

Nigella Express Luxury Food

Comprises recipes and reassuring advice about planning and cooking ahead. This title includes everything from scrumptious Christmas cakes and puddings, to quick and easy homemade presents and edible tree-decorations, recipes for feeding friends and family with minimum stress and maximum enjoyment as well as Christmas party food and drinks.

Through her wildly popular television shows, her five bestselling cookbooks, her line of kitchenware, and her frequent media appearances, Nigella Lawson has emerged as one of the food world's most seductive personalities. *How to Eat* is the book that started it all--Nigella's signature, all-purposed cookbook, brimming with easygoing mealtime strategies and 350 mouthwatering recipes, from a truly sublime Tarragon French Roast Chicken to a totally decadent Chocolate Raspberry Pudding Cake. Here is Nigella's total (and totally irresistible) approach to food--the book that lays bare her secrets for finding pleasure in the simple things that we cook and eat every day.

Nigella Express Chatto & Windus

Nigella's mouthwatering dishes have their roots in tradition but take us into fresh territory; knowledge worn light of touch but full on taste. While she stays true to the spirit of Italian cooking, her recipes are always quick and easy, designed to elevate everyday eating into no-fuss feasts for those days when we need to get supper on the table pronto. Italian food now plays a familiar role in our everyday eating but Nigellissima goes beyond

Bolognese to bring to our table 120 inspired recipes from the crustless Meatzza to Long Fusilli with a no-cook Sicilian sauce, Italian Roast Chicken with Peppers and Olives to a Venetian Stew and a One-Step No-Churn Coffee Ice Cream -- in a round-Italy culinary quick cook's tour that culminates in a festive chapter of party food, with an Italian-inspired Christmas spread as its celebratory centrepiece. Nigella's gastronomic heart is in Italy and in Nigellissima she conjures up the simplicity and the directness of Italian cooking, illustrated here with photographs to instruct and delight and accompanied by a new BBC TV series.

The Domestic Goddess is back -- and this time it's instant. Nigella and her style of cooking have earned a special place in our lives, symbolizing all that is best, most pleasurable, most hands-on, and least fussy about good food. But that doesn't mean she wants us to spend hours in the kitchen, slaving over a hot stove. Featuring fabulous fast foods, ingenious shortcuts, terrific time-saving ideas, effortless entertaining tips, and simple, scrumptious meals, Nigella Express is her solution to eating well when time is short. Here are mouthwatering meals, quick to prepare and easy to follow, that you can conjure up after a day in the office or on a busy weekend for family or unexpected guests. This is food you can make as you hit the kitchen running, with vital advice on how to keep your pantry stocked and your freezer and fridge stacked. When time is precious, you can't spend hours shopping, so you need to make life easier by being prepared. Not that these recipes are basic -- though they are always simple -- but it's important to make every

ingredient earn its place, minimizing effort by maximizing taste. Here too is great food that can be prepared quickly but cooked slowly in the oven, leaving you time to have a bath, a drink, talk to friends, or help the children with their homework--minimum stress for maximum enjoyment . . . Nigella Express features a new generation of fast food--never basic, never dull, always doable, quick, and delicious. Featuring recipes seen on Food Network's Nigella Express series.

Christmas is a time for family and friends, for tradition and treats. But when the pressure to deliver the perfect Christmas dinner builds up, the festive season can lose its sparkle Let Nigella come to your rescue, with her glorious celebration of the festive season, full of inspirational ideas, reassuring advice and easy-to-follow, reliable Christmas recipes. Here is everything you need to make your Christmas easy and enjoyable, from party food ideas and scrumptious cakes and puddings to the main event itself - turkey with all the trimmings, a vegetarian Christmas dinner or a wide range of delicious alternatives. With lusciously warm photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious Christmas present for friends and family. The more the merrier - cocktails, canap s and other scrumptious party food Seasonal support - soups, salads, sauces and serve-later side dishes Come on over - easy dinner ideas for stress-free suppers with friends The main event - from traditional roast turkey to the ultimate Christmas pudding... with all the timings you need for a stress-free Christmas Day. Alternative

Christmas dinners - goose, beef, pork and a vegetarian feast
Joy to the world - Christmas baking and sweet treats
All wrapped up - mouthwatering gift ideas for a personal touch
Christmas brunch - recipes to make
Boxing Day special

Comprehensive, informative, and engaging, Nigella Kitchen offers feel-good food for cooks and eaters that is comforting yet always seductive, nostalgic but with a modern twist--whether super-fast exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies in true "domestic goddess" style. Nigella Kitchen answers everyday cooking quandaries--what to feed a group of hungry teenagers, how to rustle up a spur-of-the-moment meal for friends, or how to treat yourself when you're home alone--and since real cooking is so often about leftovers, here one recipe can morph into another . . . from ham hocks in cider to cidery pea soup, from "praised" chicken to Chinatown salad. This isn't just about being thrifty; it's about being creative and seeing how recipes evolve. With 190 mouthwatering and inspiring recipes, including more than 60 express-style recipes (30 minutes or under), Nigella Kitchen offers plenty of choice--from clams with chorizo to Guinness gingerbread, from Asian braised beef shank to flourless chocolate lime cake, from pasta alla Genovese to Venetian carrot cake. In addition, Nigella presents her no-nonsense kitchen kit must-haves (and crucially what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in

reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated. Gorgeously illustrated, this expansive, lively narrative, with its rich feast of food, is destined to be a twenty-first-century classic.

An outstanding cookery app from the exceptional Nigella Lawson, the Nigella Quick Collection brings you a fantastic new way to cook, using your iPhone and iPod Touch. By bringing together exclusive recipes, video and audio alongside unique features and cutting edge technology this app is designed to make your busy life easier, and to bring you inspiration and advice from Nigella wherever you are. The ability to add your own notes by text or voice; browse and search according to how you're feeling or what's in your fridge; voice control (keeps sticky fingers away from your device); send dinner invitations to friends using Facebook Connect or email - these are just some of the invaluable functions that will revolutionise your approach to cooking. All the recipes that you'll find in the Quick Collection are Express-style easy and presented in just six steps or under, giving you the wherewithal to make super-quick weekday suppers, last minute dinners for friends, baking that takes no time, and even fun food for your children. Having this app in your pocket enables you to browse, plan and shop for your meals quickly and easily if you're out and about or just in need of last minute help. Beautifully designed and produced, Nigella Quick Collection is an essential piece of kitchen kit for those short on time but big on taste. Bon app- tit! Produced by

Chatto andamp; Windus and Random House Digital
Developed by AKQA

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'This is for those days or evenings when you want to usher a little something out of the kitchen that makes you thrill at the sheer pleasure you've conjured up.' The classic baking bible by Nigella Lawson ('Queen of the Kitchen' - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. *How To Be a Domestic Goddess* is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcakes Biscuits - macarons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, sponges, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies... and mulled wine Bread - finally, the proof that baking bread can be fun, with easy bread recipes *The Domestic Goddess's Larder* - essential preserves, jams, chutneys, curds and pickles that every cook should have

Nigella Collection: a vibrant new look for Nigella's classic cookery books; previously published as FOREVER SUMMER. 'The sweetness of new potatoes, fresh peas, broad beans and the grassy herbalness of asparagus make

you almost want to skip with summeriness.' Warm, witty and gloriously indulgent, this is the delectable summer classic from Nigella Lawson ("Queen of the Kitchen" - Observer Food Monthly). Full of irresistible summer recipes, Nigella Summer brings the warmth of a sunny afternoon into your kitchen, all year round. Create delicious family meals and delectable outdoor dinners with Italian recipes, Greek feasts, Moroccan roasts, Mauritian curries and a wide range of luxurious puddings and ice-creams. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family.

First course - from simple soups and appetisers to pasta recipes and summery salads
Second course - melt-in-the-mouth fish dishes, meat ideas from roasts to kebabs, chicken recipes and a wide range of side dishes and vegetables
Puddings - indulgent chocolate desserts, pavlovas and cheesecakes, crumble, ice-cream and more...
Drinks - cocktail recipes for those lazy summer evenings

Kitchen tells the story of the life of the kitchen, through the food we eat now and the way we live, in the most important room of the house. Compendious, informative and utterly engaging, Kitchen brings us feel-good food for cooks and eaters that is comforting but always seductive, nostalgic but with a modern twist — whether express-style easy-exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies as the Domestic Goddess rides again. It answers everyday cooking quandaries — what to give the kids for lunch, how to rustle up a meal for friends in moments, or what to do about those black bananas, wrinkled apples and bullet-hard plums — and since real cooking is so often about leftovers, here one recipe can morph into another... from ham hocks to pea soup and pasties, from chicken to Chinatown

salad. This isn't just about being thrifty but about being creative and seeing how recipes come about and evolve. As well as offering the reader a mouthwatering array of inspired new recipes — from clams with chorizo to Guinness gingerbread, from Asian braised beef to flourless chocolate lime cake, from pasta Genovese to Venetian carrot cake — Nigella rounds up her no-nonsense Kitchen Kit and Caboodle must-haves (and, crucially, what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated. The expansive, lively narrative, with its rich feast of food, makes this new work a natural 21st-century successor to Nigella's classic *How To Eat*, this time with a wealth of photographs from the instructive to the glorious. For the last 70 years, the guests of *Woman's Hour* have been entertaining listeners with their compelling combination of wit, warmth, insight and humour. *Woman's Hour* has interviewed many of the biggest female names from entertainment, politics, the arts and beyond. *Words from Wise, Witty and Wonderful Women* is a collection of quotes and extracts from 70 years of the *Woman's Hour* archive, featuring some of the most memorable guests to appear on the programme, from Doris Lessing to Nora Ephron, Hilary Clinton to J.K. Rowling, and Bette Davis to Meryl Streep. Charting the social and political revolution that has taken place in women's lives over the past 70 years, as well as the perennial aspects of female life, such as love, family, relationships, the workplace, sex, ageing, and food, this delightful book shares fascinating insights and sage advice from the wise and wonderful women that have graced the *Woman's Hour* airwaves over the decades.

In Nigella Fresh, Nigella Lawson shows readers how to prolong that warm summer feeling through even the darkest days of winter. Innovative, versatile, and delicious, this is an irresistible and wide-ranging volume full of summery recipes that can be eaten at any time--from succulent Spanish and Italian dishes to the fragrant mezze of the Eastern Mediterranean; from roasted vegetables and barbecued sea bass, Moroccan roast lamb, and Mauritian prawn curry, to food that conjures up the traditional strawberries-and-cream feel of an English summer afternoon or Indian-summer evening at home. And to top it all off, there is a fabulous selection of unusual ice creams and melt-in-your-mouth desserts. The constant in the recipes is simplicity, freshness, and enjoyment: easy cooking and easy eating. Written with her characteristic flair and passion, Nigella Fresh will delight Nigella's legions of fans.

Part of the balance of life lies in understanding that different days require different ways of eating. Whatever the occasion, food in the making and the eating should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed and yet always satisfying. From quick and calm suppers (Miso Salmon, Cauliflower & Cashew Nut Curry) to stress-free ideas when catering for a crowd (Chicken Traybake with Bitter Orange & Fennel), or the instant joy of bowlfood for cosy nights on the sofa (Thai Noodles with Cinnamon and Prawns), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavoured Short Ribs), indulge in a sweet treat (Lemon Pavlova, Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favourites. Simply Nigella is the perfect antidote

to our busy lives: a calm and glad celebration of food to soothe and uplift.

"Part of the balance of life lies in understanding that different days require different ways of eating . . ." Whatever the occasion, food-in the making and the eating-should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to soothe and uplift.

No more unhappiness, no more overeating bad stuff. We are going to work on happiness, we are going to set you free. We are talking serious business like your work, your relationship with others, your wardrobe, your house, your body, your food. When you send happiness out into the world, it will keep coming back to you. And when it start changing things around you, you will see the influence on your body and health. The Chocolate Shrink will give you the most lovely chocolate you have ever tasted, in the form of information, advise and help. You can substitute chocolate for every food you normally grave, if you like anything else better then chocolate..which is hard to believe! And...155 ' feel good' recipes included!

Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for – for minimum stress and maximum enjoyment – at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; “hero” ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event – from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast.

Nigella Lawson, the international bestselling author of such classic cookbooks as *How to Be a Domestic Goddess* and *Simply Nigella: Feel Good Food*, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, *Nigella’s At My Table: A Celebration of Home Cooking* offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake,

Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'This book is borne out of my long love affair with Italy - one that started as a heady teen romance and has weathered the ensuing years intact.'

Nigellissima is a celebration of fresh, tasty and unpretentious cooking, inspired by Nigella's experiences of living, working and learning to cook in Italy. In 120 quick and easy recipes, Nigella shows you why Italian food has conquered the world, from sunny pasta dishes to rich lasagne and meats, with indulgent ice cream, cakes and puddings and perfect party food. With warm and witty food writing, mouthwatering photography and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Pasta - delicious new twists on spaghetti, risotto, lasagne and other favourites
Flesh, fish and fowl - easy meat dishes, chicken recipes and succulent fish
Vegetables and sides - tempting vegetable dishes, salads and potato recipes for any occasion
Sweet things - panna cotta, ice cream and gorgeous Italian baking
An Italian-inspired Christmas - roast turkey, puddings and all the trimmings...
Christmas dinner with a Mediterranean twist

Over 50 top chefs and food writers share the menus they love to cook at home for family and friends. Contributors include Jamie Oliver, Gordon Ramsay and Nigella Lawson.

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'No matter how much of a hurry I'm in, or how little time I have, I am never willing to sacrifice flavour: everything I eat has to be delicious.' Nigella Lawson ('Queen of the Kitchen' - Observer Food Monthly) brings you deliciously quick recipe inspiration for your family and friends - from simple family meals and easy recipes for two to dinner party ideas and effortless entertaining. Whether you're cooking on a budget or planning a feast, Nigella Express makes shopping, cooking and - most importantly - eating a pleasure, not a pain. With over 100 easy meal ideas, from chicken recipes and pasta dishes to chocolate puddings and delicious cakes, you'll never be short of inspiration, however busy your day might be. With luscious photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family.

Everyday Easy - simple suppers
Workday Winners - dinner ideas for friends
Retro Rapido - classic recipes made simple
Get Up and Go - breakfast food
Quick Quick Slow - slow cooking or cooking in advance to save you time
Against the Clock - instant meals with intense flavour
Instant Calmer - healthy recipes to soothe your soul
Razzle Dazzle - quick and easy party menus
Speedy Gonzales - fast Mexican feasts
On the Run - packed lunches and picnics
Hey Presto - instant Italian meals
Holiday Snaps - Christmas and entertaining recipes
Storecupboard SOS - larder, fridge and freezer standbys

Named one of the Best Fall Cookbooks 2020 by The

New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."— The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com

Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook *Season*, guides home cooks on an exploration of flavor in more than 100 recipes.

- Provides inspiration and knowledge to both home cooks and seasoned chefs
- An in-depth exploration into the science of taste
- Features Nik Sharma's evocative, trademark photography style

The Flavor Equation is an accessible guide to elevating

elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of *Lucky Peach*, *Serious Eats*, *Indian-Ish*, and *Koreatown* • Add it to the shelf with cookbooks like *The Food Lab: Better Home Cooking Through Science* by J. Kenji López-Alt; *Ottolenghi Flavor: A Cookbook* by Yotam Ottolenghi; and *Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking* by Samin Nosrat. Now in paperback: the delicious companion volume to Nigella's TV series *Forever Summer* — filled with over 100 additional recipes created exclusively for the book. "Even when sunshine is a distant memory and the only trace of holiday is the sand on the bottom of your discarded holiday flip-flops, don't consign yourself to winter blues." —Nigella Lawson In *Forever Summer*, Nigella Lawson offers irresistible summery recipes that can be eaten at any time of the year, venturing out of the kitchen to give picnic, barbecue and beach food a touch of her inimitable culinary style. The key is simplicity, freshness, enjoyment — good food, no sweat. The food ranges from around the world: from simple Italian pasta

dishes to Middle Eastern breads; from Prawn and Black Rice with Vietnamese Dressing to Moroccan Roast Lamb; and food that conjures up the traditional strawberries-and-cream feel of an English summer afternoon or Indian summer evening at home. Keeping the sun shining, there's a fabulous selection of unusual desserts — from Anglo-Italian Trifle to Slut-red Raspberries in Chardonnay Jelly. And to complete the summer mood, there are cocktails, both classic and new. Abundant with gorgeous colour photographs, *Forever Summer* is about easy cooking and easy eating; laid-back recipes that keep you feeling like summer never ended; and that the kitchen is, in Nigella's words, "not a place you escape from, but the place you escape to." Relax and relish Nigella Lawson's delicious prose in her first, revelatory cookery book, published in Vintage Classics for the first time to celebrate twenty years of *How to Eat*. WITH AN INTRODUCTION BY JEANETTE WINTERSON 'How to eat, how to cook, how to write- I want two copies of this book, one to reference in the kitchen and one to read in bed' Yotam Ottolenghi When Nigella Lawson's first book, *How to Eat*, was published in 1998, two things were immediately clear- that this fresh and fiercely intelligent voice would revolutionise cookery writing, and that *How to Eat* was an instant classic of the genre. Here was a versatile culinary bible, through which a generation discovered how to feel at home in the kitchen and found the confidence to experiment and adapt recipes to their own needs. This was the book to reach for when hastily organising a last-minute supper with friends, when planning a luxurious weekend lunch or

contemplating a store-cupboard meal for one, or when trying to tempt a fussy toddler. This was a book about home cooking for busy lives. The chief revelation was the writing. Rather than a set of intimidating instructions, Nigella's recipes provide inspiration. She has a gift for finding the right word to spark the reader's imagination, evoking the taste of the ingredients, the simple, sensual pleasures of the practical process, the deep reward of the finished dish. Passionate, trenchant, convivial and wise, Nigella's prose demands to be savoured, and ensures that the joy and value of *How to Eat* will endure for decades to come.

"In her reading of cyberculture studies after the affective turn, the author argues for a new cyberculture studies that goes beyond dominant cultural narratives of the Internet as dystopian or utopian space, and pays attention to the ways in which online culture has become embedded in everyday lives. The book intervenes in narratives of virtual reality to propose that the Internet can be re-read as a space of fantasy.

An unprecedented behind-the-scenes view into the life of Anthony Bourdain from the people who knew him best When Anthony Bourdain died in June 2018, fans around the globe came together to celebrate the life of an inimitable man who had dedicated his life to traveling nearly everywhere (and eating nearly everything), shedding light on the lives and stories of others. His impact was outsized and his legacy has only grown since his death. Now, for the first time,

we have been granted a look into Bourdain's life through the stories and recollections of his closest friends and colleagues. Laurie Woolever, Bourdain's longtime assistant and confidante, interviewed nearly a hundred of the people who shared Tony's orbit--from members of his kitchen crews to his writing, publishing, and television partners, to his daughter and his closest friends--in order to piece together a remarkably full, vivid, and nuanced vision of Tony's life and work. From his childhood and teenage days, to his early years in New York, through the genesis of his game-changing memoir *Kitchen Confidential* to his emergence as a writing and television personality, and in the words of friends and colleagues including Eric Ripert, José Andrés, Nigella Lawson, and W. Kamau Bell, as well as family members including his brother and his late mother, we see the many sides of Tony--his motivations, his ambivalence, his vulnerability, his blind spots, and his brilliance. Unparalleled in scope and deeply intimate in its execution, with a treasure trove of photos from Tony's life, *Bourdain: The Definitive Oral Biography* is a testament to the life of a remarkable man in the words of the people who shared his world.

We often hear that selves are no longer formed through producing material things at work, but by consuming them in leisure, leading to 'meaningless' modern lives. This important book reveals the

cultural shift to be more complex, demonstrating how people in postindustrial societies strive to form meaningful and moral selves through both the consumption and production of material culture in leisure. Focusing on the material culture of food, the book explores these theoretical questions through an ethnography of those individuals for whom food is central to their self: 'foodies'. It examines what foodies do, and why they do it, through an in-depth study of their lived experiences. The book uncovers how food offers a means of shaping the self not as a consumer but as an amateur who engages in both the production and consumption of material culture and adopts a professional approach which reveals the new moralities of productive leisure in self-formation. The chapters examine a variety of practices, from fine dining and shopping to cooking and blogging, and include rare data on how people use media such as cookbooks, food television, and digital food media in their everyday life. This book is ideal for students, scholars, and anyone interested in the meaning of food in modern life.

Winner of the James Beard Award for Best American Cookbook “Between Harlem and Heaven presents a captivatingly original cuisine. Afro-Asian-American cooking is packed with unique and delicious layers of flavor. These stories and recipes lay praise to the immense influence the African Diaspora has had on global cuisine.” — Sean Brock “This is more than just

a cookbook. Alexander and JJ take us on a culinary journey through space and time that started more than 400 years ago, on the shores of West Africa. Through inspiring recipes that have survived the Middle Passage to seamlessly embrace Asian influences, this book is a testimony to the fact that food transcends borders." — Chef Pierre Thiam In two of the most renowned and historic venues in Harlem, Alexander Smalls and JJ Johnson created a unique take on the Afro-Asian-American flavor profile. Their foundation was a collective three decades of traveling the African diaspora, meeting and eating with chefs of color, and researching the wide reach of a truly global cuisine; their inspiration was how African, Asian, and African-American influences criss-crossed cuisines all around the world. They present here for the first time over 100 recipes that go beyond just one place, taking you, as noted by The New Yorker, "somewhere between Harlem and heaven." This book branches far beyond "soul food" to explore the melding of Asian, African, and American flavors. The Afro Asian flavor profile is a window into the intersection of the Asian diaspora and the African diaspora. An homage to this cultural culinary path and the grievances and triumphs along the way, *Between Harlem and Heaven* isn't fusion, but a glimpse into a cuisine that made its way into the thick of Harlem's cultural renaissance. JJ Johnson and Alexander Smalls

bring these flavors and rich cultural history into your home kitchen with recipes for... - Grilled Watermelon Salad with Lime Mango Dressing and Cornbread Croutons, - Feijoada with Black Beans and Spicy Lamb Sausage, - Creamy Macaroni and Cheese Casserole with Rosemary and Caramelized Shallots, - Festive punches and flavorful easy sides, sauces, and marinades to incorporate into your everyday cooking life. Complete with essays on the history of Minton's Jazz Club, the melting pot that is Harlem, and the Afro-Asian flavor profile by bestselling coauthor Veronica Chambers, who just published the wildly successful *Yes, Chef* by Marcus Samuelsson, this cookbook brings the rich history of the Harlem food scene back to the home cook.

Love food but hate spending hours in the kitchen? This book is the answer, with over 350 delicious recipes ready in less than 30 minutes 'Easily my first choice for a simple, good, workable and readable cookery book' Nigella Lawson _____ Nigel Slater presents over 350 creative, delicious and nourishing recipes and suggestions for those who'd rather spend more of their time eating than cooking. From simple snacks to dinner-party desserts, all the dishes in Nigel Slater's *Real Fast Food* can be ready to eat in 30 minutes or under. These delicious meals include . . . - Roast Pork Sandwiches with Pickled Walnuts and Crackling - Caramelised Onion and Parsley Frittata - Baked Fish Steaks with Tomato

and Breadcrumbs - Grilled Chicken with Red Chilli, Garlic and Yoghurt - Spiced Lamb Kofta with Pine Nuts and Red Cabbage - Stir-fried Beef with Broccoli and Mushrooms Full of tips and tricks, feasts and quick-fixes, this is the staple cookbook that every household needs. _____ 'Not just a cookery book for gourmets and foodies, but for real people too' Sophie Grigson 'Nigel Slater offers us a decade's worth of fresh, original cookery ideas with spoonfuls of wit' Observer 'Designed to appeal to people who love food but don't want to spend hours slaving away at the stove (i.e. nearly everybody in Britain)' Independent on Sunday

A celebration of Italian food that is fresh, delicious, and unpretentious with 120 quick and easy recipes to elevate weeknight meals into no-fuss feasts. Before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian. With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods. From pasta and meat to fish, vegetables, and, of course, dolci, there is something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragu; Spaghettini with Lemon and Garlic Breadcrumbs; Meatzza, a meatball mixture pressed into a pan and finished with traditional Margherita ingredients; and Baby Eggplant with Oregano and

Red Onion. Never an afterthought, Nigella's low-maintenance "sweet things" include Instant Chocolate-Orange Mousse; light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few. Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most of them for spontaneous meals that taste boldly Italian.

Nigellissima is a love letter to the pleasures of cooking—and eating—the way Italians do. With a nod to the traditional but in Nigella's trademark style, here are recipes that excite the imagination without stressing the cook.

The Domestic Goddess is back--and this time it's instant. Nigella and her style of cooking have earned a special place in our lives, symbolizing all that is best, most pleasurable, most hands-on, and least fussy about good food. But that doesn't mean she wants us to spend hours in the kitchen, slaving over a hot stove. Featuring fabulous fast foods, ingenious shortcuts, terrific time-saving ideas, effortless entertaining tips, and simple, scrumptious meals, Nigella Express is her solution to eating well when time is short. Here are mouthwatering meals, quick to prepare and easy to follow, that you can conjure up after a day in the office or on a busy weekend for

family or unexpected guests. This is food you can make as you hit the kitchen running, with vital advice on how to keep your pantry stocked and your freezer and fridge stacked. When time is precious, you can't spend hours shopping, so you need to make life easier by being prepared. Not that these recipes are basic--though they are always simple--but it's important to make every ingredient earn its place, minimizing effort by maximizing taste. Here too is great food that can be prepared quickly but cooked slowly in the oven, leaving you time to have a bath, a drink, talk to friends, or help the children with their homework--minimum stress for maximum enjoyment . . . Nigella Express features a new generation of fast food--never basic, never dull, always doable, quick, and delicious. Featuring recipes seen on Food Network's Nigella Express series.

Strikingly beautiful and with an unashamed passion for food, Nigella Lawson continues to fascinate and inspire. Her cookery books are international bestsellers, she is a TV presenter in the UK and America, a designer - kitchenware tycoon and the mother of two small children; to many she has become an icon of how to live life to the full. Yet, her success conceals a dramatic story of family grief that should be almost impossible for one person to bear. In this first biography of Nigella Lawson, author Gilly Smith speaks to friends and colleagues of the star as she goes in search of the rich mix of ingredients that

has made her such a beguiling and inspirational figure.

“Food, for me, is a constant pleasure: I like to think greedily about it, reflect deeply on it, learn from it; it provides comfort, inspiration, meaning, and beauty...More than just a mantra, ‘cook, eat, repeat’ is the story of my life.” Cook, Eat, Repeat is a delicious and delightful combination of recipes intertwined with narrative essays about food, all written in Nigella Lawson’s engaging and insightful prose. Whether asking “what is a recipe?” or declaring death to the “guilty pleasure,” Nigella brings her wisdom about food and life to the fore while sharing new recipes that readers will want to return to again and again. Within these chapters are more than a hundred new recipes for all seasons and tastes from Burnt Onion and Eggplant Dip to Chicken with Garlic Cream Sauce; from Beef Cheeks with Port and Chestnuts to Ginger and Beetroot Yogurt Sauce. Those with a sweet tooth will delight in desserts including Rhubarb and Custard Trifle; Chocolate Peanut Butter Cake; and Cherry and Almond Crumble. “The recipes I write come from my life, my home,” says Nigella, and in Cook, Eat, Repeat she reveals the rhythms and rituals of her kitchen through recipes that make the most of her favorite ingredients, with inspiration for family dinners, vegan feasts, and solo suppers, as well as new ideas for cooking during the holidays.

In this inspiring, witty and eminently sensible book, Nigella Lawson sets out a manifesto for how to cook (and eat) good food every day with a minimum of fuss. From basic roast chicken and pea risotto to white truffles and Turkish Delight figs, Nigella brings the joy back into the kitchen. Selected from the books *How to Eat* and *Kitchen* by Nigella Lawson

VINTAGE MINIS: GREAT MINDS. BIG IDEAS. LITTLE BOOKS. A series of short books by the world's greatest writers on the experiences that make us human Also in the Vintage Minis series: *Drinking* by John Cheever *Home* by Salman Rushdie *Summer* by Laurie Lee *Liberty* by Virginia Woolf

"I am neither a chef nor a performer: this is the food I cook, the food I eat." – Nigella Lawson

Nigella Bites accompanies a forthcoming 10-part television series – a culinary and visual feast of recipes from the best and most glamorous young home-cook in Britain and a great cookery writer. Nigella Lawson's passion for food and her refreshingly down-to-earth practicality breathe life into this beautiful cookbook, illustrated with full-colour photographs and recipes from her forthcoming television series. Like the series, *Nigella Bites* is a celebration of food, perfect for modern cooks, with recipes to suit many tastes, timetables and moods, and all characteristic of Nigella's ethos: uncomplicated, original, fresh, and perfect for the way we live today. They're easy to produce after a busy day at the office, fun to linger

over at weekends or to make with the kids, delectable to read about, dreamy to look at and delicious to eat. In 10 chapters, each based on a different theme and episode of the television series – including All-Day Breakfasts, TV Dinners, Party Girl food, Rainy Day fare, Trashy food, Slow-Cook Weekends and Templefood – Nigella Lawson gives us her marvellous recipes, along with her thoughts on modern life and cooking, offering encouragement and wise advice. Nigella wants her readers to enjoy the pleasures of eating and cooking. With her, how could anyone resist?

It's sensuous summer all year long with Nigella -- in a fabulous new cookbook that draws on the best from all over the world: to tie in with her new 8-part television series. Summer food doesn't have to be eaten just in summer. Even on our coldest days, indeed especially then, we need to summon up a little warmth on our plate. Summer cooking is relaxed cooking that conjures up a mood of sunny expansiveness: easy cooking, easy eating. No one wants to slave over a hot stove for hours: the keynote, as ever with Nigella, is simplicity. The ideal is of lazy abundance. The food of Italy and Spain, the fragrant mezze of the Eastern Mediterranean, the traditional strawberries-and-cream feel of an English summer afternoon: all these notes and flavours are reflected in *Forever Summer*. The uniting force is attitude as well as palate so the food

is far-reaching but personalised, and fresh so that it fits in with the way we live. It's a way of celebrating summer while it lasts, and extending it into the months beyond. Forever Summer has the practical appeal of a cookbook as well as the aspirational lure of a travel book, the sort one might flick through longingly in winter, dreaming of much-needed sunshine.

Feast is written to stand alongside Nigella's classic and best loved book, How to Eat. Comprehensive and informed, this stunning new book will be equally at home in the kitchen or on the bedside table. A feast for both the eyes and the senses, written with Nigella Lawson's characteristic flair and passion, Feast: Food that Celebrates Life is a major book in the style of her classic How to Eat, applying Nigella's "Pleasures and Principles of Good Food" to the celebrations and special occasions of life. Essentially about families and food, about public holidays and private passions, about how to celebrate the big occasions and the small everyday pleasures — those times when food is more than just fuel — Feast takes us through Christmas, Thanksgiving and birthdays, to Passover and a special Sardinian Easter; from that first breakfast together to a meal fit for the in-laws; from seasonal banquets of strawberries or chestnuts to the ultimate chocolate cake; from food for cheering up the "Unhappy Hour" to funeral baked-meats; from a

Georgian feast to a love-fest; from Nigella's all-time favourite dish to a final New Year fast. Evocative, gorgeous, refreshingly uncomplicated and full of ideas, *Feast* proclaims Nigella's love of life and great food with which to celebrate it. Packed with over 200 recipes from all over the world — and from near home — with helpful menus for whole meals, and more than 120 colour photographs, *Feast* is destined to become a classic. From the Hardcover edition.

This book is an exploration of how time, space and social atmospheres contribute to the experience of taste. It demonstrates complex combinations of material, sensual and symbolic atmospheres and social encounters that shape this experience. *Space, Taste and Affect* brings together case studies from the fields of sociology, geography, history, psycho-social studies and anthropology to examine debates around how urban designers, architects and market producers manipulate the experience of taste through creating certain atmospheres. The book also explores how the experience of taste varies throughout life, or even during fleeting social encounters, challenging the sense of taste as static. This book moves beyond common narratives that taste is 'acquired' or developed, to emphasize the role of psycho-social histories of nostalgia, memories of childhood, migration, trauma and displacement in the experience of we eat and drink. It focuses on

entrenched social dimensions of class, value and distinction instead of psychological and neuroscientific conceptualizations of taste and sensuous practices of consumption to be intrinsically linked to the experience of taste in complex ways. This book will appeal to undergraduate and postgraduate students of sociology, human geography, tourism and leisure studies, anthropology, psychology, arts and literature, architecture and urban design.

[Copyright: 6aa2cc39df0b7d260ecebf3adbe76cba](#)