
River Cottage Much More Veg 175 Vegan Recipes For

The Green Roasting Tin
Deliciously Ella Every Day
River Cottage Handbook
River Cottage Veg Every Day!
River Cottage Handbook No.18
The Essential Vegetable Cookbook
Root
BOSH!
The River Cottage Meat Book
80 quick, easy and delicious plant-based recipes
from the creators of SO VEGAN
The Autobiography
Ultimate Veg
River Cottage Handbook
Curing & Smoking
Preserves
Moorish
Our Favourite Ingredients, & How to Cook Them
The River Cottage Family Cookbook
River Cottage Much More Veg
A Novel
The Christmas Dress
The English Kitchen
Simple, Seasonal Recipes from Gill Meller, Head

Chef at River Cottage
Simple Recipes * Amazing Food * All Plants
Simple and Satisfying Ways to Eat More Veggies
Small vegetable plates, a little meat on the side
Fermentation
Eat Better Forever
Quick and Easy Recipes from Around the World
Quick and Easy Recipes for Gluten-Free Snacks,
Packed Lunches, and Simple Meals
River Cottage Handbook
125 Irresistible Recipes
River Cottage Veg
[A Cookbook]
The River Cottage Bread Handbook
The River Cottage Cookbook
Less Meat More Veg
100 Favourite Recipes to Make at Home
River Cottage Handbook

*River
Cottage
Much
More
Veg 175
Vegan Recipes
For* Downloaded from
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The Green
Roasting Tin
Bloomsbury
Publishing
As cooks,
whether that

be in a professional or home kitchen, there is one goal that many of us are trying to achieve right now: to cook more sustainably, to waste less and to have a lighter footprint on our environment. To cook greener. A big step in achieving this is for us all to make the step towards a more vegetable-led

diet, and this book is packed with a comprehensive selection of vegetarian recipes, including a large number which are suitable for vegans. Accessible and simple, yet utterly delicious, the 100 recipes within these pages will delight home cooks and embody the MasterChef philosophy of 'ordinary people cooking extraordinary food'. Whether it's a quick and simple dinner using

whatever you might have at hand or a weekend feast to show off your MasterChef skills, there is something for even the hungriest of carnivores in these pages. With contributions from 10 MasterChef champions from around the world, recipes include: Smashed broad bean and peas on sourdough with goat's cheese, dukkah and mint Puy lentil salad with charred

tenderstem broccoli and miso dressing
Aubergine schnitzel with fennel, chilli and yoghurt coleslaw
Mushroom and lentil lasagne ... and many more. Each and every recipe will be complemented with a stunning photograph, and a beautiful, fresh book design will ensure this is something that everyone, from meat-lovers to vegans, want to have on their shelves. Deliciously

Ella Every Day
 Bloomsbury
 Publishing
 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 *River Cottage Handbook* Collins Publishers 'With equal parts of birch wood and passion, we keep the flames alive. We cook all our ingredients over an open fire. Charcoal and smoke are our most powerful tools. No electric griddle, no gas stove - only natural heat, soot, ash, smoke and fire. We have chosen these ways to prepare our food as a tribute to the

ancient way of cooking. At Ekstedt it is the flames that are superior.' Through his bold flavours at the eponymous Michelin-starred restaurant, Niklas Ekstedt ignites our primal fire-side instincts. His abandonment of modern technology may be a little difficult to replicate in your own kitchen, but his spirit will convince you to get back to basics where you can. The restaurant,

Ekstedt, is at the very heart and centre of the book, providing the foundation for Niklas' stories of seasonal, and regional, traditional Swedish cooking. Dishes from the restaurant, and in the pages of this sumptuous book, include braised lamb shoulder with seaweed butter and wild garlic capers, juniper-smoked pike and perch, ember-baked leeks with charcoal cream, pine-

smoked mussels, and wood-oven baked almond cake. Stunning photography from David Loftus brings Niklas' recipes and the Nordic seasons to life. -----

----- Praise for Food From The Fire Best books of 2016 - London Evening Standard 'The Swedish cookbook that's about to set your world - ok - your dinner on fire' - Esquire Magazine
River Cottage Veg Every Day!

Interlink Books 'This book will earn a place in kitchens up and down the country' Nigella Lawson
Seventy-five one-tin recipes: half vegan, half vegetarian, all delicious. With all seventy-five recipes in this book, you simply pop your ingredients in a tin and let the oven do the work. From flexitarians to families, this book is for anyone who wants to eat easy veg-based meals that fit around

their busy
lives.

**River
Cottage
Handbook
No.18**

Bloomsbury
Publishing
Everything
tastes better
with bacon.
One of those
flavor-packed,
umami-rich,
secret-weapon
ingredients, it
has the power
to elevate just
about any
dish, from
soups to
soufflé's,
braises to
bread
pudding. Peter
Kaminsky and
Marie Rama
know just how
to employ it.
Peter is the
author of both
Pig Perfect—a

paean to the
noble
swine—and,
most recently,
Culinary
Intelligence,
which argues
that the
healthiest way
to eat is to eat
less but really
well. He and
Marie know
that adding
irresistible
bacon
transforms an
ordinary dish
into an
extraordinary
one. Bacon
Nation is a
bacon-lover's
dream, a
collection of
125 smoky,
savory, crispy,
meaty, salty,
and sweetly
sensuous
recipes that
go right

through the
menu.
Starters like
Spiced Nuts
with Bacon;
Bacon and
Butternut
Squash
Galette;
Bacon, Pear,
and Humboldt
Fog Salad.
Main courses
featuring
meats—Brawn
y Bacon Beef
Bourguignon,
Saltimbacón;
poultry—Paell
a with Chicken
and Bacon;
fish—Flaky
Cod Fillets
with Bacon
and Wine-
Braised
Fennel; and
pasta,
including an
update of the
classic Roman
dish Bucatini

all'Amatrician
 a. Even
 dessert: Rum
 Ice Cream
 with Candied
 Bacon Chips
 and
 Chocolate-
 Peanut-Bacon
 Toffee. Or, as
 Homer
 Simpson
 would say,
 Mmmm,
 bacon.

**The
 Essential
 Vegetable
 Cookbook**

River Cottage
 Handbooks
 "Award
 winning
 blogger &
 former
 personal chef
 Marie Rayner
 shares 510
 recipes to
 cover every
 meal from the
 famous 'Full

English'
 breakfast to
 late night
 treats of cake
 & biscuits.
 Every meal
 that could
 cross a
 traditional
 English plate
 is on offer,
 with modern
 favourites
 from around
 the British
 Isles & abroad
 making an
 appearance
 too." --

Root Orion
 The ultimate
 no-fuss
 cookbook for
 the veggie,
 vegan or
 flexitarian in
 your life 80
 quick, easy
 and delicious
 vegan recipes,
 each using
 only one dish!

'Anyone
 considering a
 foray into
 veganism
 should
 acquaint
 themselves
 with the work
 of Roxy Pope
 and Ben Pook
 . . . simple,
 healthy
 recipes made
 up of
 everyday
 ingredients'
 Vogue

_____ One
 Pot Vegan is
 the perfect
 staple
 cookbook for
 vegans,
 vegetarians,
 flexitarians, or
 anyone who
 simply wants
 more plants
 on their plate.
 Packed with
 inspiration for
 pastas,

curries, salads, stir-fries, noodles and even puddings, every recipe uses simple supermarket ingredients - for maximum flavour with minimum fuss. One-pot, one-pan and one-tray recipes include: - QUICK AND NUTRITIOUS MIDWEEK MEALS, such as rainbow noodles, smoky sausage cassoulet, and roasted squash with cauliflower and sage - SIMPLE SIDES AND LIGHT BIGHTS, such

as roasted vegetable mezze, loaded sweet potato wedges, and no-waste harissa cauliflower - HEARTY HOME COMFORTS, like rich lazy lasagne, mushroom and ale filo pie, and warming pearl barley chilli - TAKEAWAY CLASSICS, including mushroom tikka masala, tofu satay, and Chinese-inspired sweet and sour jackfruit - SWEET TREATS AND DESSERTS such as peanut butter

swirl brownies, boozy Caribbean pear cake, and cardamom and pistachio shortbread From the creators of SO VEGAN, one of the world's leading vegan food platforms with a growing community of over 1.5 million followers. Recipes are accompanied by full nutritional info, plus tips for batch cooking or freezing. Eating more plants has never been so easy!

**PRAISE FOR
SO VEGAN:**

'Faff-free, delicious recipes' Times
'Masterminds' Plant Based News
BOSH! Hodder & Stoughton
Offering a bountiful collection of recipes for tantalizing, healthful, and low-fat vegetarian dishes, "Global Vegetarian Cooking" also includes a helpful vegetarian nutrition guide, a food glossary, vegetarian meal-planning tips, a well-

stocked pantry list, and indices with regional information and ingredients. Full color throughout.
The River Cottage Meat Book
Bloomsbury Publishing
Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt,

labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese.

There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods - as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is

the indispensable guide to crafting and enjoying cheese and other dairy products. 80 quick, easy and delicious plant-based recipes from the creators of SO VEGAN Bloomsbury Publishing Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat - everything you'll need to know about choosing the best raw materials and understanding the different

cuts - before offering recipes for 150 classic dishes. *The Autobiography* Bloomsbury Publishing 'I've been submerged in the cuisines and food culture of Spain and Italy for well over a decade and explored the many regions of these magnificent countries with their markedly different styles and nuances. Throughout the years I've become more and more intrigued by

the regions where the Moorish influence has left a pronounced mark and combined seamlessly with the local flavours and ingredients to produce an exotic, full flavoured and vibrant cuisine.' Within these pages, Ben Tish explores this further with over 100 mouth-watering recipes guaranteed to delight anyone who eats at your table. Spices, fruits and incredible

flavours that the Moors introduced, such as cumin, cardamom, saffron, coriander, ginger, apricots, watermelons and pomegranates were absorbed into the cultures of Spain, Sicily and Portugal, creating big flavoured dishes with a sun-soaked, exotic taste of North Africa and the Arabic world combined with local heritage, all of which can be found in this book. With chapters

such as breakfast, brunch and bread, grilling and smoking, fresh, and sweet and sour, Ben offers his own interpretations of these classic recipes, including shakshuka, red prawn crudo, spiced venison and quince pinchos, wood-baked Moorish chicken pine nut and raisin pie, slow cooked fish and shellfish stew with saffron and star anise and octopus and smoked

paprika with black beans and rice. This food to share and enjoy, bringing a little extra flavour to your kitchen. Ultimate Veg Bloomsbury Publishing 'Ingredients are at the heart of everything we do at River Cottage. By gathering our all-time favourites together, I hope to inspire you to look at them with fresh eyes and discover new ways of cooking them' Hugh Fearnley-

Whittingstall The definitive River Cottage kitchen companion. Hugh Fearnley-Whittingstall and his team of experts have between them an unprecedented breadth of culinary expertise on subjects that range from fishing and foraging to bread-making, preserving, cheese-making and much more. In this volume they profile their best-loved and most-used ingredients. With more

than three hundred entries covering vegetables, fruits, herbs, spices, meat, fish, fungi, foraged foods, pulses, grains, dairy, oils and vinegars, the River Cottage A to Z is a compendium of all the ingredients the resourceful modern cook might want to use in their kitchen. Each ingredient is accompanied by a delicious, simple recipe or two: there are new twists on old favourites, such as cockle

and chard
 rarebit, North
 African
 shepherd's
 pie, pigeon
 breasts with
 sloe gin gravy,
 or damson
 ripple parfait,
 as well as
 inspiring ideas
 for less
 familiar
 ingredients,
 like dahl with
 crispy
 seaweed or
 rowan toffee.
 And there are
 recipes for all
 seasons: wild
 garlic fritters
 in spring;
 cherry, thyme
 and marzipan
 muffins for
 summer; an
 autumnal
 salad of
 venison,
 apple, celeriac
 and hazelnuts;

a hearty
 winter warmer
 of ale-braised
 ox cheeks
 with parsnips.
 With more
 than 350
 recipes, and
 brimming with
 advice on
 processes
 such as curing
 bacon and
 making
 yoghurt, the
 secret of
 perfect
 crackling and
 which apple
 varieties to
 choose for a
 stand-out
 crumble, as
 well as
 sourcing the
 most
 sustainable
 ingredients,
 this is an
 essential
 guide to
 cooking,

eating and
 living well.
 More than
 anything, the
 River Cottage
 A to Z is a
 celebration of
 the amazing
 spectrum of
 produce that
 surrounds us –
 all brought to
 life by Simon
 Wheeler's
 atmospheric
 photography,
 and Michael
 Frith's
 evocative
 watercolour
 illustrations.
**River
 Cottage
 Handbook**
 HarperCollins
 Combines
 informative
 recipes with
 step-by-step
 photos
 covering
 ciabatta, pizza

dough, and bagels, in a volume complemented by instructions for building a backyard wood-fired oven. Curing & Smoking Springer Science & Business Media
A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series.

Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables,

and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanutty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and

tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—pomegranates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire. Preserves Bloomsbury Publishing This text is more than just a collection of

Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest. *Moorish* Bloomsbury Publishing The number-one Sunday Times bestseller 'Walters's book - also well written - has moments of Alan Bennett warmth' SUNDAY TIMES 'This is

a humorous and, at times, moving read from this much-loved actress' WOMAN AND HOME 'I was enthralled by her memoirs ... a celebrity memoir which is actually worth reading as a work of literature' AN Wilson, READER'S DIGEST Her mum wanted her to be a nurse so that is what Julie did. But in her heart she had always wanted to be an actress and soon she was on stage at the local theatre in

Liverpool. Her career snowballed with highlights that include Educating Rita, Billy Elliot, Harry Potter, Acorn Antiques, Dinner Ladies and Mamma Mia! She has been nominated for two Oscars, been awarded multiple BAFTAs and a Golden Globe, plus been honoured with a DBE. This is the heart-warming and funny story of that journey.

**Our
Favourite
Ingredients,
& How to
Cook Them**

Flatiron Books
Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods

should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients

are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot,

radicchio and orange traybake, Celeriac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet. **The River Cottage Family Cookbook** Bloomsbury Publishing
Want to cook

ridiculously good plant-based food from scratch but have no idea where to start? With over 100 incredibly easy and outrageously tasty all-plants meals, BOSH! will be your guide. Henry Firth and Ian Theasby, creators of the world's biggest and fastest-growing plant-based platform, BOSH!, are the new faces of the food revolution. Their online channels have well over one million fans

and constantly inspire people to cook ultra-tasty and super simple recipes at home. Always ensuring they stick to fresh, supermarket-friendly ingredients, BOSH! truly is "plant-based food for everyone". In BOSH!, Ian and Henry share more than 100 of their favorite go-to breakfasts, crowd-pleasing party pieces, hearty dinners, sumptuous desserts, and incredible sharing cocktails. The

book is jam-packed with fun, unpretentious and mega satisfying recipes, easy enough to be rustled up any night of the week. It's enough to convince the staunchest of carnivores to give plants a whirl. Whether you're already sold on the plant-based lifestyle or you simply want to incorporate more meat, dairy and egg-free meals into your week, BOSH! is your plant-based bible. River Cottage Much More

Veg Bloomsbury Publishing Provides an understanding of British fish, from their natural habitats to what sauce they go best with to how to respect their seasonality, in keeping with the River Cottage ethos. This book explains the ins and outs of procuring a good fish, as well as how to buy and catch fish in an ethical way, and how to prepare it for the kitchen. A Novel A&C Black Recipes for

the whole family.