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KEY=COOKERY - JOEL SHYANNE

Delia Smith's Complete Cookery Course

Bbc Publications Delia is renowned for her tried-and-tested, foolproof recipes. The Complete Cookery Course is the book that has taken pride of place in kitchens for over 30 years. It's a cookbook that you will return to again and again, including recipes for all-time classics like Taramasalata, Boeuf Bourguignonne, Gratin Dauphinois and Rich Bread and Butter Pudding. As clear and comprehensive as ever, Delia's recipes are suitable for beginners as well as more experienced cooks, providing you with all you need for a lifetime of cooking and eating well. To celebrate the 30th anniversary of the first publication of the omnibus edition and sales of over 6 million copies across all editions, Delia's Complete Cookery Course has been re-issued with a fresh, new jacket.

Delia Smith's Complete Cookery Course

The classic, best-selling book, reissued with a fresh, new cover. Delia Smith's Complete Cookery Course is a book that has taken the pride of place on everyone's kitchen shelf. Containing all the established favourites such as Flaky Fish Pie, Christmas Pudding and the secret of crunch Roast Potatoes, Delia has now added exciting new recipes like Stir-fried Mange Tout and Roast Stuffed Geese with Prunes and Armagnac. As clear and comprehensive as ever, the recipes are suitable for beginners as well as more experienced cooks. Delia also gives advice on new and widely available ingredients like easy-blend yeast, filo pastry and fromage frais. Illustrated with 24 mouth-watering new photographs, Delia Smith's Complete Cookery Course provides all you need, and more, for a lifetime of cooking and entertaining.

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Delia Smith's Cookery Course

Bbc Publications

Delia's Complete How to Cook

Both a Guide for Beginners and a Tried and Tested Recipe Collection for Life

Random House A guide to basic cooking that includes recipes for various occasions.

Delia Smith's Complete Illustrated Cookery Course

Ebury Press An illustrated version of Delia Smith's Complete Cookery Course, this book offers instructions that are clear, comprehensive, and pretty near infallible. The text is accompanied by a wide range of illustrations.

Delia's How to Cook

BBC Books This third book in Delia Smith's simple-to-follow cookery course for people of all ages and abilities, removes the fear and mystique for cooking the simplest and the more advanced dishes. It contains 120 new recipes.

You Matter

The Human Solution

Bloomsbury Publishing We know science is awesome, as are its achievements. Yet so far scientists have managed to sidestep the most awesome reality of all, the true nature of human life, the source of their own genius. How is it that in the overwhelming immensity of the cosmos, on microscopic earth, human beings exist? We have not yet looked reality in the face and perceived the nobility and grandeur of who we are, each of us having a responsibility in the universe and being part of a vast and continuing process, which can only emerge from the shadows and darkest corners of our thought when we step aside away from all the noise. 'You Matter' encourages people to think more deeply about the phenomenon of existence, what it means to be a unique human person, and how in unity with one another we can build a future in these uncertain times.

Delia Smith's Book of Cakes

Coronet Books Delia Smith provides straightforward information about ingredients and equipment, and presents a collection of over 100 traditional favourites and new recipes.

Delia Smith's Summer Collection

Viking Press Offers a selection of accessible, traditional summer dishes that includes Avocado Salsa and Pesto Rice Salad, Spiced Lamb and Cashew Kebabs, and Strawberry Cheesecake Ice Cream

Delia's Happy Christmas

Ebury Press This cookbook will help you plan your Christmas festivities to the very last culinary detail, acting as an invaluable Christmas organiser from reminding you to make your Christmas pudding and chutneys in November to giving you a crucial countdown for the last 36 hours.

Delia Smith's Winter Collection

From beef in designer beer and venison steaks with cranberry cumberland sauce, to chocolate bread and butter pudding and mascarpone nutmeg ice cream, this book contains old favourites and new ideas to try out during the cold winter months.

Delia's Cakes

Hachette UK Delia's Book of Cakes was first published in 1977, and such is the staying power of this 35-year-old phenomenon, it has never been out of print. Now, to celebrate its success, it has undergone a complete contemporary makeover. It still retains the much-loved favourites that have stood the test of time, but now alongside them there are new recipes, new ideas, new ingredients, and new and simpler methods. Over 90% of the recipes in the book have been tested gluten-free. From timeless classics like coffee and walnut sponge and old-fashioned cherry cake, to seasonal classice like Christmas and simnel cake, to exciting new recipes such as iced hidden strawberry cup cakes and chunky marmalade muffins, Delia brings her touch of baking magic to your kitchen. All this is as you would expect from Delia: easy accessible recipes, carefully tested, and utterly to be trusted. Quite simply - as then, so now - the only book of cakes you'll ever need is Delia's Cakes.

Delia's Vegetarian Collection

Ebury Press Vegetarian food has become integrated into mainstream cooking and plays an increasingly important role in many people's lives. Delia's books have always included large numbers of vegetarian recipes but now, in response to her millions of followers, Delia has selected her best vegetarian recipes to put into one collection. She has also added new recipes to reflect changes in modern day cooking. This book is not only for those who dont eat meat or fish but also for those who find themselves wanting to cater for vegetarians. Delia shares quick recipes for cooking when time is of the essence as well as inspirational recipes for entertaining including soups, starters, egg recipes, recipes with and without cheese, breads, pizzas, baking and puddings. With over 250 dishes, DELIA'S VEGETARIAN COLLECTION (now available in paperback) illustrates how versatile vegetarian food can be and offers the reader the ultimate collection of recipes.

Frozen in Time

Journeying back into history to a time when 'frost fairs' were routinely held on the frozen River Thames, this book explains why such winters happen and why they might return. It also tells the stories of the three worst winters of the 20th century - arguably the worst winters ever.

Delia's Kitchen Garden

A Beginner's Guide to Growing and Cooking Fruit and Vegetables

Bbc Publications For Delia Smith, the key to producing delicious, healthy food is to use first-class, fresh ingredients, and, where fruit and vegetables are concerned, the ideal way to do that is to grow your own. So Delia had a walled kitchen garden built at her home in Suffolk. By the end of the first season, she enjoyed some fantastic produce, but some crops grew more successfully than others and Delia wanted to know why. She needed a book that offered the horticultural equivalent of showing her how to boil an egg. But the books she looked at assumed a degree of gardening knowledge she didn't have. So this book, written by Gay Search, is for Delia and anyone interested in good food who wants to try their hand at growing their own. The book opens with basics: equipment, soil preparation, compost, sowing, planting out, thinning and watering, plus pest and disease control and crop protection. Each month Gay explains what is happening in Delia's kitchen garden, advising how to sow, tend and harvest beans and peas, brassicas and other leafy greens, root vegetables, onions, fruiting vegetables, such as aubergines and tomatoes, and herbs and flowers. Throughout the pages, Delia introduces delicious seasonal recipes and offers advice on preparing and using fresh produce. For those with little space, Gay shows how easy it is to grow fruit and vegetables on the patio in pots. She also introduces the square foot garden - a simple idea that can be adapted to any size of plot. With beautiful colour photographs to illustrate every stage, this book will encourage the novice to grow the finest of fresh produce in their very own kitchen garden.

Delia Smith's One is Fun!.

Coronet This cookery book provides easy-to-prepare recipes specially devised for the single cook, so that they don't have to divide ordinary recipes for four into a meal for one person.

How to Cheat at Cooking

Do modern convenience foods set you free from the kitchen? Or do you find them dull and tasteless? The author believes you can have the best of both worlds, showing how to escape long hours of kitchen drudgery by a little clever "cheating" with recipes based on quick convenience foods- canned, frozen, dehydrated and pre-cooked.

Delia Smith's Christmas

Bbc Publications Offers advice on holiday entertaining, and includes recipes for appetizers, preserves, vegetarian dishes, game, meat, salads, cakes, candies, and desserts

How to Cook

The 100 Essential Recipes Everyone Should Know

Octopus Books 'Darina Allen is Ireland's Delia Smith and Mary Berry rolled into one' - The Times 'She is without doubt one of the most important people working in the food world today' - Skye Gyngell We all know cooking from scratch is healthier for our waistlines and our wallets, but pressed for time and inspiration, most of us turn to the same meals again and again. In this accessible and streamlined cookery primer, Darina Allen, of Ireland's world-renowned Ballymaloe Cookery School, shows how simple it is to rustle up delicious and nutritious meals using 25 of the most popular staple ingredients, from eggs and potatoes to tomatoes, rice and pasta. With advice on shopping well, wasting less and the essential equipment every kitchen needs, Darina shares her lifetime of experience to show you how to cook good food time and time again.

Completely Perfect

120 Essential Recipes for Every Cook

Penguin UK 'The nation's taster-in-chief title belongs unequivocally to Felicity Cloake' Daily Mail From the Guardian 'How to Make' columnist and author of **PERFECT: an essential compilation of the best tried-and-tested versions of your favourite classic recipes** How can I make deliciously squidgy chocolate brownies? Is there a fool-proof way to poach an egg? Does washing mushrooms really spoil them? What's the secret of perfect pastry? Could a glass of milk turn a good bolognese into a great one? Felicity Cloake has rigorously tried and tested recipes from all the greats - from Nigella Lawson and Delia Smith to Nigel Slater and Simon Hopkinson - to create the perfect version of hundreds of classic dishes. **Completely Perfect** pulls together the best of those essential recipes, from the perfect beef wellington to the perfect poached egg. Never again will you have to rifle through countless different books to find your perfect roast chicken recipe, mayonnaise method or that incredible tomato sauce - it's all here in this book, based on Felicity's popular Guardian columns, along with dozens of invaluable prepping and cooking tips that no discerning cook should live without.

La Grotta

Ice Creams and Sorbets: A Cookbook

Clarkson Potter More than 75 recipes for bold, fruit-forward ice creams, sorbets, and granitas—all made with fresh, natural, minimally processed ingredients One of The New York Times's "Best Cookbooks of Spring 2019" • "Too often, ice cream is forgotten in the conversation about seasonal and sustainable cooking. Kitty Travers reminds us of the importance of both in her beautiful exploration of ice creams, sorbets, and gelatos."—Alice Waters Craft ice creams are all the rage, with new indie producers breaking the rules by creating unusual, exceptionally delicious flavor combinations. Kitty Travers, the creator of the beloved London-based brand La Grotta Ices, is changing our expectations when it comes to these cravable cold treats. The ice creams, sorbets, and granitas featured in La Grotta are fruit-focused—the best produce goes into the ice cream and sorbet bases to ensure the purest taste of the fruit shines through. And when combined with unexpected herbs and other mix-ins, the results are eye-opening: • Rhubarb and Angelica • Guava and Lemon Leaf • White Grapefruit and Pale Ale • Tomato and White Peach • Raspberry and Sage • Chocolate and Caper Featuring 85 photographs in a stunning design, the recipes in La Grotta will utterly surprise and inspire home cooks to explore homemade ice cream in delightful new ways.

Frugal Food

This updated edition shows how to combine economy with elegance. With 170 recipes from soups to main courses and desserts, this book aims to show how to make the most of your cooking, and that budget buying and cooking can be fun.

An Omelette and a Glass of Wine

Grub Street Cookery A classic collection of articles, book reviews, and travel essays from "the best food writer of her time" (Jane Grigson, The Times Literary Supplement). **An Omelette and a Glass of Wine** offers sixty-two articles originally written by Elizabeth David between 1955 and 1984 for numerous publications including the Spectator, Gourmet magazine, Vogue, and the Sunday Times. This revered classic volume contains delightful explorations of food and cooking, among which are the collection's namesake essay and other such gems as "Syllabubs and Fruit Fools," "Sweet Vegetables, Soft Wines," "Pleasing Cheeses," and "Whisky in the Kitchen." Elizabeth David's subjects range from the story of how her own cooking writing began to accounts of restaurants in provincial France, of white truffles in Piedmont, wild risottos on the islands of the Venetian lagoon, and odd happenings during rain-drenched seaside holidays in the British Isles. Here we can share her appreciation of books, people who influenced her, places she loved, and the delicious meals she enjoyed. Casually interspersed with charming black-and-white illustrations and some photographs, **An Omelette and a Glass of Wine** is sure to appeal to the 'Elizabeth David' book collector and readers coming to know Ms. David for the first time, who will marvel at her wisdom and grace. "Savor her book in a comfortable chair, with a glass of sherry." —Bon Appétit "Elizabeth David has the intelligence, subtlety, sensuality, courage and creative force of the true artist." —Wine and Food

The Official DVSA Theory Test for Car Drivers

This publication is the official theory test book for car drivers, compiled by the Driver and Vehicle Standards Agency. It contains multiple choice questions from the whole theory test question bank, with answers and explanations, dealing with topics such as: alertness and attitude, vehicle safety and handling, safety margins, hazard awareness, vulnerable road users, motorway rules and rules of the road, road and traffic signs, documents, accidents, and vehicle loading.

Microwave Cooking for One

Pelican Publishing Company Incorporated Fast, easy, and economical, the recipes are ideal for individual cooks, whether they live alone or share busy modern households. With almost 300 recipes for exciting meals

Delia's Frugal Food

Hodder & Stoughton This updated edition shows how to combine economy with elegance. With 170 recipes from soups to main courses and desserts, this book aims to show how to make the most of your cooking, and that budget buying and cooking can be fun.

Food52 Genius Recipes

100 Recipes That Will Change the Way You Cook [A Cookbook]

Ten Speed Press There are good recipes and there are great ones—and then, there are genius recipes. Genius recipes surprise us and make us rethink the way we cook. They might involve an unexpectedly simple technique, debunk a kitchen myth, or apply a familiar ingredient in a new way. They're handed down by luminaries of the food world and become their legacies. And, once we've folded them into our repertoires, they make us feel pretty genius too. In this collection are 100 of the smartest and most remarkable ones. There isn't yet a single cookbook where you can find Marcella Hazan's Tomato Sauce with Onion and Butter, Jim Lahey's No-Knead Bread, and Nigella Lawson's Dense Chocolate Loaf Cake—plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now. These are what Food52 Executive Editor Kristen Miglore calls genius recipes. Passed down from the cookbook authors, chefs, and bloggers who made them legendary, these foolproof recipes rethink cooking tropes, solve problems, get us talking, and make cooking more fun. Every week, Kristen features one such recipe and explains just what's so brilliant about it in the James Beard Award-nominated Genius Recipes column on Food52. Here, in this book, she compiles 100 of the most essential ones—nearly half of which have never been featured in the column—with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time. Once you try Michael Ruhlman's fried chicken or Yotam Ottolenghi and Sami Tamimi's hummus, you'll never want to go back to other versions. But there's also a surprising ginger juice you didn't realize you were missing and will want to put on everything—and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes you'll follow to a T, but others will be jumping-off points for you to experiment with and make your own. Either way, with Kristen at the helm, revealing and explaining the genius of each recipe, Genius Recipes is destined to become every home cook's go-to resource for smart, memorable cooking—because no one cook could have taught us so much.

The Phoenicia Diner Cookbook

Dishes and Dispatches from the Catskill Mountains

Clarkson Potter IACP AWARD FINALIST • 85 comfort food recipes, including classic Americana dishes and reimagined favorites, from the celebrated Phoenicia Diner in New York's idyllic Catskill mountains Whether you're a local or just passing through, the revamped Phoenicia Diner is an irresistible must-stop in the region, beloved for its honest cooking that seamlessly combines the best of the classics (Classic Buttermilk Pancakes, Chicken with Chive-Buttermilk Dumplings) with the multifaceted way we love to eat today (Chile-Braised Lamb Tostadas, Cider-Braised Duck and Grits). In the Phoenicia Diner Cookbook, you'll find a roster of approachable, soulful dishes that are deeply delicious and full of life-satisfying abundance. "All Day Breakfast" recipes like a Twice-Baked Potato Skillet and gold standards with a twist, such as Roasted Chicken with Tarragon-Honey Glazed Carrots, are complemented by rich essays on the region's fascinating history and the revival that defines it today, creating an evocative love letter to both the area and disappearing diners everywhere.

Roast Chicken and Other Stories

Hachette+ORM By the award-winning English food writer of *The Good Cook*, a cookbook full of essays and recipes that offer a fresh, satisfying take on familiar favorites. In England, no food writer's star shines brighter than Simon Hopkinson's, whose breakthrough *Roast Chicken and Other Stories* was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone—from the novice to the experienced chef—prepare down-right delicious cuisine...and enjoy every minute of it! Irresistible recipes in this book include Eggs Florentine, Chocolate Tart, Poached

Salmon with Beurre Blanc, and, of course, the book's namesake recipe, Roast Chicken. Winner of both the 1994 Andre Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients. "The man is the best cook in Britain!" —Telegraph UK "Roast Chicken and Other Stories, packed with homely native dishes, was recently voted the country's [UK's] most useful cookbook of all time by a panel of 40 experts." —R.W. Apple Jr., New York Times "The recipes and writing are pure genius, from start to finish. Roast Chicken and Other Stories belongs in every kitchen and on every bedside table." —Nigella Lawson

Curry Everyday

Over 100 Simple Vegetarian Recipes from Jaipur to Japan

Bloomsbury Publishing Quick, easy veggie curries for everyday. Need a tasty dinner in a hurry? Look no further than this mouth-watering collection of veggie curries from across the globe. Exploring vegetarian curries of the world, from his native India to the Far East, via Africa and the Middle East and beyond, Michelin-starred chef Atul Kochhar turns his hand to an incredible range of delectable vegetarian dishes to form this sensational collection of everyday recipes. Recipes include: Mango curry from Cambodia Vegan pad Thai from Thailand Aubergine katsu from Japan Shakshuka from Algeria Masala chips from Kenya Bunny chow from South Africa Scrambled paneer, corn and peas from North India Bengali daal from East India Veg momo from Nepal Egg curry from Sri Lanka White bean stew from Iraq Lentil soup from Yemen and many, many more. This book sees Atul go beyond his roots on a gastronomic journey to showcase recipes from around the world. With recipes ranging from quick and easy dishes to more elaborate feasts guaranteed to wow friends and family, there is something in this book for everyone. Simple and accessible, this collection of inspiring, spiced dishes from all corners of the globe promises to be a book you will cook from again and again.

The Delia Collection

Fish

Bbc Publications Spring 2003 sees the launch of the first four titles in The Delia Collection - a series currently planned to contain eight titles in all. In compiling the Collection, Delia has chosen her best and most popular recipes - updating old favourites and adding some that are completely new. These are books aimed both at experienced cooks and at newcomers to homecooking who can be sure that, with Delia's friendly and approachable style, they will be guided by a trusted hand through her fail-safe recipes. The fourth book in the series is a collection of over 50 Fish recipes. Many people shy away from cooking with fresh fish because it seems too difficult and messy. Delia tackles this notion by providing the know-how and plenty of authentic dishes to suit all levels of cooking ability.

Real Food

Fourth Estate Classic House Since its publication in 1998, this ground-breaking classic has become the essential food book to have both on the kitchen shelf and the bedside table. From sausages to ice cream, potatoes to garlic, it covers the renowned Nigel Slater's indispensable signature dishes, including The Stickiest Ever Chicken Wings, Baked Goat's Cheese and Pesto in Filo Pastry, Smoked Mackerel Dauphinoise, and the classic Bacon Butty. In his signature unpretentious style, Nigel finds good things to make using every kind of ingredient, from mass produced white bread to the finest Italian loaves. Featuring accessible and inspiring recipes packed with flavor and accompanied by passionate lively writing, this attractive reissue edition is ideal for any home cook.

Comfort MOB

Food That Makes You Feel Good

Hodder & Stoughton It's the return of the MOB! This time celebrating all things crispy, squidgy, cheesy, spicy, warming, sticky, nourishing... all the flavours, textures and feel of comfort pulled together in one book, 100 recipes. COMFORT MOB is a celebration of hearty dishes from around the world that warm, soothe and fill us. Spending time in the kitchen recreating comfort is a way to indulge in dishes from the past and find new flavour and texture combinations that appeal to our senses. Featuring old-school bangers with a MOB Kitchen twist such as Roast Garlic Chicken Pie or Beef Brisket Lasagne, and modern dishes like Sriracha Crispy Tofu or Coca Cola Chicken Wings, COMFORT MOB encourages you to indulge every palate and craving in a fun, affordable and achievable way. If you're in a hurry but need a quick dose of comfort, recipes like the Grilled Halloumi and Peach Burger with Chipotle Mayo or Ben's Dad's Puttanesca will hit the spot in no time. For an extra dose of comfort, follow Mob's recipes for making your own pasta, focaccia and gnocchi to take your meal to the next level. Mob have also cooked up some cosy dessert recipes to finish - try Miso Sticky Toffee Pudding or extra-oozy Chocolate Jaffa Pool. COMFORT MOB is a nod to homeliness and cosy nights spent cooking with friends and family, recapturing the feeling of better, safer times with

food that loves you back.

The River Cottage Cookbook

Collins Publishers This text is more than just a collection of Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest.

The Great Curries of India

Simon and Schuster Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making. 15,000 first printing.

Puddings

Bbc Publications Delia's eighth book in this enormously popular collection brings us mouth-watering puddings and desserts. To satisfy a sweet tooth or round off a special meal, Delia provides over 50 recipes, chosen from her collection and some completely new. There are recipes for pies, crumbles and cobblers; steamed and baked puddings; tarts, cheesecakes, and pancakes; and creams, jellies, fruit, and meringues. Aimed at both experienced cooks and newcomers, Delia guides cooks of all ability through her fail-safe recipes. Including tips and ideas, the reader is guaranteed delicious and rewarding results every time. Delia is a publishing phenomenon with sales of more than 18 million cookery books. This series is the first time her recipes have been arranged by subject.

Thali

A Joyful Celebration of Indian Home Cooking

Hardie Grant Publishing In Thali Indian cook and social media star Maunika Gowardhan serves up over 80 easy and accessible recipes that show you just how simple it is to create a Thali at home. The word 'Thali' refers to the way meals are eaten in India; where a mixed selection of delicious dishes are served together on one platter. They offer a wonderful way to experiment with Indian flavours and dishes and to discover the rich and diverse range of this cuisine. From familiar and classic Indian dishes like Tadka Dal and Matar Paneer alongside less familiar ones such as Pomegranate Spiced Chicken and Konkani Jackfruit Stir-Fry, these recipes will encourage you to explore the varied and vibrant range of food, flavours and textures across the Indian subcontinent, and give you the confidence and skill to create your own perfect thali. Featuring a thali inspiration section at the end which showcases four stunning regional thalis to recreate at home, as well as menu ideas to help you mix and match recipes as you like, Thali is a joyful and creative approach to Indian home-cooking that will excite and inspire.

The Quick Roasting Tin

Random House 10 MINUTES PREP. 30 MINUTES IN THE OVEN. Cook quick, delicious and nutritious one-tin meals that take the pressure off dinner. The ultimate calming cookbook for in between days this Christmas. The Quick Roasting Tin contains 75 new all-in-one tin recipes from quick weeknight dinners to at-home lunchboxes and family favourites. All meals take just 10 minutes to prep, and no longer than 30 minutes in the oven. Just chop a few ingredients, pop them into a roasting tin, and kick back while the oven does the work. This book is perfect for anyone who wants fresh, delicious, hassle-free food and minimal washing up! Brilliant for bringing some excitement to your summer. Praise for The Green Roasting Tin: 'This book will earn a place in kitchens up and down the country' Nigella Lawson 'It's a boon for any busy household' Jay Rayner THE SWEET ROASTING TIN, THE LATEST IN THE MILLION-COPY-SELLING ROASTING TIN SERIES, IS OUT NOW

Mary Berry's Christmas Collection

Over 100 fabulous recipes and tips for a hassle-free festive season

Hachette UK 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-have companion to the festive season.