

Nigellissima Instant Italian Inspiration

'Food is the vital way we celebrate anything that matters. It's how we mark the connections between us; how we celebrate life.' A feast for the eyes and the senses, Feast is a must for every kitchen, in the tradition of Nigella's classic How to Eat. Whatever you're celebrating, you'll find a deliciously simple recipe for any occasion. With warm and witty food writing, clear recipes and ingredients lists and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Thanksgiving and Christmas - turkey and ham, mince pies and Christmas cake... and everything in between Meatless feasts - mouthwatering vegetarian recipes that everyone will love Valentine's day - romantic dinner ideas for two Easter - slow-cooked lamb, hot cross buns and indulgent baking Passover - Seder night suppers and feasts Breakfast - something delicious for everyone, from how to boil eggs to morning muffins Kitchen feasts - everyday celebrations: suppers for friends and family meals Kiddie feast - delicious and healthy recipes for kids Chocolate cake hall of fame - a chocolate cake recipe for every occasion Eid - a fast-breaking curry banquet of Mughlai chicken curry, pheasant and lamb Festival of lights - indulgent baking recipes for a happy Hannukah Midnight feast - deliciously easy recipes to satisfy those late-night cravings, from carbonara to alcoholic hot chocolate. Nigella Collection: a vibrant look for Nigella's classic cookery books.

"Wir alle sind verrückt nach Deliciously Ella." The Times Vom entspannten Frühstück und Mittagessen über Snacks zum Mitnehmen bis hin zu einfachen Abendessen: Das sind die Rezepte, nach denen Ella immer wieder gefragt wird. Ellas neuestes Buch präsentiert die beliebtesten Gerichte und zeigt, wie viel Spaß natürliche Lebensmittel machen können. Neben 100 pflanzlichen Rezepten erhält der Leser zum ersten Mal einen persönlichen Einblick in Ellas Reise: angefangen mit ihrem ersten Blog, den sie zu schreiben begann, um sich selbst zu heilen, über die Etablierung einer eigenen Marke bis hin zu einer erfolgreichen Geschäftsfrau. Mit Tagebuchauszügen und unwiderstehlichen Rezepten für jeden Tag mit einfachen, nahrhaften Zutaten, ist dieses Buch ein Muss für Fans und Gourmets gleichermaßen.

This Christmas rediscover the classic book that launched a thousand cupcakes. 'This is for those days or evenings when you want to usher a little something out of the kitchen that makes you thrill at the sheer pleasure you've conjured up.' The classic baking bible by Nigella Lawson ('Queen of the Kitchen' - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. How To Be a Domestic Goddess is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcakes Biscuits - macarons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, sponges, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies... and mulled wine Bread - finally, the proof that baking bread can be fun, with easy bread recipes The Domestic Goddess's Larder - essential preserves, jams, chutneys, curds and pickles that every cook should have Nigella Collection: a vibrant look for Nigella's classic cookery books.

'At its heart, a deeply practical yet joyously readable book...you are all set to head off to the kitchen and have a truly glorious time' Nigel

Slater, Guardian Revisit and discover the sensational first cookbook from Nigella Lawson. When Nigella Lawson's first book, *How to Eat*, was published in 1998, two things were immediately clear: that this fresh and fiercely intelligent voice would revolutionise cookery writing, and that *How to Eat* was an instant classic of the genre. Here was a versatile culinary bible, through which a generation discovered how to feel at home in the kitchen and found the confidence to experiment and adapt recipes to their own needs. This was the book to reach for when hastily organising a last-minute supper with friends, when planning a luxurious weekend lunch or contemplating a store-cupboard meal for one, or when trying to tempt a fussy toddler. This was a book about home cooking for busy lives. The chief revelation was the writing. Rather than a set of intimidating instructions, Nigella's recipes provide inspiration. She has a gift for finding the right words to spark the reader's imagination, evoking the taste of the ingredients, the simple, sensual pleasures of the practical process, the deep reward of the finished dish. Passionate, trenchant, convivial and wise, Nigella's prose demands to be savoured, and ensures that the joy and value of *How to Eat* will endure for decades to come. 'How to eat, how to cook, how to write: I want two copies of this book, one to reference in the kitchen and one to read in bed' Yotam Ottolenghi WITH AN INTRODUCTION BY JEANETTE WINTERSON

'This book is borne out of my long love affair with Italy - one that started as a heady teen romance and has weathered the ensuing years intact.' Discover the ultimate cookbook to transport you this winter. *Nigellissima* is a celebration of fresh, tasty and unpretentious cooking, inspired by Nigella's experiences of living, working and learning to cook in Italy. In 120 quick and easy recipes, Nigella shows you why Italian food has conquered the world, from sunny pasta dishes to rich lasagne and meats, with indulgent ice cream, cakes and puddings and perfect party food. With warm and witty food writing, mouthwatering photography and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Pasta - delicious new twists on spaghetti, risotto, lasagne and other favourites
Flesh, fish and fowl - easy meat dishes, chicken recipes and succulent fish
Vegetables and sides - tempting vegetable dishes, salads and potato recipes for any occasion
Sweet things - panna cotta, ice cream and gorgeous Italian baking
Nigella Collection: a vibrant look for Nigella's classic cookery books.

Über 100 Rezepte - von klassisch bis modern, von Südtirol bis Sizilien - haben die beiden in Grossbritannien lebenden Grossmeister der italienischen Küche in diesem Buch versammelt. Mit Fotos, Themenseiten, Sach- und Rezeptregister. Noch mehr Tasty-Rezepte Tasty liefert endlich Nachschub an neuen, originellen Rezeptideen für die begeisterten Follower. Mit über 160 Gerichten beeindruckt man nicht nur sich selbst, sondern auch Familie und Freunde. Für das nächste Date oder den gemütlichen Brunch mit den Liebsten ist gesorgt, denn Küchen-Hacks und SOS-Tipps machen dieses Kochbuch zur Kochschule. Einen Großteil der Rezepte gibt es exklusiv nur im Buch, nicht online, darum ist "Ultimativ Tasty" ein Must-have für alle Fans.

Die Italiener lieben sie, und auch wir greifen gerne auf sie zurück - egal ob es schnell gehen soll oder ein herrliches Festessen aufgetischt wird: die Pasta! Kein Wunder also, dass Gennaro Contaldo in seinem neuesten Buch seine Lieblingszutat in den Mittelpunkt stellt. Dabei präsentiert er eine wundervolle original italienische Sammlung von Gerichten aus frisch zubereiteten oder getrockneten, gefüllten oder überbackenen Nudeln, verrät wertvolle Tipps fürs Selbermachen der Teigwaren sowie zu seinen Grundsauzen und erzählt gewohnt locker aus seinem Leben. Ob im Salat,

in der Suppe, mit Gemüse oder Fleisch – Gennaro zeigt, wie wandelbar Pasta ist! Pasta geht immer: Authentische italienische Gerichte von Jamie Olivers Mentor und bestem Freund

Real food for everyday homes, from easy family meals to effortless entertaining. 'No matter how much of a hurry I'm in, or how little time I have, I am never willing to sacrifice flavour: everything I eat has to be delicious.' Nigella Lawson brings you deliciously quick recipe inspiration for your family and friends - from simple family meals and easy recipes for two to dinner party ideas and effortless entertaining. Whether you're cooking on a budget or planning a feast, Nigella Express makes shopping, cooking and - most importantly - eating a pleasure. With over 100 easy meal ideas, from chicken recipes and pasta dishes to chocolate puddings and delicious cakes, you'll never be short of inspiration, however busy your day might be. 'Queen of the Kitchen' Observer Food Monthly Nigella Collection: a vibrant new look for Nigella's classic cookery books.

Die Vorfreude auf feierliche Anlässe kommt für Nigella Lawson, die gefragteste Köchin Englands, spätestens bei den kulinarischen Vorbereitungen. In diesem Buch verrät die Bestsellerautorin ihre schönsten Festtagsrezepte für jeden Anlass. Dazu gehören Weihnachten, Neujahrsbrunch, Valentinstag, Ostern, Halloween, Hochzeiten und Kinderpartys ebenso wie internationale Rezepte zu Thanksgiving, Pessach, ein venezianisches Festmenü oder etwa die besten Schokoladekuchen. Eine reichhaltige Rezeptsammlung und ein wunderschönes Buch - herrlich unkompliziert und voller Leidenschaft für puren Genuss und gutes Essen.

Köstliche Gerichte für jeden Tag, aber auch delikate Menüs für besondere Gelegenheiten von der englischen äKultä-Köchin Nigella Lawson, die für eine unkomplizierte Küche plädiert.

****The Sunday Times Bestseller**** Featuring all the inspiring, achievable and delicious recipes from Nigella's BBC TV series - At My Table, plus many more - this is the ultimate in comfort cooking. Nigella Lawson is a champion of the home cook and her new book celebrates the food she loves to cook for friends and family. The recipes are warming, comforting, and inspirational, from new riffs on classic dishes - including Chicken Fricassée and Sticky Toffee Pudding - to adventures in a host of new dishes and ingredients, from Aubergine Fatteh to White Miso Hummus. AT MY TABLE includes dishes to inspire all cooks and eaters, from Hake with Bacon, Peas and Cider to Indian-Spiced Chicken and Potato Traybake and Chilli Mint Lamb Cutlets; plus a host of colourful vegetable dishes, like Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa. No Nigella cookbook would be complete without sweet treats, and AT MY TABLE is no exception, with Emergency Brownies, White Chocolate Cheesecake and a Victoria Sponge with Cardamom, Marmalade and Crème Fraîche set to become family favourites. As Nigella writes, 'happiness is best shared' and the food in this book will be served and savoured at your own kitchen table just as it is at hers. 'I'd happily cook from

this book every night' Bee Wilson 'Bursting with what will be instant Nigella classics - not to mention encouraging late-night visits to the fridge for leftovers. This is a book for those who see food as sheer pleasure' Good Housekeeping Tim Parks' Bücher über Italien sind "so lebendig, so voll mit köstlichen Details, dass sie als würdiger Ersatz für das Wirkliche dienen können" (Los Angeles Times). In diesem äußerst unterhaltsamen Reisebericht zeichnet Tim Parks ein authentisches Portrait italienischer Lebensweise – wie es sich auf Zugfahrten durch das Land erschließt. Ob als Pendler in ratternden Regionalbahnen, beim Kampf mit tückischen Fahrkartenselbstbedienungsautomaten oder auf der Suche nach dem richtigen Gleis im majestätischen Hauptbahnhof Mailands, immer richtet sich sein literarischer Blick auf Details, auf Besonderheiten. In unvergesslichen Begegnungen mit pedantischen Schaffnern und kauzigen Mitreisenden, mit Priestern und Prostituierten, Schülern und Verliebten fängt Parks ein, was für das italienische Leben so charakteristisch ist: die Obsession für Geschwindigkeit und zugleich der Sinn für lebensfreundliche Entschleunigung; die großartigen Baudenkmäler und ihre fast schon gezielte Vernachlässigung; und die unsterbliche Begeisterung für ein gutes Argument und den perfekten Cappuccino. "Italien in vollen Zügen" erzählt auch, wie die Eisenbahn dazu beigetragen hat, Italien als Staat zu konstituieren, und wie ihre Entwicklung das Bewusstsein Italiens von sich selbst reflektiert – von Garibaldi zu Mussolini zu Berlusconi und darüber hinaus.

As the Christmas countdown begins, let Nigella be your guide! 'What comes out of your kitchen means more than anything from a shop ever will. The satisfaction of the season can stem from the stove.' With her no-nonsense approach and inspirational ideas, combined with reassuring advice and easy-to-follow, reliable recipes, Nigella Christmas is guaranteed to bring comfort and joy, and make sure the season of good will stays that way. Here is everything you need to make your Christmas easy and enjoyable, from scrumptious cakes and puddings to the main event itself - turkey with all the trimmings, a vegetarian Christmas dinner or a wide range of delicious alternatives. With lusciously warm photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious Christmas present for friends and family. Seasonal support - soups, salads, sauces and serve-later side dishes The main event - from traditional roast turkey to the ultimate Christmas pudding... with all the timings you need for a stress-free Christmas Day. Alternative Christmas dinners - goose, beef, pork and a vegetarian feast Joy to the world - Christmas baking and sweet treats All wrapped up - mouthwatering gift ideas for a personal touch Christmas brunch - recipes to make Boxing Day special

'Food, for me, is a constant pleasure: I like to think greedily about it, reflect deeply on it, learn from it; it ... More than just a mantra, "cook, eat, repeat" is the story of my life.' **WITH OVER 150 DELICIOUS RECIPES THIS IS THE ULTIMATE GIFT FOR EVERY COOK AND FOODIE IN YOUR LIFE** THE BBC TV SERIES, COOK, EAT, REPEAT, IS AVAILABLE

TO WATCH ON IPLAYER NOW *Cook, Eat, Repeat* is a delicious and delightful combination of recipes intertwined with narrative essays about food, all written in Nigella's engaging and insightful prose. Whether asking 'What is a Recipe?' or declaring death to the Guilty Pleasure, Nigella's wisdom about food and life comes to the fore, with tasty new recipes that readers will want to return to again and again. 'The recipes I write come from my life, my home', says Nigella, and in this book she shares the rhythms and rituals of her kitchen through over 150 new recipes that make the most of her favourite ingredients. Dedicated chapters include 'A is for Anchovy' (a celebration of the bacon of the sea), 'Rhubarb', 'A Loving Defence of Brown Food', a suitably expansive chapter devoted to family dinners, plus inspiration for vegan feasts, solo suppers and new ideas for Christmas. Within these chapters are recipes for all seasons and tastes: Burnt Onion and Aubergine Dip; Butternut with Beetroot, Chilli and Ginger Sauce; Fish Finger Bharta; Spaghetti with Chard and Anchovies; Chicken with Garlic Cream Sauce; Beef Cheeks with Port and Chestnuts; and Wide Noodles with Lamb in Aromatic Broth, to name a few. Those with a sweet tooth will delight in Chocolate, Tahini and Banana Pudding; Chocolate Peanut Butter Cake; Basque Burnt Cheesecake; and Cherry and Almond Crumble. 'A rapturous account of wonderful food and a joyful antidote to everything else' Meera Sodha, *Guardian*, 'I can't think of a better companion for these strange times' Bee Wilson, *Sunday Times* 'Lawson's latest book is the one I've been waiting for her to write...Her aim is to empower and demystify and to encourage everyone to get as much pleasure from cooking as she does' Diana Henry, *Daily Telegraph*

Nigella Collection: a vibrant new look for Nigella's classic cookery books; previously published as *FOREVER SUMMER*. 'The sweetness of new potatoes, fresh peas, broad beans and the grassy herbalness of asparagus make you almost want to skip with summeriness.' Warm, witty and gloriously indulgent, this is the delectable summer classic from Nigella Lawson ("Queen of the Kitchen" – *Observer Food Monthly*). Full of irresistible summer recipes, *Nigella Summer* brings the warmth of a sunny afternoon into your kitchen, all year round. Create delicious family meals and delectable outdoor dinners with Italian recipes, Greek feasts, Moroccan roasts, Mauritian curries and a wide range of luxurious puddings and ice-creams. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. First course – from simple soups and appetisers to pasta recipes and summery salads Second course – melt-in-the-mouth fish dishes, meat ideas from roasts to kebabs, chicken recipes and a wide range of side dishes and vegetables Puddings – indulgent chocolate desserts, pavlovas and cheesecakes, crumble, ice-cream and more... Drinks – cocktail recipes for those lazy summer evenings

A riveting thriller from the acclaimed "King of South African crime" and the author of *Blood Safari*: "Deon Meyer is one of the unsung masters" (Michael Connelly). Deon Meyer is a world-class writer whose page-turning thrillers probe the social and racial complexities of his native country. In *Cobra*, a famous English mathematician is kidnapped and his two bodyguards are killed at a

guesthouse in the beautiful wine country outside Cape Town. It's clearly a professional hit, and the spent shell cases offer a chilling clue: each is engraved with the head of a spitting cobra. Meanwhile, in the city, a skilled thief is using his talents to put his sister through college. But he picks the wrong pocket, grabbing the wallet of a young American woman delivering something very valuable and dangerous to South Africa. The thief not only becomes the target of the deadly hit man known as the Cobra, but unwittingly holds the key to stopping a deadly international threat. It's up to Captain Benny Griessel and his elite investigation team to find the pickpocket and track down the Cobra as the novel hurtles toward a brilliant, heart-stopping finale on the suburban commuter trains. "Mr. Meyer, the leading thriller writer in his native country, traffics in crime-novel situations familiar the world over: drunken cops, charming robbers, dangerous murderers, sudden violence—and sometimes, issues of race." —The Wall Street Journal

Der ultimative Klassiker für alle Grillfans – 160 Rezepte, 1.000 Bilder, Schritt-für-Schritt-Anleitungen und alle Infos zu Holzkohlegrill, Gasgrill und Elektrogrill! Mit der Familie Zeit zu Hause verbringen, das schöne Wetter genießen – und perfekte Steaks, Burger oder Fisch grillen: So wird der Sommer richtig gut! Der Klassiker Weber's Grillbibel ist mit mehr als 1,8 Mio. verkauften Exemplaren seit Jahren ungeschlagen die Nr. 1, wenn es um Anleitungen, Tipps und Rezepte rund um das Thema Grillen geht. Ein absolutes Must-Have für alle Hobbygriller! Grillen lernen: Vom ersten Würstchen bis zum Smoked Brisket Wer weiß besser, wie man richtig grillt, als der Marktführer in Sachen Holzkohlegrills? Das US-amerikanische Unternehmen Weber hat sich schon lange einen Namen in der Grillwelt gemacht. Und Profigriller Jamie Purviance zeigt in der Grillbibel Schritt für Schritt, wie man den richtigen Grill auswählt ,die perfekte Glut erzielt, Fleisch mariniert, Saucen zubereitet und natürlich das optimale Ergebnis auf dem Grill erzielt. Antworten auf alle Grillfragen – unter anderem ... Wann verwende ich Holzkohle, wann Briketts? Wie lange dauert's bis zur perfekten Glut? Wie zünde ich einen Gasgrill an? Wie erziele ich unterschiedliche Hitzezonen? Wie lange muss ich das Fleisch marinieren? Woran erkenne ich, welchen Gargrad das Steak hat? Wie oft wende ich das Grillgut? Wie verhindere ich, dass Burger am Grill kleben bleiben? Wie funktioniert das mit dem Räuchern? Wie reinige ich den Grill? Die 160 besten Rezepte in mehr als 1.000 Stepbildern

Nigella Collection: a vibrant new look for Nigella's classic cookery books. 'Cooking isn't performance art – or shouldn't be. Make your food welcoming rather than fussy and remember that it's not a test of your worth and acceptability: it's just dinner, and can be easily delicious.' Packed with fresh ideas and exciting new twists on old favourites, Nigella Lawson brings you mouthwatering but simple recipes to add flavour to your busy life – from quick family meals and easy suppers to dinner party menus and roast lunches. With luscious photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. All-Day Breakfast – recipes to start the day right, whatever time you get up! Comfort Food – from chocolate fudge cake to mashed potato TV Dinners – quick meals and simple snacks Party Girl – cupcakes, barbecue chicken and much more to help you celebrate in style Rainy Days – family meals to savour and share, and how to feel warm in the kitchen when it's cold outside Trashy – kitsch in the kitchen and fun food Legacy – recipes from Nigella's

family Suppertime – dinner party ideas that let you relax Slow-Cook Weekend – the joys of slow roasting and languorous baking: roast pork, sticky toffee pudding and all the trimmings Templefood – recipes to refresh and restore, and make you feel serenely smug

Das moderne vegane Backbuch mit genussvollen Rezepten von La Veganista Nicole Just Schon gehört? La Veganista backt jetzt auch! Und beweist in ihrem neuen Buch einmal mehr: Vegan ja, Verzicht nein! Denn auch in der Backstube lässt es sich ganz wunderbar ohne Eier, Milch und Butter zaubern: Zutatentausch heißt der ebenso einfache wie geniale Trick, und schon gibt es saftigen Schokokuchen, üppige Cremetorte, fancy Cakepops oder knusprige Brötchen. Und keine Sorge, niemand muss dafür tagelang auf Suche nach seltenen Spezialzutaten gehen, denn bei La Veganista geht es wie immer wunderbar unkompliziert und alltagstauglich zu: Tierische Produkte werden durch ganz alltägliche vegane Produkte aus dem Bioladen oder Supermarkt um die Ecke ersetzt. Die Veganista-Garantie: Alles gelingt perfekt und schmeckt genial gut. Da vermisst keiner das Tier im Teig, versprochen! Das steckt im Buch: - Die Veganista-Backtipps: Welche Zutaten sind vegan, welche vielleicht nicht? Und warum? - Vegane Tauschbörse: Wie klappt Backen ohne Ei? - Grundrezept: Veganistas Alleskönner-Teig und Sahnecreme Kleine, süße Sünden: Muffins, Cupcakes, Cakepops & Co. Für die Kaffeetafel: Tartes, Rührteige und Obstkuchen Große Torten: Cremetorten, Festtagstorten und andere Schweinereien Herzhaft gebacken: Brote, Brötchen und Quiche Zu allen Rezepten: persönliche Tausch- und Küchentipps von La Veganista.

Nigella Collection: a vibrant new look for Nigella's classic cookery books; previously published as KITCHEN. 'A little pottering in the kitchen gives me that feeling I find so crucial, of being in a fixed, familiar place in a whirling world. So here it is, from my kitchen to yours: cosy, cocooning food.' The classic family recipe book by Nigella Lawson. Kitchen is packed with feel-good food for cooks and eaters that solves all your everyday cooking quandaries, from what to cook for Sunday lunch or how to give children food they'll eat, to how to rustle up an impromptu dinner party menu or a gluten-free cake. As well as her mouthwatering recipes, Nigella rounds up her kitchen must-haves: essential kitchen equipment and standby ingredients. With luscious photography, easy family recipes, indulgent food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Part 1: Kitchen Quandaries What's for tea? – everyday eating made simple for all ages Hurry up, I'm hungry! – quick meals and easy suppers for those frantic days Easy does it – dinner party ideas that won't try your temper Cook it better – waste-saving recipes My sweet solution – problem-solving pudding recipes Off the cuff – quick dinner ideas for feasts from the fridge-freezer and store cupboard Part 2: Kitchen Comforts Chicken and its place in my kitchen – chicken recipes to soothe the soul A dream of hearth and home – comforting weekend baking, from muffins and cupcakes to brownies, scones and cakes At my table – steak, casserole, lasagne and much more: easy suppers to share with friends The solace of stirring – finding comfort in risotto The bone collection – ham hocks, spare ribs, braised beef and other meaty treats for the die-hard carnivore Kitchen pickings - easy cocktails and party food The cook's cure for Sunday-night-itis - cosy and substantial supper ideas that require little effort from the cook

Why are gravy stains on your shirt at the dinner table to be admired? Does bacon improve everything? And is gin really the devil's work? In this rollicking collection of his hilarious columns, the award-winning writer and Observer restaurant critic Jay Rayner answers these vital

questions and many, many more. They are glorious dispatches, seasoned in equal measure with both enthusiasm and bile, from decades at the very frontline of eating

"Nigel Slater ist ein gottverdammtes Genie!" Jamie Oliver 110 originelle vegetarische Rezepte von Großbritanniens Kultkoch Nigel Slater. Einfach, schnell und kompromisslos geschmackvoll - ideal für Menschen, die weniger Fleisch essen wollen. Nigel Slater ist vielen seiner Fans als Genießer eher kalorienreicher und oft fleischlastiger Gerichte bekannt. Doch als er vor gut einem Jahr die Aufzeichnungen der letzten Monate durchsah (ja, Nigel Slater schreibt tatsächlich jeden Tag auf, was er zubereitet und verzehrt hat), stellte er fest, dass sich sein privates Essverhalten grundlegend hin zu fleischloser, leichter Kost geändert hat, ohne dass er konsequenter Vegetarier geworden wäre. ›Greenfeast‹, was so viel heißt wie »Grünes Gelage«, hat er seine Sammlung der Rezepte genannt, die er zu Hause zubereitet. Über 110 einfache Frühlings- und Sommergerichte, die in 30 Minuten auf dem Tisch stehen können. Sie sind perfekt für Menschen, die weniger Fleisch essen wollen und keine Kompromisse bei Geschmack und einfacher Zubereitung eingehen möchten. Von gebackenem Frühlingsgemüse mit Erdnussoße und Reis, Dicken Bohnen mit grünem Spargel bis hin zu Spätsommerfrüchten unter krümeliger Kekskruste – diese »grüne« Fortsetzung von 'Eat' ist ein Muss für alle, die täglich Inspiration für schnelle vegetarische Abendessen in der ersten Jahreshälfte suchen. 'Greenfeast. Herbst/Winter' ist ebenfalls als ebook erhältlich.

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