

---

# Glutenfrei Das Backbuch Iss Dich Gesund

---

A Cozy Christmas in Cornwall

You deserve this.

Very Merry Cocktails

Fact, Fiction, and Folklore in Harry Potter's World

Quirkology

Happy Food

Deliciously Ella Every Day

ScandiKitchen: Fika and Hygge

Kaukasis The Cookbook

The Rye Baker: Classic Breads from Europe and America

New York Christmas Baking

Vegan Love Story

The Starch Solution

Inside the Jewish Bakery

Easy Vegan Baking

Christmas Baking

Muggles and Magic

One Pan Perfect

Deliciously Ella

Food Anatomy

It's All Good

I Quit Sugar

Mastering Pizza

Harry Potter: Feasts & Festivities

Tokyo Stories

Made in Italy

Deliciously Ella The Plant-Based Cookbook

Pizza Czar

Fire Islands

The Earth Care Manual

Sweet

Tartine Bread

Bouchon Bakery

Eat Smart

Glutenfrei - Das Backbuch

Dancing Arabs

Everyday Cookbook

Pizza Camp

---

## DURHAM JOHN

---

### A Cozy Christmas in Cornwall Ryland Peters & Small

From the founder of the wildly popular food blog Deliciously Ella, 120 plant-based, dairy-free, and gluten-free recipes with gorgeous, full-color photographs that capture the amazing things we can do with natural ingredients. In 2011, nineteen-year-old Ella Woodward was diagnosed with a rare illness that left her bed-ridden, in chronic pain, and plagued by heart palpitations and headaches. When conventional medicine failed her, Ella decided to change her diet. She gave up meat, gluten, dairy, sugar, and anything processed—and the effects were immediate: her symptoms disappeared, her energy returned, and she was able to go off all her medication. A self-confessed sweet tooth, Ella taught herself how to make delicious, plant-based meals that delight the palette and improve overall well-being. Deliciously Ella is an essential, how-to guide to clean, plant-based eating, taking you through the best ingredients and methods for preparing easy, exciting meals. This is not a diet—it's about creating a new mindset that embraces fantastic food. From sweet potato brownies to silky chocolate mousse and roasted butternut squash risotto and homemade fries and ketchup, Ella shares 100 brand-new recipes and twenty classics in her signature, elegant style. Packed with vivid photos and simple, foolproof instructions, Deliciously Ella provides a foundation for a pure, unprocessed, unrefined diet, so you can look and feel better while enjoying great food.

*You deserve this.* Clarkson Potter

In this “slyly subversive, semi-autobiographical” novel “of Arab Israeli life,” a Palestinian man struggles against the strict confines of identity (Publishers Weekly). In Sayed Kashua’s debut novel, a nameless anti-hero contends with the legacy of a grandfather who died fighting the Zionists in 1948, and a father who was jailed for blowing up a school cafeteria in the name of freedom. When the narrator is granted a scholarship to an elite Jewish boarding school, his family rejoices, dreaming that he will grow up to be the first Arab to build an atom bomb. But to their dismay, he turns out to be a coward devoid of any national pride; his only ambition is to fit in with his Jewish peers who reject him. He changes his clothes, his accent, his eating habits, and becomes an expert at faking identities, sliding between different cultures, schools, and languages, and eventually a Jewish lover and an Arab wife. With refreshing candor and self-deprecating wit, *Dancing Arabs* is a “chilling, convincing tale” of one man’s struggle to disentangle his personal and national identities, only to tragically and inevitably forfeit both (Publishers Weekly). “Rings out on every page with a compelling sense of human truth” —Kirkus Reviews “Despite its dark prognosis, there is a lightness and dry humor that lifts it with the kind of wings its protagonist once hoped for.” —Booklist

*Very Merry Cocktails* Random House

The second book by the record-breaking bestselling author of *Deliciously Ella!* The *Deliciously Ella* way of eating isn't about following a diet, it's about enjoying delicious, natural food to help you look and feel your best. Luckily, Ella understands that nourishing your body with wholesome ingredients

needs to fit in with your existing lifestyle and not feel like something difficult, which is why she has written this book - to help you make the right choice every time and start to glow from the inside out. With *Deliciously Ella Every Day*, her easy-to-make food will become a natural part of your life. Ella's much-awaited second book is packed with 100 more of her trademark simple yet tempting plant-based, dairy-free and gluten-free recipes. Be inspired by her quick weekday dinners, slow-cook comfort food designed to be shared, amazing colourful salads and incredible food to take with you when you're on the go. Add to these a selection of easy yet delicious breakfast options and smoothies, an array of sweet treats and a variety of soothing drinks - and this may just be Ella's best collection yet. Featuring the top ten rules for living the *Deliciously Ella* way, lists to help you get organised, plus tips and tricks to help you get ahead, this is the cook book you've been waiting for to help you get your life and your health on track - with zero hassle.

**Fact, Fiction, and Folklore in Harry Potter's World** Simon and Schuster

WINNER OF THE JOHN AVERY AWARD 2019 at the André Simon Awards Tokyo is rightfully known around the world as one of the most exciting places to eat on the planet. From subterranean department store food halls to luxurious top-floor hotel restaurants, and all the noodle shops, sushi bars, and yakitori shacks in between, there may be no other city so thoroughly saturated with delicious food. *Tokyo Stories* is a journey through the boulevards and backstreets of Tokyo via recipes both iconic and unexpected. Chef Tim Anderson takes inspiration from the chefs, shopkeepers, and home cooks of Tokyo to showcase both traditional and cutting-edge takes on classic dishes like sushi, ramen, yakitori, and tempura. Also included are dishes that Tokyoites love to eat with origins from abroad, like Japanese interpretations of Korean barbecue, Italian pizza and pasta, American burgers and more. Tim tackles his food tour of Tokyo from the ground up, with chapters broken down into: LOWER GROUND FLOOR: Tokyo on the Go (Department Store Basements, Subway Stations, and Convenience Stores); FIRST FLOOR: Tokyo Local (food traditional to Tokyo); SECOND FLOOR: Tokyo National (food traditional to Japan); THIRD FLOOR: Tokyo Global (Japanese food with an international twist) FOURTH FLOOR: Tokyo at Home (Japanese home cooking); and, FIFTH FLOOR: Tokyo Modern (experimental Japanese food found in high-end hotel bars). With Tim’s easy-to-follow recipes, this is make-at-home Japanese food, authentic yet achievable for the home chef - without cutting corners. The real thrill of eating in Tokyo is in the sense of discovery - of adventurous curiosity rewarded. And that may come in the form of an unexpectedly good convenience store sandwich, an ‘oh my god’ sushi moment, or just the best damn bowl of ramen you’ve ever had. With *Tokyo Stories* you can explore Tokyo and discover its incredible food without leaving your home kitchen. Featuring over 90 recipes, all set to the backdrop of Tokyo location shots, this is essential for the Japanophile in your life.

**Quirkology** Penguin

YOU DESERVE THIS - Healthy, balanced and delicious bowl recipes by fitness icon Pamela Reif. Your body and soul deserve a healthy, natural diet every single day. But this doesn't mean you need to sacrifice taste. Whether you choose a sweet Apple Pie Smoothie Bowl, hearty Spinach-Chickpea

Patties, colourful Buddha Bowls packed with plant-based proteins, or a Brownie Bowl for dessert, you can enjoy guilt-free indulgence. Pamela Reif's simple, wholesome dishes are based on natural ingredients and can be created in a few easy steps without spending hours in the kitchen. The meals are made and enjoyed straight from the bowl, which captures their delicious, fresh flavours. And most of the recipes are vegan. More than 70 recipes are personally created, prepared and photographed by Pamela Reif. Combined with her nutritional advice, you have the ideal starting point to change your own diet and lifestyle simply and enjoyably - for a well-balanced life. Because: You deserve this!

Happy Food Allen & Unwin

The Sunday Times and New York Times Bestseller 'There's nothing like a perfectly light sponge flavoured with spices and citrus or an icing-sugar-dusted cookie to raise the spirits and create a moment of pure joy.' In his stunning new baking and desserts cookbook Yotam Ottolenghi and his long-time collaborator Helen Goh bring the Ottolenghi hallmarks of fresh, evocative ingredients, exotic spices and complex flavourings - including fig, rose petal, saffron, aniseed, orange blossom, pistachio and cardamom - to indulgent cakes, biscuits, tarts, puddings, cheesecakes and ice cream. Sweet includes over 110 innovative recipes with stunning photos by award-winning Peden + Munk - from Blackberry and Star Anise Friands, Tahini and Halva Brownies, Persian Love Cakes, Middle Eastern Millionaire's Shortbread, and Saffron, Orange and Honey Madeleines to Flourless Chocolate Layer Cake with Coffee, Walnut and Rosewater and Cinnamon Pavlova with Praline Cream and Fresh Figs. There is something here to delight everyone - from simple mini-cakes and cookies that parents can make with their children to showstopping layer cakes and roulades that will reignite the imaginations of accomplished bakers.

Deliciously Ella Every Day Chronicle Books

Follow the man behind Philadelphia's celebrated Pizzeria Beddia as he takes you through the pizza-making process—from the dough to the sauce to the cheese. Joe Beddia's pizza is old school—it's all about the dough, sauce, cheese, and baking basics. And now, he's offering his methods and recipes in a cookbook that's anything but old school, teaching the foundation for making perfectly crisp, satisfyingly chewy, dangerously addictive pies at home. With more than fifty iconic and new recipes, Pizza Camp delivers everything you'll need to make unforgettable and inventive pizza, stromboli, hoagies, and more, with plenty of vegetarian options (because even the most die-hard pizza lovers can't eat pizza every day). In this book you will find pizza combinations that have gained Beddia's pizzeria a cult following, alongside brand new recipes like: Dinosaur Kale, Pickled Red Onion, and Spring Cream Pizza Bintje Potato with Cream and Rosemary Speck, Collard Greens, Fontina, and Cream Roasted Corn with Heirloom Cherry Tomato and Basil Breakfast Pizza with Sausage, Eggs, Spinach, and Cream And dozens more! Designed by Walter Green, art director of Lucky Peach, and packed with drawings, neighborhood photos, and lots of humor, Pizza Camp is a novel approach to homemade pizza. "I will never forgive my parents for not sending me to Pizza Camp." —Jimmy Kimmel, comedian/pizza eater "Never have I encountered an individual so singularly focused on his craft. Joe Beddia is hilarious, intelligent, and lovingly produces the best pizza in the f\*cking universe." —Michael Solomonov, James Beard Award-winning chef and author

ScandiKitchen: Fika and Hygge Open Road + Grove/Atlantic

Backbuch mit mehr als 50 glutenfreien Rezepten für Brot, Brötchen, Kuchen, Torten, Kleingebäck und herzhafte Muffins, Pfannkuchen, Pizza etc. Verwendet werden Mehlfertigmischungen oder selbst gemischtes Mehl. Mit den notwendigen Grundregeln für die glutenfreie Küche.

**Kaukasis The Cookbook** Abrams

Get your recommended daily allowance of facts and fun with Food Anatomy, the third book in Julia Rothman's best-selling Anatomy series. She starts with an illustrated history of food and ends with a global tour of street eats. Along the way, Rothman serves up a hilarious primer on short order egg lingo and a mouthwatering menu of how people around the planet serve fried potatoes — and what we dip them in. Award-winning food journalist Rachel Wharton lends her editorial expertise to this light-hearted exploration of everything food that bursts with little-known facts and delightful drawings. Everyday diners and seasoned foodies alike are sure to eat it up.

The Rye Baker: Classic Breads from Europe and America HarperCollins UK

Cookie recipes from pastry chef Benoit Castel created for the Moon Street patisserie.

**New York Christmas Baking** New Internationalist

The quintessential Thermomix Everyday Cookbook is designed to help you prepare dishes using your Thermomix, whilst also learning and exploring all of its features and functions. This core collection of recipes will have you cooking confidently with your Thermomix.

Vegan Love Story Hachette UK

Jetzt Kaufen! Das glutenfreie Kochbuch für Anfänger, Glutenfrei kochen und backen. Was du in diesem Buch findest: Was bedeutet glutenfreie Ernährung/Diät? Was ist Zöliakie? Folgen der Zöliakie Was sind Gluten? Worauf man achten sollte, wenn man an Zöliakie leidet Wo findet man überall Gluten? Gluten haltige Lebensmittel Glutenfreie Lebensmittel Glutenfreie Mehlsorten und wozu sie sich eignen Die Basics einer glutenfreien Ernährung Wie man glutenfreies Brot backt Alternativen zu Gluten Die Worte „glutenfrei“ oder „gluten-free“ lassen sich in immer größerer Anzahl in Bäckereien, in Rezepten und auf den Produkten im Supermarkt finden. Gluten zu meiden, ist zu einer Art Trend geworden und soll angeblich sehr gesund sein. Doch was genau steckt dahinter? Gluten ist zwar nicht gesundheitsgefährdend, wie einige Ernährungswissenschaftler behaupten möchten, jedoch kann der menschliche Körper von einer glutenarmen oder glutenfreien Ernährung profitieren. Dieses Kochbuch mit ausführlichem Ratgeber erklärt Dir alles, was Du zum Thema „Gluten“ wissen muss: Was es ist, was es mit unserem Körper macht und wieso manche Menschen Gluten vollständig meiden, sei es auf freiwilliger Basis oder weil es gesundheitlich notwendig ist. Um Dich in Deiner Kreativität nicht einzuschränken und aus Kostengründen, verzichtet „Ernährung heisst leben“ bewusst auf das Einfügen von Bildmaterial. Damit Du nach dem Lesen dieses Ratgeberteils nicht nur Bescheid weißt über das Klebereiweiß Gluten, sondern auch Deine Ernährung nachhaltig verändern kannst, findest Du außerdem insgesamt 150 Rezepte vor, die sich alle einfach, lecker und frei von Gluten nachkochen lassen! Informiere Dich also über die Vor- und Nachteile einer glutenfreien Ernährung und wieso sie Deiner Gesundheit gut tun kann und lasse Dich von den vielen leckeren Rezepten inspirieren! Klicke jetzt auf Jetzt kaufen! und ich wünsche Dir viel Spaß beim Lesen und Nachkochen!

**The Starch Solution** Barron's Educational Series

"A must-have for all serious bread bakers; an instant classic."—Peter Reinhart, author of Bread

Revolution True rye bread—the kind that stands at the center of northern and eastern European food culture—is something very special. With over 70 classic recipes, *The Rye Baker* introduces bakers to the rich world of rye bread from both the old world and the new. Award-winning author Stanley Ginsberg presents recipes spanning from the immigrant breads of America to rustic French pains de seigle, the earthy ryes of Alpine Austria and upper Italy, the crackly knäckebröds of Scandinavia, and the diverse breads of Germany, the Baltic countries, Poland, and Russia. Readers will discover dark, sour classic Russian Borodinsky; orange and molasses-infused Swedish Gotländ Rye; nearly black Westphalian Pumpnickel, which gets its musky sweetness from a 24-hour bake; traditional Old Milwaukee Rye; and bright, caraway-infused Austrian Country Boule. Rounding out this treasury are reader-friendly chapters on rye's history, unique chemistry, and centuries-old baking methods. Advanced bakers will relish Stanley's methods, ingredients, and carefully sourced recipes, while beginning bakers will delight in his clear descriptions of baking fundamentals. *The Rye Baker* is the definitive resource for home bakers and professionals alike.

#### Inside the Jewish Bakery Chronicle Books

*Very Merry Cocktails* features more than 50 festive cocktail recipes. This book has something for every holiday occasion, whether a kid-friendly cookie party, an elegant New Year's Eve soirée, or a cozy night in for two. Recipes range from timeless classics and classics with a twist, to party punchbowl and zero-proof libations. • A perfect stocking stuffer year after year • Includes both cocktails and mocktails • Brimming with vibrant photography Make and enjoy seasonal drinks like Hot Buttered Rum, the Holiday Bellini, 'Tis the Season Sangria, and Foamy Mexican Hot Chocolate. With just the right amount of Christmas kitsch, this is an essential collection for cocktail enthusiasts, holiday hosts, and anyone who loves the holiday season. • Perfect for people who love Christmas and holiday drinks, merrymakers looking to get in the holiday spirit, and entertainers and hosts • You'll love this book if you love books like *The Artisanal Kitchen: Holiday Cocktails: The Best Nogs, Punches, Sparklers, and Mixed Drinks for Every Festive Occasion* by Nick Mautone; *Winter Cocktails: Mulled Ciders, Hot Toddlies, Punches, Pitchers, and Cocktail Party Snacks* by Maria del Mar Sacasa; and *The Craft Cocktail Party: Delicious Drinks for Every Occasion* by Julie Reiner.

#### **Easy Vegan Baking** Artisan

Every event is magical when it's inspired by the imaginative Wizarding World of the Harry Potter films! Bursting with photography and sprinkled with behind-the-scenes film facts, this book offers step-by-step instructions on how to create, craft, and cater five unique Harry Potter-themed events. Packed with fun and unique crafts, recipes, and activities, this book includes complete blueprints for a colorful house-themed birthday party, mysterious magical creatures-themed Halloween party, glittering Yule Ball-inspired soiree, cozy movie marathon, and charming Harry Potter-inspired wedding reception. Each party includes a complete planning strategy, plus ideas, photos, and instructions for decorating your space, catering your buffet table, sending out invitations, creating favors, planning activities, and more.

#### *Christmas Baking* BASTEI LÜBBE

The long-awaited exploration of permaculture specifically for cooler Northern Hemisphere climates is finally here! Already regarded as the definitive book on the subject, *The Earth Care Manual* is accessible to the curious novice as much as it is essential for the knowledgeable practitioner.

Permaculture started out in the 1970s as a sustainable alternative to modern agriculture, taking its inspiration from natural ecosystems. It has always placed an emphasis on gardening, but since then it has expanded to include many other aspects, from community design to energy use. It can be seen as an overall framework that puts a diversity of green ideas into perspective. Its aims are low work, high output, and genuine sustainability.

#### **Muggles and Magic** Basic Books

*The Tartine Way* — Not all bread is created equal *The Bread Book* "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 *Tartine* — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the *Tartine Way*: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked *Tartine All Day* by Elisabeth Prueitt and *Flour Water Salt Yeast* by Ken Forkish, you'll love *Tartine Bread*!

#### *One Pan Perfect* Storey Publishing

Traditional Eastern European Jewish baking, along with the culture in which it evolved, is rapidly disappearing. Ginsberg chronicles the history and traditions of Ashkenazic Jewry in Eastern Europe and America, and recreates the breads, pastries, and cakes that once filled the shelves of neighborhood bakeries.

#### *Deliciously Ella* Simon and Schuster

100 all-new plant-based recipes by bestselling author Deliciously Ella. "Deliciously magnificent!" -- Kris Carr, author of the NYT-bestselling *Crazy Sexy Diet* Ella's latest book features the most popular, tried-and-tested recipes from her supper clubs, pop-ups, and deli to show how delicious and abundant plant-based cooking can be. These simple vegan recipes cover everything from colorful salads to veggie burgers, falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes, and brownies. They're the recipes that Ella's thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to the more than 100 brand-new plant-based recipes, for the first time we are treated to a personal insight into Ella's journey--how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellness brand--and all that she has learned along the way, as well as what drives the Deliciously Ella philosophy and her team's passion for creating delicious, healthy food. With diary excerpts that document the incredible journey that Deliciously Ella has taken and more than 100 irresistible recipes for every day using simple, nourishing ingredients, this stunning book will be a

must-have for fans and food-lovers alike, and it's also perfect for anyone looking to experiment with vegan cooking for the first time.

*Food Anatomy* Hachette UK

Not endorsed by J.K. Rowling herself, this books covers all topics imaginable about the Harry Potter phenomenon.