

My Kitchen Table 100 Pasta Recipes

Here are Rick Stein's top 100 fish and seafood recipes from all over the world. From light meals and quick lunches, pasta, rice and noodle dishes as well food to share, there is a recipe for every level of skill and occasion. Rick Stein's passion for flavour and enthusiasm for food shine through his recipes and his unerring ability to reassure nervous cooks will make this fish cookbook an invaluable resource.

At last, a cookbook about pasta-making that covers all kinds of pasta machines—both manual and electric, and also stand-mixer pasta attachments—and that delivers foolproof recipes sure to make you an expert noodle master in no time! Homemade pasta is easy, fast, and fun. It tastes better than boxed pastas from the store. And, while-store-bought pastas do indeed come in a variety of shapes, they all have basically one bland and unexciting flavor: by contrast, as this wide-ranging and deliciously inventive book shows, making pasta by hand at home lets you create and enjoy dozens and dozens of different flavors of noodles. In her previous books—on such subjects as searing, marinating, and cast-iron cooking—chef, cooking teacher, and food blogger Lucy Vasèrifer has earned a reputation for expertly and gently translating the methods of master chefs into simple-to-follow, step-by-step instructions that let home cooks cook like the pros. Here, Lucy does the same for pasta-making, showing you how easy it is to use a sheetor or an extruder of any type, manual or electric, to create tasty pastas that will please everyone from grown-up gourmants to picky kids who want pasta at nearly every meal. Lucy shares in these pages terrific pures that you can make, using a blender or a mixing bowl, that you then can turn into all sorts of flavored pastas, from the familiar tomato or spinach pastas to noodles flavored with herbs like basil or tarragon, spices like pepper or saffron, and other flavors, such as a Sage Brown Butter Pasta that incorporates a flavored butter. She teaches you how to make every kind of pasta shape with your pasta machine, including ones you can't find in stores. She includes durum and semolina pastas, the most common kinds, as well as buckwheat, ancient-grain, and gluten-free pastas. She even shows how to make Asian noodles, such as udon, soba, and ramen, with your pasta machine. Whether you are a first-time owner of a pasta maker or a seasoned pro looking for exciting new ideas, this book has more than 100 splendid recipes, plus loads of clever tips and tricks, that will make you love your pasta machine and use it often.

Gizzi Erskine's magic touch is simple but effective. Instead of just dazzling one-off recipes, Gizzi gives you - the cook - confidence in the kitchen by helping you create the perfect meal every time. She'll provide you with techniques and tips that make time spent in the kitchen a real success. From showing you how to master pasta dough and mix marvellous marinades, to making foolproof pastry and poaching the perfect eggs, Gizzi will ensure that cookery demons are a thing of the past. As well as these techniques, Gizzi also adds an extra sparkle to some classic recipes. Whether it's sprinkling some rosemary into your millionaire's shortbread, infusing your chocolate fudge cake with Earl Grey, or combining old favourites in new ways - such as Mexican chicken tortilla soup - Gizzi's Kitchen Magic guarantees you'll soon be cooking with flair.

The Godfather of Italian food, Antonio Carluccio is an internationally acclaimed cook whose worldwide book sales number in the millions and whose television series have screened in over 20 countries. Now, for the first time, he has brought together over 300 of his best recipes to form this ultimate compilation. Capturing Antonio's simple, joyful and no-fuss approach to cooking, this exceptional book provides a unique culinary journey covering every aspect of the Italian meal from antipasti to dolci and featuring mouthwatering dishes from each of Italy's distinct culinary regions. It is packed with stunning photographs and infused with Antonio's characteristic voice and style. Antonio's recipes are always beautifully simple and bursting with flavour, and now that they're collected into one stunning volume, you won't need to scramble between your cookbooks for your favourite recipes ever again. With only the very best recipes drawn from seven of his best-selling cookbooks, Antonio Carluccio: The Collection is bound to become the most significant Italian cookbook of its generation.

Mastering Pasta

My Kitchen Table: 100 Quick Stir-fry Recipes

My Kitchen Table: 100 Family Meals

Jamie's Food Tube: The Pasta Book

Two Greedy Italians

Antonio Carluccio's Passion for Pasta

A cookbook for people who love to cook, featuring more than 100 recipes from the host of the hit Food Network tv show Chopped As host of Food Network's hit show Chopped, Ted Allen presides in pinstrips and sneakers while chefs scramble to cook with mystery ingredients. But at home, Ted is the one chopping the vegetables and working the stove, trying unusual ingredients and new techniques, from roasting earthy sunchokes in a piping-hot oven to develop their sweetness or transforming leftover pinot noir into complexly flavored homemade vinegar. Now, Ted invites likeminded cooks to roll up their sleeves, crank up the stereo, and join him in the kitchen for some fun. While there are mountains of cookbooks featuring five-minute, three-ingredient, weeknight recipes for harried households, here is a book for food lovers who want to lose themselves in the delight of perfectly slow-roasting a leg of lamb—Mexican style—or whipping up a showstopping triple-layer cake. Ted is just such a cook and in his latest cookbook he shakes up expectations by topping bruschetta with tomatoes and strawberries; turning plums, sugar, and a bay leaf into an irresistible quick jam; putting everything you can think of on the grill—from ribs and pork shoulder to chiles and green beans; and modernizing the traditional holiday trio of turkey, stuffing, and cranberry sauce with fresh ingredients and a little booze. And where there's a will to make something from scratch, Ted provides a way, with recipes for homemade pickles, pizza, pasta, pork buns, preserved lemons, breads, quick jam, marshmallows, and more. With more than 100 amazing recipes and gorgeous color photographs throughout, In My Kitchen is perfect for passionate home cooks looking for inspiring new recipes and techniques to add to their playbooks.

The Top One Hundred Pasta Sauces is a classic Italian cook book that has sold over a million copies and been translated into 12 languages. For this charming addition Diane Seed has fully revised the recipes, with several delicious and easy recipes. With flavours bursting from the simplest ingredients, authentic Italian pasta dishes can make home cooking truly sensational. The scent of torn basil leaves; the sizzle of pan-fried prawns; the sight of an olive-studded spaghetti alla puttanesca; pasta sauces invigorate all the senses. In this definitive collection, Diane Seed shares the one hundred best sauce recipes she has encountered in 40 years of living, eating and cooking in Italy. Infinitely varied, it includes specialities from regions across Italy and classic recipes we've come to love that are both delicious and economical, plus a few extra-special dishes that are perfect for occasions. Top One Hundred Pasta Sauces is an indispensable selection that is as wide-ranging as Italian culture itself. Trusted by cooks for over 25 years, its sensational yet simple recipes are an essential ingredient in every kitchen.

A food for all occasions, pasta's huge variety of shapes, textures and flavours makes it the perfect basis for all kinds of meals. From sophisticated dinner parties to simple suppers at home. In this fully revised and updated edition, Antonio Carluccio once again shares with you his Passion for Pasta, providing innovative and exciting recipes for soups, main courses, salads and even desserts to promote this staple ingredient of traditional Italian cookery to the rank of haute cuisine. The 100 delicious dishes include Egg in Raviolo with White Truffles, Orzicchette with Lamb Ragout, Pappardelle with Quail Sauce and the unusual Chocolate Pasta Sauce. Forget the blasphemy of bottled sauces, ready-made pasta dishes and pre-packed Parmesan cheese. Instead, seek inspiration from the palette of delicious Italian ingredients Parma ham, mozzarella, radicchio, artichoke hearts, wild mushrooms and truffles combined with originality and genius in Antonio Carluccio's pasta masterpieces.

With over 650 recipes, this is the biggest ever cookbook from Britain's best-loved cookery writer that no kitchen should be without. This updated edition of Mary's million-selling cookbook is the only Mary Berry book that you need. Every delicious recipe is accompanied by beautiful photography to inspire your cooking, with an eclectic mix of traditional dishes, exotic flavours, and classic Mary Berry recipes. Learn to make every type of dish, including soups, poultry, game, pies, desserts, cakes, and vegetarian favourites. Every enticing chapter starts with a know-how section to get you ready to cook and shows you Mary's trusted tips and tricks. These tried and tested Mary Berry recipes include mouth-watering meals for family and friends no matter the occasion, including hummus, salmon roulade, prawn tacos, chicken pot pie, English roast beef, moussaka, dairy-free lasagne, croissants, key lime pie, and ginger snaps! Perfect for everyday cooks and Mary Berry fans alike, Mary Berry's Complete Cookbook is the crowning glory of every cook's shelf. Previous edition ISBN 9781405370950

Fish and Sea Food Recipes

Covering the Entire Industry

Mary Berry's Complete Cookbook

Vegetables

The Top One Hundred Pasta Sauces

100 Recipes for Every Kind of Amazing Pasta Your Pasta Maker Can Make

This is the story of pasta. Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of 100 essential pasta and pasta sauce recipes. Along with the recipes are short essays that weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg, shapes made by hand and those rolled a by machine, the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. The A-Z of Pasta tells you how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, ragu and carbonara - to the unfamiliar (but thrilling). This is the definitive guide to pasta from one of the best food writers of our time. .

“I love this book. Every story is a little gem - a beautiful hymn to each curl, twist and ribbon of pasta.” Nigel Slater
Rachel Roddy describing how to boil potatoes would inspire me. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now! Simon Hopkinson
Rachel Roddy's writing is as absorbing as any novel! Russell Norman, author of Polpo
‘Roddy is a gifted storyteller, and a masterful hand with simple ingredients’ Guardian Cook

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners.

All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family—even the non-vegans—will love. Try Bakery-Style Blueberry Muffins, Fool 'Em 'Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

A diverse selection of delicious curries, from the world authority on Indian food Madhur Jaffrey has collected 100 curry recipes from dals to biryanis, vegetarian to meat, simple and elaborate. Everybody loves a curry, and this book has a recipe to suit every taste. Includes dual measures.

Gizzi's Kitchen Magic

The Secrets of Italy's Best Home Cooks

100 Recipes and Discoveries for Passionate Cooks: A Cookbook

Passion for Pasta

My Kitchen Table: 100 Fish and Seafood Recipes

An Invitation to Italian Cooking

Want to master pasta? Let Jamie help, with his essential Food Tube guide to simple and seasonal pasta dishes 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite! Jamie Oliver Jam-packed with delicious and easy recipes, The Pasta Book has all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Cantalo. Whatever your ability in the kitchen, pasta is a staple supper guaranteed to please everyone. With The Pasta Book, you can learn how to spice up your pasta for every craving - and even learn to make your own pasta from scratch! Full of delicious, simple, seasonal recipes such as - Spring fresh WILD ROCKET & PECORINO ORECCHIETTE - Summery VEGETABLE CAPPELLACCI - Autumnal WILD MUSHROOM TAGLIATELLE - Wintery GAME RAGU - Gornario's take on classic favourites such as CARBONARA and BOLLGNESE Discover exciting new pasta dishes to freshen up your Italian cooking adventures and satisfy every stomach with The Pasta Book.

From award-winning food and travel writer Scott Conant, a cookbook of quality Italian meals that you can make easily in your home kitchen Thirty-five years into an illustrious career of restaurant openings across the country, widespread acclaim, and frequent appearances on the Food Network's Chopped and many other shows, Scott Conant has returned home to create his most personal cookbook yet.

Meals cooked from simple, fresh ingredients were staples of Conant's childhood in a New England family with roots in Southern Italy. From his grandparents' garden to the dinner table, he learned early on to appreciate the nuances of different flavors and ingredients, and the strong connection between food and family. Focusing on these foods Conant grew up with and the ones he makes for his loved ones today, Peace, Love, and Pasta compiles simple, fresh, and flavorful Italian recipes for the home cook to bring to their own family's table. These recipes are built on the art of cooking for love, fascination with flavors and ingredients, and the simple pleasures of taste and conviviality.

This book, based on a BBC series, contains recipes for many types of pasta; including soups, filled pasta, pasta salads, pasta timbales and pasta puddings.

Containing over 100 mouthwatering recipes, this book goes beyond the cliches to reveal real Italian food, as cooked by real Italians.‘

Simple and Elegant Recipes from a Chef's Home Kitchen

Staples + 5

Peace, Love, and Pasta

100 Sweet Treats and Puds

My Kitchen Table: 100 Pasta Recipes

100 Essential Curries

A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes “Missy Robbins brings her extraordinary knowledge and generous heart to teach us to prepare the pastas that made her restaurants, Lilia and Misi, two of the best in the world.”—Ina Garten, Barefoot Contessa Food trends come and go, but pasta holds strong year after year. Despite its humble ingredients—made of merely flour and water or flour and egg—the magic, rituals, and art of pasta making span over five centuries. Two ingredients are turned into hundreds of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes, each with its own unique provenance and enrobed in a favored sauce. New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America's most renowned pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian American, regional Italian, and Robbins's own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta “coins” for Corzetti with Goat Cheese and Asparagus—or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic—Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with nearly 100 full-color mouthwatering photos of pasta dishes and twenty images from Italy, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

Celebrating pasta in all its glorious forms, author Domenica Marchetti draws from her Italian heritage to share 100 classic and modern recipes. Step-by-step instructions for making fresh pasta offer plenty of variations on the classic egg pasta, while a glossary of pasta shapes, a source list for unusual ingredients, and a handy guide for stocking the pantry with pasta essentials encourage the home cook to look beyond simple spaghetti. No matter how you sauce it, The Glorious Pasta of Italy is sure to have pasta lovers everywhere salivating.

One of the world's most successful purveyors of Italian foods outside of Italy shares his unrivalled expertise. In one of the most comprehensive guides to Italian food ever published—and with his characteristic enthusiasm—London's Carluccio and his wife Priscilla present the finest recipes, ingredients, and products from all Italian regions. 200 recipes. 300 color illus.

Carluccio's Complete Italian Food

Antonio Carluccio's Simple Cooking

Simple Cooking

Pasta

My Kitchen Table: 100 Great Chicken Recipes

The Collection

Annabel Karmel is the best-selling author of cookbooks for children and their families. Relyed on by millions of parents, Annabel knows what children like to eat and how to make family meals as trouble-free as possible. In this collection, Annabel has chosen 100 recipes that will suit kids and grown-ups alike, from healthy breakfast muffins, to tasty tea-time snacks and light meals to nutritious family suppers.

Following the success of Mary Berry's 100 Cakes and Bakes, the baking queen returns with this wonderful collection of 100 more recipes for biscuits, pastries, cupcakes and treatbreads, cakes, tarts, pies, cheesecakes and sponge puddings - plenty of inspiration to satisfy any sweet tooth. She includes both classic recipes and new ideas, which have all been tried-and-tested and photographed, making this the perfect baking book for beginners and an excellent companion to Mary's 100 Cakes and Bakes.

Turn your pantry staples into something delicious. Nothing provides peace of mind like a well-stocked kitchen. Learn how to maximize your stores of beans, flour, and pasta with easy recipes that rely on a simple set of nonperishable ingredients supplemented by up to five additional items. Get dinner on the table without extra trips to the store, throw together a casserole for a neighbor in need, or entertain unexpected guests without added stress. You'll be ready for anything with 100 recipes for cravable comfort food to feed yourself, your family, and your community. Former MasterChef contestant Tanorria Askew shares recipes from her family's Midwestern table, drawing on a tradition of cooking she learned from her grandparents: make the most of what you have, and share it with those you love. Stock your shelves: Learn how to thoughtfully stock your pantry and fridge with everyday essentials and emergency rations. Make last-minute meals: Need to get dinner on the table quickly? You already have all you need. Perfect for beginners: Get a solid foundation in kitchen essentials and learn basic techniques with easy-to-execute recipes. Recipes include: Chicken, Mushroom, & Rice Skillet; Turkey, Black Bean & Sweet Potato Soup; Browned Butter Couscous Salad; Blackberry Cobbler

The essence of Italian cooking is its reliance on superb ingredients and on simple cooking methods, both of which are the basis of An Invitation to Italian Cooking. Each recipe is overlaid with the personal touches that make Antonio Carluccio's cookbooks so popular and instructive?his memories of growing up in the Italian countryside, and of traveling his native land, cooking and learning about authentic local dishes and ingredients.

From Risotto con Porcini, a famed specialty of Piedmont, to the Roman favorite, Carciofi alla Giudea (Jewish Artichokes), and Cannoli alla Siciliana?Antonio demonstrates his mastery of the complete Italian eating experience.

My Kitchen Table: 100 Vegetarian Feasts

The Ultimate Pasta Machine Cookbook

My Kitchen Table: 100 Foolproof Suppers

In My Kitchen

The Art and Practice of Handmade Pasta, Gnocchi, and Risotto [A Cookbook]

The Glorious Pasta of Italy

If there's one chef who can create 100 chicken recipes, it is Ainsley Harriott. In his second book in the My Kitchen Table series, Ainsley showcases an incredible range of flavours, cooking styles and dishes using the nation's favourite ingredient, chicken. From an oven-baked harissa chicken with cumin sweet potatoes to chilli chicken burgers and soy-poached chicken breasts with pak choi, who knew chicken could be so exciting? This is a must-have cookbook for everybody who likes chicken.

WINNER OF THE JAMES BEARD FOUNDATION 2020 AWARD FOR BEST SINGLE SUBJECT COOKBOOK Learn how to make pasta like Italian nonnas do. Inspired by the hugely popular YouTube channel of the same name, Pasta Grammies is a wonderful collection of time-perfected Italian pasta recipes from the people who have spent a lifetime cooking for love, not a living: Italian grandmothers. (When you have good ingredients, you don't have to worry about cooking. They do the work for you!) Lucia, 85 Featuring easy and accessible recipes from all over Italy, you will be transported into the very heart of the Italian home to learn how to make great-tasting Italian food. Pasta styles range from pic 'll type of hand-rolled spaghetti that is simple to make to lunachelle della duchessa 'l tiny, ridged, cinnamon-scented tubes that take patience and dexterity. More than just a compendium of dishes, Pasta Grammies tells the extraordinary stories of these ordinary women and shows you that with the right know-how, truly authentic Italian cooking is simple, beautiful and entirely achievable.

My Kitchen is a collection of James Martin's favourite seasonal recipes. Be inspired in your kitchen all year round with more than 100 of James's tried-and-tested favourites.

Intro -- Title -- Copyright -- Contents -- Introduction -- Starters & Salads -- Soups -- Pasta -- Gnocchi, Polenta & Rice -- Meat -- Fish -- Vegetables -- Desserts -- Index -- Acknowledgements

The Vegan 8

100 Quick Stir-fry Recipes

A Collection of New and Favorite Vegetarian Recipes [A Cookbook]

Over 650 recipes

Stories, Shapes, Sauces, Recipes

An A-Z of Pasta

This is the second Madhur Jaffrey cookbook in the My Kitchen Table series. Madhur's first book, 100 Essential Curries, offered a comprehensive selection of classic Indian recipes. This new title will provide recipes for simple curries, perfect for cooking up quickly during the week. There are family-favourites, including creamy kormas, stir-fried prawns and spicy chicken recipes, as well as satisfying stews, quick kebabs and ideas for light suppers and snacks. Some recipes are quick to make, others can be prepared ahead. Perfect for the busy cook.

Ken Hom is the nation's favourite Chinese chef and this is his collection of his best 100 stir-fry recipes. With everything from chicken recipes to vegetarian curries, healthy recipes and food for entertaining friends, modern and traditional, plus appetisers, salads, snacks and side dishes, this cookbook offers an amazing range of tastes, ingredients and styles - all made in the wok.

Rosemary Conley is the UK's best-loved diet and fitness expert, who has improved the way we eat and exercise for over 30 years. This book celebrates 100 of her favourite recipes, from light bites to hearty meals and express dinners to slow weekend roasts. With a nutritional breakdown accompanying each recipe, this collection of delicious dishes proves that a low-fat diet can be tasty too!

This is an excellent book covering Italian food prepared as it would be in Italy. Italian food is quite simple and based on top-notch ingredients that speak for themselves,and this book covers such food in a simple and easy style. The ingredients are real and based on items that grow locally in Italy.You won't find any cilantro;strange chillies;Japanese mushrooms;non-Italian spices etc being thrown into these dishes just to make them different. This is as authentic as having an Italian grandma cook for you.

My Kitchen

100 Pasta Recipes

The Spirit and Craft of Italy's Greatest Food, with Recipes [A Cookbook]

Pasta Grammies: The Official Cookbook

100 Simple, Delicious Recipes Made with 8 Ingredients Or Less

100 Simple Recipes to Make the Most of Your Pantry

Like most Italians, the great Antonio Carluccio loves vegetables. In this book he turns his attention to his favourites, and many others, adding up to over 100 different varieties. He researches the botanical family of each type of vegetable, its history, describes in loving detail how to buy and prepare it – and in over 150 recipes tells us how to make the most of the humble veg, whether eaten raw, cooked or preserved. There are pastas with vegetables, soups, vegetable bakes and salads, risottos, pickles, stews, tarts and pies. There are even some sweet cakes and biscuits based around vegetables. The Italian way with vegetables is renowned the world over, the Carluccio way with vegetables is unsurpassed, and this book is an essential for every kitchen.

Antonio Carluccio is the Godfather of Italian food and his passion for pasta is complemented by his extensive knowledge. This book collects 100 of his delicious pasta recipes, from the quick to the complicated, traditional to modern, light summery recipes to hearty baked dishes. Everybody loves pasta and this cookbook will ensure that you have a recipe for every occasion.

At last, the ultimate book on pasta from the master of Italian cookery! Pasta's huge variety of shapes, textures and flavours makes it the perfect basis for every kind of meal, from sophisticated dinner parties to simple suppers at home. In his exciting new book, Antonio Carluccio shares his love of Italy's favourite food, providing innovative and exciting recipes for soups, main courses, salads and even desserts. To begin, clear and detailed instructions are given for making fresh pasta, opening up a whole new range of possibilities from making your own basic egg pasta to adding unusual colours and flavours like spinach and squid ink. Over 100 inspirational recipes for both fresh and dried pasta follow, ranging from the simple and traditional like Spaghetti Al Aglio, Olio E Peperoncino (with garlic, oil and chilli) and classics with a twist like Trofie al Pesto di Erbe e Noci (with walnut and herb pesto) to the truly unusual and luxurious, such as and Trullo di Zitoni (a deeply savoury baked lamb, herb and mushroom pasta pie). Also featured is a wealth of ideas for varying the basic recipe to produce numerous different dishes, according to taste and seasonal availability.

Finalist for the 2016 James Beard Foundation Book Awards for "Vegetable-Focused Cooking" category From the foremost authority on vegetarian cooking and one of the most trusted voices in food comes a carefully curated and updated collection of 100 favorite and most inspired recipes, reflecting how Deborah Madison loves to cook now. Deborah Madison's newest book shares 100 beloved and innovative recipes from her vast repertoire, all pared down to the key ingredients needed to achieve delicious, nuanced flavor, with simplified preparations. In My Kitchen is a vegetable-forward cookbook organized alphabetically and featuring recipes like Roasted Jerusalem Artichoke Soup with Sunflower Sprouts; Fennel Shaved with Tarragon and Walnuts; and Olive Oil, Almond, and Blood Orange Cake. With dozens of tips for building onto, scaling back, and creating menus around, Deborah's recipes have a modular quality that makes them particularly easy to use. Perfect for both weeknight dinners and special occasions, this book will delight longtime fans and newcomers to Madison—and anyone who loves fresh, flavorful cooking. Filled with Deborah's writerly, evocative prose, this book is not just the go-to kitchen reference for vegetable-focused cooking, but also a book with which to curl up and enjoy reading. Lavishly photographed, with an approachable, intimate package, this is the must-have collection of modern vegetarian recipes from a beloved authority.

100 Weeknight Curries

My Kitchen Table: 100 Great Low-Fat Recipes

Antonio Carluccio

New to the My Kitchen Table Series, Cook Yourself! Thin's Gizzi Erskine presents 100 of her favourite fast and foolproof suppers. With Gizzi's help, you can learn to develop your confidence in the kitchen by creating the perfect meal every time. From curries, rice and all things spice, to delicious desserts, cakes and biscuits, with this cookbook you will be able to create super suppers, that will impress family and friends, and ensure that your cookery demons are a thing of the past.

Award-winning chef Marc Vetri wanted to write his first book about pasta. Instead, he wrote two other acclaimed cookbooks and continued researching pasta for ten more years. Now, the respected master of Italian cuisine finally shares his vast knowledge of pasta, gnocchi, and risotto in this inspiring, informative primer featuring expert tips and techniques, and more than 100 recipes. Vetri's personal stories of travel and culinary discovery in Italy appear alongside his easy-to-follow, detailed explanations of how to make and enjoy fresh handmade pasta. Whether you're a home cook or a professional, you'll learn how to make more than thirty different types of pasta dough, from versatile egg yolk dough, to extruded semolina dough, to a variety of flavored pastas—and form them into shapes both familiar and unique. In dishes ranging from classic to innovative, Vetri shares his coveted recipes for stuffed pastas, baked pastas, and pasta sauces. He also shows you how to make light-as-air gnocchi and the perfect dish of risotto. Loaded with useful information, including the best way to cook and sauce pasta, suggestions for substituting pasta shapes, and advance preparation and storage notes, Mastering Pasta offers you all of the wisdom of a pro. For cooks who want to take their knowledge to the next level, Vetri delves deep into the science of various types of flour to explain pasta's uniquely satisfying texture and how to craft the very best pasta by hand or with a machine. Mastering Pasta is the definitive work on the subject and the only book you will ever need to serve outstanding pasta dishes in your own kitchen.