

Quadrille

Spring 2025



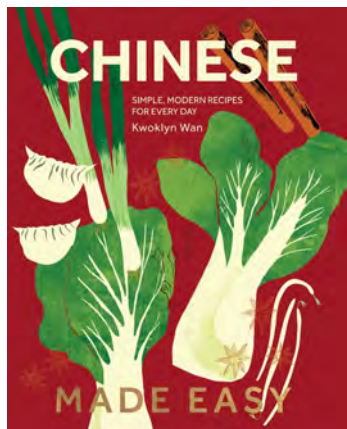


Contents

Taste	3
Create	34
Life	46
Now	61
Representatives	75



Taste



Chinese Made Easy

Simple, Modern Recipes for Every Day

Kwoklyn Wan

9 January 2025 | Hardcover
£22.00 | 9781787139107
224 Pages | 248 x 187 mm
Full-colour photography

Dive into Chinese cooking with this delicious collection of more than 70 authentic, easy-to-follow recipes.

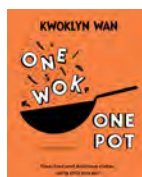
With clear, uncomplicated instructions and accessible, supermarket-friendly swaps for traditional Chinese ingredients, *Chinese Made Easy* demystifies the process of cooking flavourful Chinese dishes at home.

Starting with the basics, Kwoklyn teaches you the essential techniques used in Chinese cookery, from velveting meat to wok-cooking methods. Then, you'll learn to cook everything from Wontons and Dim Sum to meat-based dishes like Easy Char Siu Pork and Aromatic Braised Beef Stew. And with veggie recipes like Crispy Sticky Tofu, Salt and Pepper Aubergine Fritters and Sweet Soy Spring Onion Noodles, there's a recipe here for everyone.

Kwoklyn Wan is a professional chef, restaurateur and Kung Fu instructor. Kwoklyn is the brother of television celebrity Gok Wan, and the two brothers grew up working in their family's Cantonese restaurant in the Midlands, UK. He is the author of *The Chinese Takeaway Cookbook* (2019), *The Veggie Chinese Takeaway Cookbook* (2020), *Chinese Takeaway in 5* (2021) and *10-Minute Chinese Takeaway* (2022).

- Kwoklyn's previous books have sold over 100,000 copies in the English language
- Simple, easy-to-follow recipes with an emphasis on flavour
- Supermarket swaps for hard-to-find authentic ingredients

[View on Edelweiss](#)



One Wok, One Pot
9781787139084
£16.99 | Hardcover



The Complete Chinese
Takeaway Cookbook
9781787137370
£25.00 | Hardcover



SUPER CRISPY KING PRAWN DIM SUM

Serves 4
Preparation time: 15 minutes
Cooking time: 5 minutes
12 wonton skins
Vegetable oil for frying
Dipping sauce of your choice (I recommend sweet chilli)

For the filling
400g/1lb raw king prawns (jumbo shrimp), peeled and deveined
2 garlic cloves, crushed
1/4 tsp salt
1/4 tsp white pepper
1 1/2 tbsp oyster sauce
2 tbsp cornflour (cornstarch)

These super crispy dumplings deliver the perfect combination of crispy succulence. In just 20 minutes, you can whip up these delectable bites, bursting with prawn (shrimp) goodness. Perfectly crunchy on the outside, tender on the inside, and served with your choice of dipping sauce. Delightful!

Place all the filling ingredients into a blender and, using the pulse function, carefully blend the ingredients until you have a smooth paste. Transfer to a bowl, cover with cling film (plastic wrap) and place in the fridge for 1 hour. This process is not necessary but does help make the next step easier.

Separate the wonton skins, then slice them into thin strips. Once cut, mix them all together on a clean plate so that they resemble noodles.

Remove the prawn (shrimp) mixture from the fridge and then, using a tablespoon, form bite-sized balls of mixture. Place a ball of filling on to the plate of cut wonton skins. Now carefully coat the ball in wonton skins and set to one side. Repeat until all the prawn mixture has been used.

In a deep-sided saucepan, heat 7.5-10cm (3-4in) oil to about 180°C/350°F and fry the dim sum balls in batches of about 5 or 6 until golden brown and cooked all the way through. This will take 4-5 minutes for each batch. Remove the cooked dim sum balls and allow to drain and cool slightly before serving.

Serve with your favourite dipping sauce and enjoy.

STARTERS AND SMALL PLATES



SALT AND PEPPER AUBERGINE FRITTERS

Serves 2-4
Preparation time: 30 minutes
Cooking time: 10 minutes

For the fritters
2 aubergines (eggplants)
1 tsp salt
3 eggs
1 tbsp English mustard
3 tbsp Japanese kaniage mayonnaise (or normal mayo)
80g/2.8oz/1 cup panko breadcrumbs
120g/4.2oz/1 cup plain (all-purpose) flour
Pinch of white pepper
1 tsp chilli powder of your choice
120g/4.2oz/1 cup plain (all-purpose) flour
Pinch of white pepper
1 tsp chilli powder of your choice
120g/4.2oz/1 cup plain (all-purpose) flour

With crispy, golden exteriors and tender insides, these fritters are the perfect blend of flavour and texture, topped with a tantalizing seasoning. Serve these irresistible fritters as a snack or a treat at the start of a meal.

Peel the aubergines (eggplants), keeping the stems attached, then slice into 1.5cm (5/8in) thick slices. Slice each slice into 1cm (1/2in) fingers, ensuring you don't go quite as high as the stem as you want the slices of aubergines to resemble a hand with fingers.

Place the aubergine slices into a saucer of water along with the salt, cover with a lid and poach for 5 minutes or until just tender. Remove from the water and allow to drain.

Combine the eggs, mustard and mayonnaise, mixing well.

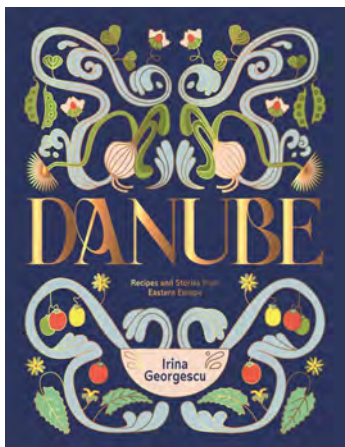
In a separate bowl, combine the panko breadcrumbs, flour, white pepper and chilli powder.

In a wok or deep-sided frying pan (skillet), heat the oil over a medium heat and, once the oil has reached 170-180°C/340-350°F, maintain the temperature.

Dredge each piece of poached aubergine in the flour mixture, then dip into the egg mixture. Shallow-fry the aubergine in the oil until golden brown and super tender yet crispy on the outside. Drain and set to one side.

Combine all the topping ingredients and sprinkle over the cooked fritters.

STARTERS AND SMALL PLATES



Danube

Recipes and Stories from Eastern Europe

Irina Georgescu

16 January 2025 | Hardcover
£28.00 | 9781784887049
272 Pages | 248 x 190 mm
Full-colour Photography

'This is an utterly magical book.' – Nigella Lawson

In *Danube*, the James Beard Award-winning food writer and cook Irina Georgescu takes you on a gastronomic adventure as you journey along the Danube River, unearthing the hidden gems of Eastern European cuisine. With over 80 extraordinary recipes for everyday cooking – many focusing on vegetables, beans and pulses – this cookbook is a testament to the diverse cultures of Romania, Serbia and Bulgaria in those border regions shaped by the Danube.

The recipes are simple and practical, from Potato Stew with Filo Crust, Leek and Rice Pie, Noodles with Sauerkraut and Slow-cooked Beans served with Cheese Breads to Horseradish Cornbread and Rice Pilafs.

With stunning location and food photography throughout, *Danube* is your passport to a world of flavours, stories, and traditions that will leave you hungry for more.

Irina Georgescu is a Romanian food writer and author of two renowned cookbooks, her most recent being *TAVA*, which won the James Beard award in 2023. Irina's recipes draw on her Eastern European heritage. This is her third cookbook.

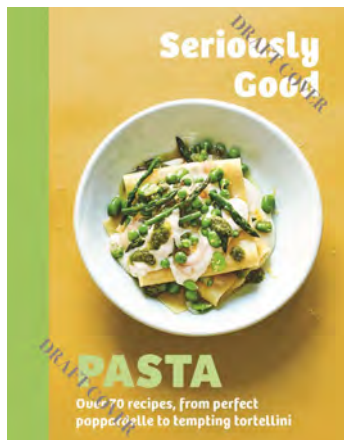
- Featuring over 80 accessible recipes, 90% of which are vegetarian and vegan, *Danube* caters to a wide range of tastes and preferences
- With stunning location and food photography, this cookbook serves as your passport the vibrant and diverse cultures of Romania, Serbia and Bulgaria

[View on Edelweiss](#)



Tava
9781784885441
£27.00 | Hardcover





Seriously Good Pasta

Over 70 Recipes for Seriously Good Pasta

Phillippa Spence

13 February 2025 | Hardcover
£14.00 | 9781837832903
176 Pages | 210 x 160 mm
Full-colour photography throughout

Seriously Good Pasta features every pasta recipe you could ever need, whether you're making your own or taking store-bought shortcuts.

Beginning with clear instructions for basic pasta doughs, followed by recipes on meaty, fishy and veggie pasta, as well as bakes, salads and soups, you'll have a mouth-watering variety of dishes to choose from every time that pasta craving calls. With everything from Crispy Sausage Orecchiette, Wild Garlic Spaghetti and Crab and Saffron Linguine, through to Mac and Cheese Arancini, Hot Smoked Salmon Farfalle Salad and Baked Aubergine Caponata, this is the ultimate cookbook for pasta lovers everywhere.

Feeling fancy? Whip up some homemade pasta dough. Stuck for time? Use store-bought pasta instead. Either way, with easy-to-follow instructions and a photo for every recipe, this book takes any pasta-based meal and makes it seriously good.

Pip Spence is a food stylist and writer who worked with the Jamie Oliver Food Team for 8 years. She has worked around the world on bestselling food publications and international television programmes, as well as setting up cookery demos and menu styling for major companies and chefs.

- The ultimate fast food that everyone can make, with most types of pasta cooking in under 10 minutes
- Pasta can be dressed up into posh pasta salads, or dressed down for cosy comfort food, meaning it's perfect for all seasons and occasions!
- Pasta is the ideal food for the cost of living crisis



Seriously Good Pancakes
9781787139749
£14.00 | Hardcover



Seriously Good Toast
9781837831616
£14.00 | Hardcover





Super Simple Air Fryer Chicken

60 Quick and Tasty Recipes

Kate Calder

13 February 2025 | Hardcover
£12.99 | 9781784888039
144 Pages | 240 x 185 mm
Full-colour Photography Throughout

Make super easy and delicious chicken recipes – all in your air fryer!

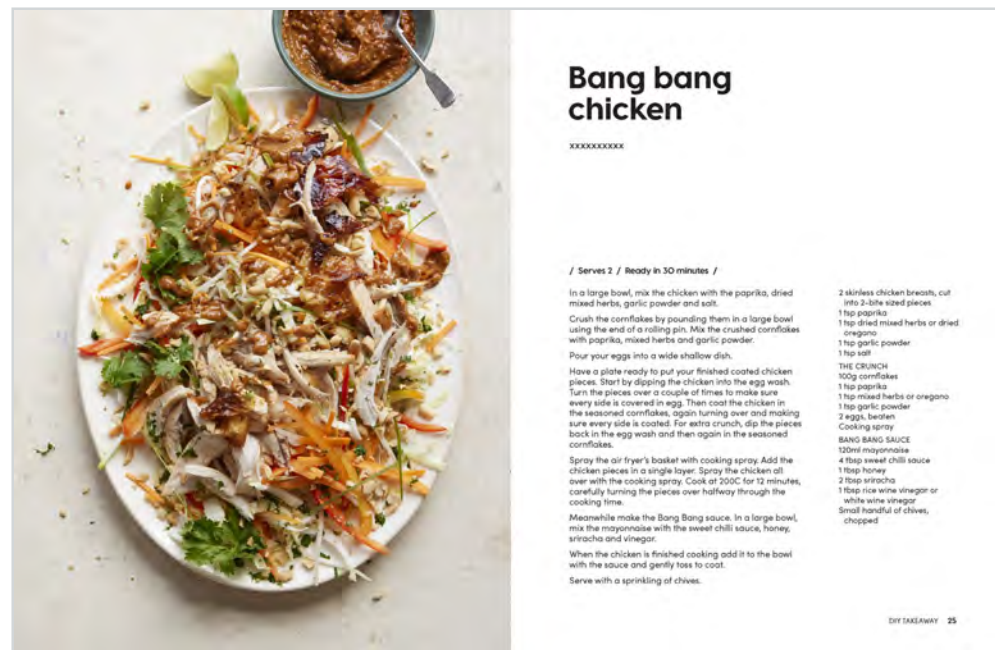
There are 60 chicken recipes, including **family favourites to share** like Chicken Kyiv, Chicken and Pea Quiche or a Roast Chicken dinner, **iconic DIY takeaway recipes** like Chicken Pad Thai or Sweet & Sour Chicken, **bar snacks** like Buffalo Wings, **light lunches** including Chicken Caesar Salad and **fast-food made healthier** like Chicken Nuggets or Fried Chicken and Chips.

The whole recipe, including any accompaniments that need to be cooked, is made in the air fryer, meaning minimal washing up, minimal energy usage, and minimal mess!

These are affordable, healthy, speedy ways to cook tasty chicken at home in your favourite appliance.

Kate Calder is the author of *Happiness in a Mug* and *Three Ingredient Cocktails*, and a Leiths-trained recipe writer and food stylist who has worked with *BBC GoodFood*, *Waitrose*, *Good Housekeeping*, *Ocado Life*, *Delicious* and more.

- This is the first cookbook showing you how to make your favourite chicken recipes simply, cheaply and quickly in the air fryer
- 45% of households in the UK own an air fryer
- Chicken is the [most consumed meat](#) – 35%
- Air fryer instructions are being [included on Tesco packaging](#), with more retailers assumed to follow suit
- Includes takeaway recipes, making healthier, cheaper and faster treat dinners
- Every recipe is made solely in the air fryer



Super Simple Air Fryer Baking
9781784887759
£12.99 | Hardcover





Kapusta

Vegetable-Forward Recipes from Eastern Europe

Alissa Timoshkina

20 February 2025 | Hardcover
£28.00 | 9781784885854
224 Pages | 248 x 190 mm
Full Colour Photography Throughout

'Alissa turns the cabbage cliché on its head in this joyful celebration of Eastern European cooking.' Yotam Ottolenghi

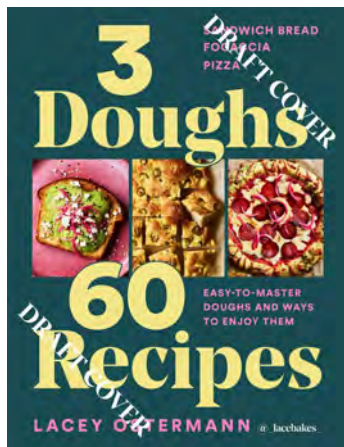
Focusing on five key vegetables to the region – cabbage, beetroot, potato, carrot and mushrooms - *Kapusta* honours a philosophy of cooking that has affordability, seasonality, sustainability and, above all, great flavour at its heart. With chapters also on dumplings and pickles and ferments, you'll find a diversity of dishes which exemplify the Eastern European culinary DNA.

Recipes are accompanied by beautiful photography and include a range of both meat-based and vegetarian dishes such as Cabbage Strudel, Beef Borsch, Potato Babka, a Tzimmes Carrot Cake, Bulgarian Mushroom and Walnut Pâté.

Alissa Timoshkina is a food writer, cook and historian. Ukrainian–Jewish and Polish on her mother's side, and Ukrainian, Russian and Belorussian on her father's side, she is the founder of the award-winning global fundraising campaign #CookforUkraine. She is the author of *Salt & Time: Recipes from a Russian Kitchen*. @alissatimoshkina.

- Eastern Europe cuisine has an unrivalled reverence for ingredients, cultivated over the centuries, that honours seasonal, sustainable, low-cost eating
- The recipes in *Kapusta* encourage us to reconsider our attitude towards food and bring humble veg-centric cooking into the heart of the kitchen
- Alissa's first book, *Salt & Time*, was shortlisted for a Guild of Food Writers Award in the UK and a Julia Child Award in the USA





3 Doughs, 60 Recipes

Focaccia, Pizza, Sandwich Bread – Easy-to-master Doughs and Delicious Ways to Enjoy Them

Lacey Ostermann

27 February 2025 | Hardcover
£24.00 | 9781784887551
192 Pages | 248 x 190 mm
Full-colour Photography

Learn how to make bread simply and deliciously with three easy-to-master doughs for FOCACCIA, SANDWICH BREAD and PIZZA from the queen of dough behind your favourite viral bread-making videos, Lacey Ostermann (@_lacebakes_).

Each dough has practical step-by-step instructions, detailed photography and QR codes to video tutorials that will fill you with confidence as you learn to make bread. Lacey presents 20 creative yet easily achievable recipes for each dough...

- **Focaccia:** make Chimichurri Focaccia or Cinnamon Raisin Bread. Any leftover focaccia makes great French Toast.
- **Sandwich Bread:** make the perfect loaf to top with Grilled Nectarine, Burrata and Hot Honey or roll into Cinnamon Caramel Monkey Bread.
- **Pizza:** try Lacey's Roasted Pumpkin Pizza with Fresh Pesto. Use leftover dough to make Doughnuts.

Whether you're a newbie to breadmaking or a seasoned pro, grab a bag of flour, pop on an apron and let's dough!

Lacey Ostermann started baking bread in 2020 and started a micro bakery from home. When she started sharing her creations on social media @_lacebakes_, her content quickly took the world by storm and she now breaks bread with over a million people online. Originally from Northern California, Lacey is now based in East Sussex, UK.

- Lacey has over 1.5 million followers on [Instagram](#) and [TikTok](#) combined
- Bakes are made with instant yeast, no sourdough!
- Over 50 of the recipes are vegetarian
- This is a one-of-a-kind accessible baking book

Frying Pan Margherita Pizza with One-Minute Pizza Sauce

Let's start with a classic margherita pizza to demonstrate my favourite method for baking pizza at home without a pizza oven. The frying pan helps to achieve a crispy, golden base and the extreme heat from the broiler/grill allows the pizza to bake up in a matter of minutes. Be sure to scan the QR code on this page to watch the accompanying video tutorial.

MAKES ONE 12-INCH PIZZA

Stirry pizza dough ball, fully proofed

ONE-MINUTE PIZZA SAUCE

1/2 cup tomato sauce, or for a faster version, use 1/2 cup tomato paste, 1/2 cup olive oil, 1/2 cup onion, 1/2 cup garlic, 1/2 cup basil, 1/2 cup salt, 1/2 cup pepper, 1/2 cup olive oil, 1/2 cup onion, 1/2 cup garlic, 1/2 cup basil, 1/2 cup salt, 1/2 cup pepper, 1/2 cup olive oil

ONE-MINUTE PIZZA SAUCE

400g tin of good quality crushed tomatoes, 2 teaspoons extra virgin olive oil, 1/2 teaspoon garlic granules, 1/2 teaspoon finely sea salt

OPTIONAL

a few pinches of dried herbs – basil, oregano, etc. or a splash of balsamic vinegar (see recipe page 30)

TOPPING TIP:

See Pizza Dough Melt, show page 30 for topping inspiration as you can customise your own frying pan pizza.

1. Preheat the broiler/grill in your oven to high (250°C/500°F) and position the rack into the top third of the oven. Drizzle a bit of extra virgin olive oil into a large non-stick or cast-iron frying pan (10-inches or larger) and heat to a medium-high heat.
2. As the oven and frying pan preheat, quickly mix up the pizza sauce. Open the tin of crushed tomatoes and add all remaining ingredients directly into the tin. Mix well with a spoon until combined and then set aside.
3. Once the frying pan is nice and hot, stretch out your pizza dough. If you're new to this, it may take a little practice to get the hang of it. You can scan the QR code on this page to be taken to the video tutorial for my favourite method of stretching dough – I call it the steering wheel method and it's great for beginners.
4. First, liberally flour your work surface and place the pizza dough ball on top of the flour. Add a little flour to the top of the pizza dough ball and then start by greasing around the circumference of the dough's base. The crust will be the handles of the 'steering wheel'.
5. Use both hands to pick up the dough ball from the top using the 'handles' you've just formed. Stretch and turn the dough as if you were turning a steering wheel, repeating your hands to a different portion of the 'handles' after each little stretch. The weight of the dough hanging down should help the pizza dough to stretch out as you perform this motion.
6. Lay the semi-stretched dough onto the floured surface and then pick it up again, but this time slide your knuckles (both hands) under the centre of the dough. Gently pull your knuckles apart from one another to stretch out the centre of the dough. Repeat your knuckles under the dough and stretch them apart again. Repeat this until the pizza dough measures about 10-inches across, with the crust area remaining slightly thicker than the rest of the dough. Return the stretched dough to the floured work surface.
7. Roll up the pizza dough and lay it into the preheated frying pan. While the base of the dough is crisping up, spread some sauce over the surface. Dot some fresh mozzarella over the top and add fresh basil leaves to the pizza. You should now have your pizza ready to go into the oven.
8. When the base of the pizza is golden brown and crispy, use a large spatula to transfer the pizza into the oven. The broiler/grill will be very hot and the pizza should only take about 3-4 minutes to finish baking.



Pear, Walnut with Rosemary Focaccia

If you think fruit doesn't belong on top of a focaccia, think again. I love to serve fruit – not focaccia alongside a cheeseboard with honey for drizzling. It is unbelievably delicious. This Pear, Walnut + Rosemary Focaccia was inspired by my dear friend (and The Silk Road Cookbook author) Anna Auer. She sent me photos of her son helping her make this focaccia using my dough recipe and I knew I had to try it myself!

MAKES 1 SLAB OF FOCACCIA (10 SERVINGS)

1 batch Same-Day Focaccia

1 large pear (or 2 small ones), ripe
1/2 cup (100g) walnut halves, roughly chopped
2 sprigs fresh rosemary
Extra virgin olive oil
Flaky sea salt (preferably Maldon Salt)

1. Prepare the Same-Day Focaccia dough and start following the recipe after the dough has fully proofed in the bowl, but before you tip it into the oiled tray.
2. Roughly chop the walnuts. Tip the dough into the oiled baking tray and gently spread the dough out so there is plenty of surface area to sprinkle the walnuts onto. Sprinkle the nuts over the top of the dough and then fold and flip the dough as instructed in the Same-Day Focaccia recipe.
3. Cover and proof at room temperature for 15 hours and then preheat the oven to 200°C/400°F and move the oven rack to the lowest position. While the oven is preheating, remove the core from the pear and cut the fruit into thin slices. Remove the rosemary leaves from their stems and coat them in a bit of extra virgin olive oil.
4. Drizzle the dough with extra virgin olive oil and dimple it. Gently push the pear slices into the dough and then push the rosemary leaves into some of the dimples you've created. You may add a few additional walnuts to the top of the focaccia if you wish to but be mindful that they may get a little extra toasted during the baking process. Stuffing most of them into the dough helps to ensure they won't burn.
5. Drizzle extra virgin olive oil over the top of the focaccia once more and then sprinkle on some flaky sea salt. Bake the focaccia on the lowest rack in the oven for 15-20 minutes, or until it's golden brown.
6. Transfer the bread from the tray onto a cooling rack and wait at least 15 minutes before cutting in.

TOPPING TIP:

More fruit and nut toppings continue to try...

Cherry + Almond
Peach + Pistachio
Fig + Walnut
Rum + Raspberry
Strawberry + Pistachio
Apple + Pecan
Grape + Walnut
Blueberry, Lemon + Almond





One Pan Beans

Creative Recipes Using Beans, Chickpeas and Lentils for Everyday Meals

Claire Thomson

27 February 2025 | Hardcover
£20.00 | 9781837832675
160 Pages | 226¼ x 175¼ mm
Full-colour photography throughout

Pulses are so versatile – you can roast, bake, fry, stew them, or make salads, soups, dips and snacks from them and reap the rewards of their nutritious goodness. Pulses – namely beans, peas, chickpeas and lentils – are full to bursting with protein and fibre, iron, potassium and folate. And best-selling author and professional chef Claire Thomson offers up her best 70 recipes with pulses as star of the show, revealing just how simple it is to create delicious one-pan meals that all of the family will love.

Drawing inspiration from across the globe, Claire showcases recipes that will inspire you to choose pulses as your budget-friendly midweek go-to ingredient. From Turkish Lentil Tomato Soup and Pasta e Fagioli to Pork Belly with Butter Beans and Sage, *One Pan Pulses* is a practical and dynamic source of kitchen inspiration.

Claire Thomson is a chef, food writer and a constant source of family-cooking inspiration to her 180,000 Instagram followers. Claire has written for the *Guardian*, *Telegraph*, *BBC Good Food Magazine* and *Delicious* and is a Guild of Food Writers award winner. She has appeared on BBC1's *Saturday Kitchen*, Channel 4's *Sunday Brunch* and BBC Radio 4's *Woman's Hour*. On her podcast *The 5 O'Clock Apron*, she chats and chops with people from other professions about what they cook for dinner. Her previous books include *Art of the Larder*, *Home Cookery Year*, *One Pan Chicken* and *Veggie Family Cookbook*. @5oclockapron

- 70 simple all-in-one recipes that are packed with flavour
- The ONLY one-pan pulses book on the market!
- Easy, family-friendly recipes from a professional chef



One Pan Chicken
9781837830886
£20.00 | Hardcover

Chorizo, Cider and White Beans

2 tbsp olive oil
250g (9oz) cooking chorizo, chopped into 2cm (¾in) slices
2 garlic cloves, finely chopped
2 bay leaves
250ml (9fl oz) dry cider
2 x 400g (14oz) cans large white beans, drained and rinsed
1 small bunch of flat-leaf parsley, roughly chopped
salt and freshly ground black pepper
4 thick slices of robust bread, to serve

Serves 4 as a tapas or starter or 2 as a main meal

Serves 4 as a tapas or starter or 2 as a main meal
When I had my restaurant, this really simple Northern Spanish dish of chorizo cooked in cider was a bit of a mainstay on the menu and it was always a favourite with the customers. The cider and the chorizo creates a deeply flavoured sauce that the beans can soak in, making the beans the true star of the show. The bay is important here in this short list of ingredients, bringing with it a warm, herbal note. Serve this as a tapas dish in combination with other small dishes, though I would happily serve this as is with a good crusty bread to mop up the juices.

1. Heat the olive oil in a frying pan over a XX heat, add the sliced chorizo and cook over a low heat for about 5 minutes until the chorizo is golden and releases its fat into the pan.
2. Add the garlic and bay leaves and fry for about 1 minute until fragrant, then pour in the cider and cook for 5–8 minutes until thick and syrupy.
3. Stir through the beans and parsley and season to taste with salt and pepper.
4. Toast the bread and serve with the chorizo and beans.



92 FRIED AND PAN FRIED

FRIED AND PAN FRIED 93



Split Pea and Ham Soup

Serves 4

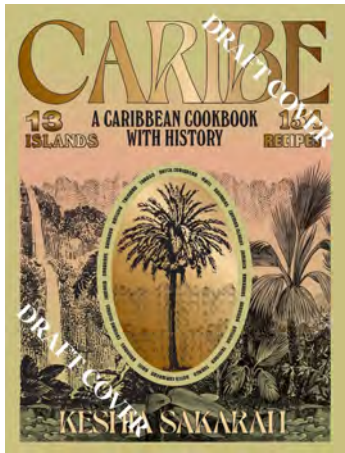
2 bay leaves
1 small bunch of parsley, leaves picked and finely chopped, stalks separated
1 big thyme sprig
1 smoked ham hock, soaked in cold water for 4–8 hours or overnight
2 tbsp extra virgin olive oil
2 onions, finely diced
3 garlic cloves, finely diced
400g (14oz) carrots, peeled and thinly sliced
3 celery stalks, thinly sliced
400g (14oz) dried split green peas, rinsed and drained
salt and freshly ground black pepper

This soup goes by the fabulous name of London Particular; so called because the recipe was named after the 'pea souper' fogs of London back in the 1950s. This soup is made with dried split peas, some onion and a ham hock amongst other ingredients. The creamy depth of the cooked peas blitzed down with the smoked hock stock, was thought to mimic the murky green fog, which at the time was so thick you could barely see your hand from in front of your face. Back to this soup, granted, it's never going to be a looker, but it does have a great name and tastes fantastic to boot.

1. Tie the bay leaves, parsley stalks and thyme sprig into a bundle with some string (alternatively leave untied and pick out later). Put to one side.
2. Place the ham hock in a large pan of water and bring to the boil. Drain and discard the water, returning the empty pan to the heat.
3. Add the olive oil and the onions to the pan and cook over a XX heat for 10 minutes until soft, then add the garlic and cook for 1 minute until aromatic. Add the carrots, celery and the herb bundle and cook for another 1 minute, stirring.
4. Nestle the ham hock into the vegetable mixture, then add the split peas and 1.5–2 litres (52–70fl oz) of water, so that the ham hock is covered. Bring to the boil and reduce the heat to low. Cover and cook for 1–1½ hours until the split peas have mostly disintegrated into the soup mixture, stirring every 15–20 minutes.
5. Remove the ham hock from the soup and place it on a wooden cutting board. Remove any meat pieces from the hock and chop or pull the meat into roughly 2cm (¾in) pieces. Remove the herb bundle or herbs and discard.
6. Stir the pieces of meat into the soup, remove the pan from heat, and immediately stir in the chopped parsley. Season to taste with salt and pepper.

46 SOUPS

SOUPS 47



Caribe A Caribbean Cookbook with History Keshia Sakarah

20 March 2025 | Hardcover
£30.00 | 9781784886837
320 Pages | 248 x 190 mm
Full Colour Photography Throughout

An incredible journey through the social and culinary history of the Caribbean, with recipes from every nation.

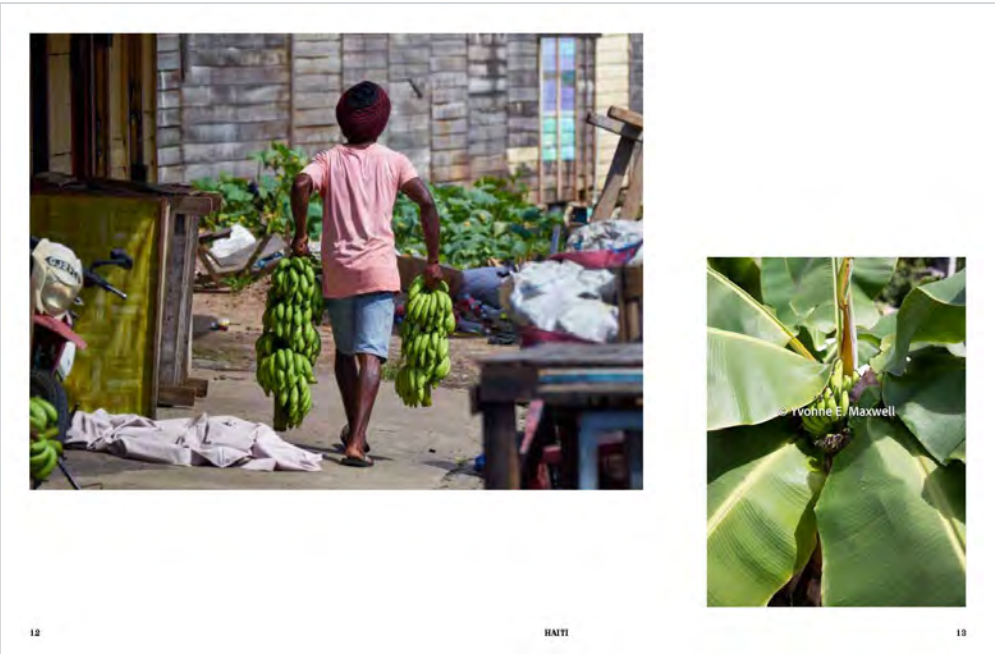
Caribe' is the first-of-a-kind exploration of the food of the entirety of the Caribbean: Antigua and Barbuda, Bahamas, Barbados, Cuba, Dominica, Dominican Republic, Grenada, Haiti, Jamaica, Saint Kitts and Nevis, St Lucia, St Vincent and the Grenadines, and Trinidad and Tobago. Through years-long research, food writer and chef Keshia Sakarah has explored the complicated and varying histories of each nation through its food, and with it addressing both difficult truths and creating a joyful collection of the most celebrated recipes in the region, from Cuban black beans, rice and bacon and Dominican fish fritters to Barbadian coconut turnovers and Haitian butter cake with vanilla and spices.

Including stunning location photography, essays and recipes for breakfast, lunch, dinner and everything in between, *Caribe'* is the ultimate tome of Caribbean cooking.

Keshia Sakarah is a food writer, recipe creator and a chef/owner of Caribe' in Brixton. Named as one of 100 influential women in food by CODE in 2021, Keshia has contributed recipes to various publications including Waitrose Weekend, Guardian Feast, BBC Good Food, and even the CBeebies series, Jojo and Gran Gran. She has also been filmed for BBC Good Food, Tastemade and Twisted, and appeared on Masterchef: The Professionals in Dec 2021.

- Location photography from multiple islands
- Detailed essays about each of the 13 nations
- More than 100 recipes

[View on Edelweiss](#)





The Little Book of Chocolate: Cakes and Pastries

Make Your Own Baked Goods at Home
Melanie Dupuis

6 March 2025 | Hardcover
£10.00 | 9781784887193
128 Pages | 185 x 160 mm
Full-colour Illustrations

***The Little Book of Chocolate: Cakes and Pastries* will teach you the techniques needed to make your own chocolate treats at home.**

From learning where chocolate comes from to how it is processed, as well as featuring over 15 chocolate cake and pastry recipes such as Chocolate Chip Cookies, Millionaire's Shortbread, Paris-Brest Cake, Millefeuilles and Pain au Chocolate, you will master key skills to help you become better at working with chocolate.

This is a bite-sized masterclass in chocolate and every chocolate lover's dream.

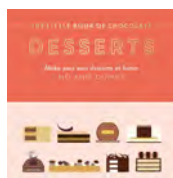
Melanie Dupuis trained as a pastry chef and caterer in France and worked in the country's best hotels and restaurants (Helene Darroze, Benoit Castel, Nomad Food & Design) before embarking on a second career as a food writer. Her first book, *Patisserie*, was published in 2014 and has been an international success.

- This is a masterclass in making chocolatey cakes and pastries
- Re-using content from *The Ultimate Book of Chocolate*, each book in the series will focus on a different type of chocolate
- By breaking *The Ultimate Book of Chocolate* down into more manageable, bite-sized books, we hope that readers will find it easier to master the art of chocolate making

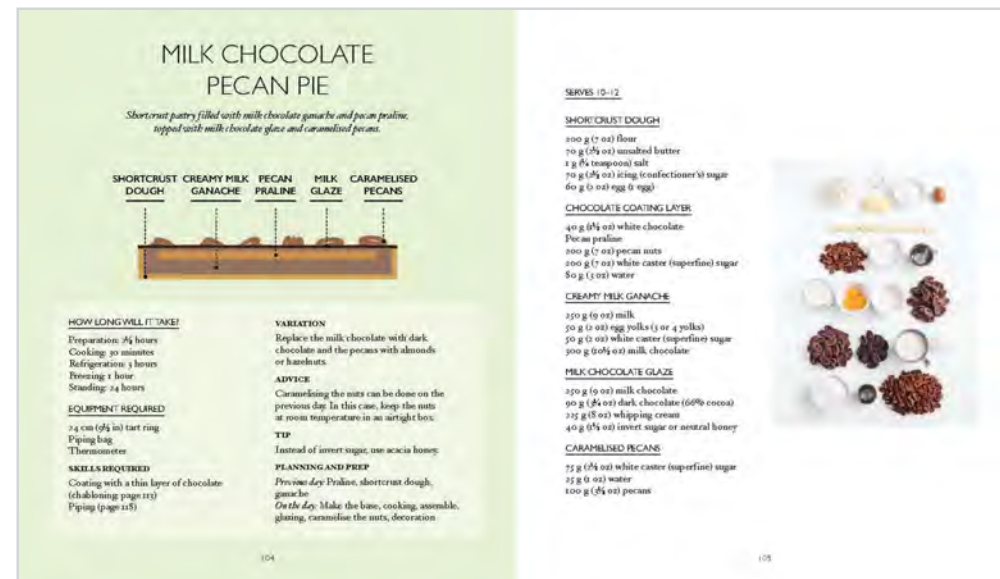
[View on Edelweiss](#)



The Little Book of Chocolate:
Sweet Treats
9781784885960
£10.00 | Hardcover



The Little Book of Chocolate:
Desserts
9781784887223
£10.00 | Hardcover





Service

One Day in a Restaurant, Over 150 Recipes

Anna Hedworth

6 March 2025 | Hardcover
£30.00 | 9781837831494
288 Pages | 248 x 187 mm
Full-colour photography throughout

In *Service*, chef Anna Hedworth takes the reader through a day in her restaurant, the soothing rhythms of prep and mealtimes, and the ups and downs of service. From breakfast through to dinner, Anna's recipes are characterised by their simplicity and seasonality.

In the best traditions of chefs like Alice Waters, Stephanie Alexander, and Judy Rodgers, Anna's passion for food, ingredients and the place she calls home shine through in her writing. Based in the northeast of England, Anna's restaurants as well as her food are thoughtful, unique and compelling. As well as celebrating the joys and challenges of restaurant life, *Service* perfectly captures a key moment in modern British cooking and eating.

Anna Hedworth is cook, author and owner of Cook House, an award-winning restaurant in Newcastle upon Tyne. Previously an architect, she changed careers in 2016, opened her first restaurant, Cook House, that year, followed by Long Friday. Her first book, *Recipes and Stories from Cook House*, was named one of the Top 10 Food Books of 2019 by *The Sunday Times*. Cook House was named Restaurant of the Year 2019 by the *Financial Times* and was awarded a Michelin Plate for 2021.

- Anna was chosen as one of CODE's Hospitality's 50 Women of the Year 2023, and runs two award-winning restaurants in Newcastle, Cook House and Long Friday
- Anna is a champion of local provenance and sustainability, using pioneering methods for preserving and teaching sold-out classes on pickling
- *Cook House* was one of *The Sunday Times*' Top 10 Food Books of the Year in 2019 and the restaurant was the *Financial Times*' Restaurant of the Year 2019





Bake It Easy

One-pan Recipes That Prove Baking is a Piece of Cake

Tom Oxford and Oliver Coysh

13 March 2025 | Hardcover
£16.99 | 9781837832606
144 Pages | 225 x 175 mm
Full-colour photography throughout

***Bake It Easy* is a celebration of good, honest baking, with 50 seriously impressive one-pan bakes.**

The boys behind The Exploding Bakery are back with a bang. This time, they're here to show you that low-cost, low-effort baking doesn't have to be boring. From no-weigh cakes to make-ahead bakes, through storecupboard heroes and seasonal stars, *Bake It Easy* takes the humblest of ingredients and transforms them into extraordinary tastes and textures.

With clear instructions, minimal equipment and vegan and gluten-free options, *Bake It Easy* contains unbeatable one-pan recipes – each accompanied by a photo – that can be made in ANY home kitchen, by any baker. Discover recipes for Treacle Pudding Loaf and Toffee Apple Cake, plus PB&J Blondies, Tiramisu and Maple and Pecan Friand Cake, and so much more.

Tom and Ollie are the duo behind Exeter's The Exploding Bakery, where they provide great cakes to the food service industry, but also make brownies designed to be posted through a letterbox. They are an environmentally conscious brand, and have been featured in *Vogue*, *Tatler*, *Vanity Fair*, *The Times* and the *Guardian*.

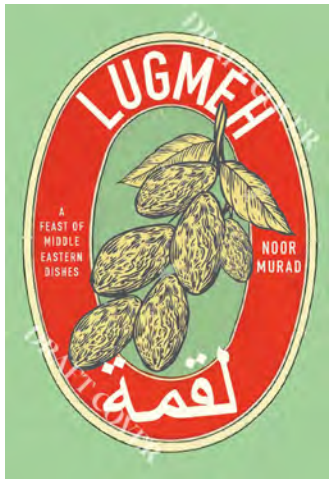
- A simple baking book bursting with quirky personality
- The Exploding Bakery has connections with businesses all over the UK, and are stocked in the likes of Fortnum & Mason Piccadilly and Waterstones Cafés. They also offer nationwide delivery
- All the recipes can be made in one of three standard-sized tins: a 20 x 20cm brownie tin, a 20cm round cake tin and an 800g loaf tin

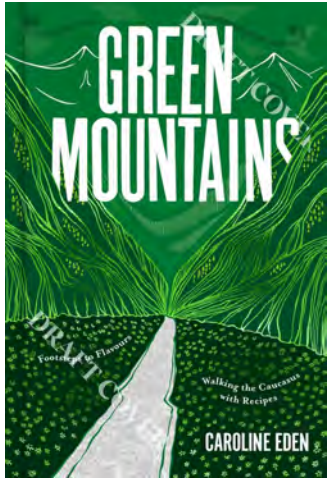
[View on Edelweiss](#)



Bake It. Slice It. Eat It.
9781787138667
£16.99 | Hardcover







Green Mountains

Footsteps to Flavours – Walking the Caucasus with Recipes

Caroline Eden

3 April 2025 | Hardcover
£28.00 | 9781787138513
288 Pages | 246 x 167 mm
Full-colour photography throughout

Green Mountains charts a journey through the Caucasus, using food as a passport and stories as currency.

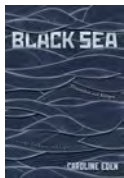
Beginning in Armenia, moving northwards through Georgia and ending at the Black Sea, *Green Mountains* weaves together the enchanting geography and the cult of the kitchen that prevails within these two countries. Tales of testing hikes and unpredictable terrain are punctuated by the foods Eden eats for respite – citrus, tea, apricots, mountain greens and magical cheeses – and the stories she uncovers.

Sharing both the deep comfort and satisfaction of a meal served after a long walk, and the unique relationships she forms with her hosts, Eden offers readers unique insights into the culture and food of these two countries. With meticulously researched histories, a catalogue of recipes from her travels, and rich, compelling stories, this is a travel book like no other.

Caroline Eden is a travel and food writer focusing on the former Soviet Union and south Asia. She has written for various publications including the *Daily Telegraph*, *Financial Times* and the *Guardian*. Caroline's first book, *Samarkand*, won the Guild of Food Writers Award for best food and travel book in 2017. She lives in Edinburgh, Scotland.

- *Green Mountains* follows the multi-award-winning *Black Sea* and *Red Sands*
- Features stunning location photography from around this mountainous region
- This underexplored region is gaining interest in the aftermath of the Russia–Ukraine conflict

[View on Edelweiss](#)



Black Sea
9781787131316
£25.00 | Hardcover



Red Sands
9781787134829
£26.00 | Hardcover

Mary's Kitchen Garden Soup

At the Green Stone Guesthouse, after surviving the intense lightning storm, we sat at a rickety wooden table, unsteady on grass, barefoot and not eating about edible-biting insects. And under moonlight in this little oasis, when after this hydrating soup had been served, we included a long celebratory pause, paired with an Ararat Slim cigarette, then raised a toast: "To life! We are alive, we are alive!" And as we did this, two young winemakers checked in, stripped off and jumped straight into the small garden swimming pool. Moonstruck, full of life and full of love.

SERVES 4

60g/2 1/2oz medium bulgar wheat	200g/7oz canned chopped tomatoes
Sea salt and freshly ground black pepper	700ml/2 cups chicken stock
2 tbsp olive oil	1/2 teaspoon red wine vinegar
1 red bell pepper, chopped	Generous handful of soft herbs (a mix of parsley, basil, dill, tarragon), chopped
1 large onion, finely chopped	200g/7oz mixed leafy summery greens (spinach, sorrel, rocket/arugula), torn
2 garlic cloves, finely chopped	
2 tbsp tomato purée (paste)	Juice of 1 lemon
1/2 tsp cayenne pepper	Sumac (optional)
1/2 tsp sweet paprika	

Put the bulgar into a saucepan and pour over enough boiling water to cover by 1cm/1/2in, then clamp on a lid, bring to the boil, then simmer for 15 minutes. Try a couple of grains to check if it is cooked – it should still have bite and texture. Season well with salt and pepper and set aside.

Heat the oil in a large casserole or saucepan over a medium heat and sauté the red pepper and onion, with salt and pepper, until soft, then add the garlic and stir until its pungency lessens. Add the tomato purée, stir well, then add the spices and cook for a couple of minutes. Next, add the chopped tomatoes, stock and vinegar and cook gently for 5 minutes.

Stir through the herbs, along with the lemon juice, then check the seasoning and let the soup bubble for 5 minutes more.

Remove the soup from the heat, adding a little hot water if you find it too thick, and stir through the bulgar (only when ready to serve or it will go to mush if left in stock). Ladle into bowls and dust with sumac, if you wish.

24 ARMENIA - SCENT OF THE EARTH



Trout Baked with Orange and Raspberry

As an early Christian nation, viticulture in Armenia is so ancient that Herodotus wrote of it being shipped to Babylon in the 5th century BCE and Xenophon, student of Socrates, noted the fragrant wines when marching through with his armies. Armenia doesn't yet have the same level of out-and-out wine obsession as Georgia, but it is a fast-developing scene. Close to the Green Stone Guesthouse is the Old Bridge Winery where one afternoon we feasted on an inventive dish of trout, not with tarragon as is most common in Armenia, but baked with orange and oregano and served with a sharp raspberry sauce. The owner, Armen Khalatyan, recommended a bottle of dry red wine from the rocky vineyards close by, reminding us that when it comes to fish wine does not always have to be white.

SERVES 2

2 small trout (roughly 150g/12oz each), gutted and cleaned but heads on	1 tbsp elder vinegar
1 small orange, halved then sliced into thin half-moon crescents	Sea salt flakes and freshly ground black pepper
113g/4oz fresh raspberries	Handful of fresh oregano (or thyme sprigs)
1 tbsp olive oil	

Preheat oven to 200°C/400°F/gas mark 6. Using a sharp knife slash the fish, no more than 1cm/1/2in deep, four times on each side. Push the orange slices into the skin. Place on a large baking tray lined with foil, leaving space between, bringing the sides of the foil up to wrap and seal the trout. Bake for 20 minutes.

While the trout cooks, blend the raspberries with the oil, vinegar, a pinch of salt and 1 tablespoon of water, then force through muslin or similar to remove the seeds.

Remove the fish from the oven and open the foil parcel. Sprinkle over some salt and pepper then scatter the oregano over and bake again. foil open this time, for 6 minutes or until the fish is cooked through. Serve with fresh bread and salad.





[View on Edelweiss](#)

Stay for Supper

Laid-back Vegetarian Food to Share

Xanthe Ross

10 April 2025 | Hardcover
£25.00 | 9781784887285
192 Pages | 247 x 173 mm
Full-colour Photography

Xanthe's laid-back style of cooking centres around the idea that every meal should be a celebration of the food we're eating and a chance to enjoy the people we're eating with. *Stay for Supper* is a collection of vegetarian dishes that can be scaled up or down or paired with other recipes, depending on how many you're feeding.

There are simple dishes like White Miso Butter Beans, Crunchy Bean and Summer Veg Salad or Chocolate Chip and Almond Butter Cookies, alongside recipes to savour cooking like New Potato Frittata with a Fresh Herb Salad, Tomato, Aubergine and Mozzarella Lasagne, and Xanthe's iconic Meringue Tower.

With pairing ideas for every recipe and four seasonal menus to use as inspiration, Xanthe's tips will have you hosting simply and joyfully. And using few ingredients cleverly, cooking with what's in season and enjoying the process will fill your table with nourishing, plentiful and delicious dishes.

Xanthe Gladstone is a supper club host and vegetable grower based in London. After training at Ballymaloe Cookery School, she has worked in restaurant kitchens such as The Pig Hotel and shares recipes and aspirational lifestyle content with her Instagram audience. She has worked with brands such as Ganni, Sezane, Bold Beans and Belmond.

- Xanthe works with many brands including Bold Beans, Ganni, Moth, Waitrose, Mutti Pomodoro, Belmond
- Xanthe is a supper club host
- Dinner parties and hosting are on the rise, with people looking to have friends at home instead of going out

New Potato, Asparagus, Chive and Egg Salad

When I lived in Wales, I lived a mile away from a field of asparagus and so had the complete pleasure of having a constant supply of it in my kitchen and would often make this salad often with new season potatoes. Asparagus is a perennial vegetable to grow in the same field year after year. When you are much of a commitment it is, how it grows and how time consuming it is to harvest, you really appreciate what a special vegetable it is. You can keep the skin on the potatoes, but I find the more flavour is absorbed by them when they're peeled. This salad really is the epitome of spring and embodies the excitement of the season ahead.

Serves 4 People

750g new potatoes
5 free range eggs
400g asparagus
1 tsp Dijon mustard
Juice of 1 lemon
1 tbsp good quality mayonnaise
4 tbsp extra virgin olive oil
1 bunch chives
1 bunch mint
Sea salt and black pepper

One with

Warm kale and lentil salad, whipped ricotta and asparagus bruschetta, cannellini bean and parsley dip

Method

Peel the potatoes and cut them in half. Half fill a saucepan with very generously salted water it should taste like seawater. This will ensure that the potatoes are steamed all the way through rather than just on the outside. Add the potatoes to the pan, bring the water to the boil and cook the potatoes for a further five to ten minutes. You will know they are cooked if you can crush them easily with a fork, but be careful they don't overcook and go fluffy. Drain the potatoes and put them to one side.

Bring a pan of water to the boil, and add the eggs, using a ladle or a large spoon. If you drop them in, they may hit the bottom and crack. Set a timer for 7 minutes and then remove the eggs with the ladle or large spoon and pop them into a bowl of cold water. When they are cool enough to handle, peel and half them and set to one side in a clean bowl. Set the pan of water to one side as you will use this to cook the asparagus.

Snag the woody ends off the asparagus and cut the spears in half lengthways. Bring the pan of water back to the boil, add the asparagus and cook for 3-5 minutes. When they are cooked you want them to still have a bit of a bite, drain them and run them under cold water to stop them cooking any further.

Whisk the Dijon mustard and lemon juice together in a small bowl with a fork until they are well combined. Stir in the mayonnaise, then whisk in the olive oil and season with sea salt and a generous amount of black pepper.

Pick the mint leaves off the stalks and cut them finely with the chives. Put everything into a big bowl and gently toss the dressing through the salad.

Xanthe Ross

18



Whipped Ricotta And Asparagus Bruschetta

I was inspired to cook the asparagus this way after a dish I ate at the very beautiful Artich September in Copenhagen. They served the asparagus in rounds, cut lengthways like this and this done it a lot since. The British asparagus season is so short that when it's around, I try to cook with it everyday. This means that later in the season, I may be searching for ways to cook it that keep me inspired. Something simple like cutting it a different way satisfies that for me, and I love the delivery it gives to the asparagus. It's a vegetable that always matches beautifully with dairy for its freshness.

Serves 4 People

200g ricotta
Juice and zest of 1 lemon
4 tbsp extra virgin olive oil
2 bunches asparagus
Sea salt and black pepper
4 slices of toast

One with

Lentil and mushroom bolognese, squash, radish, hazelnut and apple, lentils with roasted garlic and walnut sauce

Method

Put the ricotta, lemon zest, lemon juice, three tablespoons of olive oil, a sprinkle of sea salt and a generous grind of black pepper into a bowl. Whisk until the ricotta mixture is smooth and light.

Snag the woody ends off the asparagus, and then cut it into 1cm rounds up the stalks. Have a bowl filled with cold water and ice ready. Bring a large pan of generously salted water to the boil and then drop in the asparagus pieces for about a minute. You want the asparagus pieces to remain crunchy so be careful not to overcook them. Drain and transfer straight into the ice bath. This will stop the cooking and also help the asparagus keep their fresh green colour.

Once you're ready to serve, cut the toast in half and lay it out on a plate. Spoon the ricotta onto each piece. Using the back of your spoon, spread the ricotta across the toast. Drain the asparagus and pat them gently dry with a tea towel. Put them in a bowl, drizzle with olive oil, and season with sea salt and pepper. Mix gently and then top the whipped ricotta with a generous spoonful of the dressed asparagus. Season and serve immediately.



Xanthe Ross

19



Umai

Recipes From a Japanese Home Kitchen

Millie Tsukagoshi Lagares

17 April 2025 | Hardcover
£27.00 | 9781837831852
240 Pages | 248 x 187 mm
Full-colour photography throughout

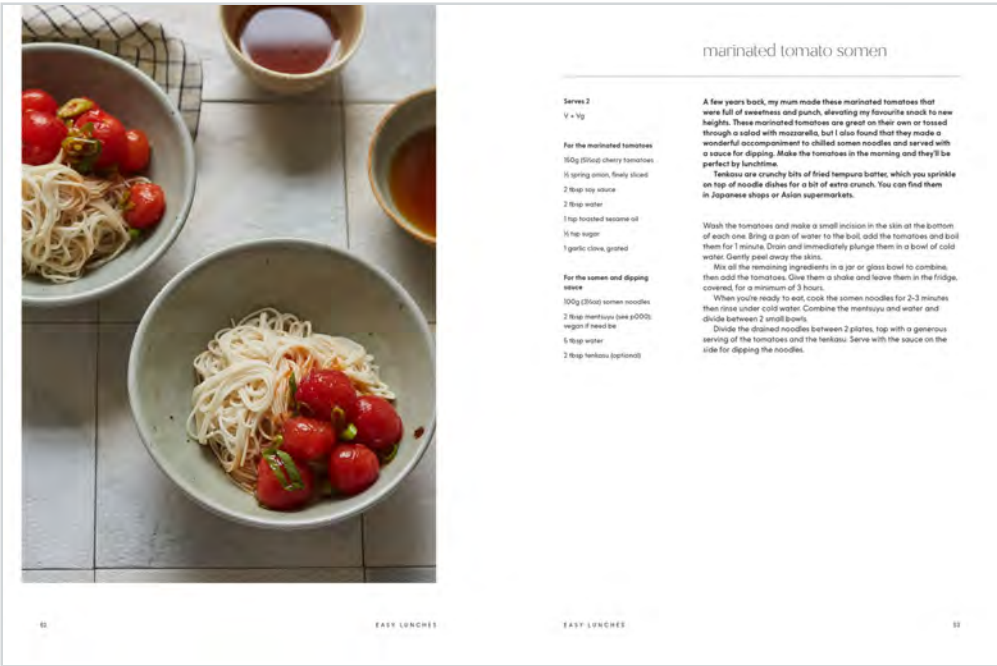
‘Umai’, meaning delicious, is a word exclaimed after that first bite of something that hits the spot.

Umai is an introduction to the comfort and serenity of Japan; it is a celebration of a cuisine and culture deeply rooted in food. Through 70 delicious dishes, take a seat at a typical Japanese table and enjoy the food that families make and grow up on. Woven throughout are passages that serve as a portal to the enticing eateries of Japan. Venture to a traditional izakaya for classic small plates and recreate this at home, warm your soul at a no-frills hole-in-the-wall teishokuya or delve into unmissable delicacies at a local Japanese bakery – there’s plenty to guide you through what to expect on your journey.

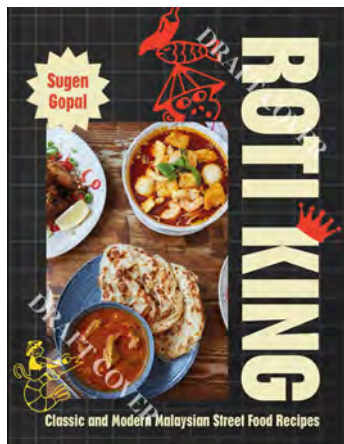
Take this as your invitation to the Japanese home kitchen and a country whose cuisine is fondly known and loved around the world.

Millie Tsukagoshi Lagares is a home cook living in Tokyo. After working in comms in London’s food industry, she left the city and moved to her mother’s birthplace, Japan, to write her first cookbook. Through her recipes, she aims to share her knowledge of the home-cooked soul food of her childhood and demonstrate the accessibility of the cuisine she grew up eating.

- Includes location photography
- Recipes reflect traditional methods of cooking in Japan, i.e., are all suited to cooking in a small kitchen with only a stovetop and grill
- Thanks to the rise of Japanese restaurants and better availability of key Japanese ingredients, Japanese food has gained popularity in the UK







Roti King

Classic and Modern Malaysian Street Food Sugan Gopal

24 April 2025 | Hardcover
£18.99 | 9781837832118
176 Pages | 225 x 175 mm
Full-colour photography throughout

The wait is over: after more than a decade of cult fame, **Roti King** finally serves up the recipe for their flaky, buttery, legendary flatbreads, alongside favourites from their menu and beyond.

Inspired by the Malaysian home cooking of chef Sugan Gopal's upbringing, expect to find over 70 recipes for classics such as delicious Dahl, fragrant Nasi Melak with Fried Chicken, and cheese-filled Roti Murtabak, as well as rice- and noodle-heavy heroes.

From the ridiculously good rendangs to the showstopping sambals, cook your way through these iconic dishes at home and discover the secrets, flavours and vibrancy of Malaysian food and its neighbouring influences.

Sugan Gopal was born and raised in Ipoh, Malaysia, where in the family restaurant, his parents showcased their love of authentic Malaysian cuisine. Inspired by the food of his childhood, Sugan moved to London to open his first restaurant, serving a simple menu of Malaysian classics. Since then, Roti King has launched multiple sites and market stalls across the city. You'll find it featured in the *Guardian*, *Evening Standard*, *Independent*, *Eater*, *Time Out*, *delicious*. and more.

- The **Roti King's** roti canai are the stuff of legend, and Londoners queue round the block for a taste. They're also available on Dishpatch for nationwide delivery
- There are now 4 branches across London, plus sister restaurant Gopal's Corner (named after Sugan's father)
- Following the success of *Sambal Shiok*, we're continuing to celebrate Malaysian cuisine



“SIMPLY BLOODY GORGEOUS”
— The Guardian

“TRULY, DEEPLY, RICHLY DELICIOUS”
— The Telegraph



Easy TEN

10 Everyday Ingredients, 100 Easy Dinner Recipes

Amy Sheppard

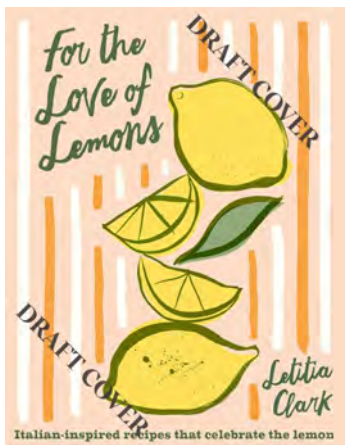
24 April 2025 | Hardcover
£22.00 | 9781837833191
208 Pages | 248 x 187 mm
full-colour photography throughout

Amy Sheppard understands how we shop. Creatures of habit, we often buy the same basic staples every week and then inevitably cook the same old recipes. Amy takes 10 of the top supermarket ingredients and offers 10 delicious dinners for each one, with a few 'cheats' and twists along the way, and always with budget in mind. Chicken, potatoes, ready rolled pastry, lentils, mince, cheese, tinned fish, pasta, sausages and rice – our beloved favourites, but Amy is here to spice up our repertoire and inspire us to create really tasty dishes in a matter of minutes. The chapter structure of the book means that you can find just the recipe you need instantly, and each recipe will come with tips and swaps – ways to make the meal veggie or gluten-free and options for air-frying. These foolproof recipes are for busy people who want to cook from scratch, but don't want to slave away in the kitchen.

Amy Sheppard is a food writer, social media influencer and mum of two boys. She writes recipes and creates videos for brands, including recent collaborations with Philips, Morrisons, Sainsbury's, Boursin and Pyrex. She has been featured in *The Sunday Telegraph*, *'You' Magazine*, *The Sun*, *The i Paper*, *Daily Express*, *Sunday People*, *The Stylist*, *The Guardian* and many more. She is the author of *The Savvy Shopper's Cookbook* and *HOB*.
[@amysheppardfood](https://www.instagram.com/amysheppardfood)

- Ten recipes for each of ten favourite supermarket ingredients, giving new recipe ideas to spice up your weekly menu
- Amy has 350k engaged followers on Instagram
- Really simple recipes that can be rustled up in no time





For the Love of Lemons

Italian-inspired Recipes That Celebrate the Lemon

Letitia Clark

8 May 2025 | Hardcover
£27.00 | 9781784886202
256 Pages | 248 x 190 mm
Full-colour Photography

Sweet, sour, sharp and bitter, lemons provide colour, zest and joy on even the darkest of days.

From crisp summer salads to deliciously do-able pasta dishes and indulgent sweet delights, *For the Love of Lemons* celebrates the versatility of this much-loved citrus fruit. Seamlessly weaving history, anecdote and stories, as well as ways to use lemons outside the kitchen, bestselling author Letitia Clark dives into the enchanting world of lemons with a vibrant collection of Italian-inspired recipes that includes dishes such as Lemony Burrata with Spring Vegetables and Pistachio Pesto, Creamy Lemon and Mascarpone Carbonara, Chicken with Lemon, Saffron and Artichokes and Lemon Tiramisu.

Complete with beautiful location photography throughout, it showcases the unrivalled ability of lemons to bring freshness and zing to your cooking.

Letitia Clark is a food writer, illustrator and chef. After completing the Leiths diploma in Food and Wine, she went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen. She now lives in Sardinia, where she writes, as well as continuing her work as an illustrator.

- A single-subject book celebrating lemons
- Lemons are a universally loved citrus fruit
- Features simple recipes, which can be achieved by home cooks of all levels

Lemon & Pine Nut Pavlova

with Lemon Olive Oil Curd, Yoghurt Cream & Basil

A perfect late Spring/early Summer pudding, which plays on quintessential Italian flavours. Unlike the traditional (and often overly sweet) pavlova, I prefer a tangy yoghurt cream and velvety curd with just the slight background note of olive oil, which shines beautifully with the fragrant basil and toasty pine nuts. The pine nuts toast at exactly the same rate as the meringue cookies, which is a satisfying culinary coincidence. Decorate with your favourite Spring flowers. I make this double my usual pavlova recipe as it deserves to be mighty and magnificent for a festa, but if you are making for a smaller more subdued setting, by all means halve the recipe.

MAKES 1

FOR THE PAVLOVA

6 egg whites
350g sugar
2 tsp cornstarch
5 tbsp lemon juice and zest of 3 lemons
Pinch of salt
50g pine nuts

FOR THE YOGHURT CREAM

250 ml Cream
3 tbsp icing sugar
200g Greek Yoghurt

FOR THE LEMON CURD

2 egg yolks and 1 whole egg
2 lemons, juice
140g sugar
5g cornstarch
40g butter
50ml good olive oil
A pinch of salt

TO FINISH

Edible flowers
Basil leaves

To make the pavlova:

Heat the oven to 150.

Whisk the whites with the lemon juice until they form stiff, satin-like peaks. Add the sugar a spoonful at a time, whisking all the time.

Once all of the sugar has been incorporated and the meringue is once again in stiff satiny peaks, whisk in the lemon zest and cornstarch.

Spread out into a large circle on a piece of baking paper on a flat tray. Make the edges a little higher than the middle to allow for the filling. Bake for 1 hour. Cook for second 1 hour until crisp (regularly check the underside) turn off the oven, open the door, and leave to cool completely before topping.

To make the yoghurt cream:

Whip the cream until you have soft peaks, then stir in the yoghurt and icing sugar.

For the curd:

Whisk the yolks into the lemon juice until dissolved, then place all of the ingredients in a small saucepan and place over a low-medium heat. Cook, whisking continuously, until it becomes thick and velvety. Set aside to cool until ready to use.

To Finish:

Spread the cream over the top of the pavlova and then dot over the curd. Scatter over with flowers and basil leaves and serve.

80 SWEET LEMONS



Lemon & Fennel Risotto

A classic, elegant combination of the palest colour palette. This risotto is wonderful as it is, but if you'd like to add the little bit of sweetness (or even better pale rose lacquered) or a handful of pebble-grey olives. I use a young Vernaccia as my wine of choice, but if gifting, you could use Prosecco in which case the dish becomes inevitably romantic, a Valentine's supper for two, maybe. Vermouth, with its slight oaky sweetness, is also delicious.

SERVES 2 AS A MAIN COURSE

1 lemon
20 g (1/2 cup) butter
1 tablespoon olive oil
1 small white onion, finely diced
1 small head of fennel, fronds reserved, finely diced
400 g (1 1/2 cups) risotto rice
1 large glass (325 ml / 1 cup) Vernaccia/Vermouth
400 ml (2 cups) chicken stock (best) or vegetable stock (best)
20 g (1/2 cup) butter, to finish
2 tablespoons grated Parmesan
salt

Start the lemon and set aside.

Heat the butter and oil in a medium pan and begin to soften the onion over a low heat. Add the fennel and keep cooking until both have softened and become translucent. Don't rush this bit as it's important to get the maximum flavour out of both vegetables.

Add the rice and stir for a few minutes before adding the wine, allowing it to simmer for a few minutes as you stir. Then add the stock, little by little, stirring well after each addition and allowing the liquid to be absorbed before adding the next, until the rice becomes creamy.

Once the rice is al dente and has absorbed most of the liquid. Taste and test the rice for consistency - also add more liquid if you like it a little on the soapy side, as I do. It should take 14-16 minutes to cook. Remove from the heat, add the butter and heat in the cheese. Drizzle with the finely grated zest, then add a squeeze or two of lemon juice and serve, with some grated bread scattered over.

84 SALTED LEMONS



Wild Figs and Fennel
9781784886189
£30.00 | Hardcover



Bitter Honey
9781784882778
£28.00 | Hardcover





The Spanish Pantry

12 Ingredients, 100 Simple Recipes

José Pizarro

8 May 2025 | Hardcover
£28.00 | 9781784889753
256 Pages | 247 x 190 mm
Full-colour photography

Every chef has their staple ingredients, and in *Alacena*, award-winning Spanish chef José Pizarro opens the doors of his home pantry to reveal his.

With a few key Spanish ingredients from your local supermarket, you can whip up an authentic, fuss-free meal, whether it's a weeknight dinner or a weekend entertaining friends. José takes inspiration from all of Spain, featuring 'greatest hits'-type recipes – paella, tortilla, croquetas, classic stews, desserts and more. From ingenious ways to use tomatoes, peppers, garlic and olive oil to the more typically Spanish ingredients, such as Manchego, sherry, chorizo and jamon, these recipes follow José's signature style – short on ingredients yet punchy on taste.

Chapters are set out in 12 ingredient-based sections, as follows: onions, tomatoes, peppers, chorizo, manchego, almonds, lemons, rice, chickpeas, beans, jamón, saffron. This stylish cookbook is filled with modern recipes and beautiful photography from Spain, and is an essential addition to your cookbook collection. Never before has Spanish food been so accessible or delicious.

José Pizarro is an award-winning chef and bestselling author. He runs the successful tapas and sherry bar José and restaurant Pizarro as well as restaurant José Pizarro, in London. He regularly appears on BBC's *Saturday Kitchen* and Channel 4's *Sunday Brunch*. This is his sixth cookbook.

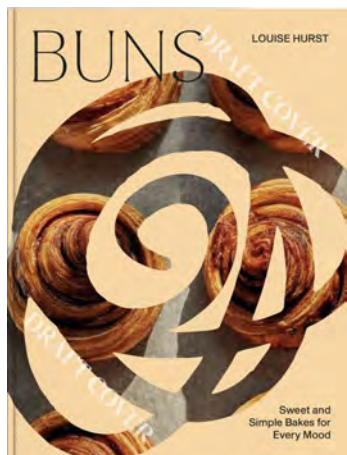
- 100 recipes from the Spanish pantry
- Accessible ingredients with punchy flavours
- Jose Pizarro is considered the Godfather of Spanish food in the UK

[View on Edelweiss](#)



The Spanish Home Kitchen
9781784884475
£30.00 | Hardcover





[View on Edelweiss](#)

BUNS

Sweet and Simple Bakes for Every Mood
Louise Hurst

8 May 2025 | Hardcover
£16.99 | 9781837833122
160 Pages | 225 x 175 mm
Full-colour photography throughout

Join the bun craze with this mouthwatering collection of playful recipes for every mood.

Buns are the sort of minimum-effort, maximum-reward baking that is popular for a reason – and they're surprisingly easy to make once you've got the dough down. You really don't need many ingredients either.

Including a handful of basic dough recipes, with vegan and gluten-free options, you'll find fun and delicious flavour combinations like saffron and almond, pistachio and lime and tahini and chocolate. Inspired by the world's best bakes, recipes range from Italian orange maritzozzi to classic Danish cinnamon buns, with many more in between.

Louise Hurst (@nordickitchenstories) is a British-Swedish recipe developer and caterer. She runs regular baking workshops and makes bespoke cakes and bakes to order. Louise learnt to bake with her mormor (grandmother) and cherishes memories of baking together on summer days in Sweden. She lives in Buckinghamshire with her husband and little dachshund Dora.

- There's no design-led single-subject book out there on the topic of buns yet!
- All recipes photographed, including step-by-step photography for techniques
- Capitalises on a key baking trend that has international appeal





At Home in Provence

Recipes and Stories from Life in the South of France

Jeany Cronk

15 May 2025 | Hardcover
£27.00 | 9781784887315
256 Pages | 248 x 190 mm
Full Colour Photography Throughout

***At Home in Provence* is a stunning cookbook that explores a modern take on life in this sunny French region from co-owner of winemakers Maison Mirabeau, Jeany Cronk.**

The 60 recipes showcase the seasons, focusing on simple cooking with local produce bursting with freshness, made to be shared. From dishes to serve up at a casual lunch such as St Tropez ceviche to mains with a Mirabeau twist like Coq au vin rosé, as well as delicious desserts, including Lemon madeleines with white chocolate dip, there's a vast array of recipes to bring a taste of Provence to your table.

Divided into four distinct sections: Les Vignes (what to cook in the harvest season, the culture of winemaking), Le Village (cooking with inspiring market produce, the slow rhythm of village life), La Ville (exploring the chicer side of Provence's culinary landscape) and La Côte (delving into salty seaside recipes, the bright blue sea, picnics on sandy beaches), each chapter is bursting with stunning location photography.

Jeany Cronk co-founded rosé wine company Maison Mirabeau with her husband back in 2008. Since then they have they bought and restored a historic 19th Century manor house which is now used as a creative hub for showcasing the rich gastronomic heritage of the area.

- Mirabeau have a strong following of 116k on [Instagram](#), 18k on [Facebook](#), 5k on [Twitter](#), 4.1k on [YouTube](#)
- Mirabeau have been featured in *The Telegraph*, *House & Garden*, *Mail on Sunday*, *Red*, *The Times*, *Stylist*, *Delicious Mag*, *Forbes*, *Sheerluxe*. And they were at Stylist Live last year





[View on Edelweiss](#)

Sour Cherries and Sunflowers

A Taste of Home | Recipes from
Eastern Europe and Beyond
Anastasia Zolotarev

15 May 2025 | Hardcover
£22.00 | 9781837831838
208 Pages | 247 x 173 mm
Full-colour photography throughout

Food is grounding, it connects us to our culture and past, it moves with people, crosses borders, and is ever-evolving. In this book, Anastasia Zolotarev draws on her Eastern European heritage and showcases the food and flavours of the region. Through the pages, she finds the balance between preserving tradition and sharing the evolution of her family's recipes.

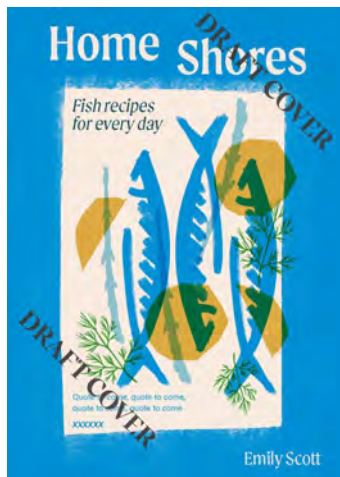
For slow mornings at home, there are blueberry and buckwheat pancakes, whilst fried pitoshkies, pelmeni and varenikiy dumpling recipes are shared with tales of family gatherings around the table. You'll find open rye sandwiches and blinis for celebrations, everyday recipes like borscht and babka, as well as soups, salads, preserves and desserts.

With over 70 simple and soothing recipes, *Sour Cherries and Sunflowers* is a celebration of culture and connection.

Anastasia Zolotarev is a Ukrainian recipe developer and food stylist based in Sydney. Ana hosts intimate supper clubs and workshops where she teaches home cooks how to make signature Eastern European recipes. She also runs fundraisers to support Ukrainian organisations. In 2017 she took part in Masterchef Australia and since then has regularly worked with brands.

- Authentic voice on Eastern European cuisine: Anastasia was born in Baranovichi, Belarus and, shortly after, moved to Kharkiv, Ukraine where she lived for the early years of her life
- Includes location photography from Eastern Europe
- Popular themes: heritage and connection through food, diasporic communities, food as a sense of community





Home Shores

Fish Recipes for Every Day

Emily Scott

15 May 2025 | Hardcover
£30.00 | 9781784887834
256 Pages | 248 x 190 mm
Full-colour Photography

Cook fish and shellfish with confidence at home.

The perfect healthy fast supper, fish and shellfish are often something we enjoy when eating out but shy away from cooking ourselves. Armed with Emily Scott's tried-and-tested techniques you will soon be cooking perfect pan-fried fish dinners and super seafood suppers with confidence every day, from Lemony Orzo with Tuna, Avocado, Spring Onions and Mint to Hot Smoked Trout and Watercress Tarts, Sea Bass with Malaysian Dressing, and Baked Mussels with Tomatoes, Capers, Lemon and Bay.

Accompanied by Emily's expert tips on what to look for when choosing and buying fish and shellfish, how best to prepare them, a chapter on using tinned fish and another on her favourite flavoured butters, sauces and sides, as well as advice on the art of making a good fish stock, *Home Shores* is guaranteed to become your go-to kitchen companion whenever you fancy fish for dinner.

Emily Scott is a chef and restaurateur who divides her time between Cornwall – the inspiration for her books *Sea & Shore* and *Time & Tide* – and Bordeaux. In 2021, Emily was chosen to create a dinner for the G7 summit in Cornwall. Emily has collaborated closely with a range of respected brands including Fortnum & Mason, Falcon enamelware and Big Green Egg.

- Accessible and delicious recipes that will demonstrate cooking with fish needn't be daunting
- An authoritative female voice in a space dominated by male chefs
- Insight into how to buy and prepare fish and shellfish will help readers begin with the best ingredients

[View on Edelweiss](#)



Time & Tide
9781784885755
£28.00 | Hardcover



Sea & Shore
9781784883997
£28.00 | Hardcover

Spaghetti with mussels, white beans and tomato

Serves 4

Preparation: 15-20 minutes

Cooking: 10 minutes

4 tablespoons olive oil
4 garlic cloves, chopped
1 teaspoon chilli flakes
1 x 400g (14 oz) can cherry tomatoes
350g (12 oz) wholemeal spaghetti
Cornish sea salt, freshly ground pepper
200g (7 oz) white beans, rinsed
150ml (5 fl oz) dry white wine
350g (12 oz) mussels, cleaned
2 tablespoons chopped flat-leaf parsley
1 tablespoon tarragon leaves

A delicious recipe that is great for feeding a crowd. A glass of red is always good to have on the go.

Heat 2 tablespoons of oil in a large heavy pot over medium-low heat. Add garlic and chilli and cook until softened. Add cherry tomatoes with juices, stir well and over a medium heat cook until the sauce thickens, 5-10 minutes.

Cook the pasta in a large pan of boiling salted water, stirring occasionally, until al dente. Drain, reserving 150ml (5 fl oz) of pasta water. Add the beans and wine to the cherry tomatoes. Reduce for 5 minutes then add the mussels and reserved pasta water. Cook until the mussels open (discard any that do not open).

Stir in the pasta. Stir in the parsley and tarragon reserving some for garnish. Season with sea salt and black pepper. Divide into warm bowls. Drizzle with olive oil and garnish with parsley and tarragon.



18

LANDED & NETTED

LANDED & NETTED

19



20

LANDED & NETTED

Whole Mackerel with Chimichurri

Serves 4

Preparation: 20-25 minutes

Cooking: 10 minutes

4 mackerel, scaled and gutted
2 lemons
Cornish sea salt
freshly ground black pepper

1 bunch coriander leaves
1 bunch flat leaf parsley
8 tablespoons olive oil
2 garlic cloves
1 green chilli, deseeded
1 shallot, finely diced
2 tablespoons red wine vinegar

Fresh herby green sauces in various guises appear all the time in my cooking when I'm at home as they are super quick and easy to make. This is a classic chimichurri with added allium notes of garlic and shallot. I love eating this with some wilted greens.

Preheat the grill.

Blitz the herbs, garlic and shallot in a food processor. Stir in the oil and vinegar. Add salt to taste.

Make a cut 3 or 4 times through the skin of the mackerel. Rub with olive oil and season with salt and black pepper. Put sliced lemons into each cavity. Place on the grill rack and cook under the grill for 5-6 minutes on each side.

Transfer the mackerel to warm plates. Add a generous spoonful of chimichurri on top of each fish.

BAKED & ROASTED

21



Plant to Plate

100 Delicious and Versatile Plants-only Recipes

Gaz Oakley

22 May 2025 | Hardcover
£25.00 | 9781837832927
256 Pages | 248 x 187 mm
Full-colour photography throughout

At his home in Wales, Gaz Oakley set up a cottage garden from scratch with the aim of cooking plants-only dishes using his own freshly grown ingredients. Two years down the line he has a thriving fruit and veg plot and has developed 100 vibrant, versatile recipes using some of his favourite produce.

Focusing on accessible veg like carrots, beetroot, cabbage and onions and on fruit including tomatoes, apples and pears, Gaz has created a medley of seasonal, delicious dishes that showcase these ingredients. Through these flavoursome recipes and imaginative illustrations, *Plant to Plate* reveals the best ways to make the most of fresh produce, so that you can recreate these wholesome plates at home and take inspiration for your very own kitchen garden.

Gaz Oakley is passionate about plant-based cooking. He became a chef in Cardiff at the age of 15. Using the techniques he had learned working as a professional chef, he started devising delicious, innovative, veg-forward dishes. Gaz has over 2.8 million followers on social media. His first three books *Vegan 100*, *Vegan Christmas* and *Plants Only Kitchen* were an instant hit worldwide.

- Gaz's previous books have sold over 250,000 copies in the English language
- Ties in directly with Gaz's popular social media content documenting his journey setting up his own smallholding and vegetable plot in Wales, cooking the produce he grows there
- Mintel analysts forecast that the plant-based market could grow to \$160 billion by 2030



[View on Edelweiss](#)



Plants Only Holidays
9781837831487
£18.99 • Hardcover



Plants Only Kitchen
9781787134980
£22.00 • Hardcover



[View on Edelweiss](#)

Modern Flavour Pantry

Discover a World of Taste with 100 Recipes Using Your New Favourite Ingredients

Gurdeep Loyal

5 June 2025 | Hardcover
£27.00 | 9781837832583
256 Pages | 247 x 173 mm
Full-colour photography throughout

Move over, balsamic, and adieu to truffle oil – in the stunning *Modern Flavour Pantry*, Gurdeep Loyal guides you through the hero ingredients you need in your storecupboard. A touch of harissa, tamarind or gochujang can transform a dish, but you need to know how to combine and use these mighty flavours. Gurdeep picks his favourites and offers over 80 genuinely exciting sweet and savoury recipes that will open your eyes to a new world of colour and taste.

With mouthwatering hits, such as Chipotle-Hoi Sin Hot Wings and 'Nduja Cornbread Muffins, as well as showstopping desserts like Treacle-Mocha Brownies and Salted-Sesame Basque Cheesecake, this collection of clever and delicious recipes brings together flavours using classic ingredients that will satisfy every craving.

Gurdeep Loyal is an award-winning food writer and culinary trends expert. He's worked with the likes of Harrods Food Halls, Marks & Spencer's and Innocent Drinks. Gurdeep was the winner of the Jane Grigson Trust Award for his debut cookbook, *Mother Tongue*. He has been featured in the likes of *delicious.*, *The Times*, *Guardian*, *Telegraph* and *Observer Food Monthly*, is a monthly columnist for *Olive Magazine*, and has also appeared on *Saturday Kitchen* and BBC Radio 4.

- Gurdeep's numerous TV appearances include BBC1's *Saturday Kitchen* and *Rick Stein's Food Stories*
- He did a feature on *Saturday Kitchen* showing how to 'amplify your pantry' with cooking pastes, tying directly into the book
- As a food and drink trends specialist, he is perfectly placed to write and promote a cookbook about the new generation of storecupboard ingredients





Foolproof Traybakes

60 Simple and Delicious One-Tin Bakes

Katie Marshall

19 June 2025 | Hardcover
 £14.00 | 9781837833238
 144 Pages | 210 x 160 mm
 full-colour photography throughout

***Foolproof Traybakes* features 60 easy and delicious recipes, all made in one standard-sized tin.**

What's not to love about traybakes? Easy techniques, minimal equipment, and endless flavour combinations make baking a breeze. And best of all, you only need one tin! From brownies and blondies to flapjacks and school dinner sprinkle sponge, *Foolproof Traybakes* is filled with homemade treats for any occasion, whether a birthday bake or just something to enjoy with a cup of tea.

With straightforward instructions, a photograph for every recipe and tips to avoid kitchen disasters, *Foolproof Traybakes* is an essential baking companion, no matter your age or baking experience.

The *Foolproof* series celebrates the simple ways to cook, eat and enjoy different dishes and techniques, and offers amazing new ways to elevate classics, as well revealing new sure-to-be favourites. The series includes titles such as: *One-Pot*, *BBQ*, *Freezer*, *Slow Cooker*, *Roasting Pan*.

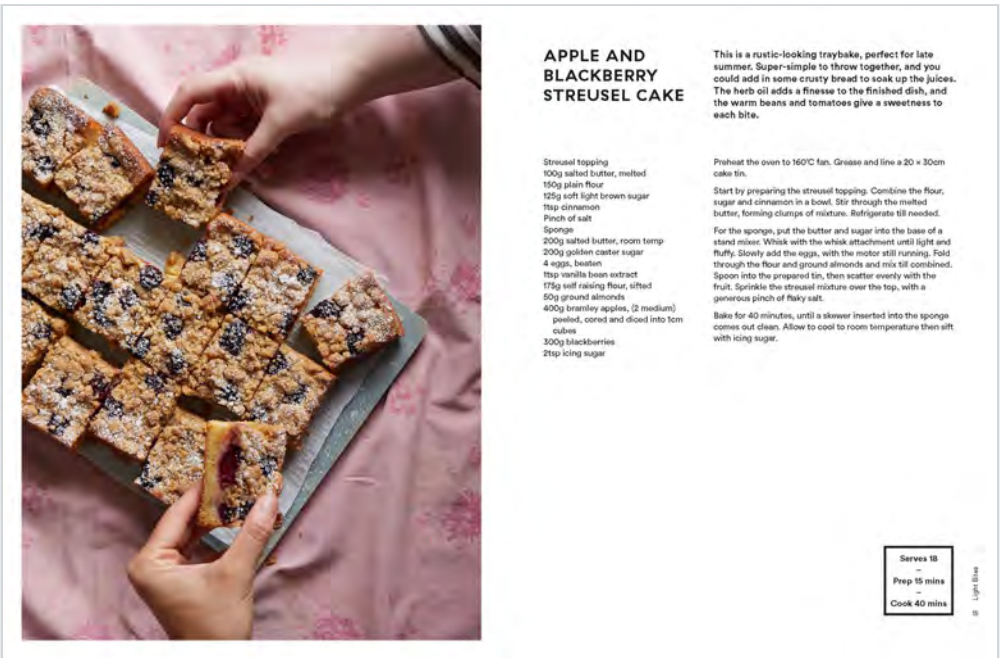
Conceived and edited by **Quadrille**.

- All recipes require just one standard-sized square tin
- Perfect for summer holiday baking projects
- Bakes that include minimal prep but maximum flavour

[View on Edelweiss](#)



Foolproof Roasting Pan
 9781787139817
 £14.00 | Hardcover





Eat Copenhagen

Recipes and Stories From Scandinavia

Trine Hahnemann

26 June 2025 | Hardcover
£18.00 | 9781837832835
224 Pages | 225 x 175 mm
Full-colour photography throughout

A collection of recipes from an effortlessly stylish city, interspersed with stories that set the culinary scene of the Danish capital.

From the chic restaurants of Vesterbro to the buzzing streets of Nørrebro, eating in Copenhagen is unlike anywhere else in the world. Known for its innovation, the city's calming vibe draws people from everywhere and for good reason. In this book, explore Copenhagen through the recipes and along the way enjoy the interwoven stories of the cafés and bakeries, markets and restaurants and the ever-evolving scene of this inspiring city.

Text is extracted and updated from *Copenhagen Food: Stories, Traditions and Recipes* by Trine Hahnemann.

A Danish chef and food writer, **Trine Hahnemann** is an enthusiastic advocate for sustainable solutions, organic sourcing and food cooked with love. With her great knowledge of Danish food and food culture, she writes for and appears regularly in the media. Trine has written twelve cookbooks including *The Scandinavian Cookbook*, *Scandinavian Christmas* and *Simply Scandinavian*.

- The original edition was the winner of The Guild of Food Writers' Best International Cookbook Award 2019
- Fresh design, new photography, smaller format and more accessible price point for a gorgeously inspiring updated edition
- Today the restaurant scene in Copenhagen is thriving – in no small way due to the influence of the world-famous restaurant Noma that effectively introduced Nordic cuisine to the world

[View on Edelweiss](#)



Simply Scandinavian
9781787139015
£27.00 | Hardcover

Pan Fried Breaded Plaice with Shrimp and Asparagus

Stjernesud

When you eat smørrebrød for lunch, you always start with fish. Either I choose herring or this very traditional pieces of smørrebrød plaice, mayonnaise and prawns. For Danes, this is not an everyday lunch, but is reserved for when we go out, or are making a special effort for a celebratory meal. You will find this at all Copenhagen smørrebrød places.

Serves 4

4 tbsp plain (all-purpose) flour
2 eggs, lightly beaten
200g (2 cups) breadcrumbs
4 plaice fillets
50–75g (about 1/4–1/2 cup) salted butter
400g (14oz) prawns
sea salt and freshly ground black pepper

For the lemon mayo
2 tbsp mayo (see page 000 for homemade)
2 tbsp lemon juice
1 tsp finely grated lemon zest

To serve
4 slices of rye bread
4 lemon wedges
small bunch of dill

Place the flour on a plate. Beat the eggs and place in a shallow dish, then place the breadcrumbs in another, seasoning with salt and pepper.

Now dredge a fish fillet through the flour and knock off any excess, then dip it in the eggs. Hold it up to drain off any excess egg, now place it in the breadcrumbs. Turn the fish over until the fillet is evenly coated with a good layer of crumbs, then place on a dish lined with baking parchment. Repeat to coat the other fillets. You can put the breaded fillets into the fridge to firm up the breadcrumbs if you wish.

Mix together all the ingredients for the lemon mayo, seasoning with salt and pepper.

Now melt the butter in a frying pan and fry the plaice fillets for 2–3 minutes on each side until really crisp, making sure the pan is never dry of butter.

Arrange the rye bread on plates and place 1 fish fillet on each slice of bread, then 1 tbsp mayonnaise, then add the lemon wedges. Top the plaice fillets with the prawns, then decorate with dill and sprinkle with salt and pepper.



Frederiksstaden 67

Fru Eckersberg cake

A classic cake that everybody seems to have forgotten. I have never been able to find out if the cake has anything to do with Eckersberg the Danish Golden Age painter (probably not), but it is outstanding!

Serves 8–10

For the almond macaroon
salted butter, for the tin
300g (2 1/4 cups) blanched (skinned) almonds
300g (2 cups plus 2 tbsp) icing (confectioner's) sugar
6 egg whites

For the mocha cream
150g (1 1/2 cup) softened salted butter
75g (1/2 cup) icing (confectioner's) sugar
75g (2 1/2 oz) dark (bittersweet) chocolate, 60–65 per cent cocoa solids, finely chopped
50ml (2 fl oz) very hot, extra-strong coffee
1 egg yolk

Preheat the oven to 160°C, fan/180°C/350°F/Gas 4. Line the base of a 24cm (9 1/2 in) diameter springform cake tin with baking parchment and butter it lightly.

For the almond macaroon, grind the nuts in a food processor until they are finely chopped. Transfer to a bowl and sift in the icing sugar, blending well. In a separate bowl, whisk the egg whites until stiff, then gradually fold in the nut mixture. Scrape the mixture into the prepared tin and bake for 50–60 minutes. Remove from the oven and leave the cake, still on its baking parchment, on a wire rack for 15 minutes, then peel off the parchment and let the cake cool completely.

For the mocha cream, beat the butter and icing sugar together until pale and fluffy. Put the chopped chocolate in a jug, pour over the very hot coffee and leave until the chocolate has melted, stirring occasionally. When the chocolate has completely melted, stir in the egg yolk. Add the chocolate mixture to the butter mixture and mix it well.

Carefully – it is very fragile! – place the cake on a serving dish. Spread the mocha cream evenly over the cake using a palette knife. Refrigerate the cake until ready to serve.



Christianshavn 67

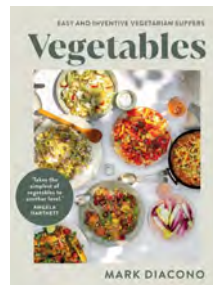


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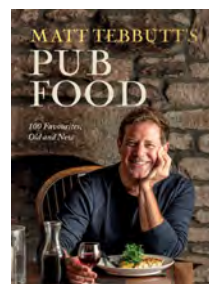


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Sofra

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**Karima Hazim Chatila and
Sivine Tabbouch**

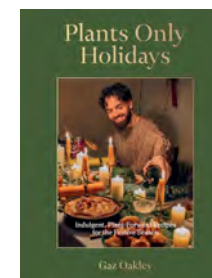


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Matt Tebbutt

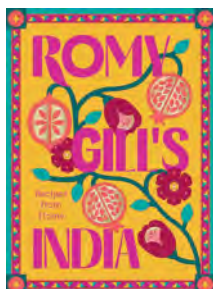


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Plants Only Holidays

Indulgent, Plant-Forward Recipes
for the Festive Season

Gaz Oakley



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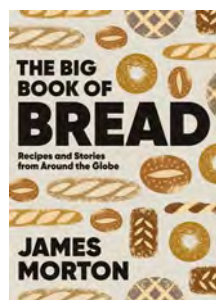


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Chez Manon

Simple Recipes From A French
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Manon Lagrève

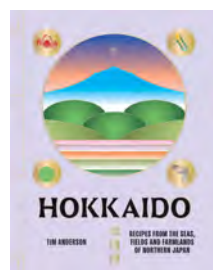


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James Morton



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Recipes from the Seas, Fields and
Farmlands of Northern Japan

Tim Anderson

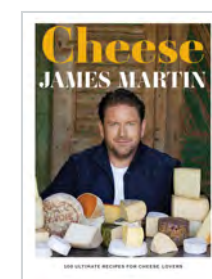


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Who's Afraid of Romanée-Conti?

A Shortcut to Drinking Great Wines

Dan Keeling



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Cheese

100 Ultimate Recipes
For Cheese Lovers

James Martin



Create



Knits for You and Your Dog

10 Sweater Designs to Make for You and Your Pet

Various authors

20 February 2025 | Hardcover
£16.99 | 9781837832712
128 Pages | 253 x 201 mm
Full-colour photography throughout

Dogs are a human's best friend so why not dress like each other! *Knits for You and Your Dog* is the ultimate knitting book, featuring 10 matching sweater designs to keep you and your loyal companion cosy and stylish in those harsh winter months.

Step-by-step knitting patterns and charts guide you through creating the warm sweaters featured in this book for yourself and your furry friend – not forgetting variations for cats too. You can mix and match designs to add your own personal touch and the sweaters come in a range of styles and sizes, so there should be something for everyone whatever your shape or size.

Featuring stunning location photography, this irresistible guide will get you stitching so you can match with your four-legged friend.

Knits for You and Your Dog brings together 10 popular Finnish and Icelandic authors and their best matching sweater designs for their furry friends.

- In the UK there are estimated to be 12 million pet dogs which equates to 31% of UK adults owning a pet dog
- 'Global pet clothing market is expected to be worth \$7 billion by 2023 with an annual growth of 5%... In the UK alone, annual spending on pets exceeded £7.5 billion in 2020.' – *The Guardian*
- Dog fashion has become a focus of haute couture with fashion houses such as Gucci and Versace release pet apparel ranges. This has then trickled down to high-street retailers such as H&M, Zara River Island and Next, who have launched their own clothing for dogs





The Great Pottery Throw Down

The Ultimate Guide to Making Pottery at Home

The Great Pottery Throw Down

20 February 2025 | Hardcover
 £25.00 | 9781837833443
 176 Pages | 253 x 201 mm
 Full-colour photography throughout

***The Great Pottery Throw Down* is the official tie-in to the popular reality C4 show.**

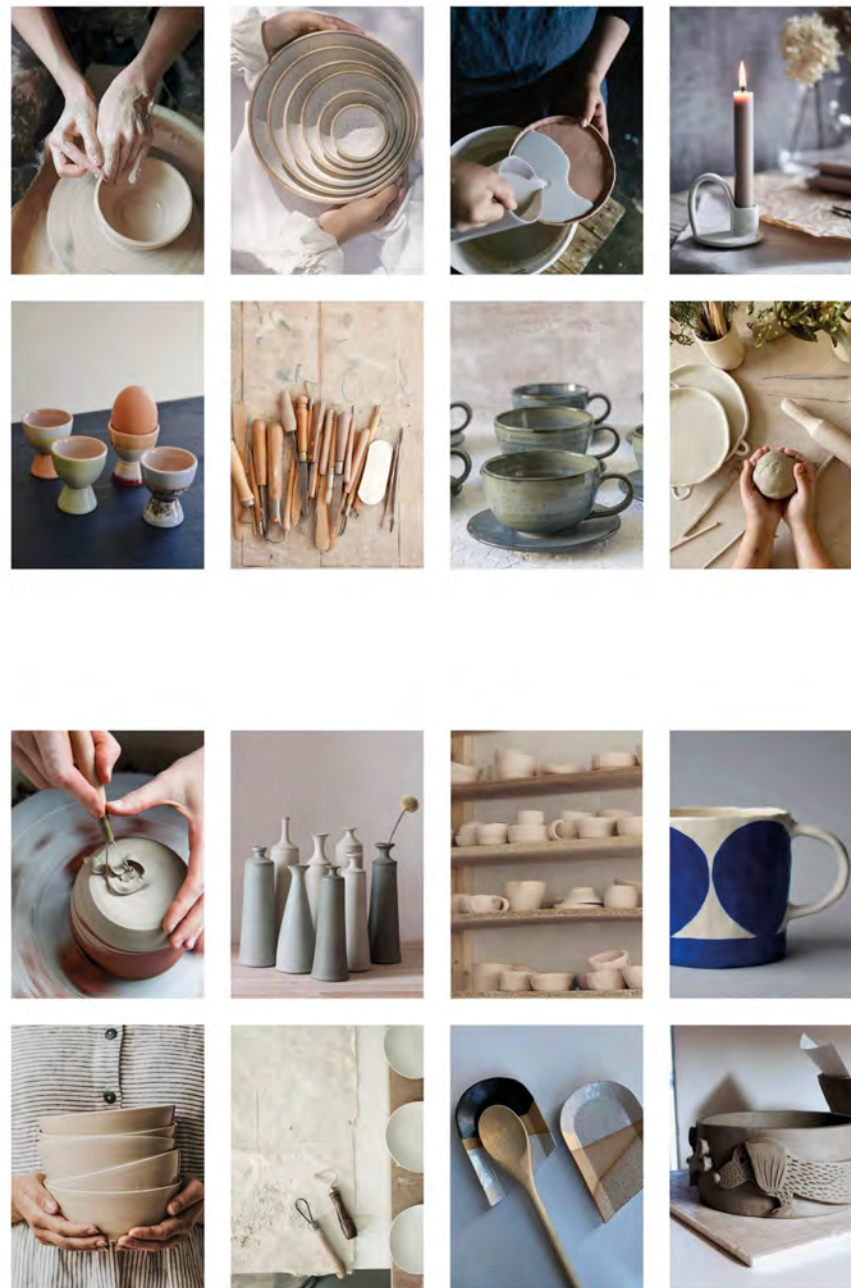
This is the first TV tie-in for this flagship series and will accompany budding potters on their creative journey as they take their first steps in this ancient craft. Bring the magic of the Throw Down to your home as this book guides you through the basics of throwing and handbuilding techniques, showing you how to work with clay with confidence.

Once you have mastered the skills of this seductive craft put them to the test through the 17 projects in this book that cover a mix of beginner to immediate designs inspired by the show's challenges from over the years.

This is a practical book appealing to fans of the show and those who are keen to learn how to become an amateur potter.

The Great Pottery Throw Down is a Channel 4 reality show. Siobhan McSweeney hosts as 12 budding potters strive for perfection in three ceramic challenges each week, under the scrutiny of judges Keith Brymer Jones and Rich Miller, for the title of Britain's Best Amateur Potter.

- This popular C4 show had an impressive 2.6 million viewers for series 7
- Featuring 17 handbuilding and throwing projects including cups, a teapot, plates, bowls, a vase and more
- This book is a celebration of *The Pottery Throw Down* series with expert tips from judges Keith Brymer Jones and Rich Miller



[View on Edelweiss](#)



Drawing Nature

100 Prompts, Projects and Playful Exercises

Viktorija Semjonova

27 March 2025 | Paperback
£14.99 | 9781784887872
176 Pages | 210 x 160 mm
Full-colour Illustrations

Drawing Nature focuses on perfecting how to draw trees, flowers and more.

This interactive journal features a mix of 100 prompts, playful activities and step-by-step projects on the theme of nature to help you explore your creativity. Whether you're new to drawing and want to learn how to sketch or you're an experienced artist in search of inspiration, *Drawing Nature* will (re)ignite your love of art.

Viktorija's easy techniques and helpful hints will show you how to hone your skills, add colour to your sketches and develop your own personal style.

Drawing Nature is the springboard to unleashing your creativity and building a unique collection of artwork.

Viktorija Semjonova is an illustrator and the author of *The Art of Gouache* and *Drawing People*. Born in Latvia and now living in Norway, Viktorija is classically trained in drawing and painting and her practice involves commercial illustration, social media campaigns, live drawing and teaching workshops.

- The journal will be a well-designed, small package, perfect for carrying around with you when inspiration strikes
- This is a follow on from *Drawing People*

[View on Edelweiss](#)



Drawing People
9781784886417
£14.99 | Paperback





Punch Needle Fashion

15 Punch Needle Projects for Crafting Accessories and Wearables

Micah Clasper Torch

10 April 2025 | Paperback - with flaps
 £16.99 | 9781837832217
 144 Pages | 253 x 201 mm
 Full-colour photography throughout

Discover a fresh take on a traditional craft in this introduction to the art of constructing accessories using punch needle.

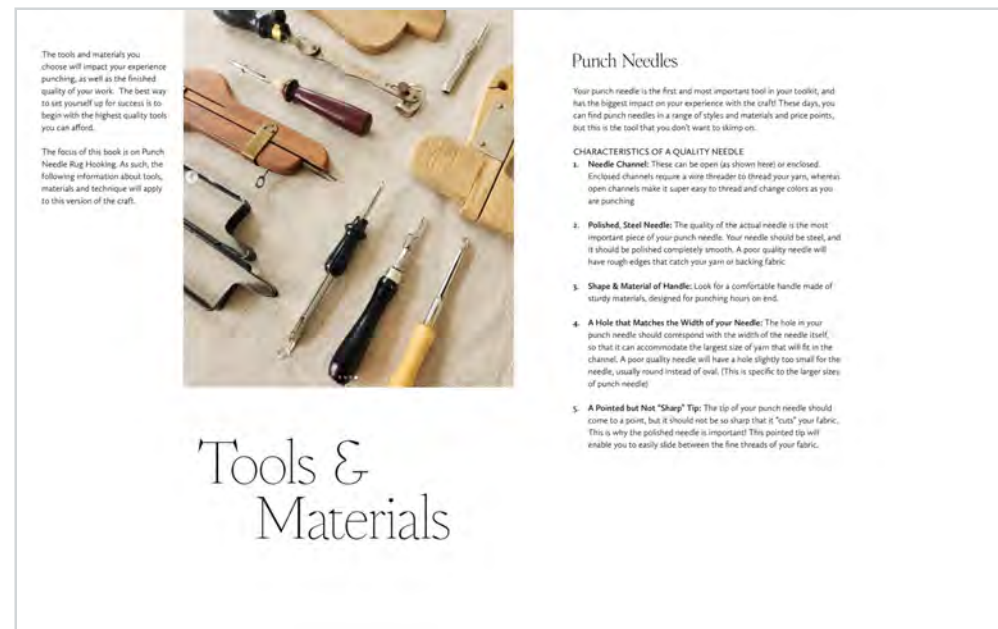
This practical guide features 15 fashion-forward projects aimed at both beginner and intermediate makers. Micah Clasper-Torch demystifies the contemporary application of the art of punch needle to make a collection of accessories and wearables. All the designs are bold and beautiful, playing with texture and colour to add instant style to any wardrobe.

Packed with stunning lifestyle and fashion photography, Micah will show you how to make designs to treasure by focusing on previously unexplored construction and finishing techniques. The projects include tote, collar, belt, clutch, crop top, vest and more.

Punch Needle Fashion showcases the design process and captures the essence of this accessible and versatile craft.

Micah Clasper-Torch is an artist, designer, and educator whose work is centered around the traditional craft of punch needle rug hooking. Her work has been featured in various print and online publications, and she has taught punch needle to thousands of students through her online courses on Domestika and Punch Needle Academy.

- A modern, practical guide that will show you how to punch needle with confidence.
- The first punch needle book dedicated to construction
- #punchneedle hashtag on Tiktok has had over 337.7M views





Crafting with Flowers

Celebrate the Seasons with 20 Floral Projects

Bex Partridge

10 April 2025 | Paperback - with flaps
£16.99 | 9781784887810
160 Pages | 253 x 201 mm
Full-colour Photography

Crafting with Flowers is a stunning book centred around crafting with both fresh and dried flowers, encouraging the reader to connect with nature and create stylish projects for their homes, spaces and to gift to others. The book features 20 practical projects and activities to help readers pause their hectic lives and immerse themselves in a connection to nature and creativity.

From simple and cute ideas like pretty framed pressed flowers and garlands, to gorgeous seasonal wreaths and kokedama, all the projects in *Crafting with Flowers* connect the reader to the outside world, providing them with a beautiful piece to enjoy in their home. Bex gives helpful guidance on the best plants to use for each project and provides tips and techniques to get the most from your creations.

With stunning photography and inspiring projects, *Crafting with Flowers* will give you the confidence and inspiration to bring nature into the home and allow you to find moments of calm and joy.

Founder of Botanical Tales and author of *Everlastings* and *Flowers Forever*, **Bex Partridge** is a floral artist specialising in dried flowers whose work is continually inspired by nature, the ebb and flow of the seasons and sustainability.

- The author's profile has continued to grow with 146k+ followers on Instagram and a course on Create Academy
- Interest in projects such as wreaths and pressed flowers remains high
- A return to the accessible, bright and fresh approach of Bex's first book *Everlastings*

[View on Edelweiss](#)

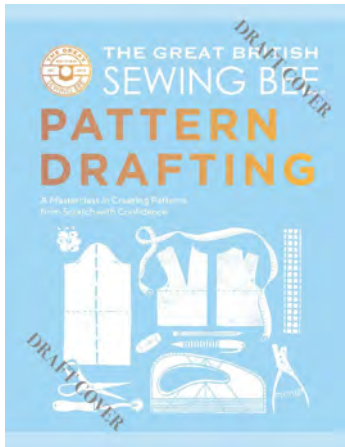


Flowers Forever
9781784884345
£22.00 | Hardcover



Everlastings
9781784883393
£16.99 | Paperback - with flaps





The Great British Sewing Bee: Pattern Drafting

A Masterclass in Creating Patterns from Scratch with Confidence
Caroline Akselson

8 May 2025 | Hardcover

£17.99 | 9781837833108

160 Pages | 210 x 160 mm

Full-colour photography and illustrations throughout

Learn how to design and make your own patterns and sew with confidence from the team behind *The Great British Sewing Bee*.

Pattern Drafting will show you how to draft patterns so you can make clothes that suit your style and fit you perfectly, with expert tips from the world of couture and costume making.

Starting with the basics, this illustrated, practical guide demystifies key terminology and shows you how to measure yourself accurately and all the essential kit you'll need. Discover how to draft and adapt pattern blocks; download the PDF patterns for a basic bodice, trouser, skirt and one-piece sleeve to get started and put your new skills to the test. The possibilities are endless as you discover how to make garments from scratch, identify and solve common fit issues and embrace the joy of stitching your own clothes.

An indispensable reference for skilled sewers, *Pattern Drafting* teaches you the art of creating dressmaking patterns with ease.

The Great British Sewing Bee is a BBC reality show that began airing on BBC Two on 2 April 2013. Kiell Smith-Bynoe hosts the show, as 12 talented home sewers are challenged to create gorgeous garments, under the scrutiny of judges Esme Young and Patrick Grant, for the title of Britain's Best Amateur Sewer.

- Packed with tips on drafting patterns from scratch, cloning your clothes and personalising your wardrobe
- People are striving to be more sustainable by altering and upcycling existing clothes or sewing their own
- Sewers know and trust *The Great British Sewing Bee* brand and this bestselling series

[View on Edelweiss](#)

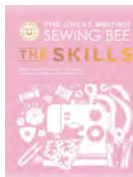


The Great British Sewing Bee:

Made to Measure

9781787139534

£16.99 | Hardcover

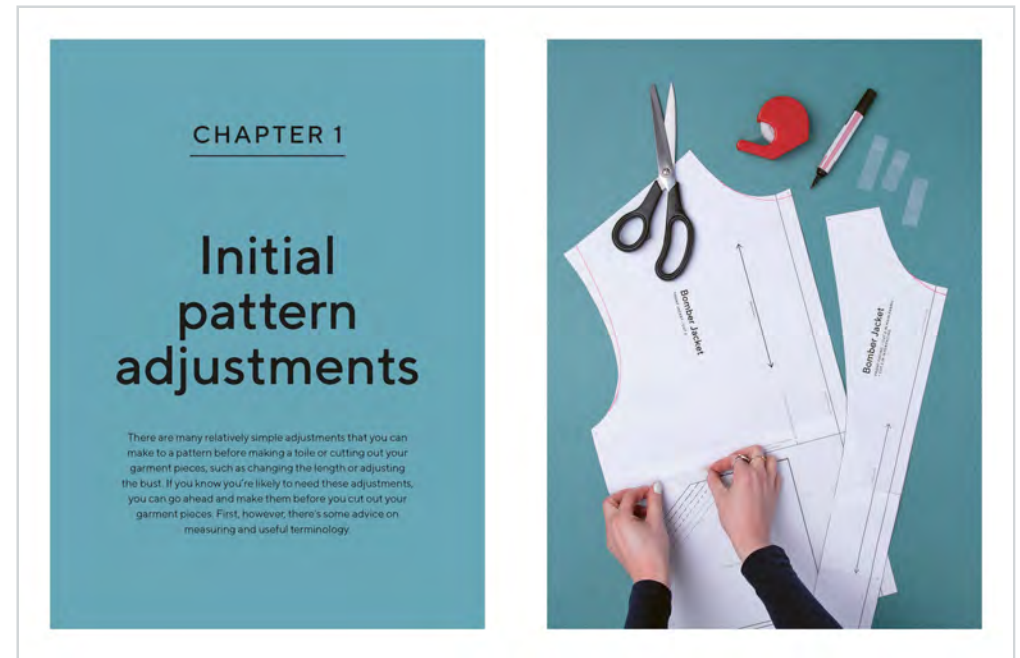


The Great British Sewing Bee:

The Skills

9781787139497

£16.99 | Hardcover





[View on Edelweiss](#)

Painting Nature

Techniques, Tutorials and Projects

Gemma Koomen

15 May 2025 | Paperback
£18.00 | 9781837832750
176 Pages | 253 x 201 mm
Full-colour illustrations and photography throughout

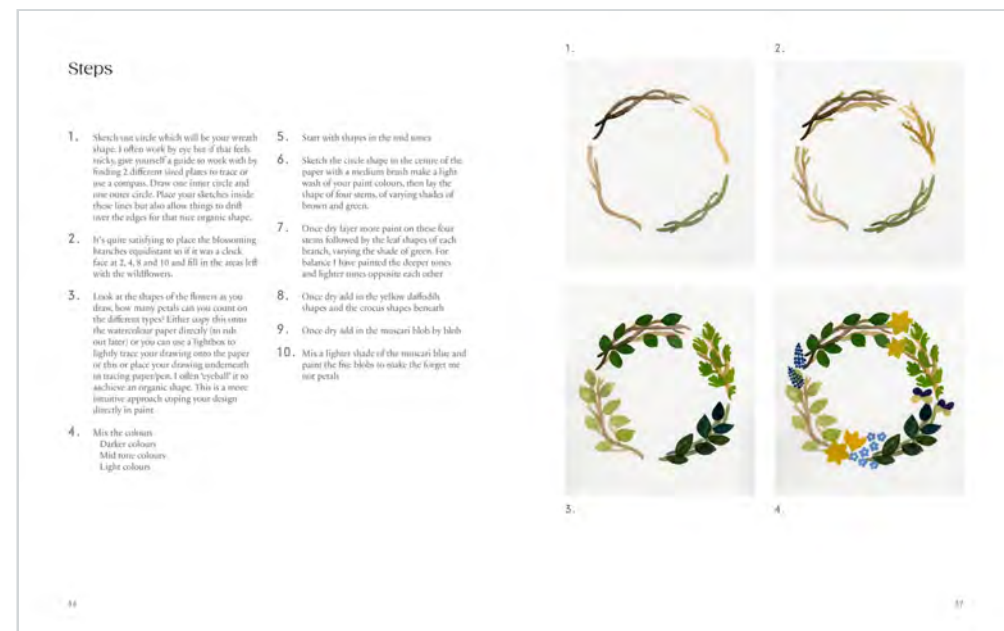
Drawing inspiration from the natural world, *Painting Nature* contains 20 projects that will help you to discover how to find your seasonal style, use colour and paint what you see.

Packed with tips and tricks, this book features practical projects from the starting sketch to building up your scene and the final flourish – learn how to pick up a paint brush and paint nature through the seasons with confidence. The themes include fauna and flora, animals and scenes.

With step-by-step instructions, this book is perfect for beginners or intermediate-level artists, *Painting Nature* helps to unleash your creativity, and reignites a love of art as you refine your technique.

Gemma Koomen is an artist and illustrator. She makes paintings and illustrations in gouache and ink taking inspiration from the natural world with a focus on wildflowers and plants, thoughtful objects, and animals that you could maybe have a conversation with.

- Beginner-friendly and accessible art book that will guide you through the techniques and project ideas
- Studies suggest that the act of creating art can have profound mental and physical health benefits. They also show us that regular exposure to nature can make us both happier and healthier
- Gemma Koomen's art is embedded in nature. She hopes to inspire and encourage budding artists to pick up a paint brush and create a world of their own





[View on Edelweiss](#)

Sew Simple

A Beginner's Guide to Making Your Own Clothes

Tammy Johal

15 May 2025 | Paperback - with flaps
£22.00 | 9781837833030
176 Pages | 253 x 201 mm
Full-colour photography and illustrations throughout

Learn to sew a collection of stylish garments with this beginner-friendly guide for the modern dressmaker.

Tammy Johal covers all the essentials from choosing the right fabric, reading and using patterns to the stitches needed to complete the designs in this book – making this the ultimate guide to dressmaking. Featuring 20 designs with variations in UK Women's sizes 6–32, Tammy specialises in uncomplicated, simple shapes that you will love to wear throughout the year.

All the patterns are easy to sew in a couple of hours, allowing beginners to make something they're truly proud of and wear it the same day. All the garments and accessories will have a slip-on style, meaning there won't be any need for tricky fastenings – making this book truly beginner friendly.

Tammy Johal is a British Indian pattern designer and dressmaker. She was inspired by beautiful, Indian outfits that surrounded her growing up as this was her first glimpse into the world of sewing. Tammy learned to sew in spare time five years ago and since then has started her own company. Her patterns have been featured in *Sew Mag*, *Sew News Magazine*, and *Simply Sewing*.

- 20 modern sewing patterns in womens sizes 6–24 to mix and match to make your own capsule wardrobe
- An accessible sewing book that focuses on creating stylish garments for the modern dressmaker
- Tammy Johal has a large and global following of 134k on Instagram which has allowed her to work with many brands such as Hobbycraft, Cricut, Prym, Mettler, Minerva, MyFabrics.co.uk and more

EVENING DRESS

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DIFFICULTY LEVEL
Beginner

*This pattern is stretchy so the fit is more forgiving and will shape to your body naturally. Size up or down if you're wanting a tighter or looser fit.

Size	Bust	Waist	Hips
6	78cm (31in)	61cm (24in)	86cm (34in)
8	84cm (33in)	66cm (26in)	91cm (36in)
10	89cm (35in)	71cm (28in)	96cm (38in)
12	94cm (37in)	76cm (30in)	101cm (40in)
14	99cm (39in)	81cm (32in)	106cm (42in)
16	104cm (41in)	86cm (34in)	111cm (44in)
18	109cm (43in)	91cm (36in)	116cm (46in)
20	114cm (45in)	96cm (38in)	121cm (48in)
22	119cm (47in)	101cm (40in)	126cm (50in)
24	124cm (49in)	106cm (42in)	132cm (52in)
26	129cm (51in)	111cm (44in)	137cm (54in)
28	134cm (53in)	116cm (46in)	142cm (56in)
30	139cm (55in)	121cm (48in)	147cm (58in)
32	144cm (57in)	126cm (50in)	152cm (60in)

EVENING DRESS 131

PATTERN FLATS

The Ravensa Dress comes in one length as shown in the illustrations below. You can easily hack the length of this dress by adding or subtracting from the hem of the dress to create a longer or shorter style!

FABRIC

This dress style slips over your head and has a fitted silhouette. Use light-medium weight stretch fabrics such as viscose/jersey knits, stretch velvets or any stretchy fabric with at least 5% elastane/spandex content or at least 40% stretch. Using fabric with a bit of drape will help create a more fluid and drapery dress that glides over the body. This pattern was drafted for a woman 167cm (5ft 6in).

PATTERN LAYOUTS

Depending on the width of your fabric and what size you are sewing, you will use less or more fabric. Please see the pattern layouts on this page to determine how much you will need.

In these layouts, you will have the right side of the fabric and pattern facing up. When cutting the back skirt, flip the pattern to cut the piece on the fold.

Sizes 6-14 | 2.2m / 2.4 yards
Fabric width: 50" - 58" / 127cm - 147cm

Sizes 16-32 | 2.2m / 2.4 yards
Fabric width: 50" - 58" / 127cm - 147cm

Sewing Tip

Measure Twice. Cut Once. It's simple but so crucial!

EVENING DRESS 132

EVENING DRESS 133



A Big Book of Drawing and Painting

A Study of Art

Andrew Marr

26 June 2025 | Hardcover
£25.00 | 9781837833009
256 Pages | 247 x 173 mm
Full-colour photography throughout

In *A Big Book About Drawing and Painting*, writer and broadcaster Andrew Marr tackles the subjects of inspiration, creativity, politics, beauty and form of drawing and painting.

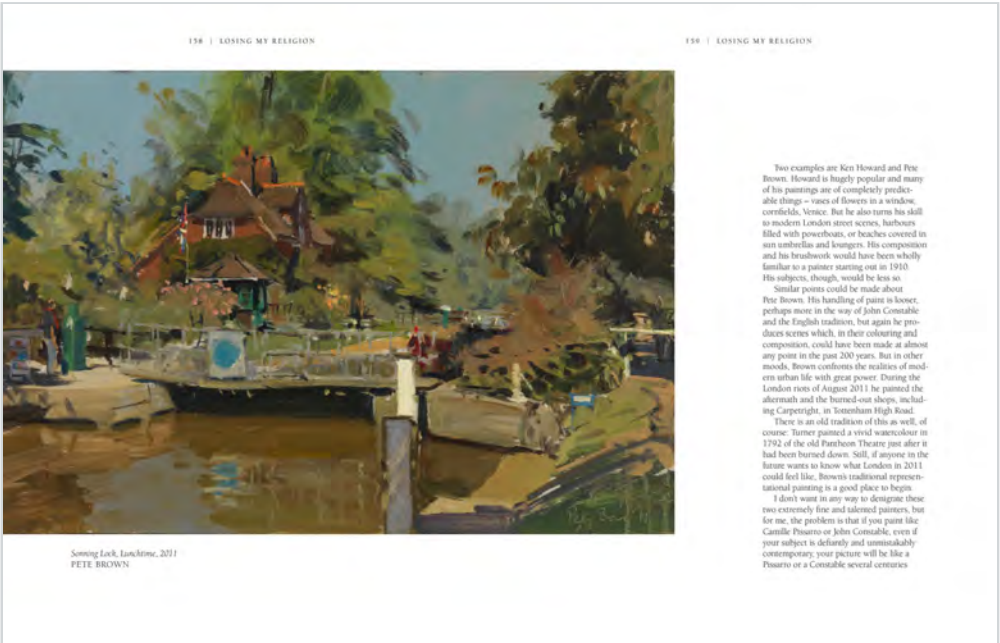
Since childhood, Andrew Marr has loved to draw and paint. Following a serious stroke in 2013 that left him partially paralysed, Marr struggled with the physical rigours of painting using oils. This led to his wrestling with some of the very fundamental questions about painting, and interrogating himself daily about brushstrokes, colour balance, line and texture. Using his own work in progress as examples of failures, and techniques from classical artists, Marr examines how the painter can learn from their mistakes.

A Big Book About Drawing and Painting is a provocative study and instructive guide making it an essential resource for all amateur artists, this book is a must-read for anyone fascinated by the creative process and the limits of human artistic achievement.

Andrew Marr has enjoyed a long career in political journalism, working for the *Scotsman*, the *Independent*, the *Economist*, and the *Observer*, and was the BBC's Political Editor from 2000–2005. Since 2022 he has presented his own show on LBC, *Tonight with Andrew Marr*. He has written numerous fiction and non-fiction books, and is the author of *A Short Book About Drawing* (Quadrille 2013) and *A Short Book About Painting* (Quadrille 2017).

- *A Short Book on Drawing* has sold over 28k copies and *A Short Book About Painting* has sold over 15k copies
- Marr is a household name as one of the UK's most respected journalists
- New content will be included in this expanded edition

[View on Edelweiss](#)





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9781837831401
£26.00 | Hardcover
192 Pages
253 x 201 mm

Dopamine Dressmaking

15 Sewing Patterns for Every Season
Brogan Allard



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9781784887599
£12.99 | Paperback -
with flaps
80 Pages
250 x 205 mm

Macramé

25 Super Simple Projects
For Your Home
Françoise Vauzeilles



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with flaps
144 Pages
253 x 201 mm

Woven

Make Your Own Accessories
from Raffia, Rope and Cane
Tabara N'Diaye



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The Big Book of House Plants

Emma Sibley



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Anna Husemann



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Thrown

A Modern Potter's Guide to Working
with Clay on the Wheel
Lilly Maetzig



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176 Pages
225 x 175 mm

The Art of Memory Collecting

15 Scrapbook, Collage, Trinket
and Zine Projects For Crafting
Treasured Moments
Martina Calvi



Life



Wonderlands

The Stunning Private Gardens of the UK's Leading Landscape Designers

Clare Coulson

20 March 2025 | Hardcover
 £40.00 | 9781784887940
 272 Pages | 304% x 254 mm
 Full-colour Photography Throughout

An exclusive tour of the private home gardens of the very best garden designers in the UK.

From country cottages in Somerset to Victorian estates in the Cotswolds, this book showcases the incredible gardens of 20 of the most renowned landscape designers working in the UK today. Featuring interviews, full garden tours and stunning photography throughout the seasons, discover how designers such as Tom Stuart Smith, Miranda Brooks, Dan Pearson, Nigel Dunnett, Arne Maynard and many more choose to shape their private spaces, to gloriously varied and stunning affect.

Written and curated by celebrated gardening writer Clare Coulson, *British Garden Designers at Home* is a visual bible of the very best British gardens.

Clare Coulson is an author and journalist, specialising in gardens and horticulture, for the *Financial Times HTSI magazine*, *the Daily Telegraph*, *Gardenista*, *the Observer*, *House & Garden*, *The English Garden*, *Gardens Illustrated* and others. A former fashion journalist, she was previously Fashion Editor at the *Daily Telegraph* and Fashion Features Director at *Harper's Bazaar*. She is co-editor and contributing author of *Blooms* (Phaidon, 2019) and a lecturer in journalism at Central Saint Martins in London.

- Never-before-seen private gardens of the UK's biggest designers
- Featuring gardens across the UK, including Somerset, Peak District, Cotswolds and more
- Written and curated by *The Telegraph's* gardening columnist, Clare Coulson

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ARABELLA
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 BOYD

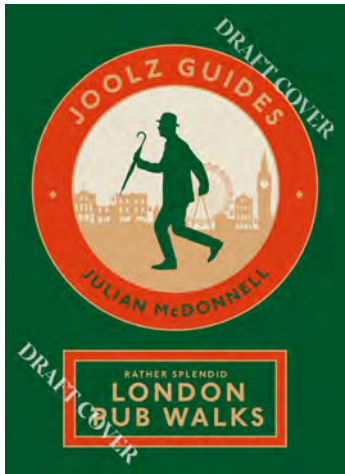
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Clare Coulson is an author and journalist, specialising in gardens and horticulture, for the *Financial Times HTSI magazine*, *the Daily Telegraph*, *Gardenista*, *the Observer*, *House & Garden*, *The English Garden*, *Gardens Illustrated* and others. A former fashion journalist, she was previously Fashion Editor at the *Daily Telegraph* and Fashion Features Director at *Harper's Bazaar*. She is co-editor and contributing author of *Blooms* (Phaidon, 2019) and a lecturer in journalism at Central Saint Martins in London.

72





Joolz Guides: Rather Splendid London Pub Walks

A Wander via London's Historic, Fascinating and Downright Enjoyable Drinking Houses

Julian McDonnell

13 March 2025 | Flexibound
 £14.99 | 9781837832798
 320 Pages | 185 x 135 mm
 Full-colour photography and illustrations throughout

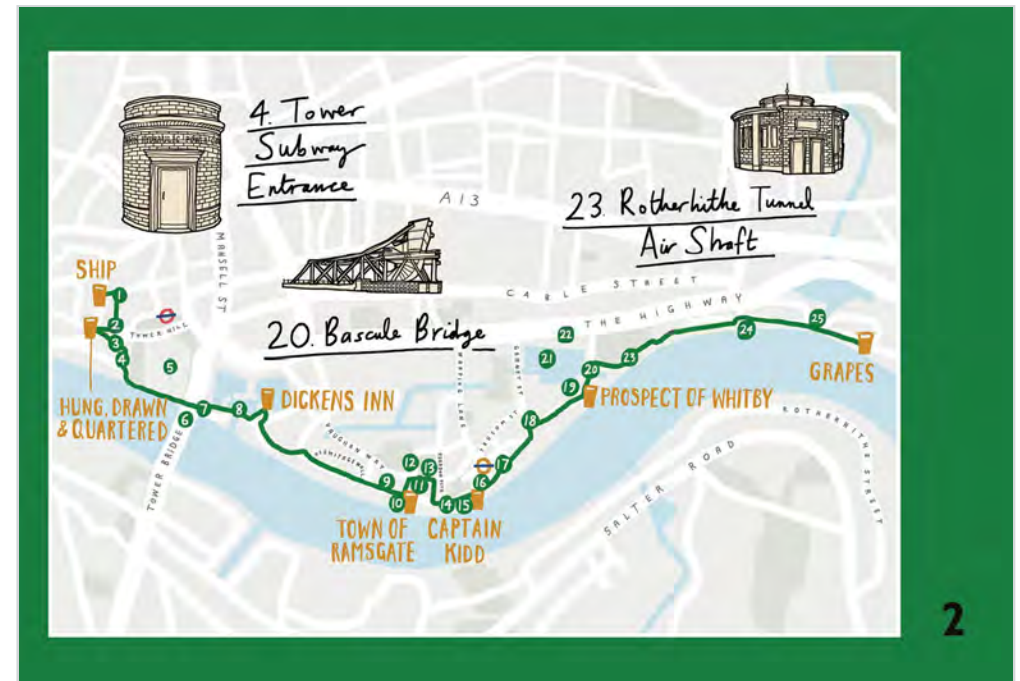
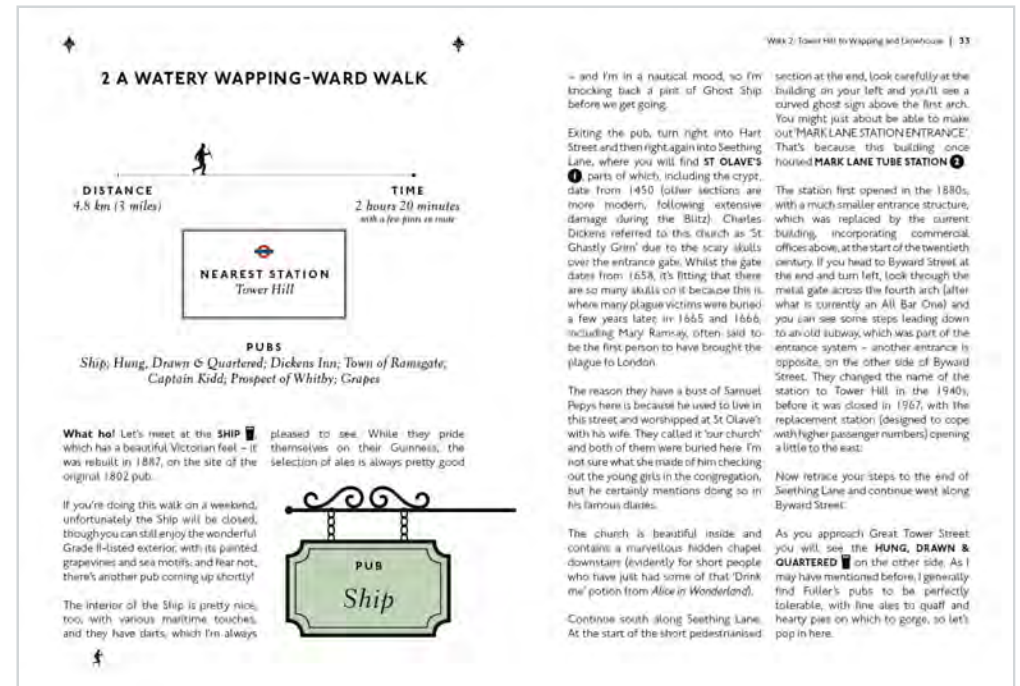
Pip pip and Tally-Ho... Joolz is back! Joolz ends every YouTube tour with a pint in a pub, so who better to walk us around the must-visit watering holes of the capital than our trusty resident guide?

Presenting 20 walks around popular and lesser-known parts of the metropolis, *Rather Splendid London Pub Walks* takes us on a leisurely weekend meander in search of a drink and a story. Each walk starts in a famous local, taking the scenic route from there to other popular pubs in the area. Whether it's around the East End district of Hackney or the regal environs of Greenwich, visiting the old gin palaces of Bloomsbury and Fitzrovia, or historic boozers in Mayfair and Westminster, London is packed with gorgeous, historic public houses that can tell a million weird and wonderful stories.

Illustrated throughout and with a map of each area to guide you, there are also special features and London insider knowledge, including pub etiquette and quizzes. Spend a happy day wandering then pull up a chair and settle down for a pint and a chinwag with Joolz.

Julian McDonnell (a.k.a. 'Joolz') is an award-winning tourism film maker from London. He has lived there all his life and there's nothing he loves more than showing people around his beloved city... and talking!

- Joolz Guides has over 290K subscribers on YouTube, with videos regularly attracting over 100K views
- Joolz's first book, *Rather Splendid London Walks*, has sold nearly 10,000 copies in the UK and 3700 in the US
- The *Washington Post* described Joolz as "the most entertaining" online tour guide



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Rather Splendid London Walks
 9781787139602
 £16.99 | Flexibound



A New English Style

Timeless Interiors

**Mary Graham, Nicole Salvesen
with David Nicholls**

1 May 2025 | Hardcover
£35.00 | 9781784889630
256 Pages | 279½ x 220¼ mm
Full-colour photography throughout

Set to the backdrop of stunning images, Salvesen and Graham share their invaluable tips and tricks, guiding you on a journey to decorate your home in a way that is as stylish and inviting today as it will be in years to come.

From the welcoming entrance to the serene sanctuary of bedrooms, the heart of the home in the kitchen to the sumptuous living areas, every space is meticulously considered. The authors apply their signature design principles, infusing each room with warmth, softness, and a touch of luxurious escapism. Learn how to layer, to curate a collection, be bold with colour and more.

Nicole Salvesen and Mary Graham's genius lies in their ability to transform spaces into individual, timeless havens that encourage you to unwind and savour life's quiet moments.

Nicole Salvesen and **Mary Graham** are experienced and award-winning interior curators. Their design studio, Salvesen Graham, was established in 2013 and offers a comprehensive design service creating beautiful, curated spaces for commercial and private clients globally.

- Interiors books continue to inspire consumers across the globe – in the UK in 2023, 33% of homeowners have chosen to improve rather than move
- Modern heritage and a bold use of colours are both massive trends in interiors for 2025
- Salvesen Graham has been awarded: *House & Garden* Top 100 Interior Designers, *Country Life* Top 100 Interior & Exterior Experts as well as *Country & Town Houses* Top 50 Interiors



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OLD RECTORY 44



197 OLD RECTORY





Moments at Home

Interior Inspiration for Every Room

Steve Cordony

6 February 2025 | Hardcover
£35.00 | 9781784887421
256 Pages | 305 x 255 mm
Full Colour Photography Throughout

***Moments at Home* celebrates the signature aesthetic of one of Australia's leading interiors stylist, Steve Cordony, in order to inspire home lovers globally.**

Steve seeks to share insightful interior styling and tablescaping ideas as well as small, everyday details which are the soul of the home. Including sumptuous photography of his clients' homes as well as Steve's own beautiful property, Rosedale farm, he wants to empower readers to create their own moments of reflection and connection.

Steve carefully plots a visual journey to be followed through 9 different areas of the home, from the kitchen and entry way to the bedroom and dining room, highlighting key styling tips in each one, showing how you can tailor them to your space to create meaningful moments in your home.

Steve Cordony is Australia's leading interior and lifestyle designer. He is editor-at-large at Belle magazine and also runs his design business where he creates content and creative campaigns with myriad brands.

- Steve Cordony has a massive social media presence with 650k Insta followers looking to recreate his aesthetic
- Author has partnered with many high-profile brands including Gucci, Jo Malone and Le Creuset
- Book will be a beautiful luxe object that readers will want to use in their own styling setups



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The Container Gardening Handbook

A Beginner's Guide to Growing Flowers in Pots

Isabelle Palmer

3 April 2025 | Hardcover
£14.99 | 9781784887957
144 Pages | 185 x 135 mm
Full-colour Photography Throughout

Whether you have a roof terrace, a tiny balcony or just a window sill, there's no excuse not to do some gardening.

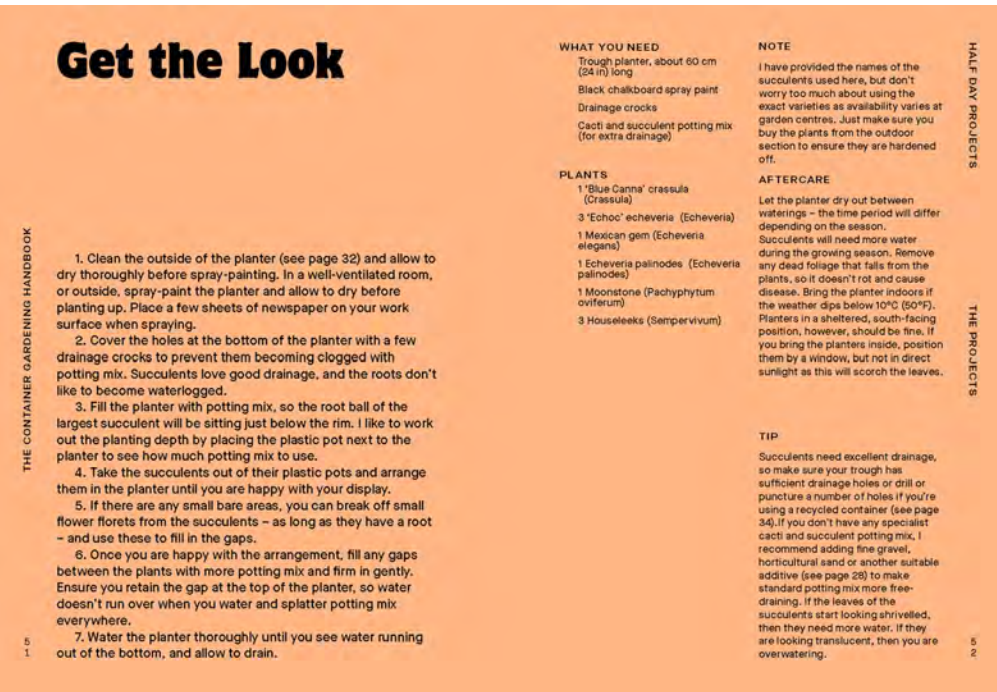
The Container Gardening Handbook shows just how easy it is to get started in the garden – and how to make the most of every little space.

The Container Gardening Handbook is the perfect book for novice gardeners who may have mastered the art of indoor plants and are ready to take it outside. The chapters include the basics, how to make a garden in a day, weekend projects, one-pot wonders, window boxes and finishing touches. It features over 20 projects with a mix of small gardens, singular containers and window boxes, all of which are stylish and easy to manage. Isabelle also offers advice on how to upgrade store-bought containers with a lick of paint, transforming the look of your plants.

With clear step-by-step instructions and advice on which plants suit your space, as well as how to care for them, this is an accessible book for anyone looking to start their own small garden.

Isabelle Palmer is the author of *The Balcony Gardener*, *The House Gardener* and *House Plants* published by Cico Books. Isabelle is a renowned city garden designer and the founder of The Balcony Gardener, her innovative and fresh approach to small space garden design and gardening retail has earned her well deserved attention. Isabelle lives in London.

- A reuse of content from *Modern Container Gardening*, with a fresh design
- The perfect gift for any gardener looking to make the most of a small space





[View on Edelweiss](#)

The Houseplant Handbook

A Beginner's Guide to Caring for Houseplants

Alice Bailey and Maddie Bailey

3 April 2025 | Hardcover
£14.99 | 9781784887964
144 Pages | 185 x 135 mm
Full-colour Photography Throughout

The Houseplant Handbook is a useful guide on how to find perfect plant matches for your home environments with a sustainable and innovative approach.

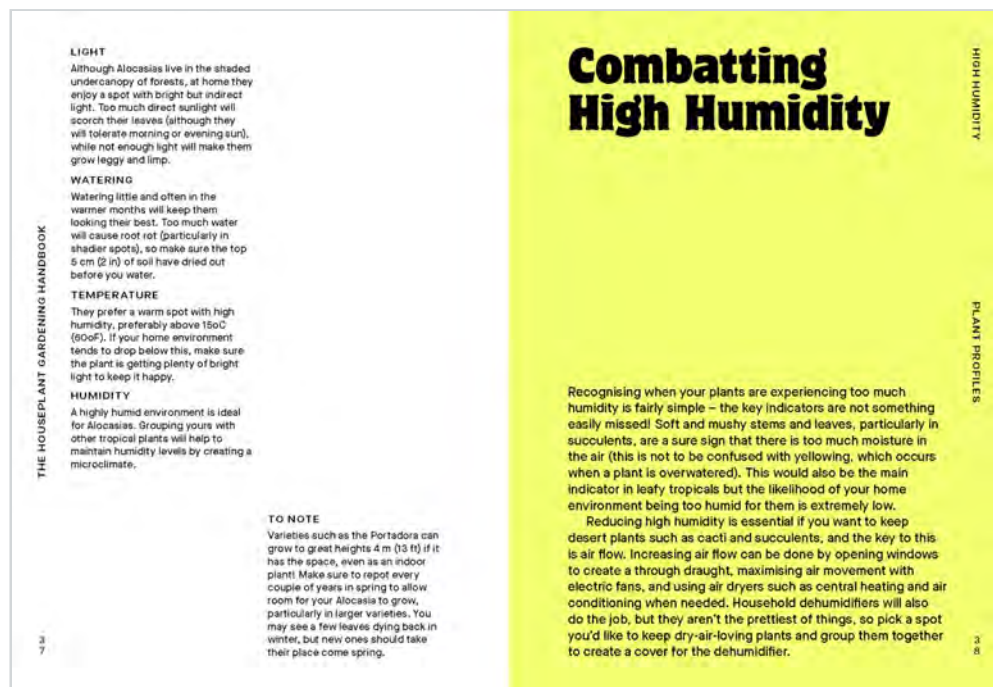
Focusing on working with the plants you already own, the book is divided in chapters detailing all the possible conditions: Extreme Sun/Heat, Dry Air/Central Heating, Deep Shade, High Humidity, Draughty, Cold.

By matching awkward spaces in your home with environments in the natural world, this book shows you how to relocate plants to improve their growth and help them thrive.

Features an extensive section with informative plant profiles that include their origin, easy-to-follow tips on feeding and watering, optimum conditions, prospective growth, and is concluded by a helpful troubleshooting chapter dealing with common problems, and what to try when all hope is lost.

Alice and Maddie Bailey quite literally hail from a London plant and flower dynasty – their grandfather was a Dutch flower merchant and nursery owner, and their mother the celebrated horticulturalist and author Fran Bailey – Maddie and Alice Bailey head up Forest London, a cult plant and homewares shop with two sites in South London, along with a flower shop. They are also authors of *The Green Indoors* and *The Hidden Histories of Houseplants* and *The Hidden Histories of Flowers*.

- A reuse of content from *The Green Indoors*, with a fresh design
- The perfect gift for any houseplant lover in your life





Living in Colour

A Practical and Budget-Conscious Guide To Decorating Your Home

Tash Bradley

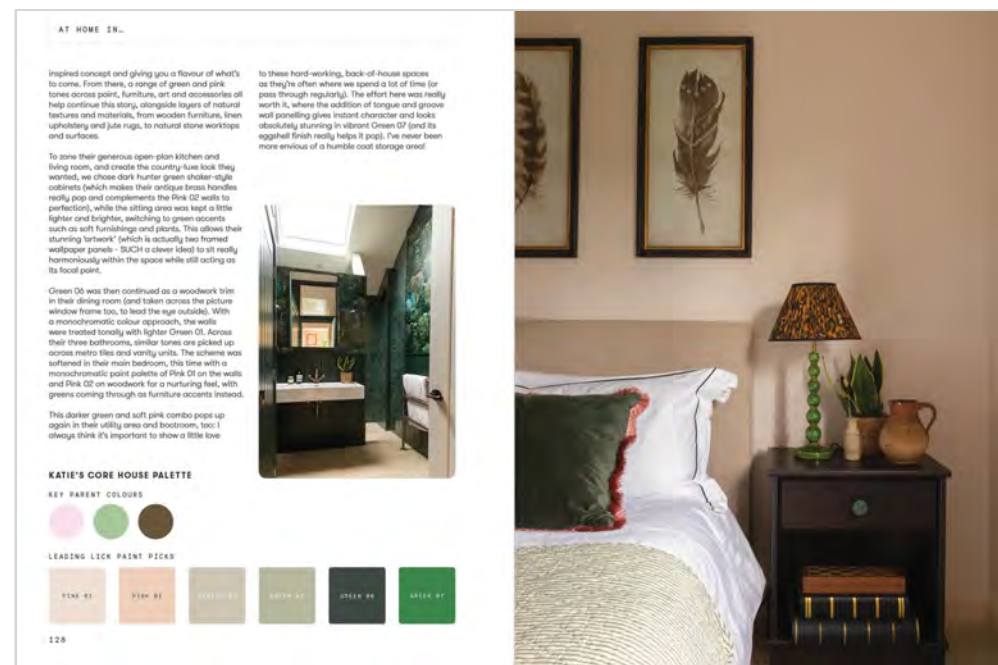
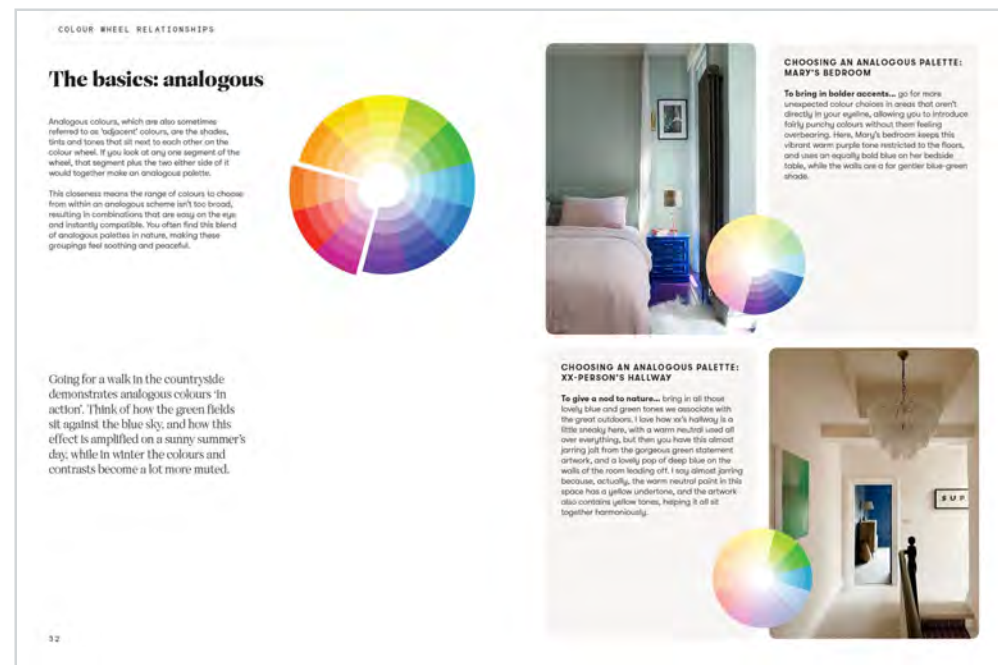
10 April 2025 | Flexibound
£25.00 | 9781837832040
240 Pages | 248 x 187 mm
Full-colour photography throughout

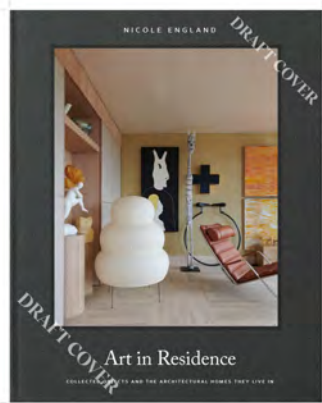
As co-founder of the Lick paint brand and a colour psychologist, Tash Bradley wants you to feel like she's sitting at your kitchen table guiding you to choose the colours that will both represent your style and have a positive impact on your space, whether you rent or own. Packed with practical tips and techniques, from colour theory and colour schemes to creating a flow from room to room, colour drenching, as well as illustrated case studies, this is the ultimate guide to decorating in style.

Tash Bradley is the co-founder and Director of Interior Design at home decor brand Lick and is a trained colour psychologist. Not only is Tash the curator of Lick's distinctive colour collection, but to date, she has helped renovate 5000 rooms across the UK, EU and US, giving her clients the colour confidence they need to transform their homes into spaces that they love. Tash's unique approach to colour in design has established her as a trusted thought leader in the interiors world. Her expertise has been featured in *The Times*, *Architectural Digest*, *Homes & Gardens*, *ELLE Decor*, *Vogue*, *LivingEtc*, *House & Garden*, *The Telegraph*, *The Metro*, *Evening Standard*, *Stylist*, *The Independent*, *Ideal Home*, *Hello*, *Tatler*, *Daily Mail* and *Financial Times's How To Spend It*.

- Lick have 200,000 newsletter subscribers and over 400,000 followers on Instagram
- Tash is a leading authority on interior design and colour psychology
- Includes case studies from Tash's clients and style inspiration from design influencers

[View on Edelweiss](#)





Art in Residence

Collected Objects and the Architectural Homes They Live In

Nicole England

10 April 2025 | Hardcover
 £35.00 | 9781784889616
 272 Pages | 280 x 222 mm
 Full-colour photography throughout

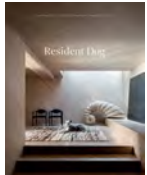
Step into a world where homes are not merely spaces to dwell but living, breathing masterpieces that tell a story of creativity, culture and comfort.

From an artist's industrial New York work/living studio, a Brutalist London apartment in The Barbican to an architect's modern coastal oasis in Victoria, Australia, these inspiring dwellings all have one thing in common: they house incredible art. Some of these homes are adorned with modern art, showcasing stunning and thought-provoking pieces from around the world. Others celebrate a lifetime of collecting, where every object tells a story, offering a glimpse into the soul of the owner. *Resident Art* will take you on a global journey to explore 25 extraordinary residences that redefine the very essence of what it means to call a house a home.

Locations have been selected and shot by award-winning architectural photographer and author Nicole England, with accompanying interviews with the home-owners that will be thoughtful, soulful and inspiring.

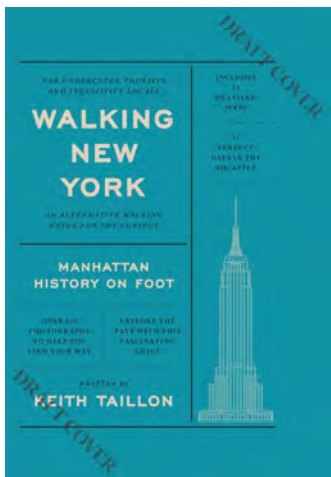
Nicole England is a Melbourne-based architecture and interiors photographer who has worked with many of the industry's top architects and designers, both in Australia and abroad. She is the author of *Resident Dog* volumes 1 and 2.

- A collection of 25 exceptional interiors that also happen to house incredible art collections
- The locations of the houses will span the US, UK and Australia, and will include a range of properties, from small apartments to houses
- The art will range in styles from sculptures to modern art, antiquity collections and more



Resident Dog (Volume 2)
 9781784883508
 £32.00 | Hardcover





[View on Edelweiss](#)

Walking New York Manhattan History on Foot Keith Taillon

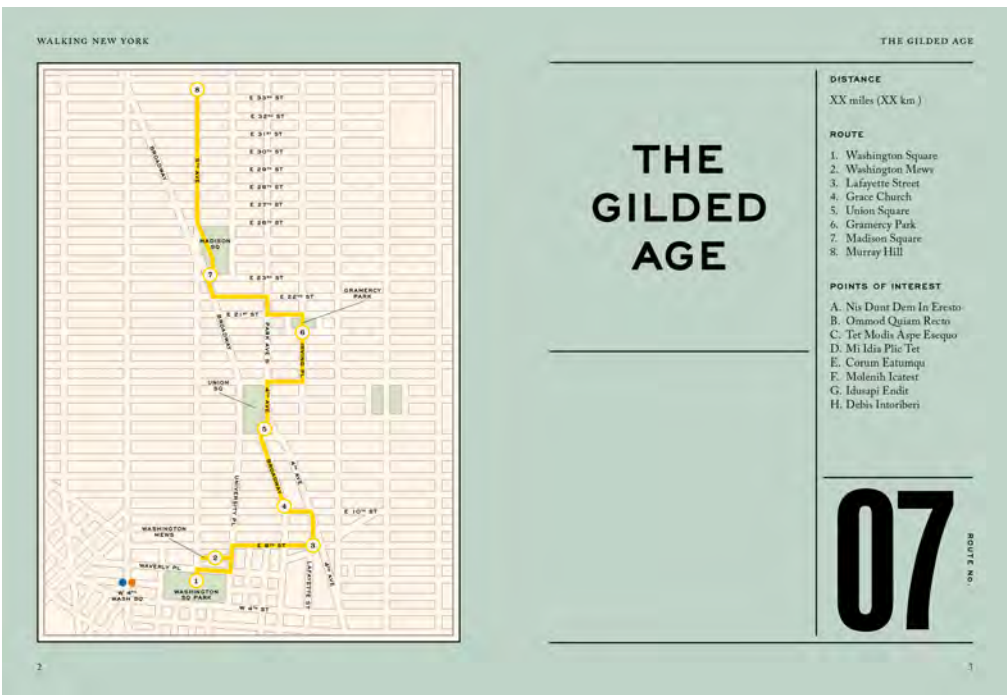
10 April 2025 | Flexibound
£14.99 | 9781784889708
320 Pages | 183 x 135 mm
Full-colour photography throughout

In the depths of the pandemic, a furloughed Keith Taillon walked every block of Manhattan (977 miles in all) to keep himself busy. He shared the walks with his Instagram followers, offering those stuck at home a fascinating insight into the history of New York. Once restrictions lifted, his Instagram was flooded with requests from people keen for tours, so he obtained his New York City Tour Guide license, giving group tours to the public.

Keith invites you on 12 of his most popular walking tour routes throughout Manhattan, showcasing their history, and the intricacies of their formation. Each walk starts with the nearest subway station, the walk's length and a detailed map to follow, and you will be encouraged to pause, look up, and take in the landmarks. Filled with interesting facts and timelines, you will gain a comprehensive understanding of why the city looks and feels the way it does. Perfect for tourists, New Yorkers and armchair travellers alike, you will see New York in a new way, learning to appreciate this truly special place anew.

Keith Taillon is a New York City historian. His Instagram account boasts more than 56k followers who tune in daily for his posts. He has been featured in *The Times* of London, *The New Yorker*, *The Australian*, *Conde Nast Traveller*, and *Surface Magazine*. Born in upstate New York, he has lived in Manhattan since 2010, currently residing in Harlem with his partner.

- 12 guided walking tours focusing on the history of New York
- Keith Taillon's instagram went viral during the pandemic and he has had sell-out tours ever since
- Avoids tourist traps and offers fascinating insight into the city





All Things Considered

Thoughtful Interior Design That Mixes Pattern, Colour and Style

Emilio Pimentel-Reid

24 April 2025 | Hardcover
£35.00 | 9781784887391
272 Pages | 283 x 216 mm
Full-colour photography

***All Things Considered* is a joyful celebration of individuality and an uplifting collection of interiors that mix prints, patterns, textures, colour and style with gusto to create a happy space.**

Filled with interviews and stunning pictures of the homes of artists, designers and creatives that place a curated sense of personality above all else, *All Things Considered* proves our homes are self-portraits of creative, individual style and spaces to play and experiment to bring about feelings of joy and happiness.

Designers featured include one of the world's top talents in architecture and interior design, Timothy Corrigan, Jennifer Shorto, owner of a fabric and wallpaper company, and Gert Voorjans, an iconic Belgian tastemaker.

All Things Considered is a book that inspires us to embrace our interior design personality and play by our own rules.

Emilio Pimentel-Reid is an Author (*Bold British Design*, Quadrille 2020), Creative Director and Brand Strategist. With over 20 years of experience collaborating with some of the world's most recognised high-end interior style brands, Emilio's features and styled shoots have appeared in the pages of British and international editions of *ELLE Decoration*, *Architectural Digest*, the *Sunday Times Style* and *Harper's Bazaar*.

- A joyful celebration of individuality
- A stunning interiors book featuring the homes of creatives who confidently mix patterns, styles and disparate inspirations with aplomb



SASHA BEROFF / 21



Bold British Design
9781787135116
£30.00 | Hardcover





[View on Edelweiss](#)



Dior: Style Icon
9781784887407
£16.99 | Hardcover



Coco Chanel: Style Icon
9781784885670
£12.99 | Hardcover

Yves Saint Laurent: Style Icon

The Definitive Designs and Moments of a Fashion Powerhouse

Dan Jones

24 April 2025 | Hardcover
£16.99 | 9781784887971
176 Pages | 217 x 147 mm
Full colour illustrations throughout

Yves Saint Laurent's enduring impact on fashion and culture is explored through more than 50 of the fashion house's iconic pieces.

Joining the house of Dior at the age of just 18, it was obvious that this fashion upstart had a glorious career ahead of him. Forged in the famous French house it wasn't long before YSL was launching his own boutique. He reinvented women's wear and transformed it into daring pieces such as the Le Smoking tuxedo and the Saharienne safari jacket – both instances of borrowing from menswear to create something bold, striking and a little bit scandalous.

YSL championed the concept of 'ready-to-wear', bringing high-end fashion to a whole new audience. His eponymous label created countless stunning garments and has been worn by both the famous and the infamous – from Catherine Deneuve and Jerry Hall to Margot Robbie and Nicki Minaj. YSL is a true style icon whose genius is celebrated in this beautifully illustrated title.

Dan Jones is a British writer and editor living in New York. Formerly of *i-D* magazine and *Time Out London*, he's an expert in style, cocktails and queer mythology. He is the author of a number of books including two of the previous titles in this series, *Style Icon: Diana* and *Style Icon: Dior*.

- Bold and contemporary design befitting the new direction of the Style Icon series
- Yves Saint Laurent remains a fashion force with legions of fans
- A perennial subject for big fashion exhibitions





The Reimagined Home

Sustainable Spaces Created with Joy

Nicole Gray

15 May 2025 | Hardcover
£35.00 | 9781784889692
256 Pages | 280 x 220 mm
Full-colour photography throughout

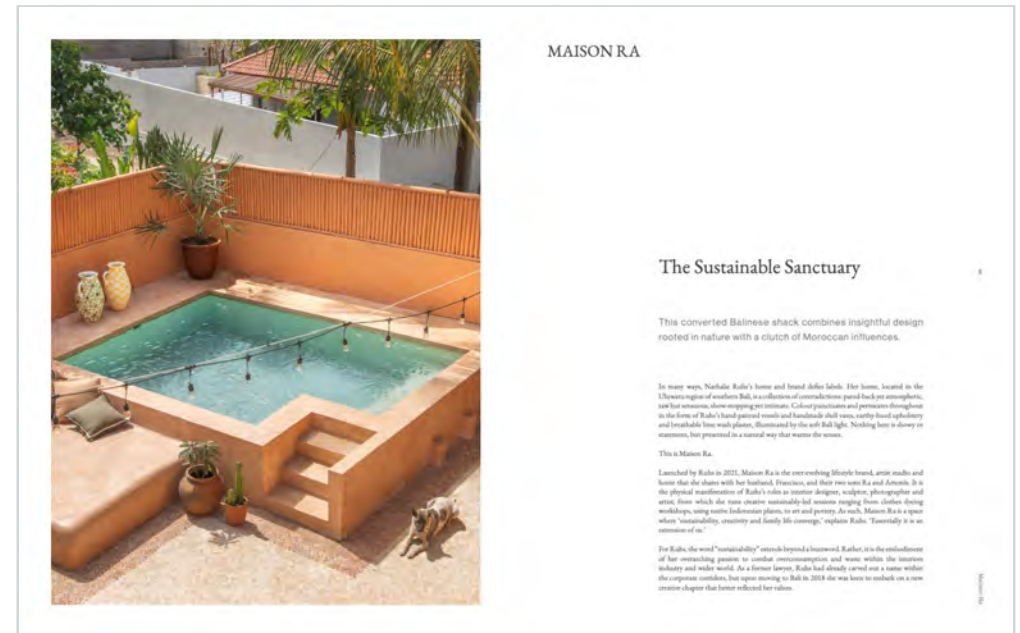
Sustainability is no longer a trend; it is embedded in modern design. Many of us want to know how to implement greener design choices in the home, that will not only look stylish, but will save money in the long-term.

The housing market has undergone a seismic shift since the pandemic, with a rise in passive housing, eco-friendly kit houses and flat-pack cabins highlighting the demand to achieve a responsible but beautiful home. Nicole Gray argues it's just as easy to create a joyful, sustainable home, and with this book, she offers inspiration with a collection of bright and innovative homes from around the world. From Bali to Australia, Amsterdam to England and LA, *The Reimagined Home* offers all sorts of eco-inspiration, and proves that a sustainable home does not have to cost the earth.

Modern and colourful, this book is an inspiration for anyone who loves joyful interiors.

Nicole Gray is the Interiors Editor at the UK's best-selling weekend supplement, *YOU Magazine*. She also consults, art directs and styles for commercial brands such as John Lewis, Marks & Spencer, George Home and Dulux. Her passion for sustainability and seeking joy through design has also resulted in award-winning collaborations for independent brands such as Yes Colours, Mustard Made and Jennifer Newman. She lives in London.

- An inspirational book for anyone who loves joyful interiors
- Offers helpful, easy-to-use tips from an expert on how to create your own sustainable space
- Showcases a variety of locations from around the globe: from Bali to Australia, Amsterdam to England and LA



[View on Edelweiss](#)



The Secret Gardens of Paris

Green Hideaways in the Heart of the City

Elli Ioannou

15 May 2025 | Hardcover
£20.00 | 9781784889777
224 Pages | 235 x 190 mm
Full-colour photography

Millions of people visit Paris every year, but many of them miss the real gems of the city: the many gardens, parks and squares.

Everyone knows the key tourist spots to visit, but who doesn't want a tranquil hideaway, tucked away from the hustle and bustle, to have a coffee break and really enjoy the city like a local? From large resplendent parks, perfect for a springtime stroll, to small squares where you can enjoy your pastry at leisure, this is for anyone hoping to travel to Paris, or simply looking for some escapism. Each entry features the address, opening times and a little history about the park. Stunning locations shots of Paris are peppered throughout to give a real taste of the city.

Perfect for anyone looking for a new way to enjoy Paris, whether you're a seasoned visitor or it's your first trip.

Elli Ioannou is an award-winning photographer, photomedia educator, mentor and artist. With over 17 years' experience as a fashion photographer, Elli has also written and delivered fashion photography and film programs in undergraduate and masters' level degrees in Australia and in Paris, including Parsons Paris and Paris College of Art. Originally from Australia, Elli relocated to Paris in 2016 on a search for personal and professional expansion.

- A new way to explore Paris
- Filled with beautiful location shots
- Elli is an award-winning fashion photographer, and her shots will transport you to Paris



[View on Edelweiss](#)



[View on Edelweiss](#)

Create Joy with Kim-Joy

How to Find Happiness as Your Authentic Self

Kim-Joy

1 May 2025 | Hardcover
£15.00 | 9781837831951
224 Pages | 216 x 138 mm
Full-colour photography throughout

A non-judgemental guide to finding your own kind of joy

Kim-Joy rose to fame in 2018 following her appearance on *The Great British Bake Off*, where she was best-known for her cute, quirky bakes and radiant positivity. Behind the scenes, Kim-Joy has struggled with her mental health, and has become a well-loved voice on overcoming anxiety, depression and selective mutism, and becoming authentically herself.

Filled with funny, relatable moments from Kim-Joy's life, along with a practical toolkit to navigate being 'different', *Create Joy with Kim-Joy* is a moving and inclusive guide to finding joy, sometimes in the unlikeliest of places. Reflective, real and grounded in both her personal and professional experience, *Create Joy with Kim-Joy* reminds you that you belong, and helps you to live more happily.

Kim-Joy is a bestselling cookery author. Prior to rising to fame on the *Great British Bake Off* 2018, Kim-Joy received a Masters (distinction) in Psychology and is a qualified Psychological Wellbeing Practitioner. In her spare time, she supports many charities and is an Ambassador for The Wren Bakery – a local Leeds based charity. Follow Kim-Joy on social media @kimjoy (instagram) @kimjoyskitchen (Tiktok, Twitter), @Kim-Joy (YouTube).

- Kim-Joy has over 400,000 Instagram followers
- Kim-Joy is a qualified Wellbeing Practitioner, with experience treating NHS patients with anxiety and depression, as well as experience supporting people with disabilities
- Publishing in time for Mental Health Awareness Week



Out now
9781784887407
£16.99 | Hardcover
176 Pages
217 x 147 mm

Dior: Style Icon

The Defining Looks from a Legendary Fashion House

Dan Jones



Out now
9781837830916
£20.00 | Hardcover
240 Pages
234 x 153 mm

Home Matters

How Our Homes Shape Us, and We Shape Them

Penny Wincer



Out now
9781837832057
£14.00 | Paperback
128 Pages
185½ x 137¼ mm

Rainy Day Paris

A Practical Guide: 100 Places to Keep Dry

Wendy Lyn



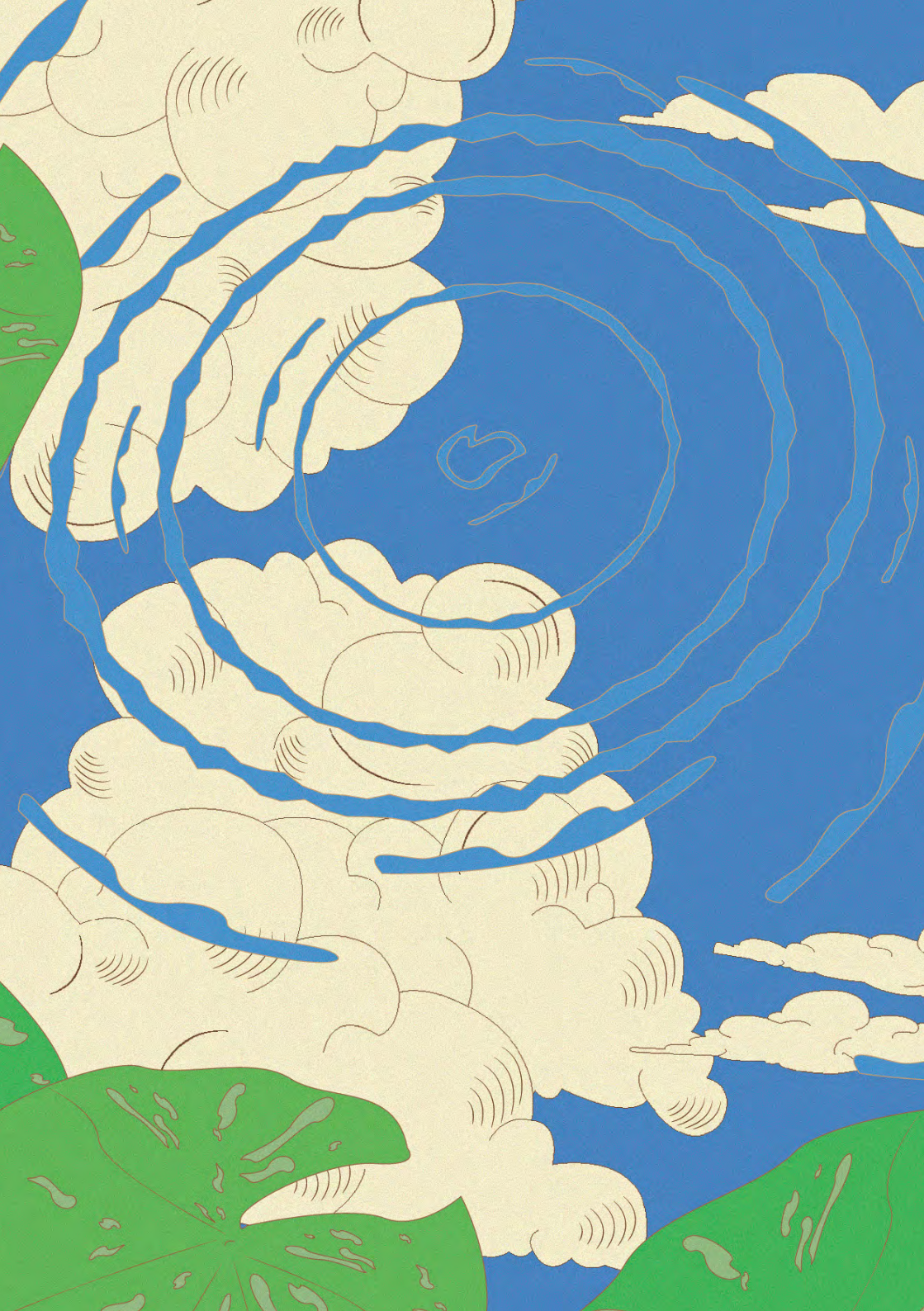
Out now
9781837831999
£35.00 | Hardcover
272 Pages
283 x 216 mm

A Place In Scotland

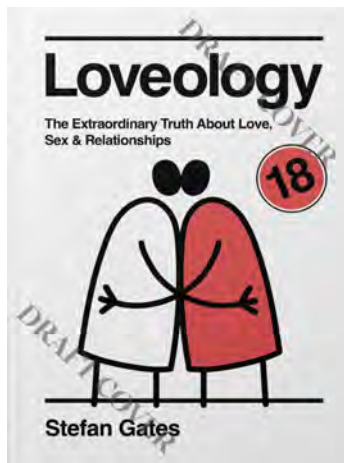
Beautiful Scottish Interiors

Banjo Beale

Photography by Alexander Baxter



Now



Loveology

The Extraordinary Truth About Love, Sex & Relationships

Stefan Gates

23 January 2025 | Hardcover
£14.00 | 9781837832194
176 Pages | 185 x 130 mm
2c illustrations throughout

What are the most statistically-effective flirting techniques? Is there any such thing as an aphrodisiac? And why does everyone on earth fancy George Clooney?

In *Loveology*, science writer and TV presenter Stefan Gates combines evidence-based research by psychologists, biochemists and neuroscientists to take you on an enlightening journey through some very sticky subjects in his usual humorous style. Packed with surprising facts, flirting techniques and answers to life's big questions, this is the perfect book for Valentine's Day. Chapters include: The Biochemistry of Love, The Science of Chat-Up Lines, Lustology, Snogology, Sexology, Is Break-Up Sex Ever a Good Idea?, 10 Things Every Sex Therapist Wants You To Know, When Love Goes Wrong, ...And Then What?

Loveology separates agony-aunt wisdom from scientific data with wit and good humour, striking a balance between bald, bold scientific fact and luscious, romantic, unknowable expert opinion.

Stefan Gates has spent years researching revolting science and experimenting on himself for TV, books and live tours including *Fartology* and his Utterly Revolting Science family shows staged at venues including the Royal Academy and Butlin's Centrestage. He has made over 20 TV series and written nine books including *Rude Science* (2022), *Fartology* (2018), *Catalogy* and *Dogology* (2021).

- *Bonk: The Curious Coupling Of Sex and Science* by Mary Roach has sold 6k TCM
- The perfect lighthearted, witty Valentine's Day gift
- From science communicator Stefan Gates, author of *Fartology*, *Catalogy*, *Dogology* and *Rude Science*

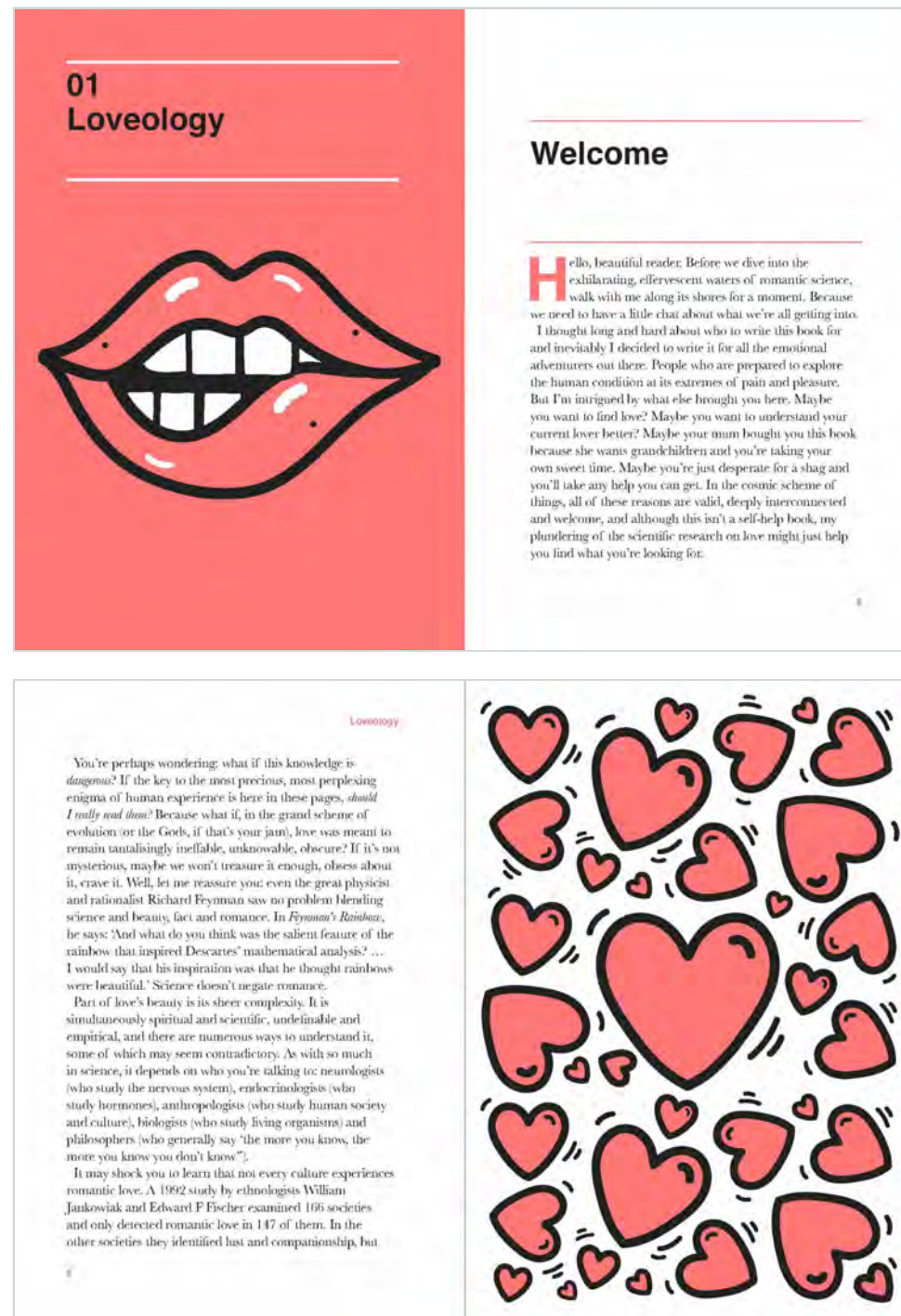
[View on Edelweiss](#)

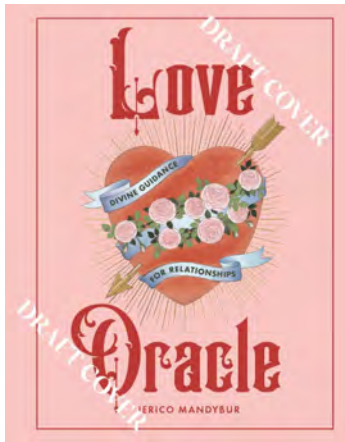


Rude Science
9781787136403
£12.99 | Hardcover



Catalogy
9781787136328
£12.99 | Hardcover





Love Oracle

Divine Guidance for Relationships

Jerico Mandybur

23 January 2025 | Hardcover
£12.99 | 9781784887636
432 Pages | 155 x 120 mm
Full-colour Illustrations

Love Oracle offers its readers refreshing insight and guidance on how to navigate love and relationships.

This oracle is designed to remind you of our natural state of love. To empower you to give love, receive love and reflect on all the myriad ways love might allow you to live a full, congruent, expressive and fulfilled life.

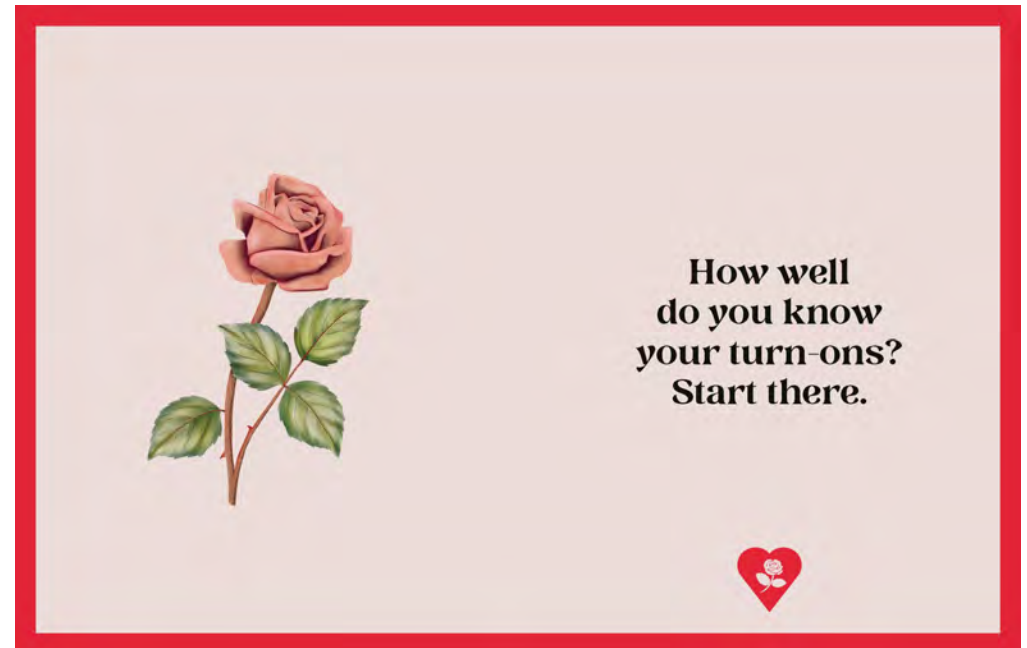
Use this book to receive answers from the Goddess of Love (or your loving higher power of another name) and let those answers inspire you to grow and attract all the love you seek.

Jerico Mandybur is an author, tarot reader, arts therapist, and creative coach whose work bridges the expressive and holistic realms in service of individual and collective healing. Their books and tarot decks, including the award-winning *Neo Tarot*, have been published in seven languages, and their work has appeared everywhere from *VOGUE*, *New York Magazine*, TEDx, *LA Times*, *New York Times*, *The Guardian*, and more.

- Open at random for instant guidance on love and relationships
- Full of wisdom on love, making it the perfect gift for any woman in your life
- A follow on to *Daily Oracle*, which is a reuse of *Pleasure Oracle*



**Actively disengage
with people whose
actions would
have you doubt
your goodness.**



**How well
do you know
your turn-ons?
Start there.**



I AM KIND Quadrille

13 March 2025 | Hardcover
£8.99 | 9781784887865
96 Pages | 132 x 110 mm
Text-only

Power Positivity: *I AM KIND* encourages you to treat people the way you wish to be treated. This pocket-sized book is full of empowering quotes, inspiring words and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, control negative feelings and raise your confidence.

Featuring advice and wisdom from some of our favourite celebrities, this little book is guaranteed to brighten your day and remind you to show the world the best version of yourself!

Conceived and edited by **Quadrille**.

- Powerful and positive affirmations in a pretty, pocket-sized package
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up
- A great 'just-because' gift as well as the perfect stocking filler for Christmas

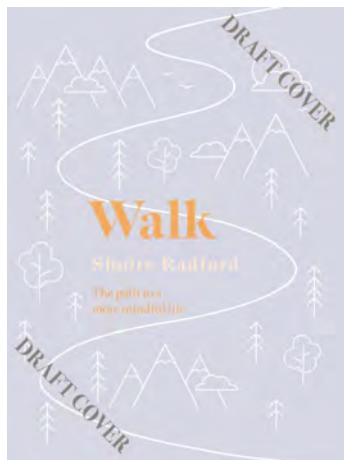


I AM BOLD
9781784887247
£8.99 | Hardcover



I AM AWESOME
9781784887216
£8.99 | Hardcover





[View on Edelweiss](#)

Walk

Find Your Path to Happiness and Mindfulness in Nature

Sholto Radford

13 March 2025 | Hardcover
£12.99 | 9781837833214
144 Pages | 185 x 135 mm
Full-colour illustrations throughout

Walk invites you to explore the benefits to be gained from the simple act of walking, hiking and spending time outdoors.

A great natural way to boost your mind, body and soul, walking is simple and free. Without the need for specialist equipment or personal training, it is just about the easiest way to get more active, lose weight and become healthier. And it can be done anywhere. Travelling by foot is also meditative as it fosters a slowness of thought, as you become more aware of your surroundings.

Drawing on Sholto Radford's extensive work with mindfulness-based practices, this book offers expert guidance and practical exercises to cultivate emotional and physical wellbeing.

Learn how to change your speed, shift your perspective and discover the pure joy of walking.

Sholto Radford is a researcher at the Centre for Mindfulness Research and Practice at Bangor University, with a lifelong passion for the outdoors and walking. In 2012 Sholto founded Wilderness Minds, combining his passions and leading courses and retreats with an emphasis on developing present moment awareness and well-being through time spent in the natural world and walking. He is also a qualified mountain leader.

- Walking's health benefits include lowering your blood pressure, improving your mental wellbeing and aiding weight loss
- *Walk* helps you to slow down and de-stress as you focus on the simple act of moving.
- Practical exercises from an expert author

Introduction

I believe there is a quiet voice within all of us, a voice that speaks to the mystery of this life, that whispers of a simplicity and the possibility of a connection to the fundamental raw aliveness in our nature; a voice that questions our efforts to order and better our lives, to work through the never-ending tasks on our to-do lists and face the baffling array of choices, enticements and distractions of life, where the world is seemingly at our fingertips. This voice may be loud and clear, or it may be buried deep down, only surfacing occasionally, raising itself above the cacophony of all of the things we have to get done today.

How do we answer? We could simply put on our shoes and leave everything behind us - step outside and walk. Not to escape but rather to return - to reconnect with something more fundamental to who we are than our inbox. Walking has the potential to nourish us physically and emotionally, to inspire us with ideas, creativity and insights. It can help us feel more connected to the natural world, give us a sense of perspective, meaning, wonder or presence. And when we step back through the door, perhaps we will have more clarity and inspiration as we meet both the undeniable challenges and the joys of life.

4 / Introduction

WALKING LEADS US INTO AN ENCOUNTER WITH THE WORLD

Whether we are exploring new places or walking on familiar turf, we pass other people, trees and plants, animals and human creations. We are exposed to the elements through the changing weather and seasons, and the natural rhythms of day and night. It may take us to dramatic places, mountains, rivers, forests, beaches and cities. It is not possible to separate the act of walking from what we see, hear, feel, touch and are touched by. Walking is a conversation with the world and ourselves within it.

This book explores this territory with the understanding that walking can also be more than just a physical activity, a way of getting from A to B or experiencing an unfamiliar place. It can become an art or practice, a conscious way of exploring our human experience, opening to our lives and cultivating the capacity of mindful awareness and well-being.

It is my hope that this book will engage this voice within us, and perhaps spark some curiosity about the potential of this seemingly simple act of movement. Ultimately, I hope it inspires you to get out there and walk.

Introduction \ 5

Early Beginnings

Our hominid ancestors began the life of bipedalism over six million years ago, and to this day walking on two feet sets humans apart from all other mammals.

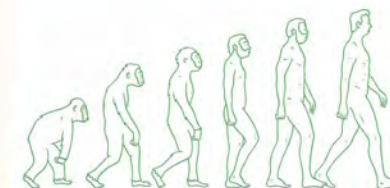
The reasons for this development are still debated within the scientific community with numerous theories proposed for why we walk in this way. A popular view, the Savanna Theory, argues that changes to the Earth's climate and the associated reduction in forest cover led us to a life on the plains, where walking on two feet allowed us both to move more efficiently than on four legs, and to look out over the long grass for predators and prey. A more recent theory contests this and suggests that bipedalism was present before such dramatic climate change took place and that life on two feet began while early humans were still living in the trees like our orangutan cousins, who have similar knee joints and walk along branches on two feet, using their hands for balance and to collect food.

Despite over six million years of evolution, the back and knee pains common for us humans are still believed to result from our body's incomplete adaptation and its ancestral roots of moving on all fours.

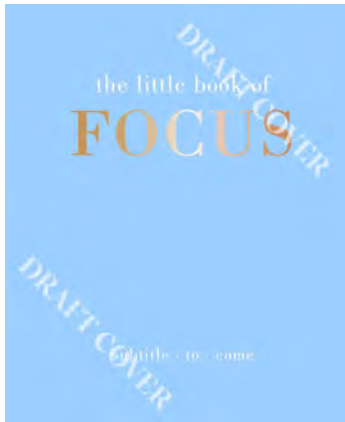
10 / Early Beginnings

Another significant evolutionary advantage of bipedalism is that it freed our hands. This allowed us to carry food, use tools and weapons and to take on bigger prey. The learning and possibilities available to us through the use of our hands is believed to have played a key role in the development of our brains.

In this sense walking on two feet seems to have been fundamental to the development of human consciousness, the most complex property in our known universe that has given rise to everything mankind has created, and for better or worse has shaped the modern world.



Early Beginnings \ 11



The Little Book of Focus

Calm. Mindful. Productive

Joanna Gray

27 March 2025 | Hardcover
£8.99 | 9781837832880
192 Pages | 127 x 105 mm
Text-only

Get in the zone and channel your productivity with *The Little Book of Focus*.

With inspirational quotations, practical tips and thoughtful exercises, *The Little Book of Focus* will show you how to find your calm, create a distraction-free zone and re-direct your attention to all the right things.

The Little Book of series has sold 1 million copies worldwide, with titles like *The Little Book of Mindfulness*, *The Little Book of Gratitude* and *The Little Book of Love*.

“What you stay focused on will grow.” – Roy T. Bennett

Joanna Gray is a writer, journalist and interviewer. She runs festival events and educational programmes for Wimbledon BookFest in the UK and co-ordinates the Jane Gardam Short Story Award. She is the author of many books in Quadrille's *Little Book of* series, including *The Little Book of Self-Care* and *The Little Book of Kindness*.

- The *Little Book of* series has sold more than 1 million copies worldwide
- A UK survey found that around 50% of people find it difficult to focus and feel like their attention spans are getting shorter
- The perfect book for anyone who wants help to combat the distractions of the modern world

[View on Edelweiss](#)



Ask yourself: who makes the decisions in your day?

What time do you get up?

What do you have for breakfast, lunch and dinner?

How many tasks do you have to fulfil?

How do you spend your free time?

Now ask yourself:

Who makes these decisions? Do you make all of the decisions in your day? The majority or the minority? If not you, who is making more decisions for you: your parents, your partner, your dependents, your colleagues? Assess carefully where the power lies.

14

“You cannot teach a child to take care of himself unless you will let him try to take care of himself. He will make mistakes and out of these mistakes will come his wisdom.”

HENRY WARD BEECHER

15

Empowered people know how to. . .

- Cook eggs.
- Do CPR.
- Start and end conversations.
- Invest their money.
- Defend themselves.
- Make their favourite cocktail.

“There are four types of people in this world: 1. The person who knows, and knows that he knows; he is wise, so consult him. 2. The person who knows, but doesn't know that he knows; help him not forget what he knows. 3. The person who knows not, and knows that he knows not; teach him. 4. Finally, there is the person who knows not but pretends that he knows; he is a fool, so avoid him.”

ARABIC PROVERB

48

49



Bird Lore

The Myths, Folklore and Meaning of Birds Sally Coulthard

24 April 2025 | Hardcover
£15.00 | 9781837833061
144 Pages | 185 x 135 mm
Full-colour illustrations throughout

From bestselling author, **Sally Coulthard**, comes this charmingly illustrated guide to our favourite feathered friends and folklore that surround their lives.

From songbirds to seagulls, nightingales to morning larks, we share the cultural language of the avian world. Doves bring peace, storks carry newborn babies. Robins mark Christmas, hens Easter. Blackbirds and thrushes herald the dawn, owls welcome in the night. Even in our modern, rational world, magpies and peacocks still invite superstitions.

Bird Lore takes a fascinating flight through the myths, magic and meaning of birds. Covering 50 well-loved avian species from across the world, she glides through their folklore, legends and symbolism. From common sayings to strange superstitions, ancient beliefs to modern celebrations, this gloriously illustrated and international guide reveals that *Bird Lore* is as alive and vibrant as it ever was.

Best-selling author **Sally Coulthard** has written extensively about nature, craft and outdoor living. She writes a column for *Country Living* magazine, called 'A Good Life in the Country', and runs a smallholding in rural Yorkshire. She has previously published three books with Quadrille including, *Crafted*, *Superstitions* and *Floriography*.

- Examining the lives of 50 well-loved avian species from across the world, their folklore, legends and symbolism
- Birdwatching has been growing in popularity with organisation RSPB reporting an 85% increase for their annual garden survey
- A beautifully illustrated gift for bird-lovers and nature enthusiasts alike



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What Selena Says The Unofficial Collection Quadrille

8 May 2025 | Hardcover
£8.99 | 9781784887476
96 Pages | 132 x 110 mm
Full-colour Illustrations

Featuring words of wisdom on love, friendship, self-confidence and creativity, *What Selena Says* is an inspiring collection of the actress and pop queen's best quotes.

"The older I've gotten, the more I've learned that I have to open myself up to all opportunities. Maybe I'll get burned and not meet the right people, but I won't know until I do it."

"I believe in second chances, but I don't believe in third or fourth chances."

"Always be yourself, there's no one better!"

Conceived and edited by **Quadrille**.

- The latest in the *What Says* series
- Selena Gomez is beloved the world over, with 420M followers on Instagram
- A quote book with a fresh, modern style
- Nice package and good price point – the perfect gift or impulse buy

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What Jennifer Says
9781784887261
£8.99 | Hardcover





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The Official Collection

Quadrille

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***What Maya Angelou Says* is a collection of the beloved American icon's most uplifting quotes.**

Maya Angelou's life is a rich and remarkable one; using her voice to overcome prejudice and difficulty, the poet and activist has inspired generations to live boldly and change the world for better.

"If you don't like something, change it. If you can't change it, change your attitude."

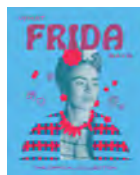
"It's one of the greatest gifts you can give yourself, to forgive. Forgive everybody."

"If you're always trying to be normal you will never know how amazing you can be."

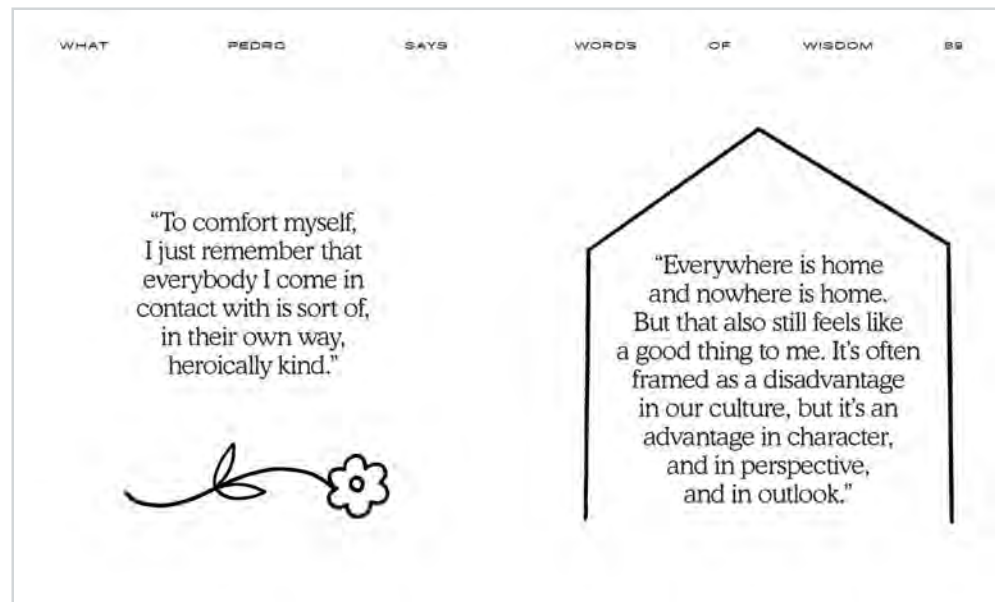
Conceived and edited by **Quadrille**.

- The latest in the *What Says* series
- An official partnership with Maya Angelou's estate
- Heart-warming and hard-won life lessons from a true icon
- A quote book with a fresh, modern style
- Nice package and good price point – the perfect gift or impulse buy

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What Frida Says
9781784887513
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Moon Magic

Gaia Elliot

15 May 2025 | Hardcover
£10.00 | 9781784889838
112 Pages | 155 x 120 mm
Full-colour illustrations throughout

Quick spells inspired by the magic of the moon. One of two upcoming books in the Pocket Mystic series from Gaia Elliot, *Moon Magic* explores the power of this satellite and the magic it can offer. The moon's gift to us is that we learn by reflection. Whether you are new to this understanding, or already an advocate, you can take your own power deeper and further by working in conjunction with the moon's energy. Using rituals and spells, it becomes possible to access this magic.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

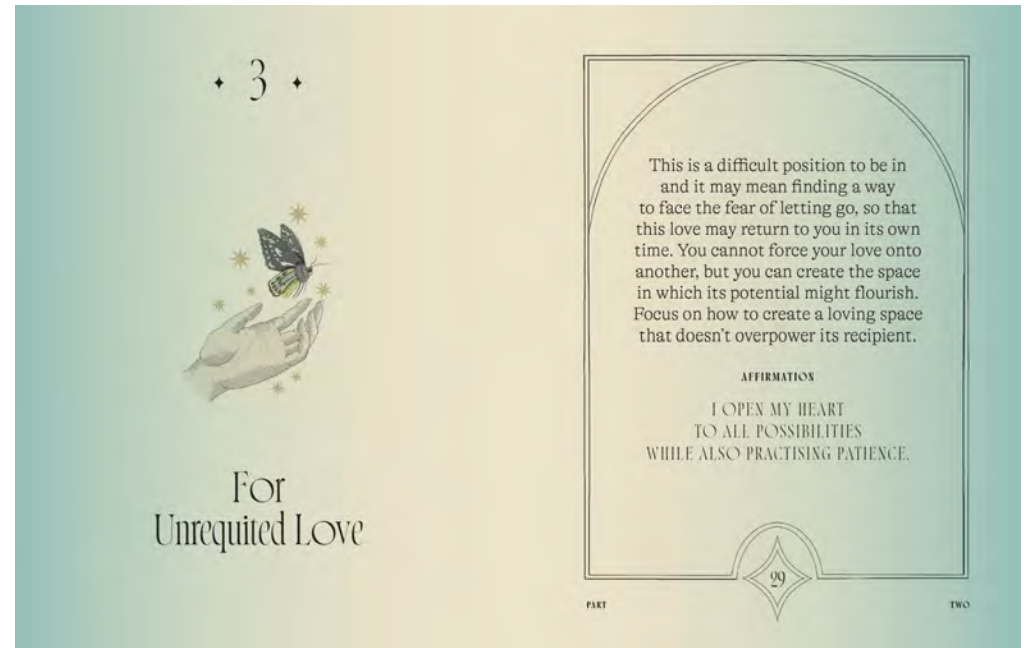
- Modern witchcraft is on the rise, with WitchTok gaining more followers year on year, and Witch fiction gaining popularity in 2023
- The Pocket Mystic series is aimed at people who are beginners to mysticism and want to dip their toe in the water
- These spells contain few ingredients and are easy to cast
- The book is small enough to pop in your bag, and beautiful enough to display on your bedside table



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Pendulum Magic

Gaia Elliot

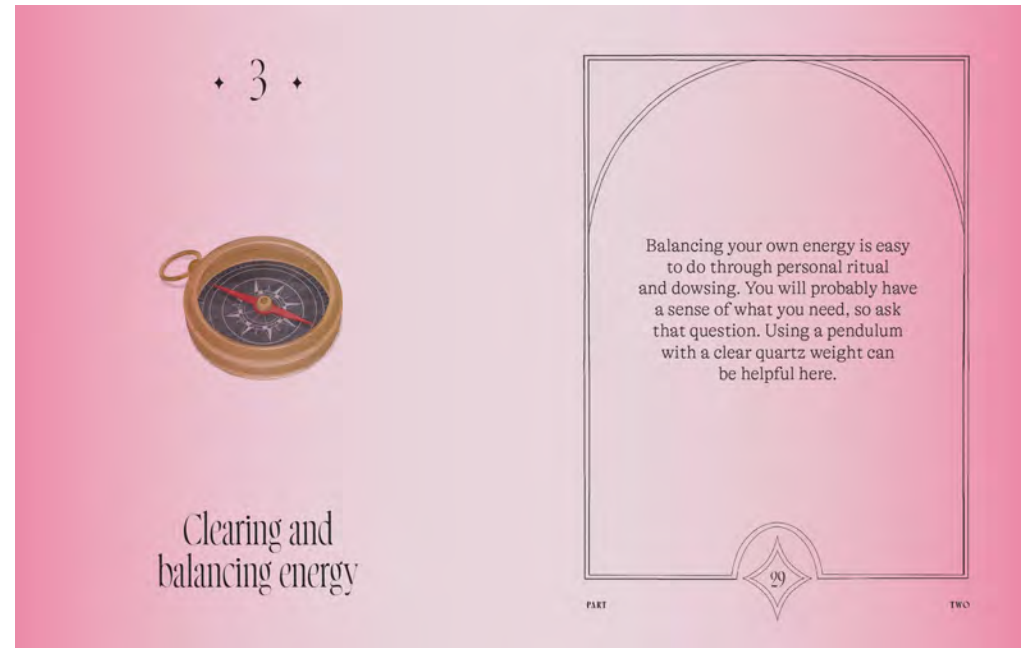
15 May 2025 | Hardcover
£10.00 | 9781784889852
112 Pages | 155 x 120 mm
Full-colour illustrations throughout

Spells inspired by the magic of the pendulum. In this **Pocket Mystic** book, *Pendulum Magic* discusses the use of a pendulum to help focus and locate energy has become an integral part of dowsing and divination. Learning to manage uncertainty is a life skill and divination can help us to make choices and invest in our future, allowing us to focus when sometimes life seems chaotic or completely random. Divination through the use of a pendulum is an art and can take time to accomplish its skill, but it's available to everyone with an open heart and an open mind.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

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Bees Susan E. Clark

22 May 2025 | Hardcover
£10.00 | 9781784889807
112 Pages | 155 x 120 mm
Illustrations throughout

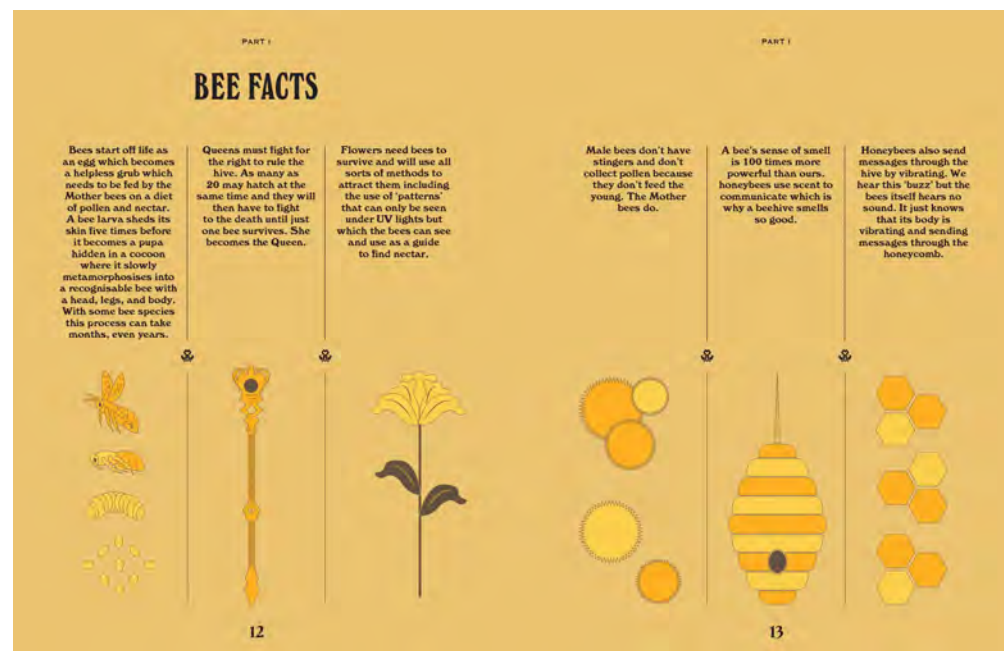
As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way boost our mental and physical health.

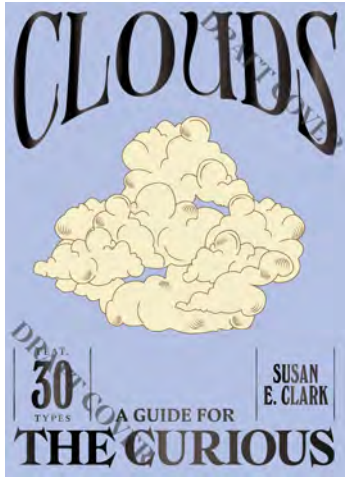
In *Bees*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonderful world of bees. In the first part of the book, you will learn fascinating bee facts, and how these tiny insects have inspired humans throughout the ages, from rock art in 8000 BCE, to literature, medicine and more. The second part features 30 species of bees, each with a detailed illustration to help identify them, as well as when they are active and where to spot them.

There are countless opportunities to experience nature on our doorstep, and *Bees* will encourage you to do just that.

Susan Clark trained as a biologist and is now a wellness writer and the editor of *Resurgence & Ecologist* magazine. She lives in Yorkshire.

- Stylish gift book for all ages that will appeal in particular to design lovers
- Reconnecting with nature has been proven to improve mental health, reduce stress and boost creativity.





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Clouds

Susan E. Clark

22 May 2025 | Hardcover
 £10.00 | 9781784889814
 112 Pages | 155 x 120 mm
 Illustrations throughout

As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way boost our mental and physical health.

In *Clouds*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonder of clouds. In the first part of the book, you will learn fascinating cloud facts. Susan also shares how clouds have inspired humans throughout the ages, from British Romantic painter John Constable, to science, literature and more. The second part features 30 types of clouds, each with a detailed illustration to help identify them and when to spot them.

There are countless opportunities to experience nature on our doorstep, and *Clouds* will encourage you to do just that.

Susan Clark trained as a biologist and is now a wellness writer and the editor of *Resurgence & Ecologist* magazine. She lives in Yorkshire.

- Stylish gift book for all ages that will appeal in particular to design lovers
- Reconnecting with nature has been proven to improve mental health, reduce stress and boost creativity.





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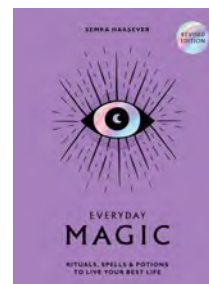


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