

Cakes River Cottage Handbook No 8

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

COOKERY / FOOD & DRINK ETC. This lovely box set contains the following titles: 9781408836057 Mushrooms 9781408836064 Preserves 9781408836071 Bread 9781408836088 Veg Patch 9781408836095 Edible Seashore 9781408836101 Sea Fishing 9781408836118 Hedgerow 9781408836125 Cakes 9781408836132 Fruit 9781408836149 Herbs.

"A highly curated collection of baking recipes from the top craft bakeries in the South that showcase the use of superior-tasting cold stone-milled flour and highlights the importance of baking with locally farmed ingredients "--

'Exactly the kind of person you want to lead you through Christmas... a comprehensive volume' Diana Henry, Sunday Telegraph Christmas at River Cottage encapsulates the very best that the season has to offer, guiding you from the autumn equinox, through advent and Christmas, and merrily into the new year with inspiration, traditions and indispensable recipes for every festive occasion. These are recipes that have been honed over the years and are rooted in the River Cottage foundations of tradition, seasonality and sustainability. As well as the ultimate versions of all the classics, there are a whole host of new ideas for showstopping centrepieces, sparkling cocktails, prep-ahead canapes, edible gifts, livening up leftovers, as well as some of Hugh Fearnley-Whittingstall's festive favourites. And accompanying all of this are tips from Lucy and Hugh on planning ahead, making natural decorations, effortlessly feeding a crowd and orchestrating the great Christmas Dinner so you'll also be able to find the magic along the way.

In the tenth River Cottage Handbook, Nikki Duffy shows how to grow and cook with herbs. Herbs are the most liberating and confidence-boosting of ingredients: grow some and you feel like a proper gardener, bring some into the kitchen and you feel like a proper cook. They allow you to experiment and bring individuality to your cooking while, at the same time, anchoring you in sound culinary tradition because herbs are often responsible for those key flavours that 'make' a dish. Not only that but they are a step on the road to a more self-sufficient, homegrown, organic way of eating. In the first part of the book, Nikki explains how to get the most from herbs. She outlines the basic choosing, picking and using guidelines. The second part is a catalogue of herbs, each with grow-your-own notes, flavour descriptions and mini-recipes. Among the forty herbs that Nikki describes are basil, bay, bergamot, chives, coriander, dill, fennel, horseradish, hyssop, marigold, marjoram, mint, parsley, perilla, rocket, rosemary, sage, scented geranium, tarragon, thyme, wild garlic and winter savory. Following this are over fifty wonderful and adaptable recipes for everything from herb-scented cakes and biscuits to soups, stuffings and tarts, where more than one herb is, or can be, used. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs, Herbs is a must-have book for every kitchen.

British iconoclast and sustainable food champion Hugh Fearnley-Whittingstall goes back to basics in this guide to simple, everyday home cooking. In River Cottage Every Day, Hugh shares the dishes that nourish his own family of three hungry school-age kids and two busy working parents—from staples like homemade yogurt and nut butters to simple recipes like Mixed Mushroom Tart; Foil-Baked Fish Fillets with Fennel, Ginger, and Chile; and Foolproof Crème Brûlée. Hugh brings his trademark wit and infectious exuberance for locally grown and raised foods to a wide-ranging selection of appealing, everyday dishes from healthy breakfasts, hearty breads, and quick lunches to all manner of weeknight dinners and enticing desserts. Always refreshingly honest, but without sermonizing, Hugh encourages us to build a close relationship to the sources of our food and become more involved with the way we acquire and prepare it. But he doesn't shrink from acknowledging the challenges of shopping and cooking while juggling the demands of work and family. So while Hugh offers an easy recipe for homemade mayonnaise, he admits to having a jar of store-bought mayo lurking in the fridge, just like the rest of us! Including helpful and encouraging advice on how to choose the finest meat, freshest fish, and most mouthwatering fruits and vegetables, River Cottage Every Day shows us that deliciously prepared and thoughtfully sourced meals can be enjoyed every day of the year.

The veg plot and fruit garden are the new starting points for the healthiest, best cakes - and with this book you can grow and bake 50 of the tastiest cakes with most of the ingredients not far from your fingertips, all the way from sowing the seeds to cutting the cake. Choose the best baking varieties for each recipe: grow long sweet parsnips to grate into parsnip cake, and short baby parsnips for a tarte-tatin. From blackcurrants for meringues to lavender for shortbread, from sweet potatoes to spinach, cherries to chillies, beetroot to basil, and ginger to garlic, all manner of vegetables, fruit, herbs and flowers can be found in a baker's kitchen garden.

In the eleventh River Cottage Handbook, bestselling author Mark Diacono gives recipes and comprehensive guidance for keeping chickens. Chickens are a fantastic addition to a garden or outdoors space - you don't have to live in the back of beyond to have a few clucking around and giving you fresh eggs. They come in all shapes and sizes: some are layers, some are just born to strut. Mark Diacono begins at the basics, showing how you can raise chickens from eggs, and look after them once they start laying their own. The first part of Chicken & Eggs explains how to think ahead about what kind of chickens you want and how many to get, whether you are going for a breed that lays eggs regularly, or that you might eventually use for eating, or that simply looks decorative. You can choose from Orpingtons, Derbyshire redcaps, Muffed Old English Game, Leghorns and many more.

Having rigorously tried and tested recipes from all the greats - Elizabeth David and Delia Smith to Nigel Slater and Simon Hopkinson - Felicity Cloake has pulled together the best points from each to create the perfect version of 92 more classic dishes, from perfect crème brûlée to the perfect fried chicken. Never again will you have to rifle through countless different books to find your perfect pulled pork recipe, Thai curry paste method or failsafe chocolate fondants - it's all here in this book, based on Felicity's popular Guardian columns, along with dozens of practical, time-saving invaluable prepping and cooking tips that no discerning cook should live without. Following on from the much-loved Perfect, Perfect Too has a place on every kitchen shelf.

A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more

than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanutty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire.

A thoroughly practical guide to catching, preparing and cooking sea fish, from the bestselling River Cottage Handbook series From renowned fishing expert Nick Fisher comes this concise and beautifully illustrated guide to fishing along British coastline. All that's needed is a beach, pier, harbour, estuary or boat. Nick covers all the basics, such as when and where to go fishing, and then profiles the sea fish that you are likely to catch (each one clearly photographed), covering their conservation status, season, habitat and method of catching. Next he gets down to the nitty gritty, with a guide to tackles, rods, reeds, rigs, knots and bait, and step-by-step advice on all the sea fishing techniques. And for once you've made your catch, there are 30 delicious recipes from River Cottage.

Hugh Fearnley-Whittingstall has sowed the seed for a brand new River Cottage – in Australia! Somewhere between Melbourne and Sydney, and nestled between the pristine Sapphire Coast and the imposing Mount Gulaga, lies the beautiful old dairy farm which is now the home of River Cottage Australia, and 'new Hugh' Paul West. Paul is a fresh, exciting face on the global food scene, as well as a brilliant presenter. Predictably, there is a healthy dose of competition between Hugh and Paul. They have fought over who can catch the first octopus and have raced to find the first mushroom of the year. But they have similar passions – sustainability and environmental issues being at the forefront – and on the farm they discover fantastic bounty as they forage for food and share the products of their culinary skills with the locals. Featuring recipes from the first three series of River Cottage Australia, this is the cookbook that will reveal the delicious dishes which Paul has been creating on the farm. The book is divided into seven chapters and includes more than 120 recipes such as pumpkin scones, roasted octopus salad, baked salmon, spiced aubergine salad, pig on a spit, borlotti bean broth, raw courgette salad and warm curb cake with honey rhubarb. With a preface by Hugh (and a sprinkling of his recipes throughout), plus atmospheric, beautiful photography by Mark Chew, this is one of the best cookery books of the year.

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with The River Cottage Preserves Handbook, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

What could possibly beat a cool pint of beer or a glass of wine at your favorite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need lots of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided by alcohol type, from beer, cider, and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods, and other useful information, before giving recipes for delicious beverages like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, real ginger beer, sweet cider, zubrovka vodka, amber spirits, rose infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider, and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-color photographs as well as illustrations, Booze is a home-brewer's book with a kick.

In Eat Better Forever, Hugh Fearnley-Whittingstall gives you all the tools to improve your eating habits, and therefore your life - permanently. And to help it all happen, he's added his 100 healthiest recipes yet. In this ground-breaking book, instead of promising a gimmicky single-fix solution to the challenge of healthy eating, Hugh extracts the knowledge, advice and healthy habits, from cutting edge research into the obesity crisis, to produce 7 simple strategies that will transform your diet and your health. Starting with the blissfully

simple message that we all need to Go Whole, he leads us away from the industrial junk and processed foods that are doing so many of us so much harm and returns us to the real foods that nurture us and keep us well. Everything that follows is clear, believable and achievable. From sorting the good carbs from the bad, learning not to fear fat, and looking after our gut, to renegotiating the foods we call 'drinks' and being mindful of when to eat...and when to take a pause... Hugh guides us to a better way of eating that will last us our whole lives. It's all offered up with reassuring tips and switches that help us act on the vital knowledge he imparts. And the 100 recipes that come with it, and their endless variations, make for a lifetime of healthy eating.

In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs and home-started sourdough, and includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is completed by full-colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.

In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat – it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.

In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macarons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.

From simple and economical recipes such as gingerbread, banana cake and breads for everyday filling-up to extravagant gateaux oozing with fruit and cream, from basic breads to muffins and crumpets, this selection of international classics provides the modern cook with everything he or she needs to provide delicious freshly-baked goods for all occasions. With helpful tips, serving ideas and the basic recipes you need to allow your own culinary creativity to take flight, this bakery bible deserves a place in every kitchen.

'This is a book about feeding children, but these recipes are for adults too. I don't think there should be any sharp distinctions between 'baby food', 'children's food' and 'grown-up food'. It's a spectrum the whole family can be on, the food each person eats becoming a little more sophisticated and seasoned as they mature.' Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, The River Cottage Baby & Toddler Cookbook is the perfect starting point for your child's great food adventure. Start the day with breakfasts like blueberry pancakes, apple muesli or eggy bread, followed by simple and delicious meals like fishcakes, meatballs, shepherd's pie, home-made pizza, falafel, mackerel pâté, pea risotto or roasted fish with tomato sauce. Nice little puddings include baby baked apples with chocolate, rhubarb crumble and a classic rice pudding. With an introduction by Hugh Fearnley-Whittingstall, this book will put real food on the table for the whole family to share.

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, River Cottage Fruit Every Day! will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.

Recipes for the whole family.

In the eighth of the River Cottage Handbook series, PamCorbin offers an appealing guide to baking perfectcakes

- 'Pam Corbin is the master, and the first person I turn to for everything to do with preserving. I've learnt so much from her' – DIANA HENRY Pam Corbin is the expert who professional cooks consult when they want to make jams, jellies, marmalades, chutneys, pickles or anything else to do with preserving. They know her as 'Pam the Jam', and this

book is the culmination of her years of experience, distilled into more than 100 tried-and-tested recipes. Her jams, marmalades and fruit spreads contain far less sugar than traditional recipes, which means that they taste astonishingly fruity and delicious. Likewise, her chutneys and pickles are lighter and sprightlier than the old-fashioned kind. Pam will show you how to make more unusual preserves too – such as glossy fruit cheeses to serve with everything from Stilton to manchego (which calls for her classic quince membrillo). Or creamy yet zesty fruit curd: there's a recipe for classic lemon curd, and also a wonderfully light lime and coconut one. If you have an array of Pam's preserves in your store cupboard, you can transform any meal in an instant. She'll inspire you to dig into your jars of preserves to make spin-off recipes such as scrumptious lime cheesecake, cherry pie or spicy sausage rolls. Packed with detailed instructions, explanations and tips, this is the only preserve-making bible that you will ever need.

In the fifteenth River Cottage Handbook, Tim Maddams offers a comprehensive guide to harvesting and preparing game, and a host of delicious recipes. Game offers some of the most intense, delicate, rich and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alternative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar and duck. Tim begins by describing the characteristics of game species, then discusses ethical and sustainable hunting, preservation and seasonality. Next he gives a step-by-step guide to skinning, feathering and butchering techniques (and if you don't have a fresh supply, how to buy game meat). Lastly he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-roast spiced soy duck, Quick-smoked duck, Lasagne of game and wild mushrooms, Partridge with pumpkin and cider, Goose sausages, Gamekeeper's pie and Roasted hen pheasant with all the trimmings. With an introduction by Hugh Fearnley-Whittingstall and colour photography throughout, Game is the indispensable guide to enjoying wild meat.

The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.

A thoroughly practical guide to making wine, beer, cider, and infusions at home. In this compact, handsome guide, the inimitable John Wright details exactly how easy—and fun—it is to brew beer, wine, cider, herbal spirits, and fruit liqueurs at home, with ample information, tips, and recipes for novice and advanced homebrewers alike. Each section starts with an introduction to essential techniques and methods, before sharing more than 75 recipes for delicious beverages like sparkling elderflower wine, mead, cherry plum wine, lager, blackberry whiskey, and mulled cider—with a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall, full-color photographs throughout, and an authoritative, witty author leading the way, The River Cottage Booze Handbook is the ultimate modern homebrewer's book.

'A gift for anyone who is learning to cook' Diana Henry, Sunday Telegraph How can I make deliciously squidgy chocolate brownies? Is there a fool-proof way to poach an egg? Does washing mushrooms really spoil them? What's the secret of perfect pastry? Could a glass of milk turn a good bolognese into a great one? Felicity Cloake has rigorously tried and tested recipes from all the greats - from Nigella Lawson and Delia Smith to Nigel Slater and Heston Blumenthal - to create the perfect version of hundreds of classic dishes. Completely Perfect pulls together the best of those essential recipes, from the perfect beef wellington to the perfect poached egg. Never again will you have to rifle through countless different books to find your perfect roast chicken recipe, mayonnaise method or that incredible tomato sauce - it's all here in this book, based on Felicity's popular Guardian columns, along with dozens of invaluable prepping and cooking tips that no discerning cook should live without. 'Completely Perfect is aptly named!' Nigella Lawson 'A classic. Long may Felicity Cloake test 12 versions of one recipe so we can have one good one' Rachel Roddy 'The nation's taster-in-chief title belongs unequivocally to Felicity Cloake' Daily Mail

In the seventh of the River Cottage Handbook series, John Wright explores the culinary delights of the British hedgerow. Hedgerows, moors, meadows and woods - these hold a veritable feast for the forager. In this hugely informative and witty handbook, John Wright reveals how to spot the free and delicious pickings to be found in the British countryside, and how to prepare and cook them. First John touches on the basics for the hedgerow forager, with an introduction to conservation, safety, the law, and all the equipment that you may need. Next he guides you through the tasty edible species to be found. Each one is accompanied by photographs for identification, along with their conservation status, habitat, distribution, season, taste, texture and cooking methods - not forgetting, of course, some fascinating asides and diversions about their taxonomy and history. Fifty species are covered, including bilberries, blackberries, raspberries, common mallow, dandelions, hedge garlic, horseradish, pignuts, nettles, sloes, sweet chestnuts, water mint, bulrushes and wild cherries. After this there is a section describing the poisonous species to steer clear of, with identifying photographs as well as warnings about nasty 'lookalikes'. Finally, there are thirty delicious recipes to show how you can make the most of your (edible) findings. Introduced by Hugh Fearnley-Whittingstall, Hedgerow is an indispensable household reference, and an essential book to have by your side for every trip into the countryside.

In *Fermentation*, Rachel de Thample shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

The third in a series of classic, collectible cookbooks from Tartine Bakery & Cafe, one of the great bakeries, *Tartine Book No. 3* is a revolutionary, and altogether timely, exploration of baking with whole grains. The narrative of Chad Robertson's search for ancient flavors in heirloom grains is interwoven with 85 recipes for whole-grain versions of Tartine favorites. Robertson shares his groundbreaking new methods of bread baking including new techniques for whole-grain loaves, as well as porridge breads and loaves made with sprouted grains. This book also revisits the iconic Tartine Bakery pastry recipes, reformulating them to include whole grains, nut milks, and alternative sweeteners. More than 100 photographs of the journey, the bread, the pastry and the people, make this is a must-have reference for the modern baker.

CakesRiver Cottage HandbookA&C Black

The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There's even an in-depth chapter on building your own backyard wood-fired oven.

We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar... In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical advice for cooking on a weekly basis with leftovers in mind – helping to save money and avoid waste – and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes. He shows, for instance, how you can transform leftover meat into Chilli beef noodles, Stew enchiladas, Spicy chicken salad with peanut butter dressing; surplus root vegetables into Roast root hummus, Quick lentil and parsnip curry and Beetroot and caraway seed cake; spare eggs into Hazelnut roulade and easy Macarons. He also gives ingenious ideas for Christmas leftovers, shows how to assemble a delicious meal in under ten minutes, and how to make simple store-cupboard suppers. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen – and you'll never be bored of leftovers again.

A charming bakery cookbook with 85 southern baking recipes for favorites like cookies, cakes, pies, and more to make every day delicious—from breakfast to dessert. Nestled on Main Street among the apple orchards and rolling hills of rural Virginia, Red Truck Bakery is beloved for its small town feel and standout baked goods. *Red Truck Bakery Cookbook* is your one-way ticket to making these crowd-pleasing confections at home. Full of fresh flavors, a sprinkle of homespun comfort, and a generous pinch of Americana, the recipes range from Southern classics like Flaky Buttermilk Biscuits and Mom's Walnut Chews, to local favorites like the Shenandoah Apple Cake and Appalachian Pie with Ramps and Morels. Between the keepsake recipes are charming stories of the bakery's provenance and 75 gorgeous photographs of evocative landscapes and drool-worthy delectables. These blue-ribbon desserts and anytime snacks are sure to please! "I like pie. That's not a state secret... I can confirm that the Red Truck Bakery makes some darn good pie."—President Barack Obama

Gluten is found in an extraordinary number of foods, yet it can be problematic for so many of us. Whether you need to cut gluten out of your diet or you're cooking for friends and family with gluten intolerance, *River Cottage Gluten Free* will provide the tools you need to gain inspiration and navigate mealtimes. Nutrition expert Naomi Devlin gives clear advice for gluten-free eating – including detailed guidance on alternative flours, methods of fermentation and delicious baking ideas. She offers 120 ingenious recipes for breakfasts, bread, pastry, soups, salads, snacks, main meals and puddings, including Prosciutto and egg muffins, Blinis with crème fraîche and smoked salmon, Leek and bacon quiche, Courgette hummus, Blackberry bakewell tart, Luscious lemon cake and Chocolate fondants. With an introduction by Hugh Fearnley-Whittingstall and helpful tips from Naomi throughout, this definitive gluten-free cookbook will add fresh vitality to your cooking and eating, and a host of recipes to make you feel great.

In the ninth *River Cottage Handbook*, Mark Diacono explains how to nurture and grow your own garden fruit. Growing fruit at home is a delicious and altogether more enjoyable alternative to buying it in the shops. Mark Diacono offers a practical and accessible guide to making the most of your garden and what it has to offer. The first part of the book is an A-Z of the different varieties of fruit, with old favourites like apples, cherries, plums, blackcurrants, white currants, redcurrants, strawberries, blueberries, gooseberries, raspberries and rhubarb as well as more exotic species like figs, grapes, cranberries, Japanese wine berries and apricots. Each is accompanied by a photograph, with detailed advice on when and how to grow and harvest. In the second part of the book, Mark gives straightforward guidelines on techniques like pruning and training, as well as how to deal with problems or pests. There is a section dedicated to growing under covers and in containers. Introduced by Hugh Fearnley-Whittingstall and with 30 delicious recipes, beautiful, full-colour photographs and a directory of useful addresses, this is the ideal reference for any aspiring fruit grower.

In the twelfth *River Cottage Handbook*, John Wright explains how to home-brew and make your own tipples. What could possibly beat a cool pint of beer down the pub or a lazy glass of wine at your favourite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the *River Cottage Handbook* series, the inimitable John Wright shows exactly how easy it is to get started. You don't need masses of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles in the cellar. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided up by alcohol type, from beer, cider and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods and other useful information, before giving recipes for delicious tipples like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, real ginger beer, sweet cider, zubrovka vodka, amber spirits, rose infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, *Booze* is a home-brewer's book with a kick.

In *Outdoor Cooking*, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorate your summer barbecue by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a pizza oven or Kamado-style clay barbecue (popularised by the Big

Green Egg) and, if you're feeling adventurous, there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. With an introduction by Hugh Fearnley-Whittingstall and plenty of mouth-watering photographs, this book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.

[Copyright: d1f09d707185be94c8c6b554953bc223](#)