

The Complete Aga Cookbook

Richard Maggs, the 'Aga Doctor' and author of the phenomenally successful series of Aga Tips books, has pooled all of his knowledge and experience of cooking and living with Agas into The Complete Book of Aga Know-How. Everything that needs to be known about any aspect of the Aga will be found within these fact-filled pages. From everyday tips and techniques to quick and easy advice on how to convert recipes in conventional cookery books for the Aga. Straight-forward, common-sense advice on how to get the best out of your two-, three- and four-oven Aga sits alongside indispensable tips such as ensuring you achieve perfect roast potatoes every time. This is the 'missing manual' for Aga owners everywhere.

Learn to cook a range of recipes using ethnic and exotic ingredients with the traditional range-style cooker in any kitchen.

"Here it is - the much-requested book to answer all your party needs and put your mind at rest when cooking for a crowd." In this extra-special updated edition of Mary Berry's popular entertaining cookbook, Mary makes cooking for gatherings of family and friends easy, with over 160 recipes that work well for both small and large numbers of guests. Lavish new photography and bonus festive recipes make this edition a precious self-purchase or an ideal gift for any Mary fan. You'll discover how Mary cooks for her family and friends during the Christmas party season, and for other occasions and celebrations throughout the year.

Timeless guidance and expert tips will help you cater successfully on a small scale for dinners and lunches around a table, or on a larger scale for drinks parties, buffets and teatime.

Adapting quantities is made easy. Recipes provide two sets of ingredients for serving either 6

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or 12 guests, plus there is new advice on how to scale up recipes for any number. Discover tips for preparing in advance, simple shortcuts and stylish presentation ideas - and cook up a feast the stress-free way with Mary.

150 everyday recipe favorites from the star judge of the ABC series *The Great Holiday Baking Show* and the PBS series *The Great British Baking Show*. *Cooking with Mary Berry* covers a broad selection of recipes-brunch ideas, soups, salads, appetizers, mains, sides, and desserts-drawing on Mary's more than 60 years in the kitchen. Many, like her French Onion Soup, Steak Diane, and Cinnamon Rolls, are familiar classics, but all have been adapted to follow Mary's prescription for dishes that are no-fuss, practical, and foolproof. Step-by-step instructions, tips, and tricks make following in the footsteps of Britain's favorite chef easy, and full-color photographs of finished dishes provide inspiration along the way. Perfect for cooks who are just starting out-and anyone who loves Mary Berry-the straightforward yet special recipes in *Cooking with Mary Berry* will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

Cook over 100 recipes to absolute perfection with guidance from Mary Berry. For each recipe Mary identifies the crucial techniques that guarantee perfect results and gives easy-to-follow, step-by-step photographic instructions. Wondering exactly how to cook salmon so that it melts in your mouth, how to cook a steak to the perfect shade of pink, or how to bake a cake that's both springy and moist? With Mary Berry's no-nonsense, tried-and-true instructions, every dish you cook can be absolutely perfect.

A completely new guide to cooking with an Aga using up-to-date ingredients and recipes from the acknowledged expert

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The official Rayburn cookbook is packed with sensational recipes and beautiful food photography and marks a significant step-up for Rayburn owners who want to get the most out of their cooker.

With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, *Fast Cakes* is a must-have for all busy bakers. *Fast Cakes* is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. *Fast Cakes* also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's *Baking Bible*, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

The Aga is much more than an oven: it's an icon. It's a statement. It's a way of life. Aga cookers have never been more popular, and the queen of Aga cookery is undoubtedly Amy Willcock. Here is her definitive *Aga Bible*, with 300 classic, timeless recipes and bags of advice and tips for Aga owners. Here are all the essential recipes that every Aga owner needs to know - from how to cook a full English breakfast on an Aga, making soups, cooking fish and roasting meats, through to baking pies, cakes and breads. The delicious family food includes Beef stroganoff, Steak, mushroom and horseradish pudding, and Bacon and egg pie, and there are stunning dinner-party recipes such as Rillettes of duck with toasted brioche, Chicken

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in Marsala with oranges and shallots and Parmigiano, thyme and rosemary risotto. Amy also tempts the tastebuds with a delectable range of desserts and cakes, including Raspberry souffles, Chocolate pecan tart and Lemon meringue cake. And there are 30 new and exclusive recipes, such as Moules marinieres, Crab and coconut soup and Apple and onion tart. All the recipes feature conventional cooking instructions, so even non-Aga owners can enjoy Amy's tasty dishes.

Let Simple Cakes dispel the myth that cake-baking is all fuss and fiddle. Now Mary Berry guides you through the art of making the ultimate in comfort food, from cakes, biscuits and pastries, to meringues and more. From Coffee Cake and Devonshire Scones to Lavender Biscuits and, of course, the classic Victoria Sponge, each delicious recipe is accompanied by step-by-step illustrations and simple instructions to ensure impressive results every time. Including sections on ingredients, equipments and methods, as well as suggested party menus, baking has never been so simple.

Mary Berry makes cooking for gatherings of family and friends easier with over 160 recipes that work well for both small and large numbers of guests. Discover how she cooks for her family and friends during the Christmas party season, and for other occasions and celebrations throughout the year. Her timeless guidance and expert tips will help you cater smoothly and successfully on a small scale for dinners and lunches around a table, or on a larger scale for drinks parties, buffets and teatime. Adapting quantities is made easy. Recipes provide two sets of ingredients for serving either 6 or 12 guests, plus there is advice on how to scale up recipes for any number. Discover tips for preparing in advance and simple shortcuts and cook up a feast the stress-free way.

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A cookery course from the UK's much-loved cook Let Mary take you from new cook to good cook or from good cook to great cook with Mary Berry's Cookery Course. With delicious recipes from soups, starters and mains to bread, puddings and cakes, you can master the foundations of cooking and build your culinary repertoire under the guidance of Mary Berry. Learn how to cook Mary Berry's favourite recipes with ease and find out how Mary gets her roast chicken skin so crispy and how she ensures her apple pie doesn't have a "soggy bottom". Perfect the basics of cooking with 12 classic 'master recipes' such as leek and potato soup, chargrilled salmon fillets and Victoria sandwich cake with step-by-step instructions. Then cook your way to success with over 100 fail-safe recipes with photographs of each finished dish so you know what you're aiming for each time. Mary also offers advice on ingredients and how to keep a well-stocked pantry as well as teaching kitchen techniques such as whipping egg whites to guarantee perfect results every time. Mary Berry's Cookery Course is perfect for all home cooks who want to learn to cook 'the Mary Berry way'.

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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From 'the handholder to Aga owners everywhere' (Nigella Lawson) comes the problem-solving instruction book that no Aga owner should be without. Drawing on her experience of teaching Aga cookery classes, Amy Willcock shares the best trade secrets for getting the most out of your Aga. Amy Willcock's Aga Know-How is packed with advice and information on everything from how to keep the heat in, how to clean and service your oven, what kind of utensils to use and how to convert recipes, to the best ways to cook all your favourite foods. Featuring the tips and hints that only a pro knows, such as roasting coffee beans, making stock, melting chocolate and reheating convenience food as well as illustrations of where to cook your favourite dishes and information on stockists, cookware specialists and websites, this is the one-stop handbook for the new generation of Aga cooks.

THE NUMBER 1 BESTSELLER! In this brand-new official tie-in to Mary's much-anticipated BBC2 series, the nation's best-loved home cook invites you into her kitchen to share the secrets of her favourite dishes to make for family and friends. Mary Berry Cooks features all the recipes from the show, along with Mary's menus for each episode – from a warming Kitchen Supper or a Sunday Roast to a Summer Buffet or an Afternoon Tea. This all-new collection of 100 mouth-watering, simple recipes offers the perfect meal for any occasion. It includes dinner party staples such as Slow-Roast Shoulder of Lamb or Cottage Pie with Dauphinoise Potato Topping, special summer lunches such as Fiery Red Rice Salad and Summer Pudding, and of course, her trademark cakes and bakes. Accompanied by Mary's no-nonsense, no-fuss advice on preparing ahead, each fool-proof meal is made easy, so that you can cook with confidence. Whether a family lunch or a simple one-pot supper for friends, Mary's carefully tested recipes and comprehensive advice make Mary Berry Cooks the perfect

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kitchen companion.

The Traditional Aga Book of Slow Cooking by Louise Walker Of the many things that Agas do well, slow-cooked meals rank among the best. So here are over 100 great recipes; easy, economical and full of rich and vibrant flavours. Braised Chicken and Chicory, Pork with Honey and Apricots and Boston Baked Beans are just a few of the delights in store. The book also includes traditional oven timings, thus enabling all cooks to enjoy these fabulous recipes. Also available is The Traditional Aga Box Set which comprises all three of Louise's Traditional Aga titles.

This is the first ever cake book for Aga owners, all the lovely things cooks want to make but often find tricky to get right in the Aga. With 100 Aga recipes for large cakes, cupcakes, buns, muffins and traybakes, ranging from the classic to the contemporary, this baking book is perfect for both the keen cake baker and the complete beginner. There are ideas for celebration cakes, or simply fast cakes for the busy person, and even recipes that children will enjoy making themselves. Includes: Simple cakes: quick and easy traybakes, Swiss rolls, all-in-one cakes - ideal for beginners Chocolate cakes: anything and everything chocolate, brownies, chocolate roulade, death-by-chocolate - sumptuous delights that are equally good served as teatime cakes or dinner-party desserts Traditional cakes: Victoria sandwich, Christmas cake, Simnel cake, Dundee cake, parkin, teabread, scones, plus old English regional classics Baking with kids: fairy cakes, drop scones, Welsh cakes, flapjacks, cookies, fork biscuits - quick, easy and fun to make Cupcakes: beautiful little iced gems in a variety of colours and flavours Coffee-shop cakes: to sup with a cappuccino, muffins, flavoured shortbread, banana loaf, gingerbread The healthy option: fruit bars, oatcakes, carrot cake, courgette buns, wholewheat cake, fat-free

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cakes - remove some of the guilt from cake baking! All recipes have Aga and conventional instructions. There is also advice about baking equipment and useful tips throughout, making cake baking in the Aga absolutely foolproof!

A Weissman once said... "...can we please stop with the barrage of 2.3 second meals that only need 1 ingredient? I get it...we're busy. But let's refocus on the fact that beautifully crafted burgers don't grow on trees." Ironically this sounds a lot like he's trying to convince you to cook, but he's really not. Is this selling the cookbook? The point is that the food in this book is an invitation that speaks for itself. Great cooking does, and should, take time. Now is the time to double down and get your head in the cooking game. Or you know, don't. Maybe get someone else to cook this stuff for you...that works too. How can you know if something is your favorite if 50 to 80 percent of the stuff you've been eating was made by someone else? Butter, condiments, cheese, pickles, bread, patties, and buns. For the superlative gastronomic experience, you can (and should, to be honest) make these from scratch. Create the building blocks necessary to make the greatest meal of your life. While you're at it, why not give it the Joshua Weissman twist? Afterall, it's hard to buy lacto-fermented white asparagus with black garlic at the local grocery store. From simple staples to sophisticated curiosities and from gourmet to deep-fried, you are the master of your own kitchen, and you'll make it all, on your terms. With no regrets, excuses, or apologies, Joshua Weissman will instruct you how with his irreverent humor, a little bit of light razzing, and over 100 perfectly delectable recipes. If you love to host and entertain; if you like a good project; if you crave control of your food; if fast food or the frozen aisle or the super-fast-super-easy cookbook keeps letting your tastebuds down; then Joshua Weissman: An Unapologetic Cookbook is your ideal kitchen companion.

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Guarnaschelli's recipe collection has been a constant companion throughout her career. Often a recipe will lead into something unexpected, starting out as a basic but morphing into something else, something that demands to be shared with others. From simple vinaigrettes and roast chicken to birthday cakes and cocktails, she's ready to share her recipes with a new generation.

'Everyday cooking is about sharing your love of food with family and friends. With this book I hope that you will feel encouraged to create new favourites, making everyday meals into something extra-special.' Add a little Mary magic to your cooking with 120 brand-new recipes from the inspiring new BBC series. Delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist.

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.

UK MasterChef finalist Hannah Miles reached 'the final three' in the 2007 series of MasterChef, and there's been no stopping her since. This will be Hannah's 12th cookery book, but her first dedicated to creating puddings and desserts and biscuits and cakes on her beloved Aga.

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Sumptuous classics for this classic cooker include treats such as Jam Roly Poly, Custard Tarts, Flapjacks and Muffins while exciting and more exotic delectations such as Churros with Toffee Cream Filling, Maple Pretzels and Cardamom Rice Pudding make this compact but decadent book an irresistible buy for all sweet-toothed Aga owners.

Mary Berry's latest book celebrates the Sunday lunch. With over 150 delicious new recipes, the queen of home cooking shows you how to roast the perfect joint, bake the most scrumptious pudding and prepare a long lunch in all seasons. From slow-cooked casseroles to light summer salads, Mary Berry's tried and tested recipes are classics you can trust. She includes all the traditional Sunday lunch recipes, including how to make the perfect Yorkshire pudding, and brings the Sunday lunch up to date with fun and new ways to delight and feed family and friends. Beautifully packaged with mouth-watering photos, this is a must for food lovers and Mary Berry fans.

From soups to sauces and breads to bakes and everything in between, Louise Walker provides an essential companion for all Aga owners, packed full of delicious recipes and her invaluable top tips for how to get the best out of your Aga. The book presents a range of classic recipes, showing you how to perfect a soufflé in the Aga, or make the perfect chips. Louise then moves on to recipes showcasing what the Aga does best – slow cooking. With dishes such as braised chicken and chicory, Moroccan lamb cous cous and Boston baked beans, these are trouble-free recipes, full of rich and vibrant flavours. In the final chapter we explore the area of Aga cooking that fills most people with dread – baking. Putting to bed the myth that baking is a problem for the Aga, Louise provides recipes for simple breads, rolls and cakes, and absolute classics such as brownies, scones and Victoria sponge, as well as

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focaccias, bagels and biscotti. This beautiful book will become your constant go-to in the kitchen.

In this official tie-in to Mary's gorgeous new six-part BBC Two TV series, Mary reveals the secrets of her very favourite food. Featuring all the foolproof recipes from the show, Mary introduces you to her favourite dishes using produce from the farmers' market, the herb garden, the seaside, the countryside and more. This all-new collection of over 100 fuss-free, delicious dishes offers yet more inspirational ideas that anyone can try. From tempting Mini Beef Wellingtons, perfect for a party, to her foolproof Saturday Night Pasta, Mary's no-nonsense advice means cooking for friends and family has never been simpler. And of course, there are plenty of indulgent cakes and teatime treats for those with a sweet tooth. The book also contains Mary's favourite Christmas recipes, from the two Mary Berry's Absolute Christmas Favourites TV specials. These are dishes that Mary never tires of, that are not too difficult to make, that don't have too many ingredients, and that'll have all your family asking for second helpings! From tempting canapés and inspiring salads to comforting suppers and indulgent cakes, it's never been easier to find a new absolute favourite.

- The most delicious recipes for AGA and traditional ovens - Claudia Allemeersch cooks with the world's most popular stove - More than 200 dishes, including casseroles and festive menus - Not just for AGA cookers, but for any type of oven! The renowned AGA cooker, operating on the traditional principles of radiant heat cooking, is a central feature of many kitchens. From baking to simmering, from roasting to slow cooking, an AGA does it all. In The Oven Cookbook, Belgium's best-known amateur chef Claudia Allemeersch gives more than two hundred recipes for preparing food not only with the AGA, but also with traditional ovens.

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Guest chefs have contributed their tastiest oven dishes for this book.

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In her Foreword to this book, Mary Berry describes Lucy as her 'right arm' as well as an 'exceptional' cook. Over the years Lucy has worked with Mary she has picked up hundreds of tips, shortcuts and ideas. Further, as someone who has taught at Mary's very popular workshops, Lucy knows only too well the sort of help, inspiration and guidance people really need. Now she reveals what she has learnt in this delightful collection of mouthwatering recipes, tried, tested and written with the busy young professional in mind. Using the best and simplest of ingredients, country cooking with a contemporary note is the theme. From grilled Colcannon fishcakes, with creamy potato and stir-fried cabbage, to perfectly cooked asparagus with parmesan shavings, Parma ham and black pepper, rack of English lamb with mint and sun-blushed tomato sauce, and plum and almond puffs, all the recipes can be cooked conventionally or in an Aga. With country roots, but an eye firmly on cost and time, Lucy Young will inspire a new generation of cooks.

As well as starring on The Great British Bake Off, Mary Berry is returning to our TVs with her brand new series, Britain's Best Home Cook . . . so indulge, and discover her autobiography. From the moment she came into the world - two weeks early, throwing her parents' lives into disarray - Mary has gracefully but firmly done things her own way. Born in 1935, in the city of Bath, Mary's childhood was a curious mix of idyllic picnics

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and ramblings, and alarming air raids; of a spirited and outdoorsy home life and a dreaded school existence. All nearly cut horribly short by an almost fatal bout of polio when she was thirteen, which isolated Mary in hospital, away from beloved family and friends for months. Recovery saw her turn to her one true passion - cookery. And so began a love affair that has spanned six remarkable decades; from demonstrating ovens in the early 1950s to producing glossy food magazines in the 60s and 70s, gradually becoming the country's most prolific and - many would say - best loved cookery writer. Until her emergence in the 21st century as a TV sensation and style icon on the Great British Bake Off. In this touching, evocative and fascinating memoir, we accompany Mary on her journey of nearly eighty years; a life lived to the full, with a wicked sense of fun and an eye for the absurd, it is the life of a delightfully traditional but thoroughly modern woman.

Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-

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have companion to the festive season.

Cook Up a Feast provides you with 150 foolproof recipes perfect for every special occasion, with easy to follow step-by-step instructions from delicious party bites to gorgeous desserts. Mary Berry and Lucy Young's straightforward advice will guarantee stress-free entertaining every time, from how to plan a party, to menu planners that will help you choose the best dishes for feasts or themed parties. There is plenty of great advice to help you prepare ahead - cooking for friends will always be a pleasure, and can help you bring to life the party you've dreamed of.

Whether you are an AGA aficionado or have never cooked on an AGA before, Mary Berry and Lucy Young's new AGA cookbook is just what you need by your side. It is 30 years since AGA first got in touch with Mary Berry about producing the AGA handbook and 15 since she followed it up with Mary Berry's New Aga Cookbook - now she has combined, improved, updated and revamped those books with Lucy's help to produce The Complete Aga Cookbook, which deserves its place on all 21st-century kitchen shelves. There have been many new trends in cooking in the intervening years, and a plethora of new ingredients, and Mary explores them in new recipes, adapting many ideas to the Aga way of cooking. As Mary herself says, an Aga rapidly becomes the centre attraction of the kitchen, acting as a warm focus for family, friends and animals. And cooking on an Aga is a joy: its spacious ovens produce perfectly cooked dishes, time after time. But we haven't forgotten those who cook on conventional cookers and

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instructions are supplied on each recipe. Complete with all the AGA user information, Mary and Lucy help you get the most out of your AGA as they guide the reader through time- and energy-saving tips - from melting chocolate on the back shelf, to frying drop scones on the Boiling Plate and slow roasting overnight in your Simmering Oven. A few recipes will be familiar (adapted old favourites, which she just couldn't bear to leave out) but, whether new or old, all have been cooked to perfection in the Aga, showing how versatile it really is.

Lucy Young's easily realised recipes that cover all styles of cooking, from quickly rustled-up stir-frys and sautés, to slow-cooked but just as practical casseroles and oven-baked dishes. With *Aga Easy*, Lucy shows us just how versatile the Aga can be in making life easier for those with a busy and time-consuming lifestyle, as well as for those who simply want more time to relax.

With over 650 recipes, this is the biggest ever cookbook from Britain's best-loved cookery writer that no kitchen should be without. This updated edition of Mary's million-selling cookbook is the only Mary Berry book that you need. Every delicious recipe is accompanied by beautiful photography to inspire your cooking, with an eclectic mix of traditional dishes, exotic flavours, and classic Mary Berry recipes. Learn to make every type of dish, including soups, poultry, game, pies, desserts, cakes, and vegetarian favourites. Every enticing chapter starts with a know-how section to get you ready to cook and shows you Mary's trusted tips and tricks. These tried and tested Mary Berry

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recipes include mouth-watering meals for family and friends no matter the occasion, including hummus, salmon roulade, prawn tacos, chicken pot pie, English roast beef, moussaka, dairy-free lasagne, croissants, key lime pie, and ginger snaps! Perfect for everyday cooks and Mary Berry fans alike, Mary Berry's Complete Cookbook is the crowning glory of every cook's shelf. Previous edition ISBN 9781405370950

From keeping your cooker clean to making your own dried herbs, Richard Maggs shares twenty years of Aga know-how. With invaluable professional tips, time-saving shortcuts and comprehensive recipe suggestions, in this little book you will learn how to get the very best from your range cooker.

Case pack changed to 22 from 20 with reprint

The bestselling title that catapulted Louise Walker on to the shelves of Aga owners all over the world. Her common-sense approach to life with an Aga is reflected in her delightfully personal approach to this most loved of cookers. Plenty of sound advice and reassuring tips complement a wealth of classic recipes, such as Cock-a-Leekie Soup, Herb-Baked Chicken and Bread and Butter Pudding. The first of Louise's three Traditional Aga titles, which are available individually or boxed together as The Traditional Aga Box Set.

"These are my wonderful brand-new recipes - timeless classics, simple British dishes and delicious, modern favourites to tempt family and friends. With my trusted tips and techniques for quick, easy and foolproof cooking, in Classic I'll show you how to make the very best food in my own special, no-fuss way." Mary Berry Britain's most trusted cook, Mary Berry, has been showing the nation how to make delicious, foolproof food for decades. This brand-new

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collection from her landmark new BBC One series brings together everything we love about Mary – wonderfully simple but utterly dependable recipes that are essential for every home. These are recipes everyone can enjoy cooking and eating, no matter their time, budget or confidence. Featuring all the recipes from Mary's new television series, each accompanied by Mary's no-nonsense tips and techniques, this stunning step-by-step cookbook ensures perfect results every time. From ever-popular classics like Rack of Lamb with Orange and Thyme Sauce or Lemon Meringue Pie, to a perfect loin of pork with apple sauce, Mary cooks alongside you every step of the way.

Even the most organised cook can find themselves pressed for time when entertaining. This text gives the answer for the time-poor cook, providing 100 recipes devised to be either worked through in the normal way or taken to a 'holding point', a stage that will give you a head start when time is limited.

This is Mary Berry's collection of her favourite dishes that she cooks everyday for her family and friends. Mary and her close friend and assistant, Lucy Young, provide over 150 simply prepared, delicious, reliable recipes for lunch, dinner and parties. Whether you need food for two or twenty, Mary and Lucy have included plenty of starters, mains, sides and puds, together with invaluable advice on cooking for all occasions. And no book from the Queen of Cakes would be complete without some mouth-watering, foolproof bakes. Mary invites you to enjoy afternoon tea, with an array of delicious cakes, traybakes and dainty treats. It has been nearly twenty years since Mary Berry first wrote *At Home*, and in this new edition she has extensively revised and updated many of her classic dishes as well as adding 60 brand new recipes. Mary Berry's *Baking Bible* is the only baking book you'll ever need, and Mary Berry & Lucy Young

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At Home takes care of every other mealtime.

From celebrated food stylist and writer Catherine Hill, comes this sumptuous collection of recipes for all home cooks who love celebrity chefs such as Nigel Slater. From stews to slow-cooked joints to mouth-watering veg dishes, this is a fully illustrated cookbook to be relied upon for delicious, original and low-maintenance meals. With chapters from Friday Night Easy to fabulous Sunday lunches, this is the only cookbook you'll need when the weekend comes round. Catherine Hill's unique cookbook is aimed at everyone who wants to cook at the weekend, whether you have a few friends over for a casual Friday night supper or are going away for a self-catering mini-break. Choose from quick, clever recipes like Tomato and Tallegio Tart or Sticky Mango Chicken Salad when you get in late on a Friday night. With a bit more time, impress on a Saturday with Prawn and Chorizo Stew or Marmalade Glazed Barbecue Ribs. And for a Sunday lunch to round off the weekend choose from lots of slow-cook, low maintenance ideas like Moroccan Leg of Lamb with Chickpeas, or Horseradish and Sugar-crusted Beef with Watercress Pesto - perfect for heading home to after a Sunday walk or drink at the pub. With a relaxed approach and packed full of delicious recipes, ingenious tips and advice, make your weekend cooking something to remember.

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