

# Masterchef Australia Cookbook

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## **Makan** - Elizabeth Haigh 2021-07-13

A love letter to Singaporean cooking and family traditions. Southeast Asian cuisine is a proud mix of migrants and influences from all across Asia, which fuses together to create something even greater than the original. In this beautiful new collection, rising star Elizabeth Haigh draws together recipes that have been handed down through many generations of her family, from Nonya to Nonya, creating a time-capsule of a cuisine. Growing up, it was through food that Elizabeth's mother demonstrated her affection, and the passion and love poured into each recipe is all collated here; a love letter to family cooking and traditions. Recipes include: Nonya-spiced braised duck stew pickled watermelon and radish salad beef rendang Singapore chilli crab fried tofu with spicy peanut sauce spicy noodle soup nasi goreng (spicy fried rice) Miso apple pie ... and many more! Adapting these traditional recipes to ensure ingredients are easily sourced in the West, Elizabeth Haigh brings a taste of Singapore to your own kitchen.

## **MasterChef Junior Bakes!** - MasterChef Junior 2019-10-08

100 playful baking recipes inspired by MasterChef Junior's young chef contestants, plus plenty of tips, techniques, and step-by-step photographs to enchant bakers ages 8 to 100! Like the dishes featured in the MasterChef Junior Cookbook, the 100 recipes in the MasterChef Junior Bakes! celebrate creativity, technique, and deliciousness, embracing simple to sophisticated and sweet to savory baked goods. Young bakers will learn how to cream butter for Vanilla Bean Sugar Cookies; shallow fry dough for Glazed Jelly Doughnuts with Powdered Sugar; whip a silky chocolate ganache for German Chocolate Cupcakes with Ganache Filling; and knead dough for cheesy Garlic Knots. Packed with baking guidance and know-how, insider info from MasterChef Junior alumni, and photographs from your favorite show moments, home bakers of all skill levels will be excited to bake like a MasterChef.

## **The Dessert Game** - Reynold Poernomo 2021-11-02

Got a sweet tooth or someone to impress? Level up your dessert game with tried-and-tested recipes from modern-day MasterChef legend Reynold Poernomo. Perfect your butter cake, curd tart or creme caramel with Level 1. These are all the crowd pleasers and perfectly simple desserts for beginners or aficionados, each with a 'Reynold twist', like pavlova flavour pairings or a honey glaze for your cheesecake. Kick it up a notch with Level 2, for swoon-worthy jar desserts, the perfect oozy lava cake or the ultimate praline tart. Step by step, Reynold shows how each element is made so you can dream up your own combinations and increase your confidence. Are you an adventure cook? Or want to blow everyone's minds? Level 3 is an access-all-areas pass to the signature dishes and secret recipes for white noise, onyx, magic mushrooms and more - these creations need to be seen (and tasted) to be believed. Including choose-your-own-flavour-adventure flowcharts, endless tips on substitutions and the inside skinny on kitchen tools and specialty ingredients, The Dessert Game is everything you need for sweet, sweet victory at your place.

## **The Sweet Life** - Kate Bracks 2012

MasterChef Australia 2011 winner Kate Bracks knows about desserts. This mouthwatering array of inspired dessert recipes includes favorites such as Apple Pie, Chocolate Cake, and Strawberry Mousse as well as fresh new ideas—such as Kate's Chocolate, Date, and Hazelnut Torte; Raspberry and Pistachio Frozen Nougat; and Vincotto Figs with Caramelised Walnuts and Mascarpone. Kate also puts modern twists on old classics, from her Spiced Crème Brûlée, to her irresistible Peanut Butter and Chocolate Ice Cream Sandwiches, or her Brown Butter Cheesecake. This is food to weaken even the strongest resolve! The

structure of the book is designed to guide the home cook from the "basics"—incorporating basic techniques, such as sauces and syrups; how to make the perfect meringue; make your pastry rather than buy it; how to cook with gelatine—to "beyond the basics" for the more confident cook. And, if you really want to impress, there's a Ramp it Up chapter at the end where all the techniques can be put together to wow your friends and family. There's also a code throughout the book to help you determine which recipes are most suited to your particular cooking desires and ability. Indulge your own sweet tooth with this glorious book of baked treats and dessert recipes from Australia's MasterChef 2011 winner; and don't forget the golden rule—always lick the bowl! Includes dual measures, as well as a list of gluten free, dairy free, and egg free recipes to help readers with specific dietary requirements.

## **DudeFood** - Dan Churchill 2015-04-21

From the breakout star of MasterChef Australia, Dan Churchill's DudeFood, a cookbook that will educate, motivate, and inspire men to put on an apron and turn on the oven. Attention, dudes: you no longer have an excuse to avoid the kitchen. Dan Churchill has written a cookbook for guys who have always wanted to cook, but don't know where to start; boyfriends who are intimidated by a frying pan; and sons who have too long relied on their parents for meals. These mouth-watering recipes are easy to read and, most important, easy to replicate. When Churchill was twelve, he put on an apron and agreed to take his turn cooking dinner for his family. Now in his twenties, Churchill draws on his self-taught experience in the kitchen, along with his extensive knowledge of nutrition, to create simple, delicious, and healthy meals. Divided into sections based on everyday scenarios and featuring forty-five recipes, DudeFood shares the secrets to cooking a repertoire of eggs, seafood, poultry, meats, vegetables, sandwiches, and even desserts. If it's Sunday afternoon and you're preparing for another long workweek: save time and money with Churchill's slow roasted beef, a hearty meal you can enjoy that same evening, but also slice up for lunch tomorrow. If it's early Wednesday morning, and you're getting ready to hit the gym: mix the ingredients for a banana chocolate smoothie in your blender, which provides the right amount of protein you need to repair your muscles after lifting weights. If it's Saturday night—date night—and you're eager to impress, follow Churchill's directions for baking a shortbread cookie topped with delicious chocolate ganache. Packed with helpful tips and shortcuts, as well as beautiful photographs, this book will turn any dude into a cook.

## **MasterChef: The Ultimate Cookbook** - The Contestants and Judges of MasterChef 2012-09-18

The ultimate guide to becoming a MasterChef in your own kitchen. You don't have to be a professional chef to make a gorgeous gourmet meal! MasterChef contestants' dishes, exquisitely turned out under pressure, prove that any amateur cook can achieve excellence. Let MasterChef: The Ultimate Cookbook help you make the leap from kitchen amateur to culinary master with tips and recipes from the show's most creative contestants and award-winning judges. Enjoy more than 100 delectable recipes & 50 gorgeous photographs. From tender venison medallions to over-the-top seared lobster with bourbon and shallots, from perfectly crisp pan-fried potatoes to a decadent apple caramel spice cake, these recipes will help broaden your food landscape and perfect your home-cooked classics. With expert wine pairings from restaurateur and New York Times bestselling author Joe Bastianich and a foreword from Graham Elliot, an award-winning chef and Lollapalooza Culinary Director, MasterChef: The Ultimate Cookbook is all you need to take the next step in your own culinary journey.

## **Sweet, Savory, Spicy** - Sarah Tiong 2020-06-09

Experience the Taste of Southeast Asia, Right in Your Own Kitchen Explore the street food stalls, night markets and hawker centers of Thailand, Malaysia, Cambodia and more without ever leaving home thanks to chef and Masterchef Australia finalist Sarah Tiong's satisfying Southeast Asian recipes. Sarah opens up a fantastic world of flavor to try, from Malaysian Chicken Satay to Vietnamese Crispy Spring Rolls (Cha giò) to Hokkien Noodles (Hokkien Mee) to Khmer Beef Curry. These hearty snacks, barbeque bites and shared plates encompass the most popular street foods of Southeast Asia, gleaned from her Malaysian family recipes and her own travels throughout the region. And in Sarah's opinion, the secret to incredible Southeast Asian food is all in the sauce, so she also shares an entire chapter of sweet, savory, salty, and spicy options to top off your meal, including Thai Sweet Chili Sauce (Nam Jim Gai), Creamy Malaysian Peanut Sauce and family secrets like her Mum's "Everything" Sauce. Whether it's steamed, fried or barbecued, every recipe in this book will fill your table with delicious, unforgettable dishes— so what are you waiting for?

**Junior MasterChef Australia** - MasterChef 2011

FOOD & DRINK / COOKERY: GENERAL INTEREST. AUSTRALIAN. The book celebrating the successful Junior MasterChef program on Australian TV, complete with recipes. Ages 9+.

**Cakeboi** - Reece Hignell 2022-11-15

Experience the Magic of Classic Aussie Bakes with MasterChef Australia Favorite Reece Hignell Reece Hignell, MasterChef Australia veteran and owner of the Cakeboi bakery, created this exceptional collection of classic Australian bakes so that anyone can become a baking pro. Inspired by his nan's traditional desserts, this book is full of iconic cakes like his Spiced Rum Baba that made Katy Perry exclaim, "You're the tits, Reece!" and his long-coveted Signature Lemon Tart. With chapters that lead you through everything from the basics of baking to creating your own sensational scones, sponge cakes and more, you'll find all the inspiration and instruction you need to make a masterpiece in the kitchen.

**A Timeline of Australian Food** - Jan O'Connell 2017-12-04

A Timeline of Australian Food takes readers on a tasty and sometimes surprising culinary journey through 150 years of Australian food. Lavishly illustrated, this tasty book looks at what we've eaten, how we've shopped, and how we've produced and prepared our food, decade by decade, through depression, war, and decades of abundance.

**MasterChef Cookbook** - Joann Cianciulli 2010-08-31

In the nationwide search for America's best amateur chef, thousands of home cooks from across the country created their signature dish for an awe-inspiring panel of judges. Doctors, businessmen, students, construction workers, and stay-at-home moms alike put their heart on the plate for a chance to become the country's first-ever MasterChef. From the Mississippi Delta to the Midwest, exotic ethnic dishes to all-American staples, these talented home cooks showed the judges—and the world—what this country is really cooking. Now you can cook with the contestants and judges in your very own kitchen with the MasterChef Cookbook. Learn how to master the basic skills that define any chef; discover an exciting array of ingredients that will inspire new creations; and find out what the judges would have cooked if they were given the same challenges faced by the contestants. From Cinnamon-Orange French Toast to Vietnamese Chicken and Rice; Southern-Fried Pork Chop to New England-Style Bouillabaisse; Bittersweet Chocolate Soufflé to Flaky Apple Pie, the MasterChef Cookbook offers more than 80 savory, sweet, and scrumptious recipes that prove some of the nation's most delicious food comes from its most humble kitchens.

**Marion** - Marion Grasby 2011

If you ask Marion Grasby what her favourite food is, she'll list at least 10 things. Marion loves food. And she loves talking about it. During last year's MasterChef series, Marion wowed Australia with her incredible cooking talent, her assured palate and her sunny personality and warmth. Now in her first cookbook Marion shares more than 80 of her favourite recipes from throughout her life: the places she's been, and the people she's met and cooked with. Marion has lived in the Northern Territory, Papua New Guinea, Queensland and South Australia, and her food is an eclectic mix of Thai, Italian, French, Middle Eastern... and firmly Aussie. These are recipes for the home cook, dishes to make every night of the week, for dinner parties and lazy afternoons. The recipes are peppered with entertaining stories and with incredible photography of the food and of Marion's travels through Australia and Thailand.

**Masterchef Australia** - MasterChef Australia Staff 2010

MasterChef Series 2 became compulsory viewing for Australian households. Over the course of fourteen weeks, we watched the contestants cook their way through signature dishes, pressure tests, mystery boxes and invention tests. Now here's your chance to cook and taste the dishes that enticed, thrilled or just plain baffled you with their brilliance.

**Same Same But Different** - Poh Ling Yeow 2014

Come on a new journey with Poh Ling Yeow with her long awaited cookbook SAME SAME BUT DIFFERENT, the follow-up to her bestselling 'Poh's Kitchen - My Cooking Adventures', which stayed in the top 10 Australian bestsellers list for six weeks. The 100 brand new recipes in the book are organised in pairs that share a common process, ingredient or texture - so a 'bite sized spice' could be Kunyit (turmeric) Fried Chicken or a Curry Puff, and a 'yummy curry' could be Prawn and Pineapple Curry or a Beef Rendang. Full of mouth-watering recipes and as stylish as its author, SAME SAME BUT DIFFERENT will inspire you to go in new culinary directions with familiar ingredients

**MasterChef Junior Cookbook** - MasterChef Junior 2017-10-03

Creativity, hard work, and lots of fun—that's what it takes to cook like a master. Beloved television competition show MasterChef Junior fosters all of this within each of its pint-size home cooks, and what they whip up is truly impressive. This book aims to give any aspiring young chef the tools he or she needs to hone essential cooking skills, with 100 recipes inspired by dishes that the contestants served in the first five seasons, as well as timeless techniques, tips, and advice. With this book, anyone can become an excellent cook.

**My Indian Kitchen** - Sarah Todd 2021-03-02

Six years ago Sarah fell in love with the people, food and culture of India. In My Indian Kitchen, Sarah takes you beyond the well-known restaurant favourites of butter chicken, chicken tandoori and dal. Combining her passion for Indian flavours with classical French techniques, she has created light, balanced and healthy dishes for you to make at home. To get you started, there is a list of must-have pantry items including spices, nuts and legumes. Next, are recipes for curry bases, cooling chutneys and raita, as well as Sarah's secret masala mix and favourite crispy, flaky roti. There are street food delicacies and lots of main dishes using seafood, lamb, chicken and vegetarian proteins. And for the sweet tooth, some special desserts to round off the meal. In her signature style of simple elegance, these modern and inspiring recipes tell Sarah's story and represent her special connection to India and Australia.

**Masterchef Australia Series 3** - Master Chef Staff 2011

MasterChef has ignited the tastebuds of the nation. The new book gets behind the scenes of the show with your favourite contestants, and back to basics with ingredients and cooking techniques.

**Our Family Table** - Julie Goodwin 2012

"Australia's first MasterChef Julie Goodwin is all about family, home and friends. Beautifully produced, with more than 100 easy-to-follow recipes, Julie Goodwin's bestselling cookbook, Our Family Table, offers the kind of cooking that brings families and friends together, time and time again. Some recipes are heirlooms passed down in Julie's family through generations, while others were given to her by friends and neighbours. There are lazy weekend breakfasts to enjoy with the family, weekday and special-occasion dinners, barbecue and camp cooking, and cakes, biscuits and puddings galore. Julie also includes recipes she created on MasterChef - such as her now famous lemon diva cupcakes and her passionfruit 'puddle' pie. The final section of the book is Julie's favourite: a beautifully designed 'blank' chapter with pages for the reader's own photos, clippings and hand-me-down handwritten recipes from family and friends. Our Family Table is more than a cookbook. It's a recipe for the way we live today."

**MasterChef Green** - Adam O'Shepherd 2021-05-06

As cooks, whether that be in a professional or home kitchen, there is one goal that many of us are trying to achieve right now: to cook more sustainably, to waste less and to have a lighter footprint on our environment. To cook greener. A big step in achieving this is for us all to make the step towards a more vegetable-led diet, and this book is packed with a comprehensive selection of vegetarian recipes, including a large number which are suitable for vegans. Accessible and simple, yet utterly delicious, the 100 recipes within these pages will delight home cooks and embody the MasterChef philosophy of 'ordinary people

cooking extraordinary food'. Whether it's a quick and simple dinner using whatever you might have at hand or a weekend feast to show off your MasterChef skills, there is something for even the hungriest of carnivores in these pages. With contributions from 10 MasterChef champions from around the world, recipes include: Smashed broad bean and peas on sourdough with goat's cheese, dukkah and mint Puy lentil salad with charred tenderstem broccoli and miso dressing Aubergine schnitzel with fennel, chilli and yoghurt coleslaw Mushroom and lentil lasagne ... and many more. Each and every recipe will be complemented with a stunning photograph, and a beautiful, fresh book design will ensure this is something that everyone, from meat-lovers to vegans, want to have on their shelves.

**Julie Goodwin's Essential Cookbook** - Julie Goodwin 2017-04-11

Looking for the perfect meal for your family? All you need to make delicious food to feed your hungry loved ones is contained here in one place. Collected here for the first time you can find Julie's essential go-to recipes: from making a great omelette, to roasting the perfect chicken, preparing simple and satisfying soups and salads and baking classic cakes, muffins and desserts that will become family favourites.

Whatever ingredients you have in the house, no matter the season or occasion, you can put together a tasty feast that will please everyone, every time.

*The Mezzo Cookbook with John Torode* - John Torode 1997

The food of London's most vibrant culinary destination, Mezzo, is adapted for the home kitchen in this brilliant book.

**Always Delicious** - Marion Grasby 2021-11-10

Cook, media publisher and businesswoman Marion Grasby loves food. Always Delicious is Marion's third cookbook and is all about the food she loves to eat. One hundred recipes that bring her joy. They are the recipes you can cook at home, with the confidence that you'll create an epic dish. This is food for you and your loved ones to relish.

Sally's Baking Addiction - Sally McKenney 2016-10-11

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

The Entire Beast - Chris Badenoch 2010

'I'm not a chef - just a fanatical home cook' Meet Chris Badenoch, the MasterChef Australia finalist who served up a roasted pig's head on prime time TV; the amateur who caught the attention of the professionals by cooking with 'the entire beast'. Chris combines his passion for meat with his love of beer to bring us a collection of recipes like no other. He reintroduces time-honoured nose-to-tail techniques for staples such as terrines, sausages and pies. He raises the culinary bar with stunningly original recipes for trotters, cheeks, ears and, of course, offal. He comforts the uninitiated with great recipes for familiar dishes - his tasty roast duck and rich osso bucco are standouts. Every recipe has beer-matching notes and many have beer as an ingredient, including Chris' signature Beeramis. A triumph of livestock over lifestyle, food philosophy over fashion, The Entire Beast is about expanding our repertoire, deepening our food knowledge, and opening our senses to the pleasure of old-style food made new.

*In Praise of Veg* - Alice Zaslavsky 2022-07-05

"Alice Zaslavsky is a force of nature!" —Nigella Lawson The only book you'll ever need on vegetables, with a kaleidoscope of 150+ colorful, innovative recipes for meals of all kinds. Food writer Alice Zaslavsky has written the definitive guide for everyone—from vegan to carnivore—who is ready to open their kitchen to a world of vegetable possibilities. More than 450 pages detail how to handle any vegetable you might pick up

at the farmers' market or store—including a rainbow of more than 150 recipes that put vegetables at the center of the plate. Uniquely organized by color, this book is filled with countless flavor combinations, rule-of-thumb methods to buy, store, and cook vegetables, recipe shortcuts and tips, and wisdom from more than 50 of the world's top chefs. In Praise of Veg will help beginners and avid cooks alike turn daily vegetables into easy and delicious meals. This is veg, but not as you know it . . . yet!

*MasterChef Everyday* - DK 2012-02-01

Everything you need to become a MasterChef in minutes Everyday MasterChef takes all the inspiration from the hit BBC1 show and turns it into recipes for cooking in the real world. John Torode himself dons the white apron to show you how you can adapt favourite recipes from the show into delicious simple meals you can make in minutes including instant spice rubs, simple sauces and impressive spun-sugar crowns. With tips and tricks, step-by-step MasterClasses on essential kitchen skills and meal ideas that work for every family fridge or store cupboard, you can enjoy the wisdom of the MasterChef professionals in one accessible book. Everyone loves the drama of the show, but no one wants a drama in their kitchen so for recipes that you can enjoy impressing your friends with time after time, Everyday MasterChef is the cookery book that you need on your shelf.

**Matt Preston's 100 Best Recipes** - Matt Preston 2012-11-01

No one knows food like Matt Preston - one of Australia's most loved TV personalities, award-winning food writer, judge on MasterChef Australia... and a seriously good home cook. Gathered here for the first time are Matt's recipes for the food he cooks at home for his own family - from his award-winning raspberry jam and ultimate bolognese sauce to the creamiest pumpkin soup and the only muffin recipe you'll ever need. These are simple, delicious recipes that work; a virtual A-Z of ideas for bringing a whole new world of flavour to the things you cook every day. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

*Cooking Like a Master Chef* - Graham Elliot 2015-10-27

In the first cookbook from Graham Elliot, cohost of the popular Fox series MasterChef and MasterChef Junior, 100 deliciously creative recipes show home cooks the basics of cooking and combining flavors—and then urge them to break the rules and put their own spin on great meals. Graham Elliot wants everyone to cook. To push up their sleeves and get some good food on the table. It's Graham's simple philosophy that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he's written *Cooking Like a Master Chef*, an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion. Grouped by season (without being a strictly seasonal cooking book), Graham's 100 recipes are illustrated with gorgeous, full-color photographs and accompanied by simple, straightforward instructions—with great twists for every palate. That's because being a top-notch chef or a talented home cook means being a free thinker, spontaneous, like a jazz musician. Cooks need to change the music every so often—once they're comfortable with the basics—to stay on their toes and infuse their routine with new excitement and energy. Here you'll find recipes for pork chops with root beer BBQ sauce, halibut BLTs, buffalo chicken with Roquefort cream, corn bisque with red pepper jam and lime crema, smoked salmon with a dill schmear and bagel chips, truffled popcorn, and much more. Kids will love whipped yams with roasted turkey, potato gnocchi with brown butter, PBJ beignets, and classic banana splits. It's no wonder so many people love Graham and his energetic creativity in the kitchen. With *Cooking Like a Master Chef*, now you can learn to be a skilled, resourceful, and endlessly inventive cook who makes food everyone, adults and kids alike, will absolutely relish.

**Kumar's Family Cookbook** - Kumar Pereira 2013

One of Masterchef's best-loved contestants shares his family's favourite food in a beautiful book of everyday recipes filled with full-colour, hand-drawn illustrations.

*Amina's Home Cooking* - Amina Elshafei 2015

This is fabulous food from MasterChef Australia favorite Amina that brings together the best of both of her culinary worlds—Korean and Egyptian.

*Two Asian Kitchens* - Adam Liaw 2012

The Two Asian Kitchens in my life are The Old Kitchen and The New Kitchen. The Old Kitchen represents the traditional dishes of my family history - hawker noodles, Japanese yakitori, sour and salty Malaysian laksa. The New Kitchen features modern dishes that draw on the memorable flavours and experiences of my own life as a migrant in Australia.

**The Next Element** - Andy Allen 2012

Andy Allen is the winner of Channel Ten's Masterchef 2012 and this is his first book. He has had an amazing journey from first audition to winning and his page on the Masterchef website received hundreds of thousands of hits. As well as over 80 recipes the book contains anecdotes about his journey and experiences as well as recipes for the food he learnt to cook whilst on the programme. There are quick and enticing family recipes, recipes he shared with his buddies from the programme, Ben and Kylie, as well as his favourite seafood dishes.

**A Gay Guy's Guide to Life Love Food** - Khanh Ong 2020-07-14

A Gay Guy's Guide is a joyful celebration of life, love, family and friendship all through the lens of delicious food. Join current MasterChef favourite and resident gay guy Khanh Ong as he helps you rediscover how food can make you feel, how it brings friends and family together and how it helps reconnect. Khanh shares his favourite family recipes, passed down through generations and giving an insight into his family history - Vietnamese classics such as prawn and pork spring rolls or tamarind crab. There are recipes to make for (and with!) your mates - lazy brunches, epic feasts, movie nights - as well as meals to help heal a broken heart, such as spaghetti for one and snickers tart. Khanh also includes the meals he loves to cook to impress a new date, from Vegemite dumplings and sriracha and coconut cauliflower to sticky date pudding. Or if you just feel like being basic and keeping things simple, there are post-gym eggs, 3pm protein balls and the easiest fried chicken ever. With more than 70 recipes and charming anecdotes about life, love, family and dating, A Gay Guy's Guide is an explosion of fashion-led fun and influence, delicious food and Khanh's distinctive tongue-in-cheek humour. As Khanh says, food is more than just sustenance, it's love, it's loss and it's life.

**Last Shot** - Jock Zonfrillo 2021-07-28

A coming-of-age memoir of addiction, ambition and redemption in the high-stakes world of Michelin star kitchens. From reckless drug addict to one of Australia's top chefs and television stars: MasterChef judge Jock Zonfrillo's powerful life story will shock and inspire. Jock's life spiralled out of control when he tried heroin for the first time as a teenager while growing up in 1980s Glasgow. For years he balanced a career as a rising star amongst legendary chefs with a crippling drug addiction that took him down many dark paths. Fired from his job at a Michelin star restaurant in Chester, England, after a foul-mouthed rant, Jock made his way to London looking for work and found himself in front of the legendary Marco Pierre White. He credits White for saving his life, but Jock continued to struggle with addiction in a world of excess, celebrity, and cut-throat ambition. On New Year's Eve 1999, Jock shot up his last shot of heroin before boarding a plane to Sydney, where he would find passion and new meaning in life in the most unexpected places. There would be more struggles ahead, including two failed marriages, the closure of his prized restaurant during COVID-19, his time on-country, and some very public battles. This is his unforgettable story. Praise for Last Shot 'I've known Jock for 25 years. He is not only a great mate but an incredibly talented chef - in Australia and around the world. Last Shot really shows how resilient Jock is and how far he has come in his personal and professional life. I'm inspired by how brave Jock has been for putting this biography out there. I couldn't put it down. Loved it!' Matt Moran 'Zonfrillo climbed his way to the top of the gastronomic ladder only to abdicate his position. He still inspires chefs worldwide.' Marco Pierre White 'An amazingly candid story of a prolific but complicated chef who made it back from the brink despite the obstacles, surely one of the best comeback stories there is!' Gordon Ramsay 'Jock absolutely lives and breathes his passion for food, which began in childhood. And between the incredible ups and downs of his life that we read about in Last Shot, what really comes through for me is his search for knowledge of Indigenous foods - I so admire how the depth of his learning combined with his amazing skill and creativity has allowed him to celebrate the uniqueness of the cultures he has embraced.' Maggie Beer AO

**Junior MasterChef Australia Series 2 Cookbook** - MasterChef Australia Staff 2012

Travel the world with your tastebuds This lively, colourful cookbook takes young cooks around the globe to

explore different cuisines through simple, achievable recipes. Each chapter - Australia, China, England, France, Greece, India, Italy, Japan, Mexico, Morocco, Spain and Thailand - features step-by-step recipes with tips, tricks and shopping information, guides to ingredients and techniques specific to each cuisine, plus a cooking basics section. This is the perfect introduction for kids (and adults ) to a vibrant world of cooking.

**Poh Bakes 100 Greats** - Poh Ling Yeow 2017-10-25

'I love baking so much I've been known to park myself in front of the oven to watch a cake cook, like television.' Poh first fell in love with food by learning to bake as a nine year old - she remembers vividly her mum showing her the art of folding flour into her first sponge cake 'just like so' and the skill in lining a tin meticulously. Now, years after Poh's meteoric rise to fame through MasterChef, and hosting her own television shows, Poh's Kitchen and Poh & Co, she returns to her roots, with wooden spoon and mixing bowl in hand. Poh owns and runs Adelaide destination cafe and bakery Jamface, with her bestie, Sarah. She describes the Jamface baking philosophy as the love child between a Parisian patisserie and the Country Women's Association. Here, she shares recipes for 100 of her favourite baked delights. So take the afternoon off, fire up the oven, and join Poh in the meditative process of baking something truly great.

**Recipes from My Home Kitchen** - Christine Ha 2013-05-14

Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from My Home Kitchen will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

**My Modern American Table** - Shaun O'Neale 2017-05-09

Viewers fell in love with Shaun O'Neale on Season 7 of MasterChef. In his debut cookbook, O'Neale presents his take on modern American cuisine with international influences. It's experimental, it's edgy, and it's full of big flavors. This book is not your average home cook's cookbook. O'Neale encourages you to push your own personal cooking boundaries and teaches you that home-cooked food can be elevated to fine-dining quality with ease. You will be inspired to try new recipes, new techniques, and new flavors, and you will learn that beautiful, high-end plating and presentation is never too complicated. The book offers 65 mouthwatering recipes, including Bourbon Braised Short Rib Ravioli; Spicy Miso Black Cod with Fresh Herb Salad; Chicken Saltimbocca Sandwich; Charred Balsamic Brussels Sprouts; Crazy Cheese Truffle Mac; Candied Bacon Cheesecake; and more. The book also shares stories from the seventh season of MasterChef and O'Neale's path to victory, offering a behind-the-scenes look at the exciting show. With O'Neale as your guide, this is the starting point in your own culinary journey, because the secrets in these pages won over the judges and earned O'Neale the title of MasterChef!

**This Is a Book About Dumplings** - Brendan Pang 2020-05-26

Make Your Dumpling Dreams Come True For Brendan Pang, MasterChef Australia alum and founder of Bumpings restaurant, it all started in his grandmother's kitchen, where one bite of Grandmère's Fried Shrimp Wontons sparked his lifelong dumpling obsession. Now he's sharing the recipe that started it all, along with dozens of classic and contemporary dumplings, accompanying dishes and knockout sauces. His simple, impressive recipes break down the steps to help you make the dumplings of your dreams and have a blast doing it. Inspired by his family's Chinese and Mauritian background, Brendan covers classic Chinese-style dumplings and playful new creations. Traditional flavors feel fresh in recipes like Chinese Spicy Beef Potstickers, Shanghai Soup Dumplings and Chicken and Ginger Jiaozi. Shake things up with Purple Miso Roasted Eggplant Potstickers and Red Curry Chicken Wonton Soup. Round out the table with Spicy Dan

Dan Noodles, BBQ Pork Steamed Buns, Tea- Smoked Duck Breast and plenty of dipping sauces. It's easy to make your own dumpling wrappers from scratch, or start with store-bought and dive into the art of shaping. No experience or special equipment necessary! With Brendan by your side, there's no need to fear making dumplings at home. Boiled, steamed or fried—the only thing better than that first bite of a juicy dumpling is knowing you made it yourself.

*My Rendang Isn't Crispy and Other Favourite Malaysian Dishes* - Zaleha Kadir Olpin 2019-05-15

Take a culinary voyage through the vibrant flavours of Malaysia with MasterChef UK contestant, Zaleha Kadir Olpin, as she shares her favourite family recipes in this cookbook. Malaysian-born Zaleha pays tribute

to dishes she grew up with, including laksam, a rolled rice noodle dish unique to the East Coast of Malaysia; nasi lemak, one of Malaysia's most iconic dishes; as well as chicken rendang, the controversial dish she prepared on the show. Mostly handed down from her mother and grandmother, Zaleha's recipes maintain traditional methods of cooking, but are suitable for use in the modern kitchen so you can experience Malaysian cuisine in all its authenticity. She also shares lessons she learnt growing up in a culinary family, with insights into the importance of food in Malaysian culture. Written from the heart, this book will appeal to anyone looking to expand their flavour repertoire or just wanting to dip their toes into the delightful world of Malaysian cooking.