

Nadiyas Kitchen

All the secrets to baking revealed in this scrumptious cookbook.

Shares family-friendly recipes from the actor's Italian heritage and his wife's British roots, including recipes for such dishes as baked salmon, sausage rolls, Tuscan tomato soup, and blueberry pie.

The ultimate Bake Off Christmas collection with all of Paul Hollywood's and Mary Berry's Christmas masterclass recipes. Also includes new bakes from all four winners, Edd Kimber, Jo Wheatley, John Whaite and Frances Quinn, plus other wonderful Bake Off contestants. Whip up tempting Christmas nibbles like Potato Blinis with Smoked Salmon, or Parmesan Palmiers, perfect for a party. Spice up your home – and get the kids involved too – with Stained Glass Tree Biscuits and a Raspberry and Cinnamon Christmas Wreath. For the main event, there is plenty of inspiration for tempting party nibbles or a festive feast, like Baked Christmas Ham or a Venison Pie – and ingenious ideas for how to make the most of all those leftovers. Each chapter also includes spectacular recipes from Bake Off contestants, and Mary and Paul reveal the secrets to those classic Christmas dishes – whether it's Paul's perfect mince pies or Mary's ultimate Christmas pudding. Packed with everything from edible decorations and delicious gifts to party dishes and showstopping centrepieces, this book is the perfect Christmas companion.

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

****2019 James Beard Foundation Book Award Nominee**** "Black Girl Baking has a rhythm and a realness to it." - Carla Hall, Chef and television personality
Invigorating and Creative Recipes to Ignite Your Senses For Jerrelle Guy, food has always been what has shaped her—her body, her character, her experiences and her palate. Growing up as the sensitive, slightly awkward child of three in a race-conscious space, she decided early on that she'd rather spend her time eating cookies and honey buns than taking on the weight of worldly issues. It helped her see that good food is the most powerful way to connect, understand and heal. Inspired by this realization, each one of her recipes tells a story. Orange Peel Pound Cake brings back memories of summer days eating Florida oranges at Big Ma's house, Rosketti cookies reimagine the treats her mother ate growing up in Guam, and Plaited Dukkah Bread parallels the braids worked into her hair as a child. Jerrelle leads you on a sensual baking journey using the five senses, retelling and reinventing food memories while using ingredients that make her feel more in control and more connected to the world and the person she has become. Whole flours, less refined sugar and vegan alternatives make it easier to celebrate those sweet moments that made her who she is today. Escape everyday life and get lost in the aromas, sounds, sights, textures and tastes of Black Girl Baking.

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.

Consumption and the Literary Cookbook offers readers the first book-length study of literary cookbooks. Imagining the genre more broadly to include narratives laden with recipes, cookbooks based on cultural productions including films, plays, and television series, and cookbooks that reflected and/or shaped cultural and historical narratives, the contributors draw on the tools of literary and cultural studies to closely read a diverse corpus of cookbooks. By focusing on themes of consumption—gastronomical and rhetorical—the sixteen chapters utilize the recipes and the narratives surrounding them as lenses to study identity, society, history, and culture. The chapters in this book reflect the current popularity of foodie culture as they offer entertaining analyses of cookbooks, the stories they tell, and the stories told about them.

'National treasure' Independent Let Nadiya take you on a culinary journey across Britain and discover over 120 fresh, simple and delicious recipes **INCLUDES ALL THE RECIPES AND MORE FROM THE HIT BBC2 COOKERY SERIES** _____ Inspired by her journey around the country to discover the best in British food, Nadiya has created over 120 easy and enticing new recipes that mix local ingredients with her very favourite flavours, not forgetting a nod to her Bangladeshi roots. Whip-up classic British dishes with a twist such as: · Cayenne eggs benedict, soft poached eggs on an English muffin with smoked turkey rashers and cayenne hollandaise sauce. · A quick and easy grilled aubergine and feta tart on flaky, buttery puff pastry. · A West Indian tropical hit of fruity, fragrant pink peppercorn pineapple jam to top sweet scones and coconut cream. The ultimate exotic treat. Her reinvented classics capture the diversity of twenty-first century Britain - of tastes and culinary influences that shape what we love to cook and eat today. Nadiya's must-try recipes have got you covered from breakfast through to supper, whether you need fast mid-week meals, lunch on the go, something a little bit special, or gorgeous pudding or party ideas. Motivated by her love of family and food, flavour and fun, this is Nadiya cooking in the way she knows best - inspiring the rest of us to do the same. _____ 'The best kind of cookbook . . . you can read it like a novel' The Times 'She baked her way into our hearts and hasn't stopped since' Prima

DISCOVER MOUTH-WATERING, TIME-SAVING NEW RECIPES IN NADIYA'S BRAND NEW COOKBOOK, FEATURING RECIPES FROM HER NEW HIT TV SERIES 'An abundance of refreshingly original ideas. Her recipes are achievable for us all'
DAILY EXPRESS _____ Nadiya's Fast Flavours will bring the excitement back into your daily meals, with all the recipes she cooks on her hit BBC2 programme and more besides. Known for her bold and surprising flavour combinations, Nadiya loves to throw the rulebook out of the window, and is always adding her signature twist to classic recipes. Now she makes it easy for you to do the same, with a host of everyday recipes that are guaranteed to send your taste buds into overdrive, including . . . · Brioche Custard French Toast · Sweet-And- Sour Prawns with Noodles · Squash, Saffron And Grapefruit Soup · Blueberry And Fennel Ice Cream Cake · Lemon Leg Of Lamb with Jewelled Couscous · Coffee-Glazed Focaccia Sour, sweet, spicy, zesty, earthy, fruity, herbal - her delicious recipes offer new and innovative ways to pack your meals with flavour, using clever shortcuts, hacks and handy ingredients to put the va-va-voom into your food but without spending hours in the kitchen. _____ Praise for Nadiya Hussain: 'Let Nadiya fill your kitchen with pure joy' Woman & Home 'All hail the brilliant Nadiya Hussain' Radio Times 'The queen of Bake Off' Good Housekeeping

"Nadiya shares the food she loves to cook and eat with her family and friends, offering fast, easy and delicious new recipes for every kind of day. This cookbook shows you how to create the perfect meals to complement the moments we love, from days out

with friends to family get-togethers and lazy weekends at home, as well as simple and satisfying solutions for busy weeknights and speedy showstoppers for impromptu guests."--Publisher's description.

'Amazing recipes that spread joy.' - Giovanna Fletcher 'The perfect combination of delicious recipes and mindful food. A must-read and a must-eat!' - Frankie Bridge 'A magical reminder of how wonderful food can be.' - Tom Kerridge Feel-good food for grey and busy days The kitchen has always been my happy place - it's the only place I feel completely at ease. Cooking has got me through some proper tough times! It also helps me slow down, take a breath and take stock. These recipes are all dishes that make me smile - they give me joy and I want to share that joy with you. From my go-to Chicken Nuggets and Brown Butter Macaroni Cheese to my Cinnamon Pastry Twists, you'll find all my everyday favs here. I've included quick meals for those days when you just can't think about what to cook, and my 'therapy' recipes that are good for distracting a worried mind - at least for a while. Take care of yourself. Love, Candice x

This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

Nadiya's Kitchen Michael Joseph

'Packed with humour and warmth' - Heat

Treat your loved ones with Nadiya's collection of delicious and comforting family favourites 'A national treasure. Crowd-pleasing dishes that the whole family really will want to eat' Independent _____ Nadiya shares the food she loves to cook and eat with her family and friends, offering fast, easy and delicious new recipes for every kind of day. This cookbook shows you how to create the perfect dishes to complement the moments we value most with our loved ones, as well as simple and satisfying solutions for those tired nights and speedy showstoppers for impromptu feasts. Featuring delicious recipes such as . . . BUTTER TURKEY CURRY with deliciously creamy sauce and white rice · SAMOSA PIE with an aromatic, hearty filling and crisp pastry shell · BRUSSEL SPROUT SLAW perfect for Christmas and all year round · CHICKEN AND RICE BAKE with fluffy grains and all wonderfully spiced · PEANUT HONEYCOMB BANANA CAKE with peanut butter icing and homemade honeycomb With over 100 easy and rewarding recipes, Nadiya's family favourites will soon become yours too. This is the cookbook you'll reach for time and time again for those memorable moments. You'll find quick meal solutions, food to lift the spirits, fuel for hungry bellies and feasts for friends. Let Nadiya's recipes fill your home with memories, just as they do hers. 'She baked her way into our hearts and hasn't stopped since' Prima *SHORTLISTED FOR A NATIONAL BOOK AWARD*

Learn to bake incredible cakes, pastries, pies and puddings for every occasion with Nadiya's recipes. A baking cookbook to conquer cakes, biscuits, traybakes, tarts and pies, showstopping desserts, breads, savouries, and even 'no-bake' bakes

'A heart-warming tale' Woman & Home 'Uplifting . . . a hug in book form' Heat ***** Mae has watched as her three older sisters have gone through the process of finding their place in the world and faced the challenges of parenthood head on. Now ready to spread her wings beyond her close-knit family, Mae is ready to take the world by storm. But a series of events will shake the strong self-belief Mae has always had in herself and will leave her questioning where it is she really fits in. The Amir sisters will need to draw on all the love they have for each other, if they are going to navigate the challenges life has to throw at them and help Mae along the path to self-discovery.

***** Readers love the Amir sisters! 'Absolutely amazing' 'A delightful and insightful story' 'Excellent, heartwarming family drama' 'I couldn't put this book down' 'A beautiful story about family bonds and sisters' 'A fascinating from-the-heart memoir' Nigel Slater 'A revelatory honest read' Red magazine FUNNY, HEART-WRENCHING, GENEROUS AND TRUE, IN FINDING MY VOICE NADIYA HUSSAIN SHARES THE UNFORGETTABLE MEMORIES AND EXPERIENCES THAT HAVE MADE HER THE WOMAN SHE IS TODAY. 'I am writing this for everyone who was told no. 'No, you are not rich enough. No, that is not credible. No, you can't. No, you won't. No, you are not allowed. No, that is not appropriate. I was told, "No, you do not belong." Finally, I am saying, "Yes, I do."' From the moment Nadiya Hussain was born, she has been questioning her role in life. But the irony is, she never wanted to be a trailblazer. She just wanted to follow a 'normal' path. But life kept telling her 'you can't'. And so she found her own way, beyond anything she dared to dream . . . In this wise, witty, open-hearted book, Nadiya lets us into her life and, for the first time, shares the memories and experiences that have shaped her into the woman and role-model that she is today, alongside her personal recipes and the stories they tell. 'We all have a voice. Yours might be loud and strong, or quiet yet insistent. I have always tried to use mine for the right reasons.'

Having fallen in love with Nadiya and her outstanding bakes on Great British Bake Off, readers can now discover all her favorite recipes. With chapters ranging from "Lazy Sunday Mornings" to "Midnight Feasts," "Snacks and Sharing: to "Dessert for Dinner," there's a dish for any time of the day, for all of the family. She offers innovative twists on traditional classics and the perfect recipe for those staple meals and bakes, including Best Fish Finger Butty; Churros French Toast; Cod and Clementine Curry; Popcorn, White Chocolate and Peanut Slice; Za'atar and Lemon Palmiers; Sour Cherry and Almond Bundt Cake; and Her Majesty's Cake.

"Wherever this little boy goes, his worry monster follows. Can he learn how to leave his monster behind?" -- Cover. Want to eat well but feel you don't have the time? Roz Purcell will show you how tasty and healthy whole foods can be - and how easy it is to fit them into a busy lifestyle. Using readily available ingredients and store cupboard essentials, Roz's whole foods recipes are quick, simple, nutritious and most of all, delicious. In less than thirty minutes, you can prepare, cook, and enjoy natural food that helps you look and feel healthier and happier. With over 100 easy to follow recipes, Half Hour Hero will prove that healthy eating can be fuss-free. From tasty breakfasts, hearty dinners, indulgent desserts, to snacks and tonics to enjoy on the go, Roz will show you how to cook quick dishes that will put natural whole foods at the heart of any life, no matter how hectic. Eating well has never been so simple.

An uplifting and empowering picture book about finding your inner strength when school life gets tough, from the winner of The Great British Bake Off and national treasure, Nadiya Hussain, beautifully illustrated by Ella Bailey. I love to go to school. Well, most days I do. There are some days when what I really want is to stay at home with you. A touching story

about building the courage to overcome bullying, with a powerful reminder to always be kind.

Invite Nadiya into your kitchen . . . Now with her own prime-time BBC2 cookery series, Britain's favourite Bake Off winner presents her latest cookbook, featuring mouth-wateringly delicious recipes from the programme . . . Nadiya takes trout from Yorkshire to the sun soaked Mediterranean, with her baked sea trout, potatoes and sundried tomatoes spiked with lemon. Gorgeous salty halloumi and caramelised sweet watermelon skewers with a tangy tamarind dip make the perfect light lunch. Straight from Nadiya's Bangladeshi roots, a nutty burnt garlic dressing; the perfect compliment for a fresh, summery apple, walnut and coriander salad. And for dessert, a West Indian tropical hit of fruity, fragrant pink peppercorn pineapple jam to top sweet scones and coconut cream. The ultimate exotic treat. _____ 'The best kind of cookbook . . . you can read it like a novel' The Times Nadiya Hussain was crowned the nation's winner of 2015's Great British Bake Off. Famed for her talent and adventurous flavour choices, she sets off on a journey around the country to meet some of the finest growers, producers and pioneers behind the best of modern British food. Inspired by her exploration, Nadiya has created over 120 easy and enticing new recipes that mix the local ingredients she encounters with her very favourite flavours, not forgetting a nod to her Bangladeshi roots. Her reinvented classics capture the diversity of twenty-first century Britain - of tastes and culinary influences that shape what we love to cook and eat today. Lavishly photographed, Nadiya's must-try recipes have got you covered from breakfast to mid-week meals to something a little bit special, and of course puddings and parties too. Here's a little flavour . . . Cheese Scones with Chive Butter Smoked Haddock Rarebit - fancy cheese on toast Sumptuously jazzy Eton Mess Cheesecake, decorated with meringue kisses Ploughman's Cheese and tangy Pickle Tart Delicate Crab Summer Rolls Indulgent Chocolate & Salted Peanut Tart with a secret crispy ingredient Herby Chicken and Potato Salad Motivated by her love of family and food, flavour and fun, this is Nadiya cooking in the way she knows best - inspiring the rest of us to do the same.

THE ESSENTIAL VEGAN COOKBOOK, FEATURING MORE DELICIOUS PLANTS AND LESS WASHING-UP! 80 quick, easy and delicious vegan recipes, each using only one dish 'Anyone considering a foray into veganism should acquaint themselves with the work of Roxy Pope and Ben Pook . . . simple, healthy recipes made up of everyday ingredients' Vogue One Pot Vegan is the perfect staple cookbook for vegans, vegetarians, flexitarians, or anyone who simply wants more plants on their plate. Packed with inspiration for pastas, curries, salads, stir-fries, noodles and even puddings, every recipe uses simple supermarket ingredients - for maximum flavour with minimum fuss. One-pot, one-pan and one-tray recipes include: - QUICK AND NUTRITIOUS MIDWEEK MEALS, such as rainbow noodles, smoky sausage cassoulet, and roasted squash with cauliflower and sage - SIMPLE SIDES AND LIGHT BIGHTS, such as roasted vegetable mezze, loaded sweet potato wedges, and no-waste harissa cauliflower - HEARTY HOME COMFORTS, like rich lazy lasagne, mushroom and ale filo pie, and warming pearl barley chilli - TAKEAWAY CLASSICS, including mushroom tikka masala, tofu satay, and Chinese-inspired sweet and sour jackfruit - SWEET TREATS AND DESSERTS such as peanut butter swirl brownies, boozy Caribbean pear cake, and cardamom and pistachio shortbread From the creators of SO VEGAN, one of the world's leading vegan food platforms with a growing community of over 1.5 million followers. Recipes are accompanied by full nutritional info, plus tips for batch cooking or freezing. Eating more plants has never been so easy! PRAISE FOR SO VEGAN: 'Faff-free, delicious recipes' Times 'Masterminds' Plant Based News

You'll love Nadiya's brand new cookbook, packed with over 100 time-saving and mouth-watering recipes. WITH ALL THE RECIPES FROM NADIYA'S BBC2 COOKERY SERIES Feeding a family and juggling a busy work load can be really tricky so Nadiya has crafted over 100 recipes that will teach you how to be time-smart in the kitchen. Featuring recipes that are both quick and easy to make, as well as those that have shortcuts to creating second - and even third - delicious meals without any additional preparation, Nadiya will share with you all her tips and hacks for making meal prep as simple as possible. You'll be able to make all the delicious recipes from Nadiya's BBC2 show including: · Peanut Butter & Jelly Traybake · Instant Noodles · Egg & Mushroom Rolls · Zesty Marmalade Haddock Each recipe also includes how long it will take to prepare and cook, making planning easy. Spin leftovers into completely new meals, learn the most effective way to use your freezer and discover just how easy it can be to batch cook without needing to have the same meal every night. Covering breakfast, lunch, dinner, desserts and basics - with recipes that will give you leftovers to have as snacks in between - Nadiya shows you how she manages to always have home-cooked food at hand for her family. Nadiya will show you how you can always make time to cook and eat delicious food. AS SEEN IN THE TIMES Praise for Nadiya Hussain: 'A national treasure' Independent 'She's baked her way into our hearts and hasn't stopped since' Prima 'The best kind of cookbook . . . you can read it like a novel' The Times 'One of our favourite ever bake off winners' Sunday Mirror 'Ideal dishes to serve at family get-togethers' Daily Mail

Join Great British Bake Off sensation Nadiya Hussain for scrumptious stories and delicious bakes that the family can enjoy together at Christmas. Christmas is a time when families come together. This unique combination of storybook and cookbook, with all recipes and stories devised and written by Nadiya herself, brings families into the kitchen to share this special time of year through cooking and stories. - Go on an adventure to the Snow Queen's palace, then make her treacle ice cream - Make and decorate cheesy-feet biscuits, then read the story about where all the odd socks go at Christmas time - Meet some very confused elves in The Elves and the Chouxmaker, then bake your own lemon choux buns - Read Nadiya's version of 'Twas The Night Before Christmas, then cook a scrumptious nut roast Combining playful photography of Nadiya and her children with vibrant illustrations by Clair Rossiter, this glorious celebration of the joy of sharing food and stories is the perfect Christmas gift.

Heart-warming storytelling with strong themes of sisterhood from nation's favourite and former Bake Off winner Nadiya Hussain, this is Little Women meets Marian Keyes' Walsh family series for a new generation of readers.

'The cookbook we all need this year' WOMAN & HOME 'Showstoppers and classic baking for every occasion' SUNDAY TIMES 'Delicious' Times 'Let Nadiya fill your kitchen with pure joy' Woman & Home _____ Our beloved Bake-Off winner has created your ultimate baking cookbook to help you conquer cakes, biscuits, traybakes, tarts and pies, showstopping desserts, breads, savoury bakes, and even 'no-bake' bakes - all with her signature mouth-watering twists. Some of Nadiya's deliciously easy recipes you can achieve at home include: · Blueberry and Lavender Scone Pizza · Mango and Coconut Cake · Sharing Chocolate Fondant · 'Money Can't Buy You Happiness' Brownies · Potato Rosti Quiche · Pepperoni Pull Apart Bread . . . and much, much more From classic baking staples to dazzling show-stoppers, you'll discover new favourite recipes for every day and every celebration - it's time to shake up your bakes! _____ * Pre order Nadiya's new cookbook, Nadiya's Fast Flavours now, for exciting meals guaranteed to get your taste buds going every night of the week *

In this special mini edition for World Book Day, enjoy two stories and two recipes, plus exclusive puzzles, written and devised by Britain's favourite baker, Nadiya Hussain. - Bake some delicious blueberry and orange soda bread and, while it is in the oven, enjoy the story of Little Red Hen and her friends - Meet some very confused elves in 'The Elves and the Chouxmaker', then make the salmon and green bean curry from the story Combining playful photography of Nadiya and her children with vibrant illustrations by Clair Rossiter, this is a glorious celebration of the joy of sharing food and stories.

'I am their daughter. They are me. I am my Baba's stubborn back bone and his great brows. I am my mum's resilience and wide birthing hips.

I am their profanity, their nerves, I am their traditions, their hang ups, their loss, their tears. I am their human, their child, their daughter.' Born to parents who had emigrated to Britain from Bangladesh, Nadiya Hussain's first roles were those of daughter and sister. Considering her later roles as a devout Muslim entering an arranged marriage and becoming a wife and mother herself, Nadiya questions the barriers that many women, no matter who they are or where they live, have to cross in order to be accepted or heard. Importantly, she shows us how, at the core of it all, we are essentially tackling the same issues throughout our lives despite our cultural, social and religious differences. Each chapter deals with a different role, and Nadiya writes with warmth, humour, honesty and deep emotion about what each one means to her and how she embodies all the different expectations of these roles in her life. Writing about growing up in a large family, who were culturally torn between two countries, to her thoughts on becoming a celebrity, after winning The Great British Bake Off, the later chapters cover her more recent roles of 'baker', 'Twitter handle' and 'TV presenter'.

In this brand-new, official tie-in to Mary's much anticipated series, the nation's best-loved home cook will teach you to cook with confidence, with over 120 delicious recipes. This book features all the recipes from the show, including delicious weeknight dinners, irresistible dinner party suggestions and of course, plenty of tempting traybakes and biscuits for those with a sweet tooth. Featuring her no-nonsense tips and techniques, each chapter ensures perfect results every time, whatever you're cooking. In addition, Mary's no-fuss advice will help you foolproof your kitchen – whether that's preparing ahead to entertain a crowd, planning weekly family meals, or ensuring your store cupboard is well stocked. With Mary's no-fuss guidance, discover how every delicious dish can be made completely foolproof.

Join Great British Bake Off sensation Nadiya Hussain for scrumptious stories and delicious bakes that the family can enjoy together at Christmas. Christmas is a time when families come together. This unique combination of storybook and cookbook, with all recipes and stories devised and written by Nadiya herself, brings families into the kitchen to share this special time of year through cooking and stories. - Go on an adventure to the Snow Queen's palace, then make her treacle icecream - Make and decorate cheesy-feet biscuits, then read the story about where all the odd socks go at Christmas time - Meet some very confused elves in The Elves and the Chouxmaker, then bake your own lemon choux buns - Read Nadiya's version of 'Twas The Night Before Christmas, then cook a scrumptious nut roast Combining playful photography of Nadiya and her children with vibrant illustrations by Clair Rossiter, this glorious celebration of the joy of sharing food and stories is the perfect Christmas gift.

The award-winning, bestselling author of An Everlasting Meal “revitalizes classics and long-forgotten dishes, bringing them into this century with verve and ease” (Bon Appetit) in this “lovely and literary” (Vogue.com) cookbook. Many dishes that once excited our palates—like oysters Rockefeller, steak Diane, cheese and walnut soufflés—have disappeared from our tables and, in some cases, from our memories. Creating a unique culinary history, Tamar Adler, a Vogue and New York Times writer and Chez Panisse alum, has collected more than a hundred recipes from old cookbooks and menus and enlivened, updated, and simplified them. Adler's approach to these dishes involves ample use of acid and herbs, pared down techniques, and contemporary ways of serving. Seasonal menus, wine pairings suggested by sommelier Juliette Pope, gorgeous watercolor drawings by artist Mindy Dubin, and a foreword by influential food critic Mimi Sheraton add to this “personal, nostalgic journey...as much about the writing as it is about the cooking” (The New York Times Book Review). Adler has created a unique culinary history, filled with delicious recipes and smart, witty prose. It is destined to become a modern classic.

From the host of the beloved Netflix series Time to Eat and winner of The Great British Baking Show come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. Time to Eat solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts--like frozen foods--to cut your prep time significantly. In Time to Eat, Nadiya teaches you to make recipes from her hit Netflix show, including Peanut Butter & Jelly Traybake, Instant Noodles, Egg Rolls, and zesty Marmalade Haddock. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

Celebrate special occasions all year round with sparkling stories and irresistible recipes by Nadiya, Britain's favourite baker. Whether it's Valentine's Day, Holi or Chinese New Year, there are so many special moments to be enjoyed as a family throughout the year. And what better way to celebrate than to share stories, enjoy crafts and make delicious food with Nadiya, Britain's favourite baker? Bake some Pumpkin Rattle Biscuits for Halloween, then read the story of a little girl and her pumpkin patch, make an sock bunny while your Easter Egg Rocky Road sets, or read about Friendship Day while your tear-and-share Monkey Bread is in the oven. A unique combination of storybook and cookbook, with all recipes, stories and activities devised and written by Nadiya herself, Bake Me a Celebration Story combines playful photography of Nadiya and her children with vibrant illustrations by Clair Rossiter. Let's celebrate and have some fun! Praise for Bake Me a Story: Beautifully illustrated, this will make a wonderful gift for all aspiring bakers - Evening Standard Brings families into the kitchen to spend time sharing stories and cooking - Gransnet.com A great way to get kids interested in baking - The Independent

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Bake it Great is the first book from 'Great British Bake Off' finalist Luis Troyano. The Manchester-based graphic designer wowed the nation with his striking and ambitious creations and now he wants to pass on his knowledge of how to make your bakes outstanding in this book of 100 recipes. Not content with making something taste great, Luis wants it to look great as well - he believes even the simplest of bakes can be show-stopping, from Bakewell cupcakes to eye-catching centrepiece breads. And it doesn't stop there, with Luis help even the novice baker can work their way up to an ambitious g?teau and know that it will turn out spectacular. Luis simple tips and meticulous instructions will demystify the art of baking, from getting to know your oven, to the finer arts of finishing, meaning you simply can't go wrong. Chapters on cakes, breads, sweet doughs, snacks and slices, tarts, pies and pastries, with focus chapters on Spanish recipes and cooking with honey, mean that the basics are all covered. With plenty of unusual and fun suggestions too, in particular rarely-seen classics from Luis Spanish upbringing and some truly novel presentation ideas, this book will enlarge any baker's repertoire.

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