

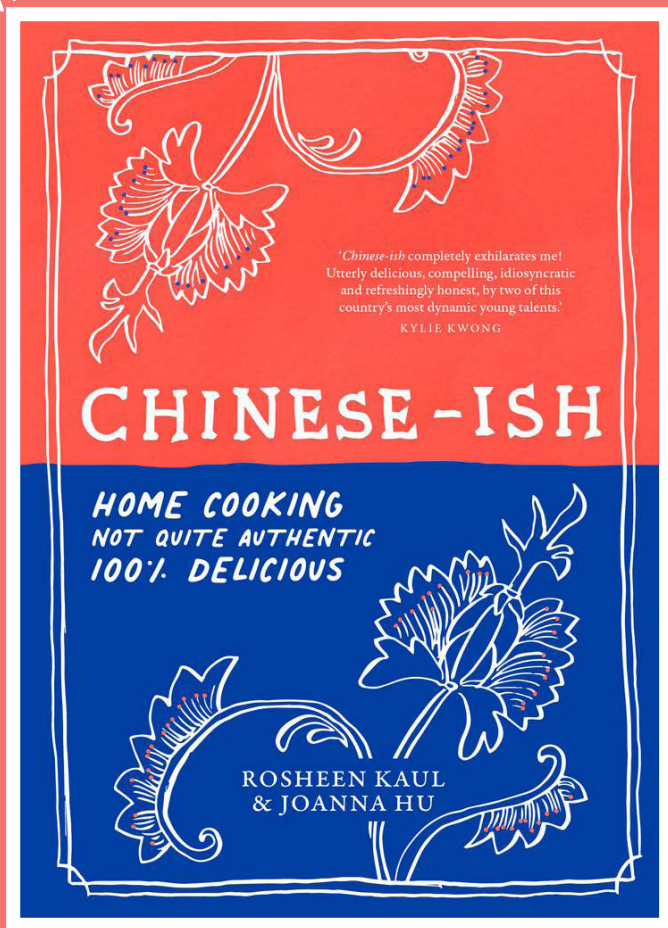


murdoch books

New Books JULY 2022 NEW ZEALAND



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CHINESE-ISH

Home cooking, not quite authentic, 100% delicious
ROSHEEN KAUL AND JOANNA HU

'Utterly delicious, compelling, idiosyncratic and refreshingly honest, by two of this country's most dynamic young talents.' Kylie Kwong

As immigrants with Chinese heritage who both moved to Australia as kids, Rosheen Kaul and Joanna Hu spent their formative years living between (at least) two cultures and wondering how they fitted in. Food was a huge part of this journey—should they cling to their parents' varied culinary heritage, attempt to assimilate wholly, or forge a new path where flavour and the freedom to choose trumped authenticity? They went with option three.

Chinese-ish celebrates the confident blending of culture and identity through food. In these pages you'll find a bounty of inauthentic Chinese-influenced dishes from all over Southeast Asia, including the best rice and noodle dishes, wontons and dumplings, classic Chinese mains and even a Sichuan Sausage Sanga. There are also plenty of tips and shortcuts to demystify any tricky-sounding techniques, and reassuring advice on unfamiliar ingredients and where to find them. *Chinese-ish* is modern, unconventional, innovative, vibrant, tasty, colourful, incredibly delicious food.

Rosheen Kaul is head chef at Melbourne's Etta restaurant. Joanna Hu is an illustrator and ex front-of-house at Vue de Monde, Saint Crispin and Fat Duck restaurants.

JAPANESE HOME COOKING

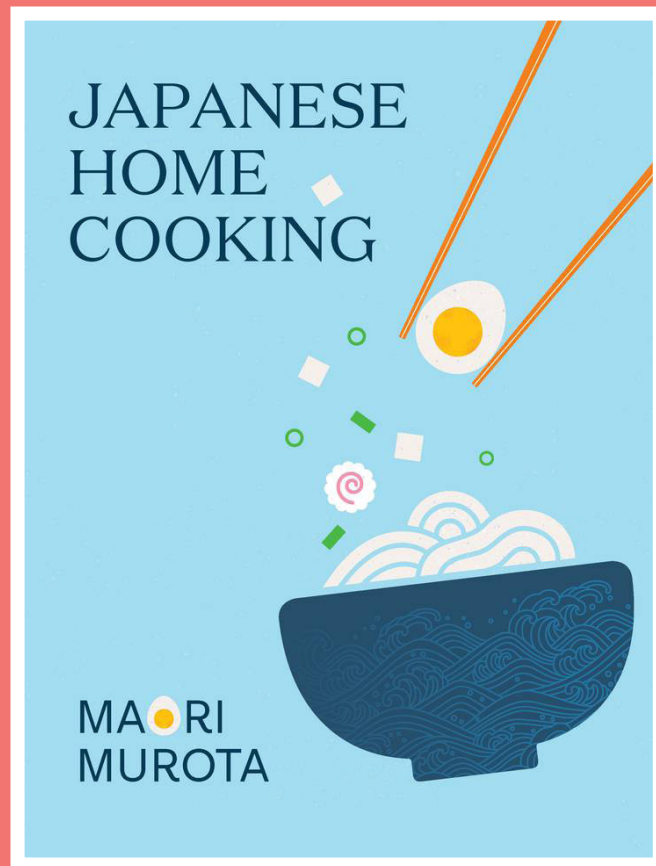
MAORI MUROTA

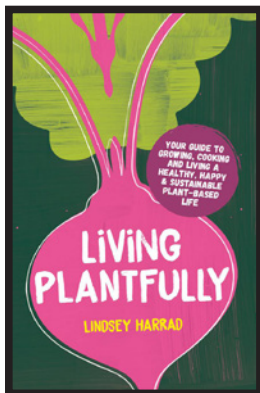
Authentic and delicious Japanese food you really can cook at home, from international best-selling Maori Murota, author of *Tokyo Cult Recipes*.

Learn to cook authentic Japanese food from scratch at home, with step-by-step recipes for the traditional classics like ramen noodles, broth, sushi rice or homemade tofu as well as recipes for more contemporary fusion dishes. Maori Murota takes you to the heart of today's Japanese family home cooking, sharing the recipes she learned while she watched her own mother and grandmother cook.

Here are 100 recipes—eggplant spaghetti, pepper and miso sauce, donburi, baked sweet potato, soba salad, roast chicken with lemongrass, onigiri, hot dog, Japanese curry, steamed nut cake—many of which are vegan friendly and plant-based, to take you to the heart of Japanese home cooking.

Maori Murota is an event caterer, private chef and bestselling author of *Tokyo Cult Recipes*. She grew up in Tokyo and now lives in Paris.





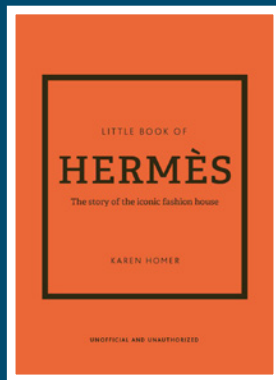
WELBECK • 9781801290258
\$39.99 • HB • 🍷 • COOKERY

LIVING PLANTFULLY

Your guide to growing, cooking and living a healthy, happy & sustainable plant-based life

LINDSEY HARRAD

Lindsey Harrad is the former editor of the UK's award-winning vegetarian magazine. In *Living Plantfully*, she gathers together all the wellness wisdom she has acquired over 20 years of as well as the advice and experience of trusted experts in food, health, gardening and sustainability to offer ideas, recipes and simple tips that anyone can do to help live a more plant-based, healthy and happy life. Living more plantfully will help you save money, be healthier, live longer, connect with nature, all while being more socially responsible.



WELBECK • 9781802790115
\$27.99 • HB • 🍷 • FASHION

LITTLE BOOK OF HERMÈS

The story of the iconic fashion house
KAREN HOMER

Through the generations, Hermès have created innovative and exquisite accessories for the most glamorous customers. From their nineteenth-century saddlery workshop to 1960s Paris and beyond, Hermès has graced the arms and wardrobes of style icons from Grace Kelly and Jane Birkin to Victoria Beckham and Kim Kardashian. *Little Book of Hermès* tells the story of the evolution of the House of Hermès, through beautiful illustrations of the most coveted items and authoritative text by fashion historian Karen Homer.

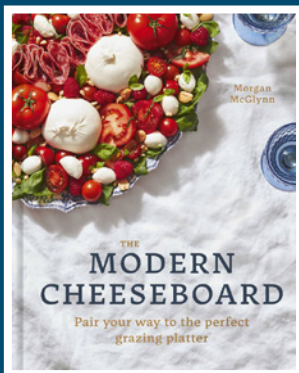


QUARRY BOOKS • 9780760374283
\$36.99 • HB • 🍷 • CUISINE

MODERN ASIAN BAKING AT HOME

KAT LIEOU

Modern Asian Baking at Home features exciting, contemporary Asian-inspired ingredients and techniques for bakers of all levels. The results are unforgettable delights like miso-mochi brownies and spicy gochujang flourless chocolate cake. This is the perfect cookbook for anyone interested in using vibrant ingredients like miso, matcha, pandan and soy sauce to expand their repertoires. No passport is needed when you can easily create and experience popular Asian sweets and one-of-a-kind Asian-influenced drinks, custards, cakes and frozen treats at home.



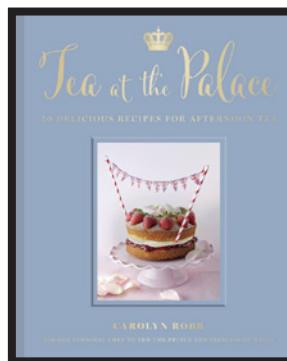
WHITE LION PUBLISHING • 9780711274426
\$45.00 • HB • 🍷 • COOKERY

THE MODERN CHEESEBOARD

Pair your way to the perfect grazing platter

MORGAN MCGLYNN

This sumptuous guide gives you everything you need to put together the perfect cheeseboard to wow guests and delight the palate. Cheese expert Morgan McGlynn brings you 40 delicious and beautiful recipes to suit all tastes. A how-to guide breaks the cheeseboard down into its components—cheese, meat, accompaniments, crunch, dip, garnish—allowing you to create stunning spreads for any occasion.




WHITE LION PUBLISHING • 9780711279650
\$32.99 • HB • 🍰 • BAKING

TEA AT THE PALACE

50 delicious recipes for afternoon tea
CAROLYN ROBB

Published to tie-in with the Platinum Jubilee of Queen Elizabeth II, this brilliant collection of sweet confections and savoury nibbles will inspire and entice bakers and lovers of afternoon tea, of all ages. Former royal chef Carolyn Robb presents sumptuous recipes for teatime that are a mix of traditional, contemporary and whimsical; each one with its own unique twist—all set against a backdrop of twelve of Britain's most stunning palaces and residences.



MURDOCH BOOKS HEAD OFFICE
Level 2, 10 College Hill
Freeman's Bay, Auckland, 1011
Ph: (09) 377 3800 · Fax: (09) 377 3811

PUBLICITY ENQUIRIES
Email: nzpublicity@murdochbooks.com.au
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