Oxford Street.

'The best chocolate fix in London.'
A.A. Gill



Portrait taken from hashicooking.co.uk

Hashi: A Japanese Cookery Course

Reiko Hashimoto
9781906650575 / OCTOBER / £20.00 / Hardback /
240x240mm / 192pp / Full colour / World

The intention on publication is a clear and stated one – for this book, *Hashi*, to become the classic introduction to the wonderful world of Japanese food.

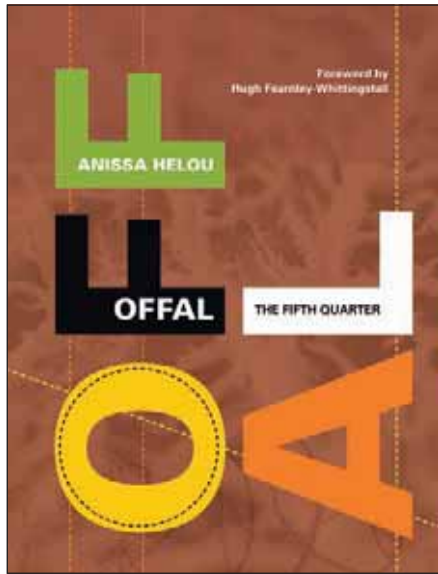
Hashi is a book of Japanese food that replicates the famous cookery classes that Reiko runs from her south-west London home. *Hashi* takes the reader through the many mysteries – at least as conceived by the Western mind – of the basics of Japanese cooking. From there it steps up to favourites from the Japanese home kitchen, finishing with a selection of slightly more adventurous dishes that are sure to excite. Written with great style and precision, Reiko leads the reader gently through the various challenges that confront the Western eye when it comes to tackling the food of Japan.

Reiko Hashimoto has been teaching people the joys and pleasures of Japanese cooking via the cookery school classes she runs from her south-west London home for more than ten years. Prior to this, she taught Japanese cooking to the foreign community in Tokyo. She has travelled extensively over the last 25 years, learning the ways and means of a variety of food cultures. Food is her passion.

'The person who's taught me everything I know about Japanese food.' The London Foodie

'Reiko is an excellent teacher; she has that brilliant knack of making you feel at ease and undaunted, as though you were cooking with a friend.' Gastrogeek Blog





Offal: The Fifth Quarter

Anissa Helou

9781906650551 / MAY / £25.00 / Hardback / 255x195mm / 208pp / Full colour / World

Anissa Helou's classic work, *The Fifth Quarter*, first published in 2004, is now re-issued as *Offal*, updated and expanded with the addition of striking colour food photography. This is the only book currently in print in the English language dedicated exclusively to the subject of offal – a subject currently enjoying a resurgence in popularity and fashion – in all its many and surprising forms. From foie gras to cod's roe and from sheep's head to testicles, *Offal* draws on recipes and traditions from all over the world.

Praise for the original edition:

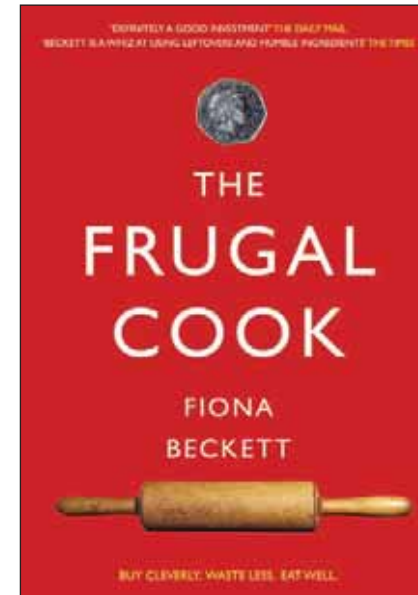
'A must for any true offal enthusiast, and a fascinating reference work.' **The Independent**

'Some cooks are monomaniacs, which is why Anissa Helou's *The Fifth Quarter*, an offal cookbook will be a hit.' **The Guardian**

'Adventurous palates will relish the cooking phenomenon of nose-to-tail.' **Wallpaper**

'[This] elegantly designed book on offal and off-cuts of meat is uncompromising in its approach. Some of her recipes are not for the squeamish, but there are more approachable ones too.' **The Spectator**

'Anyone with even the slightest taste for offal should rush out and buy *The Fifth Quarter*. This wonderful book takes in everything from foie gras and chicken wings to fish tripe soup, abalone and goose feet.' **Tom Parker Bowles, Night and Day, Mail on Sunday**



The Frugal Cook

Fiona Beckett

9781906650537 / MAY / £9.99 / Paperback / 215x150mm / 240pp / Full colour / World

Fiona Beckett's highly praised *The Frugal Cook* is re-issued in a new edition (and at a keener price) to reflect the challenging times in which we live. With the addition of gorgeous food photography, never has frugality seemed so deliciously decadent! With a wealth of fantastic recipes, this book is for all who wish to avoid spending too much and want to cut out waste. Learn how to shop, source, pinch and save; when to buy and when to leave; what to store, stretch and set aside. More than 150 frugal recipes that cover breakfast and brunch, lunches and snacks, midweek suppers, weekend cook-ups and entertaining, as well as a thorough glossary of how to get the most out of ingredients and their leftovers. *The Frugal Cook* is a kitchen manual that no home can afford to be without: it will help you change the way you think about food for the better.

Fiona Beckett is an award-winning author and journalist who has written for most of the national press and currently has a weekly wine column in the *Saturday Guardian* magazine. She is the author of many books, including the *Ultimate Student Cookbook*, three *Beyond Baked Beans* student cookbooks, *Sausage & Mash* and *Meat & Two Veg* (all Absolute Press).

'Perfectly timed for the credit crunch, Beckett cooks with inexpensive cuts of meat, buys fruit and veg seasonally when it's cheaper, and turns leftovers into irresistible new dishes.' **The Independent**

'Definitely a good investment.' **The Daily Mail**

'...my choice for reading and cooking is *The Frugal Cook*. Beckett is a whiz at using leftovers and humble ingredients.' **The Times**

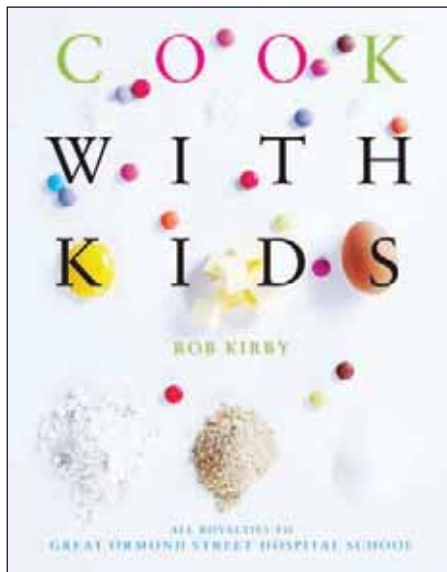


2005 World Gourmand Award
'Most Innovative UK Food Book'



Portrait taken from <http://dlaajurdy.wordpress.com>





Cook with Kids

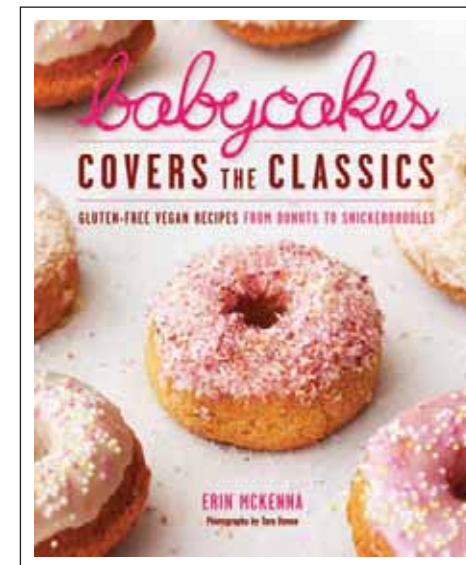
Rob Kirby

9781906650582 / SEPTEMBER / £9.99 / Hardback / 228x177mm / 112pp / Full colour / World

Cook With Kids is a fun book for all the family to get involved together in the kitchen. From healthy snacks to delicious treats, it's a cookbook that is geared towards bringing adults and children together to enjoy making food that looks and tastes great. This book is being produced with the full backing of the Children's Hospital School at Great Ormond Street Hospital with the aim of raising awareness and much-needed funds – royalties from the sale of every book will directly benefit the Children's Hospital School. Some great fun, tasty ideas feature, from 'Buttermilk Breaded Chicken Finger Bucket' to '5-A-Day Pasta Salad', and from 'Yoghurt, Strawberry and Mango Rocket Lollies' to 'Super Berry Blast drinks'.

Rob Kirby has been taking classes at the Hospital School for over two years. A well-respected figure known far beyond the world of food catering, with many appearances on TV from *BBC Breakfast Time* to *Saturday Kitchen*, he has witnessed first-hand just what a difference fun interaction with food can make to the lives of children.

All royalties to the School at Great Ormond Street Hospital



Babycakes Covers the Classics

Erin McKenna

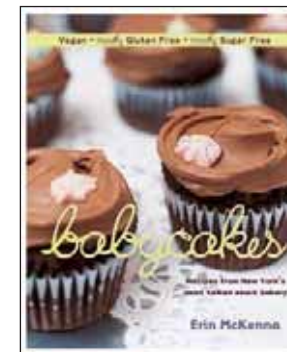
9781906650681 / OCTOBER / £12.99 / Hardback / 230x190mm / 144pp / Full colour / UK & Commonwealth

Following on from her widely adored debut cookbook, Erin McKenna satisfies all our food fantasies with fifty recipes of perennial favourites – all created without gluten, dairy, eggs or refined sugar.

Babycakes Covers the Classics is filled with timeless sweet and savoury temptations that vegans, celiacs and the health-minded can safely indulge in. The author shows people of all stripes how to take control of a vegan, gluten-free pantry, and she proves that once you do, there are no limitations to what you can bake from gingerbread pancakes smothered in agave-maple syrup to donuts topped with rich vanilla glaze and from whoopie pies oozing with frosting to wondrously sticky honey buns – there really is no limit to healthy decadence!

Erin McKenna's Babycakes bakery in SoHo in New York has been hailed as helping to propel the world of gluten-free and vegan baking into its rightful place alongside a stellar compendium of bakeries such as Magnolia in Greenwich Village in New York and Hummingbird in London's Notting Hill.

'Now you can replicate BabyCakes's vegan, gluten-free, and mostly sugar-free treats for your next party.'
Vanity Fair



Babycakes

Vegan, (Mostly) Gluten-Free, and (Mostly) Sugar-Free Recipes from New York's Most Talked-About Bakery

Erin McKenna

9781906650322 / £12.99 / Hardback / 228x177mm / 144pp / Full colour / UK & Commonwealth





Berger & Wyse: Collected Food Cartoons from the Guardian

Joe Berger and Pascal Wyse
9781906650612 SEPTEMBER / £9.99 / Hardback /
148x210mm / 112pp / Full colour / World

A truly charming gift for any foodie.

A brilliant collection of foodie cartoons from the *Guardian's* star cartoonists, Berger and Wyse. This beautiful collection of artwork features their very best selections, all compiled from the regular strip which they have been producing for *Guardian* Weekend magazine since 2007. All of their regular characters are here, including the gastronomists, the godzillas and many neurotic, talking vegetables. Satirical swipes across the social classes prevail and fads of the food world are lampooned mercilessly. No avocado stone is left unturned. A real passion for food and drink (and for wining and dining) is manifest through this wonderful and very witty collection of their work – the first such time that these sketches have been collected under one roof.

Pascal Wyse and Joe Berger have also written and produced animations and comic strips for Channel 4, BBC, BSkyB and Animal Planet. They have also produced and written books: *Wyse Words: A Dictionary for the Bewildered*, (Chambers) and *Bridget Fidget* (Puffin).



Everything but the Oink: A Foodie Quiz

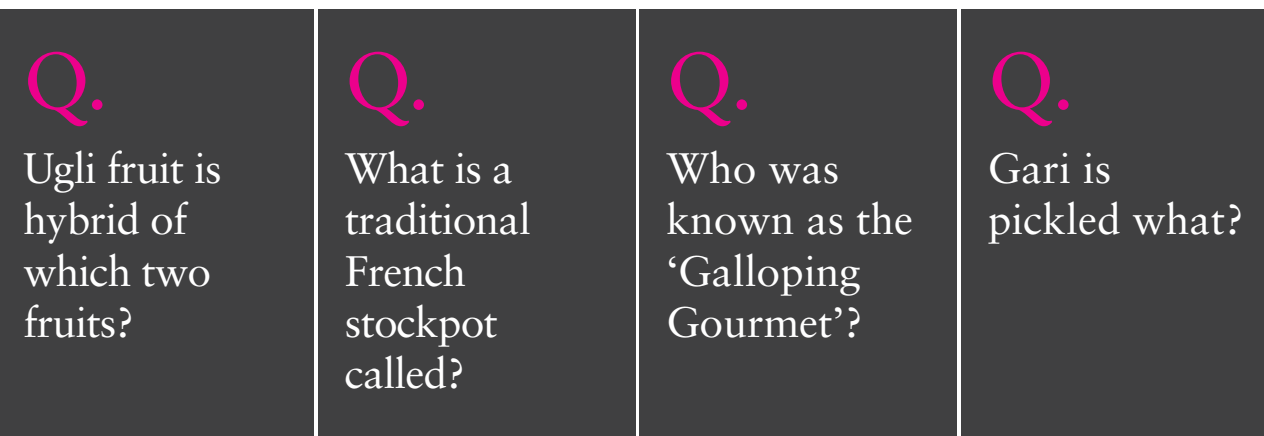
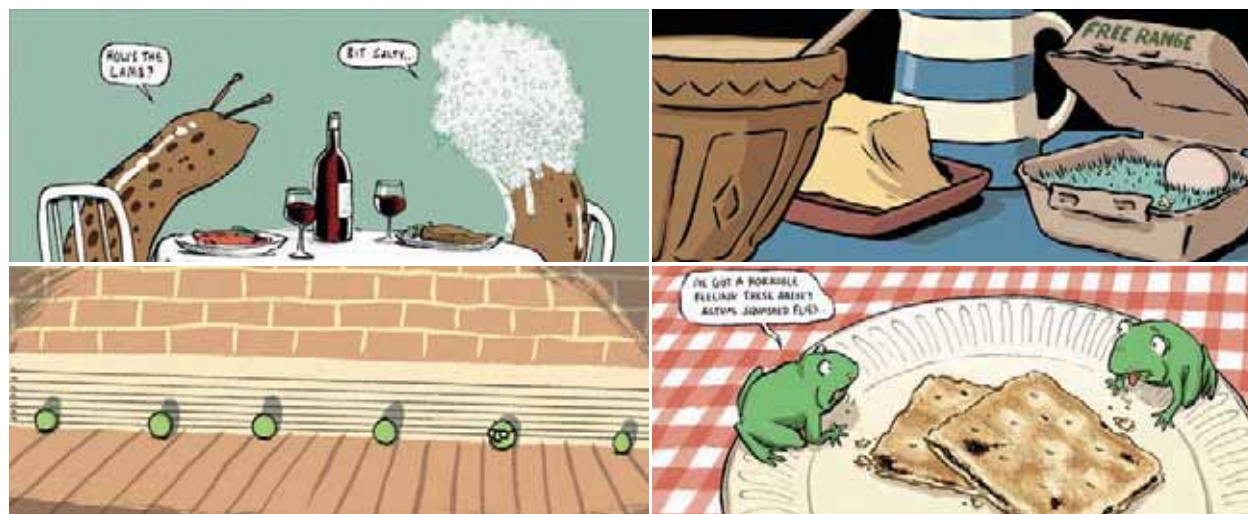
Compiled by Graham Tarrant
9781906650605 OCTOBER / £6.99 / Hardback /
195x160mm / 112pp / Full colour / World

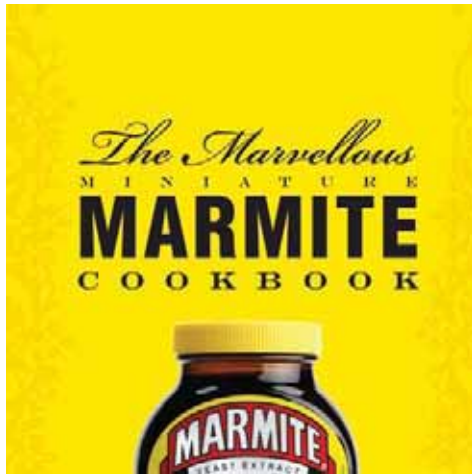
A perfect present for foodies and quiz lovers.

How does Stilton acquire its characteristic blue-veining? Which French town is synonymous with mustard? What are Bath chaps? What sandwiches are served in the opening scene of Oscar Wilde's play, *The Importance of Being Earnest*?

Such questions abound in *Everything But The Oink*, the brilliant quiz book perfect for trivia-loving foodies everywhere. With fifty themed sections which range from 'Tools Of The Trade' to 'Food In Fiction' and 'How Well Do You Know Your Pasta?' to 'Who Said That?', this is the ultimate gastronomic quiz book.

Graham Tarrant is the author of a variety of books on many different subjects. Quiz books hold a particular fascination and *Everything But The Oink* manages to combine this passion with his other great love: food.





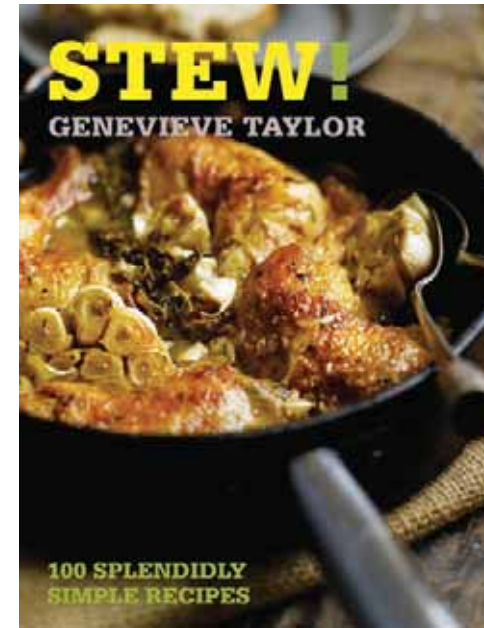
The Marvellous Miniature Marmite Cookbook

9781906650544 / JUNE / £5.99 / Hardback / 106x106mm / 96pp / Full colour / World

The Marmite Cookbook was one of the cookbook retail phenomenons of the last decade with over 250,000 copies sold to date. Well, here is its little brother!

It features forty very simple ideas: gravy with a real kick; the best roast potatoes ever; spaghetti laced with the most savoury buttery flavour; Bolognese that has had the umami 'boot' that only Marmite can deliver. Toast, cheese sauce, roast chicken, scones and devilled kidneys also get the full Marmite makeover. Beverages and sweets too are given a treatment, be it hot savoury drinks or Bloody Marys or perhaps you'd like to try your hand at a deliciously decadent Marmite truffle.

This is a book to dip into to rescue and transform a surprisingly broad range of dishes. An easy impulse buy for Marmite lovers everywhere. A perfect gift for anyone with a savoury molar or two. A miniature kitchen companion to service big savoury appetites everywhere.



Stew!

Genevieve Taylor

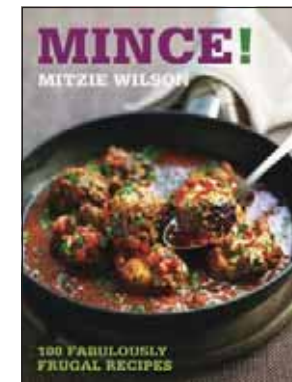
9781906650476 / MARCH / £12.99 / Paperback / 246x189mm / 160pp / Full colour / World

Stew! is a collection of 100 splendidly simple recipes ranging from traditional and hearty classics such as 'Beef Stew with Herby Dumplings', 'Lancashire Hotpot' and 'Coq au Vin', to one-pot meals in a bowl that are perfect for a weekday supper or informal entertaining. The fact that stews are so easy to prepare makes them ideal for special occasions too and the sophistication of dishes such as Pork with Prunes, Cream and Marsala, or Venison and Chestnut Casserole belies their simplicity.

From classic stews that have been enjoyed for generations and are likely to elicit sighs of nostalgia, to a feast of inspiring new ideas that are set to become firm favourites, *STEW!* is packed with irresistible recipes for every occasion.

Genevieve Taylor is a writer and food stylist with her own catering company. Her early career was working as a researcher at the BBC, going on to produce their long-running TV series, *Animal Park*. She now splits her time between food writing and creating beautiful food for photography (including all of the images within *Stew!*). She lives in Bristol with her husband and two children and a recently acquired family of chickens – the subject of her 'An Egg A Day' food blog. *Stew!* is her first cookery book.

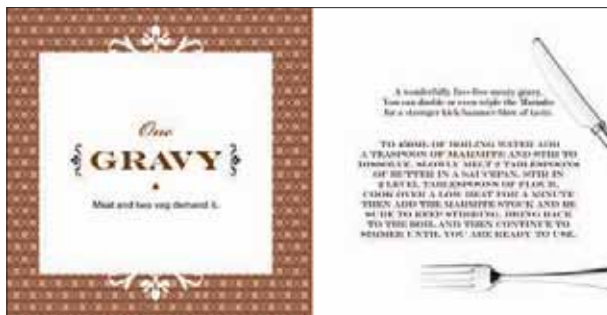
Stew! is the second title in a new series that began with the best selling *Mince!* (World Gourmand Award for the 'Best UK Single Subject Cookbook') which has sold over 75,000 copies since first publication in 2009.



Mince!

Mitzie Wilson

9781906650018 / £12.99 / Paperback / 246x189mm / 160pp / Full colour / World





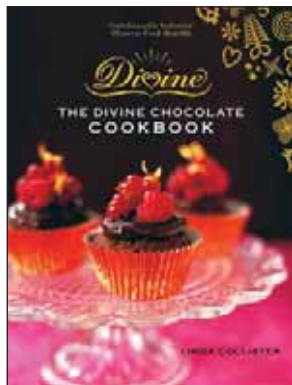
The Aga Seafood Cookbook

Mitchell Tonks

9781906650674 / JUNE / £14.99 / Paperback / 255x195mm / 192pp / Full colour / World

Mitchell Tonks' wonderful seafood book for Aga owners (and not only Aga owners!) is in paperback. Mitch has written a wonderful seafood book which is full of recipes that reflect his philosophy that cooking should be a source of enjoyment, not drudgery. The recipes in this book are unashamedly about absolute freshness, seasonality, simplicity and above all flavour. Mitchell Tonks is an award-winning food writer, restaurateur and fishmonger, with a name that is synonymous with all that is good about seafood. His knowledge, enthusiasm and energy has won him many accolades including Best Fishmonger, Best Fish Restaurant and Restaurateur of the Year. He is author of the Andre-Simon-shortlisted *Fish Works Seafood Café Cookbook* (Absolute Press).

'He's a genius' **Jamie Oliver** | 'Recipes to make your heart sing' **Nigel Slater**



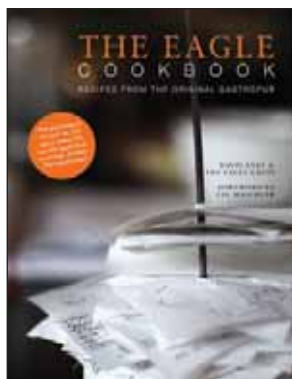
Divine: The Divine Chocolate Cookbook

Linda Collister

9781906650414 / SEPTEMBER / £14.99 / Paperback / 255x195mm / 192pp / Full colour / World

New to paperback for 2011. *The Divine Chocolate Cookbook* is an unashamedly gorgeous celebration of the wonderful Fairtrade chocolate produced by the Divine Chocolate Company, featuring over 100 mouth-watering chocolate-based recipes ranging from fantastic cakes to sweets, puddings and pastries and on through to exotic cocktails and even savoury dishes. Divine is the only Fairtrade chocolate that is co-owned by its own farmers – so not only do the farmers receive a fair price for their work, they also share in the company's profits. Mouthwatering photography from Lisa Barber makes this book look every bit as good as its recipes taste. All the royalties from the sale of this book will go to the Divine Chocolate Company and the farmers of Kuapa Kokoo. Linda Collister is a highly respected author of many successful books on baking, bread making and chocolate. Her most recent book was the bestselling *The Great British Book of Baking*.

'Unbelievable hedonism' **Observer Food Monthly** | 'This lovely book gives you everything you'd want from a chocolate cookbook' **BBC Good Food Magazine**



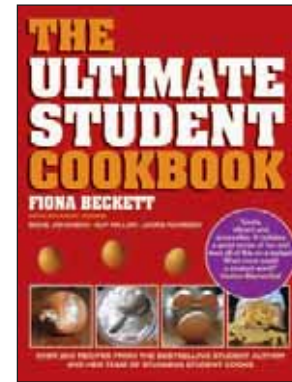
The Eagle Cookbook

David Eyre and The Eagle Chefs

9781906650629 / AUGUST / £14.99 / Paperback / 246x189mm / 192pp / Full colour / World

Recipes from the place that started the gastropub revolution – the original and still the best. A class work filled with the kind of food we all love to eat and cook, and now available in paperback! Great recipes sit amongst evocative photography giving a sense of 24 hours in the life of this frantically busy and ever-popular gastropub. Opened by Mike Belben and David Eyre in 1991, the Eagle soon had the phrase 'gastropub' coined after it. Since then a steady stream of highly talented chefs have passed through its kitchen, many of whom have gone on to radically transform the eating scene in London and beyond. The Eagle can justifiably claim to have transformed the way the British eat out.

'Book of the Month' **Olive** | 'If you're a fan of the Moro cookbooks or Claudia Roden, this is a must-have' **Restaurant Magazine** | 'Full of gutsy recipes with a Mediterranean bias.' **BBC Good Food**



The Ultimate Student Cookbook

Fiona Beckett

9781906650070 / £10 / Paperback / 246x189mm / 288pp / Full colour / World

From the absolute authority on student cooking comes *The Ultimate Student Cookbook* – her ultimate collection. It includes more than 200 recipes and a wealth of extra information that comes courtesy of the three student cooks who have joined her to test the recipes and add their own ideas into the mix. It is packed full of time- and money-saving ideas and includes more than 100 full-colour photographs; all for an incredibly purse-friendly price of £10. It truly is nothing less than *The Ultimate Student Cookbook*.

In 2003, Fiona produced the first title in her groundbreaking trilogy of *Beyond Baked Beans* student cookbooks (*Beyond Baked Beans Green* and *Beyond Baked Beans Budget* followed in the next few years). The acclaim and sales, not to mention the huge and passionate online community that grew around the books, were the foundation for *The Ultimate Student Cookbook*, which includes many new recipes and a selection of some of the best recipes from the three earlier books.

Fiona Beckett is an award-winning author and journalist who has written for most of the national press and currently has a weekly wine column in the *Saturday Guardian* magazine. She is also the author of *The Frugal Cook*, *Meat and Two Veg* and *Sausage & Mash* (all Absolute Press).

'Beckett has brought the student cookery book into the 21st century by including today's tastes and ingredients.' **The Independent**

'On reading the book from cover to cover I regretted that there was nothing around like this when I was a student and that it was Fiona who had the idea for this book and not me.' **Antony Worrall Thompson, Daily Express**

'For all the aspiring Jamie Olivers out there with all the culinary knowledge of a dead goldfish, your bible has been found' **The Times**



Beyond Baked Beans

Fiona Beckett

9781899791835 / £8.99 / Paperback / 195x195mm / 192pp / Full colour / World



Beyond Baked Beans Green

Fiona Beckett

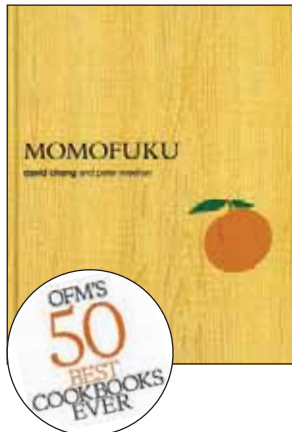
9781904573142 / £8.99 / Paperback / 195x195mm / 160pp / Full colour / World



Beyond Baked Beans Budget

Fiona Beckett

9781904573456 / £6.99 / Paperback / 195x195mm / 128pp / Full colour / World



Momofuku

David Chang & Peter Meehan

9781906650353 / £25.00 / Hardback / 254x203mm / 304pp / Full colour / UK & Commonwealth

From David Chang, currently the hottest chef in the culinary world, comes this his first book, written with *New York Times* food critic Peter Meehan, packed full of ingeniously creative recipes. Chang produces a buzzing fusion of Korean/Asian and Western cuisine, creating a style of food which defies easy categorisation. That it is fantastic, there is no doubt, and that it is eminently cookable, there is also no doubt! In the words of Chang himself, it is 'Bad pseudo-fusion cuisine!'. The vibrant, urban feel of the book is teamed perfectly with clear and insightful writing that is both witty and accessible. Backed by informed technique and a clearly passionate advocacy of cutting-edge fusion cooking, Chang's *Momofuku* is a stunning, no-holds barred, debut.

Observer Food Monthly's
'50 Best Cookbooks Ever'

A heady, confrontational, passionate chef, David Chang has already scooped two Michelin stars and is the owner of four hugely successful restaurants that are rapidly redesigning the culinary landscape of Manhattan (and beyond) to vast critical acclaim.

'This is a brilliant cookbook... this boy can cook. Technically, he's great, he acts his age, is not up his own arse.' Jamie Oliver, *Jamie Magazine*
'The most exciting book of the year... It's an intelligent middle ground between fusion food and localism.' Catherine Phipps, *Guardian Word of Mouth*
'... a genuinely essential purchase.' Good Taste, *Metro*
'Think of a young Gordon Ramsay crossed with Anthony Bourdain, seasoned with chilli and kimchi' Waterstones, *Best Books of 2010*



The Balthazar Cookbook

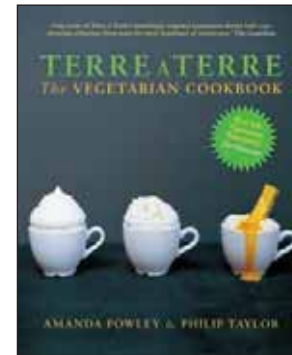
Keith McNally, Riad Nasr & Lee Hanson

9781906650339 / £25.00 / Hardback / 254x177mm / 260pp / Full colour / UK & Commonwealth

Balthazar is one of the great restaurants of the world, a perfect evocation of a French brasserie (in a beautiful room in Manhattan) – and *The Balthazar Cookbook* is one of the great celebrations of classic French regional brasserie cooking. With recipes ranging from the most iconic and nostalgic such as 'Moules Marinière', 'Cassoulet' and 'Coq au Vin', to its world-famous 'House Balthazar Salad', this is French bistro food at its finest, with just a hint of contemporary culinary savvy thrown in. Like the restaurant itself, Keith McNally's cookbook is elegant, unpretentious and timeless, with recipes that quite literally lift the lid on classic French brasserie cooking. With a wonderfully clean, stylish layout and design that reflects the *belle-epoque* charm of the restaurant, this is a book you will want to return to time and time again.

Opened by Englishman Keith McNally in 1997, Balthazar has rapidly become a feature of New York's culinary landscape. Overlooking the irony of a Brit teaching New Yorkers how to eat French food, McNally's empire of brasserie-style restaurants (including the famous Patis, Lucky Strike and Schillor's Liquor Bar) are effortlessly chic. According to the famously self-effacing McNally, he seeks to create places that he himself would like to eat in. There are currently plans for a London opening of Balthazar, scheduled for late 2011.

'... will remind you exactly what's so good about classic French cuisine' Good Taste, *Metro*
'an appealing run through the French bistro classics and modern European food in which the restaurant specialises.' *The Times*
'This is perfect "gastro porn" for anyone who lacks the cash to fly to New York' *The Week*
'If you're dithering between picking up the latest Nigella, Jamie or Nigel, why not take a punt on the lesser-known Keith McNally.' *The Sunday Tribune*



Terre à Terre

The Vegetarian Cookbook

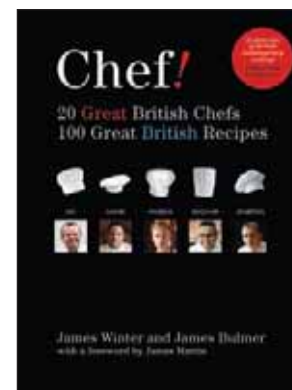
Amanda Powley and Philip Taylor

9781906650049 / £20 / Hardback / 260x215mm / 192pp / Full colour / World

Reprinted four times since publication in autumn 2009, this is the book that vegetarians had been waiting and pleading for since *Terre à Terre* first opened its doors in Brighton way back in 1992. Over 100 recipes from the repertoire that has made *Terra à Terre* the most talked about vegetarian restaurant in Britain are accompanied by sumptuously taste-bud stimulating food photography by award-winning photographer Lisa Barber. Every vegetarian with a serious love of food, and indeed many carnivores who can recognise a very good thing when they taste it, will find (and have found) this an indispensable addition to their cookery book collection.

Amanda Powley and Philip Taylor decided to open their own vegetarian restaurant in 1992 with a view to transforming the way in which vegetarian food was perceived. Constantly pushing the culinary boundaries as they went along they soon began to win awards from all the serious food guides.

'What a revelation! For anyone who ever thought vegetarian cooking was all lenil stew and cardboard texture veggie bacon, think again.' *Aga Living*
'The recipes here are simply astonishing, quite unlike those in any other vegetarian cookbook. This is top class, inventive, fabulously inspiring vegetarian food.' *The Vegetarian 2010*
'With recipes this fabulous, from Brighton veggie destination Terre a Terre, who needs to go out?' *Cook Vegetarian*



Chef!

20 Great British Chefs, 100 Great British Recipes

James Winter

Foreword by James Martin

9781906650391 / £14.99 / Paperback / 255x195mm / 256pp / Full colour / World

Chef! is a celebration in words, pictures and recipes of the current brilliance of British cooking and British chefs, featuring 100 recipes from 20 of the best British chefs at work today. The rich diversity of talent brought together from all over Great Britain includes many household names as well as a few less familiar to the public at large, though brilliant none the less. Featured chefs amongst the stellar group include Michael Caines, Mark Hix, Marcus Wareing, Atul Kochhar, Theo Randall, Matt Tebbutt and Nathan Outlaw.

James Winter is the producer of BBC Television's flagship cookery programme *Saturday Kitchen*, presented by James Martin, where he has been instrumental in promoting the talents of many of Britain's finest chefs. His ability to spot emerging talent as well as his passionate support of established chefs has made him one of the most influential players on the British food scene.

'Chef! Is a must-have for any aspiring chef and a real source of inspiration.'
Caterer and Hotelkeeper
'Chef is a marvellous showcase for British chefs. It's gift quality with striking photography by Christian Barnett making this a must-have for any serious foodie, be they cook or restaurant goer.' *Mostly Food Journal*



The Cinnamon Club Cookbook

Iqbal Wahhab and Vivek Singh

9781904573425 / £25 / Hardback / 240x240mm / 240pp / Full colour / World

This is the benchmark for all contemporary Indian cookbooks, recreating as it does for the home cook the dishes that have brought the Cinnamon Club restaurant so much praise and so many awards. The restaurant's amazing signature dishes are reproduced here alongside beautiful photography from Jean Cazals. *The Cinnamon Club Cookbook* is a celebration of the possibility of the new and is a testament to the passion and vision of two exceptional culinary talents.

'Mouthwatering recipes from the team behind London's top Indian restaurant.' **The Guardian** | *'More than 130 recipes from the restaurant that revolutionised the way we think about Indian food.'* **Esquire** | *'A beautiful collection of mould-breaking recipes.'* **Mark Hix, The Independent** | *'You'll never look at Rogan Josh the same way again.'* **GQ**



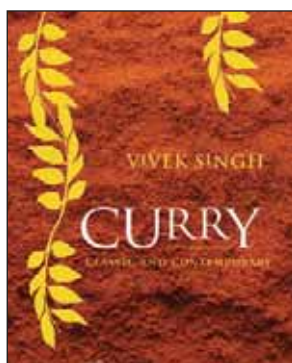
The Cinnamon Club Seafood Cookbook

Vivek Singh

9781904573418 £15 / Hardback / 240x240mm / 120pp / Full colour / World

Following on from the success of *The Cinnamon Club Cookbook*, Vivek Singh showcases his legendary way with seafood with over 80 stunning fish recipes which bring together brilliant spicing and Indian-influenced flavours with familiar western culinary styles and techniques. Singh's award-winning food has earned the Cinnamon Club restaurant in Westminster a place as one of the top destination restaurants in the UK and has established itself as probably the most famous Indian restaurant in the world.

'Singh has a unique style of cooking... this book celebrates some of his best dishes.' **Waitrose Food Illustrated** | *'A great-looking cookbook... modern ideas in an easy-to-follow style.'* **Olive** | *'Singh has a unique, fresh approach to cooking, using fragrant spices and flavourings to create fabulous fishy dishes.'* **The Scottish Sunday Post**



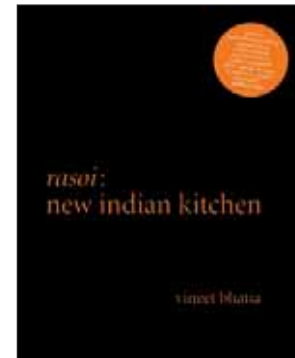
Curry: Classic and Contemporary

Vivek Singh

9781904573883 / £20.00 / Hardback / 260x215mm / 216pp / Full colour / World
9781906650407 / £14.99 / Paperback / 260x215mm / 216pp / Full colour / World

Vivek Singh, Executive Chef of The Cinnamon Club restaurant has produced a book of groundbreaking and accessible contemporary curries, marrying eastern and western techniques and ingredients, that sit side by side with an awe-inspiring collection of classic regional curries, many never previously published. Accompanied by over 60 stunning food shots from Cristian Barnett, this is an exquisitely beautiful and sumptuous landmark publication. Vivek Singh is justly regarded as one of the most innovative Indian chefs in the world today. His highly acclaimed *Cinnamon Club Cookbook* and *Cinnamon Club Seafood Cookbook* are both published by Absolute Press. He was also Contributor-in-Chief to *Curry: Fragrant Dishes from India, Thailand, Malaysia and Indonesia* published by Dorling Kindersley. He appears regularly on television demonstrating both his unrivalled knowledge of classic curries and his unique take on contemporary curries.

'Crackingly good... you know you are in the hands of a master chef.' **Tandoori Magazine**
'Impressive but easy to follow... highly recommended.' **Daily Express**
'Classy Indian cooking.' **Restaurant Magazine**



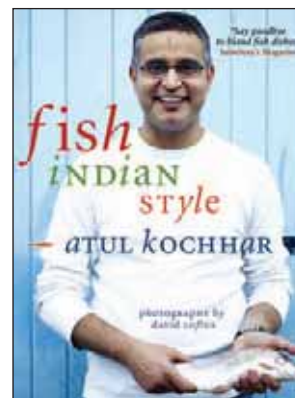
Rasoi: New Indian Kitchen

Vineet Bhatia

9781906650193 / £30.00 / Hardback / 260x195mm / 256pp / Full colour / World

Vineet Bhatia's wonderful book is an extraordinary culinary tour de force by one of the world's most celebrated Indian chefs. Over 150 recipes are featured in this his first book. With a beguiling mixture of modernity and classicism, Bhatia introduces elements of molecular gastronomy as well as Western influences, creating a style that sees him appear on platforms all around the world with the likes of inspirational fellow chefs Ferran Adria from El Bulli and Heston Blumenthal from the Fat Duck. Vineet Bhatia is very much the Indian 'chef's chef' and an inspiration to his peers. His worldwide celebrity has seen him open restaurants in Moscow, Geneva, Mauritius, Dubai and, of course, London. His London restaurant and his restaurant in Geneva both have Michelin Stars.

'It is better to judge Bhatia's cooking against that of Gordon Ramsay, Tom Aikens and Richard Corrigan than against that of conventional Indian restaurants, and by the standards of those masters, Vineet Bhatia must be seen to be at least their equal.' **Matthew Fort, The Guardian**



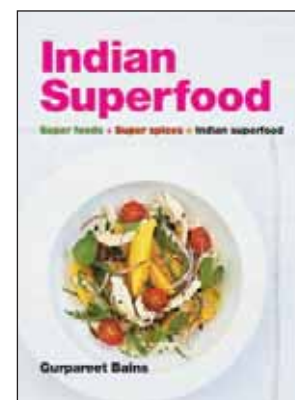
Fish Indian Style

Atul Kochhar

9781904573838 / £20.00 / Hardback / 246x189mm / 192pp / Full colour / World
9781906650063 / £14.99 / Paperback / 246x189mm / 192pp / Full colour / World

Atul Kochhar's *Fish, Indian Style* is a wonderful book of simple and easy recipes, marrying fish with the spices and flavours of India from one of Britain's most loved and admired chefs. A simple but distinctive touch is applied to more than a hundred fish dishes – Tandoori-style salmon, Seared scallops with a lively mint dressing and Sea bass in coconut milk and ginger sauce are just a few of the uniquely-skewed dishes on show. All of Kochhar's recipes showcase wonderful ways to present fish bursting with new and exciting flavours. Lovely food photography is provided by one of the best in the business, David Loftus. Atul Kochhar was one of the first two Indian chefs to be awarded a Michelin star and has become the recognisable face of Indian cuisine on television. His innovative take on food has taken him through two whole series of the BBC's *Great British Menu* and continues to win him an admiring public through regular TV appearances.

'Say goodbye to bland fish dishes.' **Sainsbury's Magazine** | *'An interesting repertoire of unusual fish recipes: a great source of inspiration. A well-written and easy to follow book.'* **Charles Campion, The Independent** | *'Exquisite without being precious. Engaging and beautifully put together. This book does justice to all seafood lovers!'* **Tandoori Magazine** | *'Lots to inspire... Fusion cooking... of the highest order.'* **Caterer and Hotelkeeper**



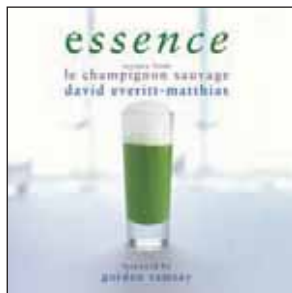
Indian Superfood

Gurpareet Bains

9781906650292 / £12.99 / Paperback / 246x189mm / 216pp / Full colour / World

Gurpareet Bains blitzed his way through a flurry of international press in 2010 when he created 'the world's healthiest meal': a simple chicken curry dish which captured the imagination of the media and public. Here is a life-changing collection of recipes which recognise the exceptional health-promoting properties of combining western super foods with Asian super spices and tap into the world's enduring love affair with curry and Indian food. Each of these recipes – via high antioxidant levels, cardiovascular health benefits and a myriad of curative properties – will help to improve our health and wellbeing. Gurpareet Bains is a qualified nutritionist, TV personality, columnist and chef. His aim is to convert one and all to the impressive possibilities of his unique and delicious diet.

'A unique window into the benefits of a truly modern Indian cuisine' **Meera Syal MBE**
'The best curry I've ever tasted' **Chris Evans**



Essence
Recipes from Le Champignon Sauvage
David Everitt-Matthias

9781904573524 / £25 / Hardback
 240x240mm / 192pp / Full colour / World

David Everitt-Matthias, one of just a few highly respected chefs in Britain to have gained two Michelin stars, has been developing his unique cuisine over the past 18 years in a small restaurant in the Cotswold town of Cheltenham. Where other chefs have been seduced by the lure and bright lights of television and media stardom, David has been cooking relentlessly, not missing a single service since the day the restaurant's doors first opened in 1987. In the ensuing years he has established himself as the 'chef's chef' whose every new dish attracts the attention of fellow professionals and foodies alike. Amazingly, all this extraordinary food comes out of a kitchen with a brigade of just three! It is this necessary paring down of process and technique that makes his recipes so approachable for the domestic cook. His passion for wild food, which he searches out in the countryside near his home, adds a very singular and appealing dimension to his food and gives his book, *Essence*, its very special flavour. Beautiful photography by Lisa Barber completes this very special book. Foreword by Gordon Ramsay.

'Of all the chefs' books this season Essence is the one... great recipes, great descriptions.'
The Guardian

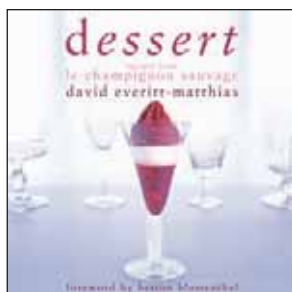
'A world away from the comfiness of Nigel Slater, this is for anyone who wants to put on some seriously show-off dinner parties.' **Sunday Telegraph, 'Books of the Year'**

'David has been quietly revolutionising British cooking for almost a decade.'

A gastronomic visionary whose imagination is expressed so beautifully through his cooking' **Heston Blumenthal**



2006 World Gourmand Award 'Most Innovative UK Cookbook'



Dessert
Recipes from Le Champignon Sauvage
David Everitt-Matthias

9781906650032 / £25 / Hardback
 240x240mm / 160pp / Full colour / World

Dessert is an extraordinary book from two-Michelin-starred chef, David Everitt-Matthias. Following on from his critically acclaimed debut, *Essence*, this stunning second book explores the world, and pushes the boundaries, of the dessert chef's art. With no specific pastry chef training, David approaches the idea of dessert free from doctrine and received wisdom. A great originator and writer of recipes – someone who is able to instruct with precision and passion – he has created a book that is singular in its content, style and technique.

David Everitt-Matthias bestrides the British restaurant scene like few other chefs. Respected and admired worldwide, he has become the epitome of the 'chef's chef'. His first book, *Essence*, was an instant commercial and critical success when first published in 2006, and has since become an essential tool for professional chefs and enthusiastic amateurs alike.

'Dessert is a worthy sequel to Essence... His choices of ingredients are fascinating – rarely taking the conventional route.' **Restaurant Magazine**

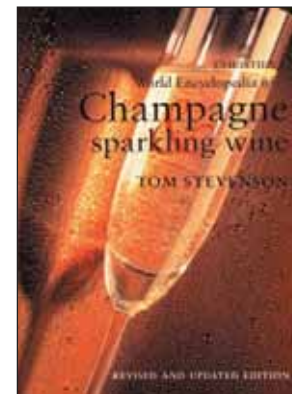
'the Rolls Royce of cookery books' **Flavour Magazine**

'David Everitt-Matthias's marrying of unusual combinations of flavours, or unusual ingredients, is not a display of novelty style fare but more a result of progressive cooking with a natural interest and appreciation of wild ingredients.'

Phil Howard, Guest Reviewer, Caterer and Hotelkeeper



2009 World Gourmand Award Runner up: 'Best Cookery book in the World'



World Encyclopedia of Champagne & Sparkling Wine
Tom Stevenson

9781899791897 / £35 / Hardback
 280x216mm / 352pp / Full colour / World, excluding USA & Canada

An instant classic and a breathtaking achievement. Originally published in 1998, this is the outstanding *tour de force* by the world's leading sparkling wine expert. It is the ultimate reference work for all fizz fans. Beautifully illustrated and stylishly designed, with over 600 full-colour photographs, labels and maps, it has become and will continue to be an indispensable part of any true wine lover's library.



Awards:

- Winner of the Noble Cuve du Champagne Lanson
- Winner of the Salon International du Livre Gourmand 'Best Wine Book'
- Shortlisted for the André Simon Award

'This stylishly-packaged book is everything you'd expect from Britain's leading fizz expert: authoritative, opinionated and comprehensive.'

Tim Atkin, The Observer

'An authority acknowledged even by the Champenois...' **The Sunday Times**

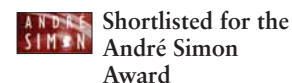
'This is the book from which to find the answers to all your questions – a large, well set out, all-encompassing work on the subject. Every true wine buff should own a copy.' **Clarissa Dickson Wright**

'...invaluable to any champagne buff. The illustrations are excellent and the labels dotted throughout the book give it the feel of a buyer's guide.' **Wine Magazine**

'Large, comprehensive, approachable and well-produced.' **Joanna Simon, The Sunday Times**



1998 World Gourmand Award 'Best Wine Book'



Shortlisted for the André Simon Award



Cuisinier Gascon
Pascal Aussignac

9781906650209 / £25.00 / Hardback /
 257x196mm / 256pp / Full colour / World

Cuisinier Gascon is Michelin-starred chef Pascal Aussignac's exquisitely evocative celebration of the food and culture of his native Gascony. Over 100 traditional recipes, some with modern twists and inflections, sit within a sumptuously designed and beautifully photographed book. Unashamedly sensuous food photography is accompanied by evocative images of Gascony, its food and people, from fellow Frenchman Jean Cazals. *Cuisinier Gascon* is a food lover's delight and a cook's heaven – a worthy testament to the talents of both the author and his native land of Gascony.

Pascal Aussignac is a Michelin-starred chef and restaurateur. He cooks in and oversees five award-winning restaurants in London, each with a slightly different culinary theme but all of them alluding to and celebrating the food of his beloved home land of Gascony. Pascal Aussignac lives in London just above two of his restaurants in Smithfield.

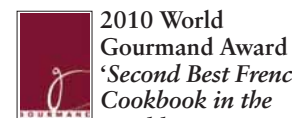
'A very special book from a very special chef.' **Pierre Koffman**

'The recipes won't fail to beguile foodies.' **Good Taste, Metro**

'You'll be seduced by the array of recipes.' **Food and Travel**

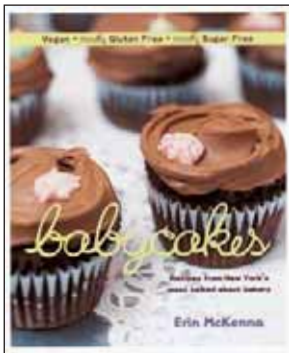


2009 World Gourmand Award 'Best French Cookbook in UK'



2010 World Gourmand Award 'Second Best French Cookbook in the World'

Prix La Mazille 2010 First Prize in Perigueux (France) at The International Book Fair



BabyCakes: Vegan (Mostly), Gluten-Free, and (Mostly) Sugar-Free Recipes from New York's Most Talked-About Bakery

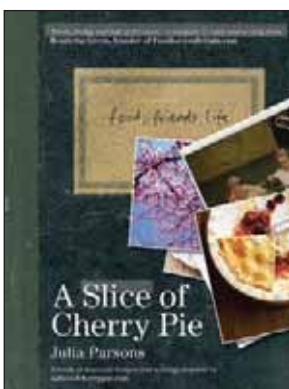
Erin McKenna

9781906650322/ £12.99 / Hardback / 228x177mm / 144pp / Full colour / UK & C'wealth

Erin McKenna produces an amazing and tantalising collection of stunning sugar- and mostly gluten-free, vegan sweet delights which are guaranteed to attract not only the avid cake lover with dietary intolerances, but any sweet-toothed person that goes weak at the sight of frosting, cupcakes and cookies. Erin McKenna opened her retro-style Manhattan bakery in 2005 and soon found it the destination of food-intolerant, sweet-toothed pilgrims the world over. McKenna has created a collection of beautiful cakes that cannot fail to tempt even the most hardened of sugar-loving conventionalists.

'I can eat what I crave without harming my lovely animal friends – or myself. Ever since that first fateful day, I've been waiting for this cookbook' Natalie Portman

'Now you can replicate BabyCakes's vegan, gluten-free, and mostly sugar-free treats for your next party' Vanity Fair



A Slice of Cherry Pie

Julia Parsons

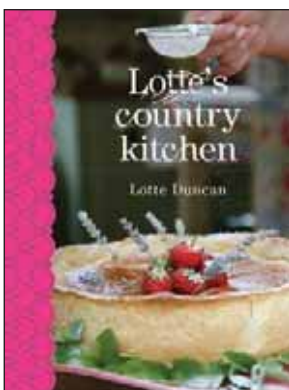
9781906650278/ £16.99 / Hardback / 232x180mm / 208pp / Full colour / World

The debut book from the UK's leading food blogger. Following the internationally acclaimed successes of blog to book to big screen of Julia and Jules comes *A Slice of Cherry Pie*, the first major food blog to book from this side of the Atlantic. Julias' writing interweaves delicious food with beautifully composed evocations of the places, people and memories which inform her recipe creations: a mix of modern rustic dishes inspired and inflected by a love of eating and sharing. Enchanting food photography and assemblages of text montages, family snapshots and the author's own photographs provide a perfectly balanced visual echo to an assured and passionate voice. Julia Parsons has gone from occasional recipe writer to a critically acclaimed food blogger and founder of the UK Food Blogger's Association. *A Slice of Cherry Pie* was rated one of the top 50 food blogs in the world by *The Times*. Her recipes and writing have been published in many newspapers and periodicals, including *The Times* and the *Guardian*.

'Fresh, fruity and full of flavours... a pleasure to read and to cook from.' Henrietta Green

'This is a confident and enchanting debut.' The Foodie Bugle

'50 of the World's Best Food Blogs' Times Online



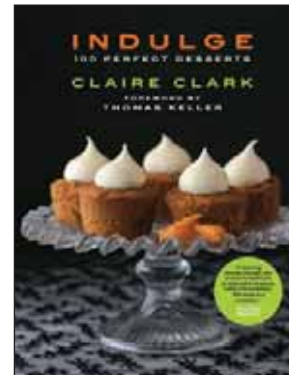
Lotte's Country Kitchen

Lotte Duncan

9781906650285 / £20.00 / Hardback / 255x195mm / 216pp / Full colour / World

An effervescent take on the country kitchen format, *Lotte's Country Kitchen* oozes tied-with-a-pink-bow charm and wonder. This is honest, fun, home-cooked food, sprinkled all over with edible silvery glitter – fabulous recipes that link together via sweet and saucy anecdote and the occasional gin and tonic. Lotte Duncan has presented and starred in numerous TV programmes, including *Countryfile*, *Cooking the Books* and *Dial A Mum*, and was for many years the face of UKTV Food's *Great Food Live*. She is a professional cook and Aga demonstrator. Her beautiful cottage and garden in Buckinghamshire – where her book was photographed – have featured in many interiors and gardening periodicals.

'This book is filled with gorgeous and ever-so-slightly naughty recipes and stunning photography which captures the very special, very magical, very pink world of a genuine cooking talent' Aga Living



Indulge: 100 Perfect Desserts

Claire Clark

9781906650131 / £14.99 / Paperback / 240x230mm / 304pp / Full colour / World

In her stunningly beautiful debut book Claire Clark takes the reader on a mouth-watering journey through her repertoire of some of the most delectable desserts, cakes and puddings from around the world. From classic homely baking to gorgeous patisserie, voluptuous ice creams and delicate petits fours. Jean Cazals' exquisite photography acts as the perfect showcase for a set of inimitable recipes. One of the top pastry chefs in the world, she has had a glittering career that has taken her through the kitchens of Claridges Hotel in Mayfair, The Wolseley on Piccadilly and Head Pastry chef at The French Laundry, where she worked under the eye of the inspirational double three-star Michelin chef Thomas Keller.

'This beautiful book gives you endless inspiration for dinner parties' Sainsbury's Magazine |

'Anyone passionate about puddings won't be disappointed by this book.' BBC Good

Food Magazine | *'Clark is a natural teacher [...] one of the best pastry chefs in the world.'*

From the exemplary food publisher Absolute Press.' Sunday Telegraph, 'Books of the Year'



Game: A Cookbook

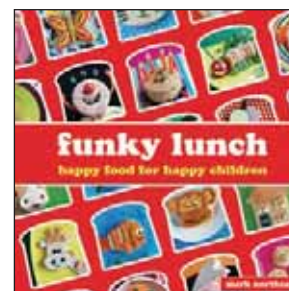
Trish Hilferty and Tom Norrington-Davies

9781906650100 / £25.00 / Hardback / 260x215mm / 272pp / Full colour / World

Two of the best food writers working today tackle a subject that was for so long without a definitive and fresh guide. *Game: A Cookbook* features game in all its forms – furred, feathered and fish. On first publication in 2009 it firmly established itself as the new benchmark on the subject. The authors show how game offers many wonderful and affordable choices for the home cook and just how easy it is to source, prepare and cook. They set out to completely demystify their subject and offer expert advice on how to joint, prepare, cook and enjoy every possible aspect of the foods that are hunted from the lands, skies and waters of Britain. Fully illustrated throughout, Jason Lowe's stunning photography is fittingly all-encompassing and informative. Tom Norrington-Davies and Trish Hilferty are two of the most highly respected chefs working in London today. They have both written for a number of broadsheets and magazines and have authored other highly-praised and award-winning books, such as Tom's *Just Like Mother Used to Make* (Cassell) and Trish's *Gastropub Classics* and *Fish and Chips* (both Absolute Press).

'for intelligent and tempting ideas... look no further' The Daily Telegraph | *'...a useful addition and an inspiration to any professional kitchen.'* Caterer and Hotelkeeper

'...a useful addition and an inspiration to any professional kitchen.' Caterer and Hotelkeeper



Funky Lunch

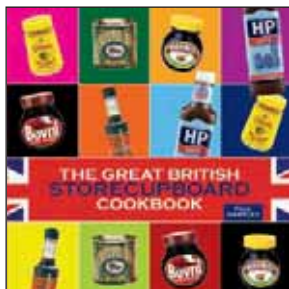
Mark Northeast

9781906650308 / £7.99 / Hardback / 195x195mm / 80pp / Full colour / World

Funky Lunch started with a loving father turning an ordinary lunchtime sandwich into something a bit different to encourage his children to eat a varied and healthy lunch. Its creator, Mark Northeast, thought it would be fun to post a few pics on the web and start a blog. He then got spotted by the PR for *Metro* newspapers... then the *Daily Mail*... then the rest of the world's press... then TV appearances on ITV's *This Morning*, commissions for BBC's *Children in Need* and a demonstration on legendary children's programme *Blue Peter*. Every parent knows how stressful meal times can be. Young minds need inspiring and this is exactly what *Funky Lunch* sets out to do. The book features many of the very best Funky Lunch sandwich ideas, from simple farmyard creatures and cucumber crocodiles to space rockets and submarines, even sandwiches shaped as birthday cakes – everything you could wish for to inspire and encourage children to get involved with making and eating their lunch.

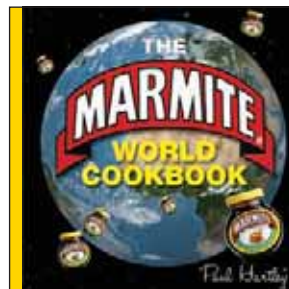
'This could be the answer for fretful parents everywhere.' Metro





The Great British Storecupboard Cookbook
Paul Hartley
9781906650117 / £25 / Hardback / 195x195mm
416pp / Full colour / World

Paul Hartley is, without doubt, the storecupboard guru. His bestselling books have challenged the received wisdom on the limitations of these indispensable ingredients, introducing us to a world where for instance, Lea & Perrins is no longer confined to the odd splash or two on a toasted sandwich or in a stew, and where Colman's Mustard can pop up in surprising places.



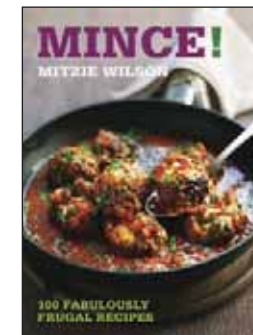
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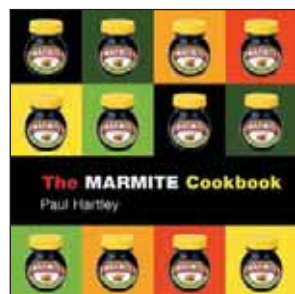
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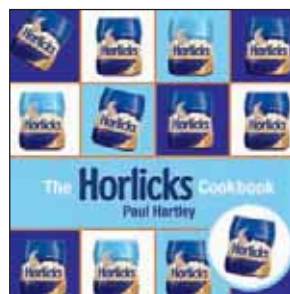
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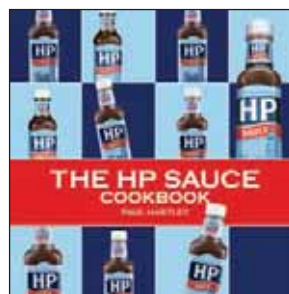
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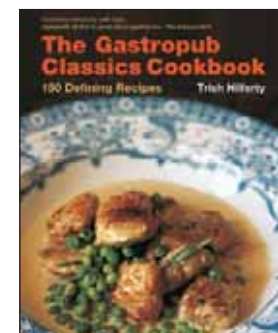
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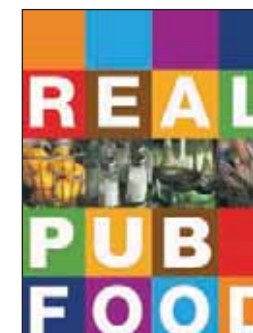
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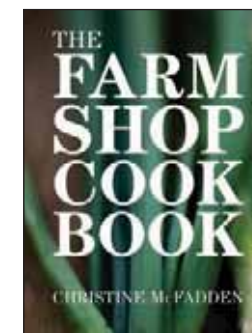
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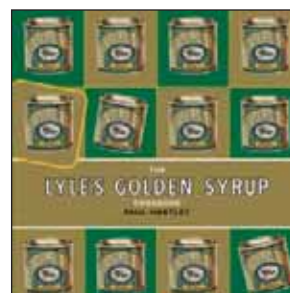
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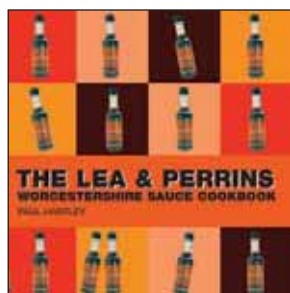
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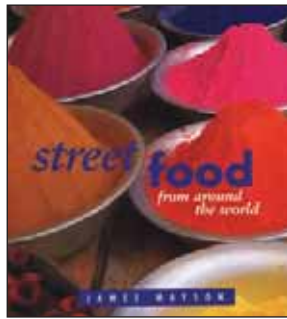
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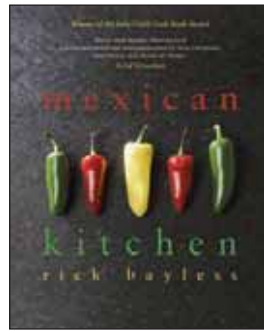
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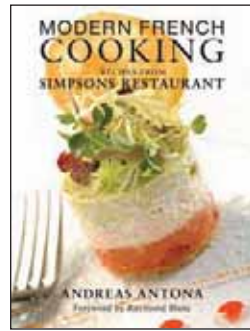
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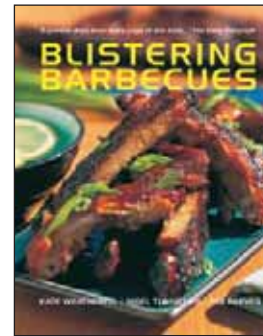
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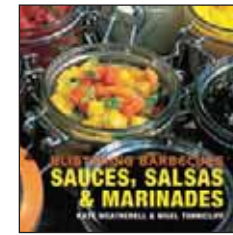
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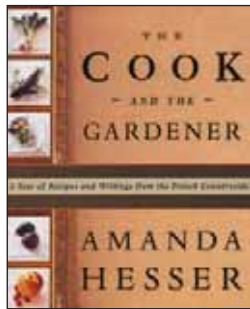
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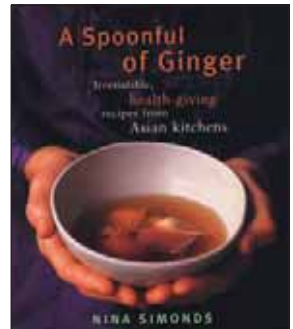
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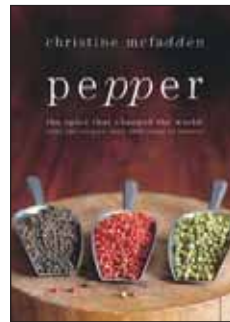
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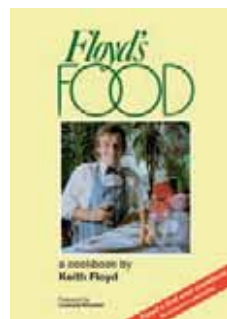


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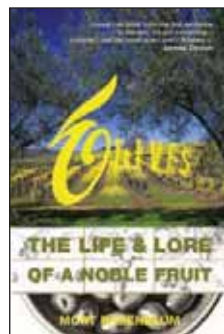


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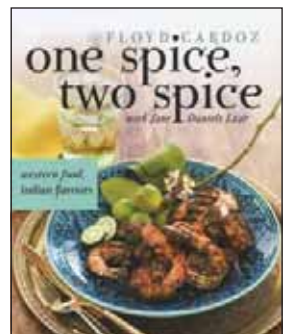
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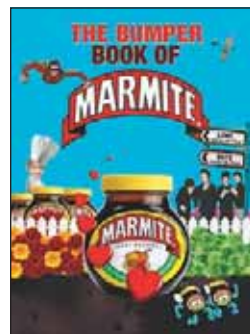
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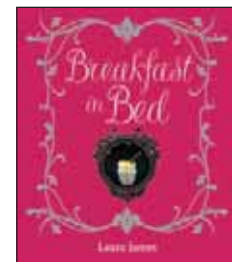
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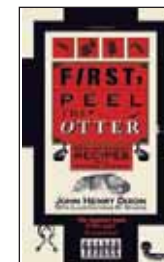
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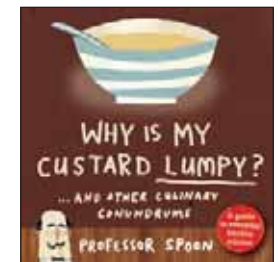
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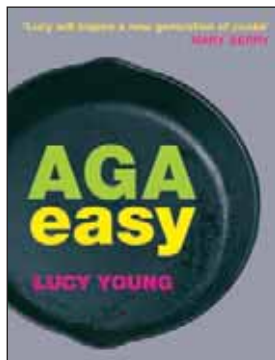
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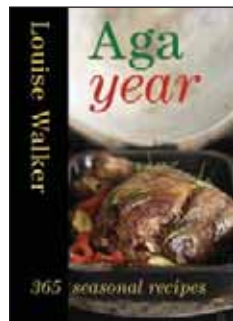
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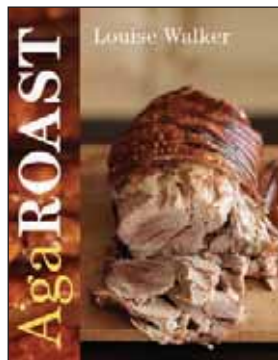
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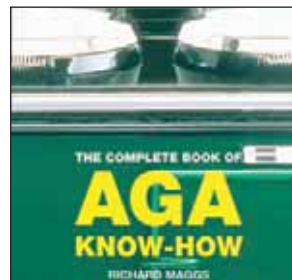
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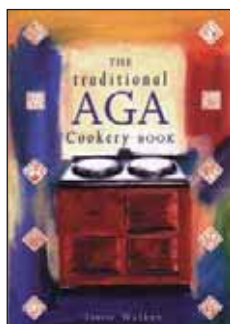
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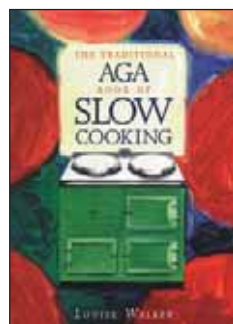
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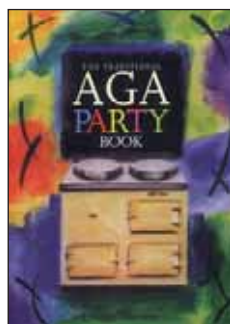
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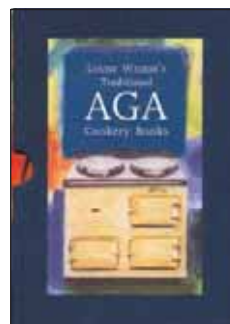
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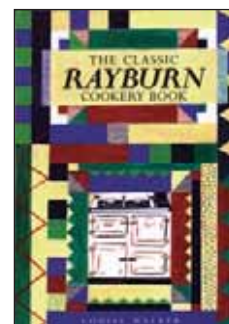
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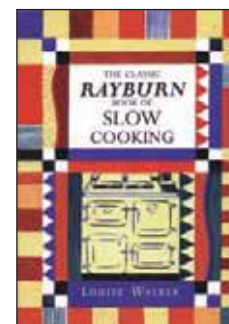
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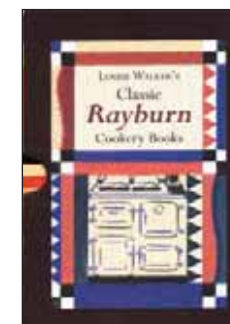
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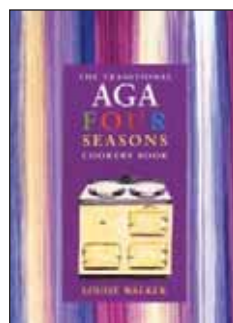
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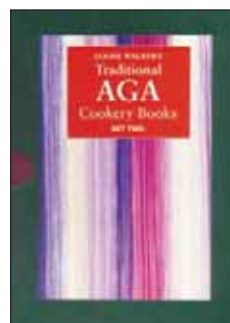
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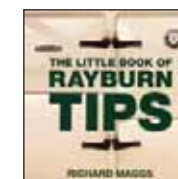


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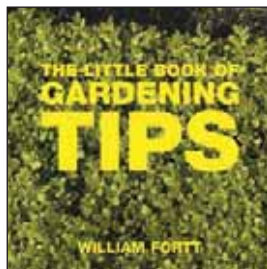


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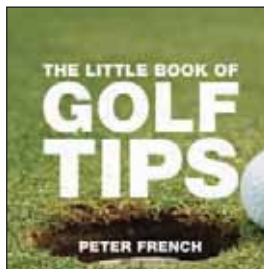
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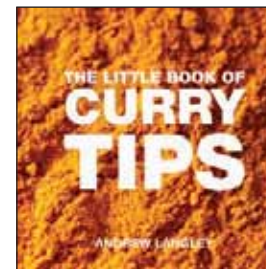
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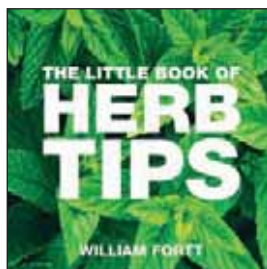


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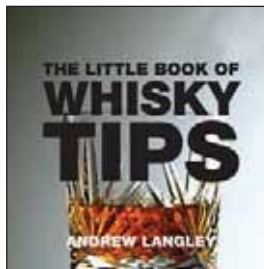


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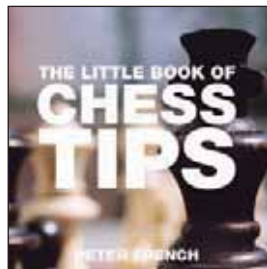
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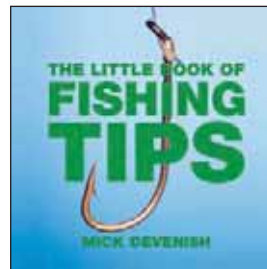
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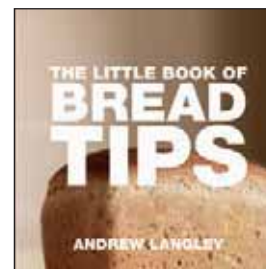
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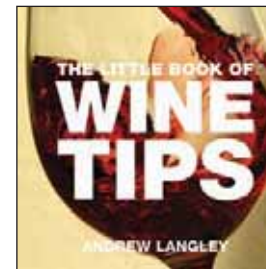
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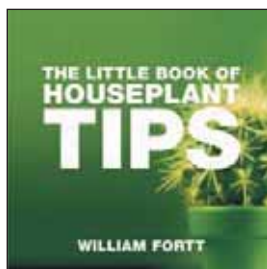


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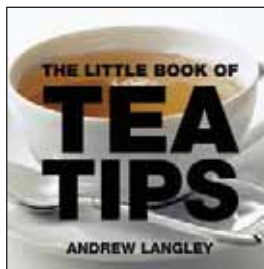


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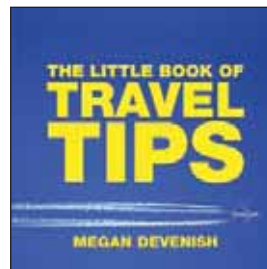
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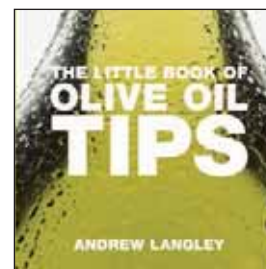
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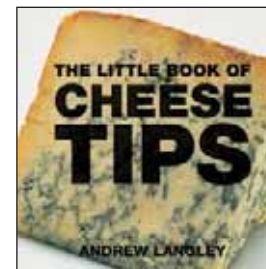
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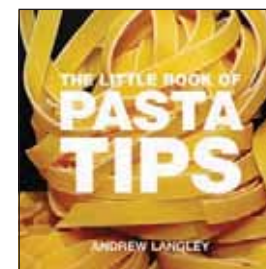
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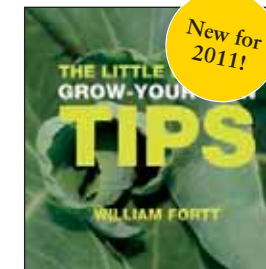
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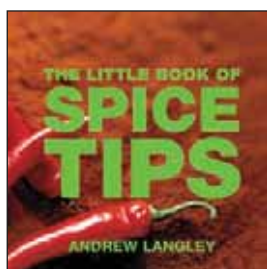


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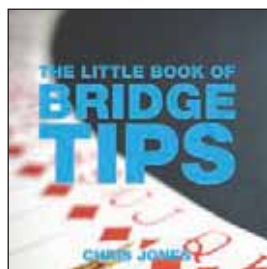
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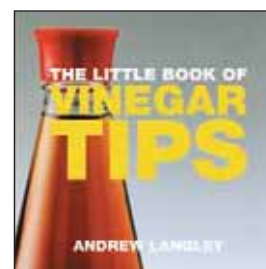
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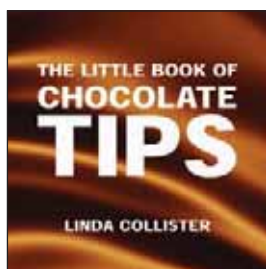
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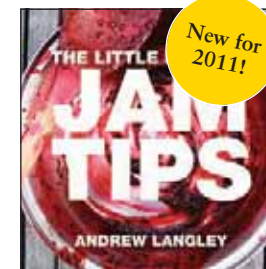
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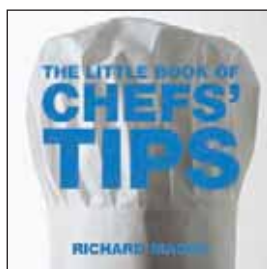


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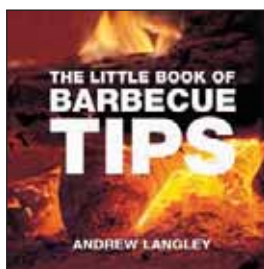


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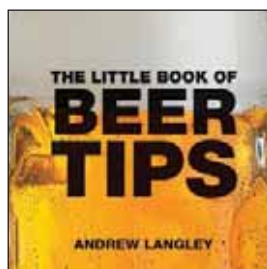
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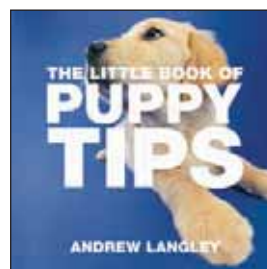
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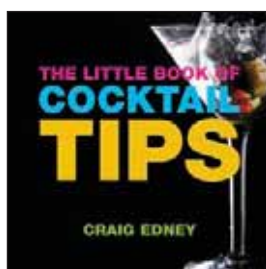
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