

The Cardamom Trail Chetna Bakes With Flavours Of The East

John Whaite, winner of the 2012 Great British Bake Off, bakes everywhere he goes - at food festivals, as a guest on the nation's top cookery shows, at Le Cordon Bleu school where he is perfecting his craft and as teacher at his new cookery school. Yet his favourite place to bake is still at home, creating delicious treats and feasts for his family and friends. In John Whaite Bakes At Home, John shares with us those recipes he saves for his nearest and dearest. The lunches, brunches and afternoon teas he whips up when his parents come to visit, the indulgent sweet bakes and savoury pizzas he has waiting when his friends come to stay, and the picnics, confectionery and special occasion cakes he prepares for, and with, his nieces and nephews. So whether you want a birthday cake to impress or a comfort food feast to welcome the whole family, if you're after straightforward homemade recipes with a modern twist, this is the book for you.

"Good to eat" recipes indeed, as well as lots of things which are "good to know". David wears his knowledge lightly - about the science and nutrition of food - so that the focus can remain on making the food delicious. It's all there, though, for those who want the 'why's as well as the yums...' Yotam Ottolenghi 'Revitalise your diet and feel well-fed at the same time.' Dan Lepard 'Good to Eat is full of tasty morsels of both knowledge and recipes that you and all your gut microbes will love! A fantastic book.' Tim Spector 100 fresh, healthy pescatarian recipes 'People often think that healthy eating means restricting foods or counting calories. But for me this form of 'healthy eating' was not sustainable. Plus, it was dull. I hated cutting out the food I loved best - bread, cake, pizza, Yorkshire puddings! That realisation changed how I approached food. Food should be healthy, but so should our relationship with food. So instead of depriving myself of my favourite dishes, I found new, easy ways to make them better for me.' - David Atherton GOOD TO EAT is a book that indulges our craving for baked goods, filling foods and sustaining meals but leaves us feeling good. With a few simple tweaks - like using root veg to minimise the use of sugar or trying a plant-based alternative - you can enjoy what you love to eat while nourishing your body. Food is one of the longest relationships of our lives and what we put on the plate should be more important than what we are leaving off it. With 100 exciting new recipes from the 2019 Great British Bake Off winner GOOD TO EAT promises fresh and filling suppers, sweet treats with a healthy spin, hearty salads to pick and mix, soups and more. David will leave you eating and living well.

The debut cookbook by the breakout star of The Great British Bake Off 2017 and the host of Channel 4's brand new show, Liam Bakes. When you bake you want the results to be mouth-watering and jaw-droppingly good. You want gasps of awe followed by silence as your friends and family munch their way through your genius creations. No one understands this better than Liam Charles. Who else could bring you a Caramel Peanut Millionaire's Shortbread, an Oreo Chocolate Brownie Freakshake or a Christmas Dinner Pie? It has to be Liam and in his first book, he introduces his latest inventions and favourite bakes that are guaranteed to get you in the kitchen. Cheeky Treats is a cookbook like no other, packed with fantastic flavours, wonderfully creative bakes, and fun and beautiful photography that captures Liam's personality and flair. Warning: if you're looking for a

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Victoria Sponge recipe - look elsewhere! 'Cheeky Treats, a spangly, Technicolor, many-faceted recipe book... It is distinguished not by the two kilos of icing sugar in the Football Cake (and that's just the buttercream!), nor the very simple, incredibly effective, domino pattern on his salted millionaire dominoes, nor his vertiginous layering or moments of French patisserie perfectionism, but by the joie de vivre conveyed by all those things, and the rest.' - Guardian

Ollie Dabbous is one of the UK's most exciting chefs. His restrained but stunning dishes celebrate the essence of ingredients and flavour. Essential is his first cookbook for home cooks and it is made up of 100 everyday recipes that Ollie has made faultless. These are pitch-perfect versions of familiar dishes like cauliflower cheese, risotto, tuna steak, roast beef and cheesecake. Each chapter takes a different ingredient type – from Grains through to Fruit and Berries – and the recipes are simple, unfussy and incredibly elegant. Ollie may be Michelin-starred but in this book he doesn't use complicated techniques or tools. He simply shares his intuitive approach to balancing, layering and tweaking ingredients to create perfect results time and again.

Infuse your baking with a sprinkle of glitter, a rainbow of colours and a menagerie of woodland creatures with the help of this unique baking book from everyone's favourite Great British Bake Off finalist, Kim-Joy! If you've ever wanted to know how to bring your baking to life, Kim-Joy will show you how in this fun and practical book. As well as basic cake mixes, biscuit doughs, fillings/frostings and decorating techniques, she shares 40 of her wonderfully imaginative designs for iced biscuit creatures, big occasion cakes, character macarons and meringues, ornate breads and showstopping traybakes. Recipes include step-by-step photography and adorable illustrations accompanied by little messages of positivity throughout. Whether you want to learn how to make a llama cookie, a cat paradise cake, a panda-madeleine or a choux-bun turtle, there's something here to capture your imagination and spread a little (Kim-)Joy!

"A wonderful slice of home, food and family from one of the most beautiful places on earth: this book is heaven." – Jenny Colgan
Shetland is where Scotland meets Scandinavia and the North Sea hits the Atlantic Ocean. Isolated, unspoilt and rich in history and tradition, Shetland is a truly singular place. And for James and Tom Morton, it's home. Shetland: Cooking on the Edge of the World explores life on an island with food, drink and community at its heart. Surrounded by crystal-clear waters, Shetland seafood is second to none. The native sheep roam freely. Here cooks, farmers, crofters and fishermen toil following traditions that go back hundreds of years. This is a heartfelt book, full of passion for place and community. The recipes celebrate the very best the isles have to offer, feasting on the ocean's harvest and the treasures of croft land and cliff face. There is cooking fuelled by necessity and thrift and, as you might expect on Scotland's Norse edge, there are drams and parties galore. With spectacular photography by Andy Sewell, Shetland celebrates a very different kind of island paradise.

Ever wondered why your grandmother threw a teabag into the pressure cooker while boiling chickpeas, or why she measured using the knuckle of her index finger? Why does a counter-intuitive pinch of salt make your kheer more intensely flavourful? What is the Maillard reaction and what does it have to do with fenugreek? What does your high-school chemistry knowledge, or what you remember of it, have to do with perfectly browning your onions? Masala Lab by Krish Ashok is a science nerd's exploration of

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Indian cooking with the ultimate aim of making the reader a better cook and turning the kitchen into a joyful, creative playground for culinary experimentation. Just like memorizing an equation might have helped you pass an exam but not become a chemist, following a recipe without knowing its rationale can be a sub-optimal way of learning how to cook. Exhaustively tested and researched, and with a curious and engaging approach to food, Krish Ashok puts together the one book the Indian kitchen definitely needs, proving along the way that your grandmother was right all along.

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.

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Over 100 recipes from simple to showstopping bakes and cakes Bake like you're in the tent - from the comfort of your own home. Make brilliant bakes at home with the latest companion cookbook to The Great British Bake Off. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. This cookbook is the perfect excuse to start baking like The Great British Bake Off - at home. Includes: * Recipes from the Bakers of 2016, including the finalists * Technical challenges from the show * Easy to follow, step by step baking instructions * Written to help you develop skills and bring out your creativity * Beautiful photography to help you visualize your bake * Clear advice on equipment, ingredients and quantities * Recipes highlighted for 'free-from' diets and special ingredients

John Whaite Bakes. He always has. Whether he is happy or sad, in love or heartbroken, on his own or with friends, he believes that whipping up his favourite dishes provides nourishment for both the body and the soul. Now, fresh from winning the 2012 Great British Bake Off, he wants to share his mouthwatering creations with us so we can find the perfect recipe to fit our mood too. There are comforting dishes here like Self-Saucing Chocolate Mud Pud and Pork, Apple and Thyme Sausage Rolls that will warm up the coldest of winter evenings, inspiring flavour combinations such as Fig and Rose Savarin and Salted Caramel Rum Babas, romantic dishes to share such as Pizza Puttanesca and Passionfruit Tart and some new showstoppers too, including the brand new Hellfire and Brimstone Cake. So, whether you need a pick-me-up for dinner or a lazy Sunday breakfast treat, John Whaite Bakes is full of indulgent, delicious

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recipes to suit your every day and every mood.

A sweet and savory collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, *The Great Holiday Baking Show*, and the PBS series, *The Great British Baking Show*. *Baking with Mary Berry* draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof--from breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in *Baking with Mary Berry* will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

Popular food blogger and veteran noodle eater MiMi Aye celebrates the addictive power of the noodle in this wonderful collection of 100 authentic recipes from around the world. From udon to soba and from reshteh to rice vermicelli, the widely travelled world of the noodle is celebrated in delicious stir-fries, soups, sauces, salads and snacks. Full of intoxicating and bewitching flavours, *Noodle!* is both an essential recipe collection and a fascinating culinary masterclass. *Noodle!* is the fifth book in a series that began with the bestselling *Mince!* (World Gourmand Award for 'Best UK Single Subject Cookbook') and continued with the brilliant titles *Stew!*, *Soup!* and *Pie!*.

Cooking methods for mastering the perfect, satisfying texture each and every time. Succulent shrimp, juicy steak, vegetables bursting with fresh flavor—the secret to cooking exceptional food is keeping it luscious and tender. In this technique-focused guide to delectable dishes, Kathy Hunt delivers recipes for global appetizers, mains, sides, desserts, and sweet baked goods. Written for novice and accomplished cooks alike, this masterclass in texture inspires an appreciation for the skills needed to craft exquisite mouthfeel, an often overlooked facet of cooking. From stir-frying noodles and sautéing fish to grilling delicate vegetables and roasting hearty meats, *Luscious, Tender, Juicy* covers a wealth of preparation techniques. Hunt explains how to keep food tender and flavorful, an essential aspect of delectable food. The final two chapters, "Luxurious Cakes, Pies, and Puddings" and "Velvety Cookies, Pastries, and Breads," focus on sweets that wouldn't be enjoyable (or even edible) if they weren't fluffy, molten, or gooey.

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

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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.

A gathering is an easy way of cooking and hosting. It means no pressure, no code of conduct, and everyone - cook included - can actually enjoy themselves. This collection is a mixture of modern dishes, staple snacks, salads and sides, interesting bakes, and puddings perfect to end a feast with. Nothing overly fussy or complicated, just tasty, pretty plates of food. Choose from the chapters led by occasion or pick and choose from dishes such as Sloe Gin Braised Venison, Cocoa Nib Brownies and Redcurrant Pavlovas to put on a spread. There are menu ideas to show you how. CONTENTS Mornings Quick & Slow | Menu idea: Autumnal brunch Small Plates | Menu idea: Spring lunch Food to Fling Together | Menu idea: Riverside picnic Food to Take your Time About | Menu idea: Wandering weekends Everything Baked | Menu idea: Summer garden party Drinks & Other Things to Celebrate with | Menu idea: Winter party Sweet Plates & Puds | Menu idea: Presents

Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker – whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports you on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.

A sweet treat for every emotion and occasion. Whether it's a celebration or the blues, nothing lifts you up better than a delicious dessert. In Shivesh Bhatia's Desserts for Every Mood, the maverick baker is back with an array of recipes that promise to transform any day. For Shivesh, baking has come to mean many things over the years: memories of seeing his grandmother make cakes to spending hours experimenting in the kitchen and sharing the joy with friends to baking becoming his quiet refuge after a

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hectic day. In his second book, Shivesh shares a range of desserts-gooey caramel chocolate tart, fresh mint lemon chiffon cake to an exotic litchie rose tiramisu-that have helped him through difficult and happy times alike, in the hope that they will do the same for you.

#witchesofinstagram – here is the perfect book for your haunted kitchen! Give your baking a wicked twist with eerily clever ideas for all manner of cakes, cookies, pastries, breads, desserts and even drinks to spook up your cooking repertoire and make Halloween an occasion to remember. Whether you're a curious witch, a Halloween fiend or you just want to add a creepy touch to your baking, Helena Garcia will give you all the inspiration you need. Try her mummified eclairs, some cinnamon buns that look shockingly like brains, a batch of cookie bats, or a scarily impressive haunted tree cake and before you know it, every day will seem like Halloween. Helena wowed the Great British Bake Off judges and audience with her surprisingly ghoulish interpretations of the baking challenges and now, with her amazingly inventive recipes, you too can become the ghostess with the mostest.

'National treasure' Independent Nadiya's first cookbook is filled with all of her favourite recipes for you to enjoy at home - from breakfasts to dinners to a cake fit for the Queen . . . Having fallen in love with Nadiya and her outstanding bakes on 2015's Great British Bake Off, readers can now discover all her favourite recipes. With chapters ranging from 'Lazy Sunday Mornings' to 'Midnight Feasts', 'Snacks and Sharing' to 'Dessert for Dinner', you'll find ideas for any time of the day, and for all the family.

Nadiya offers innovative twists on traditional classics and failsafe recipes for many staple meals and bakes, including . . . Best Fish Finger Butty · Crumpets with Salted Honey Butter · Wellington Sausage Rolls · Cod and Clementine Curry · Mustardy Kale Mac and Cheese · Popcorn, White Chocolate and Peanut Slice · And of course, 'Her Majesty's Cake', based on the delight she created for the Queen's 90th birthday. 'She's baked her way into our hearts and hasn't stopped since' Prima

THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

Recounts the author's experiences with the reclusive Tarahumara Indians, whose techniques allow them to run long distances with ease, and describes his training for a fifty-mile race with the tribe and a number of ultramarathoners.

Join baking enthusiast Norman Calder as he reveals the back-stage drama from one of TV's biggest shows and takes us on a

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remarkable journey through an action-packed life. The former sailor has travelled the world, but discovered that the most exciting place he's been to is... a tent! The Great British Bake Off tent, that is. His dream was realised when he joined the hit BBC programme that millions tune in to for a dose of cake and crisis. Norman's book is packed with top tips and wonderful recipes that'll have any fan of the show rushing into the kitchen to try them at home. Also enjoy heart-warming tales of life in a different age growing up in his native Scotland, before the teenage Radio Officer sailed the globe in Britain's Merchant Navy. This is a perfect read for those interested in the TV sensation that is Bake Off, as well as discovering more about one of the show's most popular stars!

80 brilliant, flavour-packed Indian recipes to make in 30 minutes or less Chetna Makan's bestselling cookbooks combine her creative flavour twists with a love of simple Indian home cooking. Taking inspiration from the eclectic tastes of Indian cuisine, these tempting recipes can all be on the table and ready to eat in less than 30 minutes. Featuring fabulous salads, traditional fast snacks, imaginative toppings for toasts, delicious dals, comforting veggie, fish and meat curries, all-in-one rice dishes, surprising raitas and dips as well as indulgent desserts, there are speedy options for every occasion. With brilliantly useful meal plans included, dishes can be enjoyed on their own or paired together and cooked quickly for an easy feast to enjoy with friends. No complicated methods, just delicious, vibrant and varied food that the whole family can enjoy every single night of the week and in little to no time at all.

Bake-Off mania continues! On 8 October 2014, an incredible 12.3 million BBC1 viewers watched builder Richard Burr narrowly miss out on the Great British Bake-Off crown. Affable and laidback, with his trademark pencil tucked behind his ear, Richard had been the favourite to win. As a builder, Richard has a unique approach to his cakes and bakes - B.I.Y. Bake It Yourself showcases his creativity and technical tips for achieving success every time you cook. Each recipe contains the essential building blocks with step-by-step guides and photos. Then there is an Easy, Intermediate or Advanced variation where you can practise your new skills. Richard's expert and reassuring instructions guide you throughout. With a basic baking 'toolkit' and featuring tricks of the trade, the 80 recipes cover the essentials of bread, sweet pastry, cakes, biscuits, pies, tarts, savouries and puddings.

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.

Clean Cakes is the ultimate cookbook for anyone who enjoys baking as well as experimenting with new and alternative ingredients. It provides a wealth of ideas for cooking everything from spectacular cakes, energy-boosting muffins and wholesome loaves to stunning raw desserts and scrumptious tarts and pies, with distinctive flavour combinations and original twists on established classics. It will prove invaluable for anyone who for health or lifestyle reasons wants to

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eliminate gluten, dairy or refined sugar from their diet but who still wants to satisfy their sweet tooth and create their own nutritious guilt-free masterpieces. Henrietta Inman embraces nutritious whole food ingredients that are unprocessed, unrefined, natural, seasonal and local wherever possible. The first section shows how to stock your Clean Cakes larder, as well as including foundation recipes such as cashew cream, nut butters and homemade jams. Next come over 75 beautifully photographed recipes, from rich chocolate brownies, a show-stopping courgette, basil, lime and pistachio layer cake and raw desserts to five grain omega mix granola bars, spectacular fruit pies and enticing savoury tarts. These recipes are for everyone and show that cooking healthily doesn't have to mean compromising on flavour.

We all know there is more to Indian food than just curries; it can also be really healthy, fresh and super delicious. Chetna's Healthy Indian contains home cooking at its best - straightforward methods, very few ingredients, crowd pleasing flavours, nourishment and comfort. It draws upon inspiration from Chetna's family and friends, creating realistic recipes for midweek, after work, busy weekends or when you simply want to look after yourself with wholesome food. You'll find 80 delicious recipes that require minimum time and effort, including Onion & whole spice chicken curry, Tandoori pan-fried sea bream, Paneer & cavalo nero saag and Baked cardamom & pistachio yogurt pots. Inspired by Indian cuisine, Chetna's Healthy Indian is proof that healthy food does not need to be health food, and convenient meals can be good for you, too.

Delve into the fascinating flavors and variety of Indian cuisine with this unrivaled recipe collection You'll discover delicious choices for dishes that make Indian food unforgettable: crispy fritters; tangy pickles; chaat snacks and salads; refreshing yogurt raitas; richly flavored curries; comforting legume (dal) dishes; creative vegetable and meat main courses and side dishes; decadent desserts; and exotic drinks. To guide your cooking, Neelam Batra provides time-and labor-saving methods, ingredient substitutions, and menu suggestions, and addresses modern health concerns without sacrificing flavor. This is a book Indian food lovers—and health-conscious eaters and vegetarians, too—can turn to for everyday meals and special occasions for years to come!

Sweeten Any Occasion with Bold, Unforgettable Desserts From Brown Butter Ghee Shortbread Cookies to Pomegranate Curd Brownies, these decadently spiced, versatile recipes are a joy to make and share. Drawing inspiration from her Indian-American upbringing and experience on MasterChef, Hetal Vasavada infuses every creation with the flavors of her heritage. The results are remarkable treats like Mango Lassi French Macarons and Ginger-Chai Chocolate Pot de Crème. Whip up a batch of small sweets (mithai) like Sesame Seed Brittle and Bourbon Biscuits, or impress guests with a fantastic breakfast like Banana Custard Brioche Donuts. The Gulab Jamun Cake, inspired by the quintessential Indian dough-balls soaked in spiced syrup, is the perfect showstopper for any gathering. Simple techniques and smart shortcuts

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make it easy to create familiar flavors or experiment with new ones. With delectable ingredients like ginger, cardamom, saffron, fennel and rose, every bite is worth celebrating.

Explore exciting new recipes from the streets of India's four biggest cities.

Chetna Makan is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavours.

When you bake you want the results to be mouth-watering and jaw-droppingly good. You want gasps of awe followed by silence as your friends and family munch their way through your genius creations. No one understands this better than Liam Charles, aka Cake Boy, the breakout star from Great British Bake Off 2017. Who else could bring you a Caramel Peanut Millionaires Shortbread, an Oreo Chocolate Brownie Freakshake or a Christmas Dinner Pie? It has to be Liam and in this his first book, he introduces his latest inventions and favorite bakes that are guaranteed to get you into the kitchen. *Cake Boy: The Kitchen Diaries* will be a cookbook like no other, but be warned, if you want a recipe for a Victoria Sponge this is not the book for you.

View more details of this book at www.walkerbooks.com.au

****FREE SAMPLER**** Explore a myriad of flavours in this exclusive sampler of *The Cardamom Trail*, from *The Great British Bake Off's* Chetna Makan. Chetna is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Out in April, *The Cardamom Trail* includes rare but precious traditional bakes from India, as well as new spice-infused recipes. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary.

Take one tent. Fill with 12 amateur bakers. Garnish with one venerable cookery writer, one blue-eyed bread-maker, and two comedy queens with a love of innuendo. And there you have the recipe for the most popular show of our times. When *The Great British Bake Off* made its debut in August 2010, it had the makings of a modest hit. But nobody – not the programme-makers and certainly not those first contestants – could have predicted what was to come. Here was a show in which the biggest weekly drama was whether or not a sponge cake would sink in the middle. And oh, how we loved it. Here is the ultimate Bake Off fan book: from bread lion to bin-gate; heart throbs to Twitter trolls; soggy bottoms to sticky buns. This is the celebration of Britain's most popular

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cookery contest.

A sprawling megacity of nearly twenty million people, Delhi has forgotten its ecological history, a key part of which is the Ridge, often referred to as Delhi's 'green lung'. At various points, Delhi has been a crucial hub of politics, warfare, trade and religious expansion on regional and global levels. Placing Delhi's environment at the front and centre of its unique history, the book tells the tale of the Ridge, which resonates far beyond the boundaries of India's capital. The Ridge offers a crucial vantage point for viewing these historical and geographical interconnections. Its trees can't be separated from the stones below them, nor the cities that rose and fell around them. Only with this perspective does a clear picture of the Ridge—and Delhi as a whole—emerge.

In her new book, Pamela Timms reveals all her secrets to over 100 original dishes inspired by Indian ingredients and tailored to suit the desi kitchen. From Saffron and Chocolate Macarons to Apricot and Jaggery Upside Down Cake, from Nan Khatai and Spiced Date, Jaggery and Walnut Scones to Rooh Afza Layer Cake, this book is a delicious and original mix of classic and contemporary desserts and savouries, reinvented and infused with an utterly Indian flavour. These thoroughly tested and easy-to-follow recipes are accompanied by anecdotes from the author's decade in India, as well as sections on seasonal baking, an all-Indian high tea and freedom baking (gluten and egg-free treats).

Inside these pages, you'll discover 80 inspiring recipes for the spiralizer. With this innovative and easy-to-use tool, create delicious, attractive, nutrient-packed spirals and ribbons of fruit and vegetables. Transform your home cooking with low-calorie "pasta" and "noodles" and much more made from fresh ingredients.

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory--including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

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