

## 1 The Square Savoury

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. *The Book on Pie* starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than *The Book on Pie* for the only book on pie you'll ever want or need.

Packed with recipes for deliciously unpretentious, modern rustic food, *The Tin and Traybake Cookbook* is for everyone who loves to cook and eat beautiful food. Baking tins usually see daylight only when we're making cakes or the Sunday roast. But with a little imagination, these kitchen stalwarts can do so much more. Did you know that the best chocolate brownie tin is also a perfect fit for Sweetly spiced roast chicken with chorizo or Blackberry vodka marshmallows? That a simple loaf tin can make a mean Berry ripple ice cream and towering Spicy sausage and fennel lasagnes, as well as heartbreakingly tasty bread? Or that a classic tray bake tin is the ideal size for an Oven baked chicken and roast garlic risotto and a Sweet potato and mustard gratin as well as Almond and blueberry bars? By making better use of what's already in our kitchens, we can create more space in our homes and in our lives to enjoy what we eat.

The must-have cookbook from the UK's most popular food blog, Americanized for a US audience! For breakfast, lunch, dinner, and desserts, Kate Allinson and Kay Featherstone's *pinchofnom.com* has helped millions of people cook delicious food and lose weight. With over 100 incredible recipes, the *Pinch of Nom* cookbook can help beginner and experienced home-cooks alike enjoy exciting, flavorful, and satisfying meals. From Chicken Fajita Pie and Vegetable Tagine to Cheesecake Stuffed Strawberries and Tiramisu, this food is so good you'll never guess the calorie count. Each recipe is labeled with icons to guide you toward the ones to eat tonight—whether you're looking for a vegetarian dish, hoping to create a takeout meal, want to feed a family of four or more, or have limited time to shop, prep, and cook. *Pinch of Nom* is the go-to home cookbook for mouthwatering meals that work for readers on Weight Watchers, counting carbs and calories, or following any other goal-oriented eating program.

The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-

step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Go off the clock with Christina Tosi of Momofuku Milk Bar as she bakes one-bowl treats, grills with skills, and embraces simple, nostalgic—and often savory—recipes made from supermarket ingredients. For anyone addicted to crack pie®, compost cookies®, and cake truffles, here are their savory counterparts—such as Kimcheezits with Blue Cheese Dip, Burnt Honey–Butter Kale with Sesame Seeds, and Choose Your Own Adventure Chorizo Burgers—along with enough make-at-home sweets to satisfy a cookie-a-day habit. Join Christina and friends as they cook their way through “weaknights,” sleepovers, and late-night snack attacks to make mind-blowingly delicious meals with whatever is in the pantry.

Eggs are a great source of protein and incredibly versatile. You can boil them, fry them, scramble them—the list goes on and on. It can be tough to be creative with eggs, but there really are so many different ways to make them. When it's coming to the end of the week and you still have a bunch of eggs left over from a grocery store trip, look in this book and we guarantee you'll be able to put them to good use.

Holistic management considers humans, their economies, and the environment as inseparable. At the heart of the approach lies a simple testing process that enables people to make decisions that simultaneously consider economic, social and environmental realities, both short- and long-term. A useful handbook for anyone involved with land management and stewardship.

The second volume of the extraordinary work from two-Michelin-star chef, Philip Howard that began with *The Square: The Cookbook Volume 1: Savoury*. Regarded amongst his peers as one of the world's great culinary artists, his lifetime of dedication and creativity has gone into writing this monumental work of gastronomic creativity and technical expertise. *The Square: The Cookbook Volume 2: Sweet* 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. Featuring brilliant dishes such as his signature Brillat Savarin Cheesecake with Passion Fruit and Lime, and Lemon Posset with a Blueberry Compote and Warm Vanilla Beignets. Philip Howard's incredible second volume features a full repertoire of sweet recipes, each accompanied by the beautiful photography of Jean Cazals. A must-have book for all chefs, but a great book for keen amateurs and serious foodies alike.

85 recipes for breakfast, lunch, dinner, and snack time from the Los Angeles bakery setting the standard for healthful, grain-free cooking “For years Sweet Laurel has been my go-to for desserts and I'm yet to try a recipe I didn't love. I can't wait to incorporate the recipes from Sweet Laurel Savory into our everyday meals.”—Lauren Conrad Beloved for stunning and clean-yet-decadent cakes and confections, the grain-free brand Sweet Laurel offers its most delightful savory provisions, from pantry staples and breads to pastas, pizzas, and feasts. The recipes are gluten-free and refined sugar-free with keto, paleo, dairy-free, and vegan options, as well. Whether you're working toward a more wholesome way of eating and living or working around food allergies, Sweet

Laurel Savory brings satisfying simplicity to breakfast, lunch, dinner, and beyond. With Sweet Laurel's uncomplicated whole-food approach, the recipes here are as doable as they are flavorful and healthy. Simple and readily available core ingredients build the foundation for indulgent favorites and craveable staples. With options like Sicilian Pan Pizza, Epic Bagel Spread, The Ultimate Sweet Laurel Burger with Sweet Potato Fries, and Zucchini Lattice Tart, you'll never feel restricted.

'If you think that Julie Jones's beautiful creations are beyond you, think again. This is as clear and approachable a cookbook as you could wish for. Jones shares all her tips and tricks as she gently walks you through ten different pastries and gorgeous recipes for sweet and savoury pies and tarts. It's worth buying the book for the chicken and chorizo pie recipe alone. Absolutely inspiring.' Diana Henry 'Julie Jones has a way with dough' Martha Stewart Magazine 'This really is a bible for baking' BBC Good Food Magazine A masterclass in preparing, baking and decorating pastry, from delicate tarts to comforting pies. Julie Jones is renowned for her highly decorative bakes packed with bold layers of flavour and texture. She is leading the pastry revival, believing that with a bit of patience and a love for food, anyone can create delicious, beautiful bakes. A comprehensive Pastry Recipes & Methods section guides you through 10 different types of pastry with step-by-step instructions. These include loved classics such as Shortcrust and Hot Water, as well as a versatile Vegan and Gluten-free, that can be swapped in or out of recipes with a helpful Alternative Pastry Key. Chapters include Fruit, Cream & Cheese, Nuts, Vegetables, Meat & Fish and Crunch & Crumb, featuring more than 50 sweet and savoury recipes ranging from a crowd-pleasing Vegetable Patch(work) Tart to stunning Vanilla Slices. Dive in and be inspired by Julie's delicate decorations and full-on flavours - these bakes are fun and achievable, with swaps and creativity encouraged.

Features over forty-five recipes for sweet and savory cookies that are sliced and baked from premade refrigerated or frozen dough, and offers tips on decorating, serving, and shipping the baked goods.

A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or wow your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters. Want to know how to make a pie? This little book of pie recipes packs a big punch in flavour and baking know-how. Comprehensive guidelines show how to make pastry - shortcrust, rough puff, tartlet and flaky; how to crimp, lattice or plait your pie for a

perfect finish; and how to store and reheat your pies so that not a crumb of your pie making goes to waste. Savoury recipes include classics like Steak & Guinness Pie and Chicken, Leek & Bacon; seasonal treats like Waldorf Salad, Minute Picnic Pasties and Porky Pies; plus Mediterranean-inspired twists such as Italian Sausage & Pesto, French Onion Soup Pie, Lamb, Lemon & Oregano and Turkish Breakfast Pie. Indulgent sweet pie and tartlet recipes include classic Twin Peaks Cherry and Apple pies plus unique Honey & Walnut 3-Bite Pies and Chocolate, Date & Ginger Tart. Pies rule! They look good, taste good, and pie-maker Marika Gauci (who also runs the only Pie making workshops in London) shows just how to get glorious golden pies baking in your oven. Jason Atherton brings inexpensive, accessible gourmet food into the home kitchen. This book shows readers how to create mouthwatering meals within a tight budget at home. Based on the idea of a two-course meal - a starter and main course, or a main course plus dessert - there are more than 80 recipes to choose from.

By showing that kitchen skill, and not budget, is the key to great food, *Good and Cheap* will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—*Good and Cheap* is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of *Good and Cheap* purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

'Beautifully put-together with wonderfully crafted, full-on flavour recipes for everyone. A proper family feast of a cookbook!' Tom Kerridge 'This is a gorgeous book.' Nigella Lawson 'Lennie and Jessie are as madly entertaining to read as they are to be around. They are also brilliant storytellers so every recipe is as personal as it could be: a classic Jewish chopped liver served on Friday night dinners, aromatic Beef Stifado eaten on Greek holidays or an orange and pistachio cake created by son and brother. I adore this family.' Yotam Ottolenghi 'This book encapsulates humour, kindness, bucket loads of love and, most importantly, good food. I'm so happy to have the Ware family in my life and in my kitchen.' Sam Smith 'Mum. Guess what?' 'What Jessie?' 'We've written a cookbook'. 'I know darling! Do you think anyone will want to buy it?' 'Well, it's the recipes we've made our guests – the really good ones. Like the Sausage and Bean Casserole we made Ed Sheeran, the Drunken Crouton and Kale Salad we made Yotam Ottolenghi and the two Blackberry and Custard Tarts we served Nigella.' 'You ate a whole one before she arrived, darling.' 'It's a bloody good recipe mum.' Cooking through *Table Manners* is like having Jessie and Lennie at the table with you: brash, funny and full of opinions. In true Ware style, their cookbook is divided into Effortless, A Bit More Effort, Summertime, Desserts and Baking (thanks to Jessie's brother Alex),

Chirmukkah (Christmas, Hanukkah and celebrations) and, of course, Jewish-ish Food. These delicious, easy dishes are designed for real people with busy and sometimes chaotic lives with the ultimate goal of everyone eating together so unfiltered chat can flourish.

Award-winning Higgidy pies are a firm British favourite. Now, founder Camilla Stephens brings you 100 easy recipes for pies, quiches, tarts, puds and more, so that you can cook your own Higgidy food at home. From simple suppers and quirky quiches to party pies and delectable desserts, this is heartwarming food for family and friends. You'll find Higgidy bestsellers, such as their Chicken Pot Pie and Classic Quiche Lorraine, alongside delicious new creations including Giant Gruyère & Ham Parcel, Mini Beef Wellingtons, Lemony Asparagus & Ricotta Tart and the hearty Roast Chicken Dinner in a Pie. There are also gorgeous puds, such as Apple & Blackberry Pie, Pretty Little White Chocolate Tarts and an irresistible Salted Pecan Fudge Pie. This is comforting, delicious food that everyone will love!

Introducing Italy's best kept secret. the cuisine of the Veneto. Food-writer, cook and photographer Valeria Necchio shares the food and flavours at the heart of the Veneto region in North Eastern Italy. Veneto includes lovingly written recipes that capture the spirit of this beautiful and often unexplored region, and Valeria's memories of the people and places that make the Veneto so special. Packed with fresh ingredients and lively flavours, the recipes range from the dramatic black cuttlefish stew, through soups, pastas and risottos, a mouthwatering selection of Italian sweet treats, and sweet and savoury preserves for your pantry to ensure year-round deliciousness.

A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are:

- Traditional and modern methods of food production and their influences on food quality
- The great diversity of methods by which people in different places and times have prepared the same ingredients
- Tips for selecting the best ingredients and preparing them successfully
- The particular substances that give foods their flavors, and that give us pleasure
- Our evolving knowledge of the health benefits and risks of foods

*On Food and Cooking* is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker – whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports

you on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.

KETO SAVOURY AND SWEET FAT BOMBS are small SNACKS or TREATS that are HIGH in FAT and LOW in CARBS so, literally a FAT BOMB that you can eat as a quick BREAKFAST, as a DESSERTS, as a quick mid-AFTERNOON SNACK, as a pre- or after- WORKOUT SNACK, or as EXTRA FUEL during your day. Here are some BENEFITS of FAT BOMBS. (1) SATISFYING (2) WON'T SPIKE YOUR BLOOD SUGAR (3) EASY TO MAKE (4) PORTABLE (5) SATISFY YOUR SWEETS CRAVINGS. This book SAVOURY AND SWEET KETO FAT BOMBS comes to you with 70 + Delicious Easy quick Recipes and all Nutritional Information for your reference.

#1 NEW YORK TIMES BESTSELLER! Bake your way through Hogwarts School of Witchcraft and Wizardry! Inspired by the films, this is the ONE and ONLY official Harry Potter cookbook! Packed with over 40 recipes and gorgeous, eye-catching photography, this baking cookbook is a must-have for every Harry Potter fan. Delight in 43 tasty recipes inspired by the Harry Potter films! From Pumpkin Patch Pies to Owl Muffins, Luna's Spectrespecs Cookies to Hogwarts Gingerbread, The Official Harry Potter Baking Cookbook is packed with mouthwatering recipes that will, dare we say, ... ensnare the senses. Host a Great Hall-inspired feast for your friends or delight in a portion for one. Includes recipes for all kinds of delicious baked goods, as well as nutritional and dietary information. This baking cookbook is great for everyone and includes gluten-free, vegetarian, and vegan recipes as well!

There are some books we publish which, from the outset, you know are going to be special. This was true of this exciting book from Philip Howard: a collection of recipes from his restaurant, The Square. We knew we wouldn't be able to do the recipes justice in one volume, so it became two - a first volume, Savoury, followed by Sweet. We knew we couldn't limit it to the conventional two pages per recipe and food photo, so they each became either 4 or 6 pages. We knew we couldn't illustrate anything less than every one of those recipes, so one of the world's finest food photographers, Jean Cazals, did just that. And yet these measures are only a small part of why this book is so special. It is special because it represents a collection of recipes from 21 years of one of the country's finest and most consistently fine restaurants. Special because the chef who has been at the helm of that restaurant for all of those years is recognised as one of the very best of his generation. But most of all, it is special because that chef has that rare ability to translate a genius in the restaurant kitchen into the words of a book. This was evident from the day we received the first written recipe, and, with it, Phil's fiercely intelligent vision for how the book - and every recipe within it - should be structured. It is also manifest in the dozen or so essays that weave throughout, that show a profound consideration and passion for every aspect of his craft and industry. This is a landmark publication and has become a must-have book for every chef and for every serious foodie. It can't fail to impress and inspire anyone with a desire for cooking and a thirst for food knowledge. It is nothing less than an incredible achievement and a book of truly unbounded culinary ambition.

Presents 120 recipes for slow-cooked Italian dishes, including soups, sauces for pasta and polenta, fish and shellfish, poultry and rabbit, meats, and vegetables, and provides information on traditional Italian cooking methods and ingredients.

Reproduction of the original: Mrs. Beeton's Dictionary of Every-Day Cookery by Beeton Mrs

From the authors of the acclaimed cookbooks Eleven Madison Park and I Love New York comes this uniquely packaged cookbook, featuring recipes from the

wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book. Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: Eleven Madison Park and The NoMad. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defying dining experiences. The NoMad Cookbook translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. The NoMad Cookbook promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

Delightful food and drink recipes inspired by Netflix's hit show *Bridgerton* and Julia Quinn's bestselling novels. Finger sandwiches, pastries, roasts, desserts, cocktails, and more! You are cordially invited to dine with society's finest! From the magnificent macaron towers to the heavenly fruit-topped trifles, the food of *Bridgerton* steals the show. Teatime at Grosvenor Square brings you 75 tempting recipes inspired by those candy-colored treats and opulent feasts. Now you can create a spread of delicate finger sandwiches, captivating canapés, and bite-sized sweets scrumptious enough to impress Queen Charlotte herself! Plus, you'll find a few recipes worthy of a *Bridgerton* family supper. This delightful book includes recipes for: English Scones and Pastries Jams, Spreads, and Marmalades Cakes Pies Meringues Macarons Cookies Ice Cream Drinking Chocolate Soup Meat Pies Roasts Cocktails And more! Whether you choose to enjoy a delicious confection with Daphne or a strong cocktail with the Duke, Teatime at Grosvenor Square will make binge-watching *Bridgerton* even better! Son, grandson, and great-grandson in a long fine of bakers, Eric Kayser has bread- and cake-making in his genes. In *Eric Kayser's Sweet and Savory Tarts* the master baker reveals his secrets for creating perfect pie crusts and fillings, in a collection of sixty delectable tart recipes. The tart is one of the simplest of dishes-fresh, choice ingredients piled high on a base of crisp, flaky pastry-yet in Eric Kayser's hands this basic concept provides the springboard for an endless variety of delicious recipes. There is a tart to suit every appetite and occasion: whether for a lazy Sunday brunch or a sophisticated dinner; a morning coffee break or a show-stopping final course. Among the satisfying main course tarts are Pepper and Smoked Ham Tart or Mushroom, Feta, and Cherry Tomato Quiche. Suggestions for salad accompaniments provide the perfect foil for these delicious creations. For dessert, recipes such as Mixed Berry Tart or Normandy Apple Tart celebrate seasonal fresh fruit, while White Chocolate with Raspberries or Milk Chocolate with Caramel will appeal to chocoholics everywhere. Kayser's

fool-proof instructions for selecting ingredients, getting the most out of your kitchen equipment, and preparing a variety of sweet and savory doughs ensure perfect results for the home baker. From a succulent spinach and goat cheese quiche to white peaches in wine heaped on a golden, flaky crust, Eric Kayser's *Sweet and Savory Tarts* holds the key to making authentically irresistible French tarts.

James Beard Award Nominee 2019 for Best Cookbook: Baking and Desserts  
The delicious new food trend of slab pies that makes it easy to serve sweet or savory pastry to a crowd-or just your family! For those of you who aren't up on your Pinterest food trends, slab pie is just like regular pie-only better (and bigger)! Instead of crimping and meticulously rolling out a round crust, slab pies are an unfussy twist that are perfect for a potluck or dinner party or just a family dinner. Baked on sheet pans, slab pies can easily serve a crowd of people dinner or dessert. *Pie Squared* includes seventy-five foolproof recipes, along with inventive decoration tips that will appeal to baking nerds and occasional bakers alike. And this fresh, uncomplicated take on pie will surely pique the interest of those who have previously been reluctant to take out their rolling pin. Barrow didn't invent slab pie, but she definitely thinks outside of the crust. In addition to traditional pie dough, she offers more than a dozen crust recipes-from cracker crusts and cornbread crusts to cookie crusts and cheddar cheese crusts. Using these as a base, Barrow then entices readers with both savory and sweet slab pie creations, with recipes like Spinach, Gorgonzola, and Walnut Slab Pie and Curried Chicken Slab Pie to Sour Cream Peach Melba Slab Pie and Grande Mocha Cappuccino Slab Pie. The first book of its kind, this will appeal to lovers of easy food trends like sheet pan suppers and dump cakes. Don't be surprised when you start spying slab pies at your next potluck!

Experience the Taste of Southeast Asia, Right in Your Own Kitchen Explore the street food stalls, night markets and hawker centers of Thailand, Malaysia, Cambodia and more without ever leaving home thanks to chef and Masterchef Australia finalist Sarah Tiong's satisfying Southeast Asian recipes. Sarah opens up a fantastic world of flavor to try, from Malaysian Chicken Satay to Vietnamese Crispy Spring Rolls (Cha giò) to Hokkien Noodles (Hokkien Mee) to Khmer Beef Curry. These hearty snacks, barbeque bites and shared plates encompass the most popular street foods of Southeast Asia, gleaned from her Malaysian family recipes and her own travels throughout the region. And in Sarah's opinion, the secret to incredible Southeast Asian food is all in the sauce, so she also shares an entire chapter of sweet, savory, salty, and spicy options to top off your meal, including Thai Sweet Chili Sauce (Nam Jim Gai), Creamy Malaysian Peanut Sauce and family secrets like her Mum's "Everything" Sauce. Whether it's steamed, fried or barbecued, every recipe in this book will fill your table with delicious, unforgettable dishes— so what are you waiting for?

Rediscover the simple pleasures of baking with a collection of comforting sweet and savoury recipes that celebrates seasonal flavours. Inspired by the

abundance of the farms, orchards, and gardens of her childhood, Marcella DiLonardo has always loved baking throughout the year with the wide range of fruits and vegetables that accompany the changing seasons. With a few quality pantry essentials, Marcella focuses on simplicity in *Bake the Seasons*, sharing over 100 sweet and savoury recipes. These homey favourites are often modern twists on familiar classics and will quickly become tried and true dishes you return to again and again. Whether it's an indulgent Smoked Gorgonzola and Winter Pear Pizza to prepare for friends, a Jalapeno Cheddar Cornbread to bring to a summer picnic, or beautiful holiday cakes, these comfort foods will impress your nearest and dearest. Not only can these delicious indulgences be enjoyed throughout the year at special occasions, Marcella serves up options for any time of day, for breakfast, lunch, and dinner, not to mention buttery treats, like Lemon Lavender Shortbread, to accompany a cup of afternoon tea. Showcasing Marcella's beautiful photography, *Bake the Seasons* is filled with mouthwatering treats and pastries, and takes us through the vibrant produce and enticing flavours of the spring, summer, fall and winter. You'll be delighted with classics like Strawberry Rhubarb Pie, as well as Marcella's personal spin on traditional baking, including Zucchini Cheddar Bread and Salted Honey Challah, and inspiring combinations, like Garlic Scape Brie Biscuits and a Lemon Thyme Tart. So whether you need a simple, comforting dinner idea or a lazy weekend breakfast for two, this collection of delicious, rustic recipes will suit your every day and every season.

The Square: Savoury Bloomsbury Publishing

'Calum is the pie king' Jamie Oliver 'If you want to know how to make a pie, Calum is your go-to man!' Tom Kerridge Discover the definitive pie bible from self-confessed pastry deviant, chef and London's King of Pies, Calum Franklin. Calum knows good pies and in his debut cookbook, *The Pie Room*, he presents a treasure trove of recipes for some of his favourite ever pastry dishes. Want to learn how to create the ultimate sausage roll? Ever wished to master the humble chicken and mushroom pie? In this collection of recipes discover the secrets to 80 delicious and achievable pies and sides, both sweet and savoury including hot pork pies, cheesy dauphinoise and caramelised onion pie, hot and sour curried cod pie, the ultimate beef Wellington and rhubarb and custard tarts. Alongside the recipes Calum guides you through the techniques and tools for perfecting your pastry. Within these pages you'll find details including how to properly line pie tins, or how to crimp your pastry and decorate your pies so they look like true show-stoppers. Say hello to your new foodie obsession and get ready to create your very own pie masterpiece. 'I'd happily spend eternity eating chef Calum Franklin's pies.' Grace Dent

Wildly popular Cookies & Cups blogger Shelly Jaronsky's eagerly anticipated cookbook features all-new, mouth-watering, delectable sweet treats 100% guaranteed to make you want to eat dessert first. Shelly Jaronsky has a problem. She's an addict. Of the buttercream variety. "Chronicling my life in sugar" has been Shelly's motto since the inception of her insanely frequented dessert blog, Cookies & Cups. With recipes ranging from the deliciously decadent (her S'mores Fudge Bars will make you

seriously reconsider everything you thought you knew about baked goods) to the deceptively simple (her Favorite Chocolate Chip Cookie will become an instant staple in your baking repertoire), *The Cookies & Cups Cookbook* truly has something for everyone, from the cooking novice to the seasoned chef. Now you can bring Shelly's signature style into your own kitchen with more than 125 no-fail recipes, including some reader-approved favorites and a special bonus section dedicated to the quick and savory side of cooking. Authored in the witty, intimate style of the blog that draws more than three million monthly page views and a social following of more than seven hundred thousand fans, *The Cookies & Cups Cookbook* is the go-to source for all things flavorful, accessible, and irresistibly tasty.

Who doesn't love chocolate? Here are delicious sweet and savory chocolate recipes, along with the fascinating story of how North America's first organic and Fair Trade chocolate factory came to be (and why they are so passionate about how their chocolate is made). *Theo Chocolate* is dedicated to making the world a better place. From bean to bar, *Theo Chocolate* uses organic ingredients and is committed to Fair Trade practices, working closely with farmers around the world who grow the cocoa beans used in their chocolate. This book not only shares Theo's story and their passion for doing the right thing, but also celebrates the decadent pleasure of enjoying excellent chocolate thanks to 75 recipes to make at home along with full-color photographs throughout. From the Hardcover edition.

This guide is designed for quick reference and ease of use. It contains full nutritional information, including individual serving sizes, for each food listed. It covers healthy diets, exercise, diet myths and advice for losing weight safely.

From LA's trendy bakery comes the new definitive grain-free baking book that makes eating paleo, gluten-free, and dairy-free diets a lot sweeter for home bakers. From the beginning, *Sweet Laurel* has been about making sweet things simple. The recipes here are indulgent yet healthful. They use just a few quality ingredients to create delicious desserts that benefit your body; all of these treats are paleo, and many are vegan and raw. From *Matcha Sandwich Cookies* to *Salted Lemon Meringue Pie* to *Classic German Chocolate Cake*, these treats are at once uncomplicated, beautiful, and satisfying, made only with wholesome ingredients such as almonds, coconut, cacao, and dates. Here, too, are basic staple recipes to keep with you, like grain-free vanilla extract and vegan caramel, and fancy finishes, like paleo sprinkles and dairy-free ice cream. Whether you're looking for simpler recipes, seeking a better approach to dessert, or struggling with an allergy that has prevented you from enjoying sweets, *Sweet Laurel* will change the way you bake.

Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world's tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea. It was during their travels that Alford and Duguid—who ate traditional foods in villages and small towns and learned techniques and ingredients from cooks and market vendors—came to realize that the local cuisines, like those of the

Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour, salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid's two previous works, *Flatbreads and Flavors* ("a certifiable publishing event" —*Vogue*) and *Seductions of Rice* ("simply stunning"—*The New York Times*), this book is a glorious combination of travel and taste, presenting enticing recipes in "an odyssey rich in travel anecdote" (*National Geographic Traveler*). The book's more than 175 recipes for spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter, from *Salsas* to *Street Foods*, *Noodles* to *Desserts*, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In *Hot, Sour, Salty, Sweet*, at last this great culinary region is celebrated with all the passion, color, and life that it deserves.

"Emergency Dinners - The Amateur Cook's Manual" is, as the title suggests, a cook book designed for those with little experience or perhaps even skill when it comes to the kitchen. To that end, it contains a selection of simple recipes for producing delicious dishes suitable for anyone, but which will be of especial utility to those in a bit of a pickle! Need to come up with something fast, or even convince your guests that you are actually able to cook? If so, then this volume is for you! Charles Herman Senn (1862 – 1934) was a German writer of cook books. He wrote profusely on the subject, producing cook books for all manner of people and situations, but was particularly well-known for his vegetarian and confectionery recipes. Other notable works by this author include: "Breakfast and Supper Dishes" (1898), "A Book of Salads: The Art of Salad Dressing" (1922), and "British Red Cross Society Cookery Manual" (1915). Contents include: "Hors-d'Oeuvre Dishes", "Soups and Broths", "Fish Cookery", "Meat Cookery", "Sauces", "Vegetables and Salads", "Farniaceous, Saboury, and Breakfast Dishes", "Sweet Dishes", "Miscellaneous Recipes", "Sick-room Cookery", "Menu Suggestions for Family Meals", "Dinner Party Menus, with Special Recipes", etc. The Vintage Cookery Books series hopes to bring old wisdom and classic techniques back to life, as we have so much to learn from 'the old ways' of cooking. Not only can these books provide a fascinating window into past societies, cultures and every-day life, but they also let us actively delve into our own history – with a taste of what, how and when, people ate, drank, and socialised.

[Copyright: ac8005f37a2648ea386ab3ca967afe28](https://www.accessfree1.com/1-The-Square-Savoury)