

# Hardie Grant Books

Spring 2024



*Hardie Grant*

PUBLISHING





# Food & Drink

Make it Vegan Madeleine Olivia



Simple Plant-based Recipes for Everyone

## Make it Vegan Simple Plant-based Recipes for Everyone Madeleine Olivia

28 December 2023  
9781784886448  
£25.00 | Hardcover  
192 Pages  
247 x 173 mm  
Full-colour Photography

**Make It Vegan** aims to make vegan food accessible to everyone.

Whether you're looking to up your fruit and veg intake, a flexitarian, vegan curious or taking that leap from vegetarian to full-on vegan, this book will bring flavoursome, fool proof and fuss-free meals to your table – whatever your budget.

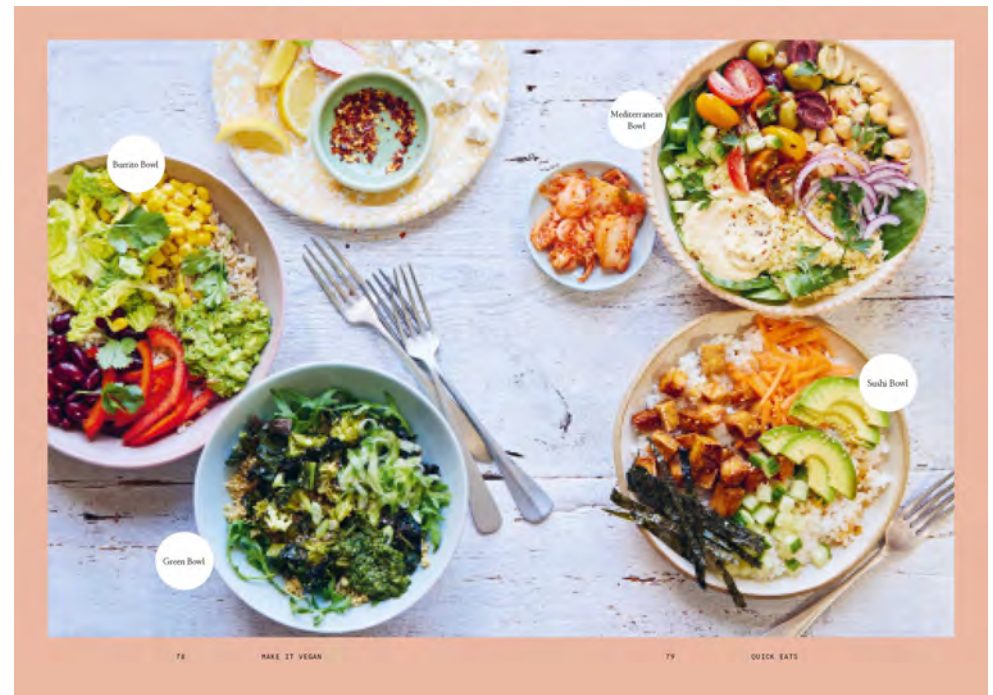
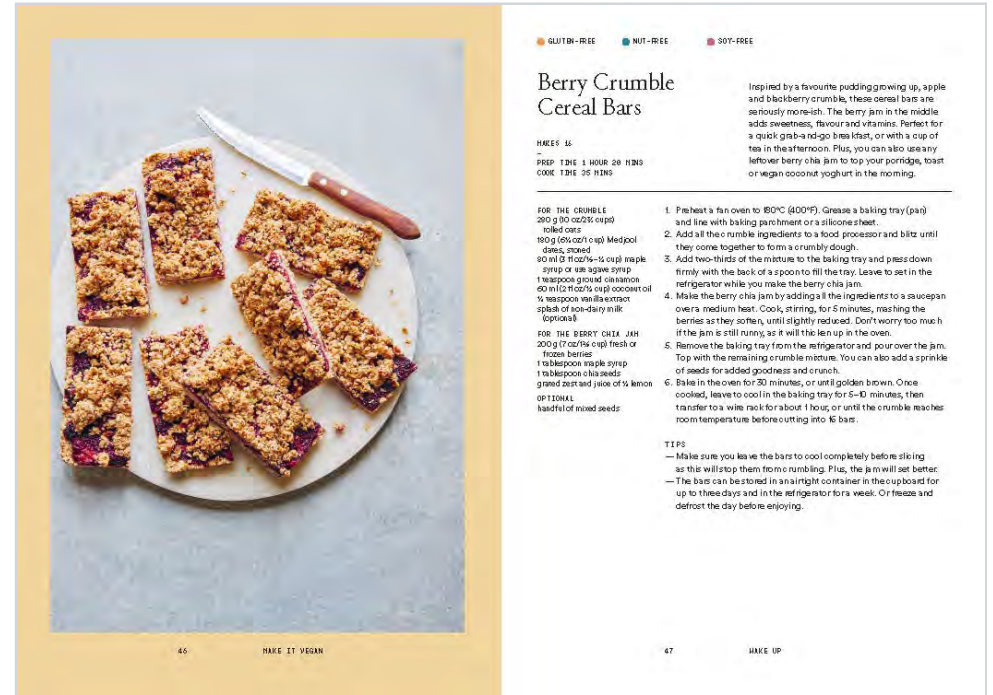
With over 60 recipes, including **Plant-based Pain au Chocolat**, **10-minute Mac 'n' Cheese** and **Caramel Truffles**, Madeleine will show you that the vegan way of life can be exciting, easy and mouth-wateringly good.

*Make It Vegan* will provide plentiful options for mealtimes, making it easy for you to achieve and maintain a more plantbased lifestyle, and a constant companion on your vegan journey.

**Madeleine Olivia** is a full-time content creator whose aim is to make it easy and attainable for anyone looking to live a more plant-based lifestyle. She provides her 550,000 YouTube subscribers with delicious, simple and affordable vegan recipes and is the author of *Minimal*, *Versatile Vegan* and *Plant Kitchen Comforts*.

- Maddie is a full-time content creator to just under 1M followers
- Her biggest following by far is on YouTube where she has over 550,000 subscribers with whom she shares her recipes and tips for a more plant-based diet as well as aspects of her life
- A recent supermarket report predicts that by 2025 vegans and vegetarians will make up a quarter of the British population

[View on Edelweiss](#)





## Low- and No-alcohol Cocktails

60 Delicious Drink Recipes for Any Time of Day

**Matthias Giroud**

4 January 2024  
 9781784887025  
 £16.99 | Hardcover  
 208 Pages  
 210 x 182 mm  
 Full-colour Photography

**Low- and No-alcohol Cocktails contains 60 alcohol-free or low-alcohol recipes that are sure to tantalise tastebuds and get tongues wagging.**

Each cocktail is an experience built on flavour and scent and can be enjoyed throughout the day. Try Bubble Brunch to start your morning, Peach Break for elevenses, Tokyo Flower as an aperitif, Sunset Time for dinner and Citrus Tonic to finish the night off with a bang (and without the hangover!).

In addition to the recipes, mixologist Matthias Giroud shares his manufacturing secrets, with detailed explanations on cold infusion with and without alcohol, how to prepare syrups and step by step instructions on how to decorate your cocktails with flourish.

This book promises low- or no-alcohol beverages that truly deliver on taste.

**Matthias Giroud's** passion for cocktails has taken him to over 30 countries, working in luxury hotels and for international groups. Drawing on his appetite for multi-sensory experiences and flavour blending, he has created new and delicious drinks using never-before-seen techniques.

- We are now seeing a rise in what we are calling the sober-curious movement whereby consumers are taking a more mindful approach to drinking.
- This book will be perfect for those who want to reduce their drinking to better improve their mental and physical health and their sleep.

[View on Edelweiss](#)





## Simply Chinese Feasts

Tasty Recipes for Friends and Family  
**Suzie Lee**

4 January 2024  
 9781784886769  
 £24.00 | Hardcover  
 176 Pages  
 248 x 187 mm  
 Full-Colour Photography

In *Simply Chinese Feasts*, Suzie Lee pulls the reader up a seat to her table to explore the myriad Chinese celebrations, festivals and traditions, all of which centre around food and family. All the recipes have been designed for the home kitchen.

Ring in Chinese New Year with crescent moon-shaped dumplings (to be eaten during the last hour of the old year and the first hour of the new) and indulge in a fish dish to encourage prosperity. Recipes include Salted Chilli Chicken, Traditional Dumplings, Lotus Root Crisps, as well as Chestnut Tart and Fluffy Birthday Cupcakes.

Structured via food group, in each section, Suzie will reveal the traditions, symbolism and lucky sayings associated with fish, meat, bread or cakes, before delving into delicious recipes to be shared and celebrated with family and friends. And Suzie will, of course, throw in her famous twists, allowing the reader to tailor recipes to their needs.

**Suzie Lee** is the 2020 winner of BBC's *Best Home Cook*, the presenter of *Suzie Lee Home Cook Hero* on BBC One and author of *Simply Chinese*. Brought up by her Hong Kong parents in Northern Ireland, Suzie was taught to cook by her mum, who passed away when she was 16.

- Suzie has demonstrated many of her dishes on ITV's *This Morning* and has a lot more TV work in the pipeline
- Suzie Lee's recipes are accessible, affordable, and super tasty
- In this book, she passes on China's culinary customs

[View on Edelweiss](#)



Simply Chinese  
 9781784885335  
 £20.00 | Hardcover

### Crispy Sea Bream

Fish is a really auspicious food group and a whole fish is a must at banquets and special occasions. Mum used to make this, and I loved it: crunchy, salty, sweet fish skin against the tender fish meat – it was just delicious.

**INGREDIENTS**

fresh sea bream or other white whole fish, descaled, gutted and trimmed	800 g (1 lb 2 oz)
cornflour (cornstarch)	1 heaped teaspoon
vegetable oil	2 tablespoons
fresh ginger root, peeled and sliced into fine rounds	20 g (½ oz)
Shaoxing wine	2 tablespoons

**Sauce**

sugar	1 tablespoon
boiling water	2 tablespoons
light soy sauce	1½ tablespoons
white pepper	½ teaspoon

**TOP TIPS**

- If there is any leftover fish, remove from the bone and use to bulk up a fried rice dish.
- Place the fish bones in a pot of water and boil down to make a stock.

**18 SEAFOOD**

**SERVE: 4**  
**PREP: 15 minutes**  
**COOK: 20 minutes**

**METHOD**

Ask your fishmonger to descale, gut and trim the fish, then clean by rinsing with water (you can sometimes buy the whole fish already prepared and cleaned at the supermarket). Dry the fish well with some paper towels to stop the oil spluttering when frying. Dust the whole fish with the cornflour on both sides and set aside.

To make the sauce, dissolve the sugar in the water in a bowl, add the light soy sauce and pepper and mix together.

To cook the fish, heat the vegetable oil in a wok or large frying pan over a high heat. Add the ginger slices and fry for a couple of minutes until the ginger browns slightly at the edges. Remove the ginger and set aside.

Place the fish in the wok/pan and fry for 5 minutes. Press down with a fish slice so the whole side is seared, then flip and repeat on the other side for a further 5 minutes. If the fish is starting to burn, lower the heat to medium and allow to cook for a couple of minutes longer on each side. You want the skin to have a lovely, golden, crunchy appearance. Return the ginger slices to the pan/work (you may need another tablespoon or so of oil to stop the fish sticking at this stage). Then drizzle the Shaoxing wine around the edges (not directly over the fish) and cook for about 1 minute.

Pour the prepared sauce around the fish, not directly over it. Allow the sauce to bubble and start to caramelize, then cook the fish for a couple of minutes on one side before flipping over and cooking on the other side. This will coat the fish in a sticky sauce. (If the sauce starts to burn, then add a splash of water.)

Slice into the fish to check it is fully cooked – the flesh should flake away from the bones. If not, cook for another couple of minutes. Plate up, ready for your feast.

### Pork Belly in Black Vinegar

This recipe is based on a very traditional pork trotter and ginger and vinegar dish, which was made for confinement mothers because it was believed to provide nourishment and replenish energy. However, it required a lot of ingredients. So, I decided to showcase this pork belly and black vinegar recipe in a nod to the confinement dish. The pork belly is braised and boiled first, then plunged into cold water and cooked again. This gives the pork a wonderful texture, reminiscent of the pork trotter dish. The flavours of the sweet and sour are there, but an extra layer of flavour is added by the garlic.

**INGREDIENTS**

**PORK BELLY**

pork belly, chopped into large, bite-size chunks	800g (1 lb 2 oz)
vegetable oil, for frying	

**Sauce**

fresh ginger root, peeled and sliced into rounds	30g (1 oz)
garlic, finely sliced	10g (½ oz) (about 1 large clove)
brown sugar	4 tablespoons
Shaoxing wine	1½ tablespoons
black vinegar	4 tablespoons
dark soy sauce	3 tablespoons
salt and white pepper	

**TOP TIPS**

- This dish freezes well and can be kept in the freezer for a month.
- If you do not have time, but love the taste of this dish, instead of boiling and braising the pork belly, finely slice some pork loin, fillet or shoulder and flash-fry for a couple of minutes. Then follow the next few steps without adding the pork, cooking the sauce for only 10 minutes and using just 125 ml (½ cup) of water. Then toss in the flash-fried pork pieces and allow to reduce for another couple of minutes, so the sticky sauce coats the pieces of pork.

**32 MEAT**

**SERVE: 4**  
**PREP: 10 minutes**  
**COOK: 1 hour**

**METHOD**

Bring about 1 litre (2 ½ or 4¼ cups) of water to the boil in a cooking pot, then add the pork belly pieces and bring up to the boil again for 10 minutes. This removes any gamey taste and renders some of the pork fat. Remove the pork with a slotted spoon and set aside.

Heat 1 tablespoon of vegetable oil in a wok or large frying pan over a high heat, then add the pork belly pieces and sear for about 5–8 minutes to give them some colour.

Fresh the pork belly pieces to one side of the wok/pan. Some fat should have been rendered from the pork (if not, add another tablespoon of oil).

To make the sauce, fry off the ginger and garlic in the wok/pan for about 1 minute.

Add the sugar, Shaoxing wine, black vinegar and soy sauce and approximately 250 ml (8 fl oz or ⅓ cup) of water (it should just cover all the pieces of meat).

Pop the lid on the wok/pan and simmer for 30 minutes, then reduce the heat to low and leave the lid slightly ajar. Allow to cook for a further 15 minutes.

Taste one of the pork belly pieces at the 45-minute mark. If it is still chewy, cook for a further 10–15 minutes with the lid fully on. You want the pork to melt in your mouth and burst with flavour.

Adjust the seasoning to taste by adding more vinegar or sugar, or balance with some salt and pepper – trust your taste buds!



# The 28 Day Keto Cure

## Jurgen Vormann

4 January 2024  
9781743799994  
£14.00 | Flexibound  
176 Pages  
240 x 171 mm

Nutritional scientist Professor Jürgen Vormann presents the successful low-carb, high-fat weight-loss plan along with more than 85 simple and delicious recipes

In just 28 days, this plan can train your body to burn fat not glucose, reducing inflammation and encouraging sustained weight loss. The book includes a comprehensive introduction to the science behind the keto diet with clear guidance on the vital fat, carb and protein ratio.

With recipes by chef Nico Stanitzok covering everything from breakfast and dinner, to snacks and sweet treats, you won't go hungry while you change your diet for a slimmer, healthier you.

**Professor Jürgen Vormann** is a nutritional scientist with a doctorate in Pharmacology and Toxicology of Nutrition. The founding Director of the Institute for Prevention of Disease and Nutrition (IPEV) in Munich, he has authored several nutritional books, is a member of the American Society for Nutrition and sits on the advisory board of various nutrition organisations. **Nico Stanitzok** is a chef with a dietary background, a well-known food blogger and successful author of several cookbooks.

- The new breakthrough diet to turn your life around
- Includes informative text explaining how the diet works and how to get the most out of the keto diet
- More than 85 delicious, healthy recipes in a comprehensive 28-day plan
- Fully illustrated with recipe photography throughout

[View on Edelweiss](#)

### WEEK 1

The recipes below are carefully planned to provide you with 1,500 calories a day. As each recipe indicates the calories, you may substitute for a similar recipe. Remember to cut out the sodium and too much caffeine and drink plenty of water, at least two large bottles a day. Weigh yourself to start and measure the ketone levels every morning (see page 21).

	BREAKFAST	LUNCH	SNACK	DINNER
<b>MONDAY</b>	Waffles with raspberries and chocolate spread (p. 40)	Cruciferous vegetable with tomato sauce (p. 52)	Lentils and eggplant pilaf (p. 108)	Chicken in herb-sauce (p. 104)
<b>TUESDAY</b>	Almond pancakes with oat chutney (recipe p. 47)	Chicken nuggets with baked sweetcorn (p. 48)	Smoked sausage with cauliflower (p. 102)	Lentils (recipe on creamed spinach (p. 126)
<b>WEDNESDAY</b>	Crab with hollandaise and cauliflower (p. 46)	Miso soup (p. 74)	Salmon and avocado (recipe p. 100)	Chicken legs in butter sauce with fennel (p. 114)
<b>THURSDAY</b>	Wheat coffee (recipe p. 49)	Chicken breast with pesto (p. 72)	Milk yogurt with cream cheese (p. 112)	Muskmelon with raspberries (p. 106)
<b>FRIDAY</b>	Salmon pancakes with oat chutney (p. 47)	Tomato and red pepper soup with Parmesan (p. 49)	Protein bars (p. 103)	Two-bean minestrone (recipe p. 128)
<b>SATURDAY</b>	Crab cake (recipe p. 50)	Chicken breast with pesto (p. 72)	Avocado and cauliflower (p. 102)	Fish with cauliflower with a tomato and pepper (p. 104)
<b>SUNDAY</b>	Almonds with coconut oil (recipe p. 54)	Beef soup (p. 94)	Crab cakes (p. 50)	Beef and lamb with sweetcorn and onion (p. 116)

32 THE 28-DAY PLAN

### WEEK 2

There is a new menu of delicious recipes for you this week. The desire for carbs and sweet things can be powerful. This craving does gradually diminish, but if it also fails, you can start with adding suitable sweeteners to your food. Try gradually to reduce your reliance on sweeteners, instead reward yourself with an occasional chunk of dark chocolate. It's time for a weigh in, but don't worry if you don't see much change yet.

	BREAKFAST	LUNCH	SNACK	DINNER
<b>MONDAY</b>	Wheat coffee (p. 49)	Mashed potato with onion and cauliflower (p. 58)	Egg omelette with oil (p. 142)	Chicken with pork (recipe p. 108)
<b>TUESDAY</b>	Almond pancakes with oat chutney (p. 47)	Two-bean minestrone with cauliflower (p. 128)	Chicken breast with oil (p. 142)	Crab cake (p. 50)
<b>WEDNESDAY</b>	Crab cake (p. 50)	Salmon breast with cauliflower (p. 74)	Beef burger (p. 94)	Mashed potato with onion (p. 116)
<b>THURSDAY</b>	Almonds with coconut oil (p. 54)	Chicken breast with pesto (p. 72)	Avocado and cauliflower (p. 102)	Chicken in herb-sauce (p. 104)
<b>FRIDAY</b>	Salmon pancakes with oat chutney (p. 47)	Crab cake (p. 50)	Protein bars (p. 103)	Beef and lamb with sweetcorn and onion (p. 116)
<b>SATURDAY</b>	Crab cake (p. 50)	Chicken breast with pesto (p. 72)	Milk yogurt with cream cheese (p. 112)	Fish with cauliflower with a tomato and pepper (p. 104)
<b>SUNDAY</b>	Almonds with coconut oil (p. 54)	Beef soup (p. 94)	Crab cakes (p. 50)	Beef and lamb with sweetcorn and onion (p. 116)

THE 28-DAY PLAN 33



### TUNA FISHCAKES WITH CUCUMBER SALAD

#### FOR THE FISHCAKES

- 1 small carrot, peeled and chopped into strips 2 cm (¾ in) wide
- 100 g (3½ oz) tuna (loose-packed weight)
- 2 tablespoons mayonnaise
- 2 medium eggs
- 1 tablespoon lemon juice
- 1 tablespoon ground pepper/hale
- ¼ bunch dill, finely chopped
- 3 teaspoons coconut oil
- salt and pepper

#### FOR THE CUCUMBER SALAD

- 2 tablespoons sour cream
- 1 tablespoon white wine vinegar
- 3 teaspoons olive oil
- 1 cucumber, peeled and thinly sliced
- salt and pepper

#### SERVE

- Preparation: approx. 20 minutes
- For 4 people, approx. 500 kcal, 27 g protein, 30 g fat, 0 g carbohydrates

Blitz the carrot, tuna, mayonnaise, eggs, lemon juice and ground pepper/hale in a food processor until finely chopped.

Fold in half the dill, reserving the rest for the cucumber salad. Season the fishcake mixture to taste with salt and pepper and let it stand for a while.

In the meantime, prepare the cucumber salad. Stir together the sour cream, white wine vinegar, olive oil and mustard. Season to taste with salt and pepper. Stir in the reserved dill. Combine all the ingredients with the sliced cucumber in a bowl and salt to taste.

Heat the coconut oil in a non-stick pan over a medium heat. Using moist hands, shape four flat fishcakes from the mixture and fry them for 2–4 minutes on each side. The fishcakes are fragile so use two spatulas to help you turn them.

Divide the cucumber salad between two plates, arrange the tuna fishcakes on top and serve.

#### FOR YOUR FREEZER

These tuna fishcakes can be frozen in batches for the perfect instant meal – but let them defrost overnight in the fridge, then heat them up in the oven or microwave.



## Vegan Chinese Food

Yang Liu and Katharina Pinczolit

28 December 2023  
9781743799369  
£24.00 | Hardcover  
224 Pages  
248 x 190 mm  
Full-colour Photography

### Veganise your favourite Chinese dishes at home

Here are flavourful plant-based alternatives to 86 well-loved and diverse Chinese recipes, including sauces, dumplings, noodles and desserts. The book draws upon Yang's experience of wanting to make the dishes from her childhood vegan-friendly, as well as the long history of vegan cooking in China. The recipes use traditional cooking methods and skills to allow you to make vegan versions of dishes such as Kung Pao king oyster mushroom, Zha jiang mian noodles or Hong Kong milk tea. Katharina's photography accompanies every dish, along with helpful tips on how to master techniques or season a wok, and beautiful reflections on food's connection to memory, place, family and cultural representation.

**Yang Liu** was born in Hunan province in China and spent her early years moving around China, sampling all the different cuisines in each region. Eight years ago, she moved to Spain, where she met her partner, **Katharina Pinczolit**, and the two now live in Austria. Together, they became vegan and started exploring and experimenting with vegan Chinese cuisine. They started their Instagram account, littlericenoodle, in late 2019 and have since accumulated over 165,000 followers, who love watching their videos of how to make vegan Chinese food.

- Featuring 86 popular, traditional Chinese dishes that are 100% plant-based
- Chinese cuisine has a long and interesting history of vegan cooking, which Yang covers in the book
- Yang and Kathi run the popular Instagram account Little Rice Noodle with more than 167k followers. Their recipe videos are accessible and delicious!

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PREPARATION TIME  
15 minutes  
COOKING TIME  
15 minutes  
SERVES  
2

Mapo tofu is one of the most loved tofu dishes ever, and is certainly a signature dish of Sichuan cuisine. Mapo (麻婆) means 'an older woman with a freckled face'. In Chinese. Allegedly, the dish was invented by a woman who ran a small restaurant in Chengdu, Sichuan, in 1842. She was called Mapo because of the freckles on her face.

Mapo tofu is known to be mouth-numbing, spicy, tender and aromatic. It is traditionally cooked with minced (ground) beef, but in this recipe I substitute it with a vegan mince, which also provides a very good taste.

### 麻辣豆腐 MAPO TOFU

750 g (1 lb 11 oz) tender tofu, cut into 2 cm (¾ in) dice  
60 ml (2 fl oz/¼ cup) canola (rapeseed) oil  
100 g (3½ oz) vegan mince  
100 g (3½ oz) Pixian broad bean paste (see page 26)  
60 ml (2 fl oz/¼ cup) Chilli oil (page 29)  
1 tablespoon chilli flakes  
1 tablespoon fermented black beans  
3 garlic cloves, finely chopped  
360 ml (12 fl oz) hot water  
1 tablespoon soy sauce  
1 tablespoon corffour (cornstarch)  
90 ml (3 fl oz) warm water  
¼ teaspoon ground sichuan peppercorns  
1 green garlic stalk, cut into short lengths

Bring a saucepan of water to the boil on a medium heat and add the tofu. Boil for 1 minute, then remove from the water and set aside.

Heat a wok over a medium heat. Once hot, add 3 tablespoons of the oil and the vegan mince, breaking it into small pieces with a spatula. Stir-fry for a few minutes until the mince is slightly crispy and brown on the outside, then remove from the heat and set it aside for later.

Add the remaining oil to the wok and fry the Pixian broad bean paste for about 1 minute, then add the chilli oil, chilli flakes and fermented black beans. Stir a little, then add the garlic and stir for 30 seconds. Carefully add the tofu, then pour in the hot water and soy sauce.

When the sauce starts simmering, mix the corffour with the warm water and add half of the corffour water. Stir carefully and let it come to a simmer again.

When the sauce has reduced by half, turn the heat down to medium-low and add half of the remaining starchy water. Stir and let it simmer for a few minutes until the sauce has thickened, then add the rest of the starchy water. Let it simmer for another minute, stir gently so the tofu doesn't stick to the wok, then turn off the heat.

Carefully transfer the tofu to a bowl and top with the ground sichuan peppercorns and the green garlic.

ALL ABOUT TOFU

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This noodle dish is also called Youpo mian (Oil spill noodles) or Kudai mian (Belt noodles). It is the most typical noodle dish from Shaanxi province, where they don't have access to a vast variety of different vegetables and crops compared to the south of China. Wheat has therefore always been the main crop and the base of the diet there. This dish used to be a typical peasant food in Shaanxi, because the ingredients are simple and cheap, and the carbs and oil provide enough calories for heavy physical labour in the fields.

Biang Biang noodles owes its name to the sound of the noodles being pulled and banged on the kitchen bench. The character 'biang' (𪛗) is one of the most complex Chinese characters and is used specifically for this dish in modern Chinese. The noodles are also called 'belt noodles' owing to their length and thickness. They are chewier and more dense than the normal thin noodles.

### 油泼麵 BIANG BIANG NOODLES

In a large bowl, mix the flour with the salt and 200 ml (7 fl oz) water (use lukewarm water in winter and room-temperature water in summer). Cover the bowl with a damp cloth and let it rest for 10 minutes. This step will help the ingredients bind together and, therefore, reduce the kneading time.

Knead the dough until it's more or less smooth then return it to the bowl and cover with a damp cloth again. Rest for 30 minutes. Knead the dough again for a few minutes until it's smooth. Cut the dough into six equal pieces, then use a rolling pin to roll out each piece to create 20 cm (8 in) lengths. Working with one noodle at a time, take an end in each hand and carefully stretch it longer while banging it on a clean kitchen bench until you have a long, belt-shaped noodle about 3 mm (¼ in) thick.

Bring a large pot of water to the boil and add the noodles. Stir occasionally until they are cooked - this should take 8-12 minutes depending on the size and thickness of your noodles. To test if they are done, cut a noodle in half. If the centre is still hard and white, it needs a bit longer, but be careful not to overcook the noodles, otherwise they become soggy.

PREPARATION TIME  
1 hour  
COOKING TIME  
15 minutes  
SERVES  
2

400 g (14 oz/2½ cups) plain (all-purpose) flour  
1 teaspoon salt  
60 ml (2 fl oz/¼ cup) soy sauce  
90 ml (3 fl oz) Chinese dark vinegar  
6 garlic cloves, finely chopped  
25 g (1 oz) chilli flakes  
2 spring onions (scallions), finely chopped  
90 ml (3 fl oz) canola (rapeseed) oil

Drain the water and divide the noodles equally between two big bowls. Add half of the soy sauce, dark vinegar, garlic, chilli flakes and spring onion to each bowl.

Heat the oil in a saucepan over a high heat until it's very hot (when it starts to smoke a little bit), then pour the hot oil over the noodles. Mix everything well before eating.







# The Complete Asian Cookbook

18 January 2024  
9781743799734  
£45.00 | Hardcover  
656 Pages  
253 x 201 mm  
Full-colour Photography

This updated edition of Charmaine Solomon's iconic cookbook honours the original with a stunning contemporary design

Instantly heralded as a classic when it was first published in 1976, *The Complete Asian Cookbook* covers 800 classic and contemporary dishes from fifteen countries (India, Pakistan, Sri Lanka, Indonesia, Malaysia, Singapore, Burma, Thailand, Cambodia, Laos, Vietnam, The Philippines, China, Korea and Japan).

Written with the home cook in mind, Charmaine's recipes are straightforward, simple to follow and work every time. Recipe and chapter introductions give valuable information about how local dishes are prepared and served, while the comprehensive glossary explains unfamiliar ingredients (which are steadily more commonplace in supermarkets today).

**Charmaine Solomon** is recognised as one of the most knowledgeable (and practical) writers on Asian food. She has taught Southeast Asian, Chinese and international cooking, and her books are sold throughout the world.

- For generations *The Complete Asian Cookbook* has been the most well respected and authentic cookbook on Asian food
- Over 800 fully tested recipes for the home cook
- Sleek contemporary design and stunning food photography

[View on Edelweiss](#)



# AT THE TABLE IN PARIS



Recipes from the Best Cafés and Bistros in the City of Light

## At the Table in Paris

Recipes from the Best Cafés and Bistros

**Jan Thorbecke Verlag**

**1 February 2024**  
 9781784886912  
 £20.00 | Hardcover  
 128 Pages  
 235 x 190 mm  
 Full-colour Photography

*At the Table in Paris* invites readers to take a culinary stroll through the City of Light, along the Seine, over the Pont Neuf, to the Eiffel Tower, while taking little pit stops at street cafés to experience the food and drink on offer.

With 40 typical French recipes, from breakfast right through to dinner and dessert, as well as information on what to do and where to go, this is a cookbook like no other. Discover the best green spaces to enjoy a picnic and feel inspired by time spent at the city's famous bistros to whip up your own version of Moules Frites, Coq Au Vin or Crème Brûlée.

*At the Table in Paris* celebrates all this city has to offer when it comes to food, drink and must-see places.

Conceived and edited by Jan Thorbecke Verlag

- Features 40 classic French recipes
- Includes evocative imagery of the most romantic city in the world as well as tips on where to eat and what to do
- Paris is one of the top tourist destinations worldwide

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## Croissants au Beurre

Innen weich und außen schön knusprig, so findet man das klassische Croissant eigentlich nur in Frankreich – und mit diesem Rezept jetzt auch auf dem heimischen Frühstückstisch!

**X 16**  
 FÜR CA. 16 STÜCK  
 175 g Mehl  
 250 g Butter  
 100 g Milch  
 10 g Zucker  
 10 g Salz  
 1 Ei  
 10 g Weizenmehl  
 10 g Butter  
 10 g Milch

**TIPPS**  
 • Bitte keine zu warmen, weichen oder gar verweichten Butter verwenden, denn nur eine kalte Butter ergibt einen guten Croissant.  
 • Ein Croissant, das sich im Ofen nicht öffnet, ist ein Zeichen für zu wenig Weizenmehl.

- Um den Blätterteig vorzubereiten, die Hefe in lauwarmen Wasser kurz angären lassen. In einer großen Schüssel Mehl, Zucker und Salz vermengen. Nach und nach die (nicht zu kalte) Milch dazugeben und schließlich die Hefemischung unterrühren. Anschließend den Teig mindestens 15 Minuten kneten, zu einer Kugel formen und abgedeckt 2 Stunden ruhen lassen.
- Nach dem Ruhen den Teig zu einem Rechteck ausrollen. Mehlreste vom Teig entfernen. Die Butter sollte ungefähr gleich weich sein wie der Teig. Die weiche Butter von der Mitte aus an den Rand verteilen (2 cm Platz zum Rand lassen). Nun die Ecken zur Mitte hin falten.
- Den Teig erneut zu einem Rechteck ausrollen und erneut zur Mitte hin falten. Diesen Vorgang mehrmals wiederholen (ca. 7 bis 8 Mal). Zwischen den Faltungen den Teig eventuell noch einmal kühlen.
- Anschließend den Blätterteig dünn ausrollen und in Dreiecke schneiden. Die Längsseite bis zur Spitze rollen und die Rolle zu einem Halbmond biegen. Die Spitze sollte dabei in der Mitte liegen. Die Croissants erneut 2 Stunden ruhen lassen.
- Den Backofen auf 240 °C Umluft vorheizen.
- 1 Ei in einer kleinen Schüssel verquirlen und die Croissants damit bestreichen.
- Die Croissants zunächst für 5 Minuten bei 240 °C backen und anschließend für weitere 10 bis 15 Minuten bei 170 °C.
- Die Croissants aus dem Backofen nehmen sobald sie sich goldbraun färben.

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## SALADE Niçoise

Dieser Salat wird – wie der Name schon sagt – der Region rund um Nizza zugerechnet. Er ist jedoch auch ein beliebter Klassiker der Pariser Bistros und dort auf fast allen Speisekarten zu finden. Manche Quellen behaupten sogar, dass der Ursprung des Gerichts direkt in Paris liegt.

### ZUBEREITUNG

**X 2**  
 FÜR 2 PERSONEN  
 100 g grüne Bohnen  
 1 Ei  
 200 g Tomaten  
 100 g Weizenmehl  
 1 Ei  
 10 g Olivenöl  
 10 g Weizenmehl  
 10 g Olivenöl  
 10 g Weizenmehl  
 10 g Olivenöl

- Die Bohnen waschen und ca. 8 Minuten in kochendem Wasser garen. Anschließend in kaltem Wasser kurz abschrecken.
- Das Ei in einem Topf mit kochendem Wasser ca. 8 bis 10 Minuten (je nach Größe) kochen. Das Ei gelb sollte fest sein. Das Ei anschließend schälen und verteilen.
- Für das Dressing in einem Glas Olivenöl, Weißweinessig, Senf und Agavensirup sowie Salz und Pfeffer mischen.
- Den Salat waschen. In kleine Stücke teilen und gleichmäßig auf zwei Tellern verteilen. Die Zwiebel in Ringe schneiden und die Tomaten achteln.
- Auf dem Salat werden nun Zwiebelringe, Tomatenstücke, Bohnen, Oliven, Tunfisch und das hartgekochte Ei verteilt.
- Abschließend das Dressing darüber verteilen und den Salat – wenn möglich – mit Baguette servieren.

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## Natural Cakes Giovanna Torrico

8 February 2024  
9781958417539  
£18.99 | Paperback -  
with flaps  
224 Pages  
240 x 185 mm  
Full-colour Photography

**Natural Cakes** teaches novice and experienced bakers alike to make their favourite baked goods with plant-based food dyes, natural sweeteners, and whole grains.

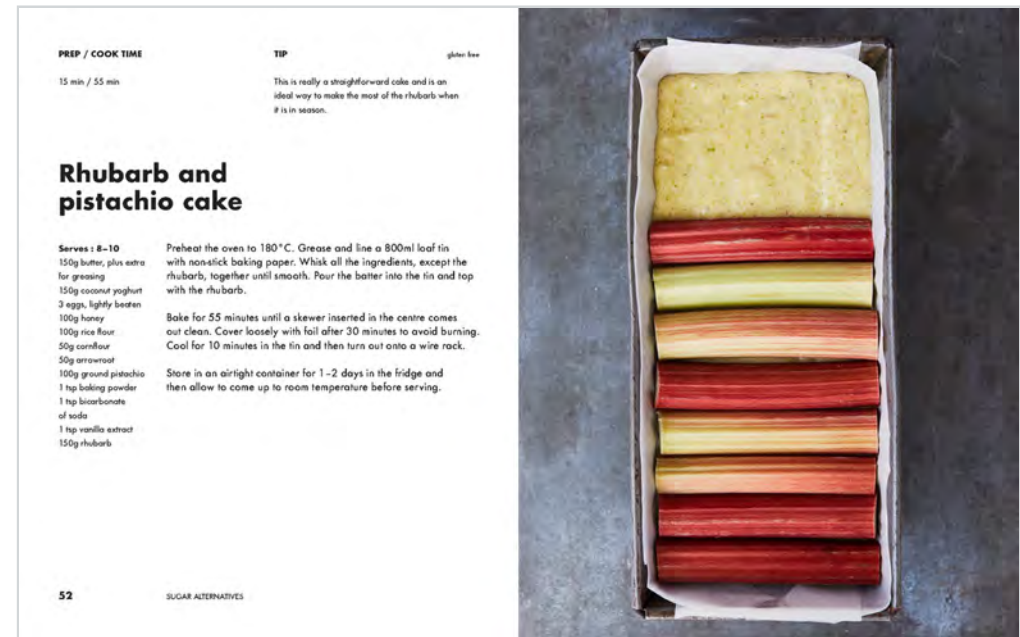
Cakes are the utmost symbol of celebration and add sweetness to our lives beyond the sugar used to make them. **Natural food dyes like turmeric and beets** lend supernatural hues to any batter or frosting. **Buckwheat and brown rice flour** give nuttiness and texture. And sweeteners like **coconut sugar and date syrup** add depth of flavour. With 70 recipes and easy swaps throughout, healthy doesn't mean lackluster.

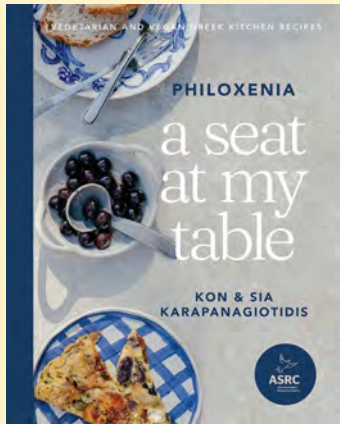
Whether it's a birthday, anniversary, or any old Tuesday, cakes make it a celebration. With recipes like **Nectarine Upside-down Cake and Date, Banana, and Rum Loaf**, *Natural Cakes* utilises easy swaps like fruit sweeteners, nut milks, and whole grain flours to make delectable, beautiful, and wholesome cakes.

**Giovanna Torrico** was born in the South of Italy. After obtaining her Diplome de Patisserie from Le Cordon Bleu School in 2010, she honed her skills at the Ritz Hotel. She now runs her own catering company, DolcidiGio, based in London.

- **Timely** resource for those looking to move away from artificial food dyes and overprocessed sugars
- **Informative and approachable** charts and graphics show exciting new swaps to help sweet treats sing without the chemicals
- **Beautiful photography** showcases cakes that are healthy and maintain visual appeal

[View on Edelweiss](#)





# A Seat at My Table: Philoxenia

## Vegetarian and Vegan Greek Kitchen Recipes

### Kon Karapanagiotidis

**8 February 2024**  
 9781743799246  
 £25.00 | Hardcover  
 304 Pages  
 240 x 190 mm  
 Full-colour Photography

**Over 100 inspiring Greek vegetarian and vegan recipes passed down through the generations**

'Philoxenia' means to welcome a stranger. It's a message that pervades Greek culture and cooking. Chapter by chapter, this heartfelt book reveals incredible meals drawn from this philosophy, as well as from the love, hope and resilience that represent Kon's own grandparents' survival as refugees.

Learn to make the dishes that line a mezze platter, including fresh tzatziki, golden saganaki and cheese-filled zucchini flowers, or veganise heavier dishes, such as moussaka and spanakopita. There are ample salads to serve up for lunch, highlighting everything from Ancient Greek grains, zucchini and artichoke to goat's cheese, fig and pomegranate, as well as mouth-watering desserts (think Greek classics, such as loukoumades and baklava, as well as Greek-style coffees). Every vegetarian recipe includes instructions to make your dishes vegan or gluten-free. You'll even find tips on minimising waste and gardening, courtesy of Sia, and Kon's father, Leo.

**Kon Karapanagiotidis** OAM is the CEO and founder of the Asylum Seeker Resource Centre and a fierce advocate for the rights of people seeking asylum, refugees, and Indigenous Australians.

- 100 traditional Greek recipes suited to a vegetable-forward diet
- Each recipe has tips on how to veganize it, make it gluten-free or what to do with its leftovers

[View on Edelweiss](#)



## How to make your own Greek kitchen basics

### Mizithra

Blanch tomatoes in a saucepan of boiling water, then set aside until cool enough to handle. Peel and grate flesh into a zip-lock bag and freeze until needed.

### Olives

Gently bruise or crush each olive in a mortar and pestle or make 4 small slits in each olive. Place in a large bowl and cover with rock salt. Set aside for 2 weeks, changing the water after 1 week this will get the bitterness out. Drain and transfer to an airtight jar or container and cover with a mixture of canola oil and vinegar. You can also add any of your favourite spices or aromatics, including garlic, chilli, rosemary, thyme, bay leaves, lemon zest or cardamom seeds.

### Ricotta

Bring 4 litres (135 fl oz) full-cream milk to the boil in a large saucepan, then reduce to a simmer. Add 120 ml (4 fl oz) white vinegar and heat for 2-3 minutes, or until the milk curdles. Gently scoop out the curds with a slotted spoon and set aside to rest, or place in a colander to drain for a firmer ricotta.

### Tomato paste

I recommend following my yiaia's method: cut tomatoes into quarters, then season well with salt and cover with a cloth. Then, break them down with a fork, transfer to a bottle and cover with olive oil.

### Tomato sauce

Blanch tomatoes in a saucepan of boiling water, then set aside until cool enough to handle. Peel and grate flesh into a zip-lock bag and freeze until needed.

### Yoghurt

Add 1 litre (54 fl oz/4 cups) milk to a saucepan over a medium heat and bring to the boil. Remove from heat and, while still warm, add 1 kg (2 lb 5 oz) Greek-style yoghurt. Cover and set aside overnight - this will double or triple the amount of yoghurt you started with.

*Let food be thy medicine and medicine be thy food.*  
 -HIPPOCRATES

15 | The Greek Pantry & Kitchen

## Τσιπς χαλλουμιού

### Halloumi chips

MEZZE DISH

500 g (1 lb 2 oz) halloumi  
 2 eggs, beaten  
 150 g (5½ oz/1 cup) plain (all-purpose) flour  
 100 g (3½ oz/1 cup) breadcrumbs  
 250 ml (8½ fl oz/1 cup) canola oil  
 90 g (3 oz) cherry tomatoes, halved  
 4 tablespoons Greek-style yoghurt  
 1 teaspoon za'atar or sumac  
 2 tablespoons tahini  
 1 tablespoon roughly chopped mint  
 2 tablespoons pomegranate molasses  
 1 lemon, quartered  
 4 tablespoons crushed pitachios  
 finely chopped mint, to serve

I do not have the space in this cookbook to share all my halloumi recipes but here are some tips to get the imagination going. Try filling little puff pastry cigars with halloumi and deep-frying them. Or simply try frying large, thick slices of halloumi and finish with fennel, olive oil, mint and pomegranate seeds. Grated halloumi goes wonderfully on top of Greek fries. And finally, grilled halloumi goes beautifully in a roasted vegetable salad or even a fresh tomato, lettuce and onion salad.

Wrap your slab of halloumi in a tea towel or paper towel and set aside for 10 minutes (this will dry the halloumi so it cooks better). Slice it into whatever size you'd like your chips to be.

Place egg in one bowl, flour in a separate bowl and breadcrumbs in a third bowl. Dip each halloumi chip first in the egg, then the flour, then the breadcrumbs and transfer to a plate.

Fill a small-medium frying pan with enough canola oil to come 3 cm up the side of the pan. Add halloumi chips, in batches, and toping up the canola oil as the chips absorb the oil, and cook for about 2 minutes, or until golden. Take care not to overcrowd the pan otherwise the chips won't cook properly, and fry on each side until golden.

Transfer to a plate lined with a paper towel to absorb the excess oil. Transfer to a serving plate and arrange alongside cherry tomatoes.

Combine yoghurt, sumac or za'atar and tahini in a small bowl. Serve halloumi chips with tahini dip, pomegranate molasses for drizzling and lemon wedges for squeezing over. Sprinkle with pitachios and mint.

### MAKE IT VEGAN

Try using a vegan halloumi and by using olive oil instead of canola oil, you can make these chips completely vegan and a little egg-free.

### MAKE IT GLUTEN-FREE

Use gluten-free breadcrumbs and a gluten-free flour.

### WHAT TO DO WITH LEFTOVERS

The extra tahini dip is delicious served with an olive oil sauce.

34 | A Seat at My Table: Philoxenia



35 | Mezze & Small Dishes



## Veggie Bowls

### 80 Vibrant Vegetarian One-Bowl Meals

#### Orathay Souksisavanh

15 February 2024  
 9781784887001  
 £16.99 | Paperback - with flaps  
 192 Pages  
 220 x 205 mm  
 Full-Colour Photography

**Veggie Bowls** boasts more than 80 delicious recipes for healthy, veg-packed meals that can all be served up in a bowl.

With a focus on **how to layer up your bowl with an 'edible rainbow'** you'll be sure to get a balanced, nutritious and most importantly, super tasty, meal every time.

From flavourful grain bowls and superfood salads to Dhal with Roasted Vegetables and Miso & Tahini Ramen, there's a bowl recipe for every meal of the day. There are also basic recipes for different dressings and toppings like hummus and guacamole so you can add something special to whichever base recipe you have chosen.

Lovers of sweet treats haven't been forgotten – there are mouthwatering recipes for Chocolate Chia pudding with Dark Berries, Blueberry, Almond and Coconut Bircher, and much more.

**Orathay Souksisavanh** is a food stylist and cookbook author.

- More than 80 recipes designed to be super simple and incredibly tasty
- Great for putting together mid-week dinners, but can also cater to meals for breakfast and lunch
- Uses the same accessible format as the very successful One-pot series

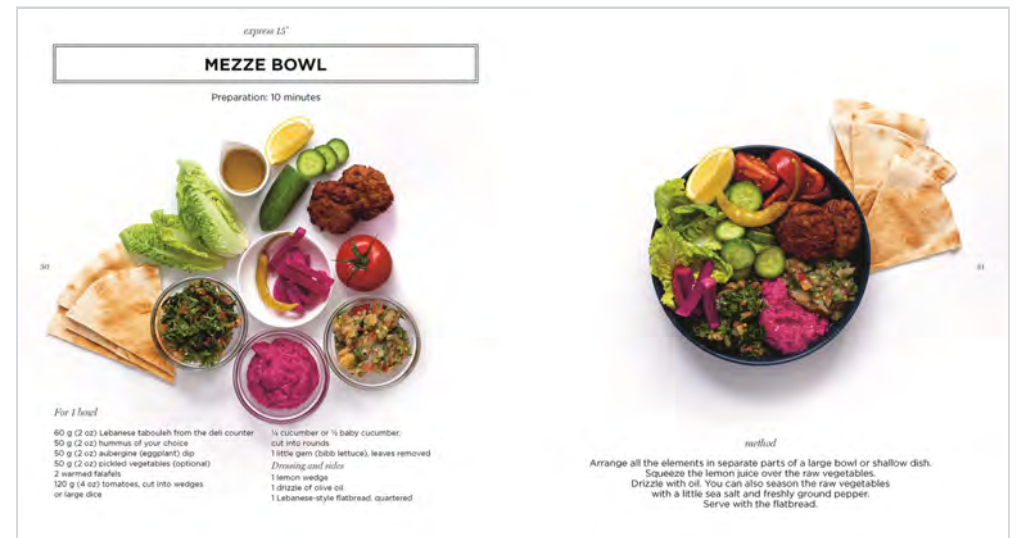
[View on Edelweiss](#)



One-pot Healthy  
 9781784886165  
 £14.99 | Paperback - with flaps



One-pot Vegetarian  
 9781784882570  
 £14.99 | Paperback - with flaps





## Eat and Enjoy Gluten Free

Easy Meals, Brilliant  
Bakes and Delicious  
Desserts

**Laura Strange**

29 February 2024  
9781784887162  
£24.00 | Hardcover  
272 Pages  
248 x 190 mm  
Full-colour Photography

Let Laura Strange, a coeliac foodie with 25 years' experience, show you how to make gluten-free life easy and delicious with her debut cookbook, *Eat and Enjoy Gluten Free*.

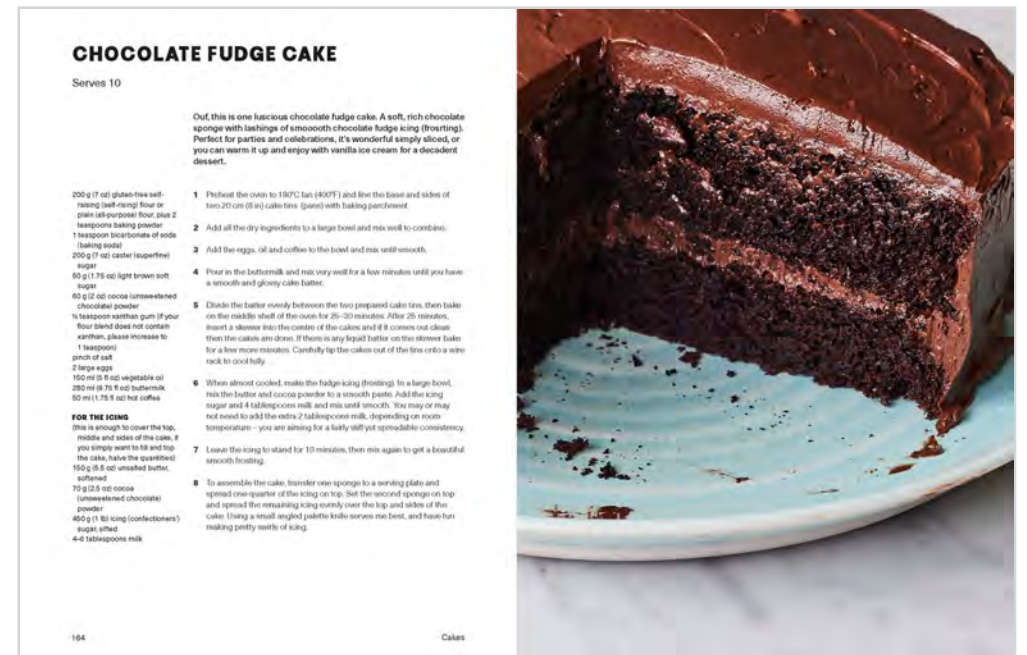
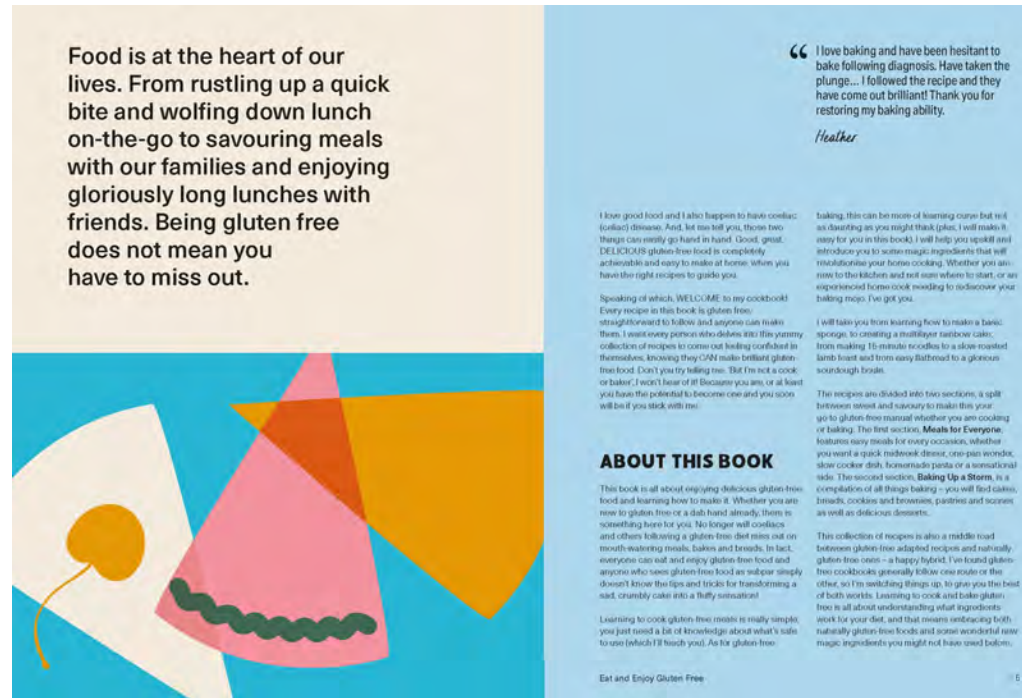
Featuring 100 gluten-free recipes, and split into two sections – Meals for Everyone and Baking Up a Storm – the book will take you from speedy midweek meals to easy feasts and perfect pasta, as well as dishing up delicious desserts and giving you advice on how to master baking basics and build your kitchen confidence until you're turning out gluten-free showstoppers!

As well as recipes, Laura will demystify ingredients, such as xanthan gum and psyllium husk (magic ingredients for gluten-free baking), and provide practical advice on living with coeliac disease, including avoiding cross contamination and meal planning.

**Laura Strange** is an award-winning gluten-free food blogger and full-time recipe developer based in Bristol, UK. Diagnosed with coeliac disease in 1999, she has over 25 years' experience living gluten free. She is a passionate home cook who has shared hundreds of gluten-free recipes and meal plans on her website, [My Gluten Free Guide](https://www.myglutenfreeguide.com).

- Laura is a celiac disease veteran of over 25 years.
- Her platform is well established through her award-winning blog, [My Gluten Free Guide](https://www.myglutenfreeguide.com), her 148k following on [Instagram](https://www.instagram.com/myglutenfreeguide) and 20k fans on [Facebook](https://www.facebook.com/myglutenfreeguide).
- With her debut cookbook, Laura shares 100 gluten-free recipes for everyday meals and beautiful bakes, making this your go-to guide for everything gluten free.

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# The Kitchen Witch

## Magical and Seasonal Bakes to Nourish Body and Spirit

### Gail Bussi

29 February 2024  
 9781784886950  
 £16.99 | Hardcover  
 144 Pages  
 210 x 160 mm  
 Full-colour Illustrations

Every witch knows that the kitchen is an essential part of their magical practice, and, in *The Kitchen Witch*, self-professed kitchen witch Gail Bussi teaches us how to honour the process of baking, to appreciate each ingredient and to transform our favourite recipes into magical spells to benefit our minds, bodies and souls.

Learn to bake with intention and with the elements – Earth, Fire, Water and Air – to create magical dishes including Lemon and Lavender Cake, Snowy Night Pudding and Sage and Camembert Fritters. Other everyday magic rituals, ideas and inspiration are woven between recipes, as well as encouragement to journal (in the book), creating your very own grimoire.

So much more than a cookbook, this is an enchanted exploration of how baking can bring magic and healing into our lives, using the many energies of herbs, spices, flowers and fruit.

**Gail Bussi** is a writer, professional cook, trained herbalist and self-confessed kitchen witch. After running a catering company and writing a cookbook, she returned to her long-held interest in herbs and green magic, writing three books for Llewellyn.

- If you have ever added cinnamon to cookie dough or stirred fresh rosemary into bread batter, you have participated in kitchen witchery of a truly delightful and accessible kind.
- This is a book for the now-age crowd who are into holistic wellness.
- Inspirational quotes and mindful rituals help readers connect to the act of baking

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## healthiest vegetables



# Healthiest Vegetables

Emily Ezekiel

29 February 2024  
9781958417515  
£18.99 | Paperback - with flaps  
224 Pages  
240 x 185 mm  
Full-colour Photography

*Healthiest Vegetables* focuses on 15 of the most nutrient rich vegetables, including sweet potatoes, beets, carrots, onions and kale, and how to use these in easy and delicious recipes.

Each section of this information-packed book is devoted to a vegetable and has a detailed chart with cooking methods and timing, **photos of different varieties**, and **nutritional information**.

With over 75 recipes like **Pea & Chervil Soup with Crispy Pancetta, Polenta & Rosemary Sweet Potato Fries**, and Beetroot and Chocolate Brownies, *Healthiest Vegetables* teaches basic information on the vitamins and minerals your body needs – plus which vegetables provide them, buying and storage tips, and common alternatives.

*Healthiest Vegetables* will change the way you nourish yourself and teach you delicious recipes along the way.

**Emily Ezekiel** is a born and bred Londoner based out of her creative space in the heart of Hackney. Emily has worked in the food industry for over 15 years alongside the likes of Jamie Oliver, Nigella Lawson, Antonio Carluccio, Anna Jones, Melissa Hemsley and Gizzi Erskine.

- **A hardworking and easy-to-use reference** for creating a well-rounded diet full of vibrant recipes
- **Informative but approachable charts** and breakdowns of nutritional info help readers understand the benefits of nutrient-dense vegetables and how to cook them
- **Stunning photography** showcases different vegetable varieties and exciting new recipes for them

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# spinach & watercress

Spinach is from the amaranth family, and is used in many cultures around the world. The dark leafy green is an excellent source of iron. Watercress is from the brassica family and is mainly used as a garnish, but has recently become more popular in cooking.

## what's in them?

Spinach: 1 cup (30g) raw spinach is mostly made up of water. It contains:

- Full daily requirement of vitamin K
- 30mg calcium
- 0.81g iron
- Vitamins C and A
- Magnesium
- Folate

Plus thiamine, fibre, phosphorus, alpha-lipoic acid

Watercress: 1 cup (35g) watercress contains:

- 2.5 kcal
- 0.9g protein
- Full daily requirement of vitamin K
- 50% daily requirement of vitamins C and A
- Calcium
- Manganese
- Potassium
- Vitamin E, thiamine, riboflavin and magnesium and phosphorus
- Folate
- Plus thiamine, fibre, phosphorus, alpha-lipoic acid

## what can it do for me?:

As well as being a great source of iron and calcium the antioxidants in spinach may help lower blood pressure and keep the heart healthy. The high levels of vitamin K in both spinach and watercress are good for bones and improve calcium absorption.

## how to eat these greens?:

Both spinach and watercress can be eaten raw and cooked. Use the leaves raw to make salads and smoothies or cook in a soup, side dish or add them to pastas, stews and pies.

## varieties:

Both of these greens are readily available in a number of varieties including as microherbs. Baby spinach leaves are much softer and more commonly used fresh for salads, etc. Here are some of the well-known spinach varieties:

### spinach

SAVOY



BABY SPINACH



### watercress

WATERCRESS can be harvested wild, but has also been cultivated for commercial growth with some head trees required (as it is also possible to sprout).



## other varieties:

There are many close relations to spinach, which are often labelled as spinach, such as:

- **CHARD:** Plain green leaves with white or multicoloured stems
- **FLAT LEAF SPINACH:** Smooth spade-shaped leaves with a slightly sweet flavour
- **ATLANTIC SPINACH:** Also called orach, this is grown as an alternative to spinach
- **GOOD KING HEARTY SPINACH:** Also called poor man's spinach, this perennial plant is cooked and eaten just like spinach
- **LAND CRESS:** Also called American cress, this looks and tastes like watercress

## PREP / COOK TIME

15 min / 25 min

## TIP

Serve with some tzatziki, green leaves and Kalamata olives for a more meze-style dinner.

## Spinach, watercress & feta filo tart

Serves: 6 for lunch and 4 for dinner

50g pine nuts

5 large eggs

200g feta, crumbled

1 tablespoon dried oregano

finely grated zest and juice of 1 lemon

100g smashed butter, at room temperature, plus extra for greasing

100ml olive oil

200g baby spinach

300g watercress

270g pack filo pastry

pepper

Preheat the oven to 200°C.

Toast the pine nuts in a large dry frying pan over medium heat for 1 minute, or until golden, tossing so they don't burn. Set aside.

Break the eggs into a bowl and add the feta. Season with pepper, add the oregano, lemon zest and toasted pine nuts and mix well.

Melt half the butter and the oil in the frying pan over medium heat. Add half the spinach and stir until wilted, then add the remaining spinach. Do the same with the watercress, stirring until wilted. Remove from the heat and add the lemon juice.

Grease a 24cm ovenproof frying pan with butter. Lay a filo sheet over the base, then brush with butter. Continue with the remaining filo and butter, moving the sheets clockwise around the pan.

Stir the wilted greens into the egg mixture, then pour the filling into the pastry case and spread out evenly. Fold the filo up and over the filling to cover. Place the pan over medium heat for 5 minutes, then bake on the top shelf of the oven for 20 minutes, or until golden and crisp.







# Halliday Pocket Wine Companion 2024

The 2024 Guide to Australia's Best Value Wines  
**James Halliday and Campbell Mattinson**

**1 February 2024**  
 9781761450358  
 £14.99 | Hardcover  
 272 Pages  
 181 x 111 mm  
 Text only

The **Halliday Pocket Wine Companion 2024** distils the key elements of the bestselling annual guide, curating the best-of-the-best by value and rating across Australia's key wine regions.

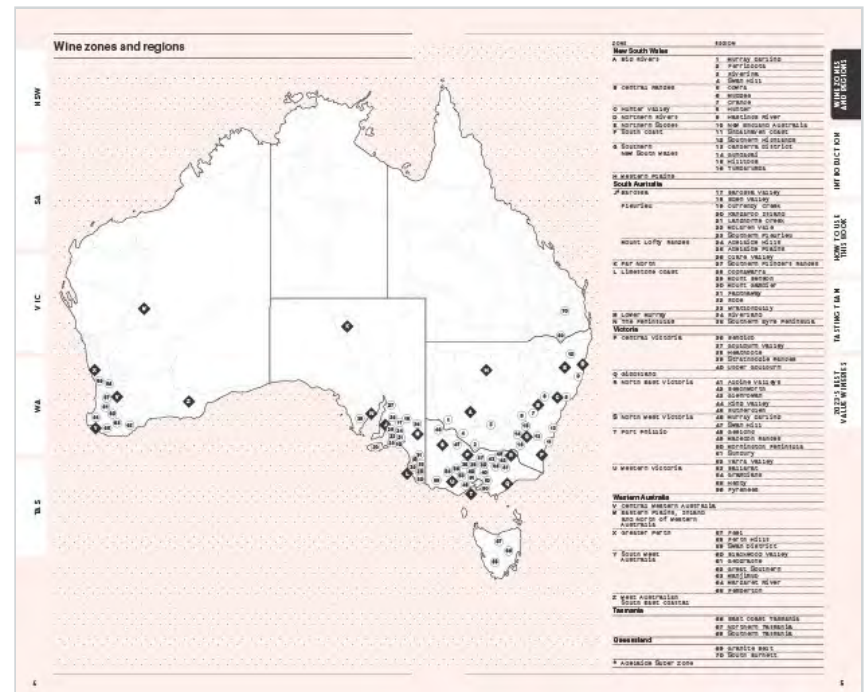
In this beautifully accessible pocket guide, the Halliday Tasting Team share the very best of their extensive wine knowledge through detailed tasting notes with points, price, value, and advice on best-by drinking.

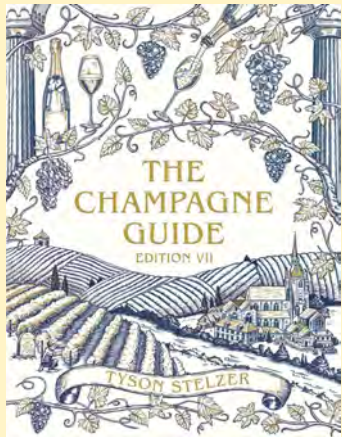
The **Halliday Pocket Wine Companion** gives wine lovers access to this expert knowledge in a small package that is convenient to read, use and carry. You'll never drink a bad wine again.

**James Halliday** is an unmatched authority on every aspect of the Australian wine industry. His winemaking has led him to sojourns in Bordeaux and Burgundy, and he has had a long career as an international wine judge. In 1995 he received the Australian wine industry's ultimate accolade, the Maurice O'Shea Award. For the 2024 guides, James has worked alongside **Campbell Mattinson**, and an expanded team of tasters, who each focus on specific wine regions.

- The must-have pocket companion to the beloved annual bible for lovers of Australian wine.
- Includes trusted reviews of the best Australian wines and wineries from the country's best critics.
- Tied to Australia's most popular wine website, [www.winecompanion.com.au](http://www.winecompanion.com.au), as well as the Wine Companion magazine.

[View on Edelweiss](#)





## The Champagne Guide Edition VII Tyson Stelzer

21 March 2024  
9780980640083  
£39.99 | Hardcover  
704 Pages  
220 x 270 mm

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### The world's most comprehensive and up-to-date guide to Champagne

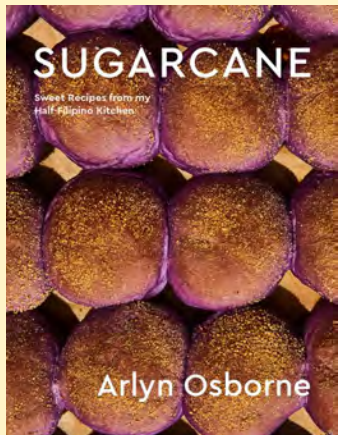
Featuring all the latest vintages, *The Champagne Guide Edition VII* contains fully independent assessments, with profiles and ratings, of over 120 champagne producers and 800 cuvées.

**Tyson Stelzer** is a multi-award winning wine writer, television presenter and international speaker. He was named *The International Wine & Spirit Communicator of the Year 2015* in the International Wine & Spirit Competition, The Wine Communicators of Australia *Australian Wine Communicator of the Year 2015* and *2013* and *The International Champagne Writer of the Year 2011* in The Louis Roederer International Wine Writers' Awards.

- The only up-to-date champagne-buying guide in the world
- Previous editions have won the Louis Roederer International Champagne Writer of the Year Award and Best Wine Book of The Year at the Wine Communicators of Australia Awards

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## Sugarcane

### Sweet Recipes from My Half-Filipino Kitchen

Arlyn Osborne

7 March 2024  
9781958417249  
£25.00 | Hardcover  
224 Pages  
248 x 190 mm  
Full-colour Photography

In *Sugarcane*, Arlyn Osborne draws on her mixed-race upbringing and years of professional recipe development to pair classic Filipino flavors with Western techniques.

Recipes for **Ube Milk Crinkles**, **Kumquat Curd Bars**, and **Pandan Coconut Cream Pie** will introduce readers to a new world of ingredients, like star fruit, rambutan, and calamansi. Essays about the history of the Philippines and the effects of colonialism add further dimension and relevance to this book. Photographed by Linda Xiao, the mouth-watering imagery will transport you to an island paradise.

**Arlyn Osborne** is a graduate of the French Culinary Institute in New York City and a veteran of Food Network and Food & Wine Magazine. Her work can be found on The Kitchen, Food52, Serious Eats, Bon Appetit, Epicurious, and The Washington Post.

- The author brings her impressive credentials as a recipe developer to this book with recipes that are guaranteed to work in any kitchen.
- Striking full-colour photography and a modern and fresh design will make this book stand out on shelves.
- Arlyn is a dynamic and charismatic speaker and great on camera.

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### mochi-stuffed chocolate chip cookies

I love a gooey, chewy chocolate chip cookie, and these are probably the gooiest, chewiest cookies I've ever had. Tucked inside each one is a soft and squishy cushion of mochi that, when eaten warm, is stretchy and melty. Mochi, with its glistening texture and fragrant rice flavor, was a popular after-school snack for me, especially when I was living in Japan. If you're worried that mochi is too much of a challenge to make, don't be. This one takes shape in the microwave and it's pretty difficult to mess up. In order to divvy up the mochi into perfectly even portions, I do recommend a scale (which as you may know by now, I prefer to use for every recipe).

**For the chocolate chip cookies:** In a medium bowl, whisk together the flour, salt, baking powder, and baking soda.

To the bowl of a stand mixer fitted with the paddle, add the butter, brown sugar, granulated sugar, and salt and beat on medium-high speed until pale and fluffy, about 5 minutes. Beat in the egg and vanilla until combined.

With the mixer on lowest speed setting, gradually add the flour mixture and mix until almost combined but not quite. Add the chocolate and mix until just combined.

Transfer the dough to a medium bowl. Cover with plastic wrap and refrigerate for at least 2 hours and up to overnight.

Using a 1-tablespoon scoop, scoop 34 rounds of the cookie dough (about 200 each) onto a parchment-lined sheet pan.

Flatten each round into a 2-inch (5cm) disc (the pan will be crowded but the spacing isn't important yet). Keep extra flour nearby in case things get sticky. Refrigerate while you prepare the mochi.

**For the mochi filling:** Using a fine-mesh sieve, dust a little cornstarch over a dinner plate.

In a medium microwave-safe bowl, whisk together the glutinous rice flour and sugar. Add the water and whisk until there are no lumps. Cover the bowl with a microwave-safe plate. Microwave for 30 seconds. The mixture should beant looking thicker and stiffer. Stir well with a silicone spatula. Continue to microwave in 30-second increments, stirring in between, until the dough is gelatinous and holds its shape another 1 to 2 minutes (this will depend on the strength of your microwave).

Transfer the mochi to the prepared plate and dust the top with more cornstarch. Flatten slightly and let cool for 10 minutes.

Using kitchen shears and a digital scale, cut the mochi into 17 equal portions (about 10g each). Pinch and roll each portion into a small ball.

(Recipe continued on the following page.)

### MAKES 17 COOKIES

#### chocolate chip cookies

1 1/2 cups (375g) all-purpose flour, plus extra for dusting  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 stick (113g) unsalted butter, at room temperature  
1/2 cup (100g) dark brown sugar  
1/2 cup (100g) granulated sugar  
1 teaspoon kosher salt  
1 large egg, at room temperature  
1 teaspoon vanilla extract  
2 1/2 oz (70g) top dark chocolate (70% cacao), chopped (about 1/2 cup)

#### mochi filling

Cornstarch, for dusting  
1/2 cup plus 1 tablespoon (120g) glutinous rice flour  
2 tablespoons (25g) granulated sugar  
1/2 cup (100g) water



### Pandan Coconut Cream Pie

Coconut and pandan might as well be soulmates. They belong together. It's a partnership revered across Southeast Asia and one I re-create again and again throughout this book (Raspberry Bulo Pandan Cake, page TK, and Southeast Tramiu, page TK, for example). The long blade-shaped leaves of pandan, known as "vanilla of the East," wield an elusive flavor that's tropical, grassy, nutty, and sweet. When allied with coconut, so creamy and buttery, it creates a nearly perfect match. Here their exquisite flavors sing together without the distraction of anything else, save for a splash of lime juice to break through the richness. This pie is very coconut-y and very pandan-y; it's sophisticated yet simple. And I mean that as a compliment.

**For the pastry crust:** In a food processor, add the flour, salt, and butter and pulse until the butter is broken up into small bits. Add the water and pulse until the mixture forms the crumbled dough.

Transfer to an unfloured work surface. Gather and shape into a flat disc. Lightly dust the work surface with flour and roll out the dough into a 19-inch (48cm) round.

Transfer to a 9-inch (23cm) pie plate. There should be some overhanging dough. Tuck this excess under itself, all the way around, and pinch and shape into an evenly raised border, using the flat tip of the pie plate as a base. Flute or crimp the crust. Prick the dough all over with a fork. Refrigerate for at least 30 minutes and up to overnight.

Preheat the oven to 350°F (180°C). Set the pie plate on a sheet pan and line the pastry with foil so it covers the dough entirely. Fill with dried beans or pie weights.

Bake until the dough starts to cook (it will have a matte finish), 35 to 40 minutes. Remove the foil and beans and continue to bake (on the sheet pan) until the crust is light golden all over, 20 to 25 minutes.

**Note:** After you remove the foil and beans and return the pastry to the oven, it should not balloon in the center. If it does, cut the foil and beans back and bake for another 10 to 15 minutes before continuing.

Transfer the pie plate to a wire rack and let cool completely.

**For the filling:** In a small food processor, add the pandan leaves and water and pulse. Scrape down the sides as needed and repeat the urge to add more water. It won't look like it's blending well but just wait to get the pandan really pulverized.

Place a fine-mesh sieve over a liquid measuring cup and strain the mixture, pressing with a rubber spatula to extract the green liquid. You should have 1/2 cup (100g) pandan juice if you're short for whatever reason, just add a little water.

In a medium bowl, whisk together the pandan juice and cornstarch. Whisk in the egg yolk and set aside the slurry.

In a large saucepan, whisk together the coconut milk, sugar, and salt. Heat over medium heat, whisking occasionally, until warm and steaming, about 5 minutes. Turn off the heat.

(Recipe continued on following page.)

### MAKES ONE 9-INCH (23CM) PIE

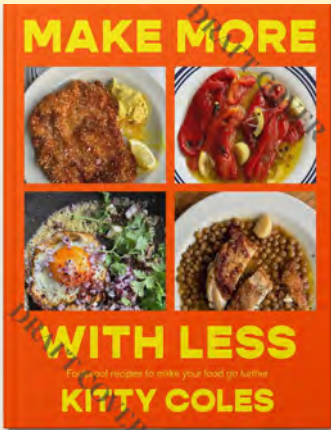
**pastry crust**  
1 1/2 cups plus 1 tablespoon (370g) all-purpose flour, plus extra for dusting  
1/2 teaspoon kosher salt  
8 tablespoons (100g) unsalted butter, cubed  
1/2 cup (100g) ice water

**filling**  
8 frozen pandan leaves (about 40g), cut into small pieces (see Note)  
1/2 cup (100g) water  
1/2 cup (100g) cornstarch  
1 large egg yolk, at room temperature  
One 13.3-oz (380g) can unsweetened coconut milk  
1/2 cup (100g) granulated sugar  
1/2 teaspoon kosher salt  
1 cup (200g) sweetened shredded coconut  
3 teaspoons (15g) fresh lime juice  
1 tablespoon (14g) unsalted butter  
1/2 teaspoon coconut extract

**melted topping**  
2 large egg whites, at room temperature  
1/2 cup (50g) granulated sugar  
1/2 teaspoon cream of tartar  
1/2 cup (100g) butter  
Kitchen torch

**special equipment**  
Kitchen torch

**Note:** In place of frozen pandan leaves, combine 1/2 cup (100g) water with 1/2 teaspoon green pandan paste.



# Make More With Less

## Foolproof Recipes to Make Your Food Go Further

### Kitty Coles

14 March 2024  
 9781784887100  
 £22.00 | Hardcover  
 192 Pages  
 225 x 175 mm  
 Full-colour Photography

Make your weekly shop go further – take core ingredients and transform them into flavour-packed, simple dishes. *Make More With Less* shares ways to eke your food out, with adaptable dishes that make your kitchen work for you.

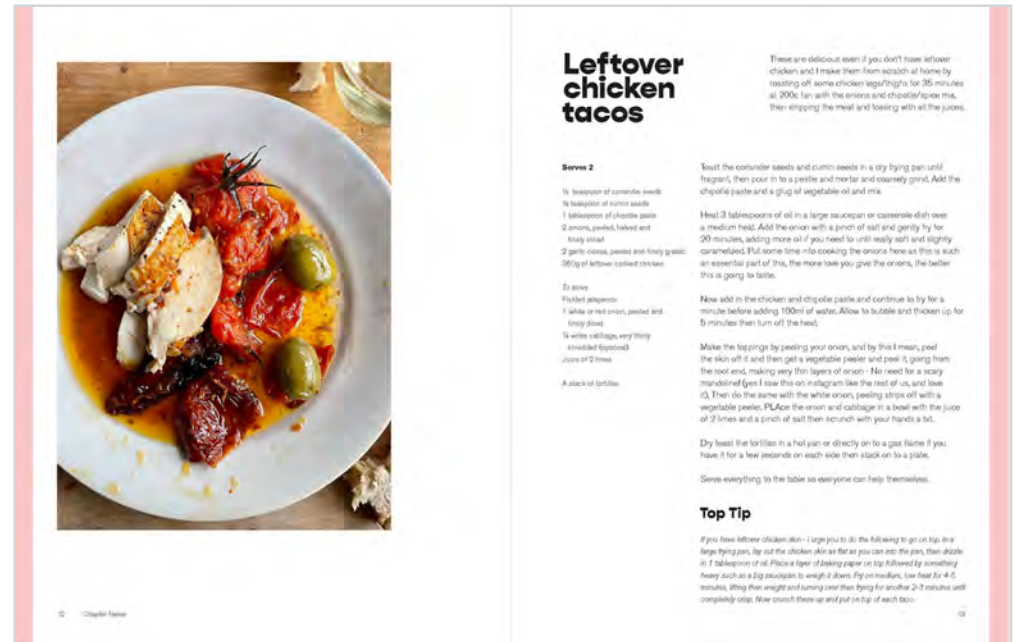
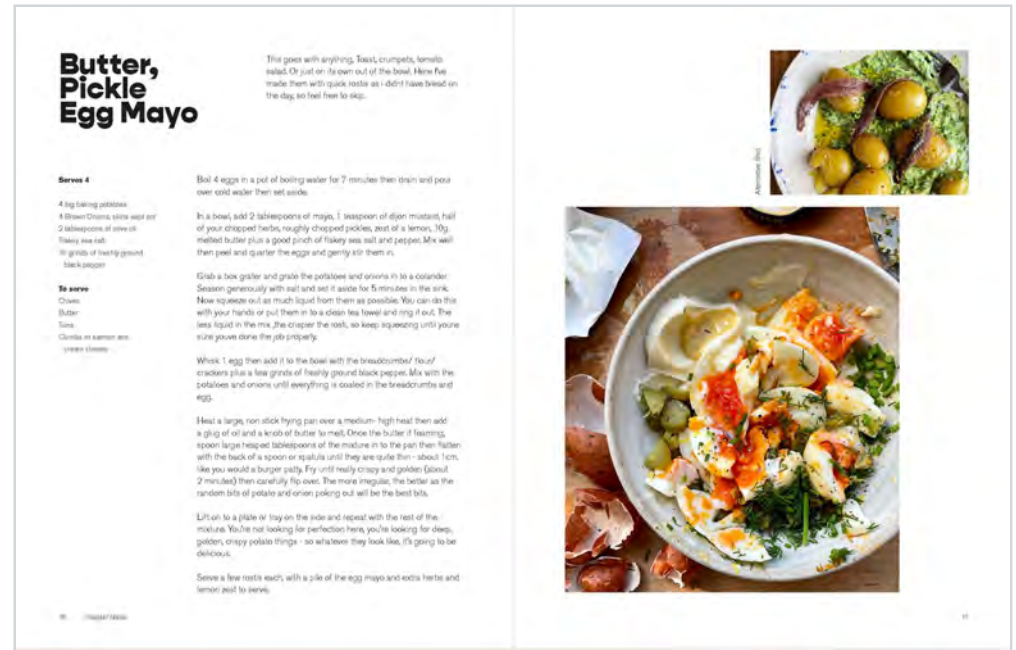
Each chapter features a core recipe, with clever ways to level-up any leftovers, alongside a handful of other exciting recipes to try... Whip up eggs to make Aioli for a Warm Caesar Salad, or turn a few tins of beans that have been languishing at the back of the cupboard into a Comforting Bean Pasta. Transform those humble onions you have lying about into the most delicious 15-minute Oniony Parmesan and Black Pepper Pasta. Blitz together leftover sad-looking herbs into a vibrant Green Sauce to spread thickly over toast, stir into soups or make a Green Tart with. Roast a Chicken with Kitty's expert advice and make Leftover Chicken Tacos or Spinach and Yogurt Chicken.

Flick through this book, raid your fridge and cupboards and you may realise you already have everything you need to make these low-waste, low-fuss, low-effort and versatile recipes that you will return to again and again.

Food writer, chef and stylist **Kitty Coles** excels in recipes you can create easily and deliciously every time. She has written over 1000 recipes over time for publications and books. A lover of seasonal cooking and using up what you have, Kitty makes cooking simple, fun, attainable and creative.

- Low-waste – using up all of your ingredient
- Low-cost – making your weekly shop go further and using lots of store-cupboard staples and few ingredients
- Level-up your leftovers and turn one meal into many

[View on Edelweiss](#)





## Cool Pasta

### Reinventing the Pasta Salad

#### Tom Jackson

28 March 2024  
9781784885724  
£16.99 | Hardcover  
160 Pages  
230 x 180 mm  
Full-colour Photography

Pasta salads are back, but not as you know them.... wave goodbye to mayo-heavy pasta salads and hello to bright, fresh, flavourful and fun pasta salads.

Twists that make the classic pasta salad feel like a new invention include Tuna Melt / Spanikopasta / The Corn One / Crispy Mushrooms, Walnuts, Olives & Green Sauce / Brown Butter Gnocchi Chaat / Sichuan-Style Pici Salad.

Grab a few ingredients to rustle up lunch for the next few days, or get ready for when company's comin', or pull together a showstopper to take to a potluck – pasta salad is now for every occasion!

**Tom Jackson** is the co-founder and Creative Director of *Twisted*, an online recipe platform with over 30 million followers, which he started after he saw a gap in the market for fun, approachable and inspiring recipes. He has worked as chef in kitchens across London and loves getting into the nitty-gritty of dishes to understand what makes a recipe really work.

- Pasta salads are one of the most purchased food-to-go items at supermarkets
- A fun cookbook that gives fresh ideas to an old, loved dish
- Recipes are inspired by dishes from around the world
- Pasta salads are hot this summer on TikTok and Instagram

[View on Edelweiss](#)

## Blackened Cherry Tomatoes with Burrata & Condiment Crumbs

Serves 4+

Condiment crumbs: I've left this ambiguous only because this recipe is closer to a formula than a do-or-die set of rules, and there are plenty of savoury jarred wonders that could sub in for the XO sauce I have opted for here. Harissa, black beans in chili oil, a chunk of nduja: many fat-based condiments would be excellent swaps and could happily suit the same method. That said, I am pleased with the subtle Chinese aromas you get from this combination. Reminiscent of puttanesca (especially if you can find an olive loaf) but also refreshingly new tasting. It's really just an opportunity to celebrate charred tomatoes with pasta, burrata and basil (i.e. crowd-pleaser). I've never enjoyed watching foodies eat burrata on hot pasta – this is where cool pastas come into their own.

### Ingredients

4 tablespoons olive oil, plus extra to serve  
1 medium red onion, finely sliced  
1 garlic bulb, broken into cloves, lightly crushed with skins intact  
100ml (3½ fl oz) or (about ½ cup) dry sherry or 20ml (¾ fl oz) (½ tablespoon) Shaoxing rice wine  
1 tablespoon XO sauce or condiment of your choosing  
850g (1½ lb) cherry tomatoes  
½ teaspoon sugar  
350g (12½ oz) gigh, mezza rigatoni or cavatone  
15g (½ oz) basil leaves  
2 tablespoons toasted pine nuts  
1–2 balls of burrata, to yield 150g (5 oz) drained weight  
salt

### For the condiment crumbs

2 tablespoons olive oil  
100g (3½ oz) stale breadcrumbs, ideally from an olive loaf  
2 heaped teaspoons XO Sauce or condiment of your choosing

Cool Pasta

### Method

Preheat the oven to 210°C/410°F/Gas 8.

Heat 3 tablespoons of olive oil in a frying pan over a medium heat and cook the onions and whole garlic cloves with a pinch of salt until the onions are soft and translucent, about 15 minutes. Increase the heat and add the sherry or rice wine. Reduce by half, then stir through the XO sauce (or other condiment). Tip the contents of the pan into a medium-sized roasting dish.

In a bowl, toss the tomatoes with the sugar, the remaining 1 tablespoon olive oil and a generous pinch of salt, then arrange on top of the onion mixture. Transfer the dish to the oven to roast for 45 minutes, or until the tomatoes are blackened on top and their juices have concentrated in the base, smothering the now-soft garlic. The contents of the dish should be dry, not watery. Remove from the oven to cool. Set aside a few whole tomatoes for garnish, then retrieve the garlic from the tray. Slip the soft cloves from their sleeves, crush them to a paste with the back of a fork and return to the tomato mixture.

For the condiment crumbs, heat the olive oil in a frying pan over a medium heat until shimmering, then tip in the breadcrumbs. Stir and toss for a few minutes, until they are lightly golden brown and crisp, then reduce the heat and add the XO sauce (or other condiment) and distribute through the crumbs. Cook for a further 2 minutes, until any sediment has caramelised a little (watch it doesn't burn). Remove from the heat and allow to cool.

Cook the pasta in plenty of salty boiling water until al dente (2 minutes less than the total packet instructions). Drain and rinse until the pasta is warm. Add directly to the tomato mixture, along with a good handful of torn basil, a few toasted pine nuts and another glug of olive oil. If you feel it needs it, toss well for a minute or so, then transfer to a wide serving platter. Rip over the burrata, dot around your reserved blackened tomatoes, and scatter over the remaining pine nuts and the majority of your XO crumbs, popping the rest in a bowl for your guests to visit for top-ups. Finish with a little more basil and serve.

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## Gilda

Serves 4–6+

WITH OLIVES, PICKLED CHILLIES AND SMOKY ANCHOVY & ROSEMARY CRUMBS

Regional Brawl! Testa! La gilda – one of the simplest and most powerful snacks to line the pinto bars of San Sebastian and beyond. Rarely should these guys be too far away from among alcoholic beverages. The textbook version that inspires this recipe is achingly simple: a genius alignment of a maraschino olive, a Cantabrian anchovy fillet and a gundilla, the pickled, medium-spicy green chillies native to the Basque country. It just had to be made for this, as they look a little like toothpicks (pinto means 'spike' in Basque), but any light cylindrical or pellet tubular shape would work. For a sweeter note, you could also add some sliced, jammed red peppers, but I like to let the vermouth do the talking.

### Ingredients

100g (3½ oz) pitted green olives, less 1 (like maraschino)  
75g (2½ oz) pickled Turkish or gundilla chillies, or a mix, sliced, plus 1 tablespoon of brine  
½ tablespoon lemon juice + 1 teaspoon rest  
1 tablespoon finely chopped white onion  
25g (¾ oz) only or flat leaf parsley with tender stalks, finely chopped  
4 tablespoons olive oil  
80g (2½ oz) best-quality tinned tuna in olive oil, drained  
400g (14 oz) tortie, penne, sediment or another toothpick-like shape  
60g (2 oz) almonds, toasted and roughly chopped  
salt and freshly ground black pepper, to taste

### For the crumbs

2 tablespoons olive oil  
1 tablespoon roughly chopped rosemary  
75g (2½ oz) stale bread/crumb breadcrumbs  
3 Cantabrian or other good-quality anchovy fillets, chopped, plus 2 teaspoons of their oil  
½ teaspoon sweet smoked paprika  
a couple swipes of orange zest (optional)

Cool Pasta

### Method

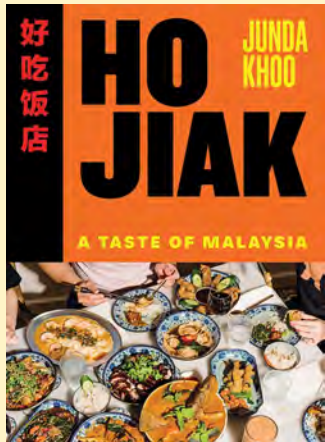
In a large mixing bowl, combine the olives, gundilla and their brine, lemon juice and onion, chopped onion, parsley and 4 tablespoons of the olive oil. Flake in and fold through the tuna, seasoning very generously with black pepper. Set aside.

For the crumbs, heat the olive oil in a medium-sized frying pan over a medium heat until shimmering. Tip in the rosemary and shake the pan to get it all sizzling evenly, then add the breadcrumbs. Fry gently together for 8 or so minutes, tossing occasionally, until the breadcrumbs start to sound crispy. Reduce the heat and add the anchovies and their oil, along with the paprika and orange zest. When the anchovies have dissolved, toss a few final times to distribute the seasonings. When the crumbs are deeply browned, remove from the heat and set aside to cool.

Cook the pasta in plenty of salty boiling water until al dente (2 minutes less than the total packet instructions). Drain and rinse briefly to remove the excess starch, then drain again and leave to steam dry briefly before transferring to the olive and gundilla mixture. Toss for a minute or so, then leave to cool to room temperature. Toss through most of the almonds, then transfer to a large plate or individual bowls and scatter over the smoky breadcrumbs and the remaining almonds. Serve with drinks.

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# Ho Jiak

## A Taste of Malaysia

### Junda Khoo

14 March 2024  
 9781743799352  
 £28.00 | Hardcover  
 240 Pages  
 248 x 190 mm  
 Full-colour Photography

A cookbook to take you on a journey to chef Junda Khoo's homeland of Malaysia with more than 100 recipes, from street food classics to homestyle cooking with soul

Starting with simple, budget-friendly meals to make in 15 minutes, Khoo shows us how to make all the classic Malaysian dishes from hawker and street food classics like poached, juicy Hainan chicken and crimson bowls of curry laksa, to home-style recipes, like deep-fried, curried chicken and snacky loh bak (five spice pork rolls) and more. Khoo also introduces us to nourishing home-cooked dishes, which aren't commonly served in eateries outside of Malaysia. Think lotus roots steeped in a pork bone broth and fried bee hoon – a smoky, umami vermicelli noodle dish.

*Ho Jiak*, translating to 'good eats', is Khoo's modern interpretation of Malaysian cuisine that is steeped in tradition and full of heart. It is a must-have for any foodie wanting to expand their repertoire and for any lover of Malaysian cuisine.

**Junda Khoo** is a Malaysian chef and owner of successful and accoladed chain eatery Ho Jiak in Sydney, Australia. Born in Kuala Lumpur, Malaysia, Junda spent most of his formative childhood years under the care of his paternal grandmother. His fondest memories of her were of the times he spent observing and learning from her in the kitchen.

- Malaysian food from award-winning Sydney based chef and owner of Ho Jiak
- Includes dishes that aren't normally served in restaurants outside of Malaysia
- Junda learnt to cook from his grandma and the storytelling around each dish is beautiful

[View on Edelweiss](#)





# Tiny Kitchen Feast

Plant-based Recipes  
from a Traveling Chef  
**Natalie Rodriguez**

**28 March 2024**  
9781741178814  
£20.00 | Paperback -  
with flaps  
184 Pages  
253 x 201 mm  
Full-colour Photography

## 60 plant-based recipes inspired by a trained chef who lives on the road

Life on the road doesn't mean sacrificing good food. Alongside her delicious and flavourful recipes drawn from her Puerto Rican heritage, Natalie reveals the lessons she's learned while cooking in a tiny van kitchen. Her easy and accessible recipes are proof that wholesome food can be made by any cook, in almost any space.

Start the day with a C.B.L.T. (coconut bacon, lettuce and tomato sandwich), before moving onto tantalising appetisers like roasted-strawberry bruschetta and campfire-inspired grilled tempeh kabobs with miso-plum glaze. Natalie also provides new twists on hearty favourites like smoked poblano and Manchego mac 'n cheese, as well as saffron pineapple lemonade.

With practical tips, mouthwatering meals and insightful tales, *Tiny Kitchen Feast* will inspire you to not only eat well, but to live well too.

**Natalie Rodriguez** is a professionally trained chef, self-proclaimed poet, wife, dog mum and full time traveller. Three years ago, she and her wife Abigail quit their jobs, sold all of their belongings and bought a van to travel the Americas. Natalie has cooked in Baja, Mexico, Canada, and Alaska, and just about every landscape you can think of.

- All recipes are plant-based – the author has been inspired by her Puerto Rican grandmother's cooking
- Recipes are ideal for road trippers, vanlifers, campers, and anyone with tiny kitchens
- Beautiful food and location photography

[View on Edelweiss](#)

### Tempura Fried Squash Tacos with Sweet Corn Crema, Tamarind Barbeque, and Orange Sesame Slaw (gluten free)

I admire this recipe. It is one of those creations that happened spontaneously on a day that I was supposed to be focused on a different recipe, actually meant for this book. Yet really good music in my headphones led to random ideas and took me down a completely different path... and behold, one of the most curious recipes I've made but one that I'd happily make several

- YIELD: 4 SMALL SERVINGS**
- TEMPURA BATTER**
- 1/2 cup rice flour
  - 1/2 cup white wheat chickpea flour
  - 1/2 cup white egg alternative chickpea flour
  - 1/2 tsp salt
  - 1/2 cup water
  - 1/2 cup oil for frying
- TEMPURA BITES**
- 1/2 cup rice flour
  - 1/2 cup white wheat chickpea flour
  - 1/2 cup white egg alternative chickpea flour
  - 1/2 tsp salt
  - 1/2 cup water
  - 1/2 cup oil for frying
- TEMPURA SAUCE**
- 1/2 cup tamarind concentrate
  - 1/2 cup tahini or lupini bean paste
  - 1/2 cup plum sauce
  - 1/2 cup soy sauce
  - 1/2 cup rice vinegar
  - 1/2 cup orange juice
  - 1/2 cup lime juice
  - 1/2 cup onion, thinly sliced
  - 1/2 cup carrot, thinly sliced
  - 1/2 cup cucumber, thinly sliced
  - 1/2 cup bell pepper, thinly sliced
  - 1/2 cup green onion, thinly sliced
  - 1/2 cup sesame oil
  - 1/2 cup soy sauce
  - 1/2 cup rice vinegar
  - dash of liquid smoke
  - dash of sesame oil
  - dash of pepper to taste
- SLAW**
- 1/2 head of cabbage, thinly sliced
  - 1/2 cup onion, thinly sliced
  - 1/2 cup carrot, thinly sliced
  - 1/2 cup green onion, thinly sliced
  - 1/2 cup sesame oil
  - 1/2 cup soy sauce
  - 1/2 cup rice vinegar
  - dash of liquid smoke
  - dash of sesame oil
  - dash of pepper to taste



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- Preparation:**
1. For the squash, scoop out the seeds and then cut it in half lengthwise, scooping out the seeds and then cut it widthwise into 1/4 inch slices.
  2. In a mixing bowl, combine the rice flour, white wheat flour, and salt and mix well. Keep chickpea flour ready for use. Also prepare a plate of rice flour with salt and pepper for dredging. Set squash and batter station aside.
  3. For the corn crema, add all the ingredients to a small pot and simmer for 45 minutes on medium heat. Transfer to a blender and blend until smooth and creamy. Adjust the salt if necessary.
  4. For the BBQ sauce, add all ingredients to a small pot and simmer for about 10 minutes or until slightly thickened.
  5. For the slaw, add all the vegetables and pumpkin seeds to a large bowl. Combine the remaining ingredients in a separate bowl and mix well. Right before serving, mix all the ingredients together to dress the slaw.
  6. In a large frying pan, fill with vegetable oil. Sprinkle the sides of the pan on medium high heat. Dredge the squash in rice flour, salt, and pepper, then into the tempura batter, letting the excess drip off. Immediately place into the hot oil and cook 2-3 mins until golden brown and crispy and squash is fork tender. Place on a paper towel lined plate and let with a little salt if needed.
  7. To assemble, warm your favorite tortillas and fill with a few pieces of squash, followed by the slaw BBQ sauce and corn cream. Your tacos are about to get silly.

**Call Out or quote**  
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### Creamy Ramen Noodles

If you love ramen, you have to give this version a try. I took this brothless ramen and replaced it with this velvety sauce made with coconut milk and tahini. This is a staple menu item in my kitchen.

- Favorite parts of ramen**
- 1/2 cup small, soft, dumpling-like ramen
  - 1/2 cup hot coconut milk
  - 1/2 cup tahini
  - 1/2 cup soy sauce
  - 1/2 cup rice vinegar
  - 1/2 cup onion, thinly sliced
  - 1/2 cup carrot, thinly sliced
  - 1/2 cup cucumber, thinly sliced
  - 1/2 cup green onion, thinly sliced
  - 1/2 cup sesame oil
  - 1/2 cup soy sauce
  - 1/2 cup rice vinegar
  - dash of liquid smoke
  - dash of sesame oil
  - dash of pepper to taste



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#### Directions

1. Cook ramen according to the package. Drain, reserve 1/4 cup of cooking liquid, and set noodles aside. Strizzle a bit of oil on the noodles so they don't clump!
2. In a medium sauce pot, saute the garlic, ginger and fragrant. Don't cook on high heat as sesame oil will burn and take on a bitter flavor!
3. Add the remaining ingredients and simmer for about 5 minutes, letting it thicken slightly.
4. Put the ramen noodles in a big bowl followed by the sauce then top with your favorite garnishes.



**Call Out or quote**  
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## The Little Book of Chocolate: Desserts

Make Your Own Desserts at Home  
Melanie Dupuis

28 March 2024  
9781784887223  
£10.00 | Hardcover  
128 Pages  
185 x 160 mm  
Full-colour Photography

**The Little Book of Chocolate: Desserts will teach you the techniques needed to make your own chocolates at home.**

From learning where chocolate comes from to how it is processed, as well as featuring over 15 chocolate dessert recipes such as Chocolate Mousse, Milk Chocolate Pecan Pie, Opera Cake and Macaron Dessert, you will master key skills to help you become a better at working with chocolate.

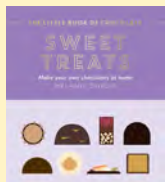
This is a bite-sized masterclass in chocolate and every chocolate lover's dream.

**Melanie Dupuis** trained as a pastry chef and caterer in France and worked in the country's best hotels and restaurants (Helene Darroze, Benoit Castel, Nomad Food & Design) before embarking on a second career as a food writer. Her first book, *Patisserie*, was published in 2014 and has been an international success.

- This is a masterclass in making desserts
- Re-using content from *The Ultimate Book of Chocolate*, each book in the series will focus on a different type of chocolate
- By breaking *The Ultimate Book of Chocolate* down into more manageable, bite-sized books, we hope that readers will find it easier to master the art of chocolate making



[View on Edelweiss](#)



The Little Book of Chocolate:  
Sweet Treats  
9781784885960  
£10.00 | Hardcover







## BBQ Companion

180+ Barbecue Recipes  
From Around the World  
Ben O'Donoghue

4 April 2024  
9781761450235  
£26.00 | Hardcover  
288 Pages  
270 x 215 mm  
Full-colour Photography

Take outdoor cooking to the next level with 180 diverse and contemporary recipes

Be inspired by the exciting world of barbecued food with recipes that cover everything from juicy Mexican suckling pig, delicious Singapore chilli crab or Pancetta kebabs to succulent vegetarian dishes for outdoor dining like Artichokes with lemon, honey, thyme and almond or Grilled Haloumi with lemon and mint – you'll have your friends talking about your barbecue for years.

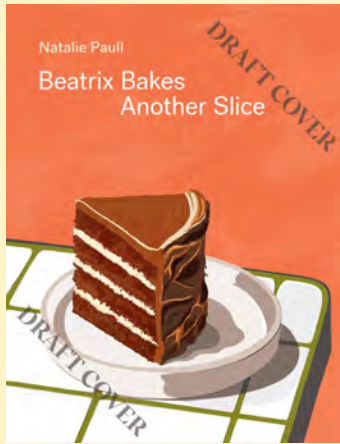
Whether your pride and joy is a simple wire rack over an open fire, an everyday kettle barbecue or a BBQ with all the bells and whistles, the recipes in this book can be cooked on any equipment. You will also find recipes for rubs and marinades, breads, salads and vegetables along with the best drinks and desserts to accompany your meal – everything you'll ever need to make your barbecues the best in the neighbourhood.

Chef, restaurateur and television personality **Ben O'Donoghue** has worked at some of the UK's most notable restaurants, including the River Cafe with Jamie Oliver.

- A barbecue bible, with 180 recipes
- Recipes can be cooked on any kind of BBQ equipment
- Recipes for rubs and marinades, breads, salads and vegetables along with the best drinks and desserts to accompany your meal
- From acclaimed Australian chef, TV presenter and barbecue expert, Ben O'Donoghue



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## Beatrix Bakes: Another Slice Natalie Paull

4 April 2024  
9781743797761  
£27.00 | Hardcover  
304 Pages  
248 x 190 mm  
Full-colour Photography

Sweet-toothed superstar and bestselling baker Natalie Paull returns with an all-new compilation of colourful, creative recipes

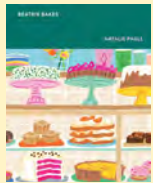
In a follow-up to the international bestseller, Natalie is back with recipes for cakes and bakes that she loves to eat at home. By popular demand, the book includes her legendary bakes that were not in the hit original *Beatrix Bakes*, such as lemon tart and chocolate sour cream cake).

Discover recipes for irresistible cookies and tray bakes, tarts, pies, doughs, crusts and epic day-off baking projects to fill your weekend. It also features Beatrix Baseix – creams, custards and curds – as well as the beloved Adaptrix tips for handy substitutions, all served in Nat's signature style: warm, encouraging and firm when required.

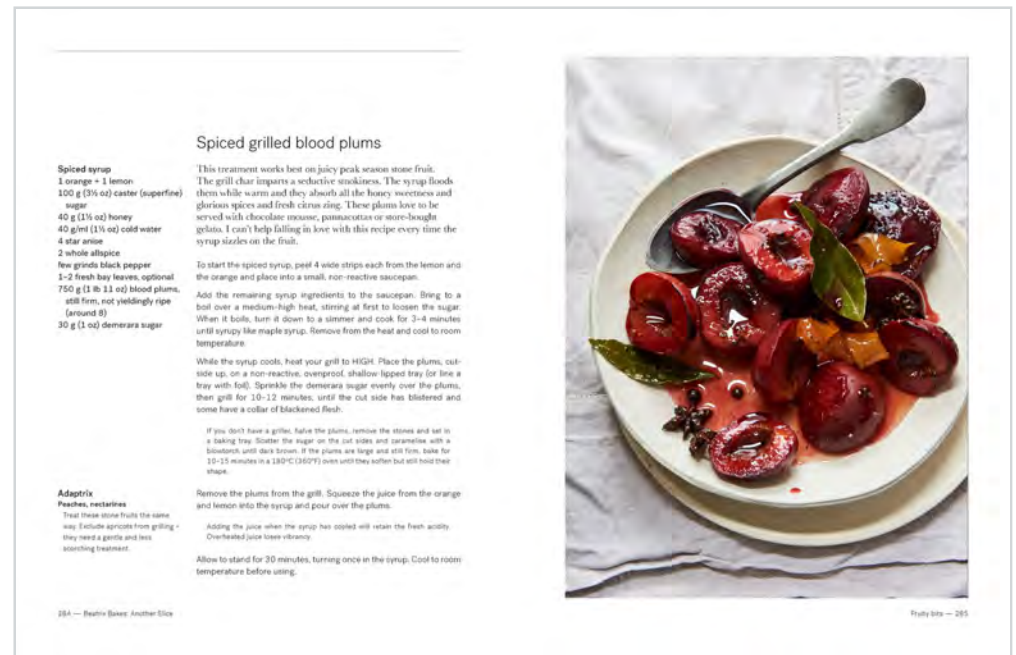
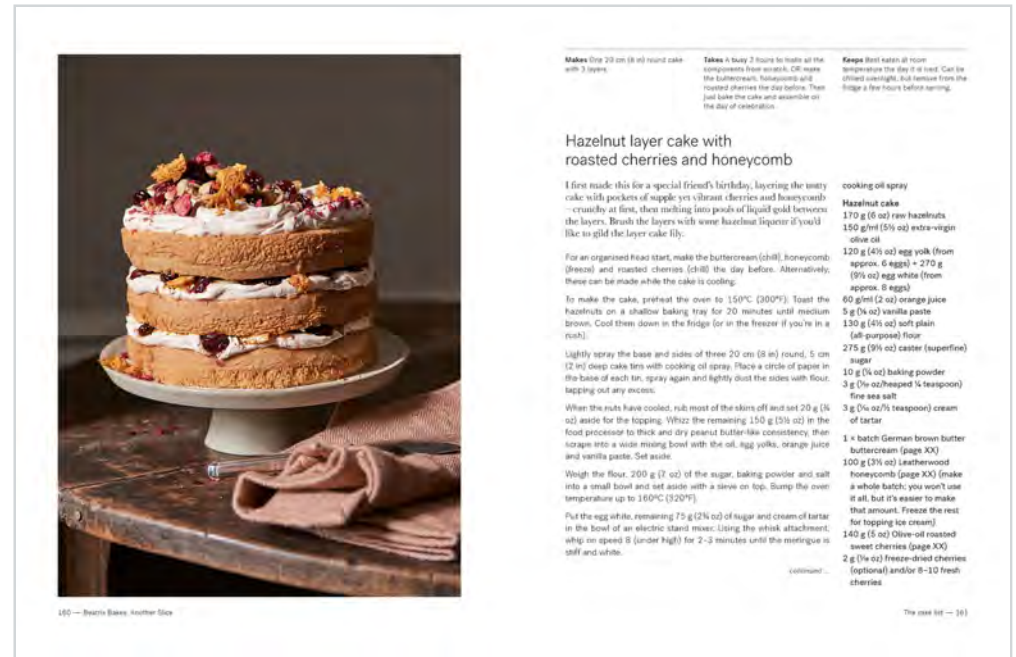
**Natalie Paull** has been baking for over 25 years and trained with food luminaries Maggie Beer and Stephanie Alexander. Nat opened the cult cafe and bakery *Beatrix Bakes* in Melbourne in 2011 to widespread acclaim. Before closing its doors in August 2022, *Beatrix* fans lined up in the rain in their hundreds to secure a taste of the day's ever-colourful – and delicious – offerings of perfect cakes, buns, tarts, biscuits and more.

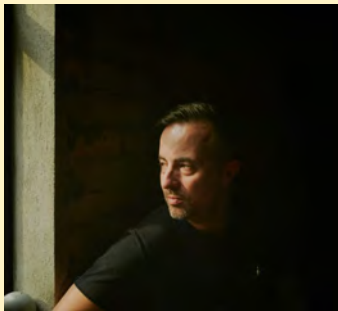
- The sequel to Natalie Paull's bestselling *Beatrix Bakes*, a runaway hit in lockdown
- Natalie developed a cult reputation for her shop *Beatrix* in Melbourne, Australia.
- She has 109,000 followers on Instagram @beatrixbakes
- 70 recipes for home bakers - these are the relaxed recipes Natalie bakes at home

[View on Edelweiss](#)



Beatrix Bakes  
9781743795255  
£25.00 | Hardcover





# On Sundays

## Long Lunches Through the Seasons

### Dave Verheul

4 April 2024  
 9781743799093  
 £25.00 | Hardcover  
 224 Pages  
 253 x 201 mm  
 Full-colour Photography

Memorable recipes and curated menus to be shared at the end of the week, designed by acclaimed chef Dave Verheul of groundbreaking Melbourne restaurant Embla.

Sunday is the perfect day of the week for entertaining and this beautifully photographed book offers 16 considered menus to suit every mood and gathering throughout the year.

Divided by the four seasons, each chapter includes a selection of self-contained recipes to inspire your perfect Sunday, from lunch on a languid summer afternoon with poached rainbow trout and artichokes, to a wintertime fireside feast complete with woodfired crispbread and condiments for your favourite cheeses.

An evocative and original guide to weekend entertaining, *On Sundays* hums with energy, humour and casual elegance to help you close the week in style.

**Dave Verheul** is a highly acclaimed chef, who launched the celebrated Matterhorn restaurant in Wellington NZ, worked in London alongside Gordon Ramsey at fine diner The Savoy Grill, and now rules Melbourne's 'wine-dining' scene, where he co-owns the hit restaurant Embla with Christian McCabe.

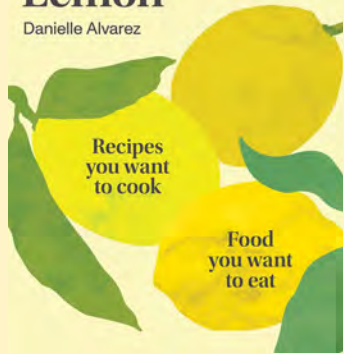
- Dave Verheul is a highly respected chef and co-owner of one of Melbourne's most acclaimed restaurants (Barack and Michelle Obama visited Embla when in Melbourne in April 2023).
- Verheul is known for cooking innovative, creative share plates matched with natural wine.
- This cookbook is shot over the seasons in Verheul's own home in celebration of Sundays through the seasons.

[View on Edelweiss](#)



# Always Add Lemon

Danielle Alvarez



[View on Edelweiss](#)

## Always Add Lemon Danielle Alvarez

4 April 2024  
9781761450433  
£20.00 | Flexibound  
256 Pages  
253 x 201 mm  
Full-colour Photography

'I am delighted by this cookbook.' – Alice Waters

'Danielle is one of my very favourite cooks.' – Skye Gyngell

'Hospitality, kindness and consistency are the attributes that embody the work of Danielle Alvarez.' – Josh Niland

This is the first book from one of the most exciting young chefs cooking in Australia today, Danielle Alvarez. It takes the lessons, skills and tastes acquired working alongside some of the best chefs in the world and translates formidable kitchen smarts into an inspiring collection of recipes and projects for nourishing, vegetable-forward, seasonal food.

Become acquainted with the basics from home made cheeses to vinegar pickles and brioche before delving into Summer vegetable panzanella, Duck pot pie and Roasted pineapple with salted caramel and rum. With more than 100 recipes paired with creative and foundational projects *Always Add Lemon* is guaranteed to delight anyone with a skerrick of kitchen ambition and a free afternoon.

**Danielle Alvarez** was born to a food-loving Cuban family in Miami before moving to California to work with some of America's finest, first at The French Laundry, then Boulettes Larder and finally Chez Panisse before going on to head up acclaimed Sydney restaurant Fred's.

- A gorgeous new flexibound edition of a hit cookbook
- Danielle trained under food royalty at the French Laundry and Chez Panisse, and Alice Waters, David Tanis, Skye Gyngell, Maggie Beer and Jamie Oliver are all fans
- Includes the recipe for her signature fougasse bread

### Farmers' markets and what to know before you start cooking

If you're lucky enough to live in a place with farmers' markets, or you have access to fresh, organic produce (through something like produce boxes) for much of the year, then you really must take advantage of that. It is a luxury, but having good, nutritious food is also a right. Fresh, quality food has the power to make us healthier and more productive members of society, which in turn can lead us to solving the really big issues in the world. And there is no better place to start this journey than at your local farmers' market. It is also the first step to good cooking.

I do the same thing as many of you sometimes: I decide I want to make X, then run off to the market to find all the little bits needed to make it. But when I get to the market and Z looks better, I either change my plan or, sadly, stick to my original plans, always wondering what might have been. Recipes and cookbooks are great inspiration for ideas, but once you learn a few techniques such as seasoning, layering flavours and mastering heat, you really should only use them for support. I've tried to include as many recipes as possible using the lesser-known fruits and vegetables that you can really only find through small local farms simply to help show you one way of enjoying them. Hopefully that little bit of inspiration will give you the confidence to buy something you may not have used before. Speak to the farmers or those tending the market stands; they have incredible insight and usually love a little bit of chat.

More than even the produce though, my favourite thing about markets is the sense of community. Where else can you slow down, have a coffee, a conversation, maybe a pastry and mul over the fresh bounty of the day? Farmers' markets, like great restaurants that promote good, organic produce, are like the modern bastions holding firm against fast-food culture. The more we support them, the better we will all be.



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### Chicken al mattone with white bean purée, lemon, brown butter and capers

Chicken al mattone is such a good way to cook a piece of chicken. *Al mattone* is Italian and literally translates as 'under a brick', meaning the chicken is cooked under a weight that keeps most of the skin in contact with the hot pan, resulting in a golden, crispy crust. This really works best with a whole leg that has been deboned. The juices and fat contained in the leg make this a perfect cut for this preparation. You can ask your butcher to prepare it for you, or if you feel comfortable with a boning knife, simply scrape the meat off the bone with the tip of the knife and be careful not to pierce the skin.

I love the combination of silky purée, salty capers, sour lemon and sweet brown butter but feel free to combine the chicken with any number of vegetables and salads. As usual, try to find the best chicken possible, something organic is preferable.

Serves 2

2 Dorelles, skin-on chicken legs  
3 tablespoons clarified butter  
40 g (1½ oz) butter  
1½ tablespoons salt-packed capers, rinsed  
1 small lemon or ½ a large one, peeled, segmented and diced  
20 g (¾ oz) chopped flat-leaf (chiffonade) parsley

White bean purée

1 garlic bulb  
2 tablespoons olive oil  
400 g (14 oz) heavily cooked cannellini or borlotti beans (looking liquid reserved)

Note

If using dried beans, soak them overnight. The following day, cook in well-seasoned, simmering water with a pinch of bicarbonate of soda (baking soda) added, until they are tender. The bicarb helps to soften the skins.

To achieve crispy skin, you need to dry out the skin of the chicken. Refrigerate uncovered for one or two nights. If you don't have time for this, dry out the skin as best you can with paper towel. On the day you want to cook the chicken, remove it from the fridge, season with salt and leave it to come to room temperature. Preheat the oven to 180°C (350°F).

To make the white bean purée, start by cutting the top quarter off the garlic bulb. Place it on a piece of aluminium foil and pour the oil on top with a pinch of salt. Wrap the garlic in the foil and bake for 30–40 minutes until it is soft and golden. Remove from the oven, unwrap and allow to cool, being careful to reserve all the oil it was cooked in. Put the beans in a blender and blitz to a purée with some of their cooking liquid. Squeeze the soft garlic out of its skin and into the blender, along with the reserved garlic oil. Blend until smooth, then check for seasoning. Add a bit more liquid or water as needed to achieve a smooth but not runny consistency. Scrape it into a small saucepan, ready to warm up before serving.

Heat a wide cast-iron pan over a high heat. When it is very hot, add the clarified butter and place one piece of chicken, skin side down, in the pan, then reduce the heat to medium. You will need to cook the chicken one piece at a time to ensure crispness.

Place a small piece of baking paper or aluminium foil on top of the chicken and use another heavy pan to weigh it down. It will take 5–8 minutes to brown the skin. Start checking it after 5 minutes. When brown and crispy, remove the chicken from the pan and repeat the process with the other piece. To finish cooking, place both pieces of chicken back in the pan. Be a little down, and cook for another 3–4 minutes until just cooked through. Remove the chicken from the pan and allow to rest. Discard the remaining oil, then add 30 ml (1 fl oz) water to the pan and deglaze, scraping all the bits from the bottom. Use this as a pan sauce. Set aside.

Clean the pan and set over a medium heat. Brown the butter until golden, fragrant and foamy. Immediately throw in the capers andizzle in the butter. Add the lemon pieces and parsley.

To serve, place a bit of the warmed purée on the base of each plate and top with the chicken. Spoon some of the pan sauce on top and, finally, spoon over the butter caper sauce. Serve immediately.

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# Sebze

## Vegetarian Recipes from My Turkish Kitchen

### Özlem Warren

11 April 2024  
 9781784886486  
 £28.00 | Hardcover  
 256 Pages  
 248 x 190 mm  
 Full-colour Photography

'Sebze' translates as vegetables in Turkish and so this cookbook is a collection of vegetarian and vegan recipes celebrating Turkey and her food.

Inspired by thousands of years of rich and diverse culinary heritage, *Sebze* champions dishes such as Stuffed Flatbreads, Menemen, Baked Fig and Feta and Baklava, with recipes that are easy, accessible, seasonal and sustainable – not to mention utterly delicious.

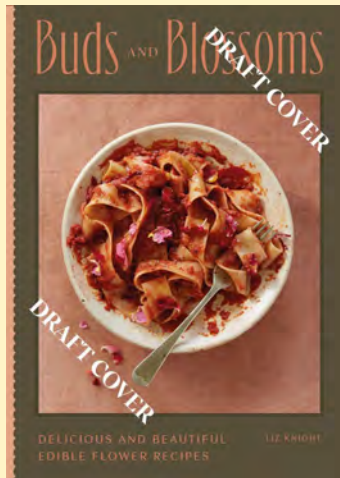
A passionate and skilled advocate for her national cuisine, Özlem will show you how to make meals that you want to – and can – cook, making *Sebze* the perfect introduction to Turkish food for the home cook.

**Özlem Warren** is a respected teacher of Turkish food who has taught at Christopher Kimball's Milk Street Cooking Schools and Central Market Cooking Schools in the US, and Kent Cookery School and Divertimenti Cookery School in the UK. In 2019, she published *Özlem's Turkish Table*, which won the 2020 Gourmand Award in Food Heritage.

- An introduction to Turkish food for the home cook.
- Özlem is an authentic and authoritative voice on Turkish cuisine and has great industry contacts including Sabrina Gayhour, Ruby Tandoh, Georgina Hayden, Mallika Basu and Joudie Kalla.

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## Buds and Blossoms

Delicious and Beautiful  
Edible Flower Recipes  
**Liz Knight**

11 April 2024  
9781784886592  
£28.00 | Hardcover  
256 Pages  
247 x 173 mm  
Full-colour Photography

Though there has been somewhat of a renaissance for cooking with edible flowers, they have largely been relegated to adorning cakes and sweets; *Buds and Blossoms* shows that their culinary potential is so much greater than that.

Liz Knight seeks to reinvigorate our love for cooking with edible flowers through her incredible recipes and engaging writing style. She includes 20 different flowering plants, all of which are easily sourced, and takes us on a delicious journey from mouthwatering dishes such as Rose Arrabiata and Magnolia leaves with Aubergine and Miso to Lilac Lemon Possets as well as a Marigold Martini.

Woven throughout the book are Liz's insightful potted histories which detail fascinating culinary journeys, bringing context and colour to the dishes she's collected in this volume. Alongside beautiful photography, you'll learn how to see these plants anew, for the transformative ingredients they can truly be. **Liz Knight** is one of the country's leading wild food experts. Teaching foraging courses across the UK and running an acclaimed wild food business, [Forage Fine Foods](#), her ambrosial, globally influenced recipes have led many sceptics to eat their words and their weeds.

- Includes 20 commonly found flowers and plants available globally
- Brings together the growing interests of foraging and cooking with edible flowers
- Encourages readers to be more imaginative when it comes to using edible flowers by including both sweet and savoury recipes

[View on Edelweiss](#)



# salad meals



Salads to feed  
body, soul & friends

EMILY EZEKIEL

## Salad Meals by Season Emily Ezekiel

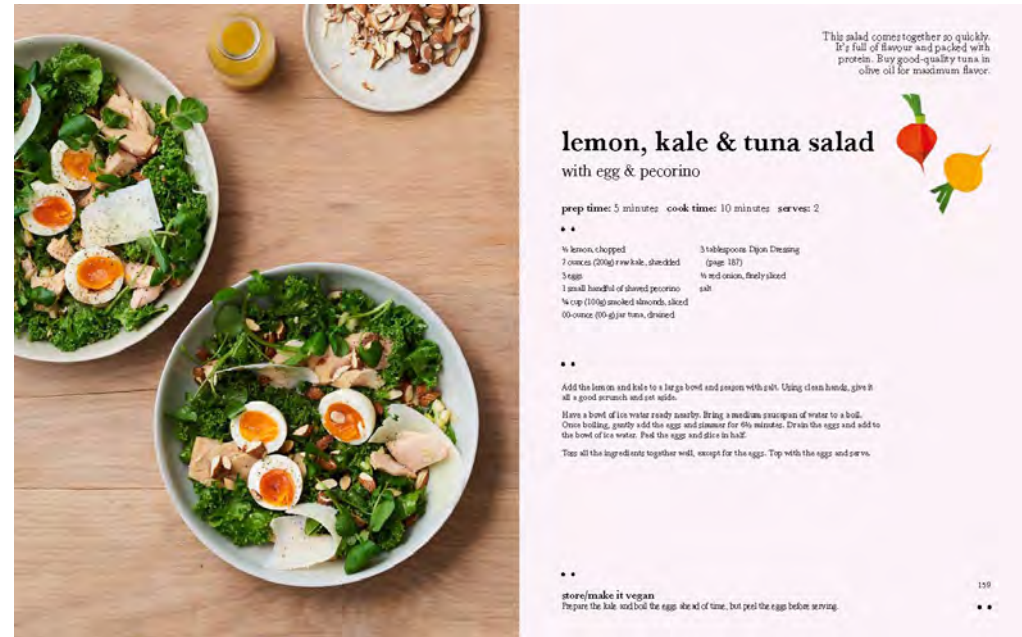
11 April 2024  
9781958417478  
£20.00 | Hardcover  
208 Pages  
240 x 190 mm  
Full-colour Photography

**Eat a rainbow of fruit and vegetables throughout the year with delicious and satisfying meals**

In addition to delicious main course salads, *Salad Meals* introduces readers to the concept of **salad boards** (a riff on the popular snack and charcuterie boards), which are sure to impress at dinner parties. And for busy workdays, ideas for **salad jars** to take to work are healthy and time saving. Hearty salads use the addition of grains and proteins for the colder months, and lighter salads take advantage of fleeting spring and summer produce for the warmer months. *Salad Meals* is sure to **expand your idea of what salad can be, and how it can delight**.

**Emily Ezekiel** is a born and bred Londoner based out of her creative space in the heart of Hackney. Emily has worked in the food industry for over 15 years alongside the likes of Jamie Oliver, Nigella Lawson, Antonio Carluccio, Anna Jones, Melissa Hemsley and Gizzi Erskine.

- **Highly usable:** a mix and match dressing chart empowers you to explore new flavor combinations and find staple recipes
- **Gorgeous, evocative photography:** demonstrates a beautiful range of dishes that are more than just a flat bowl of vegetables
- **Very easy recipes, with lots of shortcuts:** a practical way to eat vegetables all year round without losing interest or feeling daunted





## Last Minute Dinner Party

Over 120 Inspiring Dishes to Feed Family and Friends At A Moment's Notice

**Frankie Unsworth**

18 April 2024  
 9781958417454  
 £25.00 | Hardcover  
 208 Pages  
 252 x 190 mm  
 Full-colour Photography

*Last Minute Dinner Party* offers a hassle-free approach to entertaining that champions simplicity over showiness, with everything from quick post-work dinners all cooked in one pan to deceptively simple show-stopping suppers for friends.

Learn how to pull off the perfect carefree dinner party with simple get-ahead hacks to prepare on the weekend, **shorter shopping lists, and freezer shortcuts**. Versatile pantry staples will help you elevate your dishes and **waste less food**, and each recipe is equipped with **tips for substituting ingredients** or making tweaks.

Once you have perfected the get ahead larder, it's easy to have a delicious dinner at the ready, whether it's an **Ancho-chili Spiked Base for Spicy Seafood Stew** or a deeply satisfying **Dukkah-spiced Sheet Pan Schnitzel**.

**Frankie Unsworth** is a London-based stylist and cookbook author. Her book *The New Art of Cooking* came out in 2018.

- **This category has seen a huge surge of interest** with people looking for more impromptu and casual entertaining.
- **Smart and economical menus** make hosting an affordable option when so many are tightening their budgets
- **Pantry section** gives readers guidance on how to shop effectively to be ready for last minute hosting

[View on Edelweiss](#)







## Microwave Meals

Delicious Recipes to  
Save Time, Effort and  
Energy

**Tim Anderson**

25 April 2024

9781784887087

£16.99 | Hardcover

160 Pages

210 x 160 mm

Full-colour Photography

**Microwave Meals** teaches you how to raise your microwave game, with over 60 delicious recipes that can all be easily whipped up in the microwave.

*Microwave Meals* is full of delicious recipes that are all simple and accessible enough to prepare even on the busiest of weekdays. You can try your hand at Pork with Miso and Stem Ginger Syrup, Spaghetti Carbonara, Crab and Artichoke Gratin, and even Overnight Cinnamon Rolls and Emergency Mixing Bowl Cookie Cake. Plus, it also covers basic skills, including cooking rice, steaming vegetables and creating stocks, all with the help of the microwave.

The microwave has the capacity to improve and expedite our cooking processes, as well as to save on time, effort, energy and money. Full of tips and tricks, you will learn how to make the microwave your own little sous chef.

*Microwave Meals* shows you how to let the microwave take care of dinner, so you can take care of yourself.

**Tim Anderson** is a chef, writer, restaurateur and MasterChef champion.

- There's nothing in the kitchen that can cook so many things so quickly, easily and efficiently as microwaves.
- Microwaves are one of the most energy-efficient means of cooking, a useful option for anyone looking to save money or the environment.
- A microwave renaissance is underway, as more and more home cooks – and celebrity chefs re-evaluate how they can make use of them.



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JapanEasy Bowls & Bento

9781784885694

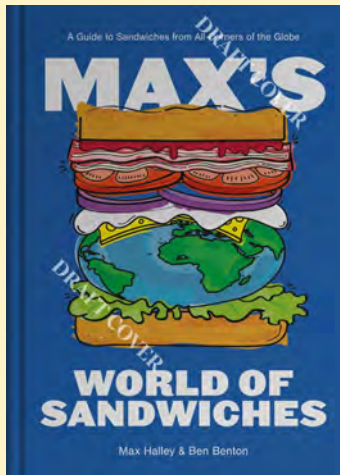
£25.00 | Hardcover



Your Home Izakaya

9781784883850

£25.00 | Hardcover



# Max's World of Sandwiches

## A Guide to Amazing Sandwiches

### Max Halley and Benjamin Benton

25 April 2024  
 9781784886004  
 £25.00 | Hardcover  
 272 Pages  
 247 x 173 mm  
 Full-colour Photography and Illustrations

Looking for the ultimate guide to sandwiches? Look no further!

From buns, wraps and kebabs to hotdogs, burgers and bao, *Max's World of Sandwiches* celebrates sandwiches in all their forms.

*Max's World of Sandwiches* is broken into two sections: sandwiches and components. The sandwich recipes marry the elements in the components section, putting every tip and trick available into world-class sandwiches. The components section will include the key tenets of any sandwich – think bread, sauces, fillings and adornments.

Sandwich recipes range from incredibly easy, such as A Prawn Cocktail Sandwich and A Hot Cross Bun with Salted Ice Cream, to more time-consuming, such as A Tuna Katsu Sando.

*Max's World of Sandwiches* enables home cooks to learn all the tips and tricks of sandwiches, and ultimately to create the sandwich of their dreams.

**Max Halley** is the name behind Max's Sandwich Shop in London. He regularly appears on *Sunday Brunch*, *This Morning*, BBC Radio Two and Vice and writes for *The Guardian*, *The Sunday Times* and *Evening Standard*.

**Benjamin Benton** is a restaurateur and chef who has worked at Rochelle Canteen, The Dock Kitchen and Le Coq in London.

- Sandwiches are popular around the world
- An accessible format that enables everyone to create sandwiches to their liking

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Max's Picnic Book  
 9781784884215  
 £16.99 | Hardcover



### A BRUSCHETTA/PANZANELLA SANDWICH

This is a flavour scud missile of a sandwich. Thankfully though, when the bomb drops, all that comes out is tonnes and tonnes of juice. This is too much mix for sure, have some on toast tomorrow.

- |  |   |
|--|---|
| 1 large bruschetta-in roll, or baguette (about six inches long)  | 2 large garlic cloves, finely grated, sprinkled with salt and crushed to a paste with the juice of 1/2 lemon                        |
| 400 g (14 oz) bag, fat-free beefsteak, Merlot-style tomatoes, cores removed and chopped into small chunks                    | on your chopping board 7 g (1/4 oz) salt 20 ml (1/2 fl oz) olive oil  |
| 100 g (3 1/2 oz) onion, grated, in the sink, into a sieve, on the outside side of a greener one left to drain for 30 minutes | 2 tablespoons really good extra virgin olive oil 30 ml (1 fl oz) lemon juice 7 g (1/4 oz) salt 10 ml (2 teaspoons) sugar 30 minutes |
|  | 8 bread toasts  |

The secret of this is to let the bruschetta mix sit for at least 1 hour after it is made and stir it regularly throughout that time. It is important to let the salt and sugar work their magic, and for everything else to get to know each other. So, bang everything into the bowl apart from the bread and basil and let's pull that rabbit out the hat. Once the mixture has sat for at least 1 hour, cut your bread in half lengthways, but not all the way through. Pick out the soft bread from inside, break it up into bits and chuck it into the bruschetta mix. Stir everything about. Tear in the basil. Spoon the tomato/bread mix into the hollowed bread, top and bottom, bring the thing together, get a plate, 50 napkins and go, go, go. This goes down extremely well on a hot summer's day with a bottle of that red you like and someone you like even more the rest, as long as you don't breathe on each other and don't mind being COVERED in juice.

#### TINKERINGS:

Two bottles of red? Two people you like?

### GARLIC BREAD/A SPRING ONION SANDWICH

At the tender age of 41, I hope to be only halfway through a life-long love affair with garlic bread. A few years ago, after a long and loyal relationship, the penny dropped and I realised that my beloved frozen supermarket garlic breads were not only lacking in butter, garlic and parsley, but in joy and deliciousness generally. I came up with this as a replacement, which is fundamentally a spring onion (scallion) sandwich and as much as I love it served classically with lasagna, or pasta and tomato sauce, it's also great with steak or alongside a Sunday roast or dunked in Heinz Tomato Soup. Despite my best efforts, it's hard to get away with serving a sandwich as a side dish. Somehow though, this gets away with it. My friend, Jamie Green says it's the best garlic bread in the world and requests it whenever he comes to stay, and who am I to argue?

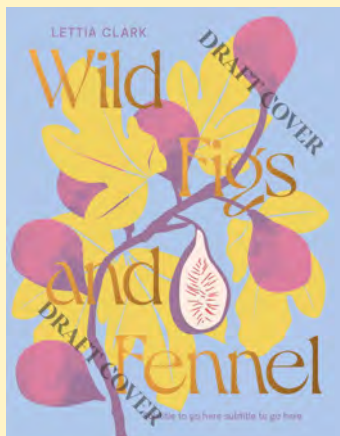
- |   |  |
|---|--|
| 1/2 a big bunch of parsley (flat or curly)                          | Juice of 1/2 a lemon   |
| 200 g (7 oz) softened butter, cut into chunks                       | 1 fresh, squishy bunch of spring onions (scallions), any floppy bits removed |
| 4 larger pinch of salt and half as much freshly ground black pepper | 1 bag supermarket ciabatta from a packet or the bakery section               |
| 6 big, fat garlic cloves, peeled                                    |  |

First, preheat the oven to 200°C (400°F). Pop the parsley (stalks and all), butter, salt, pepper, garlic and the lemon juice in a blender and whizz it until a relatively uniform green colour. You could also hand-chop everything and mash it with a fork, but still grate the garlic and smooch it together with the salt on a chopping board with the side of your biggest knife or the back of a spoon, into pulp. Discard the top 5 mm (1/4 in) and the rooty bottoms of the spring onions and thinly slice the entire lot (white and green) into rounds. Give them a jumble to mix up green and white. Cut the ciabatta in half completely and slather the inside top and bottom with all the butter, from edge to edge, leaving no bread unbuttered. Sprinkle all the spring onions evenly over the bottom half of the bread, put the lid on and give it a gentle squish. Wrap the whole ciabotte tightly in two layers of kitchen foil, round and round, and pop it straight on to the oven shelf, the right way up. Every 5 minutes (for a total of 15 minutes), turn the bread over, so that all the butter doesn't soak into one half. On a big chopping board, remove the foil and cut the garlic bread into thick slices. Gaze lovingly into its green eyes and be thankful you did this and chucked out those crap ones you've had in the freezer for three years.

#### TINKERINGS:

Depending on what I am having it with, I've been known to switch the parsley for coriander (cilantro), add hot sauce to the butter, roast the garlic first and drizzle in sauce like sun-dried tomatoes, fennel seeds. The possibilities are pleasantly endless, and infinitely delicious. Bon voyage mes amis. As they say in France.





## Wild Figs and Fennel

A Year in an Italian Kitchen  
Letitia Clark

25 April 2024  
9781784886189  
£30.00 | Hardcover  
272 Pages  
248 x 190 mm  
Full-colour Photography

Following the course of a year in Italy, *Wild Figs & Fennel* is a joyous look at the Italian way of life centred around food.

Diving into the seasonal produce and exciting traditional and fresh ways to cook these delicious ingredients, recipes include Artichoke, Lemon & Tomato Orzo with Olive & Marjoram, Broad Bean Bruschetta with Burrata, Herbs and Lemon, Sardinian Easter Bread, Wild Fennel, Ricotta, Pecorino and Potato Culurgiones, Strawberry and Cream Custard Layer Cake with Hazelnut Sponge.

Brimming with tantalising flavours, warm, evocative stories and stunning location photography, this is a celebration of culture and flavour rooted in the Italian tradition of sustainability, simplicity and thrift.

**Letitia Clark** is a food writer, illustrator and chef. Born in Devon, Letitia gained a degree and Masters in English Literature before deciding to pursue her other passion, food, and to train as a chef. She completed the Leiths diploma in Food and Wine and went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen. In 2017 she moved from East London to Sardinia, and began writing about food, as well as continuing her work as an illustrator. She is the author of *Bitter Honey* and *La Vita e Dolce*.

- A seasonal Italian food bible with over 100 modern and classic recipes
- Letitia's recipes are clever, light, fresh, satisfying and wholesome to eat
- The recipes align with the current shift towards sustainable and vegetable-focused eating

[View on Edelweiss](#)



La Vita è Dolce  
9781784884222  
£26.00 | Hardcover



Bitter Honey  
9781784882778  
£26.00 | Hardcover



### White Peach, Blackberry and Almond Pavlova

SERVES 4-6

For the meringue  
80g/3oz or whole almonds (blanched or unblanched according to preference)  
5 egg whites  
a pinch of salt  
250g/9oz [Type7] sugar

For the filling  
250g/9oz ricotta  
100ml double (heavy) cream  
finely grated zest of 1 lemon  
2 tablespoons icing (confectioners') sugar

To finish  
3 white peaches  
lemon juice  
1 tablespoon [Type7] sugar (optional, if the peaches are sour)  
a handful of blackberries  
a few leaves of lemon verbena

I remember my very first white peach. I was on holiday in France as a child. In heat and some wore a surreal shade of scarlet, the scent and flavour something that seemed to belong more to a mythical realm of flowers and faeries than that of the faded black leaves of our battered old Volvo. We ate them in the car, in a heavy heat humming with the music of crickets, and I never forgot them.

In my local ortofrutta, I find them again, their scent giving them away before I see them. Aside from eating them, I wanted to make a pudding that showcased their raw pink-and-white beauty, that reminds me of almond blossom. The same colour palette. I put them atop a pavlova, and in homage to the blossom they resemble, I added some roasted almonds to the meringue mix. Some blackberries made their way in there, too. And a few verbena leaves. You could use mint leaves instead. The ricotta cream provides a lovely light and not overly sweet topping.

Preheat the oven to 170°C (340°F/gas 3).

Scatter the almonds on a baking tray and place them in the oven. Roast for 11 minutes or so until just browned and beginning to smell wonderfully toasty. Remove and decrease the oven temperature to 140°C (275°F/gas 2).

Meanwhile, whip the egg whites and pinch of salt in a clean bowl until stiff peaks form. Add the sugar a spoonful at a time, whisking well after each addition. Continue whisking until you have stiff peaks once more. Roughly chop or blitz the almonds and scatter around two-thirds of them into the meringue mixture, folding them through with a metal spoon.





## Around Our Table

Wholesome Recipes  
to Feed Your Family  
and Friends

**Sara Forte**

2 May 2024  
9781958417263  
£26.00 | Hardcover  
320 Pages  
240 x 180 mm  
Full-colour Photography

120 seasonal, vegetable-forward, endlessly flexible recipes from Sara Forte of the Sprouted Kitchen and Sprouted Kitchen Cooking Club.

In *Around Our Table*, her third and most personal cookbook, Sara shares honest and unfussy insights on everything from heavy-lifting sauces that can work for multiple meals, to notes on which dinners will travel, feed a group, and freeze well, as well as sample menus for easy entertaining, tips for accommodating picky eaters, and make-ahead meals.

With recipes like **Mexican Caesar Brussels with Cornbread Crispies**, **Chicken Parmesan Meatballs** and a **Gingersnap Pumpkin Tart**, Sara shares how she feeds her family and friends for all of life's big moments: meals for birthdays, hen parties, and meals to deliver to families with new babies or sick relatives.

**Sara Forte** has been sharing vegetable-forward, practical recipes by way of her food blog, Instagram, and meal planning subscription, *Sprouted Kitchen Cooking Club*, since 2010. Her debut cookbook, *The Sprouted Kitchen*, was nominated for a James Beard award.

- Sprouted Kitchen has 232k followers on Instagram
- Sara is part of a tight knit group of Instagram cooking influencers such as Amy Chaplin and Heidi Swanson
- Beautiful photography that captures the light of Southern California

[View on Edelweiss](#)





## BBQ Days, BBQ Nights

Easy barbecue recipes  
and menus for year-  
round feasting  
**Helen Graves**

9 May 2024  
9781784886806  
£26.00 | Hardcover  
192 Pages  
248 x 190 mm  
Full-colour Photography

**Make impressive entertaining look and feel effortless  
with knock-out barbecue recipes**

This is the go-to guide for entertaining round the barbecue – 20 menus, each featuring a drink, nibbles, a dip, the platter, a side, some extra carbs and a pud. All customisable, all incredibly tasty.

Warm lemony fried olives, roasted aubergine and tamarind dip, gochujang buttered wings (or cauliflower) with grilled limes and sesame, grilled and chilled peppers in pineapple and honey, herbed halloumi cornbread and tequila macerated strawberries are just a handful of the dishes you'll find in this selection of showstoppers.

Fire up your barbecue, fill your glass and invite your friends – it's going to be a tasty time.

**Helen Graves** is an award-winning food and recipe writer and editor. She has a particular interest in live-fire cooking and is the author of *Live Fire*. She is also editor of *Pit*, an independent magazine with roots in food and fire, which has been lauded by Nigella Lawson, and national newspaper critics Jay Rayner, Marina O'Loughlin and Tom Parker-Bowles. She won Editor of the Year: Food at Drink at the 2020 British Society of Magazine Editors Awards.

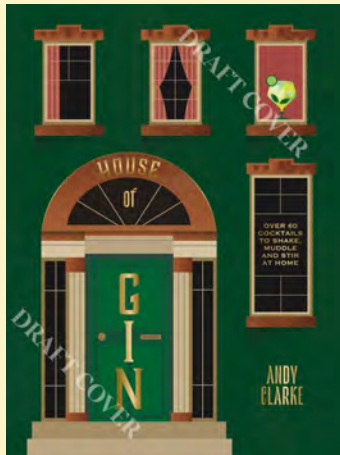
- All of the recipes are suited to a barbecue, but not all of them are grilled, so it's a perfect balance
- This is barbecuing as an activity as opposed to a technique
- Fun, easy and incredibly delicious
- Features 20 menus to make hosting easy



[View on Edelweiss](#)



Live Fire  
9781784884789  
£26.00 | Hardcover



# House of Gin

## Over 50 Cocktails to Master at Home

### Andy Clarke

9 May 2024  
 9781784889524  
 £14.99 | Hardcover  
 144 Pages  
 215 x 160 mm  
 Full-colour Illustrations

For anyone looking to expand their gin repertoire beyond the classic 'ice and slice' gin and tonic, this is the book for you.

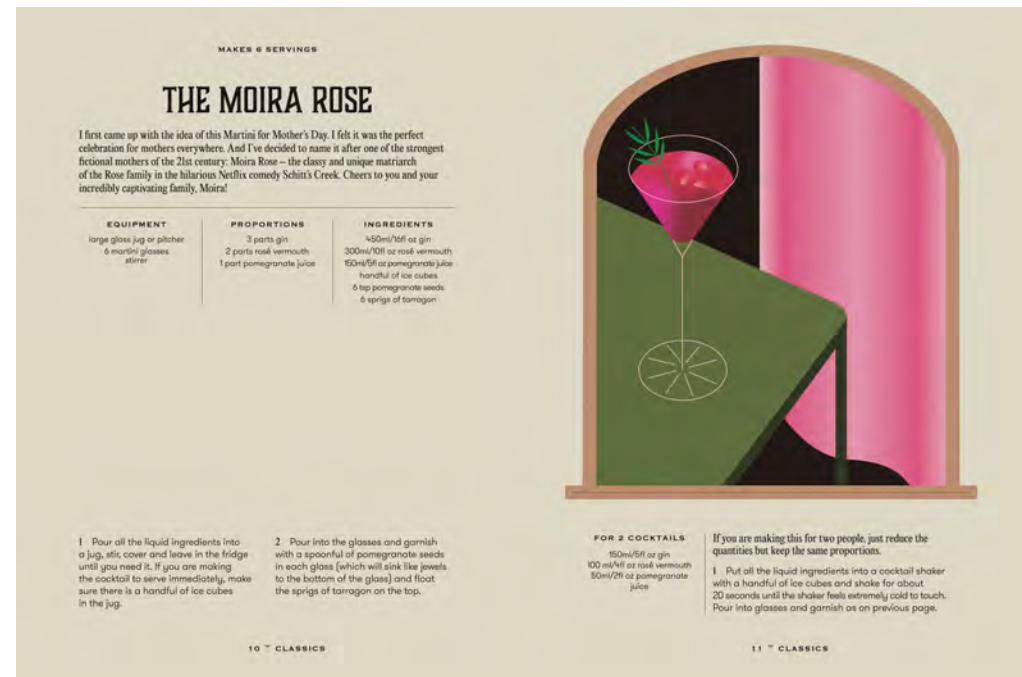
Professional drinker Andy Clarke has spent years personally testing the world's best booze, and in *The House of Gin* reveals all his industry secrets. Learn how to set up your home bar and discover the best gin (and mixers) for your budget, throw around words like 'botanical' and 'herbaceous' to impress your friends, and master the art of fancy garnishes. From quick mixes to batch drinks for parties, classic cocktails and Andy's own personal concoctions, there a tipples for every palate. Mix the perfect Negroni or Gin Martini to signal the start of the weekend; cool down in summer with the perfect Long Island Iced Tea; or, whet your whistle with Andy's very own Moira Rose, inspired by everyone's favorite wig-wearing *Schitt's Creek* matriarch.

Whether it's a Friday night in front of the TV, a weekend BBQ with a crowd or a classy cocktail to call in the New Year, *The House of Gin* will unleash the inner cocktail legend you always knew you were.

An award-winning TV producer and festival host, **Andy Clarke** is a professional eater and drinker. In 2022 he released *Home Bar*, which has been nominated for 'First Book Award' at the Guild of Food Writers Awards. He lives in Bristol.

- Entertaining at home is on the rise due to the increase in the cost of living
- Perfect book for anyone looking to expand their repertoire beyond the 'ice and slice' G&T
- Includes excellent advice on how to select your next bottle of gin and mixers

[View on Edelweiss](#)





## Bethlehem

### A Modern Take on Palestinian Cuisine

#### Fadi Kattan

16 May 2024  
9781958417287  
£28.00 | Hardcover  
240 Pages  
248 x 190 mm  
Full-colour Photography

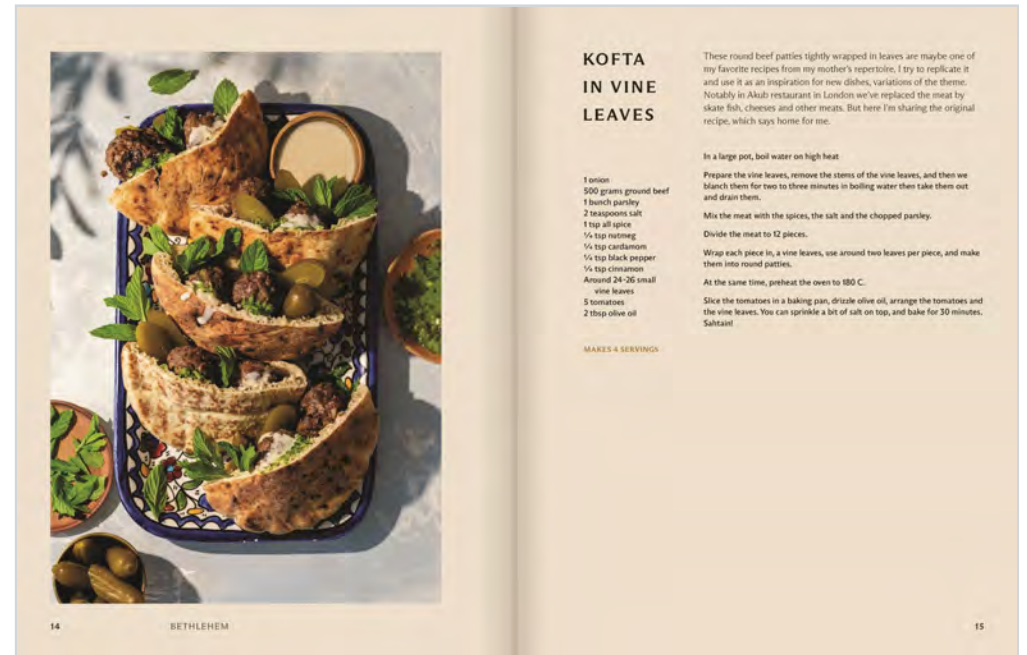
Fadi Kattan celebrates the hidden parts of Bethlehem, conjuring up the colors and smells of its market and spice shops and introducing the local farmers and artisans with whom he passionately pursues the perfect ingredients.

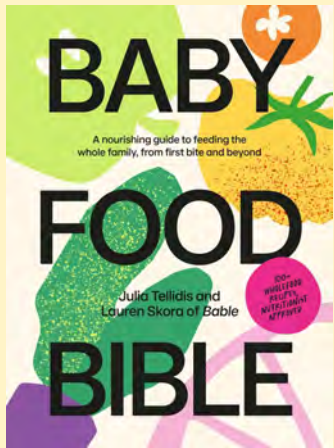
When Covid hit and Fadi was faced with closing his restaurant, he channeled his energy into a podcast interviewing the food artisans and farmers (often elderly women) in and around Bethlehem who were growing the grapes, milling the wheat, making the olive oil, and most importantly, passing down the generational food knowledge. Those podcasts inspired this book—a celebration of the legacy and enduring importance of Bethlehem, one of the most storied cities in the world.

**Fadi Kattan** is a Franco-Palestinian chef living in Bethlehem. He has two restaurants: Fawda, in Bethlehem, and Akub, in London, as well as a Youtube series profiling Palestinian grandmothers and their food knowledge and traditions.

- **Soulful Take on Food and Culture:** Fadi is extremely passionate about Palestinian food and people and acts as an ambassador for the culture.
- **More than a Cookbook:** Like Ottolenghi's *Jerusalem*, this is really a love letter to a city and region accompanied by recipes.
- **Fadi's New Restaurant Akub** has received great press and critical acclaim and strengthened his role as a champion for Palestinian cuisine and culture on the world stage

[View on Edelweiss](#)





## Baby Food Bible

A Nourishing Guide to Feeding Your Family, From First Bite and Beyond

**Julia Tellidis and Lauren Skora**

16 May 2024  
 9781761450303  
 £26.00 | Hardcover  
 304 Pages  
 248 x 187 mm  
 Full-colour Photography

100 nutritionist approved meals and snacks for your little one, from first bite and beyond

Written by a qualified nutritionist and a baby nutrition consultant, every recipe has been carefully considered to support your little one through key developmental milestones, while also providing easy and balanced recipes for the whole family to enjoy.

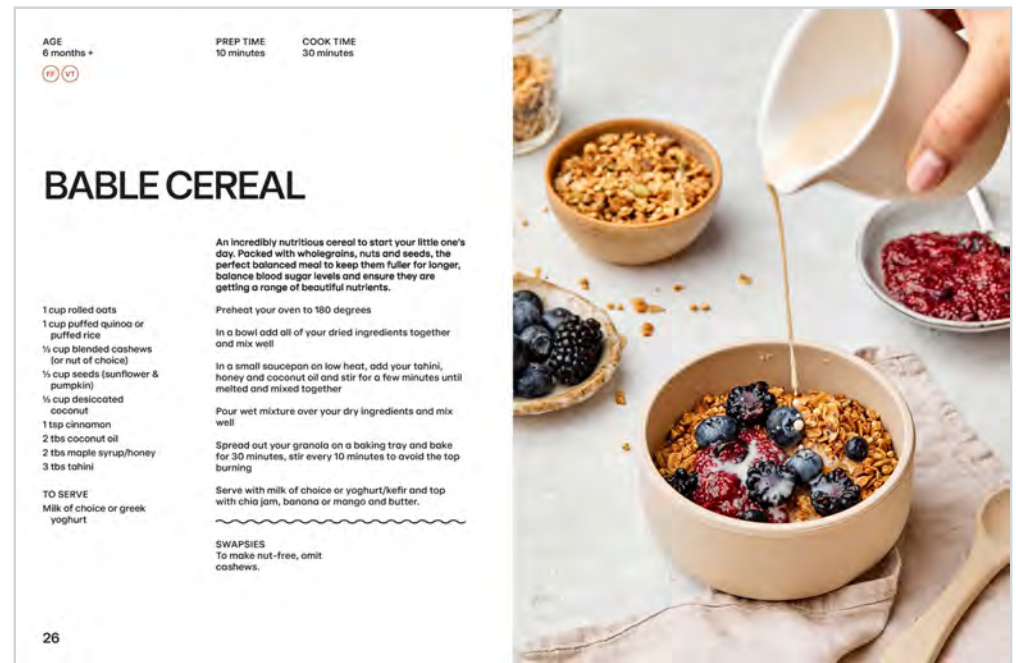
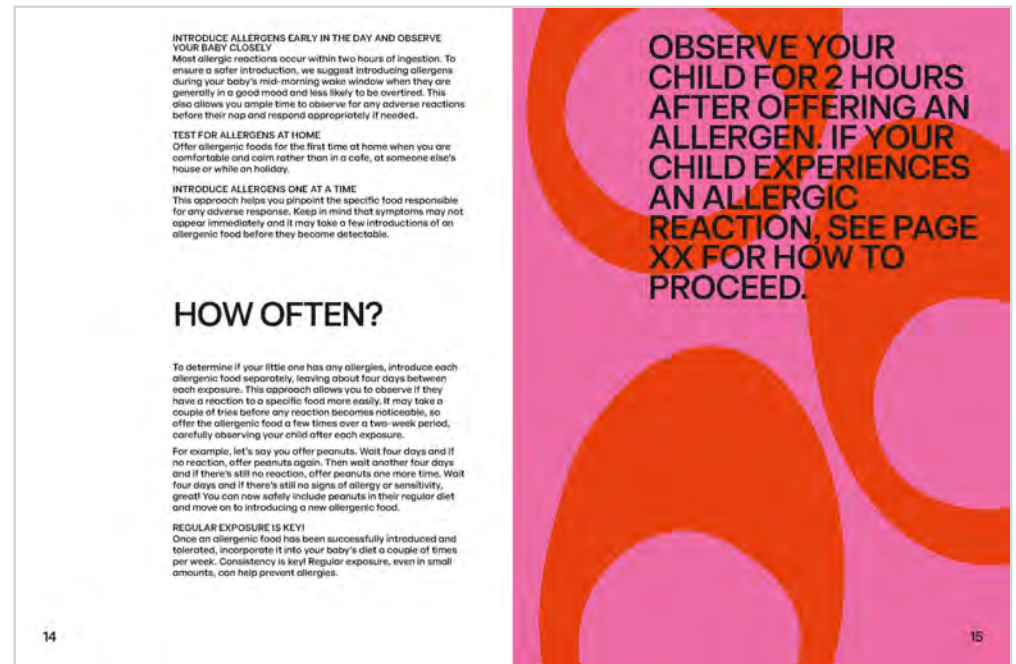
You will learn how to begin your baby's food journey with a mix of purees and tips for baby-led weaning and tips on food safety cover choking and gagging, as well as introducing common allergens to your baby's diet. This comprehensive book will teach you how to create a balanced plate with the essential nutrients your child needs for development.

There are recipes for Breakfast, Lunchboxes, Pram Pleasers, Small Bites, Mains, Sides & Condiments and even Sweets.

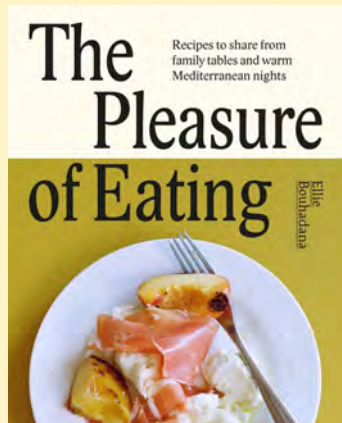
**Julia Tellidis** holds a certificate in health coaching, an Advanced Diploma of Nutritional Therapeutics and a Graduate Diploma of Human Nutrition. **Lauren Skora** holds a Bachelor of Design with Honours in Visual Communications. Although her first love was design, she became passionate about baby nutrition after having her daughter, Frankie. She's since become a certified Nutrition Consultant, specialising in babies.

- 100+ nutritionist approved recipes, written by a qualified nutritionist
- Age range is 6 months to 3 years old
- Stunning full-colour photography

[View on Edelweiss](#)







## The Pleasure of Eating

Recipes From Shared Family Tables and Warm Mediterranean Nights

**Ellie Bouhadana**

16 May 2024  
 9781743798751  
 £28.00 | Hardcover  
 240 Pages  
 253 x 201 mm  
 Full-colour Photography

**A cookbook rich in storytelling, exploring chef Ellie Bouhadana's mixed Jewish background through food – from Morocco to Israel and Eastern Europe**

Take a seat at *Ellie's Table* and share incredible recipes that have been handed down from generation to generation, like her Moroccan grandmother's couscous and her Polish grandmother's chicken soup. Transport yourself to Italy as Ellie divulges the secrets to classic recipes like fresh pasta and focaccia lathered in whipped sesame butter. Feel the Mediterranean sun warm you as you bite into a minced lamb kebab with zhoug, cumin oil and pickled red onion. Each recipe is supported by beautiful storytelling – part journal, part history lesson.

Ellie's food is unfussy, deep with flavour and will leave you feeling a happiness that you can only get after a good meal with good people.

**Ellie Bouhadana** is the head chef at Melbourne's acclaimed Hope St Radio, a wine bar and radio station named by *Time Out* as the 'third coolest bar in the world'. Inspired by her Moroccan and Eastern European Jewish heritage and her love of Mediterranean cuisine, her menu reflects her roots, passions and family traditions.

- Delicious recipes from the Mediterranean, Italy, Morocco, Poland, Israel and more, interwoven with beautiful storytelling and history
- Starters, large plates, breads, pasta, pickled vegetables, vegetable dishes, stews, pantry essentials and more.

[View on Edelweiss](#)





**Out now**  
9781743798966  
£30.00 | Hardcover  
240 Pages  
283 x 216 mm

## The Dinner Party

A Chef's Guide to Home Entertaining  
**Martin Benn and Vicki Wild**



**Out now**  
9781784886394  
£14.99 | Paperback  
160 Pages  
234 x 175½ mm

## Eat More Greens

Eat More Plants with Over 65 Quick  
and Easy Recipes  
**Fern Green**



**Out now**  
9781743799192  
£32.00 | Hardcover  
272 Pages  
283 x 216 mm

## Fish Butchery

Mastering The Catch, Cut And Craft  
**Josh Niland**



**Out now**  
9781784886547  
£12.99 | Hardcover  
92 Pages  
210 x 170 mm

## Happiness in a Mug Cake

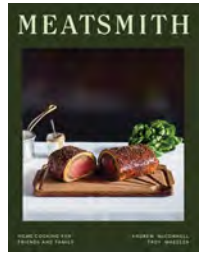
30 Microwave Cakes to Make  
in Minutes  
**Kate Calder**



**Out now**  
9781784886523  
£28.00 | Hardcover  
256 Pages  
248 x 190 mm

## Made in Bangladesh

Recipes and Stories from  
a Home Kitchen  
**Dina Begum**



**Out now**  
9781743799024  
£35.00 | Hardcover  
256 Pages  
270 x 215 mm

## MeatSmith

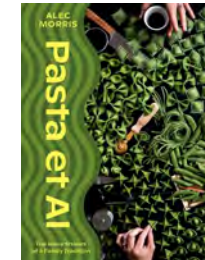
Home Cooking For Friends  
And Family  
**Andrew McConnell and  
Troy Wheeler**



**Out now**  
9781784885922  
£30.00 | Hardcover  
256 Pages  
247 x 173 mm

## A New Way to Bake

Re-imagined Recipes for Plant-based  
Cakes, Bakes and Desserts  
**Philip Khoury**



**Out now**  
9781743799000  
£26.00 | Hardcover  
240 Pages  
253 x 201 mm

## Pasta et Al

The Many Shapes Of  
A Family Tradition  
**Alec Morris**



**Out now**  
9781958417218  
£15.00 | Hardcover  
112 Pages  
228 x 165 mm

## Preserved: Condiments

25 Recipes

**Darra Goldstein, Cortney Burns  
and Richard Martin**



**Out now**  
9781958417119  
£15.00 | Hardcover  
112 Pages  
228 x 165 mm

## Preserved: Fruit

25 Recipes

**Darra Goldstein, Cortney Burns  
and Richard Martin**



**Out now**  
9781784886608  
£26.00 | Hardcover  
224 Pages  
248 x 190 mm

## Ramen Forever

Recipes for Ramen Success

**Tim Anderson**

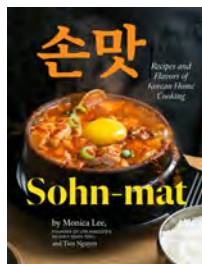


**Out now**  
9781958417003  
£30.00 | Hardcover  
304 Pages  
283 x 216 mm

## Rintaro

Japanese Food from an Izakaya  
in California

**Sylvan Mishima Brackett and  
Jessica Battilana**



**Out now**  
9781958417034  
£25.00 | Hardcover  
256 Pages  
253 x 201 mm

## Sohn-mat

Recipes and Flavors of Korean  
Home Cooking

**Monica Lee, With Tien Nguyen**

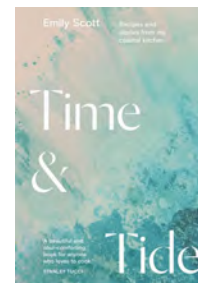


**Out now**  
9781743798843  
£30.00 | Hardcover  
272 Pages  
248 x 190 mm

## Sustain

Groundbreaking Recipes And Skills  
That Could Save The Planet

**Jo Barrett**



**Out now**  
9781784885755  
£28.00 | Hardcover  
256 Pages  
247 x 173 mm

## Time & Tide

Recipes and Stories from  
My Coastal Kitchen

**Emily Scott**



**Out now**  
9781784886561  
£14.00 | Hardcover  
144 Pages  
185 x 135 mm

## Whisky:

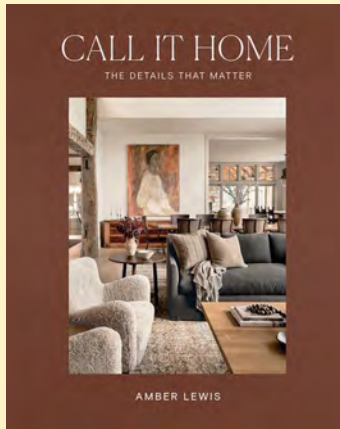
### Shake, Muddle, Stir

Over 40 of the Best Cocktails  
for Whisky Lovers

**Dan Jones**



# Homes & Gardens



## Call It Home

The Details That Matter  
Amber Lewis

1 February 2024  
9781761450501  
£32.00 | Hardcover  
288 Pages  
254 x 203¼ mm  
Full-colour Photography

Interior designer Amber Lewis, reveals her detail-oriented approach to renovating, decorating, and building a beautiful home in her eclectic Californian style

Amber shows how the tiniest of features help to create an interior style, and shares her secrets to choosing and applying fabric, paint, finishes, tiles, flooring, and more, for a beautifully designed home..

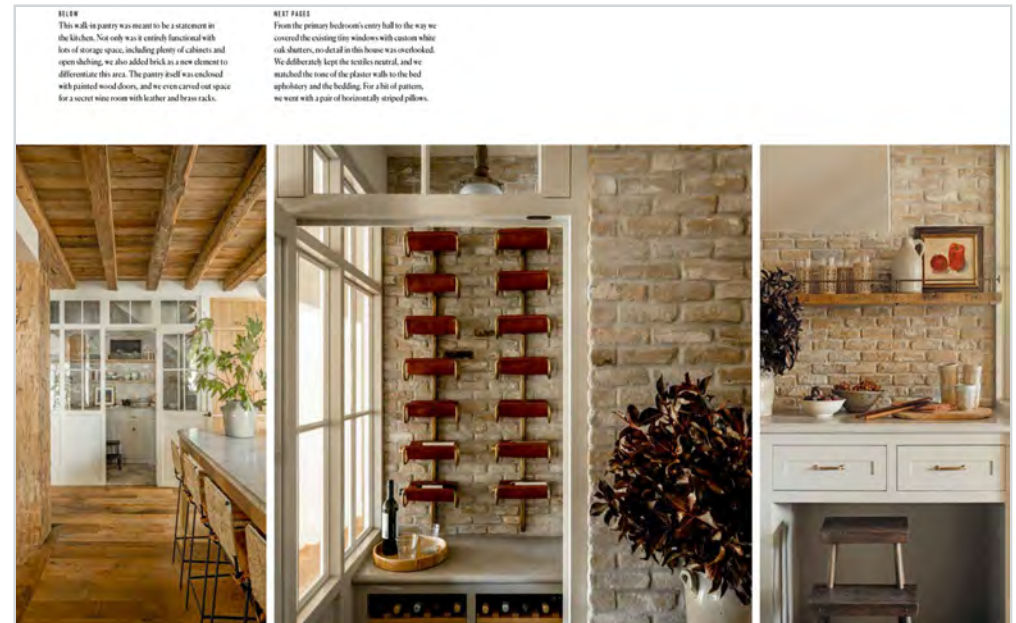
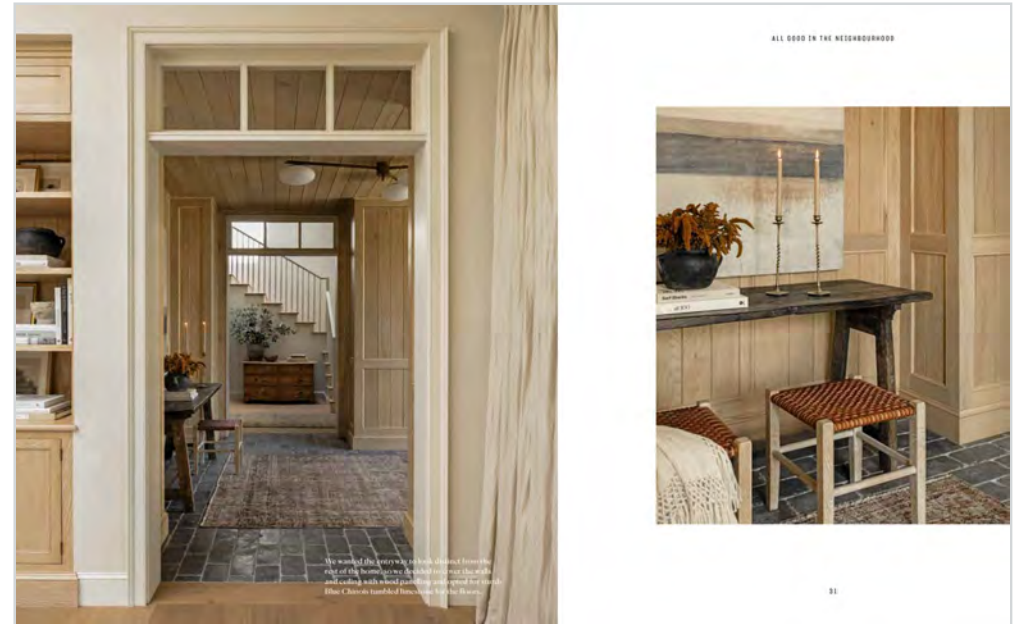
Amber walks you through eight new homes she designed – including her own – and the thought processes behind every major choice. Whether you're decorating one room, renovating your entire house, or planning a new construction, she shares how to approach a project from start to finish, guiding you on how to get the perfect results.

With more than 200 stunning images of living rooms, kitchens, dining rooms, entryways, bedrooms, and baths, you'll have the inspiration to create your own collection of stunning spaces – and call it home.

**Amber Lewis** is an interior designer based in California and the bestselling author of *Made for Living*. She is the principal and founder of Amber Interiors that designs for everything from large-scale residences to extensive commercial projects. She also has 1.8 million Instagram followers @amberinteriors.

- How to renovate, decorate, and build a beautiful home in interior designer Amber Lewis's eclectic, laid-back Californian style
- 200 stunning images of living rooms, kitchens, dining rooms, entryways, bedrooms and baths
- Amber Lewis has over 1.8 million followers on Instagram

[View on Edelweiss](#)



**Green** Jason Chongue  
From The Plant Society



Plants for small spaces, indoors and out

## Green

### Plants for Small Spaces, Indoors and Out

#### Jason Chongue

8 February 2024  
9781743799741  
£16.99 | Hardcover  
192 Pages  
220 x 170 mm  
Full-colour Photography

In the new edition of the bestselling indoor styling book on how to curate and look after plants in small urban spaces

In this practical guide, Chongue shows you how to create urban gardens and how to style with plants, inside or out. From balconies, porches, courtyards and small backyards to entryways, offices and living spaces, this is an approachable resource for gardeners of all types. Now in hardback with a fresh new look.

Chapters are filled with quick tips for styling and plant care and cover everything from understanding your climate, to creating a plant maintenance calendar and curating a range of spaces. Jason also invites 'Plant People' across the globe to share how they are inspired by nature.

Beautifully photographed and illustrated, *Green* will help you transform your indoor and outdoor spaces into a lush, healthy oasis in no time.

**Jason Chongue** is the Creative Director of design studio and store The Plant Society.

- A fresh new cover and format for this bestselling indoor styling book, now in hardback with green foil finishes.
- Suitable for indoor gardens and small outdoor spaces, such as balconies and courtyards
- Author Jason Chongue travels widely taking workshops and promoting his brand - which he has grown since the publication of his successful first book, *The Plant Society*.



## Chapter 2

### Styling with plants in your space

At The Plant Society, we specialise in curating spaces with plants. It's more than just selecting plants we like: rather, we focus on continuing the design language of the place, extending every detail into the plants we choose and allowing our clients' personalities to carry through. It's their space to enjoy, after all, and we love designing spaces that reflect our clients' desires.

To many, a plant is just a plant. But to us, every one has a different personality. When we go about curating a space, we look closely at how intricate a plant's foliage is, how deep its green, and we think about what its scale and texture might bring to an environment. Always, our plant selections are guided by what will thrive in the climate at hand. We want our plants to continue giving back, not turn into lifeless stumps.

When curating your own spaces, take note of the materials you already have to work with and use them to inspire the plants you select. Observe tones and colours, letting them influence the planters and plants you choose. Coupled with the right planters, plants will quickly add life to any space, help to ground furniture and change the atmosphere. What follows are some styling tips and rules of thumb to help guide your decisions about what plants to buy and ensure they thrive no matter what sorts of small urban spaces you're working with.



Plant Society  
9781743793435  
£17.99 | Flexibound



### Layering to create an urban landscape

My favourite cities around the world all incorporate a balance of beautiful planting and refined architecture. From the lushness of the High Line in New York City to the creepers that scale London's buildings, a city is more appealing when plants and architecture intertwine to form a layered urban environment.

Nurturing plants in small spaces is no different than curating parks on a larger scale: it's all about layering. In nature, you find different plants growing among one another to create a more lush and interesting whole. Planting in clusters will help you create your own unique foliage layers.

Quick tips for styling with plants

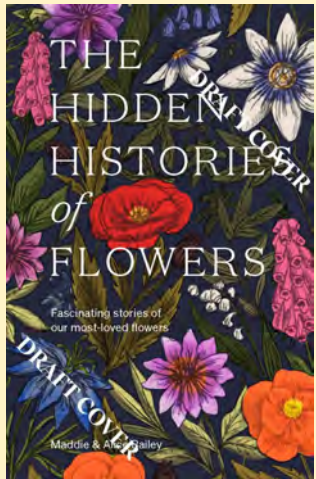
**PLANT IN ODD NUMBERS**  
When curating planters and plants, try to work with odd numbers when creating potted landscapes. They are typically easier on the eye and flow better.

**CONSIDER HIERARCHY**  
Always anchor the space by giving some elements the spotlight, then add plants that will work well in a supporting role. This, in turn, will create a layered garden and will allow you to incorporate a mix of textures.

**CREATE A CONTINUOUS LANGUAGE**  
It is easy to get carried away in small urban spaces by using too many colours, textures and plant species. To avoid your space becoming too busy, limit yourself to a few colours or textures. To achieve a continuous language, I often use planters in the same finish and only a handful of plant species.

**ADD TEXTURE**  
This is one of my favourite design elements to harness. Using texture when styling, whether through foliage or planters, can add so much character to a space. Observe how ruffled foliage can catch the light and shadow, adding depth and intricacy. Steer away from your typical hardware store planters and embrace the work of local ceramists, which will bring a unique touch to your space.





[View on Edelweiss](#)

## The Hidden Histories of Flowers

Fascinating Stories of Flora

**Maddie Bailey and Alice Bailey**

15 February 2024  
9781784886745  
£14.99 | Hardcover  
160 Pages  
216 x 138 mm  
Full-colour Illustrations

*The Hidden Histories of Flowers* reveals the captivating world of flowers.

From the symbolism and meaning behind flowers and how these have evolved over time, to how humans interact with flowers based on cultural and geographical differences, to how flowers have been coveted for their medicinal aspects as well as for their visual merits, *The Hidden Histories of Flowers* showcases fascinating details of flowers and our relationship with them.

If you find yourself wondering about the deeper meanings behind flowers and are keen to investigate their inner workings and place in history, *The Hidden Histories of Flowers* is the perfect place to begin your exploration.

**Alice and Maddie Bailey** quite literally hail from a London plant and flower dynasty – their grandfather was a Dutch flower merchant and nursery owner, and their mother the celebrated horticulturalist and author Fran Bailey. Maddie and Alice Bailey head up Forest London, a cult plant and homewares shop with two sites in South London, along with a flower shop. They are also authors of *The Green Indoors* and *The Hidden Histories of Houseplants*.

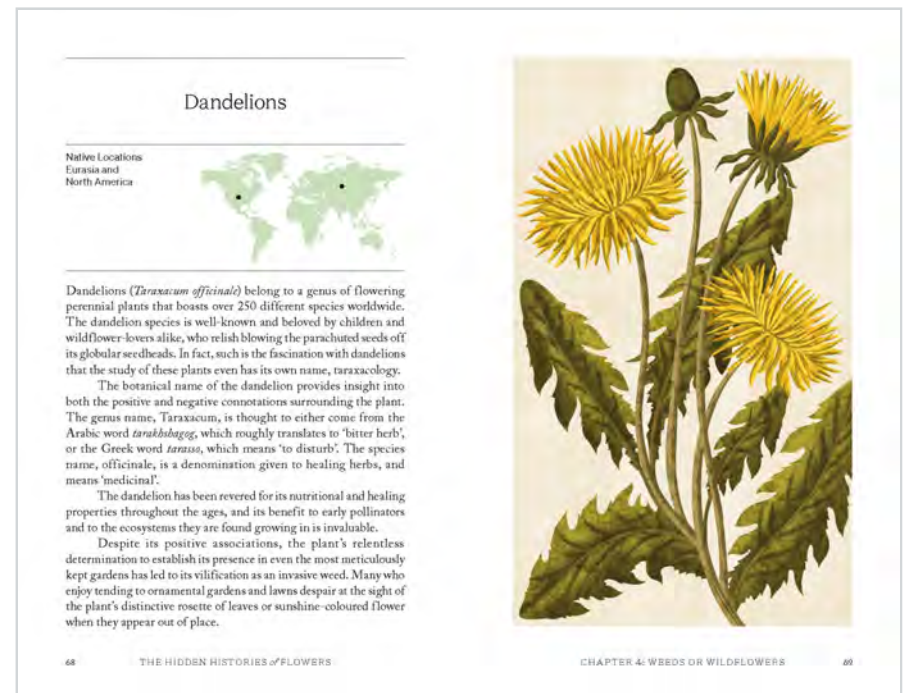
- Next in the *Hidden Histories* series, following on from *The Hidden Histories of Houseplants*
- Sleek and stylish nature writing for plant lovers
- There has been a shift in interests so now flowers are more in demand than houseplants, and flowers have a wider appeal

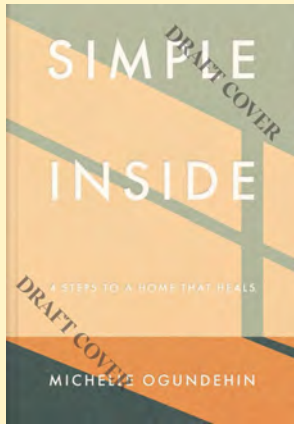


The Hidden Histories of Houseplants  
9781784884055  
£12.99 | Hardcover



The Green Indoors  
9781784883959  
£16.99 | Hardcover





## Simple Inside

### 4 Steps to A Home That Heals

**Michelle Ogundehin**

**7 March 2024**  
9781784886509  
£16.99 | Hardcover  
208 Pages  
215 x 150 mm  
Full-colour Illustrations

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**Good health starts at home with four simple steps – clear, cleanse, colour and curate.**

In *Simple Inside*, Michelle Ogundehin will teach you how to use your home to unlock your best self: happier, healthier, healed. It will show you how to improve what surrounds you and transform your life because how your space makes you *feel*, is absolutely fundamental to living well and staying healthy.

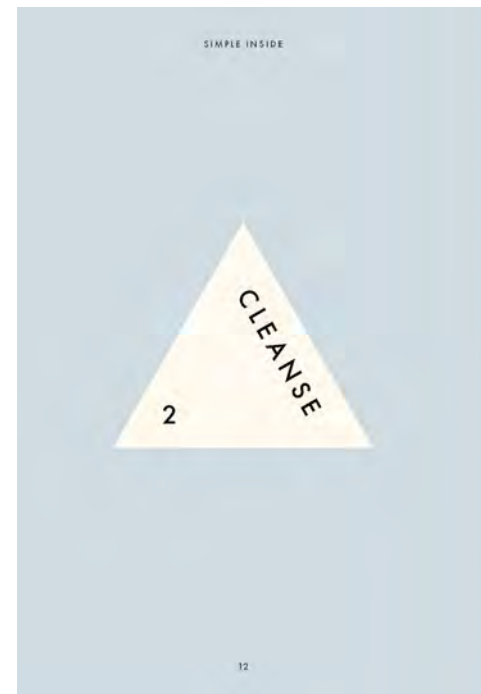
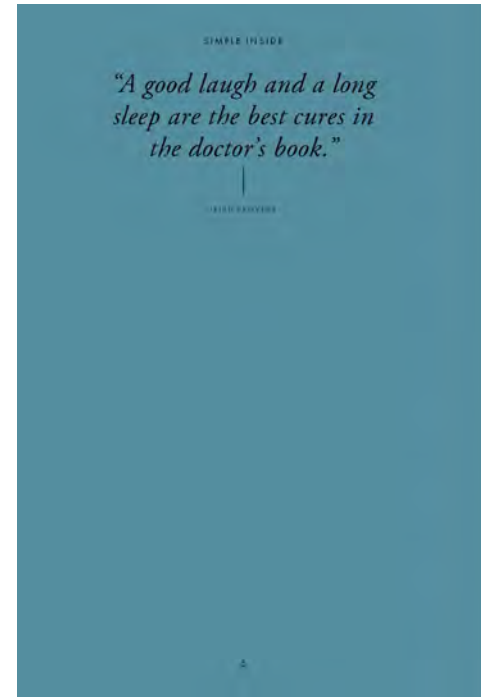
*Simple Inside* will show you how to apply each of Michelle's four principles to your home, room by room. Under each pillar, Michelle offers three different access points – The Easy Refresh, The Moderate Update and The Complete Overhaul – meaning you decide where you want to begin and how big a job you want to take on.

Key points are summarised at the end of every chapter alongside helpful hacks, new things to try and room-specific guides to simple sustainability. Plus, Michelle has included her game changers – seven new habits to adopt that she promises will instantly boost your home and health.

**Michelle Ogundehin** describes herself as a writer who also does TV. Originally trained as an architect, Michelle has enjoyed a multi award-winning 13-years as Editor-in-Chief of British *ELLE Decoration*, is a Trustee of the Design Museum and a Contributing Editor to *FT How to Spend It* magazine.

- Michelle Ogundehin is internationally renowned as a thought-leader on interiors, wellbeing, and trends.
- She is the Head Judge on the BBC flagship interiors show, *Interior Design Masters*.
- She was dubbed "the interiors guru" by *The Sunday Times*.

[View on Edelweiss](#)







[View on Edelweiss](#)

## Into the Weeds

How to Garden Like a Forager  
Tama Matsuoka Wong

14 March 2024  
9781958417256  
£22.00 | Hardcover  
240 Pages  
229 x 203 mm  
Full colour throughout

**Master forager, Tama Matsuoka Wong, empowers you to rethink your relationship with gardening**

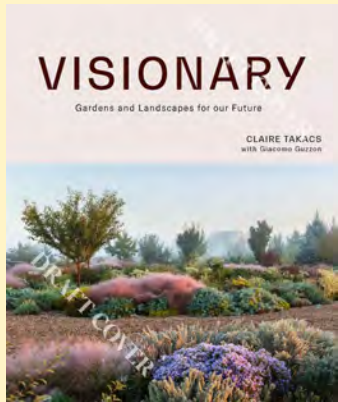
*Into the Weeds* is part practical, part philosophical, with information for **building simple structures like borders and beds with wild wood scraps**, a pared down plant ID section for some of the most common edible, useful, plants in the world, and **recipes for teas, tinctures, and cocktails**. A project on making wildflower leis shows how one made with the “scrap” pieces can be just as beautiful as the one made from showy flowers, thereby challenging the way we engage with and value the plants around us.

As the author writes, “All land, be it a formal landscaped botanical garden, public park, office courtyard, backyard, front yard, farmland, community plot, urban lot, a windowsill pot...can shelter a little wilderness, a piece of paradise.”

**Tama Matsuoka Wong** is the author of *Foraged Flavor*, which was nominated for a James Beard Award, and co-author of *Scraps, Wilt and Weeds*, which won the IACP Food Matters award.

- A new take on a popular genre: this book challenges readers to see beauty in imperfection.
- The author is a forager for top restaurants
- An environmentally friendly approach to gardening, with no pesticides and little to no waste





# Visionary

Gardens and Landscapes for our Future

**Claire Takacs**

**21 March 2024**  
 9781743797624  
 £36.00 | Hardcover  
 320 Pages  
 305 x 255 mm  
 Full-colour Photography

**Photographer Claire Takacs and landscape architect Giacomo Guzzon introduce stunning private and public gardens from around the world that have addressed both sustainability and climate change**

Be inspired by the new ways garden and landscape designers are thinking about planting and garden design in the face of climate change.

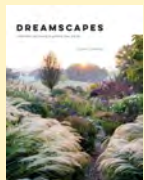
Over 80 gardens are featured from across the globe, including the USA, UK, Europe, Asia, Australia and New Zealand, showcasing innovative design solutions that look to the future. *Visionary* presents exciting gardens from around the world that will inspire and challenge your thinking about gardens.

**Claire Takacs** is a freelance photographer who specialises in gardens and landscapes throughout the world. Her work features regularly in magazines internationally, including *Gardens Illustrated* and *Garden Design*. She is the author and photographer of the highly acclaimed and successful *Dreamscapes* and *Australian Dreamscapes*. Giacomo Guzzon is a landscape architect based in London.

- Bestselling author and photographer Claire Takacs features her latest work, featuring both public and private gardens: many of the private gardens have never been open to the public
- Gardens from the USA, UK, Europe, Asia and Australia & New Zealand are included
- Explores the latest thinking on garden design embracing sustainability and climate change



**Australian Dreamscapes**  
 9781743794708  
 £36.00 | Hardcover



**Dreamscapes**  
 9781743793527  
 £36.00 | Hardcover





# SOL

## At Home in Mallorca Nicola Holden

2 May 2024  
9781743799277  
£32.00 | Hardcover  
256 Pages  
280 x 235 mm  
Full-colour Photography

### Fifteen breath-taking properties in the Balearic Islands in Spain.

The sun-drenched Mediterranean paradise is having a design moment with a new wave of design talent fostering a nostalgic respect for tradition. The stunning houses and lush gardens traverse the rustic and the contemporary, the vibrant and neutral, the beach and the mountains.

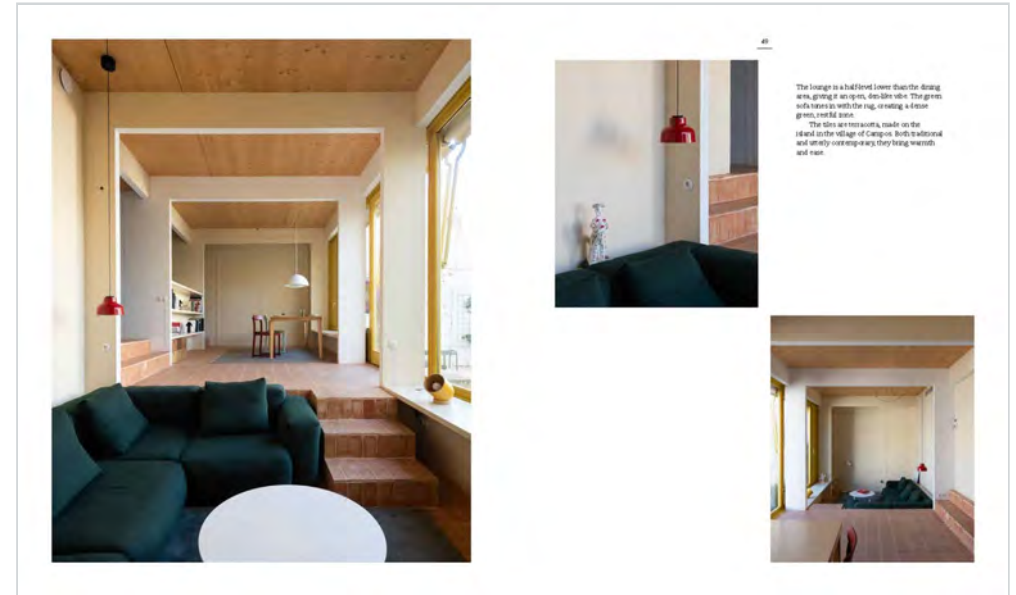
The book features stunning photographs by Lucia Gorostegui alongside intimate interviews with the architects, designers and residents.

*SOL: At Home In Mallorca* is a collectible window on Spanish life that captures the essence of *la vida mallorquina*.

**Nic Holden** is an artist and designer from New Zealand who lives in Mallorca with her Italian husband and two children. Nic takes us into the heart of Mallorca with a deep respect for the craftspeople, artists, architects, makers and designers contributing to this beautiful island community.

- A beautiful coffee table book with transporting photography capturing one of Europe's most beautiful islands
- Includes stories of the people who live in the homes and the architectural talents who designed them
- Offers unprecedented access to some of the most breathtaking Spanish island homes, both modern and rustic, the seaside and mountains

[View on Edelweiss](#)





## New Coastal

### Inspiration for a Life by the Sea

#### Ingrid Weir

9 May 2024  
 9781743799178  
 £32.00 | Hardcover  
 256 Pages  
 255 x 210 mm  
 Full-colour Photography

**Dreaming of life by the ocean? Come on an epic voyage around some of the most beautiful coastal homes in Australia and the USA**

This gorgeous, photo-filled hardback serves as an inspiration and compass for life lived by the sea, in chapters including Remote Coastal, Bohemian Coastal and City Coastal. Written and photographed by interior designer Weir, the pages transport you to coastal towns both near and far, from Esperance, King Island and The Bay of Fires in Australia to Montauk, Malibu and Laguna Beach in the USA.

In *New Coastal*, we meet the modern-day renegade spirits – including musician Daimon Downey, actor Lucas Haas and actress Matilda Brown – who have crafted original and authentic lives animated by the freedom of the ocean. Travelling from a romantic boathouse to a veranda overlooking the water and a bonfire picnic on the beach, Weir also shows how to create the coastal look for yourself, no matter where you live.

**Ingrid Weir** has designed interiors in Mexico, Los Angeles and Sydney for clients including The Macquarie Group, The Sydney Opera House, National Parks and Wildlife, Charter Hall, The Film School and The National Art School.

- A lavish hardback book of seaside interiors and the stories of the people who live in them.
- Ingrid Weir is a celebrated interior designer, photographer and author
- Offers the reader not only a glimpse into beautiful interiors but advice on how to create a chic coastal aesthetic for yourself

[View on Edelweiss](#)



New Rural  
 9781743797297  
 £32.00 | Hardcover



## Tom Kundig

American architect Tom Kundig is the principal, owner and founder of Seattle-based firm Olson Kundig. His work includes the iconic and poetic designs Studio House, Chicken Point Cabin and The Pierre. He has received many of the design world's highest honours.

### Interiors advice?

Keep it simple and clean. Instead of filling up space with stuff, use special items and important artefacts. Always relate to the exterior so there's a seamless interior-exterior relationship. Interiors should be about refuge, and comfortable furniture helps create that feeling.

### Way to stay creative and focused?

I'm not sure being creative always means being focused. Sometimes being creative is being open and curious about what's around, gathering new information. As you glean more of that, I think you're naturally going to be more creative.

### Guiding motto on tough projects?

Tough projects usually lead to better projects. When the stakes are tough, the creativity really ramps up.

### Coastal landscape?

Coastal landscapes are challenging and fantastic, which is one reason we're attracted to them.

### Way to light a room?

As softly as possible, so that it glows rather than being bright. You don't want to see the source of light. Instead, it should seem almost like there is no light and yet the room is lit.

### Magical house you have visited?

Albert Frey's house in Palm Springs has always been a magical house in the landscape.

Materials have to be tough and robust and able to embrace the natural weathering process. Materials that get better with time as they adjust to a challenging environment.

### Place for inspiration online?

Personally, I have a hard time seeking inspiration online, but as a source of information, online is pretty interesting.

### Way to give coastal ambience?

Coastal ambience comes partly from colour, partly from opening to nature and letting the outside come inside, as well as extending the interior outside.

### Coastal holiday?

I like to have a very relaxed holiday. The coast is all about that musing, peaceful, meditative – and, sometimes, stormy – experience and the ability to connect with the interesting forces and vibrations of the world.

FAVOURITES 109



### GO FOR STRIPES

'There was a time not so long ago when nothing was safe from the brush full of paint ... the piano, the chairs, the kitchen cupboard doors. This lamp is a survivor of those wild times.'

CITY COASTAL 17



# Art, Craft & Design



## 15-minute Art Watercolour

Learn to Paint in Six Steps or Less

Jola Sopek

15 February 2024  
9781784886820  
£16.99 | Flexibound  
240 Pages  
210 x 160 mm  
Full-colour Illustrations

*15-Minute Art Watercolour* explores the art of watercolour with fifty 15-minute projects.

From fruits and fish to flowers, animals and patterns, illustrator Jola Sopek encourages you to explore this popular craft in a relaxing, free and fun way. Each project can be completed in no more than six steps and includes practice pages, colour swatches and helpful hints to make light work of your artworks.

Featuring **traceable templates for the projects**, this book will help you to get over the fear of the blank page and proves that watercolour painting doesn't have to be intimidating.

An engaging and inspiring hobby, *15-minute Art Watercolour* inspires you to tap into your creativity for just a few minutes every day.

**Jola Sopek** is a freelance illustrator specialising in watercolour. She takes on commissions for food and botanical illustrations, patterns and logo designs and teaches watercolour classes online.

- Watercolour is versatile – each colour can be built on depending on how much water is used to dilute the paint – and it can produce painting effects that no other medium can match.
- This is a quick and easy mindful book that provides readers with creative fuel.

[View on Edelweiss](#)

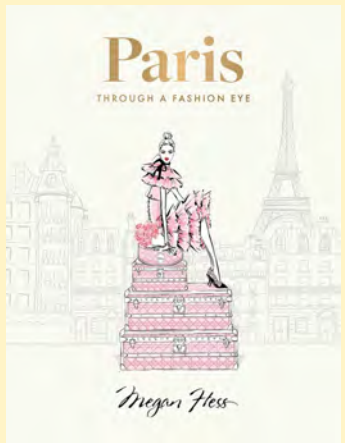


15-minute Art Drawing  
9781784885717  
£16.99 | Flexibound



15-minute Art Painting  
9781784884994  
£12.99 | Flexibound





## Paris: Through a Fashion Eye Special Edition Megan Hess

14 March 2024  
9781743799598  
£22.00 | Hardcover  
208 Pages  
248 x 187 mm  
Full-colour Illustrations

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**This special enlarged and updated edition of the bestselling guide shares the best places to play, sleep, eat and of course shop in the City of Light**

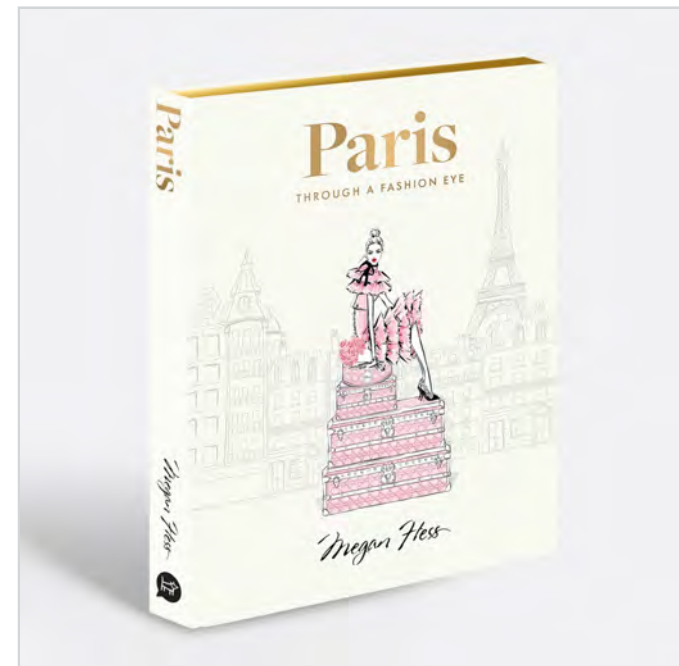
Paris is the epitome of style, an epicentre of elegance, and a must-see on every fashion-lover's list. But where to visit, and what to do? With her inimitable fashion eye, Megan Hess takes you on a personal tour of her favourite places. From people-watching on rue Saint-Honoré to cocktails at the Ritz, this is Paris at its most chic.

Filled with Megan's stunning illustrations, *Paris: Through A Fashion Eye* reveals the city as you've never seen it before. This special edition features a larger format, beautiful new cover, new content and a ribbon.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- New content, new format, new cover and a marker ribbon
- The second in our updated and enlarged reissues of Megan's travel guides, with *New York*, and alongside new travel guide *London*
- In 2023 we celebrated an incredible ten years of Megan Hess publishing, which has seen Megan selling over 1.5 million books in over ten languages.

[View on Edelweiss](#)





## London: Through a Fashion Eye Megan Hess

14 March 2024  
9781743799642  
£22.00 | Hardcover  
208 Pages  
248 x 187 mm  
Full-colour Illustrations

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New from the globally renowned illustrator Megan Hess, following on from the bestselling titles on New York and Paris.

Let Megan Hess take you on a fashion-lover's adventure through London, showing you the hottest places to eat, sleep and play – all illustrated in her inimitable, elegant style.

Featuring fashion-themed restaurants, hotels and sites to visit, as well as Megan's favourite places to shop, this is a must-have insider's guide to one of the world's most-loved fashion cities by one of the world's greatest fashion illustrators.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- The latest in Megan Hess's travel guide series, alongside *New York* and *Paris*
- In 2023 we celebrated an incredible ten years of Megan Hess publishing, which has seen Megan selling over 1.5 million books in over ten languages.

[View on Edelweiss](#)







# 52 Weeks of Socks, Vol. II

More Beautiful Patterns for Year-round Knitting

Laine

21 March 2024  
9781761450297  
£18.99 | Paperback  
256 Pages  
270 x 210 mm  
Full-colour Photography

A follow-up to the international bestseller, here is a colourful and even more versatile book of new patterns!

The patterns, contributed by a diverse group of 47 talented designers from all over the world, are clear, approachable and graded into three sizes, and are accompanied by gorgeous photography. Using a variety of different techniques and yarns, the book has something for both beginners and advanced knitters, including lace, cables, stripes, ruffles, colourwork — even a pair embellished with beads!

52 Weeks of Socks, Vol. II offers even more inspiration for all sock enthusiasts. They are fun to make, quick to finish and always needed — no wonder so many knitters love socks!

Laine is a publishing house based in Finland behind the hit international knitting and lifestyle magazine of the same name. They draw influence from the beauty of the everyday, cherish natural fibres and want to create timeless, long-lasting garments.

- The 52 Weeks series has been international hit in craft publishing
- Each project includes detailed instructions, clear patterns and lots of photos, as well as support material online.
- Laine have a loyal fanbase, including over 130k followers on Instagram.



52 Weeks of Scarves  
9781743798515  
£18.99 | Paperback - with flaps



52 Weeks of Socks  
9781743797563  
£18.99 | Paperback - with flaps



Emma Ducher

## 20 Anni

This design was inspired by textile artist Anni Albers and her husband, artist Josef Albers, figures of the Bauhaus movement. Their work is a fascinating play of geometry and colour.

**SIZES**  
1 (S, M)

**Recommended ease:** Approx. 0-1" / 0-0.5 cm of negative ease.

**FINISHED MEASUREMENTS**  
Yarn: European sock by The Commission Thread Co (superwash merino, 100% nylon, 99 yds / 90 m - 30 g)  
MC: 2 (S, M) Merino of colourway Naturale  
CC1: 1 skein of colourway Bats Duet  
CC2: 1 skein of colourway Monogram  
Or approx. 12 (S), 16 (M) 20 (L) 10 (S), 14 (M), 18 (L) on the MC, 12 (S), 16 (M), 20 (L) 10 (S), 14 (M), 18 (L) on the CC1 and 14 (S), 18 (M), 22 (L) 10 (S), 14 (M), 18 (L) on the CC2 of finger-weight yarn.

**Headline:** US 1.5 / 2.5 mm and US 3 / 3.5 mm or similar needles.  
**Needles:** 1 stitch marker, waste yarn in 2 colours.  
**GAUGE**  
20 sts x 38 rows to 4" / 10 cm on US 3 / 3.5 mm needles in colour work part, after blocking.  
**NOTES**  
It is recommended to work with one colour in the left hand and the other in the right hand, so that it will be easy to change colours every 4 stitches while maintaining the tension of the yarn.  
**MATERIALS**  
Yarn: European sock by The Commission Thread Co (superwash merino, 100% nylon, 99 yds / 90 m - 30 g)  
MC: 2 (S, M) Merino of colourway Naturale  
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**DIRECTIONS**  
**CUFF**  
With MC and US 3.5 / 4.5 mm needles, CO 20 (S), 24 (M) using the Long Tail Tubular CO Method. Divide the work into even stitches. Join to work in the rnd and bring careful not to twist on. PM for BOB.  
**HEEL FLAP**  
Next Row: \*K, p1" to end. Work in the patt x 1 x 1 till the cuff measures 1.7" / 4 cm.  
**LEG**  
Change to US 3 / 3.5 mm needles.  
**CONSTRUCTION**  
These socks are worked from top to toe, starting with a 1 x 1 ribbing. Although the socks are knitted in three colours, you do not work with just one at a time. The Afterthought Heel is worked last.  
**AFTERTHOUGHT HEEL SET-UP**  
With waste yarn and 4.5 mm needles, pass through the next 18 (S), 24 (M) for

Emma Ducher

20 Anni

This design was inspired by textile artist Anni Albers and her husband, artist Josef Albers, figures of the Bauhaus movement. Their work is a fascinating play of geometry and colour.

**SIZES**  
1 (S, M)

**Recommended ease:** Approx. 0-1" / 0-0.5 cm of negative ease.

**FINISHED MEASUREMENTS**  
Yarn: European sock by The Commission Thread Co (superwash merino, 100% nylon, 99 yds / 90 m - 30 g)  
MC: 2 (S, M) Merino of colourway Naturale  
CC1: 1 skein of colourway Bats Duet  
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Or approx. 12 (S), 16 (M) 20 (L) 10 (S), 14 (M), 18 (L) on the MC, 12 (S), 16 (M), 20 (L) 10 (S), 14 (M), 18 (L) on the CC1 and 14 (S), 18 (M), 22 (L) 10 (S), 14 (M), 18 (L) on the CC2 of finger-weight yarn.

**Headline:** US 1.5 / 2.5 mm and US 3 / 3.5 mm or similar needles.  
**Needles:** 1 stitch marker, waste yarn in 2 colours.  
**GAUGE**  
20 sts x 38 rows to 4" / 10 cm on US 3 / 3.5 mm needles in colour work part, after blocking.  
**NOTES**  
It is recommended to work with one colour in the left hand and the other in the right hand, so that it will be easy to change colours every 4 stitches while maintaining the tension of the yarn.  
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**DIRECTIONS**  
**CUFF**  
With MC and US 3.5 / 4.5 mm needles, CO 20 (S), 24 (M) using the Long Tail Tubular CO Method. Divide the work into even stitches. Join to work in the rnd and bring careful not to twist on. PM for BOB.  
**HEEL FLAP**  
Next Row: \*K, p1" to end. Work in the patt x 1 x 1 till the cuff measures 1.7" / 4 cm.  
**LEG**  
Change to US 3 / 3.5 mm needles.  
**CONSTRUCTION**  
These socks are worked from top to toe, starting with a 1 x 1 ribbing. Although the socks are knitted in three colours, you do not work with just one at a time. The Afterthought Heel is worked last.  
**AFTERTHOUGHT HEEL SET-UP**  
With waste yarn and 4.5 mm needles, pass through the next 18 (S), 24 (M) for

**HEEL FLAP**  
Cont working with MC. The heel flap is worked flat over N4 and N5 (20 st) 3 fold the last row (st), over a total of 30 (S), 36 (M), 42 (L) sts. All sts are cast one needle and start to work the reinforced heel flap as foll:  
Row 1 (RS): \*K, k1" to end.  
Row 2 (WS): P to end.  
Beg rows 1-10 until 20 (S), 27 (M) rows have been worked. Now CO 12 (S), 16 (M) sts (BS). Cont working the heel shaping.

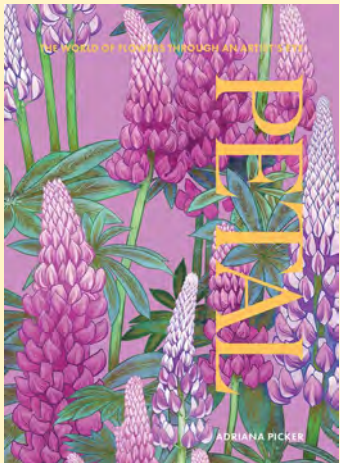
**HEEL SHAPING**  
Row 1 (RS): P to 10 (S), 13 (M) st bef end, k2, to 11 (S), 17 (M) st along the side of both heel edges.  
Row 2 (RS): Work in slipped-attach patt as set in 1st (S), 13 (M) st bef end, k2, to 11 (S) st.  
Row 3: P to 11 (S) st bef the gap, k2, to 11 (S) st.  
Row 4: Work in slipped-attach patt as set until 1 st bef the gap, k2, to 11 (S) st.  
Cont working rows 3-4 until 12 (S), 16 (M) sts are on the needle.

**GUSSET**  
Cont to work for the instep. Pick up and k 12 (S), 17 (M) st along the side of both heel edges.  
Row 1 (WS): N1; K to 1 st bef end, k2, to end. N1; K to end.  
Row 2: N1 to end.  
Beg rows 1-10 until 12 (S), 17 (M) sts are on both N1 and N2 (20 (S), 26 (M) sts).

**TOE**  
Row 1: N1; K to 1 st bef end, k2, to 11 (S), k2, to 11 (S) st bef end, k2, to 11 (S) st. N1; K to end. 12 (S), 17 (M) sts on each needle.  
Last row: K2, k2, break yarn and pull the yarn through the row etc.

**FINISHING**  
Where to end. Work back to measurements.

38



# Petal

## The World of Flowers Through an Artist's Eye

### Adriana Picker

18 April 2024  
 9781743799840  
 £23.00 | Hardcover  
 256 Pages  
 229 x 164 mm  
 Full-colour Illustrations

A special edition with a beautiful new cover of this compendium of floral wonder from botanical artist Adriana Picker

Adriana Picker has curated specimens from all over the world to celebrate through her stunning illustrations, accompanied by writer Nina Rousseau's words on the folklore, fame and meaning of both favourite blooms and herbaceous curiosities.

*Petal* features over two hundred flowers from twenty-seven plant families – from elegant roses to otherworldly orchids and magnificent magnolias – as well as a dedicated chapter for unusual specimens.

**Adriana Picker** is an Australian-born illustrator who currently resides in Sydney, Australia. At the heart of her work is a lifelong passion for flowers. As an illustrator, artist and designer, her work encompasses the diverse fields of publishing, fine arts, film and advertising.

- A deluxe book full of exquisite illustrations of flowers from all around the world
- Covers 30 flower families with information about each family, such as historical facts, popular uses, etymology
- Gorgeous foil finishes on the cover
- Adriana Picker's clients include *Vogue* and Absolut Vodka

[View on Edelweiss](#)





## Blossom

Practical and Creative  
Ways to Find Wonder in  
the Floral World  
**Adriana Picker**

**20 June 2024**  
9781743798638  
£23.00 | Hardcover  
288 Pages  
229 x 164 mm  
Full-colour Illustrations

**In *Blossom*, botanical illustrator and lifelong flower lover Adriana Picker takes you through a year of flowers and the ways to live with and learn from them, with beautiful artwork as well as recipes and activities to encourage a slower life through the seasons.**

Telling the stories of flowers from around the world, this enchanting collection also provides mindful and practical ideas for reconnecting with nature and the blooms around us. From making natural oils and perfumes, to recipes for floral vinegars and pickles, tips for floral arrangements, and lessons in floral anatomy and drawing, this book is an invitation to find beauty in the everyday.

Complete with Adriana's stunning illustrations, *Blossom* is a perfect gift for all nature lovers, and a flower bible like no other.

**Adriana Picker** is an Australian illustrator, artist and designer. Her work encompasses the diverse fields of publishing, fine arts, film and advertising; at the heart of her work is a lifelong passion for flowers, which she manages to find wherever she goes. Adriana is the author of *Petal* and the illustrator of *The Cocktail Garden*, *Where the Wildflowers Grow* and *The Garden of Earthly Delights*.

- Adriana's books have collectively sold almost 120k copies worldwide
- Adriana's incredible botanical illustrations are supported by practical ideas for seasonal things to do with flowers, making this a totally unique book on the market
- Beautiful book with lots of special features, including foil and sprayed book block

[View on Edelweiss](#)





# Making Things

## Finding Use, Meaning, and Satisfaction in Crafting Everyday Objects

**Erin Boyle and Rose Pearlman**

**9 May 2024**  
 9781958417270  
 £25.00 | Hardcover  
 304 Pages  
 240 x 190 mm  
 Full-colour Photography

**Inspirational craft projects that encourage mindfulness and a return to materiality.**

Through easy-to-follow tutorials for 55 projects that are both accessible and aspirational, Rose and Erin invite readers to take a toe-dip into simple, time-honoured craft traditions. The projects celebrate the satisfaction that comes from slowly and carefully crafting something oneself. Example projects include Fabric Scrap Bunting, Cloth Checkerboards and Sewn Cardboard Toys.

Requiring little to no skill, and no special equipment, *Making Things* is the crafting book for all skill levels.

**Erin Boyle** is the author of the popular lifestyle blog, Reading My Tea Leaves and the 2016 book *Simple Matters*. Her work has been featured in *The New York Times*, *The Washington Post*, and *Domino Magazine*.

**Rose Pearlman** is an artist, teacher, and textile designer. Her 2019 book *Modern Rug Hooking* is a beautiful introduction to the traditional art of rug hooking.

- The authors each have established online followings
- A refreshing and stylish take on no-waste crafting and gifting
- This 'less is more' approach to decorating is more economical and more environmentally friendly

[View on Edelweiss](#)



## rope, string, thread, & yarn

**Rope and Cord**  
 Strong, thick fiber made by twisting or braiding strands together. Most commonly made of cotton, jute, and synthetic materials. A wide variety of cotton string or rope can be used for these projects, but we like using 3/8-inch cotton rope in the 2 1/2-inch size—ideal for most clotheslines. If you're someone who wants to reuse synthetic materials, know that the rope stocked in hardware stores and sold as a clothesline often comes with a reinforced nylon core. (Though we tend to prefer it, this nylon core can be useful in applications like the jump rope on page 76, where it's not too heavy.)

**String**  
 String is common, economical, versatile and easy to find. Like yarn, string is made from threads and spun together. String can come in a variety of fibers and fiber blends such as cotton, jute, hemp, rayon and other synthetic materials. For this book we used cotton twines here, since we're using string both unspun and partially spun. Remember: to most cases with these cords, you can substitute the suggested weight for whatever you have on hand, including our own's best guess.

**where to find it** Craft and sewing supply stores, www.merchantscraft.com  
**what to make with it** Accordion Memento Book, Origami Kites, Placemats from Elastic Scraper

**where to find it** Cotton (Burlap), Twine and Jute. Twine use both commonly found in hardware stores, while hemp string which is more often found in craft stores.

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## Tiny Treasures

### 25 Timeless Knitting Patterns for Children

#### Claudia Quintanilla

9 May 2024  
 9781761450396  
 £18.99 | Paperback - with flaps  
 184 Pages  
 196 x 231 mm  
 Full-colour Photography

A charming collection of 25 knits for children — from cardigans, sweaters and cosy blankets to socks and mittens

These lovely patterns are graded from newborns to 10-year-olds and feature various yarns as well as knitting techniques. What about a colourwork pullover, an all-over lace scarf or an embroidered cardigan?

The classic knits combined with the dreamy photography and playful illustrations create a children's knitwear book unlike anything seen in this genre before.

**Claudia Quintanilla** (eweknit.co) is a yarn shop owner and knitwear designer based in Toronto, Canada. **Laine** is a publishing house based in Finland. They publish books focusing on knitting, crafts, food and lifestyle, as well as *Laine*, their international knit and lifestyle magazine.

- Each project includes detailed instructions, clear patterns and lots of photos, as well as support material online
- Patterns are graded from newborns to 10-year-olds
- This knitting book from Laine for children's clothes and accessories
- Laine has a loyal fanbase, including over 130k followers on Instagram

[View on Edelweiss](#)



PISCUCHA

SLIM MITTS

These mitts make a great pair with the Piscucha Tee. However, they look good as a stand-out piece with another kind of outfit, too!

**SIZES**  
 2-6 yrs (8-10 yrs)

**FINISHED MEASUREMENTS**  
 Circumference 5 (6)/57" / 18 (16) cm  
 Length 8" / 20.3 cm

**MATERIALS**

**YARN:**  
 Pink version  
 Cashmere Classics by Carleil 100% Italian spun cashmere, 120 g/4.2 oz / 229 m - 25 g/0.88 oz  
 1 (2) balls Main Colour MC, colourway Loop 798  
 1 (2) ball Contrast Colour C, colourway Jan 887  
 1 (1) ball Contrast Colour B, colourway Bloom 597

Light brown version  
 Fingering by Tussaud 100% Finest wool, 219 g/7.74 oz / 200 m - 50 g/1.76 oz  
 1 (2) balls Main Colour MC, colourway Hana 37  
 1 (1) ball Contrast Colour A, colourway W6 36  
 1 (1) ball Contrast Colour B, colourway W6 36  
 Or 120 (130) g/4.2 (4.6) oz of each of MC, A and B of sport-weight yarn

**Needles:** US 4 / 3.5 mm set of DPNs

**Notions:** Stitch markers, stitch holders or waste yarn, stitch needle

**GAUGE**  
 28 sts x 34 rnds to 4" / 10 cm on US 4 / 3.5 mm needles in St 1k, after blocking

28 sts x 32 rnds to 4" / 10 cm on US 4 / 3.5 mm needles over colour striping, after blocking

**NOTES**  
 This pattern is written for DPNs. However, an alternate method of working (and circumference, such as Magic Loop Method), can be used.

Charts are read from bottom to top and from right to left when knitting in the rnd.

**INSTRUCTIONS**

The mitts are worked in the round starting with the cuff. The thumb is completed by a Backwards Long Cast-On. Charts are used to work the body of the mitt.

**RIGHT MITT**

\*With US 4 / 3.5 mm set of DPNs and yarn A, CO 34 (38) sts using the Long Cast-On Method or your preferred method. Evenly distribute sts over 4 DPNs. Join in the rnd making sure sts are not twisted. PM for SCOE.

**Rnd 1:** \*K1, p1 to end.

Cont in st 1-1 rib for 5 more rnds or to desired length for cuff.

**Next Rnd:** K, inc 2 (4) sts evenly around. Using an mt, [R6-16] (12) rnds.

R, 2 rnds.

Rep working from Chart A, working the 6-4 rep 6 (7) times around until the 6th rnd of chart has been completed, and joining pms A and B as needed.

With A, 1 rnd.

**Next Rnd (Adjustment):** With A, 1 rnd [12] sts evenly around. [12] (10) rnds.

Rep working from Chart B, working the 5-4 rep 7 (8) times around until 6 rnds of chart have been completed. With A, 1 rnd.

**Next Rnd (Adjustment):** With A, 1 rnd [12] sts evenly around. Using an mt, - [R6] (4) rnds.

Rep working from Chart A, working the 6-4 rep 8 (9) times around until 11 rnds of chart have been completed. With MC, 3 rnds.

**Next Rnd (Adjustment):** With MC, 1 rnd [12] sts evenly around. [R6] (4) rnds.

Rep working from Chart C, working the 6-4 rep 7 (8) times around until 6 rnds of chart have been completed. With MC, 3 rnds.\*

FINISHING MITTS 63



NIKOLETA

NIKOLETA

I have made this scarf countless times. It is a fun knit that combines basic techniques and fine lace to create a balanced, timeless piece. Work longer or shorter depending on the size of your little one, or turn into a cowl for a more modern look!



# Gift, Humour & Wellbeing



[View on Edelweiss](#)

## Yoga While You Wait

Finding Purpose in Each Pointless Pause

**Judith Stoletzky**

26 October 2023  
 9781743799987  
 £12.99 | Hardcover  
 96 Pages  
 210 x 150 mm  
 Full-colour Photography

**You don't need a studio or a yoga mat or fancy yoga pants – just everyday life and a little bad timing!**

The busy modern world is back with a vengeance – so how do you fit in a casual apanasana or savasana? By maximising your waiting time! Be glad when you're stuck in traffic or put on hold. Be grateful when the waiting room is full. Give thanks to the date that never shows up on time. Because now you can turn mindless waiting into moments of mindfulness with stretches and poses to build up your strength, poise, and flexibility.

From the half moon (ardha chandrasana) at the traffic lights to the lion (simhasana) in a traffic jam, Judith Stoletzky introduces the reader to yoga fit for reality, with helpful posture tips and humour in equal measure. Pairing Markus Abele's playful photography of life all-too-often spent waiting around, *Yoga While You Wait* has the ideal pose for every pointless pause.

**Judith Stoletzky** is a designer, copywriter, journalist and author. She develops concepts for advertising, magazines and books. She attended her first yoga class at the age of 12 and completed an Ashtanga Vinyasa teacher training in India in 2016. She lives in Ottawa, Canada.

- Contains more than 30 yoga poses reinvented for modern life
- Each position is complimented by quirky photography from Markus Abele
- A refreshingly down-to-earth and tongue-in-cheek take on current mindfulness trends

## Shoulderstand

*salamba sarvangasana*

### Waiting for catharsis.

*Stimulates the thyroid and metabolism. Stretches the spine and strengthens the neck and shoulders. Refreshes the legs, clears the eyes, and rejuvenates the complexion.*

A visit to the laundromat can be a purifying experience not only for dirty clothes but also for murky moods. True catharsis during a single wash cycle is possible! Shoulderstands speed up your circulation by several cycles per minute. The gentle pressure on the throat stimulates the thyroid, while your legs and feet enjoy the pure bliss of having the upper hand. For stronger cleansing action, soak yourself in this all-purpose pose for several minutes. When you leave the laundromat, the world will be fresh and clean, your thoughts will be fluffy and fragrant, your gaze will be remarkably soft, and your old self will look brand-new.

### Wash and wear.

Lie on your back with your legs outstretched. Place your arms alongside your body, palms downward, neck straight. Tighten the abs. Press your arms and hands downward and raise your legs straight above your head. Roll your weight onto your shoulders and support your rib cage with your hands. Your fingers point toward your waist, thumbs toward your belly button. Keep your elbows hip-width apart. Straighten and lengthen your back. Stretch your legs above your shoulders, perpendicular to the floor. Rotate your thigh muscles inward. To come down, fold your knees toward your forehead. Roll your torso onto the ground. When your hips touch the ground, straighten your legs and slowly lower them, strongly engaging your abdominals. Cycle complete!

16



## Chair

*utkatasana*

### Waiting for the next one.

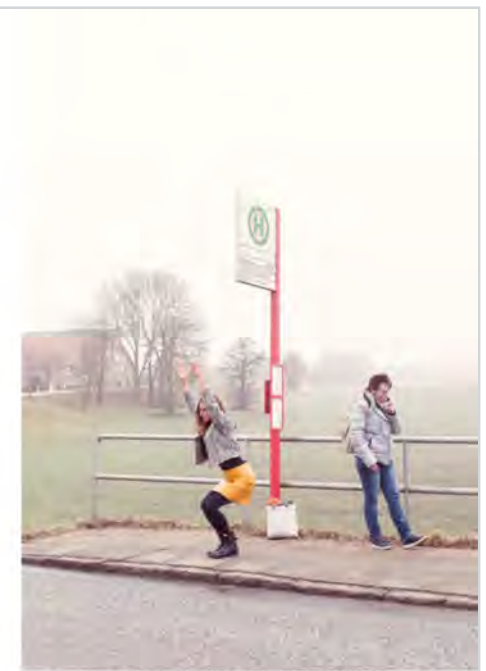
*Strengthens practically everything, especially your core and your knees. Empowers your will and stamina.*

Sitting is the new smoking. Praise the uncertainties of public transportation and be happy that a bus stop isn't a business-class lounge. When there is no seating option in sight, this chair will make it even more uncomfortable. You could get really angry in *utkatasana*. Translated from Sanskrit, *utkatasana* means "fierce posture." It ignites your inner fire and makes your will as strong as an ox. Why not just let the next bus whiz by and choose to enjoy this powerful feeling for a while?

### Making sitting work.

Stand up straight. Feet and knees touching. As you inhale, stretch your arms upward. With an exhalation, sit down on an imaginary chair. Activate your abdominal muscles. Tuck your tail. You are probably pulling your shoulders up. Let them sink again. Breathe! Stay in this posture for at least five long breaths and enjoy the heat it produces. If you like your chair even more uncomfortable, squeeze the palms firmly together above your head and look up. Stand up with a straight back as you inhale and let your arms sink to the sides. Close your eyes. Enjoy.

8





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## Nobody Really Has Their Sh\*t Together

Doodles To Make You Feel Kind Of Better

**Luke John Matthew Arnold**

8 February 2024  
9781743799956  
£12.99 | Hardcover  
96 Pages  
182 x 130 mm  
Full-colour Illustrations

Star illustrator **Luke John Matthew Arnold** shares his no-bullshit, somewhat inspirational and hilarious doodles

For most of us, every day comes with a new set of 'holy shits' and 'wtf's'. But as a fella who lives with OCD and anxiety while also being an artist, Luke John Matthew Arnold often couldn't afford a shrink. So instead, he started doodling. These cute doodles hugged Luke's eyeballs, kissed his heart and spanked his negative thinking on the big ol' bum. They have helped him traverse through the deepest of shit puddles and come out the other side – moist and smelly, but okay. And now they're in a book.

*Nobody Really Has Their Sh\*t Together* is here for you to open at any page, any time, with the comfort of knowing that whatever doodle you look at is totally cheese-free, somewhat absurd and has worked to cheer up one person (Luke). Hopefully you're number two.

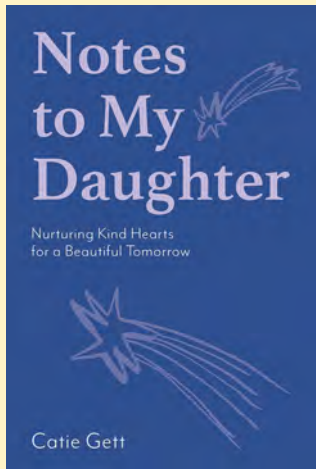
**Luke John Matthew Arnold** is a multi-disciplinary visual artist and illustrator. He collaborates with international brands and campaigns and shares his work on Instagram, with his distinctively camp, colourful, crude and sometimes political illustration.

- Luke's work is unique and relatable – his words are raw, inspirational and hilarious, and his illustration style will bring a smile to any face
- This beautiful little hardback would be the perfect 'book as card' or a self-gift
- Luke has collaborated with brands all over the world, such as Havaianas, Kathmandu, Anthropologie and Google









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## Notes to My Daughter

Nurturing Kind Hearts  
for a Beautiful  
Tomorrow

**Catie Gett**

7 March 2024  
9781743799888  
£15.00 | Hardcover  
176 Pages  
182 x 130 mm  
Full-colour Illustrations

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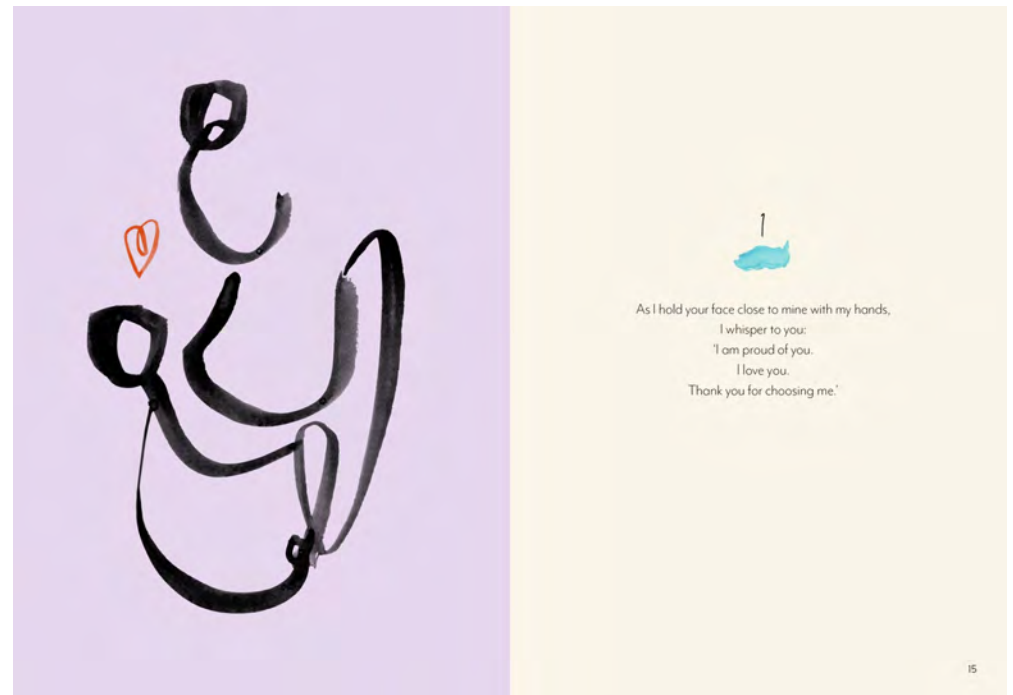
**A timeless collection of 120 heartfelt notes written with love and wisdom**

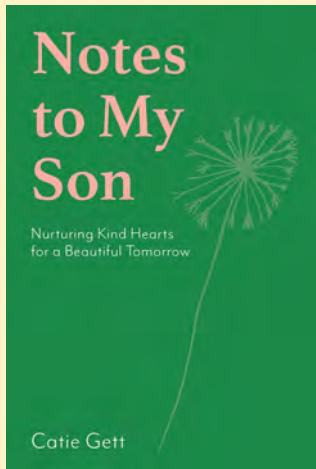
Each note is carefully crafted to evoke reflection and introspection, encouraging parents to contemplate the world they wish to create for their family. These powerful messages serve as a wellspring of inspiration, reminding you of the importance of nurturing a kind and empathetic spirit within your child. As you navigate the challenges and joys of parenting, *Notes to My Future Daughter* becomes your trusted companion. Return to its pages time and time again, seeking solace and guidance in its timeless wisdom. Share poignant snippets aloud with your child, as they grow and encounter the lessons of life, fostering meaningful conversations and building a strong foundation of values.

*Notes to My Future Daughter* is an extraordinary book that captures the essence of parenthood, reminding us all that the bonds we nurture and the values we instil have the power to shape a beautiful future for our children.

**Catie Gett** is a successful Naturopath, with ten years of clinical practice behind her. Since graduating with a Bachelor of Health Science, she has established her practice and opened the much-celebrated nominal-waste wholefood shop, The Staple Store in Melbourne.

- Wiblain textured cover with debossed font for a special finish
- A tried and tested concept with contemporary content
- Meaningful notes that you will cherish from pregnancy and well into your parenting journey





## Notes to My Son

Nurturing Kind Hearts  
for a Beautiful  
Tomorrow  
**Catie Gett**

7 March 2024  
9781743799895  
£15.00 | Hardcover  
176 Pages  
182 x 130 mm  
Full-colour illustrations

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**A timeless collection of 120 heartfelt notes, this book serves as a guiding light**

Each note is carefully crafted to evoke reflection and introspection, encouraging parents to contemplate the world they wish to create for their family. These powerful messages serve as a wellspring of inspiration, reminding you of the importance of nurturing a kind and empathetic spirit within your child. As you navigate the challenges and joys of parenting, *Notes to My Future Son* becomes your trusted companion. Return to its pages time and time again, seeking solace and guidance in its timeless wisdom. Share poignant snippets aloud with your child, as they grow and encounter the lessons of life, fostering meaningful conversations and building a strong foundation of values.

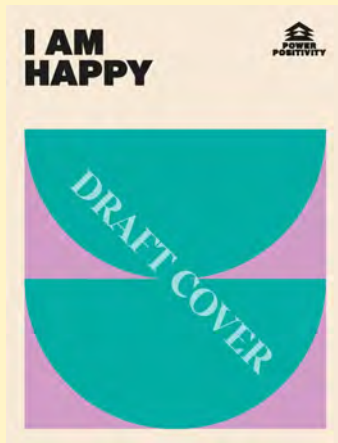
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- Wiblain textured cover with debossed font for a special finish.
- A tried and tested concept with contemporary content
- Meaningful notes that you will cherish from pregnancy and well into your parenting journey

[View on Edelweiss](#)





## I AM HAPPY

Hardie Grant Books

14 March 2024  
9781784887186  
£8.99 | Hardcover  
96 Pages  
132 x 110 mm  
Full-colour Illustrations

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**Power Positivity:** *I AM HAPPY* encourages you to look for the positives in your life, full of empowering quotes, kind words and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, raise your confidence, control negative feelings and ultimately help you to find happiness.

Featuring advice and wisdom from some of our favourite celebrities, this pocket-sized book is guaranteed to brighten your day, remind you that life is good and that you've most definitely got this!

"Happiness is something that we all deserve, and it's something that we all need in our lives." – Dua Lipa

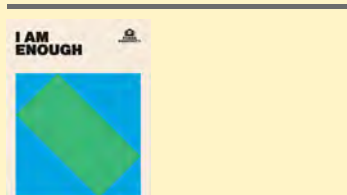
"If you're happy doing what you're doing, then no one can tell you you're not successful." – Harry Styles

"Happiness is love, full stop." – Arthur Brooks

Conceived and edited by **Hardie Grant Books**.

- Powerful and positive affirmations in a pretty, pocket-sized package
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up
- A great 'just-because' gift as well as the perfect stocking filler for Christmas

[View on Edelweiss](#)



I AM ENOUGH  
9781784885656  
£8.99 | Hardcover



I AM FEARLESS  
9781784886271  
£8.99 | Hardcover





## A Tree in the House

Flowers for Your Home,  
Special Occasions and  
Every Day  
**Annabelle Hickson**

**28 March 2024**  
9781743799857  
£26.00 | Hardcover  
224 Pages  
270 x 215 mm  
Full-colour Photography

**A Tree in the House is part guide for the aspiring home florist, and part celebration of rural life in sync with nature.**

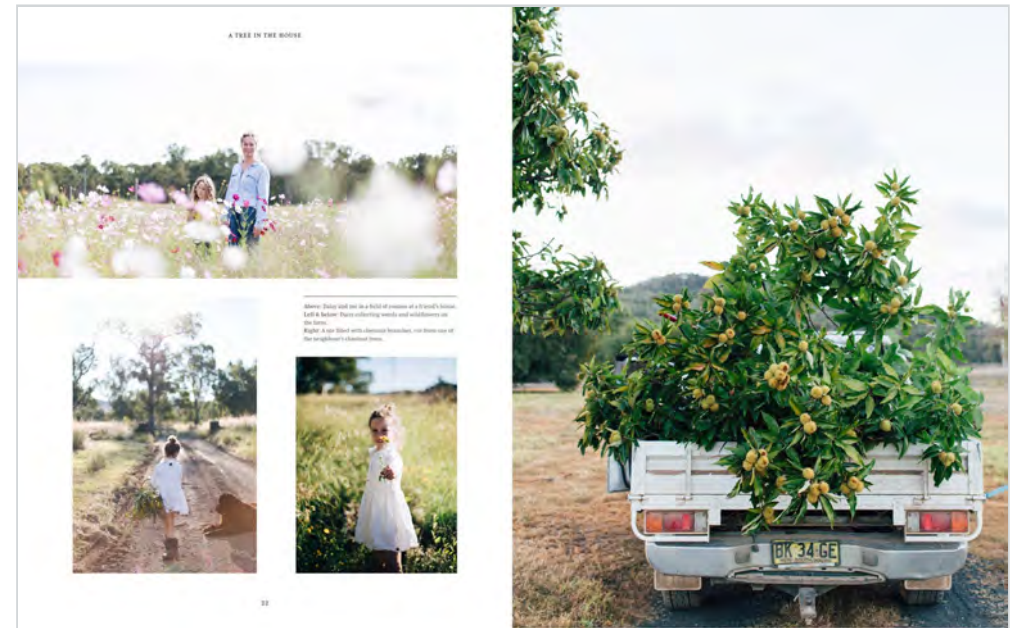
*A Tree in The House* celebrates the joy and simple, natural beauty flowers bring to the home with a focus on foraged and locally and seasonally grown plants. Annabelle provides stunning ideas and instructions for flower installations and arrangements, covering seasonal bouquets, flowers for friends, table and overhead arrangements and flower arrangements for special occasions, interspersed with gorgeous snapshots of her picturesque rural life.

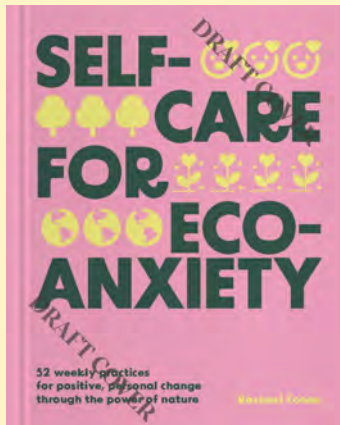
This is a stunning ode – in words and pictures – to flower arranging and is an aspirational window into rural life and inspirational guide to creating beautiful, simple arrangements.

**Annabelle Hickson** is a former-city-slicker who moved to rural Australia, to a pecan farm in the Dumaresq Valley on the New South Wales–Queensland border. She is a writer, photographer, gardener, cook, reader, a celebrator of the beauty in life, and the founder and editor of *Galah* magazine.

- The beautiful new cover means this is another covetable object, as much as it is useful.
- Annabelle is a writer, editor and photographer with more than 70k Instagram followers, plus another 25k for her much-loved magazine *Galah*.
- She regularly features in workshops around the world and on panels about flower arranging and design, and is on a mission to show readers that flower arranging, is accessible, affordable and open to anyone who cares to give it a go.

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## Self-care for Eco-Anxiety

52 Weekly Practices for Positive, Personal Change Through the Power of Nature

**Rachael Cohen**

11 April 2024  
9781784887353  
£12.99 | Hardcover  
144 Pages  
177 x 140 mm  
Full-colour Illustrations

With *Self-care for Eco-Anxiety* learn to connect more strongly with nature through 52 self-care practices using the power of plants.

With rituals including Decorating with Nature, Breathwork with Plants and Forest Bathing, we can acquire the tools needed to calm us down and enhance our relationship with nature, because it is only with a level head and understanding of our place in the world that we can begin to take action.

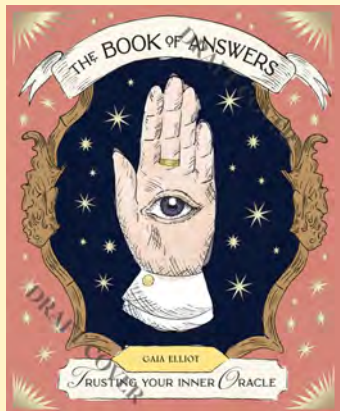
*Self-care for Eco-Anxiety* shares the benefits of getting intimate and creative with nature in sustainable ways, offering readers quick and easy solutions to relieve feelings of anxiety around climate change and inspiring them to treat the Earth and themselves with respect, compassion and love.

**Rachael Cohen** is the author of *Everyday Plant Magic* (Hardie Grant) and *Infinite Succulent* (Countryman Press, February 2019) and the owner of Infinite Succulent, a wellness and botanical styling company based in San Diego, California.

- A December 2021 study conducted by The Lancet Planetary Health revealed that 59% respondents across all countries are extremely worried about climate change with 84% at least moderately worried.
- This book is a practical and pretty illustrated title that offers instantaneous relief to those suffering from eco-anxiety.

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## The Book of Answers

### Trusting Your Inner Oracle

Gaia Elliot

11 April 2024  
9781784889500  
£12.99 | Hardcover  
512 Pages  
150 x 120 mm  
Two-colour Illustrations

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**Tap into the power of the universe and your innate knowledge to find the answers you've been looking for.**

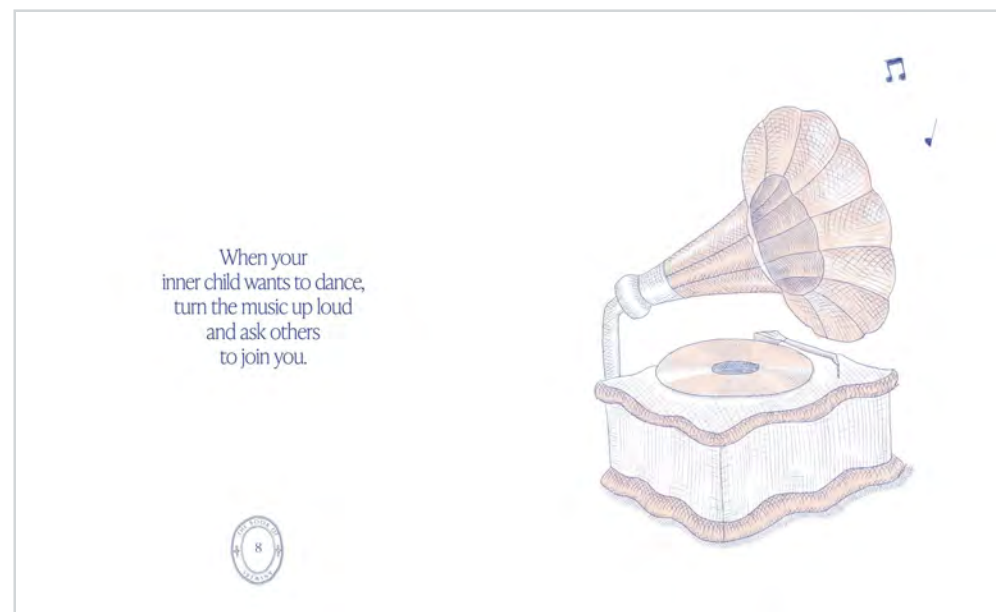
Whatever your life's path, you have more power than you realise and the answers you seek are closer than you think. *The Book of Answers* provides you with the insights you need to power your decisions. Hold the book in your dominant hand and focus on the power of the universe, imagining it as available to you *in this moment* while you focus on your question. Your question may be no more than a fleeting query about some issue at work, or a major dilemma about a difficult decision you need to make. No matter, even if the answer isn't immediately obvious, trust the process and be open to the myriad ways the relevant answer might reveal itself.

This fun yet insightful book contains solid advice that can help guide you on a daily basis or whenever you need a bit of clarity.

**Gaia Elliot** believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

- According to *The Times* (12 March 2023), 'intuition' is the new wellness buzz word as people want to take more control of their lives
- Filled with inspirational advice, the book is also fun to interact with
- Stunning package with a modern yet nostalgic feel, it will look as gorgeous on your desk as on your Instagram feed
- Carol Bolt's 2000 release *The Book of Answers* has gone viral on TikTok, which shows a younger generation have a thirst for oracle books

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## What Harry Says

The Unofficial  
Collection  
Hardie Grant Books

11 April 2024  
9781784887254  
£8.99 | Hardcover  
96 Pages  
132 x 110 mm  
Full-colour Illustrations

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Harry Styles is one of the biggest pop icons of the times. *What Harry Says* is an inspiring collection of some of his best quotes.

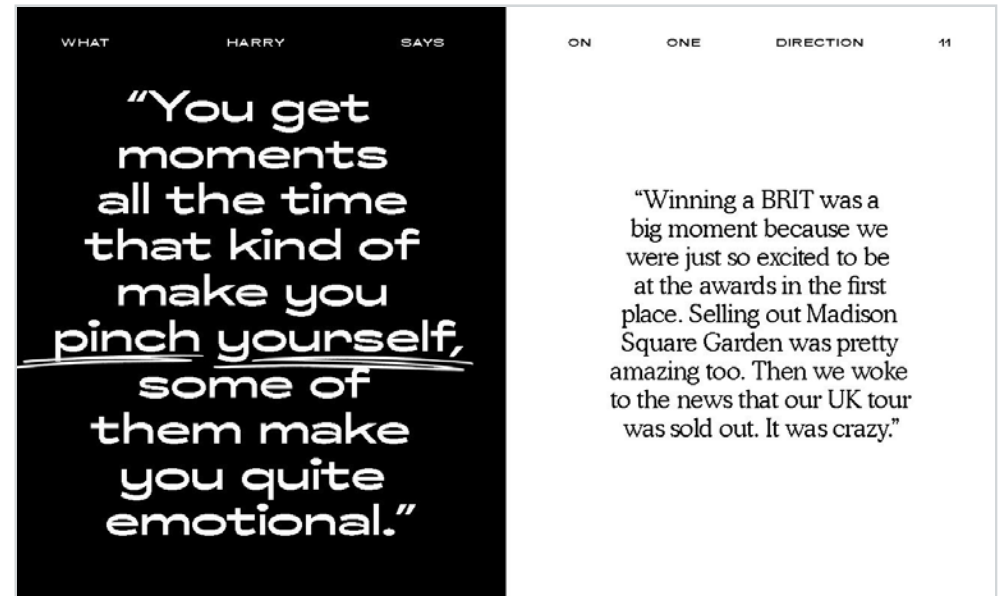
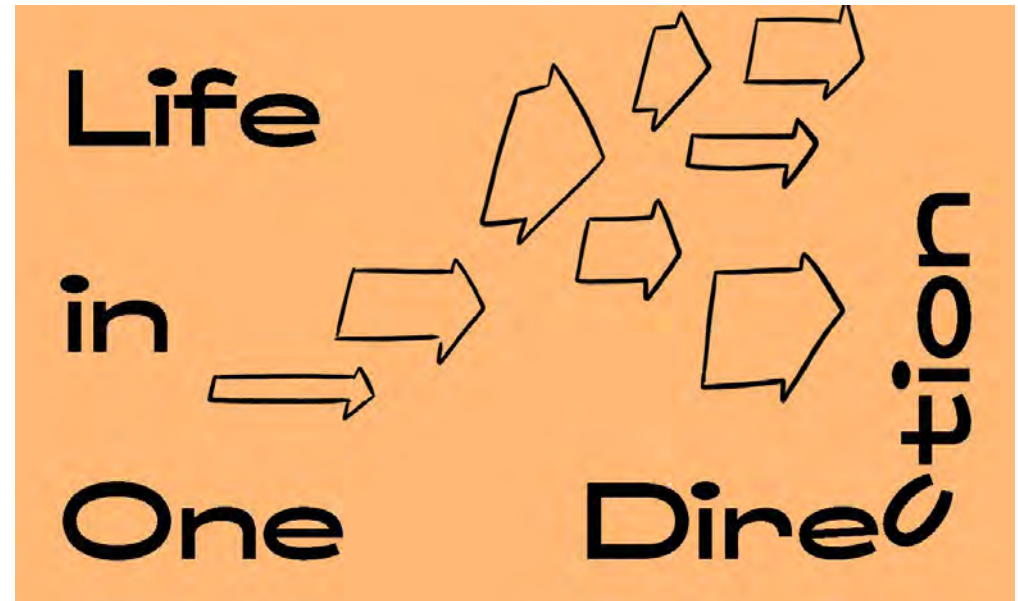
"Happiness isn't this final resting place. Life is about the peaks and troughs."

"If you're happy doing what you're doing then nobody can tell you you're not successful."

"You can never be overdressed. There's no such thing."

Conceived and edited by **Hardie Grant Books**.

- Harry Styles has become the biggest name in pop, and his popularity continues to grow worldwide
- Full of inspiring quotes
- A quote book with a fresh, modern style



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## What Jennifer Says

The Unofficial  
Collection  
Hardie Grant Books

11 April 2024  
9781784887261  
£8.99 | Hardcover  
96 Pages  
132 x 110 mm  
Full-colour Illustrations

Jennifer Coolidge is an American actress, who is beloved for some of the most iconic television and movie roles. *What Jennifer Says* is an inspiring collection of some of her best sayings.

"I hung in there longer than other people that were better than I was, I think. The key is to hang in there."

"I've always wanted to play a dolphin."

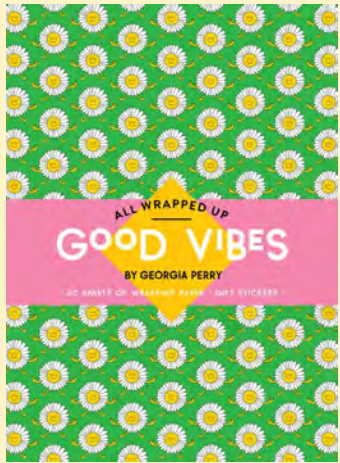
"If they don't know who I am, just dump 'em."

Conceived and edited by **Hardie Grant Books**.

- Jennifer Coolidge has recently received a resurgence in her popularity
- Full of inspiring quotes
- A quote book with a fresh, modern style

[View on Edelweiss](#)





## Good Vibes by Georgia Perry

A Wrapping Paper Book  
Georgia Perry

18 April 2024  
9781761212116  
£14.16 | Other  
Merchandise  
21 Pages  
347 x 252 mm  
Full Colour

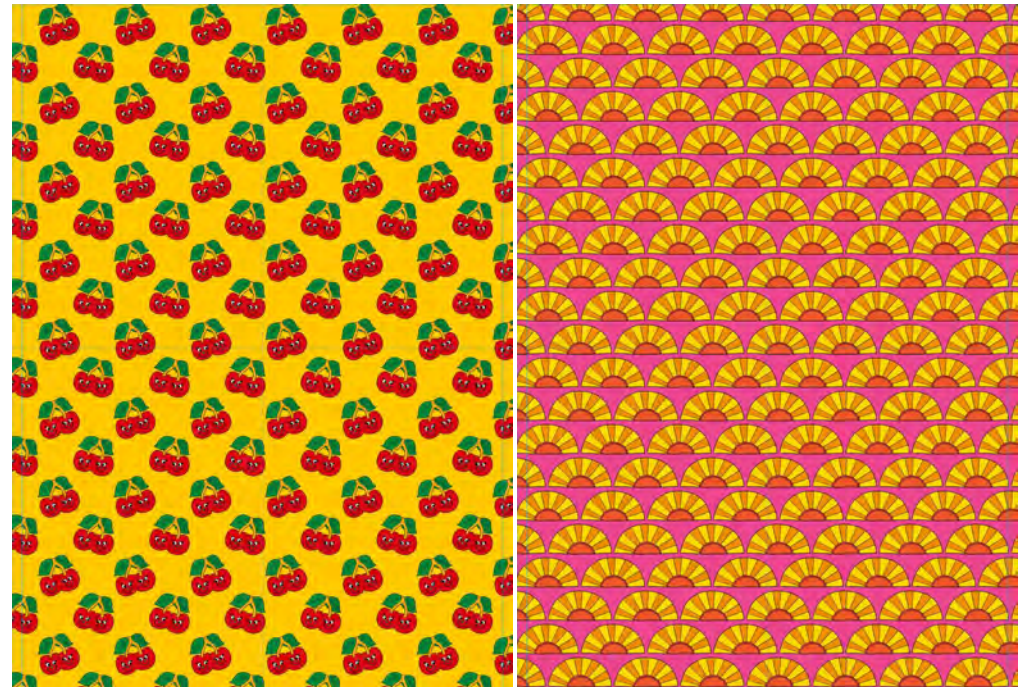
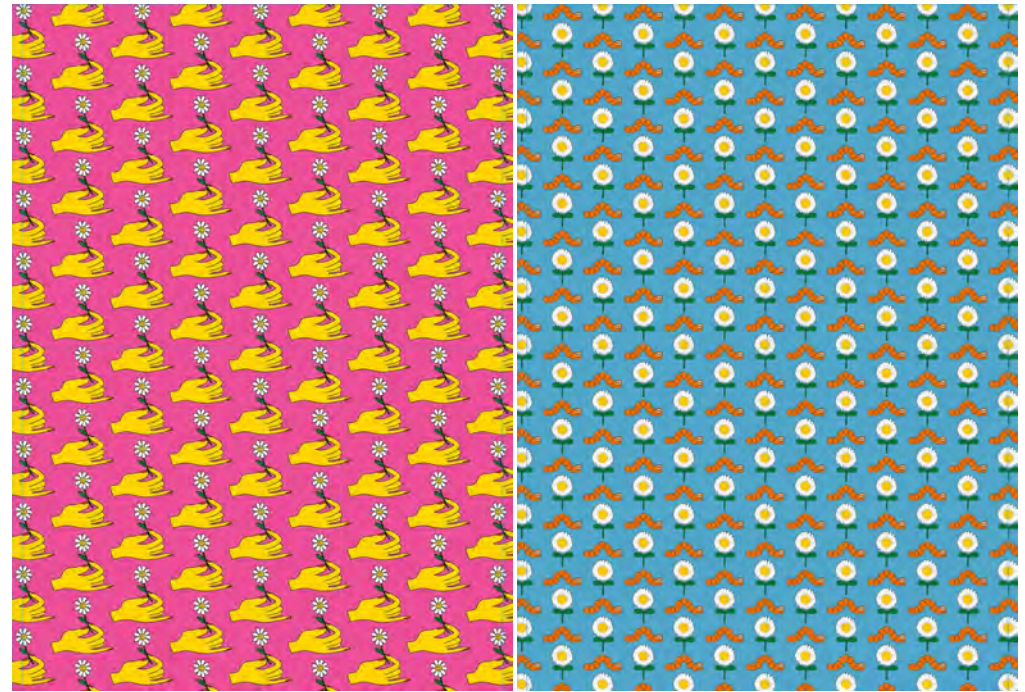
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**20 sheets of glorious giftwrap adorned with the artwork of acclaimed print and pattern designer Georgia Perry.**

Love the pattern? Rip it out and wrap something up!  
Includes 20 gift wrapping sheets (measuring 694mm x 504mm)  
and a sticker sheet.

**Georgia Perry** is a graphic designer and artist. She has worked her way through London, South Africa and Amsterdam, and continues to develop her artistic skills by constantly experimenting with techniques, from digital to collage to fingerpainting. She has worked with clients from around the world such as ASOS, Adidas and McDonalds and agencies such as Saatchi and Saatchi. Her work combines illustration, graphic design and fine art to create beautiful and memorable visual solutions.

- *All Wrapped Up* is a series of gorgeous stationery books celebrating the work of Australia's best and brightest artists.
- Will stand out in any gifting section in store.
- The series has something for everyone – children's birthday gifts or luxe designs for adults.
- Includes 20 sheets of full-colour gift wrap (694mm x 504mm) and a sticker sheet.



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## Slow

The Art of Living a Simpler and More Meaningful Life

**Meredith Gaston Masnata**

2 May 2024  
9781743799161  
£12.99 | Hardcover  
144 Pages  
177 x 140 mm  
Full-colour Illustrations

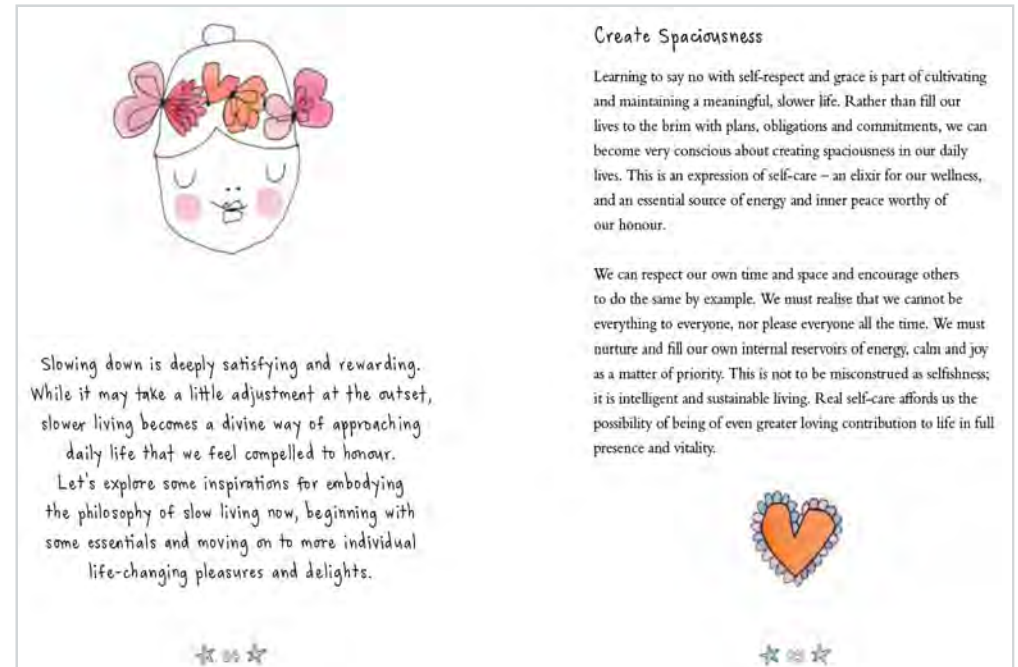
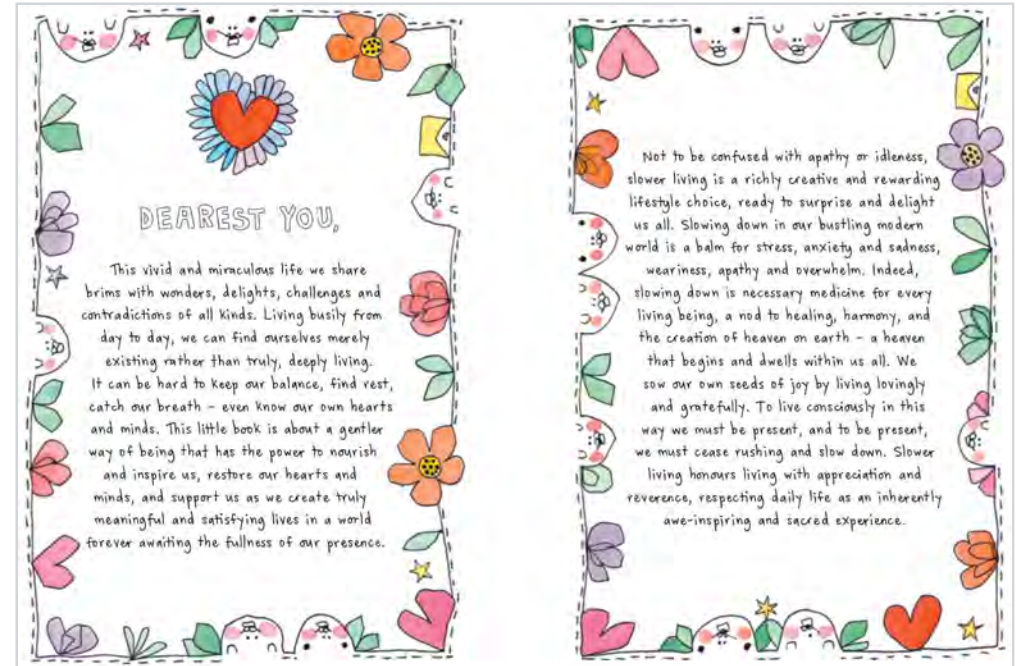
A beautiful guide to the ideas of slow living from acclaimed illustrator and author Meredith Gaston Masnata.

In *Slow*, Meredith shows us that **now** is the time to relish the sweetness of life, not when everything is done, or when time permits. Each chapter in this gorgeously illustrated book explores how slow living can create a more meaningful life that has connection, joy and beauty, empowering us to ultimately slow down and appreciate what we have.

By living our lives more slowly, we grow to understand what matters most to us — we become mindful of what we are really striving for in this life.

**Meredith Gaston Masnata** is an internationally acclaimed Australian artist, best-selling author and passionate wellness advocate. Meredith's playfully sophisticated signature style and inspirational words bring comfort and joy to many.

- Wellbeing and self-care have risen even further up the agenda in these insecure times
- The slow movement has been advancing across the world since it started in Rome in 1986; it's not about being slow but about savouring the hours and minutes in our lives rather than counting them
- Meredith is an internationally bestselling author; her books have so far sold more than 100,000 copies
- Beautifully illustrated throughout, the cover features foil detailing and spot varnish and a ribbon



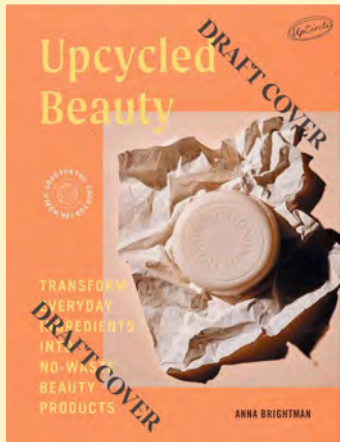
[View on Edelweiss](#)

### Create Spaciousness

Learning to say no with self-respect and grace is part of cultivating and maintaining a meaningful, slower life. Rather than fill our lives to the brim with plans, obligations and commitments, we can become very conscious about creating spaciousness in our daily lives. This is an expression of self-care – an elixir for our wellness, and an essential source of energy and inner peace worthy of our honour.

We can respect our own time and space and encourage others to do the same by example. We must realise that we cannot be everything to everyone, nor please everyone all the time. We must nurture and fill our own internal reservoirs of energy, calm and joy as a matter of priority. This is not to be misconstrued as selfishness; it is intelligent and sustainable living. Real self-care affords us the possibility of being of even greater loving contribution to life in full presence and vitality.





## UpCycled Beauty

Transform Everyday  
Ingredients into No-  
Waste Beauty Products

9 May 2024  
9781784887339  
£16.99 | Hardcover  
144 Pages  
210 x 160 mm  
Full-colour Photography

Make your own zero-waste balms, masks, butters, bath bits, oils, scrubs and ices, plus a few home favourites, all from everyday natural ingredients.

Turn leftover coffee grounds into a body scrub, use citrus scraps to make a home fragrance or all-purpose cleaner, use too-far-gone raspberries to make a subtle lip stain, dry rose petals from your too-far-gone bouquet to make drawer fresheners, the end of a bar of soap for zero-waste mascara, the end of a jar of coconut oil to make natural deodorant.

Frugal and resourceful, this is a fun hobby that gives you gorgeous, actually good-for-you and good-for-the-planet homemade products. It is cost-effective, encouraging you to eke out as much as you can from your ingredients, low-waste as you're using things to the maximum possible, and innovative.

Natural, vegan, cruelty-free, organic and sustainable skincare brand [UpCircle](#) rescues by-products from other industries and transforms them into incredible skincare products. Selling in 40 countries across the world, UpCircle are growing to be the go-to natural sustainable skincare company with a conscience.

- Make your own beauty products with leftover food – lemons, coffee grounds, coconut oil and more
- Sustainable, no-waste, good for you and the planet
- UpCircle sell their products into 40 countries. They are an independent brand and a B Corp.
- Their products are stocked in Sainsbury's, Holland & Barrett, Anthropologie, Ocado, River Island, Oxfam and more

[View on Edelweiss](#)



## FREEZE IT

### THREE WAYS

What I love about frozen skincare treats is that you don't have to worry about using them within a particular time frame. So if you've got fresh ingredients that are "on the turn," converting them into a frozen skin or scalp treatment is a great way to avoid them ending up in the bin.

Cooling treatments also hold a plethora of benefits – in the hot summer months I keep most of my daily skincare in the fridge simply because it's refreshing. But cold skincare can also help to minimise the appearance of large pores as well as help to reduce redness, swelling and puffiness.

HERE ARE THREE FROZEN TREATMENTS THAT I KEEP IN A TUPPERWARE IN MY FREEZER!



10

### COLD FACIAL with leftover coffee

#### INGREDIENTS:

Leftover coffee water

#### EQUIPMENT:

A standard ice tray and a soft muslin cloth

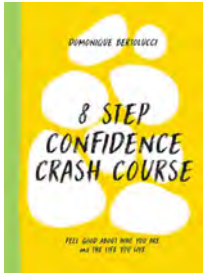
- 1 Pour your leftover coffee into an ice tray
- 2 Freeze until solid
- 3 Wrap a cube (or you could use 3 or 4 cubes) into a muslin cloth
- 4 I like to wait a couple of minutes for it to soften slightly and for the cube(s) to begin slightly melting through the cloth
- 5 Massage gently into your face in circular motions

#### THE WHY

- Temporarily reduces swelling and puffiness
- The caffeine is high in antioxidants and increases blood circulation, leading to brighter, fresher looking skin
- Any facial is a calming act of self care which is great for stress or anxiety

FREEZE IT THREE WAYS

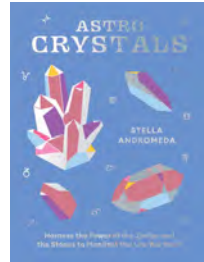
COLD COFFEE FACIAL, ANYONE?



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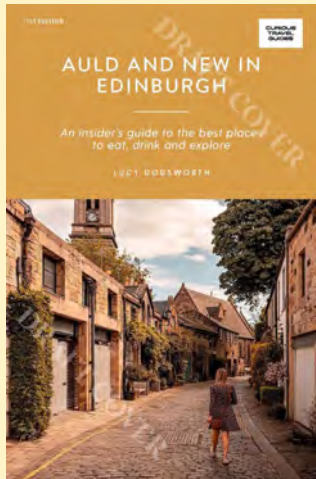
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# Travel



# Auld and New in Edinburgh

An Insider's Guide to  
the Best Places to Eat,  
Drink, and Explore  
**Lucy Dodsworth**

**11 April 2024**  
9781741176780  
£16.00 | Paperback  
240 Pages  
230 x 150 mm  
Full-colour Photography

**Your curated guide to the best of the Scottish capital, highlighting the most interesting cultural, shopping, eating and drinking experiences**

Bursting with history and a heart warm enough for even the chilliest of winter days, Edinburgh is one of Europe's must-see cities. Be charmed as you travel through Edinburgh's diverse neighbourhoods – from the cobbled closes and bagpipers of the Royal Mile to the thriving food scene in Leith's regenerated docklands.

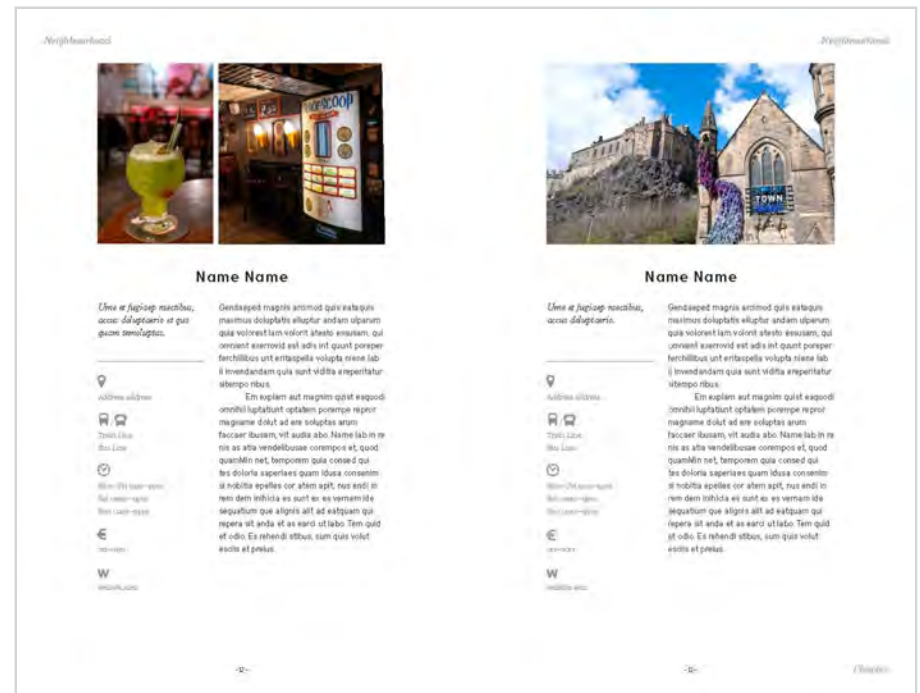
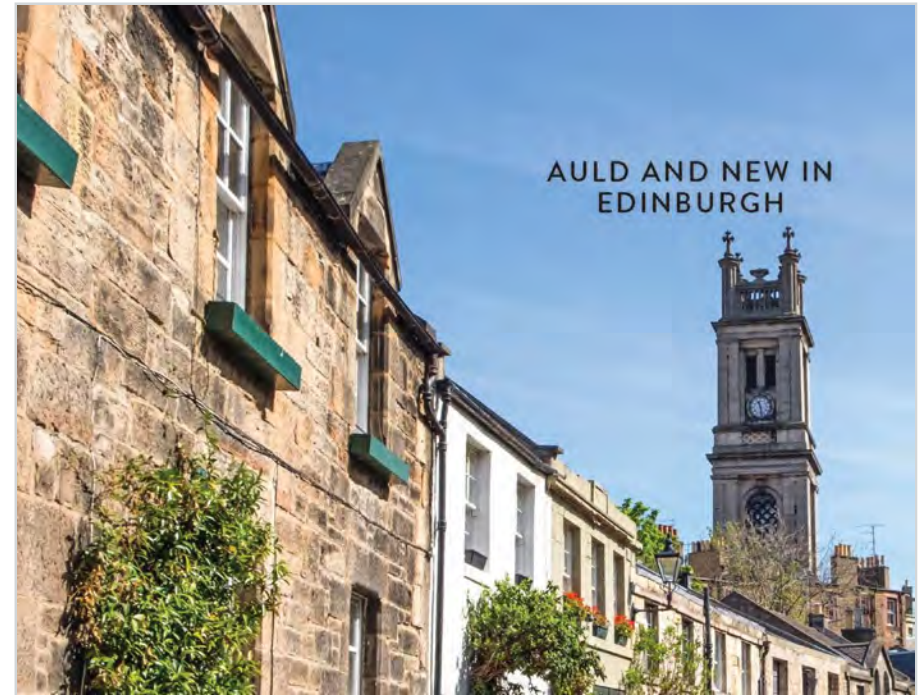
Author Lucy Dodsworth shares Edinburgh's highlights and unlocks some of its lesser-known gems, including secret gardens, speakeasy-style cocktail bars and subterranean streets. Full and half-day itineraries help you navigate the best of the city, and daytrips to Inchcolm Island, North Berwick, Glasgow and St Andrews encourage you to venture further afield.

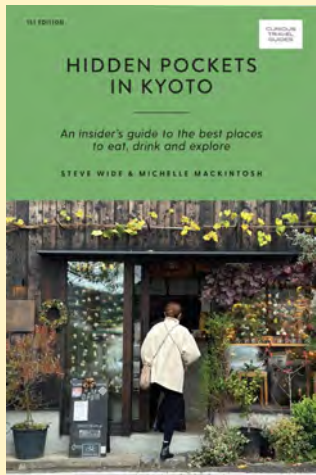
Slip this guide in your pocket and discover Auld Reekie like a local.

**Lucy Dodsworth** has been sharing travel tips and tales from around the world on her award-winning blog *On the Luce* since 2011, as well as writing for a variety of other outlets. She recently completed a Masters degree in sustainable tourism at the University of Glasgow.

- In 2022, Edinburgh was named one of the world's best places to visit in TripAdvisor's Travel Choice Awards, voted the 12th best city in the world and 7th top European destination.
- Contemporary design with beautiful images, and a luxe leather-like cover make this book a beautiful

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## Hidden Pockets in Kyoto

An Insider's Guide to  
the Best Places to Eat,  
Drink and Explore

**Steve Wide and  
Michelle Mackintosh**

**21 March 2024**  
9781741176988  
£16.00 | Paperback  
240 Pages  
230 x 150 mm  
Full-colour Photography

**An insider's guide to losing yourself in the city that seamlessly intertwines modern and traditional influences.**

Whether you're satisfying your tastebuds in contemporary cafes, wandering among the untarnished architecture of Gion or heading back in time while visiting ancient temples and shrines, Kyoto is a captivating city to explore.

Curated by authors Steve Wide and Michelle Mackintosh, who consider Japan their 'home away from home', this travel guide navigates the country's cultural capital like a local with chapters such as kissatens (coffee shops), mindful experiences, gardens, temples, artisan stores and places to enjoy tea and delectable sweets. Build your day with a variety of half-day and full-day itineraries and bask in Kyoto's seasonal beauty as you explore lantern-lit alleys revealing the city's unique precincts, and uncover hidden artisanal treasures and flavours that will challenge and delight your senses.

Venture beyond the metropolis to unearth the heart of the city with this *Curious Travel Guide*.

**Steve Wide** and **Michelle Mackintosh** have been obsessed with Japan since their first visit in the late 1990s.

- The *Curious Travel Guides* highlight the best of coffee, culture and good food from an insider's perspective. They are perfect for all kinds of travel, including for those who may only have the weekend to spend in the city.
- Kyoto sees almost 10 million annual visitors







# Green Scenes

## A Guide to Legal Cannabis Destinations and Experiences Across the US

### Lauren Yoshiko

21 March 2024  
 9781741178883  
 £16.99 | Paperback  
 304 Pages  
 210 x 170 mm  
 Full-colour Photography

### The first ever guide to cool, ethically-operated legal cannabis destinations across the US

Spanning 15 legal states and over 45 cities, this guide comprises 130 of the most interesting dispensaries, hemp-friendly spaces, and cannabis consumption-welcoming experiences and lodging in the country. Almost all are locally owned, and every single one is operated by people who care about the integrity of this plant, the positive disruptive potential of this industry, and the well-being of their employees.

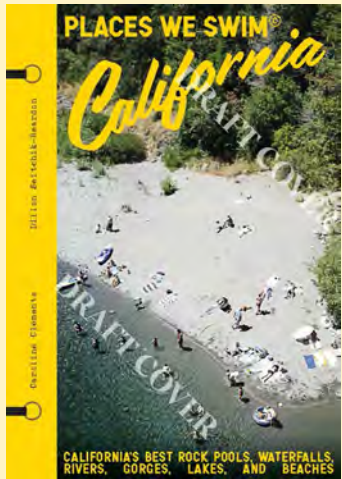
In addition to creative businesses like Nomsternailz cannabis-friendly nail salon in Oregon, consumption-friendly sound baths by New Rituals in California and immersive infused dinners by Arizona's Cloth and Flame and Sacrilicious in Massachusetts, *Green Scenes* also features Q&As with renowned cannabis entrepreneurs and advocates who have helped make these scenes possible. This book aims to capture the current state of legal cannabis culture in the US and highlight the people going the extra mile to build a sustainable and equitable cannabis industry.

**Lauren Yoshiko** has followed the evolution of cannabis business and culture for outlets like *Forbes*, *Broccoli Magazine*, *Thrillist*, *Conde Nast* and *Rolling Stone* and worked at dispensaries and a cannabis farm.

- Currently there are no travel guides to legalized marijuana destinations and experiences within the US
- The book reflects user interest in accessing ethical, local, thoughtful vendors and experiences and clearly outlines the legal requirements within each state

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## Places We Swim California

The Best Beaches, Rock Pools, Waterfalls, Rivers, Gorges, Lakes, and Hot Springs

18 April 2024  
9781741178296  
£23.00 | Hardcover  
256 Pages  
248 x 190 mm  
Full-colour Photography

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Explore California's wilderness through swimming at the state's best beaches, hot springs, rivers, lakes, waterfalls and canyons.

Divided into six distinct regions (Northern California, Sierra Nevada, Gold Country, Central California, Southern California and The Bay Area), this guide covers more than 60 swimming locations, from river beaches in Mendocino to mountain lakes in Yosemite Valley, hot springs near Bishop, and beaches on the south coast in San Diego.

California possesses an incredible range of climates and is home to some of America's most iconic landscapes. *Places We Swim California* leans into the relationship between swimming, hiking, road trips, and all the best pit stops – nostalgic diners, local breweries, smokey BBQ joints, and picturesque campsites.

**Caroline Clements** is a writer and editor. She has worked with global media brands such as *The Guardian*, *The New York Times*, *Australian Traveller* and *Vogue*. **Dillon Seitchik-Reardon** is an environmental scientist and photographer who lived and worked in Yosemite for many years.

- Authors spent the second half of 2022 travelling around California in a van to research this book.
- Photos and essential travel information capture the iconic and lesser-known destinations in a way that has not been done before





## Ultimate Motorcycle Tours Grant Roff

20 June 2024  
9781741177367  
£23.00 | Flexibound  
208 Pages  
240 x 210 mm  
Full-colour Photography

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**20 of the world's best motorcycle rides, across North America, Europe, Australia and New Zealand, India and Vietnam.**

Perfect for casual motorcycle riders (not hard-core adventurers), all routes included in this guide are on made, public roads with no more than average skill levels required for those inspired to recreate the rides.

Featured rides include Canada's Icefields Parkway, the Pacific Coast road between Los Angeles and San Francisco, Northern Ireland's Causeway Coastal Route, Scotland's North Coast 500, Germany's Black Forest, Italy's Amalfi Coast, parts of the Route Napoleon and Australia's Great Ocean Road.

There are additional riding tips and motorcycle recommendations to get the most from these brilliant adventures.

**Grant Roff** has been writing professionally about motorcycles since 1978.

- Featuring the best places around the world for different types of recreational travel
- All motorcycle routes are on accessible public roads, so only average skill level is required and even recreational riders can undertake these tours
- Includes a suggested itinerary for each of the 20 tours, as well as advice on the skill level required, safety tips and photographs

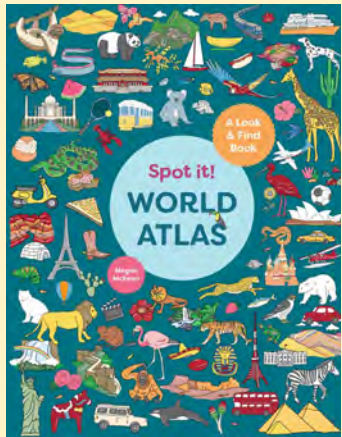


Ultimate Skiing & Snowboarding  
9781741178777  
£25.00 | Flexibound





# Children



## Spot It! World Atlas

A Look-and-Find Book  
Megan McKean

8 February 2024  
9781741178982  
£12.99 | Hardcover  
20 Pages  
285 x 220 mm  
Full-colour Illustrations

A gorgeous and vibrant look-and-find children's atlas for kids aged three and up

Travel around each continent and discover the icons that are special to each country. Explore Europe and spot the Eiffel Tower in France or a scrumptious pizza in Italy. Trek to Africa and see the pyramids in Egypt. Journey to Asia and find a bamboo-eating panda in China or the gleaming Taj Mahal in India. Cruise to Oceania and spot colourful fish swimming in Australia's Great Barrier Reef. Roam the wildernesses of Canada in North America and spy a moose, then navigate to South America and locate a soccer ball in Brazil.

Written and illustrated by the talented Megan McKean, children will be happily occupied searching for iconic animals, buildings, food and more, while learning interesting facts about the world.

**Megan McKean** is a creative who has permanently itchy feet! Originally from Australia, she currently lives in Sweden and her work often focuses on travel and depicting colourful cities around the world. Her bestselling *Hello...!* children's book series was shortlisted for several Australian book awards.

- Picture atlases and look-and-find books are always a hit with the children's market.
- Look-and-find activities are age appropriate and there's a page with the answers at the back of the book.
- Suitable for use schools as an introduction to world geography



[View on Edelweiss](#)



## The Velvet Messenger

Young Queens #2  
Megan Hess

21 March 2024  
9781761212666  
£14.99 | Hardcover  
32 Pages  
280 x 230 mm  
Full-colour Illustrations

Best-selling illustrator Megan Hess shines in this astonishing new collection of original fairy tales about young girls discovering their own power.

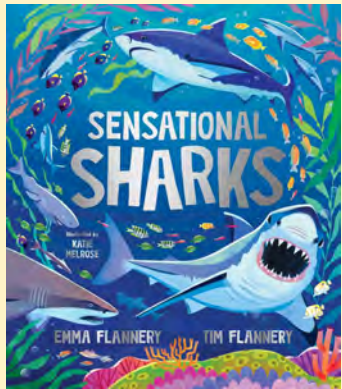
Violet lived in the wintry forest with her mother, a renowned locksmith. Her mother taught her many things, but the two most important were how to pick a lock in an emergency, and to always trust your instincts – and when Violet finds a lost key belonging to the Queen, she'll need to do both if she wants to survive her visit to the Palace ...

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series for children have sold over a million copies worldwide.

- From the creator of the best-selling and beloved *Claris: The Chicest Mouse in Paris* and *World of Claris* series, Megan Hess, who has more than a million books in print worldwide.
- Every girl has a queen inside. Why aspire to be a princess when you could be a queen instead? A queen's power is in her intelligence, her independence and her kindness, rather than her beauty.
- Warm, easy rhyming prose makes this picture book a joy to read aloud.
- A surprising and delightful twist that readers won't see coming!

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## Sensational Sharks Tim Flannery and Emma Flannery, Illustrated by Katie Melrose

4 April 2024  
9781761211706  
£12.99 | Hardcover  
32 Pages  
300 x 260 mm  
Full Colour

The first book of a brand-new picture-book series from Team Flannery that deep-dives into some of the most beloved and surprising creatures around the world!

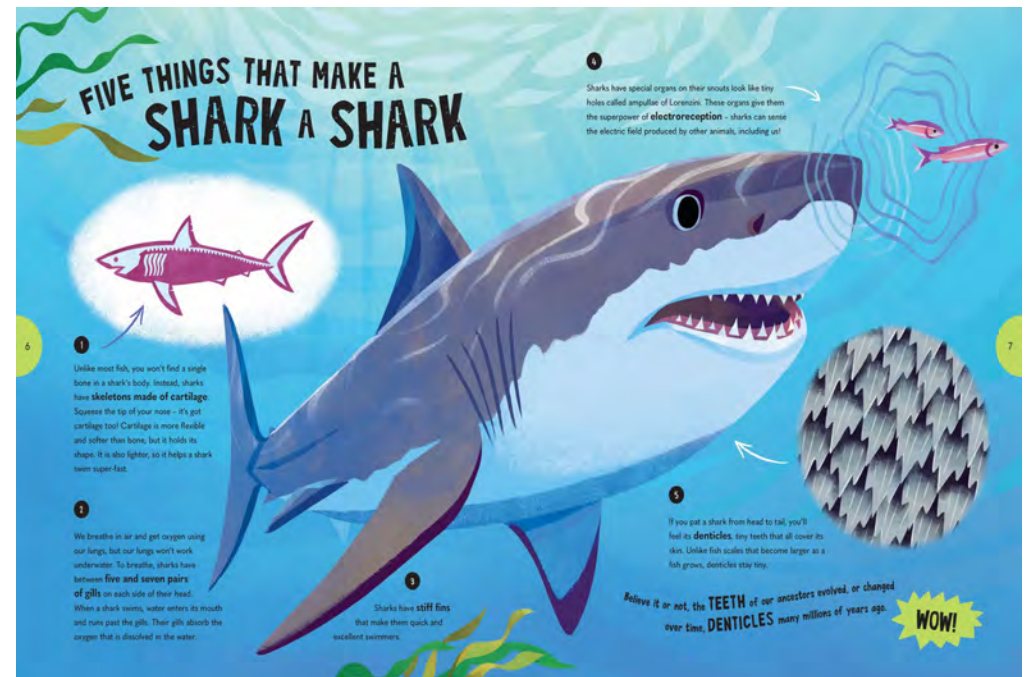
Have you ever heard about the cookie-cutter shark, which bites out cookie-shaped morsels of flesh from much larger animals than itself? Or the goblin shark, which was thought to have become extinct 100 million years ago until a living specimen was discovered in 1898? And did you know that the whale shark has jaws the size of a 12-year-old child?

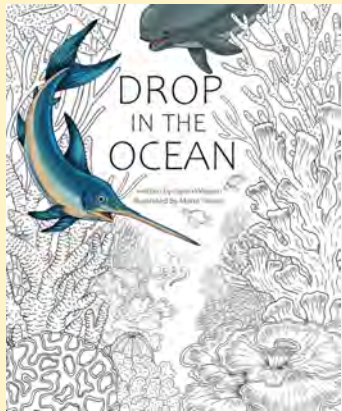
Come along on an exciting expedition with the world-renowned scientist and explorer Tim Flannery and his daughter Emma, as they spotlight some of the world's weirdest and most fascinating creatures.

**Professor Tim Flannery** is one of the world's leading scientists, explorers and conservationists. He has held positions in renowned institutions across Australia and internationally, including Director of the South Australian Museum, Visiting Chair in Australian Studies at Harvard University and Distinguished Research Fellow at the Australian Museum. He was named Australian of the Year in 2007. He has published more than thirty books. **Emma Flannery** is a scientist and writer, who has co-written many of the best-selling *Explore Your World* books with her father, Tim.

- Sir David Attenborough describes Tim Flannery as being 'in the league of the all-time great explorers like Dr David Livingstone'?
- Next in the series: jellyfish, elephants, giraffes and more!

[View on Edelweiss](#)





## Drop into the Ocean

A Tour of the World's Oceans and Seas

**Karen Wasson,**  
**Illustrated by Marta Tesoro**

**16 May 2024**  
9781741178951  
£12.99 | Hardcover  
48 Pages  
280 x 230 mm  
Full-colour Illustrations

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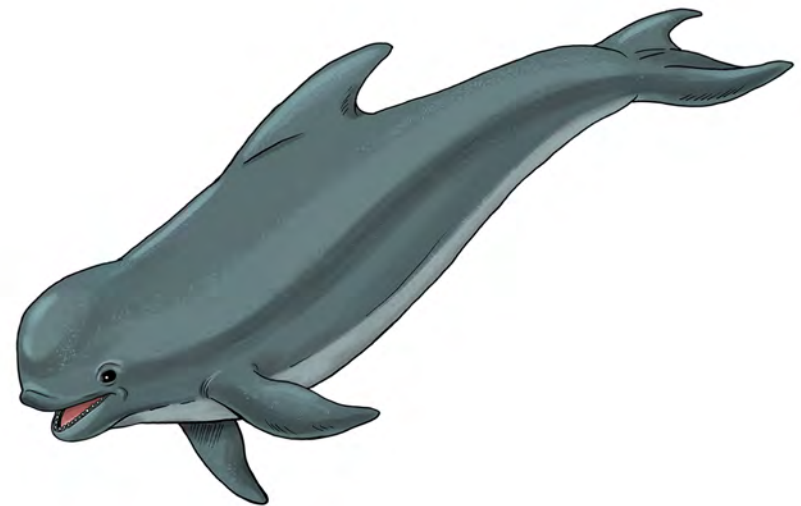
**A sensory journey through the world's oceans with a narrative that combines onomatopoeia and fun facts for children aged 6 and above**

Welcome to the ocean! It covers over 70 per cent of our planet and is home to literally trillions of animals and creatures. Our tour begins in the crystal-clear waters of the Mediterranean Sea. From here we will meet many different marine creatures, frolicking and exploring the world's interconnected oceans with us. We'll pay a visit to the Great White Cafe, play and romp through the kelp forests, get lost in the depths of the Mariana Trench, and sing with the whales. Our oceanic adventure comes to an end on sunny, Australian shores.

Featuring whimsical illustrations by Marta Tesoro, drop in and come along on an immersive journey of oceanic discovery. There's so much to see, hear and do in the ocean.

**Karen Wasson** is an award-winning children's author of fiction and non-fiction. **Marta Tesoro** is an illustrator and 2D animator who has worked on children's animated TV series, corporate animations and games since 2003.

- A colourful and modern take on a perennially popular topic for kids
- Sets itself from the competition by offering by Karen's engaging writing style that focuses on onomatopoeia to create a sensory experience
- Features a shimmering, blue foil cover so it will stand out on the bookshelf





# Sales Representation

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