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BIG BALLOON



BECHT



ALTAMIRA



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HOLLANDIA



ZEILEN





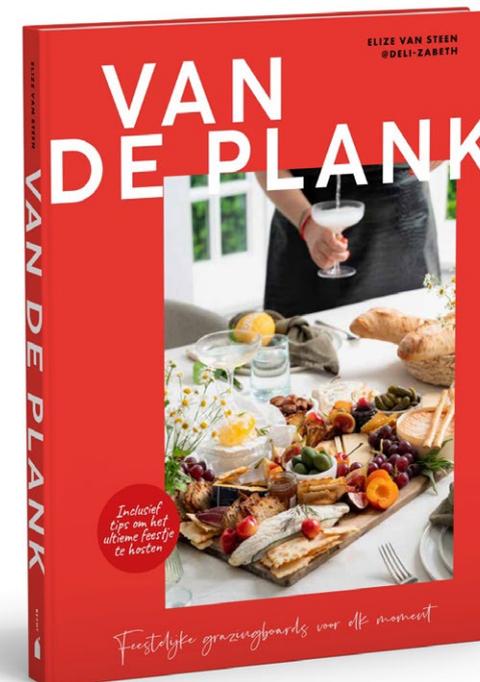
# GRAZING BOARDS

*To me, sharing food with the ones you love is the best thing in the world. Serving your guests a grazing board is the perfect way to do so - by presenting beautiful looking boards filled with the most delicious, fresh, preferably seasonal bites for everyone to enjoy. In this book, you'll find everything you need to create your own grazing boards at home. Besides lots of recipes, I'm sharing my ultimate tips and tricks for becoming the best (dinner) party host. And, with my timesaving shortcuts in the kitchen, you'll be able to also enjoy the party and your guests' company too!*

*—Elize van Steen (@deli\_zabeth)*

English sample translation available

Original title:  
*Van de plank*  
19,5 x 26 cm, 200 pages  
Hardcover,  
full-colour illustrated



## Grazing Boards

*Festive grazing boards for any occasion*

Elize van Steen

Are you expecting guests for drinks and want to serve something more creative than the usual cheese cubes and olives? *Grazing Boards* offers plenty of inspiration for hosting the ultimate get-together. You can serve the sports board for game day, impress your date with the cheesy heart fondue board, or put together an al fresco board for a late afternoon summer gathering. How about a bagel board with gravad lax for a lavish brunch or a pavlova board with seasonal fruit to share for dessert? With Elize's tips for original table decorations and two bonus boards with ultimate cocktail combinations, you'll be known as the best host among your friends in no time. Cheers!

**Elize van Steen** is a recipe developer, entrepreneur, and passionate foodie. Her catering company, grazings by deli-zabeth, has found great success with its grazing boards, adding a vibrant touch to every event.

*Instant  
happiness  
on your  
table!*





Beautifully designed, full of atmospheric images and fun anecdotes



## Ma petite pâtisserie Recipes from Little Paris in Amsterdam Audrey Krief

Vanilla éclairs, madeleines filled with apricot-lavender jam, and freshly made crème brûlée are some of the delightful treats you will find at My Little Patisserie in the Amsterdam area known as the Pijp. This French pastry shop is often referred to by locals as a little piece of Paris in Amsterdam. In this book, the owner Audrey Krief, shares her expertise in the art of pastry making. You can observe her techniques for creating the intricate stacked madeleine shapes and learn step by step how to make choux pastry and the secret behind the perfect crème chocolat. The book features sleek, classic design and beautiful, atmospheric photography with a vintage touch, making it a real eye-catcher. It is a must-have for dedicated home bakers and anyone who wants to experience a taste of Paris.

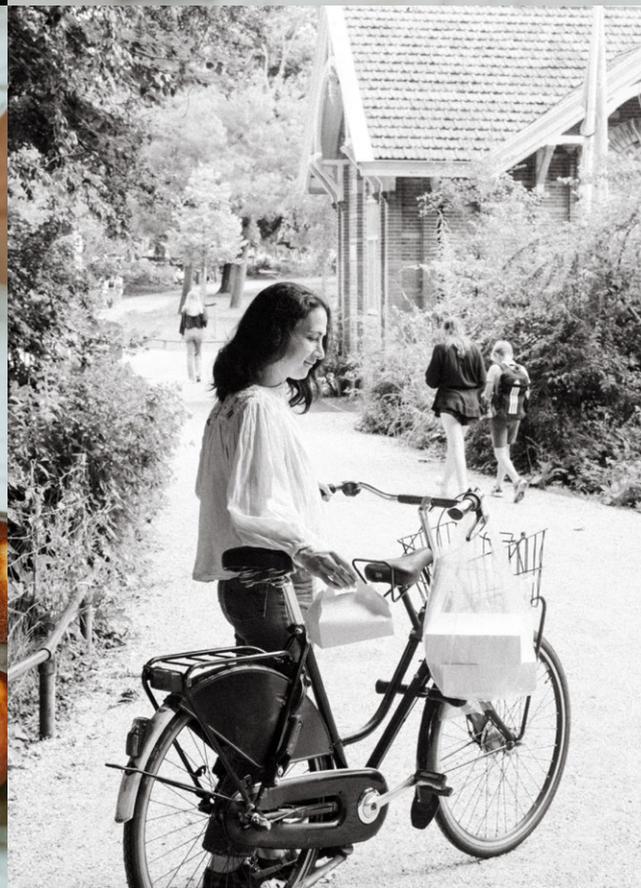
Originally from Paris. **Audrey Krief** trained at l'Ecole de Boulangerie et de Pâtisserie in Paris. She worked with several Parisian pastry chefs before moving to the Netherlands, where she opened her own business, My Little Patisserie, which is celebrating its 10th anniversary this year.

English sample  
translation available

Original title:  
*Ma petite pâtisserie*  
21 x 27 cm, 176 pages  
Hardcover,  
full-colour illustrated

*Put sweet treats  
on the table that  
no one can resist!*

*Audrey's bakery  
is incredibly  
successful*



# ALREADY PUBLISHED



## Cookery – Recipe Cards

English sample translation available

Original titles:  
*Salade & Soep*  
13,8 x 18,4 x 3 cm  
30 cards and  
a little booklet  
Board box,  
full-colour illustrated,  
laminated cards



## SALAD & SOUP

*30 recipe cards*

These two new boxes in the series contain recipe cards on the themes of SALAD and SOUP. Whether you have plenty of time or only a little, and whether you want to prepare something for a small group or a big party, there is a suitable recipe for every occasion. Whether you are cooking alone, with friends, or with family, everyone's personal preferences can be easily determined with the help of the nine symbols.

Useful  
informational  
symbols

Booklet  
with tips and  
background  
information

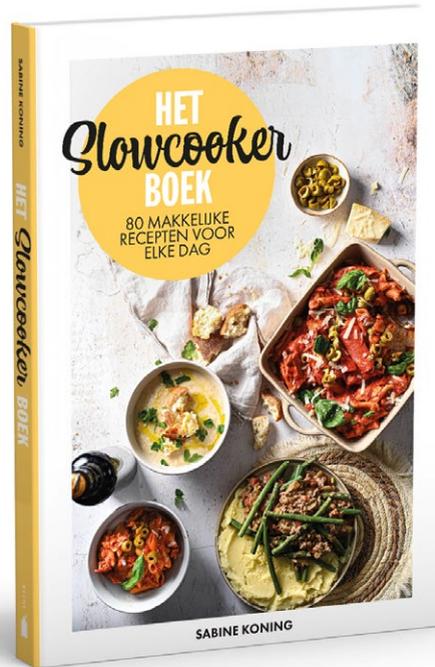
Laminated  
cards, easy to  
clean

Handy  
card holder with  
each box



English sample  
translation available

Original title:  
*Het Slowcooker-boek*  
17 x 24 cm,  
160 pages  
Hardcover,  
full-colour illustrated



Seventh edition

15.000 copies  
sold!

## The Slow Cooker Book

*80 easy recipes for every day of the week*

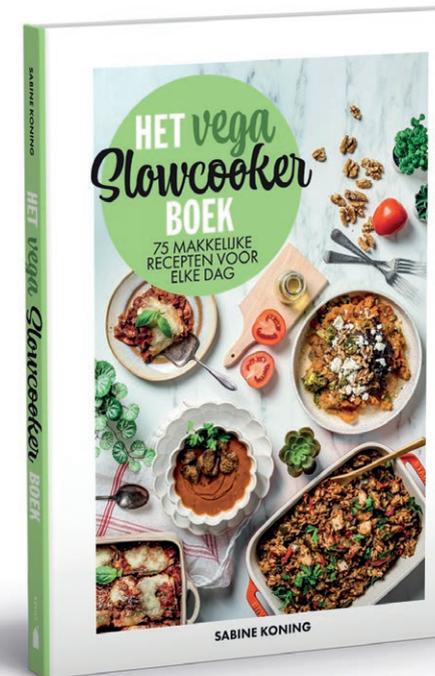
Sabine Koning

As founder of the super-popular food blog OhMyFoodness, Sabine knows better than anyone how to put a tasty dish on the table, even with a slow cooker, which saves you a lot of time and effort and is super versatile.

In this cookbook, Sabine shares 80 original dinner recipes, from well-known stews to pastas, dishes from all around the world and old fashioned meals. For instance, make a classic rendang (or make it veggie!), prepare delicious BBQ pulled pork tacos, or enjoy slow-cooked salmon with dill. Whether you enjoy simple vegetarian dishes or prefer to experiment with bold flavours, with *The Slow Cooker Book* you're guaranteed to put a delicious meal on the table. All you need is a slow cooker and **Sabine Koning's** versatile, every day recipes from *The Slow Cooker Book*, and you can make many delicious dishes!

English sample  
translation available

Original title:  
*Het vega slowcookerboek*  
17 x 24 cm, 168 pages  
Hardcover,  
full-colour illustrated



## The Veggie Slow Cooker Book

*75 easy recipes for every day of the week*

Sabine Koning

For those who want more vegetarian options from *The Slow Cooker Book*, **Sabine Koning** presents 75 suprising new recipes. From international dishes to Dutch classics, and from casseroles to stews – all in vegetarian versions. Try pumpkin risotto with goat cheese and sage, pea-spinach stew, Thai peanut soup, or seitan hash. Sabine's recipes show how easy and versatile vegetarian dishes can be when cooked in a slow cooker!

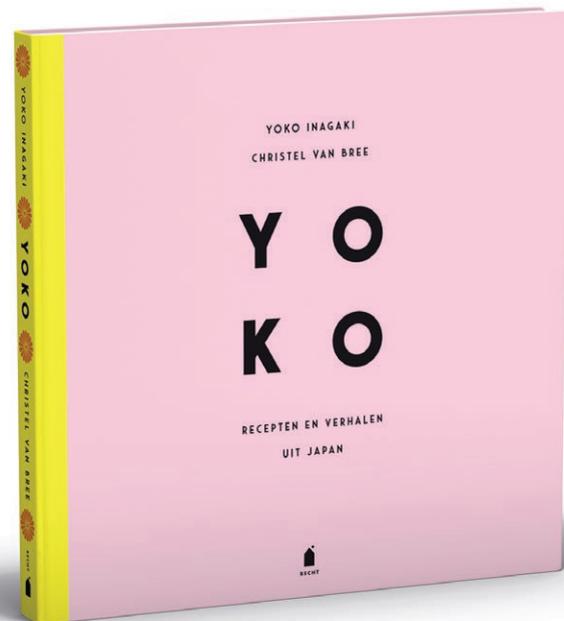
**The sequel to the super-successful  
*The Slow Cooker Book***

**The popularity of slow cooking remains  
as strong as ever**

**Now available for vegetarian slow cooker  
enthusiasts**

English sample  
translation available

Original title: *YOKO*  
24 x 24 cm, 240 pages  
Hardcover,  
sprayed edges with  
motif, full-colour



Discover  
Japanese  
cuisine and  
culture in a  
unique way  
through the eyes  
of an Osaka local

## YOKO

*Stories and recipes from Japan*

Yoko Inagaki and Christel van Bree

With *YOKO* you'll be bringing a real piece of Japan into your own home. In this one-of-a-kind cookbook, beautiful stories accompanied with unique photography are combined with easy to make recipes - the perfect mix to really get to know Japan on a deeper level. Step by step, Japanese local Yoko guides you through authentic, every day Japanese recipes which are relatively easy to make. Yoko is a real foodie and to show you the inspiration for her recipes, she takes you along on her trip through culinary Japan. Through stories, dialogues and photos she shot on her way, you'll travel along with her to miso breweries, soy sauce factories and koji farms. Both stories and recipes give insight in Japanese traditions, but also show the impact of modern influences coming from the West on Japanese culture and cuisine. *YOKO* gives you that very much desired peek behind the door of an average Japanese home!

**Yoko Inagaki** lives in Osaka and met **Christel van Bree** in 2014 through *Nagomi Visit*, a platform connecting Japanese locals to tourists in order to teach them Japanese food culture. They clicked right away. Through her travel organization DimSum, Christel sent more and more tourists Yoko's way to get a taste of her recipes. Yoko has shown to be a great and inspiring home chef ever since and now fills her days taking tourists on food tours and providing cooking workshops.

English sample  
translation available

Original title:  
*Zoet zonder suiker*  
19 x 25 cm, 176 pages  
Hardcover,  
full-colour illustrated



## Sweet Without Sugar

*Recipes from Sue's Bakery*

Kim Sue Palm

Vegan sweets without refined sugars, lactose and gluten that are still full of flavour? Kim Sue Palm proves that it can be done! From biscuits and bars to truffles, cakes, pies and her well-known bites: *Sweet Without Sugar* is full of delicacies straight from SUE's kitchen that you can enjoy guilt-free.

Not only are Kim's creations super delicious, but they are also very easy to make. Conjure up cardamom cake with orange, flower biscuits or vanilla donuts with lemon glaze from the oven and make crunchy caramel bites or piña colada truffles on the go. You will also discover handy staple recipes for nut spreads, jams and caramels in *Sweet Without Sugar*.

**Kim Sue Palm** is the founder of SUE: the bakery for everyone who wants to snack responsibly. SUE's bites (and other goodies) are incredibly popular and are available in more than 120 establishments in the Netherlands and Belgium. With the help of SUE's fine recipes, you will be able to make the most delicious sweet treats that satisfy your sweet cravings in a responsible way.

*Sweet without  
sugar, it really  
can be done!*

English sample translation available

Original title:  
*Zoets van Zeinab*  
25,5 x 19,5 cm  
208 pages  
Hardcover,  
full-colour illustrated



*The book's title can be customized to fit your market*

*Create the most beautiful layered cakes from scratch!*

## Sweets by Zeinab

*A step by step recipe book to create the most delicious showpieces*

**Zeinab Alhashime-Bakker**

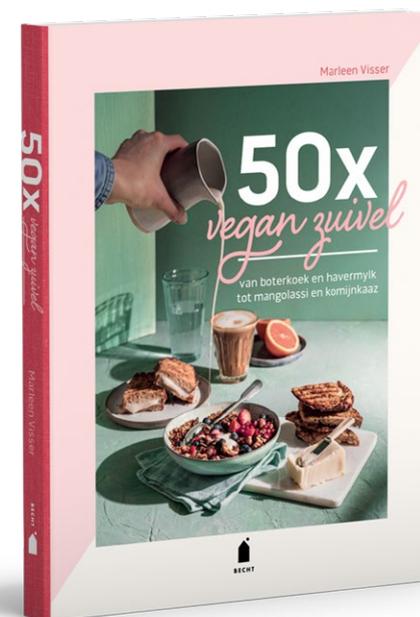
In *Sweets by Zeinab*, you will find the most delicious baking recipes by **Zeinab Alhashime-Bakker**, one of the finalists of *The Great Dutch Bake Off 2022*.

This beautiful cookbook is filled with practical recipes that will help you create spectacular cakes and sweet baked goods to decorate your cakes with. With the help of handy step-by-step photography, you will be able to make the tastiest cakes in no time. From assembling and building to icing and decorating; this book will allow you to become a true master baker. You will learn to experiment with all kinds of flavour combinations using Zeinab's handy flavour palette and create the ultimate showstopper cake.

In this book, you will find favourites such as honey cake, delicious red-velvet cakes, macarons and Zeinab's beloved baklava. And the icing on the cake is that you can surprise your friends and family with beautiful home-made creations with *Sweets by Zeinab!*

English sample translation available

Original title:  
*50 x vegan zuivel*  
17 x 21 cm, 144 pages  
Hardcover,  
full-colour illustrated



## 50x Vegan Dairy

*From oat milk cappuccino to cashew parmesan*

**Marleen Visser**

Whether you are 100% vegan or just try to eat plant-based a little more often, finding good and tasty dairy substitutes can be very difficult. Especially if you're used to your bowl of yoghurt or cappuccino in the morning. But that is now changing.

**Marleen Visser** teaches you how you can easily make all kinds of vegan dairy at home, that tastes just as good – if not better! Think of homemade vegan milk, butter, yoghurt, but also delicious cashew cheeses, vegan chocolate mousse or a vegan meringue.

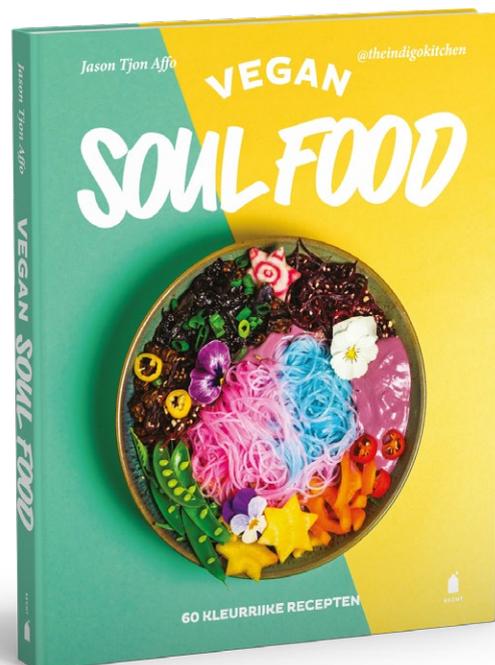
*Drinks, icecream, yoghurt, cheese and deserts*

*For everyone wanting to eat more plant-based foods and drinks*

Rights sold:  
*English world rights*

English sample translation available

Original title:  
*Vegan soul food*  
 20,3 x 25,4 cm  
 224 pages  
 Hardcover,  
 full-colour illustrated



*Vegan cookbook of the year (NL)!*

Winner Dutch Vegan Awards



## Vegan Soul Food

60 colourful recipes

Jason Tjon Affo

*'After deciding to eliminate animal products from my diet in 2014, I decided to go on a culinary adventure. Whilst also making sure I'd be able to provide my family and friends with the soul food I loved so much growing up.'*

There probably isn't a better description of this vibrant cuisine than *Vegan Soul Food*. In this splendid cookbook chef Jason Tjon Affo, who has family roots in the South American country of Suriname, shares his very best recipes. Each and every one a genuine feast for the eyes (instant happiness) and thanks to his multi-ethnic background many dishes also have a splash of the tropical.

The Surinamese-Dutch **Jason Tjon Affo** is an award winning (vegan) recipe developer, food photographer and food stylist. He's well-known thanks to his much-loved lifestyle platform *The Indigo Kitchen*, where he posts the most joyful and colourful vegan dishes you can think of. Jason writes a blog and has an Instagram account; @theindigokitchen with 28K+ followers.

## Vegan Party Food

60 festive recipes

Jason Tjon Affo

In this colourful cookbook you will find the tastiest and most original vegan dishes and snacks to serve at parties. Jason Tjon Affo has developed vegan recipes for every occasion. Spoil your loved one with pink risotto on a romantic date night, impress your friends at brunch with matcha tompouce and serve sweet and sour tempeh sticks as party food at your birthday party. Of course, the cocktail recipes and ultimate hangover dishes are also included. Who are you going to celebrate your party with? *Vegan Party Food* is the sequel to the successful *Vegan Soul Food*, which has won the Dutch Vegan Awards 2020.



English sample translation available

Original title:  
*Vegan party food*  
 20,3 x 25,4 cm  
 224 pages  
 Hardcover,  
 full-colour illustrated

## Vegan Rainbow Food

60 colourful recipes

Jason Tjon Affo

Succeeding his earlier bestsellers *Vegan Soul Food* and *Vegan Party Food*, Jason is back with his new *Vegan Rainbow Food*. In this joyful and inspiring book, he explains how eating all colours of the rainbow can help you get all nutrients you need – and what a great impact a colourful dish can have on your mind. With vegan recipes, modern layouts with a hint of retro and beautiful photography, *Vegan Rainbow Food* puts a smile on everyone's face. Try spinach-miso flatbreads with homemade chili oil, or go for matcha-chocolate cream cake. Brunch, diner, sweets, condiments and showstoppers for who really wants to go all out; you name it and it's in there. With easy to follow recipes and Jason's colourful touch, every dish will let the sun shine on your plate!



English sample translation available

Original title:  
*Vegan rainbow food*  
 20,3 x 25,4 cm  
 224 pages  
 Hardcover,  
 full-colour illustrated

*Eat the rainbow and nourish your body and soul!*

*Joyful vegan recipes accompanied by colourful photos*