



MURDOCH BOOKS

May 2012

NEW

STÉPHANE REYNAUD'S BARBECUE

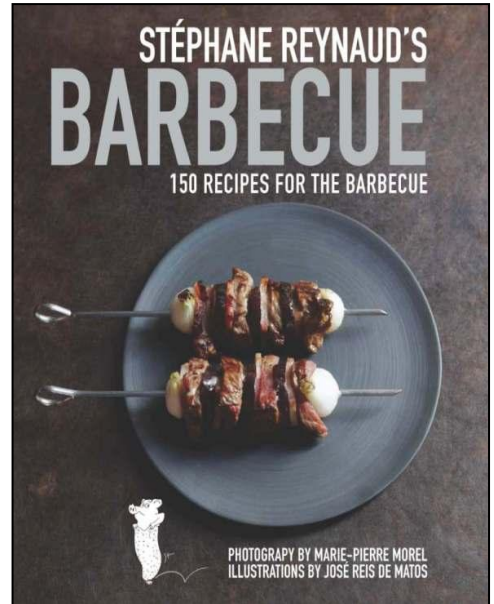
Stéphane Reynaud

ISBN 9781742666570

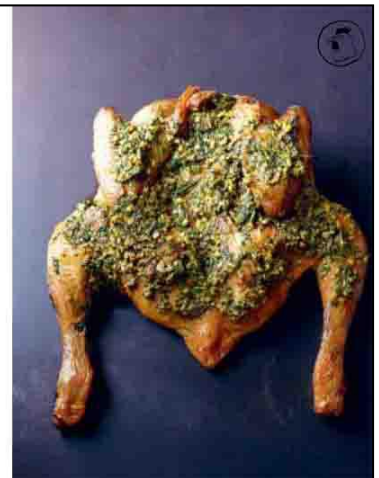
RRP £20.00 10th May 2012

HB / 256pp / 270x205mm

From the best-selling French author of *Ripailles*, *Rôtis* and *Stéphane Reynaud's 365 Good Reasons to Sit Down to Eat* comes this celebration of all things grilled, seared and baked – *Barbecue*. With over 140 irresistible recipes including tender cutlets, succulent roasts and ribs, as well as a selection of accompaniments, from minted grilled vegetables to a decadent baked camembert, there's a recipe for every barbecue get-together. Written in his well-known eccentric style, Stéphane never fails to entertain, and his passion for barbecuing is highly contagious.



Sneak peek inside



Other titles also available:

RIPAILLES

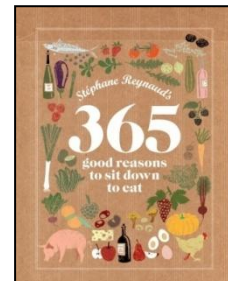
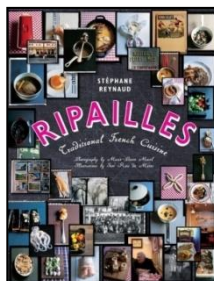
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365

9781741969191 (£30.00 / HB)





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NEW

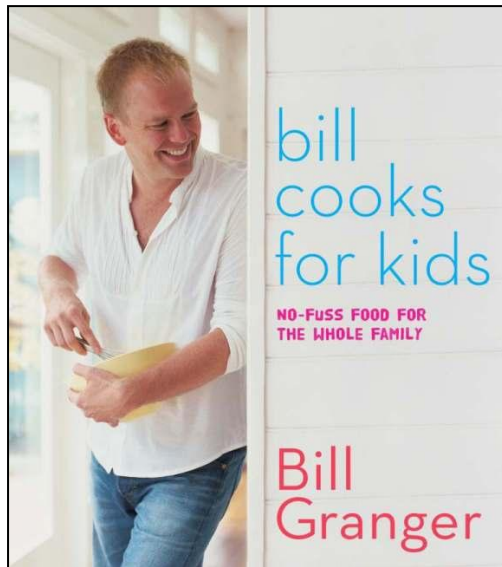
BILL COOKS FOR KIDS

Bill Granger

ISBN 9781742664156

RRP £12.99 10th May 2012

flexi / 160pp / 258x230mm



bill cooks for kids

NO-FUSS FOOD FOR THE WHOLE FAMILY

Bill Granger

This ultimate collection covers hurried weekday breakfasts, simple sweet snacks, play-date dinners, feasts for the family, delicious desserts, and party time treats. Bill Granger's recipes are renowned for being unfussy, fast, and packed full of healthy easy-to-access ingredients. With over 80 recipes, to appeal to all members of the family, this is a collection both you and the kids will enjoy.

Sneak peek inside

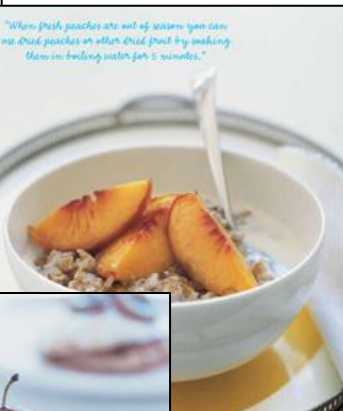


BIRCHER MUESLI WITH PEAR AND BLUEBERRIES

SERVES 4
300g (10 oz) rapid-cook porridge oats
200g (7 oz) dried fruit, such as raisins, sultanas, cranberries and nuts
100g (3 1/2 oz) natural yoghurt
100g (3 1/2 oz) fresh blueberries
100g (3 1/2 oz) sliced almonds

Put the porridge in a bowl with the pear juice and leave to soak for 1 hour or overnight in the fridge.
Add the ground pear and yoghurt and mix well. Spoon the mixture into serving bowls and top each with fresh almonds and blueberries.

NOTE
The almond and walnut oils in these recipes do not dry up like a frying pan over medium heat. However, don't cook any food here because they burn very quickly.



"When fresh peaches are out of season you can use dried peaches or other dried fruit by soaking them in boiling water for 5 minutes."

FIVE-GRAIN PORRIDGE WITH BROWN SUGAR PEACHES

SERVES 4
100g (3 1/2 oz) rapid-cook mixed grains such as rolled porridge oats, rolled rice, rolled barley, wholemeal or bulgur (see Note)
100g (3 1/2 oz) rapid-boiling water
100g (3 1/2 oz) natural yoghurt
2 peaches, washed
100g (3 1/2 oz) soft brown sugar
100g (3 1/2 oz) natural milk

Preheat the oven to 200°C (400°F) Gas 6.
Place the grains and boiling water in a saucepan and stir to combine. Leave for 10 minutes, then stir in the milk. Place over medium heat and slowly bring to the boil. Reduce the heat and simmer for 10 minutes, stirring often.
Meanwhile, place the peaches on a baking tray and sprinkle with the sugar. Bake for 15 minutes, or until the fruit has softened and slightly caramelised.
Spoon the porridge into serving bowls and top with the peaches. Sprinkle with extra sugar and a splash of natural milk.

NOTE
Some brands of oat always sell a few grains into which I think is ideal for the porridge. However, you sometimes get a mix between oat and wheat, with a different nutty flavour. Make up some then you know if the grains mix and store in an airtight container for up to 6 months.



BUTTERMILK PANCAKES

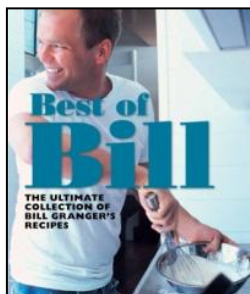
SERVES 4
100g (3 1/2 oz) self-raising plain flour
100g (3 1/2 oz) buttermilk
2 teaspoons baking powder
2 tablespoons sugar
2 eggs, lightly beaten
200ml (7 fl oz) self-raising buttermilk
50g (1 3/4 oz) unsalted butter, melted, plus extra for greasing

Sift the flour, baking powder, sugar and pinch of salt together in a bowl. Add the eggs, buttermilk and melted butter and mix to combine.
Heat a large non-stick frying pan over medium heat and brush a small portion of butter over the base. For each pancake, add 40g (1 1/4 oz) of batter into the pan and cook for about 2 minutes, until bubbles appear on the surface. Turn the pancakes over and cook for another minute. Transfer to a plate and keep warm in a wire cooling rack on top of the pancakes. The mixture makes 16 pancakes.

NOTE
Serve the pancakes on a plate with creamed banana, a splash of maple syrup and some yogurt.

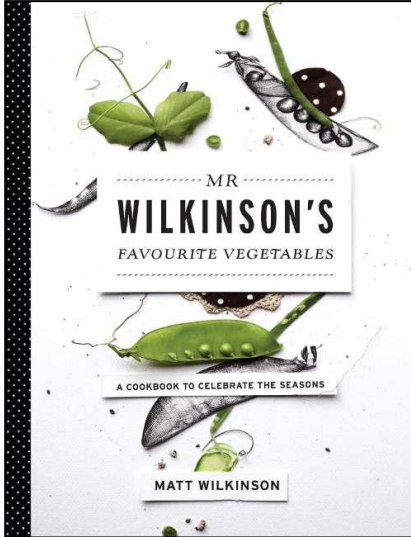


Other titles also available:
BEST OF BILL
9781742665467
RRP £25.00 / HB





MURDOCH BOOKS



NEW

MR WILKINSON'S FAVOURITE VEGETABLES

Matt Wilkinson

ISBN 9781742666549

RRP £20.00 10th May 2012

HB / 304pp / 250x190mm

In this book Matt Wilkinson lets his favourite 24 vegetables take centre stage. This beautifully illustrated book will appeal to vegetarians but it's not a vegetarian cookbook. Among the more than 90 recipes are plenty of dishes incorporating meat but *Mr Wilkinson's Favourite Vegetables* are the true stars. seasonal breakfast, brunch and lunch dishes.



BETROOT, CELERY, APPLE & GINGER JUICE

SERVES 4 (1.5L) (100KJ) (250KCAL)

Bring the ingredients together in a blender or food processor. Blend for 1 minute. Strain through a fine sieve into a jug. Add the juice of 1 lemon. Serve chilled with ice cubes.

INGREDIENTS

- 100g beetroot, peeled and cut into 1cm cubes
- 100g celery, cut into 1cm cubes
- 100g apple, peeled and cut into 1cm cubes
- 100g ginger, peeled and cut into 1cm cubes
- 1 lemon, juice only

PREPARATION

1. Wash the vegetables thoroughly. Peel the beetroot, apple and ginger. Cut the vegetables into 1cm cubes. Blend the vegetables in a blender or food processor for 1 minute. Strain through a fine sieve into a jug. Add the juice of 1 lemon. Serve chilled with ice cubes.



Sneak peek inside

HORSERADISH WAFERS

SERVES 4 (100KJ) (250KCAL)

A great accompaniment to a beef or lamb roast or even with a salad for some extra crunch and freshness.

INGREDIENTS

- 100g plain flour
- 100g butter, melted
- 100g horseradish, finely grated
- 1 egg, beaten
- 100g breadcrumbs

PREPARATION

1. Preheat the oven to 180°C. Grease a baking tray with oil and line with baking paper. Mix the flour, butter and horseradish in a bowl and mix together. Take a spoonful (1.5cm) diameter circle and place on the tray. Sprinkle the breadcrumbs over the circle covering the whole surface. Repeat until you have 10 wafers. Bake for 10 minutes. Allow to cool for 5 minutes. Serve with a dollop of cream.

NOTE This recipe makes 10 wafers. They are best eaten fresh or within 24 hours of making.



HORSERADISH & TARRAGON MUSTARD

SERVES 4 (100KJ) (250KCAL)

A great accompaniment to a beef or lamb roast or even with a salad for some extra crunch and freshness.

INGREDIENTS

- 100g horseradish, finely grated
- 100g tarragon, finely chopped
- 100g mustard
- 100g oil

PREPARATION

1. Mix the horseradish, tarragon and mustard in a bowl. Add the oil and mix together. Serve chilled.



MURDOCH BOOKS



NEW

ROSA'S FARM

Rosa Mitchell

ISBN 9781742666587

RRP £25.00 10th May 2012

HB / 224pp / 240x210mm

Rosa's Farm

Country cooking

Rosa Mitchell



When Italian-born Melbourne chef Rosa Mitchell and her husband Colin bought their farm in central Victoria in the late 1980s they acquired 20 acres of cleared land. The farm, which has expanded over the years, has always been a special haven for Rosa and her family, a place for good food and wine, and celebratory meals. In this book she shares more recipes for her favourite Italian dishes which, like those in the popular *My Cousin Rosa* are simple, traditional, lovingly prepared and utterly authentic.

Sneak peek inside

Chicken arrabiata

Serves 6

INGREDIENTS
2 tablespoons olive oil
1 organic chicken, cut into 6 portions, or use 6 chicken marylands

METHOD
Preheat the oven to 180°C (350°F/Gas 4). Heat the olive oil in a frying pan over medium heat. Cook the chicken in batches, turning until golden on all sides, then transfer to a baking tray. In the same pan,



Citrus chicken

Serves 6

INGREDIENTS
In a large bowl, combine the olive oil, balsamic vinegar, organic garlic, organic shallots, orange and lemon juice. Add the chicken, season with salt and pepper, and turn to coat the chicken. Leave to marinate overnight in the refrigerator.
Preheat the oven to 180°C (350°F/Gas 4). Place the chicken and marinade into a baking tray with the orange wedges and shallots. Cover tightly with foil and cook for 1 hour, then remove the foil and continue cooking for a further 12-20 minutes. Remove the tray from the oven and remove the orange wedges to a plate to cool slightly. When they are cool enough to handle, separate the juice over the chicken and serve with orzo or rice. Pistachio nuts also be added to make a complete meal.

INGREDIENTS
80 ml (3 fl oz) olive oil
80 ml (3 fl oz) balsamic vinegar
1 tablespoon dried organic garlic cloves, crushed with the skin on
10 fresh shallots
1 teaspoon shallot flakes
juice of 6 oranges
juice of 6 lemons
1 organic or free-range chicken, cut into 6 pieces or use 6 marylands (leg and thigh quarters)
1 orange, cut into 8 wedges and seeds removed
800 ml (3 1/2 cup) chicken stock (page 118)





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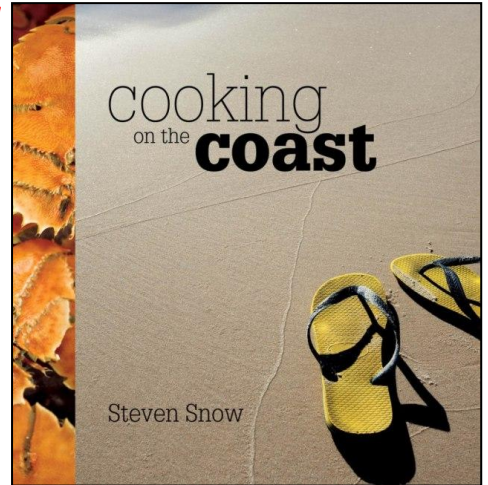
COOKING ON THE COAST

Steven Snow

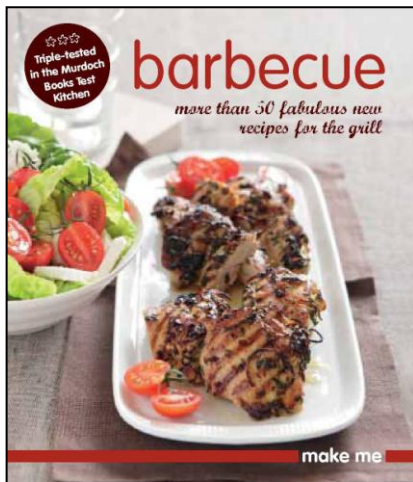
ISBN 9781742666624

RRP £16.99 10th May 2012

PB / 240pp / 244x234mm



Cooking on the Coast showcases Steven Snow's most cherished recipes, from stylish restaurant food to simple home-style dishes. Whether he's relaxing with friends at Possum Creek, or having a casual beachside picnic, Steven draws from his extensive travels in Europe, Asia and Australia to create meals that are fresh, nutritious and inspired by the best local ingredients.



NEW

MAKE ME BARBECUE

ISBN 9781742666617

RRP £6.99 10th May 2012

PB / 128pp / 210x180mm

Barbecuing is as versatile and easy as ever, and with this next book in the *Make Me* series, readers can be as ambitious or as low-key as they like. Ranging from slow-cooked main meals to quick vegetable side dishes, these easy-to-follow recipes each have that 'wow-factor'.

Other titles also available:

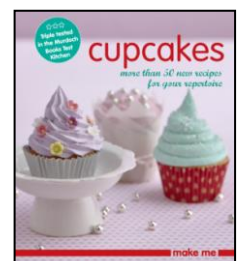
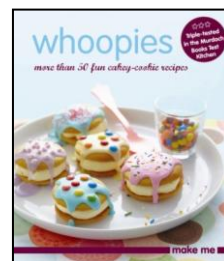
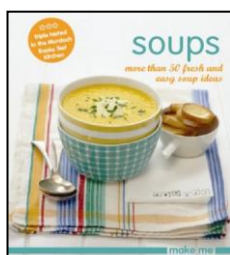
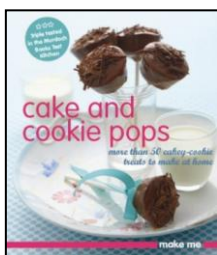
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MURDOCH BOOKS

NEW

HOW TEA COSIES CHANGED THE WORLD

Loani Prior

ISBN 9781742666600

RRP £12.99 10th May 2012

PB / 160pp / 220 x 220mm

How Tea Cosies Changed the World



Loani Prior

Loani's outrageous imagination has produced 24 vibrant new designs that transform the conventional tea cosy into a knitted piece of art. It's not just about tea cosies though: use the easy-to-follow instructions and try your hand at Loani's knitted purse, or expand your skills with the double-knitted scarf. Full of humour, flair and creativity, *How Tea Cosies Changed the World* will delight and inspire you.

Sneak peek inside

until there are 2 stitches in each segment of the pic - a total of 16 stitches.

TOPSIDE OF 5TH MUSHROOM

Change to MC.
Begin as for Topside of 2nd Mushroom. Continue in this increasing pattern until there are 12 stitches in each segment of the pic - a total of 80 stitches around. And here ends your lesson in the eight times table.

Round 19: Knit.

Round 20: Purl.

UNDERSIDE OF 5TH MUSHROOM

Change to CC.

Using both sets of 4 mm (UK 6, USA 4) circular needles and MC, cast on 8 stitches. Join in the round. Proceed as for the Basic Tea Cosy (see page xxx), remembering to put that extra round at the edge of the top, as mentioned in the pattern.

Putting it all together

Stuff each of the mushrooms with the fibrefill, but not too tightly. Be sure to spread the stuffing evenly and right out into the edges of the mushroom. Yes, there is only a small hole at the bottom of a 3-tiered sculpture but it is possible. Take the time to fill and spread to get a really lovely shape to each mushroom. So the mushroom construction on the back can be



Devilish

(KNITTED TEA COSY)

This bloody tea cosy! Really? Am I allowed to use the great Australian adjective in a tea cosy book? Well I just bloody well did. This tea cosy had the devil in him and I had a devil of a time getting him out of my head and onto the teapot. I had to learn how to do short rows and I had to learn how to do short rows well and I had to learn how to pattern short rows and then I had to justify them over, year over, query about how to explain short rows to you so that you would think they were EASY. Then I lost all my notes and diagrams and had to start all over again. The things I do for you. Yes. The things. It is not an easy life being a funny knitter, not at all. BUT! Here he is. I've knitted an extra pair of horns for Wearing on Wednesdays and Washdays and Whole, Wisconsin.

Size

Note: It is not essential that you use these brands of



The Basic Tea Cosy

(KNITTED TEA COSY)

Teapots come in all shapes and sizes and my patterns might not fit your pot exactly. You could always make the cosy and find the pot to fit, but your favourite teapot will stay there all cold and naked. Not a pretty sight or a happy situation for a teapot to be in. By working in the ROUND from the TOP DOWN, or from the CENTRE OUT, it is easy to measure the size of the cosy in the size of the teapot as you go AND you can design your own bonnets and berets and bags and cushion covers and space ships and measure to size as you go. It is also easy to shape the circle into a short or tall cone, depending on the number of rounds you work between each increasing or decreasing round. There is sooooo much fun to be had with a circle. Throughout the book, you will be referred back to the Basic Tea Cosy to make a body or a lining. Needle sizes and yarn weights are listed in each individual pattern.

So here it is, the Basic Tea Cosy.

Size

To fit a six cup teapot that stands 13 cm (5 in) tall (not including the knob) and 12 cm (4 3/4 in) in diameter (not including the spout and handle).

Method

Knitted in the ROUND from the top down. Sides are knitted in ROWS.



MURDOCH BOOKS

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