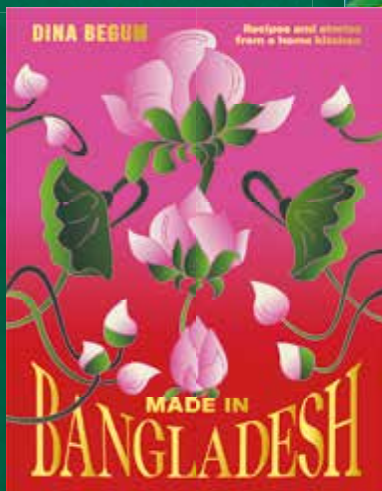


2023 BEST BOOKS FOR FOOD LOVERS



MADE IN BANGLADESH

by *Dina Begum*

"Certain dishes are like emotions, connecting people to each other," writes Bangladesh-born Londoner Dina. Many of the recipes, from the "humble bamboo mat-dining of villages" to street-food snacks and dishes for extravagant celebrations, are favourites gleaned from her family in this colourful, fragrant feast for the senses.

BEST FOR Cooking served with a slice of culture

RECIPE TO TRY Sour fish stew with tomatoes & jujube berries

CUCINA DI AMALFI

by *Ursula Ferrigno*

An ode to the sun-drenched coastline of the author's early childhood, this book



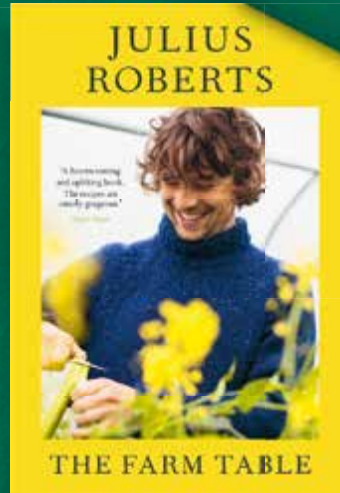
showcases simple southern Italian recipes, from antipasti to dolce, peppered with culinary tips and tales of the Amalfi coast. It's a sort of Italian 'greatest hits' – pasta aplenty, with local hero the Amalfi lemon figuring large.

BEST FOR Italophiles
RECIPE TO TRY Pollo alla cacciatore

THE FARM TABLE

by *Julius Roberts*

As much a window into life on a small farm in Dorset as it is a cookbook, this follows young farmer (and former chef) Julius across all four seasons of rural life, beginning in winter. Interspersed with the 100 hearty recipes are tender tales of the farm animals' lives as well as lessons learned from nature.



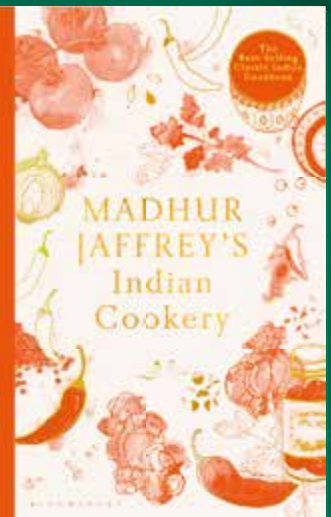
These delicious things



BEST FOR Cooking along with the seasons
RECIPE TO TRY Pork belly braised in cider

THESE DELICIOUS THINGS

Angela Hartnett, Nigella Lawson, Yotam Ottolenghi, Stanley Tucci, Andi Oliver and Lucas Hollweg are just a few of the stellar line-up of 100 chefs who've contributed recipes to this nostalgia-filled compendium. It's published to



support the Magic Breakfast charity, which aims to end hunger as a barrier to education.
BEST FOR Star-studded cooking for a good cause
RECIPE TO TRY Cheese & Marmite babka

MADHUR JAFFREY'S INDIAN COOKERY

by *Madhur Jaffrey*

First published in 1982, this book (and the accompanying BBC TV series) changed the way Britons cooked forever. Madhur taught a generation how to appreciate Indian food and understand its breadth and variety. This 40th-anniversary edition, with 11 new recipes, is set to inspire a whole new generation.

BEST FOR Lovers of Indian food
RECIPE TO TRY Hot, sweet & sour chicken with apricots »



BAKING FOR PLEASURE

by *Ravneet Gill*

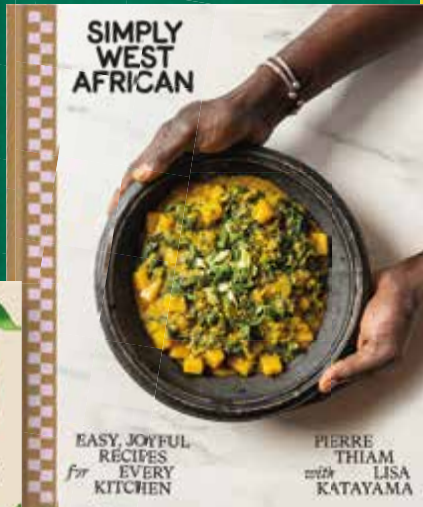
The third book from pastry chef and *Junior Bake Off* presenter Ravneet is written for home bakers, with an eye towards practicality – but what really shines through is the sheer joy she takes in her craft. The recipes range from traybakes and cookies to fruit pies and pastries, and all are irresistible.

BEST FOR Bakers everywhere
RECIPE TO TRY Coffee, cardamom & walnut traybake

REPertoire

by *Alice Hart*

A vegetarian love letter to bold, global flavours is how the author describes this book. Alice, a former food editor at *Waitrose Food*, is a master at putting together creative dishes with gutsy flavours and textures – real food, with no ‘faux meat’ in sight.



SIMPLY WEST AFRICAN

by *Pierre Thiam and Lisa Katayama*

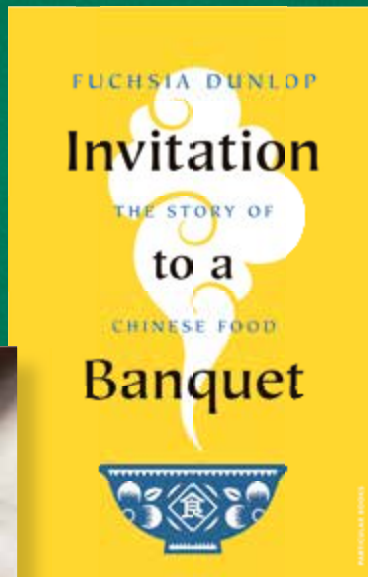
Senegal-born chef, restaurateur and activist Pierre lives with his wife and co-author, Japanese-American writer Lisa, in New York. With recipes from across West Africa (and a few Japanese influences), the book explores the concept of teranga, a Wolof word encompassing generosity, love, welcome and abundance.

BEST FOR Savouring West African flavours
RECIPE TO TRY Chicken suya, yakitori-style

INVITATION TO A BANQUET

by *Fuchsia Dunlop*

More than three decades of travelling, eating and studying (including training as a chef at



the Sichuan Culinary Institute in Chengdu, China) are distilled into this well-researched book, which examines the country’s rich history and culinary culture through 30 of its classic dishes. A book to curl up with rather than cook from, it can’t help but draw in readers who might be unfamiliar with the cuisine.
BEST FOR A good read

ROAST FIGS, SUGAR SNOW

by *Diana Henry*

First published in 2005, this ode to hearty, cockle-warming, cold-weather cooking is a modern-day classic. With musings alongside recipes from the Alps to Vermont, and from Sweden to Romania, Diana’s evocative writing is as compelling as ever in this revised and expanded edition, which includes a new foreword by Nigel Slater and seven new recipes.



BEST FOR Lovers of warm-hearted cooking
RECIPE TO TRY Schinkenfleckerl (Austrian pasta with speck & smoked cheese)

THE SECRET OF COOKING

by *Bee Wilson*

The thoughtful debut cookbook from this lauded food writer combines recipes, illustrations and photographs with engaging essays about life and kitchen lore, seasoned with sensible, worthwhile cooking advice. Drawing on years of reading, cooking and eating, Bee aims to give readers an easier, more enjoyable life in the kitchen. It’s a book to read from cover to cover.

BEST FOR Cooking as an antidote to life
RECIPE TO TRY Restorative white bean stew

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