

The Higgidy Cookbook 100 Recipes For Pies And More

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Award-winning Higgidy pies are a firm British favourite. Now, founder Camilla Stephens brings you 100 easy recipes for pies, quiches, tarts, puds and more, so that you can cook your own Higgidy food at home. From simple suppers and quirky quiches to party pies and delectable desserts, this is heartwarming food for family and friends.

The Higgidy Cookbook: 100 Recipes for Pies and More ...

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The Higgidy Cookbook: 100 Recipes for Pies and More ...

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Our Recipes | Higgidy Pies

In the latest edition, we've included 14 new recipes, all of which are very easy to put together - including Camilla's Scandi Salmon Fish Pie Parcels and Raspberry Almond Pithivier, as well as several gluten-free recipes - from a fabulous Roasted Sweet Potato, Chorizo and Chard Quiche, to Cranberry and Orange Gluten-free Mince Pies and a Chicken & Ham Hock Pie with Butter Bean Mash.

The Higgidy Cookbook | Higgidy Pies

Delicious, satisfying recipes from the award-winning British baked goods brand Higgidy. Higgidy is known for its scrumptious pies and tarts. In this book, co-founder and chief pie maker Camilla Stephens ventures beyond pastry with new recipes for healthy and delicious frittatas and more.

The Higgidy Cookbook: 100 recipes for pies and more ...

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Higgidy: The Veggie Cookbook . We want to help you celebrate the brilliance of veg. That's why the all new Higgidy: The Veggie Cookbook combines a crafty mix of good ingredients, clever combos and careful cooking, to bring you 120 recipes that let veg take centre-stage.. Whether you're a committed vegetarian keen to learn a few new tricks and bring some bold new flavours into your cooking ...

Veg | Higgidy Pies

Title: The Higgidy Cookbook: 100 Recipes for Pies and More Item Condition: used item in a very good condition. Author: Camilla Stephens ISBN 10: 1782062890. Used-like N : The book pretty much look like a new book.

The Higgidy Cookbook: 100 Recipes for Pies and More By ...

At Higgidy we're all about feel-good family food and our cookbook is no different. You'll find recipes for simple, speedy suppers, when you just want to pop something straight into the oven, as well as recipes that take a little bit longer, for those rainy days when you have more time on your hands.

The Higgidy Cookbook | Higgidy Pies

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meatless & marvellous. Creamy Mushroom and Kale PIE. Butternut, Feta & Spinach VEGGIE ROLLS. Cheddar and Onion Chutney VEGGIE ROLLS. Feta & Red Pepper VEGGIE ROLLS. Cheddar & Chive DINKY ROLLS. 8 Cheddar & Spinach MINI MUFFINS. Indian-Spiced Vegetable PIE. Miso Mushroom VEGAN ROLLS.

meatless & marvellous | Higgidy Pies

Higgidy: The Cookbook: 100 recipes for pies and more: Stephens, Camilla: Amazon.com.au: Books

Higgidy is known for its scrumptious pies and tarts. In this updated edition of their debut cookbook, co-founder and chief pie maker Camilla Stephens ventures beyond pastry with new recipes for healthy and delicious frittatas and more. Also included of course are mouth-watering Higgidy classics such as Chicken Pot Pie, the Best Quiche Lorraine and Salted Pecan Fudge Pie. From chapters on Simple Suppers and Crafty Quiches to Party Pies and Sweet Treats, all your cooking needs are covered, so you can enjoy a Simple Fish Pie for an after-work supper, Lemony Asparagus & Ricotta Tart for a summer picnic, Little Hot Dog Rolls and Mini Chorizo and Chilli Tartlets for a party and a Chocolate Snowflake Tart for a wintry treat. With Camilla's expert guidance on foolproof pastry techniques added in, this is a wonderful source of heartwarming recipes for family and friends.

In Higgidy: The Veggie Cookbook, the focus is on food for every day - whether that's a comforting pie to plonk on the kitchen table after work and school or a lunchbox-friendly frittata. Alongside Higgidy classics such as Garden Pea and Potato Quiche and Squash Mac and Cheese Pie, you will find ingenious ideas such as a 10-minute Fridge to Frittata. Going beyond pies and tarts there are recipes for everything from a One-pan Roast Carrot and Chickpea Traybake to an Artichoke and Butter Bean Salad that make this a book you will turn to again and again. With her bold flavor combinations and clever use of everyday ingredients, Camilla shows how to create exciting vegetarian dishes that will have even the most dedicated of meat eaters calling for seconds.

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'Sesame & Spice is an absolute treat; full of warmth and generosity, and so many recipes I want to cook, that I've been headily immoderate with my post-it notes!' Nigella Lawson 'If you're a fan of Ottolenghi and Sabrina Ghayour, you'll love this' BBC Good Food magazine The recipes in Cherish are the food that Anne Shooter cooks for her family - the cookbook that her daughters wanted her to write. Full of love and generosity, the recipes are a delicious array of flavours from the Middle East, Eastern Europe and Jerusalem. They come from Anne's Jewish background and the times her family and friends come together to eat, celebrate and feast. With the same warm, home-style cooking of Sabrina Ghayour's Persiana, Olia Hercules' Mamushka and Emma Spitzer's Fress, Anne will open up a world of bold flavours but simple ingredients. Recipes that you will want to cook over and over again. 'Every Friday, like my mum and my grandma, and her mother before her, I cook a delicious, comforting dinner for my family and friends. My recipes come from my Jewish roots, but I have written them for the modern table, drawing from the street

foods of Tel Aviv to all the Jewish communities around the world to the meals my family have now made their own. I cook these recipes whenever we have friends or family over - a weekday one-tray supper of chicken, aubergine and bulghar wheat, a Sunday lunch of lamb shanks with apricots or roasted peppers with chickpeas, quinoa & feta for a vibrant dinner I can turn around a veritable feast of a dinner in a couple of hours because these recipes are tried and tested by generations of cooks before me, recipes I will be passing on to my daughters for their own families one day, I hope, and that you will to yours. This is indeed a book inspired by my Jewish roots, but above all, it is a book of food to make for people you love.'

Packed with recipes for deliciously unpretentious, modern rustic food, The Tin and Traybake Cookbook is for everyone who loves to cook and eat beautiful food. Baking tins usually see daylight only when we're making cakes or the Sunday roast. But with a little imagination, these kitchen stalwarts can do so much more. Did you know that the best chocolate brownie tin is also a perfect fit for Sweetly spiced roast chicken with chorizo or Blackberry vodka marshmallows? That a simple loaf tin can make a mean Berry ripple ice cream and towering Spicy sausage and fennel lasagnes, as well as heartbreakingly tasty bread? Or that a classic tray bake tin is the ideal size for an Oven baked chicken and roast garlic risotto and a Sweet potato and mustard gratin as well as Almond and blueberry bars? By making better use of what's already in our kitchens, we can create more space in our homes and in our lives to enjoy what we eat.

TRANSFORM YOUR MEALS WITH HEALTHY & DELICIOUS GLUTEN-FREE ANCIENT GRAINS Grain Power makes it simple to include a variety of delicious gluten-free ancient grains in your everyday meals. Ancient grains are great tasting and not only ideal for people with food allergies, gluten intolerance and health issues, but also those looking for delicious, nutrient-rich grains for a healthy lifestyle. Packed with lots of variety and unique, natural flavors, recipes feature the most popular and versatile gluten-free ancient grains available today. It's easy to super-charge all your meals with these health-boosting, nutrient-dense superfoods: amaranth buckwheat chia kañiwa quinoa millet oats sorghum teff Grain Power is a complete cookbook featuring everything you need to know about cooking these amazing ancient grains, as well as combining them into unique superbends. Grain Power features over 100 easy-to-make, delicious recipes like Pumpkin Spice Steel-Cut Oats, Chewy Chocolate Granola with Cherries & Buckwheat, Millet & Quinoa Blueberry Pecan Snack Bars, Smoked Ham and Leek Amaranth Chowder, Thin-Crust Vegetable Pizza with Fresh Basil, and Caramel Apple Buckwheat Crêpes.

Selected as a Book of the Year 2016 in the Daily Telegraph With 100 recipes that use wholesome grains from oats to amaranth this delicious cookbook spans classic breakfast porridges, through lunchtime salad bowls to nourishing dinners. Taking inspiration from Nordic cooking and the Danish ethos of hygge, Alex creates delicious, simple dishes which are both satisfying and healthy.

Travel through time and experience the gastronomic history of Hill Valley with this colorful cookbook inspired by the Back to the Future trilogy. Hill Valley may have changed a lot over the years, but the idyllic town of the beloved Back to the Future movies is a treat to visit in any time period. Divided into five chapters, this quirky cookbook explores the complicated history of Hill Valley through the best possible medium: food. Start your culinary journey in good ol' 1985 with some delicious American comfort food, then travel back to 1955 for some classic diner cuisine. Jump to the far future of 2015 and nosh on some dehydrated pizza. Things might get a little greasy in Biff's alternative, dystopian 1985, but the hardy frontier food of 1885 will keep you going through shoot-outs, train robberies, and whatever else the Wild West has to throw at you. Featuring full-color photography, alternative ingredient suggestions, and helpful notes from some of your favorite characters (Hi, Doc!), this time-hopping, genre-defying cookbook is the perfect gift for foodies, home cooks, and Back to the Future fans of all ages!

The classic pesto mixture of basil, garlic, olive oil, nuts, and Parmesan cheese is a popular favorite, but why stop at basil? Unlock the full potential of pesto by introducing into the mix other delicious herbs, including rosemary, mint, parsley, thyme, tarragon, and cilantro. This diverse collection of recipes for fresh pestos, pastes, and purées takes inspiration from cultures beyond Italy, with international delights such as Moroccan Chermoula, Brazilian Tempero Purée, and Peanut-Cilantro Pesto. In addition to 49 pesto recipes, 67 creative recipes for cooking with pesto show off how versatile these simple sauces can be.

Healthy in a hurry--a quick and easy vegetarian cookbook. Delicious news! You can make 100 super healthy vegetarian meals faster than you can order delivery. Full and busy lives don't always leave a lot of time for fresh and healthy homemade meals--let alone of the plant-based variety, but The 30-Minute Vegetarian Cookbook shows you the way. Find out how easy it is to become vegetarian, to mix things up if you're already vegetarian, or just get some tips and options for eating less meat. With handy lists and instructions, this vegetarian cookbook will help you whip up creative and nourishing vegetarian meals that taste so good, no one will ever guess it took so little time. The 30-Minute Vegetarian Cookbook includes: Food in a flash--All of these wholesome dishes can be made in 30 minutes or less (including prep time) and use only about 10 readily-available ingredients. Salads and beyond--100 unique and globally-inspired vegetarian recipes take this vegetarian cookbook from breakfast to dessert, with snacks in between. Helpful hacks--Get advice on the staples to have on hand between shopping trips, what can be prepped ahead of time, and other tricks to make things even easier. Eat better and live better with a vegetarian cookbook that's good for your health, time, and taste buds.

