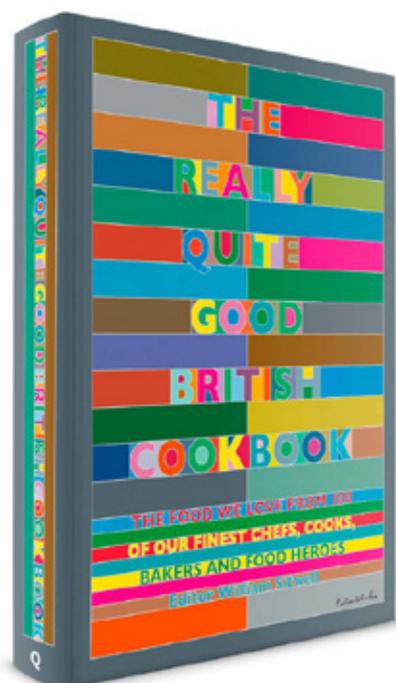


# THE REALLY QUITE GOOD BRITISH COOKBOOK



What do you cook for the people you love? Asked this question, 100 of Britain's food heroes have shared their most beloved recipes to make this extraordinary cookbook. Nigella Lawson divulges how to bake her Chocolate Guinness Cake and Rick Stein fries up Shrimp & Dill Fritters with Ouzo. Yotam Ottolenghi would serve Pea & Mint Croquettes, and for Jamie Oliver, his unrivalled Happy Fish Pie. These are just a few of the incredible recipes provided by the best and brightest on the British food scene, including names such as Raymond Blanc, Gordon Ramsay, Delia Smith, James Martin, Nigel Slater, Thomasina Miers, Mark Hix, Marco Pierre White, Jason Atherton, Claudia Roden and more. Compiled by award-winning food editor and author William Sitwell, The Really Quite Good British Cookbook is keenly anticipated and a stunning object in its own right. Ultimately it is a celebration of the breadth, creativity and richness of Britain's unique food culture.

Pub date    March 2017  
 Price        R580  
 Isbn        978-1-928209-67-6  
 Hardback with ribbon marker  
 200mm x 260mm, 428 pages  
 100 contributors, 150 recipes  
 215 original images  
[reallyquitegoodbritishcookbook.com](http://reallyquitegoodbritishcookbook.com)

## SALES POINTS:

- Edited by William Sitwell, an award-winning editor, broadcaster, writer and food critic.
- With 150 recipes, this definitive survey of Great British food and cooking is the book that every foodie will want in their collection.
- Stunning cover design by the legend that is Sir Peter Blake.
- The dishes in this book will inspire even the most jaded of hosts.
- A portion of royalties from the sale of this book are going to support the vital work of The Trussell Trust, which runs food banks across Britain.

**Notable contributors include** Nigel Slater • Jamie Oliver • Nigella Lawson • Gordon Ramsay • Michel Roux • Delia Smith • Rick Stein • Antonio Carluccio  
 Yotam Ottolenghi • Tom Aikens

