

## Olivers Fruit Salad

15 Minute Meals Oscar's Lunchbox How Did That Get in My Lunchbox? Jamie's Dinners Simple Cakes My Kitchen Table: 100 Cakes and Bakes Oliver's Milkshake Oliver's Fruit Salad Oliver's Fruit Salad Oliver's Tree The BBQ Book Dream Work Polly's Pink Pajamas The Fruit Salad Friend Everyday Super Food 5 Ingredients - Quick & Easy Food Fruit Bowl Jamie's Food Revolution Jamie Oliver's Christmas Cookbook Mr Wolf's Pancakes Oliver's Fruit Salad Oliver's Vegetables Super Food Family Classics The Middle Eastern Vegetarian Cookbook The Forest Feast Mediterranean Monsters Don't Eat Broccoli The Fruits We Eat Sadial Will Never Not Ever Eat a Tomato End of the Rainbow Fruit Salad Oliver who Would Not Sleep Nigella Christmas Bad Apple Donal's Meals in Minutes Ultimate Veg Save With Jamie The Heart of Glass Baking Chez Moi Jamie Cooks Italy Kid Food

### 15 Minute Meals

This is an excellent book for parents with children who are fussy eaters. It also introduces the days of the week. Do you like chips? Oliver does, in fact, he won't eat anything else - until he plays a game with his grandpa. Whatever vegetable Oliver finds in the garden, he must eat. On Monday, he pulls up carrots, on Tuesday, it is spinach . . . Part of a bestselling series that has sold over 200,000 copies in the UK and export alone. Other titles in this series include Oliver's Fruit Salad and Oliver's Milkshake.

### Oscar's Lunchbox

Oliver, star of Oliver's Vegetables, is back from his healthy week eating vegetables at his grandpa's house. Suddenly, the fruit at home doesn't seem quite good enough for Oliver. What is his mum to do? Part of a bestselling series that has sold over 200,000 copies in the UK and export alone. Other titles in this series include Oliver's Vegetables and Oliver's Milkshake.

### How Did That Get in My Lunchbox?

Oliver the elephant loves playing hide-and-seek but cannot tag his friends, Lulu and Charlie, when they hide in trees--their favorite spots--so they work together to find a tree where all three can play together.

### Jamie's Dinners

Chloe loves going to school, but lately something is different. She has all the ingredients of a great friend and still wonders, "What do you do when friends don't treat you with kindness?" Find out how this brave girl navigates the trials and tribulations that pop up on her way to discovering the recipe for lasting friendship. This children's picture book gives boys and girls a realistic framework on how to handle challenging situations that commonly occur in friendships.

### Simple Cakes

Sadia, a Muslim teenager, must decide how far she is willing to go to defend her beliefs when faced with the pressures of life.

### **My Kitchen Table: 100 Cakes and Bakes**

A fussy eater decides to sample the carrots after her brother convinces her that they are really orange twiglets from Jupiter.

### **Oliver's Milkshake**

Berries, apples, melons, and grapes; oranges, grapefruits, bananas -- yum! This scrumptious picture book, a companion to *The Vegetables We Eat*, offers youngsters an inviting, information-packed cornucopia of favorite fruits. Gail Gibbons combines a clear, simple text with her signature illustrations to present fruit facts galore: the parts of fruits, where and how they grow, harvesting, processing, where to buy them, and how to enjoy them as part of a healthy diet.

### **Oliver's Fruit Salad**

Join Mr Wolf in the kitchen as he gets into lots of trouble making pancakes in this funny illustrated picture book from Jan Fearnley, perfect for pancake day or as a bedtime story all year round. Mr Wolf fancies some tasty pancakes but he doesn't know how to make them! He asks his neighbours but they're a mean and horrible lot who refuse to help. Poor Mr Wolf! He has to work it out all by himself. What happens when those nasty neighbours want to help Mr Wolf eat his delicious pancakes? A brilliantly funny twist on well-loved fairy tale classics such as *The Three Little Pigs* and *Little Red Riding Hood*, this children's picture book is packed full of fun and humour and will have young readers howling with laughter. Now with a bright new cover!

### **Oliver's Fruit Salad**

The madcap, macabre, and maddeningly funny *Tales from the Five Kingdoms* continue - with an oddly heart-warming adventure. It's a fine day for dwarf watching! At least that's what Gracie Gilypott and Prince Marcus innocently think as they set out, unaware that Princess Marigold has honed her sights on Marcus and plans to follow him to the ends of the earth -- fan, frilly petticoats, and all. As for the dwarves, it's not a fine day at all: they're overworked and underpaid, rushing to produce extra gold to make crowns for a royal wedding. The Chief of Works has no choice but to send for some trolls to deal with the problem, but they have their own agenda: finding a princess for their lonely king. Throw in the faithful Gubble, a slinking goblin, four chatty bats, and a heart of glass that will give its owner absolute power and you have a hilarious new adventure rife with mistaken identities -- and the ever-compelling search for the perfect match.

### **Oliver's Tree**

*Dream Work*, a collection of forty-five poems, follows both chronologically and logically Mary Oliver's *American Primitive*, which won her the Pulitzer Prize for the

finest book of poetry published in 1983 by an American poet. The depth and diversity of perceptual awareness—so steadfast and radiant in American Primitive—continue in DreamWork. She has turned her attention in these poems to the solitary and difficult labors of the spirit—to accepting the truth about one's personal world, and to valuing the triumphs while transcending the failures of human relationships. Whether by way of inheritance—as in her poem about the Holocaust—or through a painful glimpse into the present—as in Acid, a poem about an injured boy begging in the streets of Indonesia—the events and tendencies of history take on a new importance here. More deeply than in her previous volumes, the sensibility behind these poems has merged with the world. Mary Oliver's willingness to be joyful continues, deepened by self-awareness, by experience, and by choice.

### **The BBQ Book**

Escape to Italy with Jamie's new cookbook . . . Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. 'An irresistible collection of classic Italian recipes, trusty old favourites like carbonara and ragu sitting alongside more inventive dishes including baked tiella rice with mussels or turbot al forno. An essential purchase for any fan of Italian cuisine' Daily Express Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. \_\_\_\_\_ This wonderful, best-ever collection of recipes, delivers on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Featuring warming winter recipes including . . . · MUSHROOM BREAD SOUP, a thick, comforting soup with oregano, stinging nettles, porcini and chilli flakes. This dish is one guaranteed to make you smile. · POT ROAST CAULIFLOWER with sweet onions, anchovies, olives and white wine. This spectacular dish lets a big, juicy cauliflower take centre-stage. · WHOLE ROASTED SEA BASS served with fennel, olive and sweet orange salad, full of fragrant and fresh flavour. · WINTER SALAD with sweet roasted onions, garlic, crushed hazelnuts and Barolo dressing, perfect for colder weather. \_\_\_\_\_ Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. Jamie fell in love with Italian food 25 years ago. Now he's sharing his ultimate recipes, a mixture of fast and slow cooking, famous classics with a Jamie twist, simple everyday dishes and more indulgent labour-of-love choices for weekends and parties. VIVA L'ITALIA! 'A triumphant return to Jamie's Mediterranean comfort zone' The Pool Don't wait, buy Jamie Cooks Italy now, and be the first to try food that will transport you straight to the landscapes of Italy. \*SHORTLISTED FOR A NATIONAL BOOK AWARD\*

### **Dream Work**

Oliver, star of Oliver's Vegetables, is back from his healthy week eating vegetables at his grandpa's house. Suddenly, the fruit at home doesn't seem quite good enough for Oliver. What is his mum to do? Other titles in this series: Oliver's Fruit Salad Oliver's Milkshake

## **Polly's Pink Pajamas**

For all parents with an Oliver (or Olivia) in their lives, and every child seeking a little fun before shut-eye, "Oliver Who Would Not Sleep!" is an ideal bedtime adventure. Full color.

## **The Fruit Salad Friend**

Erin Gleeson, New York Times bestselling author, returns with a gorgeously illustrated cookbook that will transport you to the Mediterranean coast. For years, Forest Feast readers have been transported to Erin Gleeson's picturesque cabin in the woods through her stunning photography of magical gatherings and vibrant vegetarian cooking. Now, Gleeson transports readers to Europe, with recipes inspired by her exploration of the cultures and cuisines of France, Portugal, Spain, and Italy during an extended family trip. Reimagining the flavors and signature dishes of this part of the Mediterranean, Gleeson presents 100 vegetarian recipes for creating effortless, unforgettable meals. Filled with atmospheric images of coastal villages, charming watercolor illustrations, and mouthwatering food photography, The Forest Feast Mediterranean is an irresistible escape from the everyday, no matter where you might live.

## **Everyday Super Food**

### **5 Ingredients - Quick & Easy Food**

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

## **Fruit Bowl**

Illustrations and rhyming text reveal how imagination can spice up even the healthiest meal.

### **Jamie's Food Revolution**

It has never been so difficult to raise a healthy eater in America. Along with the picky eating and public tantrums that have forever tested the limits of parental patience, today's parents also fend off sophisticated assaults from outside their kitchens: unhealthy food-marketing campaigns aimed at kids; misleading product labels aimed at parents; and a school-food program so starved for cash that it sells name-brand junk food to grade school students. In *Kid Food*, nationally recognized food writer Bettina Elias Siegel (New York Times, *The Lunch Tray*) explores the cultural delusions and industry deceptions that have made it all but impossible to raise a healthy eater in America. Combining first-person reporting with the hard-won understanding of a food advocate and parent, it presents a startling portrayal of the current food landscape for children - and the role of parents in navigating it. Siegel also lifts the curtain on shadowy food industry front-groups, including clever marketing techniques that intentionally confuse parents about a product's nutritional value. (Did you know that "made with real fruit" may mean a product is less healthy?) What emerges is the industry's divide-and-conquer strategy, one that stokes kids' desire for junk food while breaking down parents' ability to act as responsible gatekeepers. For anyone who frets over what their child is eating, *Kid Food* offers both essential reading and a deeper understanding of the factors at play in their child's food environment. Written in the same engaging and relatable voice that has made *The Lunch Tray* a trusted resource for parents for almost a decade, *Kid Food* offers a well of compassion - and expertise - for those fighting the good fight at home.

### **Jamie Oliver's Christmas Cookbook**

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, *The Lebanese Kitchen*, also published by Phaidon. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage's new book is in line with the current Western trends of consciously reducing meat, and the ancient Middle Eastern culture of largely vegetarian, mezze style dining. Traditionally, the Middle Eastern diet consisted largely of vegetables, fruits, herbs, spices, pulses, grains and legumes. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Drawing inspiration from ancient and prized Phoenician ingredients, from grassy olive oil to fresh figs and rich dates, this book offers an array of delicious breakfasts and drinks, mezze and salads, vegetables and pulses, grains and desserts. Salma shows how to easily make the most of familiar everyday fruits and legumes, as well as more exotic ingredients now widely available outside of the Middle East, with nourishing recipes so flavourful and satisfying they are suitable for vegetarians and meat-eaters alike.

### **Mr Wolf's Pancakes**

TRANSFORM THE WAY YOU COOK DINNER WITH THE MEALS IN MINUTES PLAN OF ATTACK! Donal's Meals in Minutes is all about real, honest, fast food made with simple ingredients and clever cooking methods that are the building blocks for delicious home-cooked suppers. These recipes require minimum equipment and ingredients to deliver speedy suppers, ready to serve straight to the table! If you've been in a cooking rut, this is the book to change your approach to the kitchen. Donal has delivered 90 fuss-free, flavour-packed recipes, including many from his Meals in Minutes TV series. He has divided the book into six chapters based on how people shop and cook, allowing you to choose a delicious meal that suits the shape of your evening every night. One Pot: Throw it all in one pot, literally, and let the hob or oven do the work. Including Thai Chicken Stew, Cauliflower Mac & Cheese Bake and Mexican Tortilla Soup One Pan: Complete meals from one pan. Including Parsley Cream Cod with Spring Veg, Chimichurri Steak with Baby Gem & Spring Onion and Vietnamese Caramel Salmon with Bok Choy Quick Prep/Slow Cook: Minimal preparation but with a longer cook in the oven whilst you get on with other things. Including Piri Piri Roast Chicken, Slow-cooked Beef Ragu with Pappardelle and Roast Cauliflower Platter with Tahini Yoghurt Six Ingredients: Stripped back to basics with minimal ingredients. Including Chopping Board Tomato & Basil Peso with Pasta, Basil Butter Grilled Salmon with Fennel & Tomato Salad and Beer & Mustard Pork Caesar Salad Grocery-store Suppers: Pick up something ready-made on the way home to jazz up some basic ingredients. Including Moroccan Sausage Meatballs with Harissa Couscous, Bulgogi Beef & Kale Pizza and Creamy Tomato & Chorizo Ravioli Soup Under 30 Minutes: On the table in under half an hour. Including Garlic & Rosemary Chicken with Confit Butter Tomato Sauce & Gnocchi, Marinated Feta Salad with Good Greens & Grains and Thai-style Veggie-packed Dirty Fried Rice

### **Oliver's Fruit Salad**

Jamie's Everyday Super Food makes eating well delicious, easy and fun No matter how busy you are, you'll find that healthy eating the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. The book is divided into breakfasts (up to 400 calories), lunches (up to 600 calories) and dinners (up to 600 calories), and every tasty meal is nutritionally balanced so that any combination over the day will bring you in under your recommended daily allowance of calories (2000 women/2,500 men), allowing you to enjoy snacks and drinks on the side. You can eat Smoothie Pancakes with Berries, Banana, Yoghurt and Nuts for breakfast, Tasty Fish Tacos with Game-Changing Kiwi, Lime and Chilli Salsa for lunch and Griddled Steak and Peppers with Herby-Jewelled Tabbouleh Rice for dinner, and still be healthy! Whether you dip in and out of it, eat from the book Monday to Friday or use it faithfully every day for a month, it's totally up to you. In Everyday Super Food, Jamie's done all the hard work for you - all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy it. Every meal in this book is a good choice and will bring you a step closer to a healthier, happier you. 'Packed with vitamins, bursting with flavour: irresistible new recipes from Jamie Oliver' Sunday Times 'The healthy recipes that helped Jamie lose two stone' Sunday Times 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

### **Oliver's Vegetables**

Canadian offering of End of the Rainbow Fruit Salad

### **Super Food Family Classics**

Jamie shares the secret to delicious healthy family meals in Jamie's Dinners Jamie's Dinners sees Jamie Oliver going back to basics in the kitchen to revolutionise family meals. In 'Family Tree' he takes recipes several different ways, giving you confidence whilst at the same time hoping to get you hooked on learning more. He also reveals the world's most-loved food from a global website survey he conducted: the Top Ten dishes that families love to eat together. From exciting dishes inspired by Jamie's travels including Southern Indian Rice and Seafood Soup to family favourites like flaky Chicken and sweet Leek Pie and Banana and Blueberry French Toast, there's something in Jamie's Dinners for everyone (even the most fussy eaters)! With over 100 brand new recipes, this book is all about making cooking inspiring and accessible. 'The Jamie Effect is being felt not just in schools but in households all over Britain. We must rejoice in the national treasure he is' Vanessa Feltz, Daily Express 'Jamie should be given the Victoria Cross' The Times 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

### **The Middle Eastern Vegetarian Cookbook**

Jamie has personally chosen his favourite subjects for this Food Tube series, DJ BBQ's BBQ recipes fulfil Jamie's high food standards of quality, flavour and fun. DJ BBQ's top BBQ set up advice, cooking techniques and collection of exciting barbeque recipes will transform your barbeque from entertaining to catertaining. Goodbye sad burnt sausages, hello Bodacious Burgers and Rad Rum Ribs! DJ BBQ's smokin' hot recipes include: Cherry-wood smoked chicken, Bodacious burgers and Classic Texan brisket, as well as Candied pork tenderloin, Kick-ass fish tacos and Grilled tomato slabs.

### **The Forest Feast Mediterranean**

First it was his vegetables. Then it was his fruit. Now it's his milk - will Oliver ever like what's good for him? Spend a day on the farm with him and find out! Busy-body Auntie Jen is determined that Oliver shall drink his milk. But just how can she persuade him? Part of a bestselling series that has sold over 200,000 copies in the UK and export alone. Other titles in this series include Oliver's Fruit Salad and Oliver's Vegetables.

### **Monsters Don't Eat Broccoli**

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI,

crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

### **The Fruits We Eat**

Polly loves her pink pajamas so much that she wears them day and night, but when Fred invites her to a party, she visits all of her friends to borrow the special clothes she thinks she will need.

### **Sadia**

Jamie Oliver got the message loud and clear: as people come under pressure financially in this increasingly expensive world, they want help to cook tasty, nutritious food on a budget-and so Save with Jamie was born. In his exciting and convincing way, Jamie helps you make better choices, and shows you how to buy economically and efficiently, get the most out of your ingredients, save time and prevent food waste. And there's no compromise-Save with Jamie is all about big flavours, comfort food that makes you happy, and colourful, optimistic dishes. As well as that, every single recipe in the book is cheaper per portion than your average takeout. Your biggest luxury is knowledge, whether times are hard or not, so get kitchen smart and get your family eating very, very well.

### **I Will Never Not Ever Eat a Tomato**

Freshen up your family favourites and expand your recipe repertoire to make your weekly menu something to shout about Sneak in extra veg with Squash Mac 'N' Cheese and enjoy a no-arguments family dinner with Chicken Fajitas, Smoky Dressed Aubergines & Peppers. When you need a no-fuss meal on the table fast try Chicken Goujons or Pasta Pesto, or get ahead with freezer-friendly Jumbo Fish Fingers or Proper Chicken Nuggets. Use ingredients you know the family already love in new, exciting ways, with Sweet Potato Fish Cakes or Chocolate Porridge. Every recipe is tried and tested, has clear and easy-to-understand nutritional information on the page, including the number of veg and fruit portions in each dish, plus there's a bumper back-section packed with valuable advice on everything from cooking with kids and tackling fussy eaters, to good gut health, the importance of fibre, budgeting and of course, getting more of the good stuff into your family's diet. If you're looking for fresh ideas and an easy way to make healthy eating a part of everyday family life, Jamie's Super Food Family Classics is the book for you. 'Brilliant recipes' Mail on Sunday 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

## **End of the Rainbow Fruit Salad**

Who belongs in the fruit bowl? Apples, check. Blueberries, check. Tomato, che-- Wait, what?! Tomato wants to join the other fruits, but does he belong? The perfect mix of botany and a bunch of bananas! All the fruit are in the bowl. There's Apple and Orange. Strawberry and Peach. Plum and Pear. And, of course, Tomato. Now wait just a minute! Tomatoes aren't fruit! Or are they? Using sly science (and some wisdom from a wise old raisin), Tomato proves all the fruit wrong and shows that he belongs in the bowl just as much as the next blueberry! And he's bringing some unexpected friends too! "A fun, brain-teasing food literacy lesson that's a cornucopia of produce and wordplay."--Publishers Weekly, starred review "An a-peel-ing addition."--School Library Journal

## **Oliver who Would Not Sleep**

Jamie's 15 Minute Meals is a classic cookbook meant to arm readers with the skills to create great meals quickly. In Jamie's trademark style, the recipes are methodical, clever and fun-drawing on inspiration from all over the world; embracing the tastes that we all love; playing on classic chicken, steak and pasta dishes; looking at Asian-inspired street food and brilliant Moroccan flavours; putting together great salads and so much more. These are some of the quickest and easiest meals Jamie's ever done.

## **Nigella Christmas**

Forging a fast but unusual friendship with Will the worm, Mac, a young apple, is bullied by other apples who say that apples and worms are not supposed to like each other, a situation that compels Mac to stand up for himself.

## **Bad Apple**

A "culinary guru" and author of the award-winning *Around My French Table* and *Baking: From My Home to Yours* returns with an exciting collection of simple desserts from French home cooks and chefs With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food. Now, in *Baking Chez Moi*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country. Like the surprisingly easy chocolate loaf cake speckled with cubes of dark chocolate that have been melted, salted, and frozen, which she adapted from a French chef's recipe, or the boozy, slow-roasted pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes show the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions: crackle-topped cream puffs, which are all the rage in Paris; custardy apple squares from Normandy; and an unbaked confection of corn flakes, dried cherries, almonds, and coconut that nearly every French woman knows. Whether it's classic lemon-glazed madeleines, a silky caramel tart, or "Les Whoopie Pies," Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring

directions that have won her legions of ardent fans.

### **Donal's Meals in Minutes**

Mary Berry is the queen of cakes. There is no one better qualified to show you how to make the best Victoria sponge, vanilla cupcake, fruit tea bread or chocolate fudge cake. Together with these eternally popular recipes, Mary also shows you how to make the best children's birthday cake, Wimbledon cake, banana muffin, French patisserie and Christmas cake. With tried-and-tested, easy recipes for every occasion, this baking cookbook should be on every baker's kitchen bookshelf.

### **Ultimate Veg**

Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for – for minimum stress and maximum enjoyment – at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; “hero” ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event – from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast. From the Hardcover edition.

### **Save With Jamie**

Jamie's most straightforward cookbook yet . . . It's perfect for quick and easy meals for every day of the week. Even the busiest of us will be able to master dishes to bring the house down! Jamie's CHANNEL 4 series Quick and Easy Food is BACK on Monday nights at 8pm, find all the recipes . . . and more inside. \_\_\_\_\_ 'Our favourite new recipe book . . . Simple suppers from the nation's favourite chef' Sainsbury's Magazine \_\_\_\_\_ With just FIVE ingredients that have maximum flavour and minimum fuss, you'll be cooking exciting food that's ready in less than 30 minutes . . . · ITALIAN SEARED BEEF. Thinly sliced strips of rump steak: golden and blushing in the middle, with pesto, spicy rocket, pine nuts and creamy layers of Parmesan. · AUBERGINE PENNE ARRABBIATA. A beautiful, super spicy Italian dish that's perfect for midweek. Aubergine quarters cooked in red chilli, garlic and tomatoes over penne pasta. · AMAZING DRESSED BEETS. A delightful summer salad: colourful beetroots, sweet slices of clementine, fresh tarragon and walnuts and creamy goats cheese. · SPEEDY SPICED PRAWN SOUP. A weekday treat, made at home in just 20 minutes. Creamy coconut milk and korma paste with basmati rice, spring onions and delicious prawns. \_\_\_\_\_ 'This is Oliver's best book in years' The Sunday Times 'Jamie Oliver returns with the second series, focussing on easy family-centric cooking . . . he's stripped back to basics and all the better for it.' The Sunday Telegraph

### **The Heart of Glass**

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

### **Baking Chez Moi**

Cooking good food from scratch is a skill that can save you money, keep you healthy, and make you and your family and friends happy. What I've tried to do in this book is pick a whole load of meals that we all love to eat and break them down to make them as simple as possible. There are plenty of clear instructions and step-by-step pictures, so whether you're an accomplished cook or a complete beginner, you'll be able to enjoy cooking and achieve great results in the kitchen. This book is inspired by all the people I've met who thought they could never and would never learn how to cook. I believe that good home cooking is one of the most essential, fundamental skills that every single person on this planet should have in order to look after themselves, their families, and their friends. This food revolution is all about people learning how to make a recipe, then teaching that recipe to their friends and family . . . if enough people do this, pretty soon everyone will be cooking. So cook something today, then PASS IT ON!

### **Jamie Cooks Italy**

"Equally informative and appetite-whetting." — The Horn Book One of the best parts of a young child's day is opening a lunchbox and diving in. But how did that delicious food get there? From planting wheat to mixing dough, climbing trees to machine-squeezing fruit, picking cocoa pods to stirring a vat of melted bliss, here is a clear, engaging look at the steps involved in producing some common foods. Health tips and a peek at basic food groups complete the menu. Back matter includes an index.

### **Kid Food**

Although he loves to help Grandpa pick fresh fruit, Oliver will not eat any until one day Mom prepares something very special in a big glass bowl.

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