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There are some books we publish which, from the outset, you know are going to be special. This was true of this exciting book from Philip Howard: a collection of recipes from his restaurant, The Square. We knew we wouldn't be able do the recipes justice

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in one volume, so it became two - a first volume, Savoury, followed by Sweet. We knew we couldn't limit it to the conventional two pages per recipe and food photo, so they each became either 4 or 6 pages. We knew we couldn't illustrate anything less than every one of those recipes, so one of the world's finest food photographers, Jean Cazals, did just that. And yet these measures are only a small part of why this book is so special. It is special because it represents a collection of recipes from 21 years of one of the country's finest and most consistently fine restaurants. Special because the chef who has been at the helm of that restaurant for all of those years is recognised as one of the very best of his generation. But most of all, it is special because that chef has that rare ability to translate a genius in the

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restaurant kitchen into the words of a book. This was evident from the day we received the first written recipe, and, with it, Phil's fiercely intelligent vision for how the book - and every recipe within it - should be structured. It is also manifest in the dozen or so essays that weave throughout, that show a profound consideration and passion for every aspect of his craft and industry. This is a landmark publication and has become a must-have book for every chef and for every serious foodie. It can't fail to impress and inspire anyone with a desire for cooking and a thirst for food knowledge. It is nothing less than an incredible achievement and a book of truly unbounded culinary ambition.

Phil Howard's dedication to perfection informs every page of this monumental

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work of gastronomic creativity and technical expertise.

There are some books we publish which, from the outset, you know are going to be special. This was true of this exciting book from Philip Howard: a collection of recipes from his restaurant, The Square. We knew we wouldn't be able to do the recipes justice in one volume, so it became two - a first volume, Savoury, followed by Sweet. We knew we couldn't limit it to the conventional two pages per recipe and food photo, so they each became either 4 or 6 pages. We knew we couldn't illustrate anything less than every one of those recipes, so one of the world's finest food photographers, Jean Cazals, did just that. And yet these measures are only a small part of why this book is so special. It is



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Presents 120 recipes for slow-cooked Italian dishes, including soups, sauces for pasta and polenta, fish and shellfish, poultry and rabbit, meats, and vegetables, and provides information on traditional Italian cooking methods and ingredients.

Shares recipes for breakfast and dinner pancakes as well as for glazes and toppings, featuring such pancake varieties as chocolate pistachio pancakes, bacon-wrapped meatloaf cakes, and kimchi fritters.

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Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world's tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea. It was during their travels that Alford and Duguid—who ate traditional foods in villages and small towns and learned techniques and

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ingredients from cooks and market vendors—came to realize that the local cuisines, like those of the Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour, salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid's two previous works, *Flatbreads and Flavors* ("a certifiable publishing event" —Vogue) and *Seductions of Rice* ("simply stunning"—The New York Times), this book is a glorious combination of travel and taste, presenting enticing recipes in "an odyssey rich in travel anecdote" (National Geographic Traveler). The book's more than 175 recipes for spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by

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evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter, from Salsas to Street Foods, Noodles to Desserts, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love Southeast Asian food for its bright,

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fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In Hot, Sour, Salty, Sweet, at last this great culinary region is celebrated with all the passion, color, and life that it deserves.

James Beard Award Nominee 2019 for Best Cookbook: Baking and Desserts  
The delicious new food trend of slab pies that makes it easy to serve sweet or savory pastry to a crowd-or just your family! For those of you who aren't up on your Pinterest food trends, slab pie is just like regular pie-only better (and bigger)! Instead of crimping and meticulously rolling out a round crust, slab pies are an unfussy

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twist that are perfect for a potluck or dinner party or just a family dinner. Baked on sheet pans, slab pies can easily serve a crowd of people dinner or dessert. Pie Squared includes seventy-five foolproof recipes, along with inventive decoration tips that will appeal to baking nerds and occasional bakers alike. And this fresh, uncomplicated take on pie will surely pique the interest of those who have previously been reluctant to take out their rolling pin. Barrow didn't invent slab pie, but she definitely thinks outside of the crust. In addition to traditional pie dough, she offers more than a dozen crust recipes—from cracker crusts and cornbread crusts to cookie crusts and cheddar cheese crusts. Using these as a base, Barrow then entices readers with both savory and sweet slab pie creations, with

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recipes like Spinach, Gorgonzola, and Walnut Slab Pie and Curried Chicken Slab Pie to Sour Cream Peach Melba Slab Pie and Grande Mocha Cappuccino Slab Pie. The first book of its kind, this will appeal to lovers of easy food trends like sheet pan suppers and dump cakes. Don't be surprised when you start spying slab pies at your next potluck!

'If you think that Julie Jones's beautiful creations are beyond you, think again. This is as clear and approachable a cookbook as you could wish for. Jones shares all her tips and tricks as she gently walks you through ten different pastries and gorgeous recipes for sweet and savoury pies and tarts. It's worth buying the book for the chicken and chorizo pie recipe alone. Absolutely inspiring.' Diana Henry



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'Julie Jones has a way with dough'  
Martha Stewart Magazine 'This really is a bible for baking'  
BBC Good Food Magazine A masterclass in preparing, baking and decorating pastry, from delicate tarts to comforting pies. Julie Jones is renowned for her highly decorative bakes packed with bold layers of flavour and texture. She is leading the pastry revival, believing that with a bit of patience and a love for food, anyone can create delicious, beautiful bakes. A comprehensive Pastry Recipes & Methods section guides you through 10 different types of pastry with step-by-step instructions. These include loved classics such as Shortcrust and Hot Water, as well as a versatile Vegan and Gluten-free, that can be swapped in or out of recipes with a helpful Alternative Pastry Key. Chapters

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include Fruit, Cream & Cheese, Nuts, Vegetables, Meat & Fish and Crunch & Crumb, featuring more than 50 sweet and savoury recipes ranging from a crowd-pleasing Vegetable Patch(work) Tart to stunning Vanilla Slices. Dive in and be inspired by Julie's delicate decorations and full-on flavours - these bakes are fun and achievable, with swaps and creativity encouraged.

Experience the Taste of Southeast Asia, Right in Your Own Kitchen  
Explore the street food stalls, night markets and hawker centers of Thailand, Malaysia, Cambodia and more without ever leaving home thanks to chef and Masterchef Australia finalist Sarah Tiong's satisfying Southeast Asian recipes. Sarah opens up a fantastic world of

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flavor to try, from Malaysian Chicken Satay to Vietnamese Crispy Spring Rolls (Cha giò) to Hokkien Noodles (Hokkien Mee) to Khmer Beef Curry. These hearty snacks, barbeque bites and shared plates encompass the most popular street foods of Southeast Asia, gleaned from her Malaysian family recipes and her own travels throughout the region. And in Sarah's opinion, the secret to incredible Southeast Asian food is all in the sauce, so she also shares an entire chapter of sweet, savory, salty, and spicy options to top off your meal, including Thai Sweet Chili Sauce (Nam Jim Gai), Creamy Malaysian Peanut Sauce and family secrets like her Mum's "Everything" Sauce. Whether it's steamed, fried or barbecued, every recipe in this book will fill your table with delicious,

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unforgettable dishes— so what are you waiting for?

Son, grandson, and great-grandson in a long fine of bakers, Eric Kayser has bread- and cake-making in his genes. In Eric Kayser's Sweet and Savory Tarts the master baker reveals his secrets for creating perfect pie crusts and fillings, in a collection of sixty delectable tart recipes. The tart is one of the simplest of dishes-fresh, choice ingredients piled high on a base of crisp, flaky pastry-yet in Eric Kayser's hands this basic concept provides the springboard for an endless variety of delicious recipes. There is a tart to suit every appetite and occasion: whether for a lazy Sunday brunch or a sophisticated dinner; a morning coffee break or a show-stopping final course. Among the satisfying main course tarts

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are Pepper and Smoked Ham Tart or Mushroom, Feta, and Cherry Tomato Quiche. Suggestions for salad accompaniments provide the perfect foil for these delicious creations. For dessert, recipes such as Mixed Berry Tart or Normandy Apple Tart celebrate seasonal fresh fruit, while White Chocolate with Raspberries or Milk Chocolate with Caramel will appeal to chocoholics everywhere. Kayser's fool-proof instructions for selecting ingredients, getting the most out of your kitchen equipment, and preparing a variety of sweet and savory doughs ensure perfect results for the home baker. From a succulent spinach and goat cheese quiche to white peaches in wine heaped on a golden, flaky crust, Eric Kayser's Sweet and Savory Tarts holds the key to making authentically irresistible French tarts.

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