



KNOPF COOKS

FALL 2023





Dear Reader,

At the beginning of her memoir, *Climbing the Mango Trees*, the award-winning food writer and actress Madhur Jaffrey recalls a conversation she had with an aging James Beard. “Do you think,” he mused, “there is such a thing as a taste memory?”

Jaffrey writes: “This set me thinking . . . When I left India to study in England, I could not cook at all, but my palate had already recorded millions of flavors. From cumin to ginger, they were all in my head, waiting to be called into service.”

This fall at Knopf Cooks we are so pleased to celebrate Jaffrey’s taste memories, with a 50th anniversary edition of her landmark book *An Invitation to Indian Cooking*, now in a gorgeous new package, with a foreword by Yotam Ottolenghi.

Taste memories are present in all their myriad forms throughout our fall list. We are thrilled to be publishing the culinary creator, writer, producer, and community advocate Sohla El-Waylly’s first cookbook, *Start Here*: a groundbreaking “how-to-cook” book with more than two hundred recipes that will teach you the techniques—and give you the tools—to become a more confident cook.

Here, too, is a major new book from the acclaimed baker and chef Nancy Silverton, *The Cookie That Changed My Life*, which, we hope, will change your life, as well—or, at least, help you find your new favorite cake, cookie, brownie, or pie. We will publish *Lidia’s From Our Family Table to Yours*, by Lidia Matticchio Bastianich and Tanya Bastianich Manuali, featuring new Italian classics certain to be the highlight of fall family dinners. And culinary scholar Sandra A. Gutierrez takes us on a sparkling tour of home cooking throughout the twenty-one Latin American countries with her comprehensive and revelatory *Latinísimo*, an encyclopedic book that is essential for any kitchen.

For Francophiles, Martin Walker, author of the best-selling Bruno, Chief of Police series, has teamed up with his wife, food writer Julia Watson, to bring us *Bruno’s Cookbook*, a collection of recipes, anecdotes, and a new short story that celebrates the cuisine and culture of the Périgord region. Finally, we will publish a new edition of *The French Chef Cookbook*, the beloved cookbook that captures the spirit of Julia Child’s debut television series, *The French Chef*, which made her a star and is now featured as the centerpiece of HBO Max’s *Julia*.

Here’s to a celebration of taste memories, new and old!

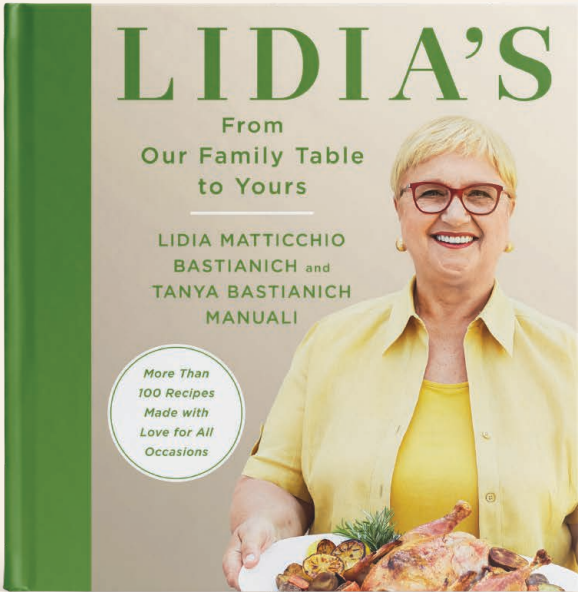
A handwritten signature in black ink, reading 'Lexy Bloom'.

Lexy Bloom, Editorial Director, Knopf Cooks

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PHOTO: LAURA MURRAY/START HERE



LIDIA'S

From Our Family Table to Yours

More Than 100 Recipes Made with Love for All Occasions

Favorite family recipes, from the best-selling, award-winning “doyenne of Italian cooking” (*The New York Times*).

9780525657422
9/26/23 • Hardcover
\$35.00 • 8-1/8" x 8-1/8"
240 pages, 56 color
photographs

Nothing brings a family together like food.

And no one knows food like Lidia Bastianich. In this inviting, deeply personal cookbook, Lidia shares the recipes she cooks for those she loves the most and pays tribute to her late mother, “Grandma” Erminia—beloved by millions of TV viewers. Because no one shaped Lidia’s view of food or her family values more than her own mother.

Here are the traditional recipes that graced Lidia’s table as a young girl—Prosciutto and Onion Frittata, Rigatoni with Sausage and Cabbage—alongside the new creations—Sweet Potato Chickpea Gnocchi with Gorgonzola, Cheesy Baked Chicken Wings—that she makes for her children and grandchildren today. Bringing together more than a hundred delicious, flavorful, and easy-to-make Italian recipes, *Lidia’s From Our Family Table to Yours* is a celebration of the dishes Lidia’s family turns to over and over—and yours will, too. From Crespelle with Herb Pesto to Penne with Sausage, Mushrooms, and Ricotta Vegetable Polpetta to Mimosa Cake, this book is the next best thing to a seat at Lidia’s kitchen table.

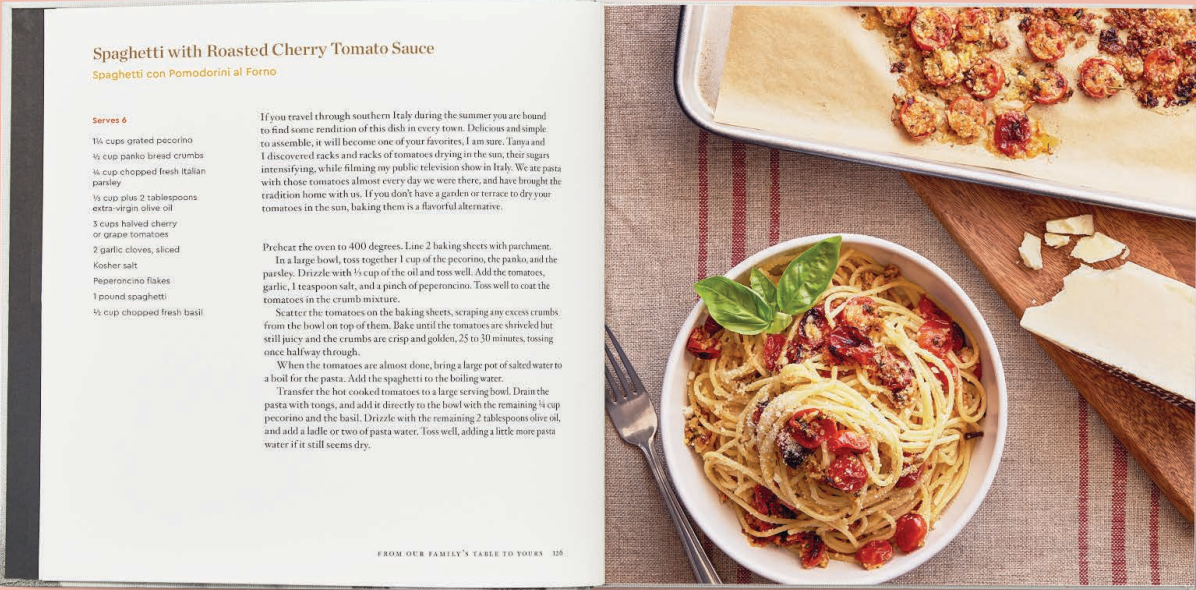


CREDIT: DIANA DELUCIA

LIDIA MATTICCHIO BASTIANICH is the author of fifteen previous cookbooks and is the Emmy Award-winning host of public television’s *Lidia’s Kitchen*, which also airs internationally. She was a judge on *Junior MasterChef Italia* and has appeared on Italy’s highly rated daily program *La Prova del Cuoco*. She is also the co-host of *Senti Che Fame! Nonna Pensaci Tu*, which airs on Discovery+ in Italy. Lidia owns Becco and several other acclaimed restaurants, and she is a partner in the acclaimed Eataly.

TANYA BASTIANICH MANUALI is integrally involved in the production of Lidia’s public television series as an owner and executive producer of Tavola Productions, and she is active in the daily business of the family restaurants. She oversees the production and expansion of LIDIA’S food line alongside her husband, Corrado, and has co-authored several cookbooks with her mother, and one with her brother, Joe.

LidiaBastianich LidiaBastianich LidiaBastianich Lidia Bastianich





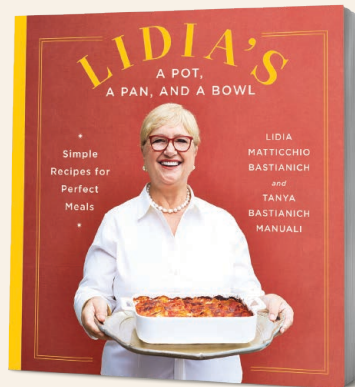
PHOTOS BY ARMANDO RAFAEL

“Bastianich is one of our great culinary matriarchs.”

—LISA ABEND,
THE NEW YORK TIMES
BOOK REVIEW



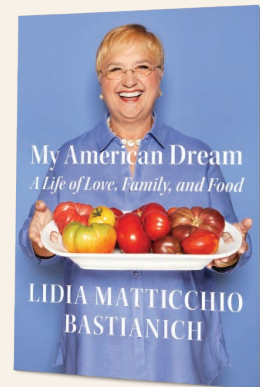
THE COMPLETE LIDIA BASTIANICH



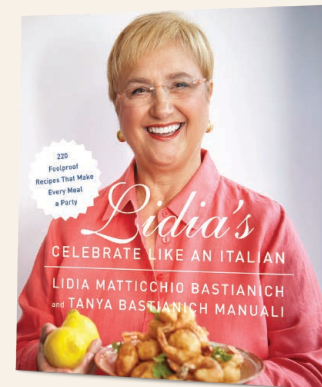
**Lidia's a Pot, a Pan,
and a Bowl**
9780525657408



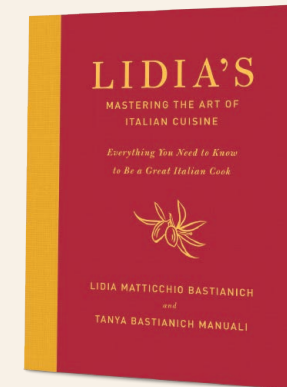
Felidia
9781524733087



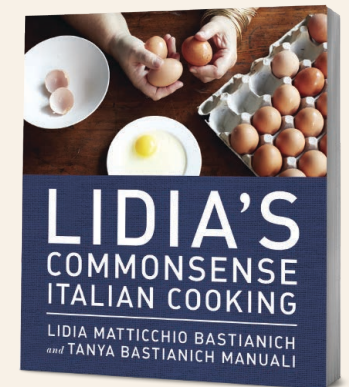
My American Dream
9781524731618



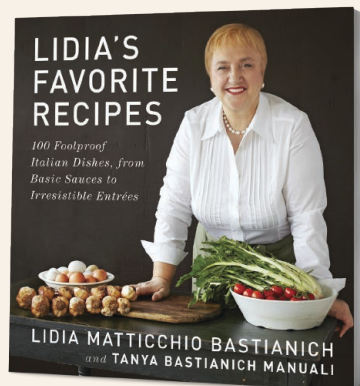
**Lidia's Celebrate
Like an Italian**
9780385349482



**Lidia's Mastering the
Art of Italian Cuisine**
9780385349468



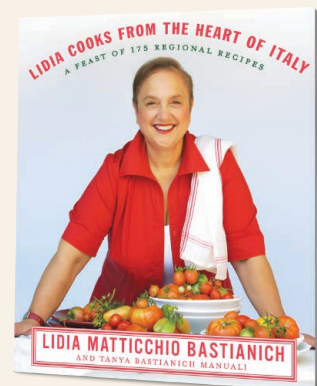
Lidia's Commonsense Italian Cooking
9780385349444



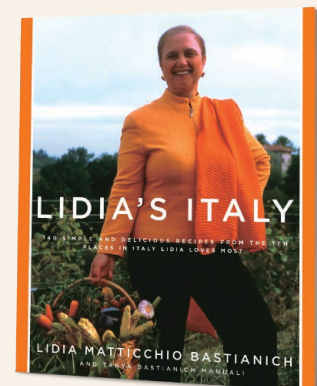
Lidia's Favorite Recipes
9780307595669



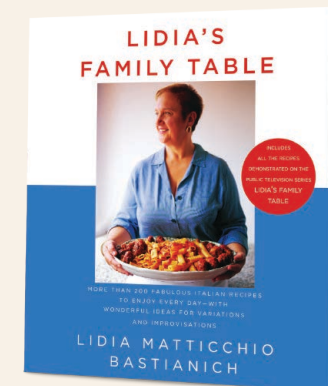
Lidia's Italy in America
9780307595676



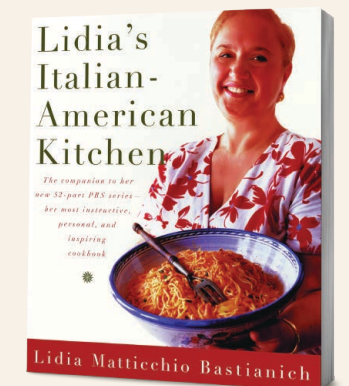
Lidia Cooks from the Heart of Italy
9780307267511



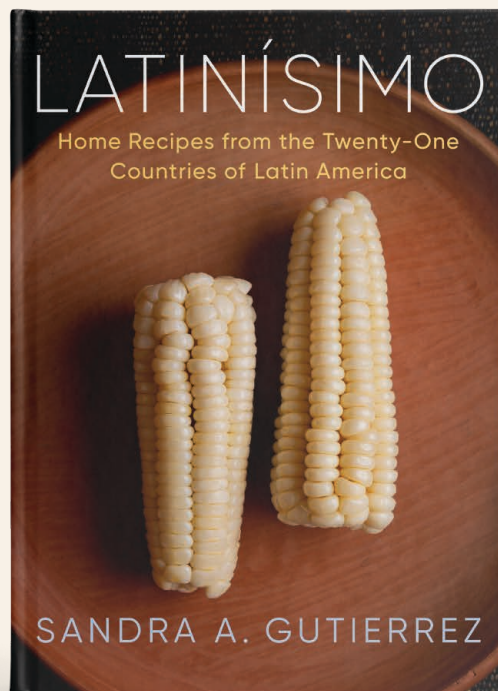
Lidia's Italy
9781400040360



Lidia's Family Table
9781400040353



Lidia's Italian-American Kitchen
9780375411502



LATINÍSIMO

Home Recipes from the Twenty-One Countries of Latin America

An encyclopedic cookbook celebrating Latin American home cooking—the first to cover the day-to-day home cooking of all twenty-one nations—by one of the most respected authorities on the subject.

In this monumental work, culinary expert Sandra A. Gutierrez shares more than three hundred everyday dishes—plus countless variations—that home cooks everywhere will want to replicate. Divided by ingredient—beans, corn, yuca, quinoa, and almost two dozen more—and featuring an extensive pantry section that establishes the fundamentals of Latin American cooking, *Latinísimo* brings together real recipes from home cooks in Argentina, Brazil, Belize, Bolivia, Chile, Colombia, Costa Rica, Cuba, the Dominican Republic, Ecuador, El Salvador, Guatemala, Honduras, Mexico, Nicaragua, Panama, Paraguay, Peru, Puerto Rico, Uruguay, and Venezuela.

From Tortillas de Nixtamal (Fresh Masa Tortillas), Arroz con Pollo (Chicken and Rice), and Arepas Clásicas (Classic Arepas) to Solterito (Lima Bean, Corn, and Tomato Salad), Sopa Seca con Albahaca a la Chinchana (One-Pot Spaghetti with Achiote and Basil), and Pastel de Tres Leches (Tres Leches Cake), these are recipes that reflect the incredible breadth and richness of the culinary traditions of the region. Sweeping in its scope, and filled with history and stories, *Latinísimo* is an utterly essential resource for every kitchen.

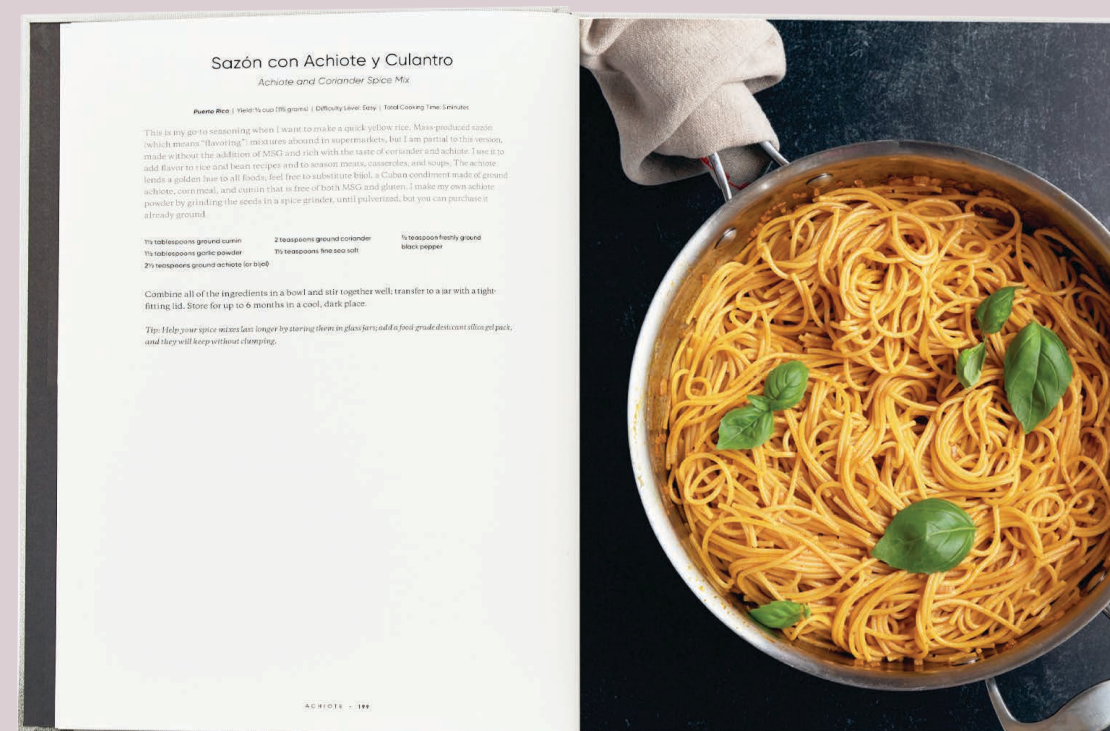


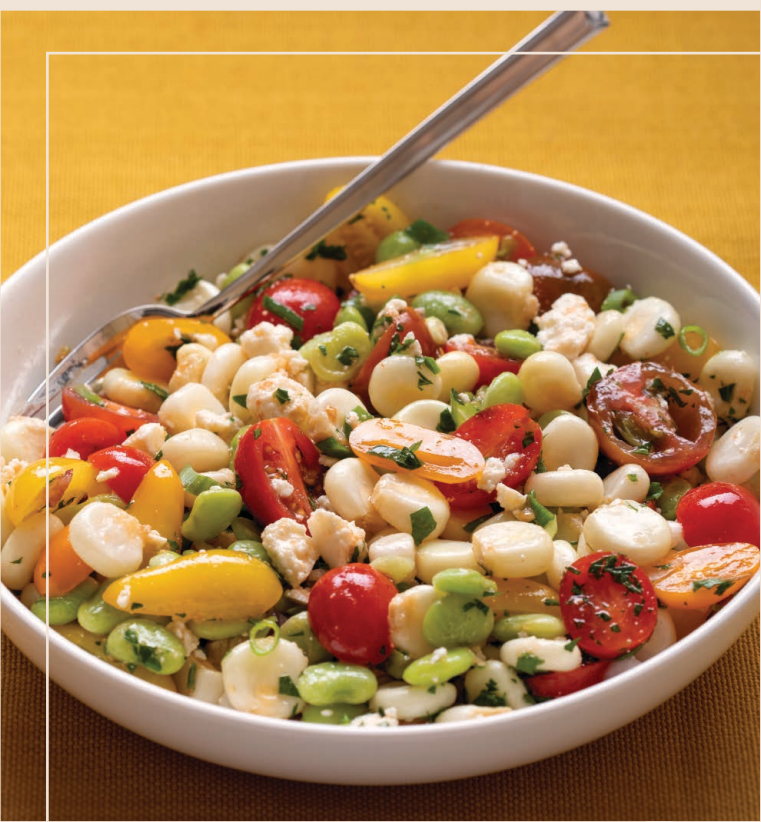
CREDIT: KEVIN J. MIYAZAKI

SANDRA A. GUTIERREZ is a journalist, food writer and historian, professional cooking instructor, and author of four cookbooks. She is considered one of the top national experts on Latin American foodways and on the southern regional cuisine of the United States. She has been awarded the Les Dames d'Escoffier M. F. K Fisher Grand Prize Award for Excellence in Culinary Writing and her work has been recognized as part of the permanent FOOD exhibit at the Smithsonian's National Museum of American History. She lives in Cary, North Carolina.

9780525659259 • 10/3/23
Hardcover • \$40.00
8" x 11" • 592 pages,
154 color photographs

@sandraLatinista f Sandra A. Gutierrez t sandralatinista





PHOTOS BY KEVIN J. MIYAZAKI

“If anyone knows the foods of Latin America, it’s Sandra Gutierrez . . . *Latinísimo* is a book home cooks will be turning to for years to come.”

—PATI JINICH,
CHEF, COOKBOOK AUTHOR, AND HOST OF PBS’S *LA FRONTERA* AND *PATI’S MEXICAN TABLE*



START HERE

Instructions for Becoming a Better Cook

Change the way you think about cooking! In this epic guide to better eating, the chef, recipe developer, and video producer Sohla El-Waylly reimagines what a cookbook can be, teaching home cooks of all skill levels how cooking really works. With a foreword by Samin Nosrat.



A practical, information-packed, and transformative guide to becoming a better cook and conquering the kitchen, *Start Here* is a must-have master class in leveling up your cooking.

Across a dozen technique-themed chapters—from “Temperature Management 101” and “Break It Down & Get Saucy” to “Go to Brown Town,” “All About Butter,” and “Getting to Know Dough”—Sohla El-Waylly explains the hows and whys of cooking, introducing the fundamental skills that you need to become a more intuitive, inventive cook.

A one-stop resource, regardless of what you’re hungry for, *Start Here* gives equal weight to savory and sweet dishes, with more than two hundred mouthwatering recipes, including: Crispy-Skinned Salmon with Radishes & Nuoc Cham, Charred Lemon Risotto, Chilled Green Tahini Soba, Fruity-Doodle Cookies, Masa & Buttermilk Tres Leches.

Packed with practical advice and scientific background and an almost endless assortment of recipe variations, along with tips, guidance, and how-tos, *Start Here* is culinary school—without the student loans.

9780593320464 • 10/31/23
Hardcover • \$45.00
8-½” x 11” • 656 pages
828 color photographs



CREDIT: LAURA MURRAY

SOHLA EL-WAYLLY is a culinary creator, writer, video producer, and community advocate who has been featured in *The New York Times* and *Bon Appétit* and on Food52 and Serious Eats. Her on-camera credits include starring in HBO Max’s *The Big Brunch* and the History channel’s *Ancient Recipes with Sohla*. She studied at the Culinary Institute of America in Hyde Park, New York, before training at various New York City restaurants, such as Del Posto, Atera, and Battersby. A TIME100 Next honoree, she lives in the East Village with her husband, two dogs, and cat.

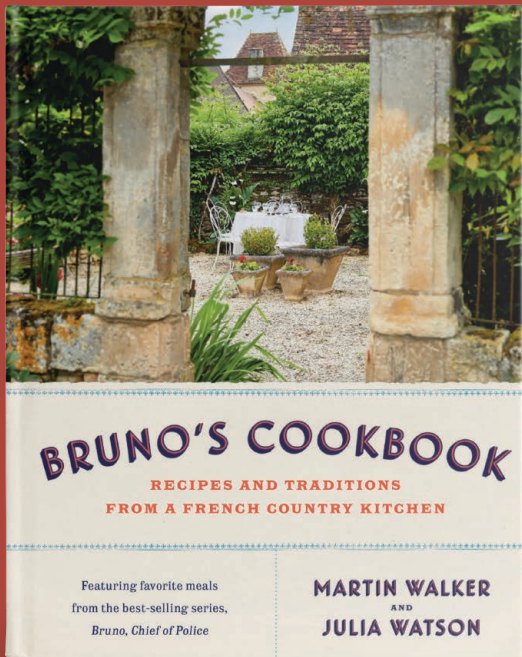


PHOTOS BY LAURA MURRAY

“The book I wish
someone had
handed me when
I began my own
journey as a cook.”

—from the foreword by
SAMIN NOSRAT





BRUNO'S COOKBOOK

Recipes and Traditions from a French Country Kitchen

A sumptuous French cookbook that immerses readers in the delectable countryside cuisine of the Périgord region, by the author of the beloved Bruno, Chief of Police series and his wife, Julia Watson.

Bruno Courrèges, the protagonist of Martin Walker's internationally acclaimed mystery series, is not only the local police chief of the idyllic French village of St. Denis. Bruno also happens to be an impassioned amateur chef, and in this delightful new cookbook, the culinary and cultural inspiration behind Bruno's fictional world comes to life. Featuring local recipes, charming anecdotes, and a history of the books' French setting, *Bruno's Cookbook* invites readers into the bucolic life of Walker and his wife, Julia Watson, and showcases their passion for the region's rich cuisine.

Brimming with truffles, pâtés, famed cheesemakers, and prized cows, the Périgord region is a gourmand's paradise. *Bruno's Cookbook* includes more than ninety recipes, steeped in local flavors and prepared in the Walkers' cheerful country kitchen, from Duck Breast Fillets with Honey and Mustard, Red Onion Tarte Tatin, and a Classic Beef Pot Roast, to Chard Gratin (Bruno's comfort meal), Confit Potato Fries, Sarlat-Style ("the Emperor Napoleon of French fries"), Hazelnut Meringue Cake, and Homemade Blackcurrant Liqueur. Inspired by the splendid institution of the village market, the recipes are organized around the people who provide the food: the fisherman, the hunter, the cheesemaker, the forager, the baker, and the winemaker.

A feast for the senses, *Bruno's Cookbook* transports readers to France's heartland. Bonus: The book also includes a new Bruno story.



CREDIT: DIOGENES VERLAG AG

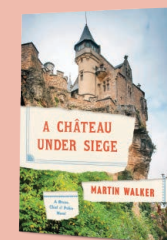
MARTIN WALKER, after a long career of working in international journalism and for think tanks, now gardens, cooks, explores vineyards, writes, travels, and has never been busier.

JULIA WATSON is a journalist and novelist. She has written for United Press International, *The Washington Post*, and *Gourmet* magazine.

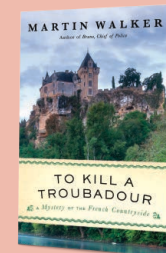
The couple divides their time between Washington, D.C., and the Dordogne.

Martin Walker

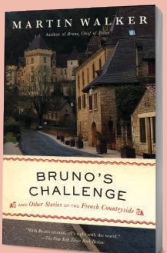
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11/7/23 • Hardcover
\$40.00 • 8" x 10"
272 pages • 117 color
photographs



A CHÂTEAU
UNDER SIEGE
9780593319819



TO KILL
TROUBADOUR
9780593313985



BRUNO'S
CHALLENGE
9780593467367

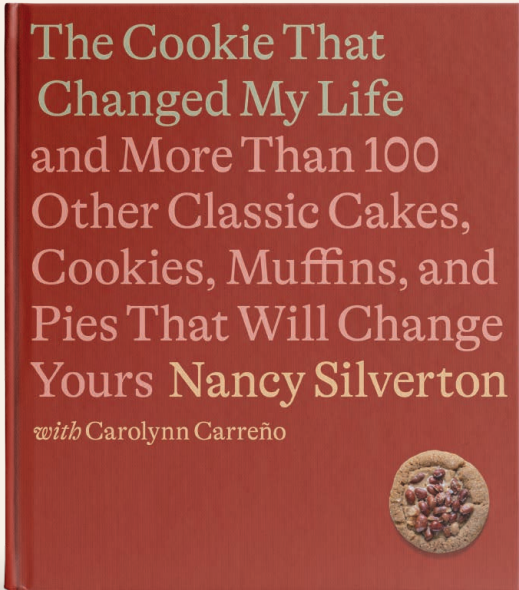


PHOTOS BY KLAUS-MARIA EINWANGER

“This cookbook is not written by professional chefs, but by two writers who simply love good food, and who learned to cook from our mothers, our friends, and our neighbors in the Périgord. Every dish . . . was cooked in our Périgord kitchen, and photographed straight from the oven.”

—MARTIN WALKER AND JULIA WATSON





Instagram: nancysilverton Facebook: Nancy Silverton

THE COOKIE THAT CHANGED MY LIFE

And More Than 100 Other Classic Cakes, Cookies, Muffins, and Pies That Will Change Yours

The eagerly anticipated baking bible from America’s most respected authority.

Nancy Silverton changed the way Americans bake.

Two years ago, she bit into a particularly delicious peanut butter cookie and had an epiphany: every single thing we bake should taste this good. And so she decided to return to her roots, and set to work perfecting the rest of the American baking canon.

From Lattice-Topped Apple Pie to Carrot Cake with Brown Butter Cream Cheese Frosting (the secret? carrot puree) to Corn Bread (is it too much to ask that it actually taste like corn?), she shares recipes for the Platonic ideal of our most beloved baked goods.

Alongside classics, such as Lemon Bars, Key Lime Pies, and Layered Buttermilk Biscuits, Silverton includes her new soon-to-be-classics, including Ultimate Chocolate Cookies (double the fun!), Iced Raisin Bars (a better Fig Newton), and Chocolate Brandy Cake (chocolate and brandy!)—all sure to become favorite fixtures of everyone’s pastry repertoire. With more than one hundred perfected recipes, *The Cookie That Changed My Life* is a veritable encyclopedia of the very best things to bake.



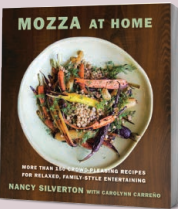
CREDIT: ANNE FISHBEIN

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11/14/23 • Hardcover
\$40.00 • 8-1/4" x 9-1/4"
512 pages • 92 color
photographs

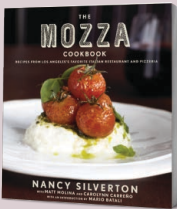
NANCY SILVERTON is the co-owner of numerous restaurants around the world, including Osteria Mozza, Pizzeria Mozza, Chi Spacca, and Mozza2Go in her hometown, Los Angeles, California. She is the founder of the La Brea Bakery and the only chef ever to be awarded both the Outstanding Chef and Outstanding Pastry Chef awards from the James Beard Foundation.



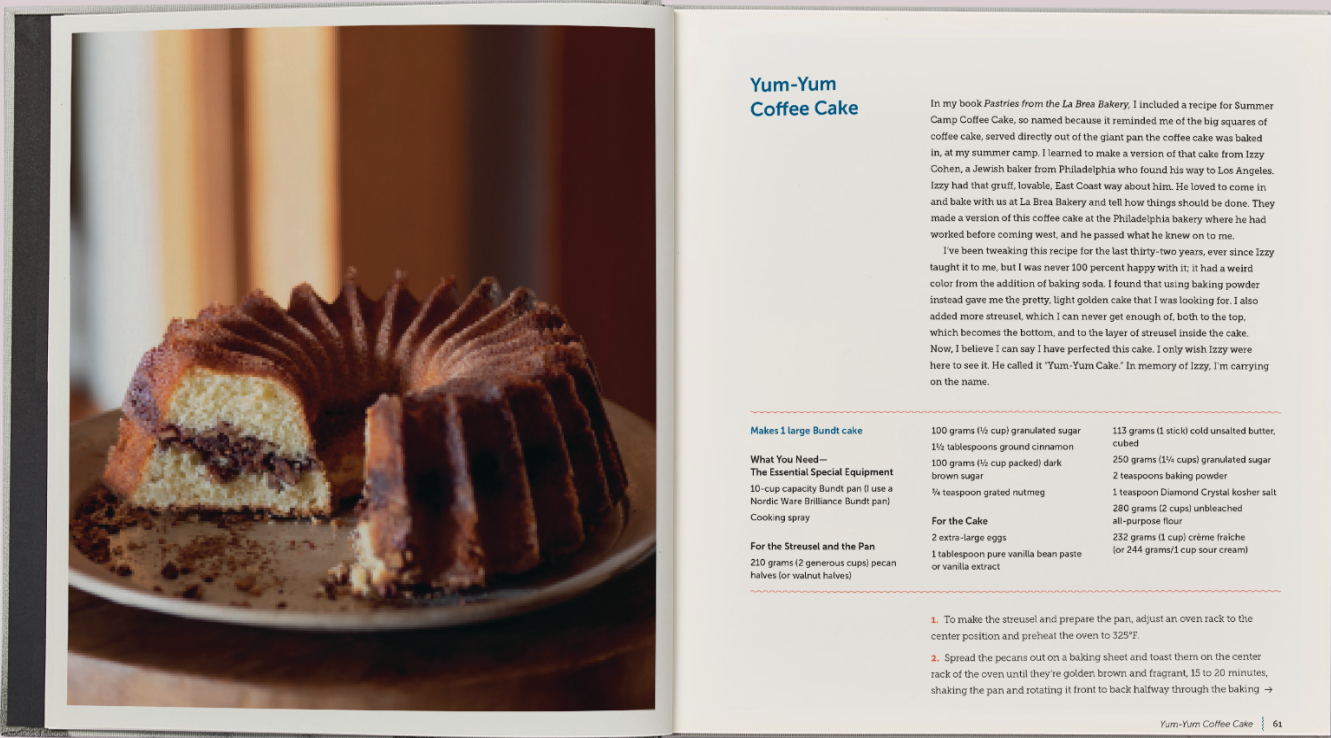
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MOZZA AT HOME
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THE MOZZA
COOKBOOK
9780307272843





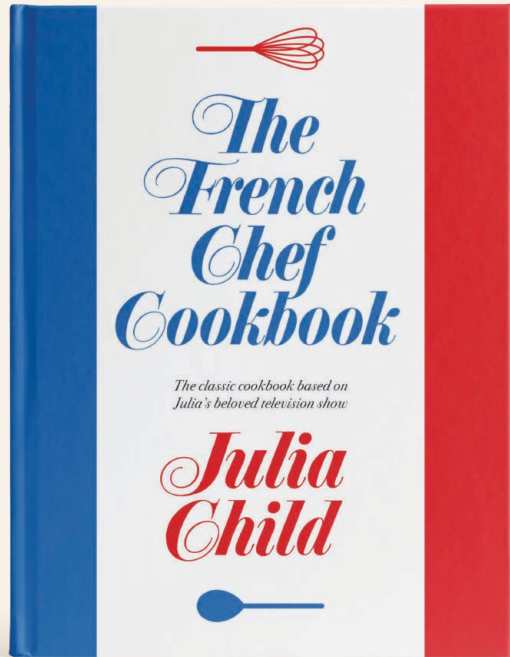
PHOTOS BY ANNE FISHBEIN



“Nancy Silverton baked a brioche so perfect that it brought Julia Child to tears . . . [She] showed us how to strip away the extras and spotlight the essentials. She’s still doing that and we’re all still learning from her.”

—DORIE GREENSPAN,
author of *Dorie’s Cookies*





THE FRENCH CHEF COOKBOOK

A beautiful new edition of the beloved cookbook capturing the spirit of Julia Child’s debut television series, *The French Chef*, which made her a star and is now featured as the centerpiece of the television series *Julia*.

By 1963, Julia Child had already achieved widespread recognition

as the best-selling author of *Mastering the Art of French Cooking*, but it wasn’t until her television debut with *The French Chef* that she became the superstar we still know and love today. Over the course of ten seasons, millions of Americans learned not only how to cook but how to embrace food. The series completely changed the way that we eat today, and it earned Julia a Peabody Award in 1964 and an Emmy Award in 1966.

From that success came *The French Chef Cookbook*, Julia’s first solo cookbook, written with all the wit, wisdom, and joie de vivre for which she is rightly remembered. Organized by episode—“Dinner in a Pot,” “Caramel Desserts,” “Beef Gets Stewed Two Ways”—the book, like the television show on which it is based, is a complete French culinary education, packed with more than three hundred delectable recipes—including timeless classics like Cassoulet, Vichyssoise, Coq au Vin, Croissants, and Chocolate Mousse.

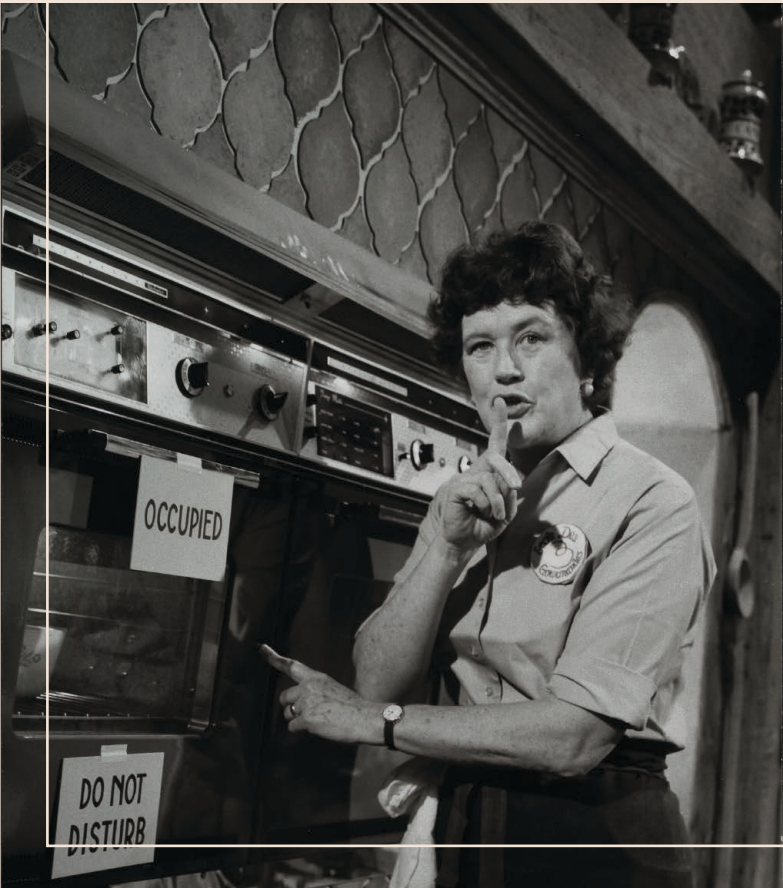
The definitive companion to Julia’s groundbreaking television series, *The French Chef Cookbook* is now available in a beautiful new edition, sixty years after Julia first took to the airwaves.

9780593537473 • 11/21/23
Hardcover • \$35.00
7" x 9" • 496 pages
56 color illustrations



CREDIT: PAUL CHILD © THE JULIA CHILD FOUNDATION FOR GASTRONOMY AND THE CULINARY ARTS

JULIA CHILD was born in Pasadena, California. She graduated from Smith College and worked for the OSS during World War II; afterward she lived in Paris, studied at Le Cordon Bleu, and taught cooking with Simone Beck and Louisette Bertholle, with whom she wrote the first volume of *Mastering the Art of French Cooking*. In 1963, Boston’s WGBH launched *The French Chef* television series. Several public television shows and numerous cookbooks followed. She died in 2004.



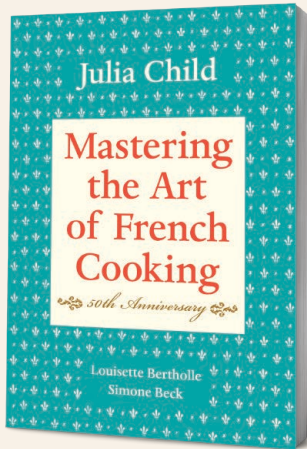
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THE JULIA CHILD FOUNDATION FOR GASTRONOMY AND THE CULINARY ARTS.

“The grand
dame of the
American table.”

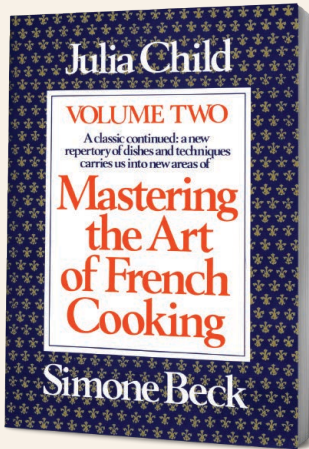
—*LOS ANGELES TIMES*



THE COMPLETE JULIA CHILD



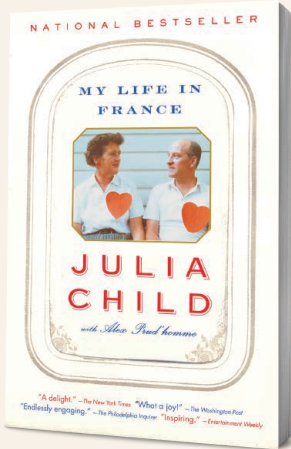
Mastering the Art of
French Cooking, Volume I
9780375413407



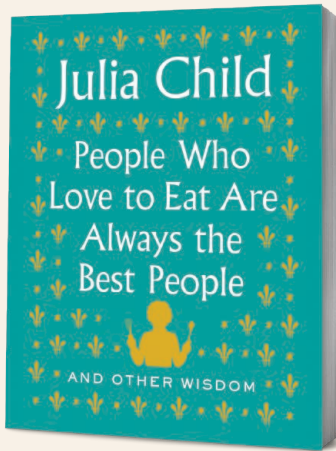
Mastering the Art of
French Cooking, Volume 2
9780394401522



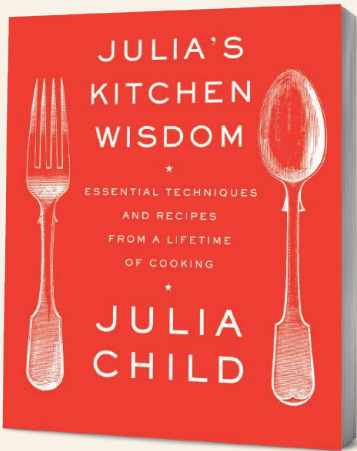
Mastering the Art of
French Cooking
(2 Volume Box Set)
9780307593528



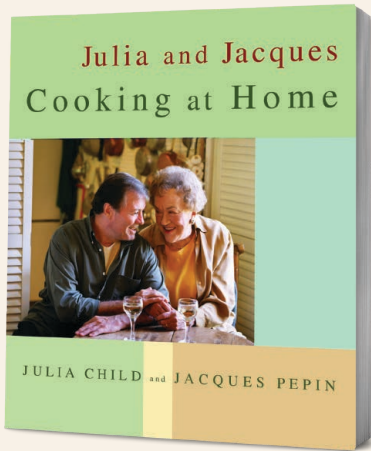
My Life in France
9780307277695



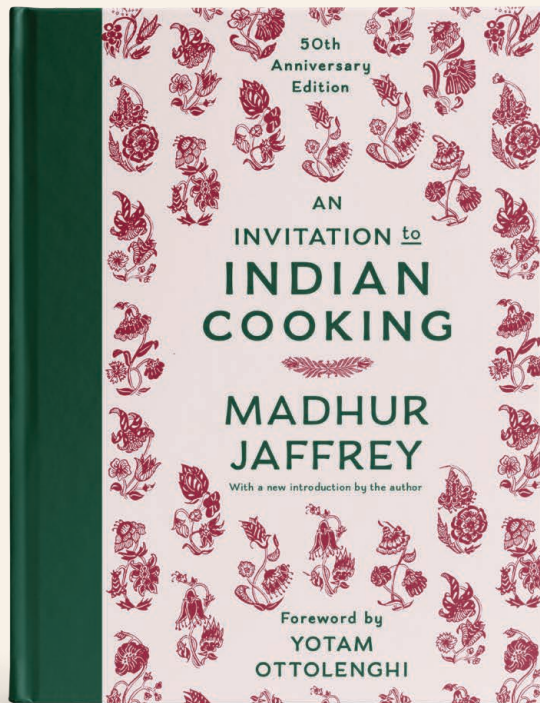
People Who Love to Eat Are
Always the Best People
9780525658795



Julia's Kitchen Wisdom
9780375711855



Julia & Jacques Cooking at Home
9780375404313



AN INVITATION TO INDIAN COOKING

50th Anniversary Edition

A beautiful fiftieth-anniversary edition of the essential Indian cookbook—"the final word on the subject" (*The New York Times*)—featuring a new introduction by the author and a new foreword by Yotam Ottolenghi.

The “queen of Indian cooking”

(*Saveur*), Madhur Jaffrey, helped introduce generations of American home cooks to the foods of the subcontinent. In *An Invitation to Indian Cooking*—widely considered one of the best cookbooks of all time and enshrined in the James Beard Foundation’s Cookbook Hall of Fame—Jaffrey gives readers a sweeping survey of the rich culinary traditions of her home.

Living in London and homesick, she was prompted to re-create the dishes of her Delhi childhood. Jaffrey taught herself the art of Indian cuisine and, in this groundbreaking book, she shares those lessons with us all. Featuring more than 160 recipes, the book covers everything from appetizers, soups, vegetables, and meats to fish, chutneys, breads, desserts, and more.

An instant classic on publication, *An Invitation to Indian Cooking* teaches home cooks perfect renditions of dishes such as Mulligatawny Soup, Whole-Wheat Samosas, and Chicken Biryani, alongside Green Beans with Mustard, Khitcherie Unda (scrambled eggs, Indian style), and Nargisi Koftas (large meatballs stuffed with hard-boiled eggs). From recipes for formal occasions to the making of everyday staples such as dals, pickles, and relishes, Jaffrey’s “invitation” has proved irresistible for generations of American home cooks.

Beautifully redesigned—and featuring a new introduction by the author and a new foreword by superfan Yotam Ottolenghi—this anniversary edition celebrates *An Invitation to Indian Cooking*’s half century as the go-to text on Indian cooking.



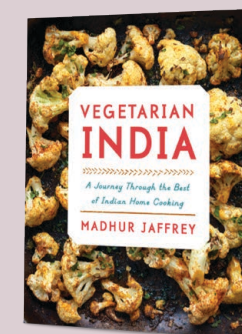
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MADHUR JAFFREY is the author of many cookbooks—seven of which have won James Beard Awards—and she was named to the Who’s Who of Food and Beverage in America by the James Beard Foundation. Most recently, she was awarded the Lifetime Achievement Award from the James Beard Foundation. Jaffrey is the recipient of an honorary CBE from Queen Elizabeth II and the Padma Bhushan, one of India’s highest awards, from its prime minister. She is also an award-winning actress and winner of the Silver Bear for Best Actress at the Berlin Film Festival, with numerous major motion pictures and television shows to her credit, including several cookery shows around the world. She lives in New York.

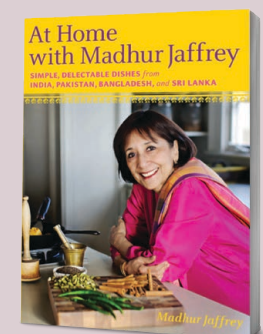
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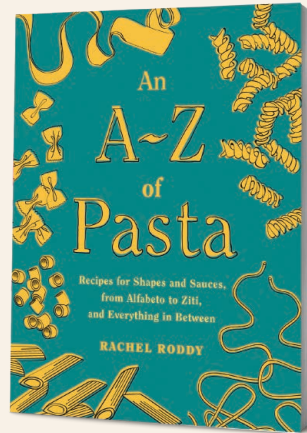


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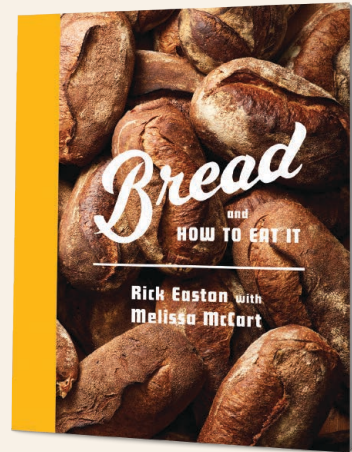
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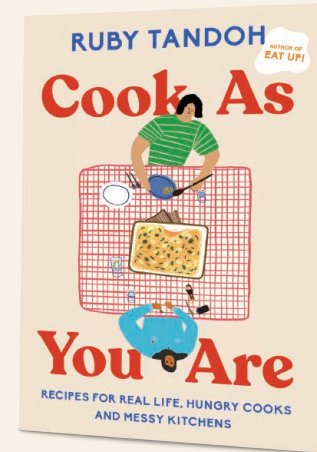
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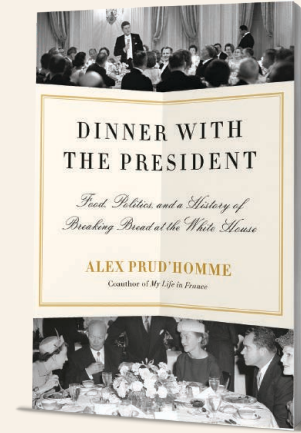
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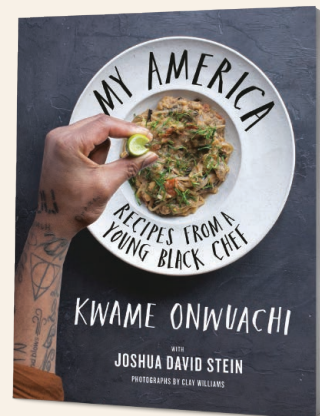
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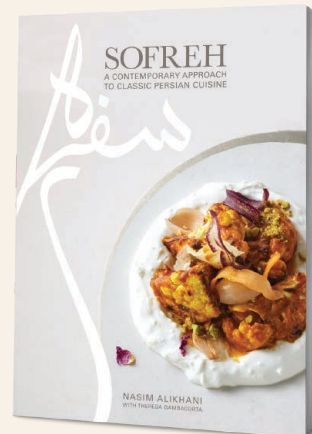
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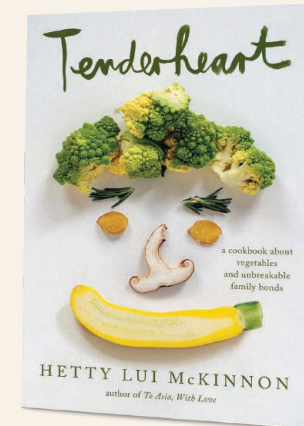
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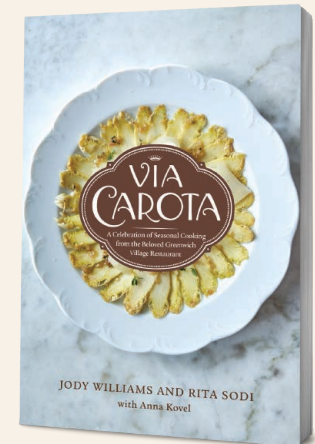
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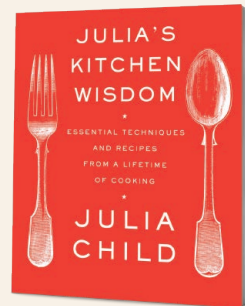


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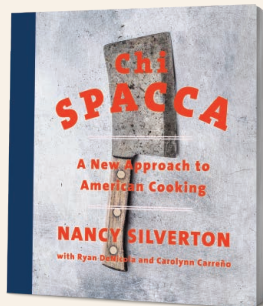


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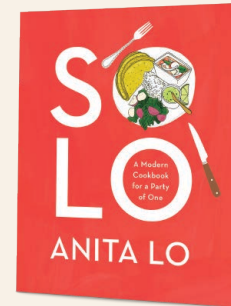
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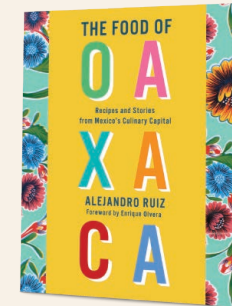
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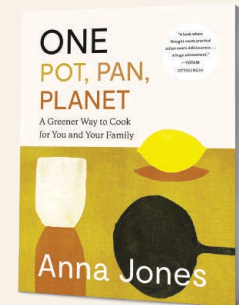
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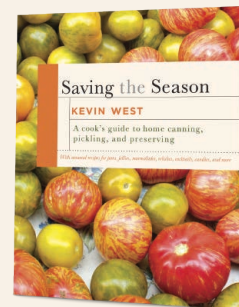
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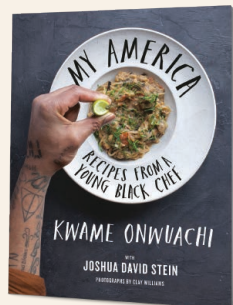
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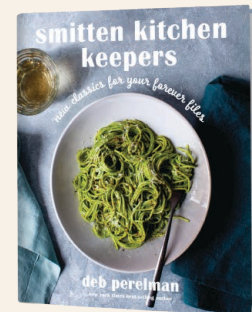
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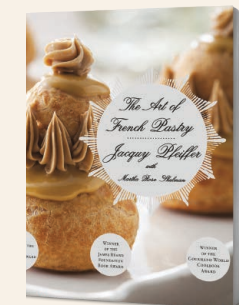
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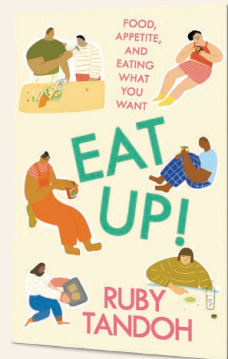


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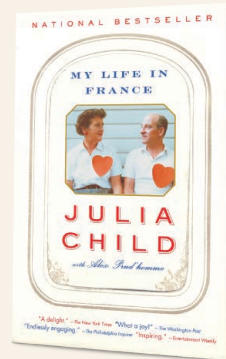


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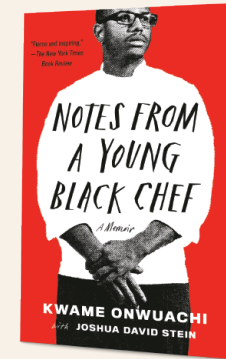
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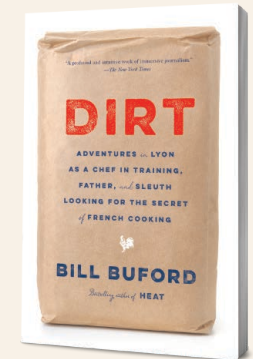
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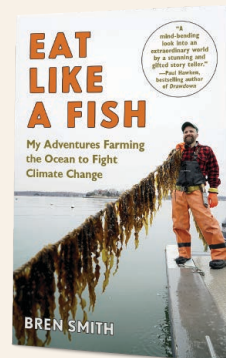
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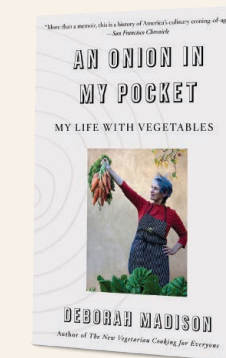
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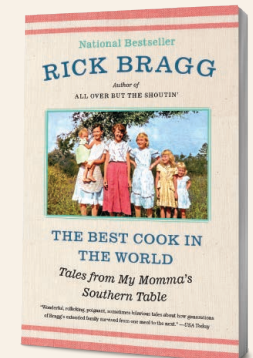
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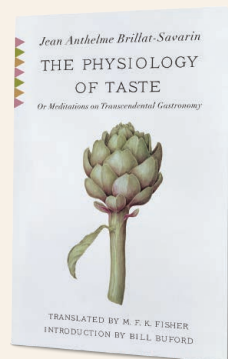
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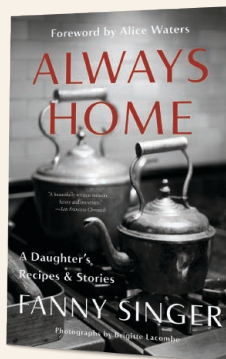
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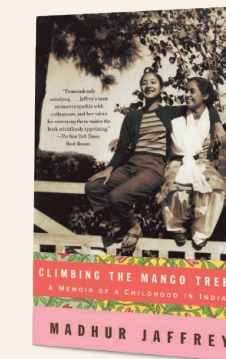
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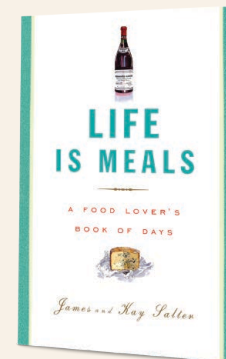
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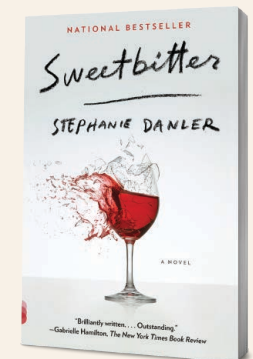
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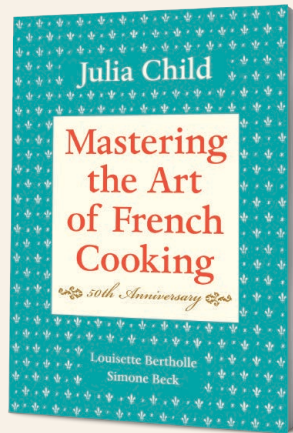


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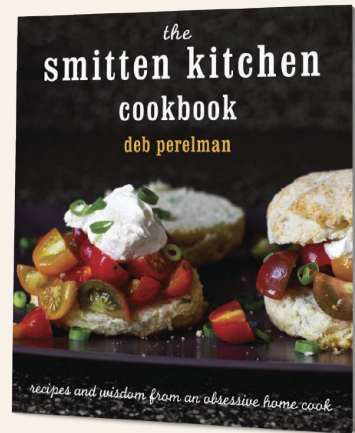


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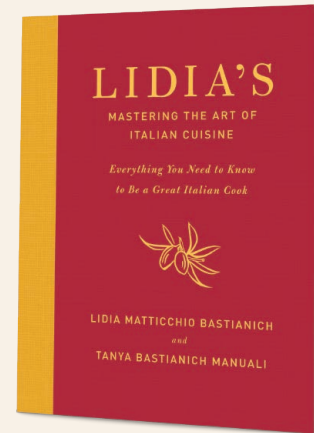
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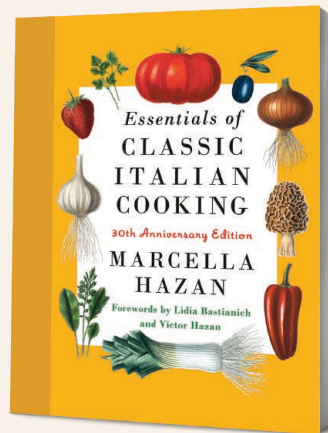
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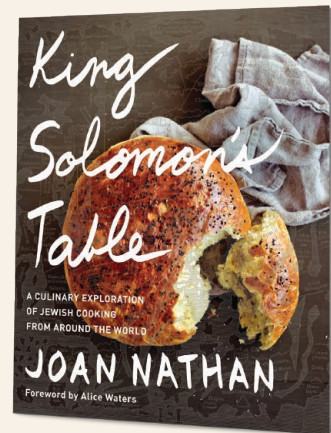
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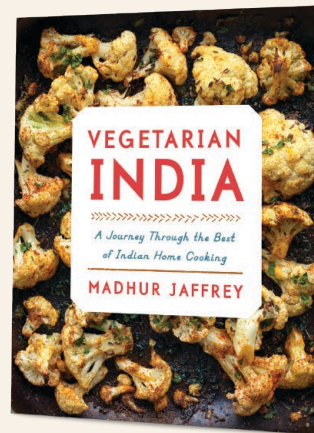
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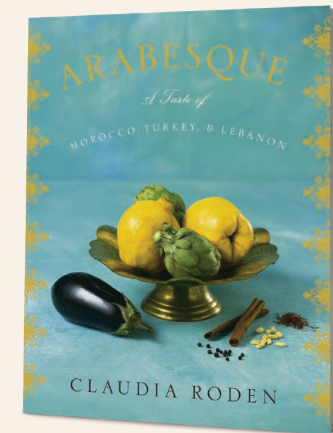
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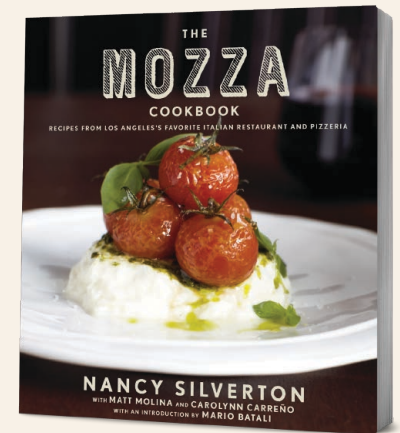
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