

Milk Bar Life Recipes Stories

Everything in generosity is the motto of Zoe Nathan, the big-hearted baker behind Santa Monica's favorite neighborhood bakery and breakfast spot, Huckleberry Bakery & Café. This irresistible cookbook collects more than 115 recipes and more than 150 color photographs, including how-to sequences for mastering basics such as flaky dough and lining a cake pan. Huckleberry's recipes span from sweet (rustic cakes, muffins, and scones) to savory (hot cereals, biscuits, and quiche). True to the healthful spirit of Los Angeles, these recipes feature whole-grain flours, sesame and flax seeds, fresh fruits and vegetables, natural sugars, and gluten-free and vegan options—and they always lead with deliciousness. For bakers and all-day brunchers, Huckleberry will become the cookbook to reach for whenever the craving for big flavor strikes.

NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series *Time to Eat* and *Nadiya Bakes* and winner of *The Great British Baking Show* returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. **NAMED ONE OF THE BEST BOOKS OF THE YEAR BY TIME OUT** When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series *Nadiya Bakes*, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.

Turn your home-baking skills into professional-grade desserts with this mouthwatering baking book featuring recipes from some of the most incredible bakers and bakeries—including Tieghan Gerard, Joanne Chang (*Flour Bakery*), Chelsey White, Allison Kave (*Butter & Scotch*), Daniel Boulud, and more! This heavenly collection of dessert recipes—gifted to us from the greatest bakers and chefs from small-town café owners to fancy restaurateurs to TV show hosts—is a call to arms, to action, to revolution! Or, at the very least, a call to turn on the oven. Because who has time for the third-best brownie recipe or so-so Nutella-stuffed chocolate chip cookies? Written with a fun and friendly tone and featuring easy, step-by-step instructions, *50 Things to Bake Before You Die* will make you feel right at home as you bake up these world-class desserts, including: Brown Butter Nutella Stuffed Chocolate Chip Cookies (from Chelsey White) Chocolate Croissant Bread Pudding with Fresh Chantilly Cream (from Wiltshire Pantry Bakery and Café) Brown Sugar Peach Cobbler (from Tieghan Gerard) Chocolate Cheesecake Mochi Muffins (from Sam Butarbutar) Pink Velvet Cake (from Liz Marek) Cookies and Cream Macarons (from Cambrea Gordon) And more! So bake up Courtney Rich's sublime Ultimate S'mores Cake, and Joanne Chang's soul-shaking Homemade Oreos. Bake them—before you die.

NAACP IMAGE AWARD WINNER • “Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time inviting us to savor Afro-Asian vegan creations.”—Angela Y. Davis, distinguished professor emerita at the University of

California Santa Cruz IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The Washington Post • Vogue • San Francisco Chronicle • Forbes • Food & Wine • Salon • Garden & Gun • Delish • Epicurious More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of Afro-Vegan Food justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in *Vegetable Kingdom*, showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower, Barbecued Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus & Garlic-Herb-Braised Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what's fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, *Vegetable Kingdom* is an invaluable tool for plant-based cooking today. Praise for *Vegetable Kingdom* "In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandmama's nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain't lyin'."—W. Kamau Bell, comedian, author, and host of the Emmy Award-winning series *United Shades of America* "[Terry's] perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience."—Publishers Weekly (starred review)

The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

In *All About Cake*, Christina Tosi takes us into the sugar-fueled, manically creative cake universe of Milk Bar. From two-minute microwave mug cakes to gooey Crock-Pot cakes, from Bundts and pounds to their famous cake truffles and, of course, their signature naked layer cakes, this book will help bakers of all levels to indulge in flavors like classic Birthday Cake and true originals such as Pretzel Cake with Stout Ganache and Honey Frosting. Along the way, Tosi reveals the method behind her team's

creativity--the formulas and matrices that will allow you to invent any cake flavor you can imagine.

The pastry chef and owner of Momofuku Milk Bar and her culinary associates present a selection of one-bowl and one-pot recipes for such favorites as Crack Pie, Cake Truffles and Kimchi Quesadillas.

An Eater Best Cookbook of Fall 2020 From caramelized onions to fruit preserves, make home cooking quick and easy with ten simple "kitchen heroes" in these 125 recipes from the New York Times bestselling and award-winning author of *Deep Run Roots*. "I wrote this book to inspire you, and I promise it will change the way you cook, the way you think about what's in your fridge, the way you see yourself in an apron." Vivian Howard's first cookbook chronicling the food of Eastern North Carolina, *Deep Run Roots*, was named one of the best of the year by 18 national publications, including the New York Times, USA Today, Bon Appetit, and Eater, and won an unprecedented four IACP awards, including Cookbook of the Year. Now, Vivian returns with an essential work of home-cooking genius that makes simple food exciting and accessible, no matter your skill level in the kitchen. ? Each chapter of *This Will Make It Taste Good* is built on a flavor hero—a simple but powerful recipe like her briny green sauce, spiced nuts, fruit preserves, deeply caramelized onions, and spicy pickled tomatoes. Like a belt that lends you a waist when you're feeling baggy, these flavor heroes brighten, deepen, and define your food. Many of these recipes are kitchen crutches, dead-easy, super-quick meals to lean on when you're limping toward dinner. There are also kitchen projects, adventures to bring some more joy into your life. Vivian's mission is not to protect you from time in your kitchen, but to help you make the most of the time you've got. Nothing is complicated, and more than half the dishes are vegetarian, gluten-free, or both. These recipes use ingredients that are easy to find, keep around, and cook with—lots of chicken, prepared in a bevy of ways to keep it interesting, and common vegetables like broccoli, kale, squash, and sweet potatoes that look good no matter where you shop. And because food is the language Vivian uses to talk about her life, that's what these recipes do, next to stories that offer a glimpse at the people, challenges, and lessons learned that stock the pantry of her life.

Milk Bar LifeRecipes & StoriesClarkson Potter

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. "Everything you want in a pie cookbook: careful directions, baker's secret tips, inspired combinations, and a you-can-do-it attitude."—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the "pie it forward" clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-

Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. Vinesh Johny and Andrés Lara, two brilliant pastry chefs, educators and friends, come together to show you pastry like you've never tasted before. With years of experience teaching in renowned pastry schools around the world, this creative duo will show you how to build exquisite treats from the ground up, using delightfully unexpected flavor combinations and carefully layered textures. Whether you're looking to level up your home baking skills or you're a pastry pro looking for some inspiration, this collection of in-depth step-by-step recipes will amaze your dinner guests and leave you feeling like a pastry magician. Inspired by the amazing treats Vinesh and Andrés tasted while traveling the globe, these recipes are an exciting mash-up of all the delicious sweets the world has to offer. Give French classics a delicious makeover with recipes like Saffron Milk Brioche, Rocky Chocolate Financier and Cinnamon Roll Crème Brûlée. Learn to incorporate key spices for a burst of unexpected flavor in the Szechuan Peppercorn Hazelnut Tart, play with your vegetables in the Carrot Confit Pumpkin Pie and celebrate texture with the Crunchy Potato Chip Tart. Detailed directions walk you through every recipe, while special tips on timing and assembly help you to perfect your creations. With this collection, you'll master essential techniques with ease and discover the imaginative, contemporary tricks that Vinesh and Andrés use to make the art of pastry their own.

James Beard Award-winner for Best Baking and Dessert Book 2017 All-new collection from a "revered icon" and "culinary guru" (New York Times). Over the course of her baking career, Dorie Greenspan has created more than 300 cookie recipes. Yet she has never written a book about them—until now. To merit her "three purple stars of approval," every cookie had to be so special that it begged to be made again and again. Cookies for every taste and occasion are here. There are company treats like Portofignos, with chocolate dough and port-soaked figs, and lunch-box Blueberry Buttermilk Pie Bars. They Might Be Breakfast Cookies are packed with goodies—raisins, dried apples, dried cranberries, and oats—while Almond Crackle Cookies have just three ingredients. There are dozens of choices for the Christmas cookie swaps, including Little Rascals (German jam sandwich cookies with walnuts), Italian Saucissons (chocolate log cookies studded with dried fruit), and Snowy-Topped Brownie Drops. And who but America's favorite baker could devise a cookie as intriguing as Pink-Peppercorn Thumbprints or as popular as the World Peace Cookie, with its 59 million Internet fans?

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling

cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny.” —Cooking Light

Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

"Dulce de leche is the happy essence of Argentina, the aura of every childhood. This book is its romantic flag." --Francis Mallmann

No matter where you come from, there will always be one food that is a part of your life—the flavor of comfort, where just a taste represents home. Without question, the humble boiled milk and sugar jam known as dulce de leche is just such a cultural phenomenon in many countries, from Argentina and Chile to Mexico and Brazil. In *Dulce de Leche*, you'll discover the sweet soul of real dulce de leche, learning how to make the traditional recipe as well as several variations. The taste is pure ambrosia—far superior to most store-bought brands, with a light yet creamy texture. Then cook your way through the day with your dulce de leche, from breakfast muffins, medialunas, and panqueques to cocktail-hour picadas and dinner entrees to pies, alfajores, and show-stopping layer cakes. Creamy and gently sweet, you'll see how just a couple spoonfuls of dulce de leche enhances the flavor of a variety of foods: grains, fruits, vegetables, cheese, and even poultry. In fact, you might find it becomes a new family tradition.

In this groundbreaking health and lifestyle guide, Darin Olien—superfoods expert, nutritionist, creator of Shakeology, and co-host of the Netflix docuseries *Down to*

Earth with Zac Efron—provides the key to understanding and utilizing five life forces, the sole factors that determine whether or not we will be healthy, fit, and free of illness. In Superlife, Darin Olien provides us with an entirely new way of thinking about health and wellbeing by identifying what he calls the life forces: Quality Nutrition, Hydration, Detoxification, Oxygenation, and Alkalization. Olien demonstrates in great detail how to maintain these processes, thereby allowing our bodies to do the rest. He tells us how we can maintain healthy weight, prevent even the most serious of diseases, and feel great. He explains that all of this is possible without any of the restrictive or gimmicky diet plans that never work in the long term. Olien has traveled the world, exploring the health properties of foods that have sustained indigenous cultures for centuries. Putting his research into practice, he has created a unique and proven formula for maximizing our bodies' potential. He also includes a "How-to-eat" user's guide with a shopping list, advice on "what to throw away," a guide to creating a healthy, balanced diet plan, and advice on how to use supplements effectively. Written in Olien's engaging conversational style, Superlife is a one-of-a-kind comprehensive look at dieting and nutrition, a timeless and essential guide to maintaining the human body and maximizing its potential.

In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog My Name is Yeh, Molly on the Range chronicles her life through photos, more than 120 new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, Molly on the Range will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time.

Winner of The IACP 2019 First Book Award presented by The Julia Child Foundation Like Madhur Jaffrey and Marcella Hazan before her, Naz Deravian will introduce the pleasures and secrets of her mother culture's cooking to a broad audience that has no idea what it's been missing. America will not only fall in love with Persian cooking, it'll fall in love with Naz." - Samin Nosrat, author of Salt, Fat, Acid, Heat: The Four Elements of Good Cooking Naz Deravian lays out the multi-hued canvas of a Persian meal, with 100+ recipes adapted to an American home kitchen and interspersed with Naz's celebrated essays exploring the idea of home. At eight years old, Naz Deravian left Iran with her family during the height of the 1979 Iranian Revolution and hostage crisis. Over the following ten years, they emigrated from Iran to Rome to Vancouver, carrying with them

books of Persian poetry, tiny jars of saffron threads, and always, the knowledge that home can be found in a simple, perfect pot of rice. As they traverse the world in search of a place to land, Naz's family finds comfort and familiarity in pots of hearty aash, steaming pomegranate and walnut chicken, and of course, tahdig: the crispy, golden jewels of rice that form a crust at the bottom of the pot. The best part, saved for last. In *Bottom of the Pot*, Naz, now an award-winning writer and passionate home cook based in LA, opens up to us a world of fragrant rose petals and tart dried limes, music and poetry, and the bittersweet twin pulls of assimilation and nostalgia. In over 100 recipes, Naz introduces us to Persian food made from a global perspective, at home in an American kitchen.

The pastry chef from the Momofuku restaurant group reveals the recipes behind her delicious cookies, pies, cakes, ice creams and more.

NEW YORK TIMES BESTSELLER • Over 85 stellar, totally do-able desserts and other fun-fueled treats for kids (or adults!) to make, from the founder of Milk Bar and host of Bake Squad! **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND FOOD NETWORK**

Dedicated to the next generation of young bakers, *Milk Bar: Kids Only* presents more than eighty-five fun and empowering recipes to inspire imagination in the kitchen, from Apple Pie Waffles to PB&J Cereal Treats to Strawberries and Cream Cupcakes to marshmallowy Choco Crunch Cookies. This is a cookbook that teaches kitchen skills—perfect for kids as well as anyone who's learning to bake—and reminds newbies and veteran bakers alike that a little personality adds a whole lot to the mix. Whether they're transforming a donut into a milkshake or creating their own flavored butters for smearing onto biscuits, readers will have plenty of opportunities for mixing and matching within recipes to help their creativity run wild.

NEW YORK TIMES BESTSELLER • The founder of Momofuku cooks at home . . . and that means mostly ignoring recipes, using tools like the microwave, and taking inspiration from his mom to get a great dinner done fast. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME** David Chang came up as a chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious, absolutely imperfect ways to cook. From figuring out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbagging—like parcooking chicken in a microwave before blasting it with flavor in a four-minute stir-fry or a ten-minute stew. It's all about how to think like a chef . . . who's learned to stop thinking like a chef.

Offers easy, accessible baking recipes, including cinnamon sugar snickerdoodles, fluffy yellow sheet cake, and lemon Bundt cake.

From Christina Tosi, the playful creator of the popular bakery Milk Bar, this is the

story of a girl whose delicious dream comes to life, filling the world with color, creativity, and joy. Original recipe included! Everything in Samesville is exactly the same, from the people and their clothes to the houses and their doors. So one night before going to bed, Sammi tucks a recipe card under her pillow and wishes that things were not the same. And when she wakes up, that white, black, gray sameness is gone, replaced with things that are bolder and brighter and wilder than ever before! With her newly colorful world and a new recipe book, she gathers her friends and makes the most magical cake, beautiful and different--just like Sammi and her friends. Things will never be the same again.

More than 200 all-new, never-before-published recipes for dishes that are "familiar but fresh, approachable but exciting." (Yotam Ottolenghi) Each recipe in New York Times columnist Melissa Clark's *Dinner* is meant to be dinner--one fantastic dish that is so satisfying and flavor-forward it can stand alone--or be paired with a simple salad or fresh bread on the side. This is what Melissa Clark means by changing the game. Organized by main ingredient--chicken, meat, fish and seafood, eggs, pasta and noodles, tofu, vegetable dinners, grains, pizza, soups, and salads that mean it--*Dinner* covers an astonishing breadth of recipes. There is something for every mood, season, and the amount of time you have: sheet pan chicken laced with spicy harissa, burgers amped with chorizo, curried lentils with poached eggs, to name just a few dishes in this indispensable collection. Here, too, are easy flourishes that make dinner exceptional: stir charred lemon into pasta, toss creamy Caesar-like dressing on a grain bowl. ***

Praise for Melissa Clark's *Dinner* "The recipes in Melissa Clark's *Dinner* are everything I want for my dinner. Dishes which are familiar but fresh, approachable but exciting. The tone of the book is also just the sort of company I'd want around my table: Melissa is experienced enough in the kitchen to know that being relaxed is the only way to approach the evening meal. It should be fun, it should be easy, it should be delicious."--YOTAM OTTOLENGHI "Melissa Clark has an extrasensory ability to divine what we want to eat and a secret knowledge of how to take a familiar dish and make it just a little more interesting. In following her lead, dinner gets more delicious and we become better cooks." --PETER MEEHAN "Dinner is an expertly useful tool for the home cook. Melissa Clark has stripped away fussiness and pretension and replaced it with sensibility and flavor. This is food that you will absolutely crave " --MICHAEL SOLOMONOV

Featuring seventy-five recipes for adorable, irresistible hand-rolled cookies, classic cakes and pies, no-bake treats, and homemade marshmallows. *Milk Jar Cookies Bakebook* more than delivers on owner Courtney Cowan's motto, "Life's short, eat cookies!" Expert cookie baker and entrepreneur Courtney Cowan knows cookies are special-occasion desserts. Since 2013, Milk Jar Cookies has been L.A.'s favorite way to soothe a bad day, extend a great date, thank a helpful neighbor, or just grab a little sweet treat. Thousands of Instagram followers, regular placement on nationwide "Best Cookie" lists, and an exclusive partnership with Williams Sonoma make Milk Jar Cookies a trusted name in

homemade comfort. The Bakebook's cookie recipes include all of Milk Jar's specialty flavors, plus gluten-free variations, as well as easy recipes for homey cakes and pies; satisfying breakfast goodies; and impressive no-bake treats. Courtney proves to be the home baker's new best friend in the kitchen, with indispensable pro tips on baking technique and specialty ingredients and custom QR codes embedded throughout the book that take the reader to Milk Jar's curated Spotify playlists for the perfect soundtrack to any sweet gathering. From David Chang, currently the hottest chef in the culinary world, comes this his first book, written with New York Times food critic Peter Meehan, packed full of ingeniously creative recipes. Already a sensational world star, Chang produces a buzzing fusion of Korean/Asian and Western cuisine, creating a style of food which defies easy categorisation. That it is fantastic, there is no doubt, and that it is eminently cookable, there is also no doubt! In the words of Chang himself, it is, 'bad pseudo-fusion cuisine'! The vibrant, urban feel of the book is teamed perfectly with clear and insightful writing that is both witty and accessible. Backed by undeniably informed technique and a clearly passionate advocacy of cutting-edge fusion cooking, Chang's Momofuku is a stunning, no-holds barred, debut. Los Angeles: A patchwork megalopolis defined by its unlikely cultural collisions; the city that raised and shaped Roy Choi, the boundary-breaking chef who decided to leave behind fine dining to feed the city he loved—and, with the creation of the Korean taco, reinvented street food along the way. Abounding with both the food and the stories that gave rise to Choi's inspired cooking, L.A. Son takes us through the neighborhoods and streets most tourists never see, from the hidden casinos where gamblers slurp fragrant bowls of pho to Downtown's Jewelry District, where a ten-year-old Choi wolfed down Jewish deli classics between diamond deliveries; from the kitchen of his parents' Korean restaurant and his mother's pungent kimchi to the boulevards of East L.A. and the best taquerias in the country, to, at last, the curbside view from one of his emblematic Kogi taco trucks, where people from all walks of life line up for a revolutionary meal. Filled with over 85 inspired recipes that meld the overlapping traditions and flavors of L.A.—including Korean fried chicken, tempura potato pancakes, homemade chorizo, and Kimchi and Pork Belly Stuffed Pupusas—L.A. Son embodies the sense of invention, resourcefulness, and hybrid attitude of the city from which it takes its name, as it tells the transporting, unlikely story of how a Korean American kid went from lowriding in the streets of L.A. to becoming an acclaimed chef.

The highly anticipated complement to the New York Times bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular Milk Bar bakery. Momofuku Milk Bar shares the recipes for Christina Tosi's fantastic desserts—the now-legendary riffs on childhood flavors and down-home classics (all essentially derived from ten mother recipes)—along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started

one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began. Christina's playful desserts, including the compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, made from everyone's favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; and the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery's most beloved desserts—along with ones for savory baked goods that take a page from Chang's Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheese—and 100 color photographs, Momofuku Milk Bar makes baking irresistible off-beat treats at home both foolproof and fun.

A comprehensive, deeply personal, and visually stunning guide to growing and cooking vegetables from Britain's foremost food writer, with more than 400 recipes and extensive gardening notes. In the tradition of *Roast Chicken and Other Stories* comes *Tender*, a passionate guide to savoring the best the garden has to offer. An instant classic when it was first published in the UK, *Tender* is a cookbook, a primer on produce, and above all, a beloved author's homage to his favorite vegetables. Slater's inspired and inspiring writing makes this a book to sit with and savor as much as one to prop open in the kitchen. The chapters explore 29 vegetables and offer enticing, comforting recipes such as Potato Cakes with Chard and Taleggio, a Tart of asparagus and Tarragon, and Grilled Lamb with Eggplant and Za'atar. With wit, enthusiasm, and a charming lack of pretension, Slater champions vegetables—through hands-on nurturing in the garden and straightforward preparations in the kitchen—with this truly essential book for every kitchen library.

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

NEW YORK TIMES BESTSELLER • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly

tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. *Sweet* is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, *Sweet* features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

A collection of 100 recipes from the James Beard Award-nominated Genius Recipes column on the Food52 website features foolproof recipes and instructions from cooking luminaries including Julia Child, Alice Waters, David Chang and Yotam Ottolenghi.

The Monday Morning Cooking Club is back, with the very best, most delicious sweet recipes curated and perfected from Jewish homes across Australia and the world.

In the US, food banks and pantries provide billions of meals a year to people in need. And yet hunger still affects one in nine Americans. What are we doing wrong? In *Reinventing Food Banks and Pantries*, Katie Martin presents a new model for charitable food, one where success is measured not by pounds of food distributed but by lives changed. The key is shifting our focus from a lack of food to strategies that build empathy, equity, and political will. Martin shares solutions in a warm, engaging style, with simple steps that anyone working or volunteering at a food bank or pantry can take today. Solutions range from providing client choice, where individuals select their own food with dignity, to offering job training programs and joining the fight for a living wage. As Martin writes, it takes more than food to end hunger. Picking up this insightful, lively book is a great first step. "Guides readers toward the road less consumptive, offering practical advice and moral support while making a convincing case that individual actions . . . do matter." —Elizabeth Royte, author, *Garbage Land* and *Bottlemania* Like many people, Beth Terry didn't think an individual could have much impact on the environment. But while laid up after surgery, she read an article about the staggering amount of plastic polluting the oceans, and decided then and there to kick her plastic habit. In *Plastic-Free*, she shows you how you can too, providing personal anecdotes, stats about the environmental and health problems related to plastic, and individual solutions and tips on how to limit your plastic footprint. Presenting both beginner and advanced steps, Terry includes handy checklists

and tables for easy reference, ways to get involved in larger community actions, and profiles of individuals—Plastic-Free Heroes—who have gone beyond personal solutions to create change on a larger scale. Fully updated for the paperback edition, *Plastic-Free* also includes sections on letting go of eco-guilt, strategies for coping with overwhelming problems, and ways to relate to other people who aren't as far along on the plastic-free path. Both a practical guide and the story of a personal journey from helplessness to empowerment, *Plastic-Free* is a must-read for those concerned about the ongoing health and happiness of themselves, their children, and the planet.

From celebrated blogger Sarah Kieffer of *The Vanilla Bean Baking Blog!* *100 Cookies* is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters. Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book.

- Introduces innovative baking techniques
- Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies
- Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs.
- Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more
- A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram
- You'll love this book if you love cookbooks like *Sally's Cookie Addiction* by Sally McKenney; *Dorie's Cookies* by Dorie Greenspan; and *The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars* by America's Test Kitchen.

Everything is made of energy, even food. Especially food. This tarot-cookbook mash-up brings together magick and 78 recipes to transform everyday energy into something extraordinary. "Every recipe Courtney McBroom's writes turns the basics into deliciousness and pairs perfectly with Melinda Lee Holm's magickal prowess."—Christina Tosi, chef/owner of Milk Bar With a flick of the wrist and a shuffle of your favorite tarot deck, you're on your way to a life of kitchen witchery. In *Divine Your Dinner*, tarot priestess Melinda Lee Holm and chef Courtney McBroom have conjured up a feast for the mind, body, and spirit. Each of the 78 recipes in this cookbook interprets a specific tarot card and its energy. Pull a card—at random or with intent—from your deck, flip to the card's corresponding recipe, and you'll find magickal ingredients to infuse your meals with spiritual energy from the Tarot.

- Boost your powers of reflection with *The Moon's Pumpkin Corn Bread*
- Fight Five of Swords anxiety with *Salt and Juniper Berries: Confit a Duck!*
- Relax into The Empress's nurturing love with *A Rose Is a Rose Is a Rosé Punch*

Making magick has never been so deliciously

easy.

"The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. Popular baking personality and lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of The Great American Baking Show. However, her win was never seen by the world--Vallery's season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled--which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Vallery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma's Million Dollar Cake. Vallery shares heirloom family recipes from her native Louisiana, time spent in Paris, The Great American Baking Show, and of course sweets and breads inspired by her adopted hometown, New York City. Vallery's "when life gives you lemons, make lemon curd" philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life"--

This delightful seasonal cookbook for creating delicious whole-grain breakfasts using natural sweeteners presents 65 recipes for cereals, granolas, porridges and mueslis, as well as toppings and basics such as homemade yogurt and almond milk.

Life lessons from the James Beard Award-winning founder of Milk Bar and judge on MasterChef Junior. --

Retro in style and theme, but very much a contemporary cookbook in its approach, Milkbar Memories is the author's ode to wonderful old-fashioned treats connected with her 1970s childhood. Food strongly associated with memories of simpler times: the maltiest of milkshakes; wickedly delicious lollies like musk sticks and fruit jubes; golden fish and chips; flaky-pastried meat pies and sausage rolls; vanilla slices and custard tarts. These 'fun foods' - over 120 in total, including lots of exciting variations - are all made from scratch with real, natural ingredients for a 21st century audience. Chapters include 'Milkbar'; 'The Lolly Counter'; 'The Icecream Cabinet', 'Fish 'n' Chip Shop' and 'Corner Store'.

"Dedicated to the next generation of young bakers, [this book] presents more than eighty-five fun and empowering recipes to inspire imagination in the kitchen, from apple pie waffles to PB&J cereal treats to strawberries and cream cupcakes to marshmallowy choco crunch cookies. This is a cookbook that teaches kitchen skills and also shows bakers the brilliance of what a little personality can bring to the mix"--

[Copyright: 5c75cb0c38694c29784002d6553cddf2](https://www.amazon.com/dp/B000000000)