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COOKING *up a storm*

Check out this year's top cookbooks, including many written by talented local authors

Under the Olive Tree: Memories and Flavours of Puglia by Anna Maggio

These simple and authentic dishes from East Sheen's Maggio provide a delicious insight into Pugliese life and cooking. These personal recipes have been handed down through generations and the book itself is beautiful too.

■ £20, Unicorn Publishing Group



British Cheese on Toast by Steve Parker

There is something magical about cheese on toast. This delicious book, from Hampton local and award-winning cheesemonger Steve Parker, will take you on a tasting tour of British cheeses with over 100 recipes, plus advice on which cheese to use with which bread, and a handy guide to artisan cheeses shops.

■ £14.99, Headline Home



Ottolenghi Flavour by Yotam Ottolenghi and Ixta Belfrage

King of the kitchen Ottolenghi has teamed up with Ixta Belfrage to break down the three factors that create flavour and develop innovative, exciting vegetable dishes. There's a mixture of simple recipes for weeknights, low-effort high-impact dishes, and standout meals for the relaxed cook.

■ £27, Ebury Press



LET THE COUNTDOWN COMMENCE!

Biscuiteers Luxe Tin

A lovely keepsake tin filled with 24 biscuits; a charming, hand-iced woodland menagerie that includes birds, dogs, rabbits, hedgehogs and more, all in their festive finery.

■ £58 biscuiteers.com



Whittard's Hot Chocolate

This beautiful 24-day calendar contains 12 different hot chocolate flavours, from signature classics to creative new concoctions. With a double serving in each drawer you can share, if you want to...

■ £60 whittard.co.uk



Fortnum's Feasting

The ultimate countdown for any gourmand featuring 25 of Fortnum's treats, from tea, coffee and confectionery to biscuits, preserves, condiments and tipples, all presented in a very smart box.

■ £200 fortnumandmason.com



Simply by Sabrina Ghayour

Persian and Middle Eastern chef Sabrina Ghayour's fifth book is a new collection of over 100 recipes in her signature style. Influenced by her love of flavours, it's full of delicious dishes that can be enjoyed with minimum fuss, with chapters ranging from Effortless Eating to Traditions with a Twist.

■ £26, Mitchell Beazley



Cook, Eat, Repeat by Nigella Lawson

The Domestic Goddess is back with a mouth-watering combination of recipes and stories about food. Over 150 new recipes make the most of her favourite ingredients, as well as inspiration for family dinners, vegan feasts, solo suppers and new ideas for Christmas.

■ £26, Chatto & Windus



River Cottage Handbook: Fermentation by Rachel de Thamp

Fermentation is all the rage at the moment. In this book you'll discover how to produce delicious and health-boosting ferments in your own kitchen, with more than 80 recipes, from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves.

■ £11.99, Bloomsbury



Larousse Patisserie and Baking

Inspired by the Bake Off? Well this is the ultimate expert guide, with more than 200 recipes and step-by-step techniques from the authoritative French cookery brand, Larousse. On your marks...

■ £45, Octopus



The Flexible Family Cookbook by Jo Pratt

West London food writer, cook and presenter, Jo Pratt has designed each recipe with flexible adaptations to account for allergies, intolerances and lifestyle choices, covering everything from gluten-free, nut-free, dairy-free cooking and veganism, to suggestions for flavour and spice adjustments for younger (or fussier) palettes.

■ £20, Frances Lincoln



The Muymuybueno Cookbook by Justine Murphy

Here are 160 sugar-free ideas and unique recipes for healthy breakfasts, sharing platters, soups, curries, salads, main dishes, plant-based desserts and more, as well as an insight into Richmond resident Justine's story and her brand's philosophy.

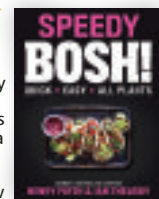
■ £25, Meze Publishing



Speedy BOSH! by Henry Firth and Ian Theasby

The fourth cookery book from bestselling authors Henry and Ian, aka 'the vegan Jamie Olivers', packed with over 100 new meals that can be made in under 30 minutes, without meat, eggs or dairy. Think fragrant curries, hearty stews, comfort food, indulgent puds and one-pan wonders.

■ £22, HQ



Mary Berry's Simple Comforts

Dame Mary Berry shares over 120 of her ultimate comfort food recipes, all made simply and guaranteed to get smiles around the table. Each recipe also includes Mary's trademark, no-nonsense tips and techniques for getting ahead.

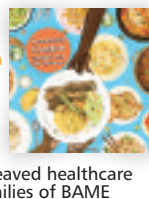
■ £26, BBC Books



Community Comfort: Recipes from the Diaspora

100 British cooks from migrant backgrounds come together in this e-cookbook to raise funds for bereaved healthcare colleagues and families of BAME victims of Covid-19. Curated and created by Riaz Phillips, contributors include Selasi Gbormittah, Naved Nasir, Ixta Belfrage & Michael Caines, cooking their go-to comfort dishes, such as Jamaican Ackee and Saltfish, Nigerian jollof rice, Japanese dumplings, and Colombian empanadas.

■ tezetapress.com



MICHELIN-STARRED MEALS ON WHEELS

Can't cook, won't cook? Fear not, Phil Howard and Rebecca Mascarenhas' Church Road (in Barnes) and Michelin-starred restaurants Elystan Street and Kitchen W8 (in Chelsea and Kensington respectively) have combined to create a top quality delivery service with a three-course menu, each dish already cooked and simply requiring finishing at home.

I recently had a delicious vongole followed by a rich and comforting melted onion, Beaufort and cep tart, and fabulous pistachio and almond baklava with roasted figs for pud. Each order comes with a loaf of sourdough and butter.

■ Available Thurs-Sun. Minimum order £40 pp; churchroadsw13.co.uk



All the books featured here can be purchased or ordered from your local bookshop

