



Delicious: Home Cooking, Valli Little, ABC Books division of HarperCollins Publishers Australia, 2012, 0733331343, 9780733331343, . Welcome to the kitchen of one of Australia's leading food writers. With decades of experience in the culinary industry, delicious. food editor and bestselling author Valli Little shares some of her favourite recipes to cook at home, plus tips and tricks to turn a family classic into a cover-worthy meal without the fuss. This collection of 120 new recipes follows Valli's signature approachable and achievable style, with each dish accompanied by beautiful, full-colour photography. There are creative ideas for every season and occasion, from midweek steak fajitas to an impressive chocolate cake for entertaining. Each chapter is helpfully divided into starters, mains and desserts, so you can always create the perfect menu. With DELICIOUS. HOME COOKING as your secret weapon, home-cooked meals will never be ordinary again..

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The Dressmaker , Rosalie Ham, 2000, Fiction, 296 pages. After twenty years away, Myrtle Dunnage returns to Dungatar. Dungatar is a small country town, where the townspeople's eccentricities are many and varied - from Sergeant Farrat

Inclusion and Democracy , Iris Marion Young, 2002, Political Science, 304 pages. Democratic equality entails a principle that everyone whose basic interests are affected by policies should be included in the process of making them. Yet people often claim

Simple Dinners , Donna Hay, Sep 17, 2012, , 208 pages. How many times have you looked in your fridge or pantry and felt uninspired by what's there? This cookbook is for you. Whether it's noodles or rice from the pantry or veggies

Delicious Quick Smart Cook - Delicious Food Without the Fuss, Valli Little, Oct 21, 2009, , 256 pages. Packed with clever ideas for when you are short on time, as well as smart dishes for stress-free entertaining. Quick Smart Cook features more than 120 all-new recipes, each

Archive: Henry Diltz From the Doors to Cobain - Four Decades of Music Captured by the Legendary Photographer, , Oct 24, 2012, , 360 pages. The list of influential, extraordinary and legendary musicians that Henry Diltz has photographed is seemingly endless. It includes such luminaries as Crosby, Stills & Nash

Delicious. Simply the Best Celebrating 10 Delicious Years, Valli Little, Nov 1, 2011, , 304 pages. Simply the Best is a celebration of what delicious. does best -- inspiring yet accessible recipes that are perfect for novice cooks as well as experienced foodies looking for

Delicious. More Please 120 All-New Recipes for Every Season, Valli Little, Nov 1, 2010, , 256 pages. The latest cookbook from the team behind Australia's bestselling glossy food magazine, delicious. MORE PLEASE is an all-new recipe collection you'll turn to time and again

Welcome to the kitchen of one of Australia's leading food writers. With decades of experience in the culinary industry, food editor and bestselling author Valli Little shares some of her favourite recipes to cook at home. Whether you are a keen home chef or a complete beginner, you'll love this book, which is packed full of tips and tricks to turn a family classic into a cover-worthy meal without the fuss.

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ABC delicious. magazine has been a part of my life since it first came out in 2001. It seemed to herald a new era in Australian food publications with its fresh photography and modern, exciting, but accessible recipes that didn't require a trip to the gourmet store for every dish. Each new month I was thrilled to find at least several dishes that I couldn't wait to make and many of my back issues are still littered with bookmarks for dishes that I particularly enjoyed or never quite got around to before the next issue was released.

Highly esteemed home economist, food writer and chef, Valli Little, has been there every step of the way too. English-born Valli came to Australia on a working holiday after studying at London's Le Cordon Bleu and, like many English roses before her, fell in love with the sun, the lifestyle and a bloke. Her experiences as a food consultant, banqueting manager, gourmet store owner and private chef for the great and glorious back in England give her an enviable depth and breadth of insight into all aspects of food; as her name on the covers of all seven of ABC delicious. magazine bestselling cookbooks will attest.

'Home Cooking' is the most recent of these and continues the tradition of fresh, flavoursome, but not too fiddly recipes for the home cook. In this edition, Valli gives us a hint of what goes on in her own kitchen as she shares her favourite recipes to cook at home along with her tips to turn a family classic into a cover-worthy meal without too much fuss. Usefully, the content is divided into seasons as well as the different courses within each season and each recipe is as reliable, approachable and achievable as we've come to expect from this passionate and much-loved adoptee. The book contains everything from tropical treats with a twist like the Coconut & Mango Tarts with Chilli Syrup, to inspired, but simple tweaks like the Wasabi Pancakes with Smoked Trout or the velvety and indulgent Honey Pots de Creme; and, of course, each dish is accompanied by lavish, full-colour photography.

When casting my (often vacant) mind around for an acceptable dessert to serve to one who is known for her stunning, sweet cookery (my friend Jennifer of Delicieux; see my last post) I recalled earmarking something in 'Home Cooking' for a special occasion. I don't suppose you'll be at all surprised to know that it was a Chocolate Cheesecake with Cocoa Nib Cream. This seriously indulgent treat really ticked all the boxes for everyone and was so simple to make; another winner in a long line of them for Valli Little and ABC delicious. magazine.

Valli is so talented and I have quite a few of her cookbooks. I'm like you, Amanda in that I had so much planned for Christmas that was all in my head and never quite happened. I'm going to write down all my ideas so I don't forget them and remind me, Amanda to start posting for Christmas, in November! xx

Great review Amanda. It's nice to hear about the people who influence cooking in your part of the world. When I was leaving England, I was just beginning to cook and wasn't into cookbooks or magazines. Now I am thrilled to be able to order British and even Australian magazines on my iPad. This has reconnected me with home, now that I cook so much!

Baking Books/Reading Bread Cakes Canada Carrots Cheese Chefs Chicken Chocolate Christmas Citrus Competition Cookbooks Dessert Dips Farmers Markets Food Food/Wine Festivals Food Blogs Food Security Fruit Honey Local Producers Mains Markets Meat Muffins Mushrooms Nuts Preserves Recipes Restaurants Salad Seafood Seasonal Soup Spinach Thermomix Tomatoes Tourism Travel Vegetables Wine Zucchini

It's Saturday afternoon and I've just come home from my usual outing to the Capital Region Farmer's Market, as well as the Lifeline Autumn Book Fair. My 'nanna trolley' was overflowing with books, together with market-fresh seasonal produce. Later today, I plan to sit in a big, comfy chair in my sunny living room and thumb the pages of the new (old cookbooks) that I bought at the fair. But for now, my focus is being in the kitchen creating a dish or two from Valli Little's newest cook book delicious. Home Cooking. Valli Little is one of my favourite cookery writers. 'Sourcing, cooking, tasting and sharing food is one of life's great pleasures,' she writes. Readers will know that I share this philosophy and Valli's love of using fresh ingredients to create memorable meals.

Indeed, Valli Little is widely regarded as one of Australia's most exciting food writers. Her passion for food shines through in her recipes, which are imaginative, easy-to-follow and fail-safe. For eleven years Valli has been the food director of delicious. magazine, and every month she creates new recipes inspired by her travels and love of cooking and entertaining.

In delicious. Home Cooking, Valli presents 120 new recipes to cook at home, together with her tips and tricks to 'turn a family classic into a cover-worthy meal without the fuss'. Chapters cover the four seasons, with starters, mains, desserts and menus for each. There's much to cook here. The recipes are achievable, simple to follow and accompanied by beautifully shot photographs.

Meanwhile, brush the figs with a little olive oil, and grill, torn-side down, for 1 minute or until lightly caramelised. Scatter most of the cheese over the bread, drape with the prosciutto and top with figs. Top with herbs and remaining cheese, drizzle with vincotto and serve. Serves 6. *Vincotto (a condiment made from cooked grape must) is available from gourmet food shops.

To enter the contest, subscribe to my regular recipe updates (if you haven't already); then submit a comment on this post and tell me about your favourite Valli Little recipe and why you'd love to win a copy of delicious. Home Cooking, Valli's latest book. If you can't think of a particular recipe, hey, just tell me why you'd like to win!

HarperCollins Publishers have generously sponsored the prizes. I have not been compensated for this post, but am delighted to be able to offer you the opportunity to win a copy of this beautiful book. So spread the word and get those entries in! Thank you HarperCollins. And, thank you, dear readers for supporting Bizzy Lizzy's Good Things.

Thanks so much for the opportunity to win this delicious.Home Cooking book from Valli Little! My favourite recipe is Valli's Gnocchi Carbonara which obviously I love because it starts with 5 large Sebago potatoes! The method of making this luscious pasta is set out in a simple way, and includes scrummy things like pancetta, cream and parmesan cheese. If you are already drooling at the thought, then here is the link so you can get cracking!! <http://www.taste.com.au/delicious/article/people/valli+little+s+gnocchi+carbonara,825> Will be lovely to see others' faves too!

Dear Lizzy A great post I wish I had that Nanna Trolley full of good things for the afternoon :) My favourite Valli Little recipe is Tea Fruit Cake - a fail safe moist boiled fruit cake that is now my 'go to' staple for 'Baked Relief' I would LOVE to win one of the 'delicious Home Cooking' as I love her writing and am still rebuilding my beloved cookery book collection after losing them all in the 2011

Brisbane floods cheers Sally ps here is the Tea Cake link
<http://www.taste.com.au/recipes/26064/fruit+tea+cake>

Ooh how I would love this book. A friend of a friend has this book and indeed it does look wonderful. I have eleven years of delicious magazines on my bookshelves so needless to say have many tried and trusted Valli Little recipes but the one that comes to mind for me as not only one of my favourites (extremely difficult to pick just one) but a little bit fancy is the "mangomisu". Yes it's on the taste website and it always turns out perfectly for me.

The sandwich sound delectable. I actually have some grape must, and I imagine it would just need to be simmered down to a syrup - though it is like a balsamic consistency, now. Interesting twist - to see the grape must preferred over the balsamic - but probably because most balsamics are not authentic. I also have an authentic balsamic - and that would be heaven with these ingredients. No figs here, though. Wrong country. Darn. But, they are at the Italian store right now.... maybe I could splurge on a treat!

hello ! i'm giulia, i work with lauren and she told me about your food blog! so yummy :) .. i'm also a foodblogger so it'll be great to follow you!!! good thing i landed here when you are holding a giveaway .. i must admit i don't know anything about valli little.. but i think that makes me the perfect candidate... I want to find out all about her!!!! just the cover photo is making me drool!!!! love love from a fellow foodie! i have added you to my blog roll so will keep updated!! G.

oh, i'm ashamed to say i cannot name a favourite valli recipe! but i love the freshness of delicious magazine, so if i may nominate my current favourite recipe from the magazine instead, it's the simple and indulgent ricotta pancakes(<http://diginhobart.blogspot.com.au/2013/02/ricotta-pancakes.html>). the cover image alone that you've shown us here warrants shutting off the world and curling up with that book!

You know with Delicious i'm not sure its about a favourite recipe, but about inspiration of what flavours go together, and how you just need quality ingredients cooked simply and perfectly in the right proportions and your set. i love these types of books and would love to be 'inspired', especially excited to read that its in seasons :)

I would give the Zaatar-Crusted Lamb with Chickpea and Bean Salad a go to start off with, but I just love flicking through cookbooks. It is one of my favourite past-times. It is so relaxing and even if you don't cook anything immediately it is a great way to learn the best ways for different elements to be cooked as well as flavour combinations . I love cooking by the seasons too.

Having just moved to Canberra from a small country town I am enjoying the produce on offer, especially from the Sat morning Farmer's market. It is seriously the best place to shop for food in Canberra! It has helped me get my mojo back with regards to cooking, I lost interest for a while...I have been a Delicious fan for years and admire Valli's style of cooking such as Spiced Baked Pumpkin Salad - fresh, seasonal asian flavours Yum!

This new cookbook features Valli's favourite home cooked recipes, which are super easy, look fantastic and taste delicious. Seasonal chapters make this cookbook really easy to follow and ensures that you are always cooking with the best seasonal produce. It's smart. It's also a very good looking cookbook with a matching full colour photo for each of the 120 recipes contained within. You won't find any complicated restaurant style dishes in this cookbook either which is refreshing, it really inspires home cooking.

<http://edufb.net/1193.pdf>