

Recent Cookery Books - June 2021

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The Taste of Angkor / Economic Diplomacy Team (Ed) Chef Sao Sopheak
Ministry of Foreign Affairs and International Cooperation (MFAIC), Phnom Penh,
Cambodia. 2020

100p.
9789924948605
\$ 50.00 / HB
350 gm.

The book contains a selection of some of Cambodia's favourite dishes, including Green Kampot Pepper Crab, three versions of Num Banh Chok, Mango Salad with Smoked Fish and Sweet & Sour Pork Ribs, as well as desserts such as Caramelised Sticky Rice and Pumpkin Custard. Not forgetting the essentials, readers will also find a straightforward recipe for preparing Kroeung, the golden secret to many of Cambodia's greatest recipes.

<https://www.marymartin.com/web?pid=768908>

The Culinary Art of Cambodia : A Cambodian Princess' Cuisine Guide By Her
Royal Highness Norodom Rasmi Sobbhana / Princess Rasmi Sobbhana Norodom
(Translators) MJ Fang & Kea Sakphearoth

Angkor Database & Ang, Templantation Angkor Resort, Siem Reap, Cambodia. 2021
1v
9789924954002
\$ 65.00 / HB
1100 gm.

Cook like a Cambodian Princess, , and reweave historic threads with the
augmented re-publication of H.R.H. Samdech Kanitha Norodom Rasmi
Sobbhana's sum on Cambodian cuisine.

The Culinary Art of Cambodia, by H.R.H. Princess Norodom Rasmi Sobbhana,
great-aunt of H.M. King Sihamoni of Cambodia. A 184-page, richly illustrated
book containing:

- a historic background presentation.
- the complete 1960 English edition, with some 300 culinary recipes and tips.
- the 170 recipes in Khmer selected by the Princess for publication in the Royal Family Bulletin (BMD) from year 1970.
- 200 photos of Princess Rasmi Sobbhana and the Royal Family, re-created dishes and from the book making-of, including the ceremony offered in tribute to Princess Rasmi Sobbhana by the Sacred Dancers of Angkor in September 2019.
- Five three-course menus selected and realized by the Heritage Sisters (Mesdames Men Chandevy, Men Sodany and Men Sotheavy) to reflect today's relevance of Princess Norodom Rasmi Sobbhana's culinary art.

<https://www.marymartin.com/web?pid=768907>

Bene Appetit : The Cuisine Of Indian Jews / Esther David
HarperCollins Publishers, Noida, Uttar Pradesh. 2021

pb; xv, 199p.; 22cm
9789353579579
\$ 10.00 / null

350 gm.

The Jewish community in India comprises a tiny but important part of the population. There are around five thousand Jews and five Jewish communities in India, but they are fast diminishing in number. Intrigued by the common thread that binds the Indian Jews as a whole despite their living in different parts of the country, Esther David explores the lifestyle and cuisine of the Jews in every region, from the Bene Israelis of western India to the Bene Menashes of the Northeast, the Bene Ephraims of Andhra Pradesh, the Baghdadi Jews of Kolkata and the Kochi Jews. She discovers that while they all follow the strict Jewish dietary laws, they have also adapted to the local cuisine. Some have even turned vegetarian! Extensively researched, with heartwarming anecdotes and mouthwatering recipes, Bene Appetit offers a holistic portrait of a little-known community.

<https://www.marymartin.com/web?pid=765296>

Nhum : Recipes from a Cambodian Kitchen / Rotanak Ros and Nataly Lee
Rotanak Food Media Co., Phnom Penh, Cambodia 2019

238p.

Includes Index

9789924933700

\$ 65.00 / HB

1190 gm.

"Nhum" means "eat" in Khmer, the language of Cambodia. If you follow the 80 recipes in the Nhum cookbook, you'll be eating healthy and delicious food according to Cambodia's rich tradition of home cooking, including many dishes that are not available in restaurants. This volume represents a new gold standard for Cambodian cookbooks, with recipes lovingly collected over years of interviews by Chef Nak, Cambodia's first female celebrity chef. From succulent baked chicken with young jackfruit to steamed stone crab with glass noodles to a dessert of sticky rice with jackfruit wrapped in banana leaves, Chef Nak's recipes will introduce you to a new culinary world. Nhum is stunningly illustrated with hundreds of pictures by photographer Nataly Lee, whose aesthetic appreciation of the flavors of her homeland is the perfect complement to Chef Nak's recipes. Chef Nak's mission is to celebrate, develop, and preserve the art of Cambodian cuisine and bring its unique flavors and rich culinary culture to the world stage. Distinct from the better-known food of its neighbors, Cambodian cuisine boasts its own impressive array of dishes and flavors. Join Chef Nak to celebrate the exquisite cuisine of her ancient homeland.

<https://www.marymartin.com/web?pid=675803>

The Gospel of Food : Lesson I Learned from Eating Around the World / Sharwin Tee

Anvil Publishing Inc., Mandaluyong City, Philippines. 2021

176p.

9789712736445

\$ 18.00 / null

190 gm.

You can learn a lot about becoming a better cook just by eating. A lot. Chef Sharwin Tee shares the most important lessons he's gained over the years from each mouthful of food that he has eaten around the world. For him, each dish has been an exploration of the world, and a step towards a better understanding of different cultures and people. In The Gospel of Food, recipes accompany each learning, lovingly prepared and developed to perfection.

<https://www.marymartin.com/web?pid=769024>

Also Filipino : 75 Regional Dishes I Never Had Growing Up / Angelo Comsti
RPD Publication (The Crown Book Group, Inc.), Makati City, Philippines 2019

188p.

9786219583381

\$ 90.00 / HB

760 gm.

A thorough collection of unfamiliar dishes from different provinces of the Philippines. Angelo Comsti traveled all the way from Batanes at the northernmost tip of the country to down south in Tawi-Tawi to record and immortalize the recipes and stories everyone needs to know.

<https://www.marymartin.com/web?pid=762470>

Pigafetta's Philippine Picnic : Culinary Encounters During the First Circumnavigation, 1519-1522 : As Retold / Felice Prudente Sta. Maria
National Historical Commission of the Philippines, Manila, Philippines 2021

xiv, 158p.

9789715383523

\$ 15.00 / null

240 gm.

Pigafetta's Philippine Picnic: Culinary Encounters During the First Circumnavigation, 1519-1522 by food historian Felice Prudente Sta. Maria narrates Ferdinand Magellan and his crew's voyage in search of the Spice Islands, and the various foods they discovered and ate in the course of the expedition. This book also explains the rich history of pre-colonial food in the Philippines as described by Antonio Pigafetta in his diary.

<https://www.marymartin.com/web?pid=762472>

Desi Delicacies : Food Writing from Muslim South Asia / Claire Chambers

Picador India, New Delhi. 2021

xxiv, 248p.; 20cm

Includes Bibliographical notes

9789389104578

\$ 11.50 / null

300 gm.

The kitchen is often the heart of South Asian homes. Muslim South Asian kitchens, in particular, are the engines of an entire culture. The alchemy that takes place within them affects nations and economies, politics and history, and of course human relationships. There is proof of it in Desi Delicacies, Claire Chambers' anthology of essays, stories and recipes supplied by some of the region's most well-loved writers, historians and chefs.

An unexpected revelation awaits Nadeem Aslam in a London restaurant as he yearns for a special delicacy from Pakistan. Rana Safvi recounts the history of Awadhi cooking and the origins of qorma, while Sadaf Hussain tells us how the samosa came to be paired with chai and of his own newly found love for the beverage. Tabish Khair examines our attitudes towards food that is 'jootha'. Death comes with an aftertaste of taar roti for the protagonist of Tarana Husain Khan's story set in Rampur. Gulla puts his heart into making the perfect nardoo yakhni but is taken aback by a hairy surprise in Asiya Zahoor's 'The Hairy Curry'.

A multitude of flavours blend with love, joy, grief, regret and nostalgia in this book which is not only a beautiful collection of food writing, but also a rich helping of the histories and cultures of Muslim South Asia and its diasporas.

<https://www.marymartin.com/web?pid=767987>

Kunal Kapur In The Kitchen : Family Meals / Kunal Kapur; Foreword by Gagan Anand

Om Books International, Uttar Pradesh. 2021

191p.; colour ill.; 27cm

Includes Index

9789352766178

\$ 31.50 / HB

1250 gm.

Kunal Kapur in the kitchen offers mouth-watering recipes replete with memories of dining table conversations from his childhood and layered with the aromas from his grandfather kitchen. This book features dishes like Ham & cheese bread pakora, caramelised onion parantha, Blueberry & Mint lassi, br>mishti doi with Sesame Crisps among others, but with a fresh, new spin. To make the experience enjoyable and fuss-free for food lovers, Kunal has handpicked 15 Complete meals comprising salads, poultry, fish, seafood, assorted lentils, beverages, desserts and more, that are explained in simple Steps, and accompanied with stunning images. Inspired by the nostalgia of growing up in a Punjabi household, Kunal Kapur in the kitchen celebrates the joy of dining with loved ones.

<https://www.marymartin.com/web?pid=768016>

Spiced, Smoked, Pickled, Preserved : Recipes and Reminiscences from India's Eastern Hills / Indranee Ghosh

Hachette Book Publishing India Pvt. Ltd., Gurugram. 2021

xxvi, 210p.; ill.; 24cm

Includes Index

9789389253931

\$ 14.00 / null

400 gm.

In Spiced, Smoked, Pickled, Preserved, Indranee Ghosh brings together charming vignettes from her youth in the densely forested Khasi Hills and then in Bengal's plains with a delectable selection of family recipes passed down over three generations to weave an utterly engaging narrative. Tales of eccentric kith and kin, family folklore from the time of the Second World War and memories of Partition jostle with stories of kitchen adventures, reminiscences of cherished gatherings where food always took centre stage and fascinating nuggets on hard-learned culinary techniques. Featuring over 70 recipes that represent a mix of Bengali, Khasi and Nepali cuisine, this collection will introduce you to host of exciting fare – from essential spice mixes to forgotten dishes reinvented over time; from fermented delicacies like shidol in pumpkin leaves to the sizzling flavour of a pan-roasted telapiya; from hearty fish stew to mouth-watering pork in plum sauce; and from the sweet-and-sour magic of fish roe ambal to a delicious tangerine payesh. Whether you are an intrepid food-lover willing to take your kitchen adventure just that bit further, or a comfort-food enthusiast looking for a bowl of goodness, or simply want to tickle your tastebuds with a fresh flavour – this treasure trove of treats is your must-have culinary guide.

<https://www.marymartin.com/web?pid=768007>

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