



books for cooks

From the gastronomic delights of French and Lebanese cuisine to Gran's tried-and-tested recipes, there's something for everyone.

Taste le Tour: Regional French Cuisine Gabriel Gaté (Hardie Grant Books, \$35) Francophiles and foodies will love this gastronomic journey through the regions traversed by the Tour de France cycle race. With oh-so-chic illustrations by Antonia Pesenti, this really is a cookbook to cherish and come back to when you want to perfect that Crayfish à la Parisienne or genuine Cheese Soufflé. There is also an entire chapter to satisfy sweet teeth with such delicacies as Cherry Mousse Cake and Nougat Ice-Cream with Raspberry Sauce. And there are also plenty of easy recipes that will have you impressing at dinner parties with minimal effort.

Abla's Lebanese Kitchen Abla Amad (Lantern, \$49.95)

This treasure trove of Lebanese cuisine by the renowned Melbourne restaurateur is overflowing with fresh, colourful recipes to spice up your dinner table. It includes notes and tips for each recipe, traditional and personal histories of dishes, and menus for mezze, barbecue and vegetarian dining that will have you preparing a Lebanese banquet in no time. Try classics such as Tabbouleh, Kibbeh and Baklava, or test your skills with Stuffed Whole Lamb.

Gran's Kitchen: Recipes from the Notebooks of Dulcie May Booker Natalie Oldfield (Hardie Grant Books, \$45)

Grandma Etterna's Banana Nut Bread, Steak & Onion Pie, Melting Moments – wholesome bites that are the food equivalent of a warm nanna hug. This tome celebrates classic recipes of days gone by and the women who share them, including the author's 95-year-old grandma. Try the Coconut Ice and Passionfruit Sponge Cake, and the Winter Slice, which is in keeping with the heart-warming theme.

Recipes My Mother Cooked (Allen & Unwin, \$29.99)

This cuddly compilation of recipes by mums of Australian foodies and celebrities is filled with nostalgic reflections on childhood, and is in support of the McGrath Foundation. The recipes are short, simple and practical, and you can work your way through Polish, Indian, French, Italian and Chinese dishes. There are also old favourites such as Cheese Biscuits, Homemade Tomato Sauce and Split Pea Soup, and other dishes from the families of Maggie Beer, Jill Duplex and Stefano Manfredi to name a few.