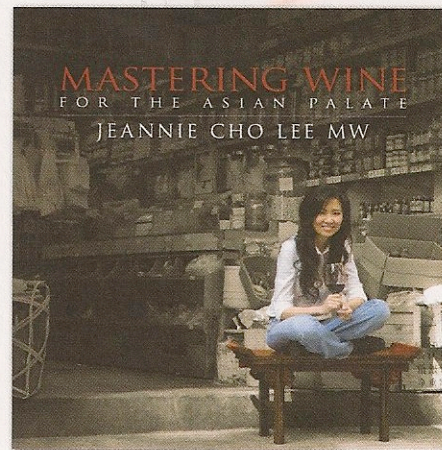
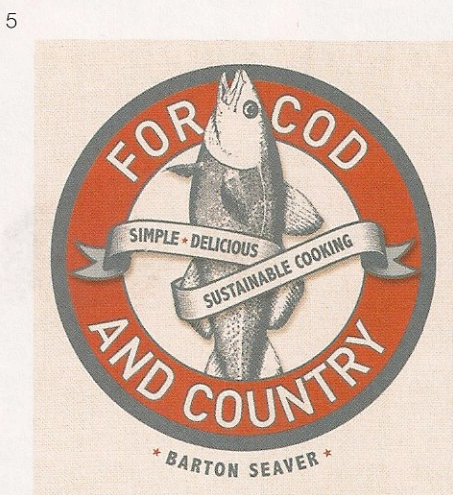
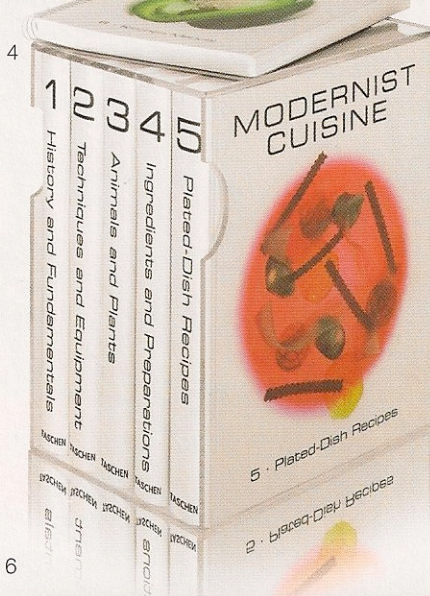
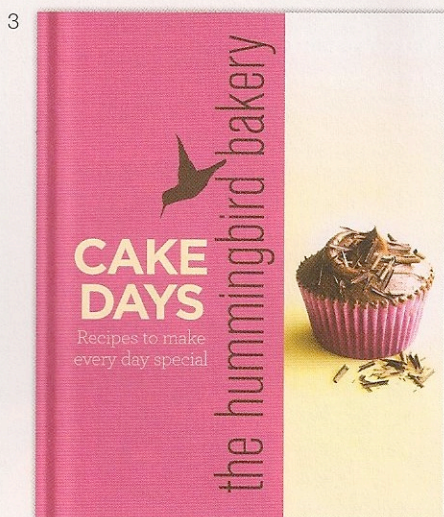
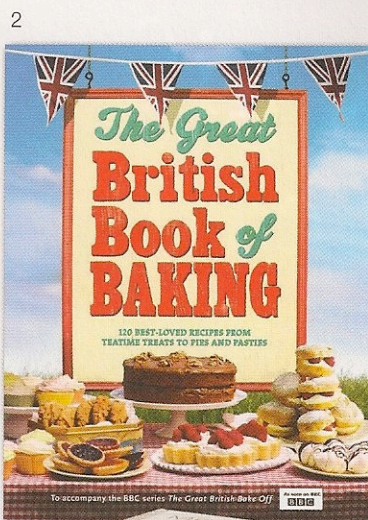
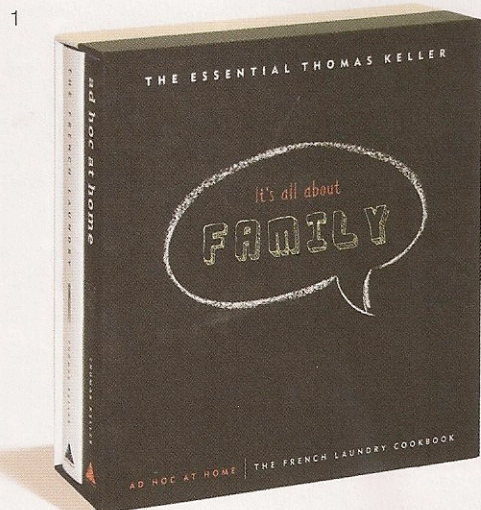


iCOOK

For culinary inspiration, look no further than the latest crop of food and wine books.

By Walter Yu



1. The Essential Thomas Keller by Thomas Keller

from Page One
\$998

This luxurious set includes two of the US chef's award-winning books, *The French Laundry Cookbook* and *Ad Hoc at Home*, with recipes for iconic dishes such as salmon cornets.

2. The Great British Book of Baking by Linda Collister

from Dymocks
\$340

Official companion to the BBC TV series *The Great British Bake Off* has more than 120 recipes, plus tips and techniques, for pasties, pies and high-tea treats.

3. The Hummingbird Bakery Cake Days: Recipes to Make Every Day Special by Tarek Malouf

from Page One
\$306

The latest scrumptiously illustrated addition to the Hummingbird Bakery series has easy-to-follow recipes for cupcakes, layer cakes, pies and cookies for all occasions.

4. Modernist Cuisine: The Art and Science of Cooking by Nathan Myhrvold

from Crave Club \$4,888

"The cookbook to end all cookbooks" by the Microsoft technology officer turned chef has more than 2,400 glossy pages of surreal images and delectable recipes. Email craveclub@21-concepts.com

5. For Cod and Country: Simple, Delicious, Sustainable Cooking by Barton Seaver

from Dymocks
\$300

This helpful guide for seafood lovers compiled by a National Geographic fellow shows how you can eat ethically and well.

6. Mastering Wine for the Asian Palate by Jeannie Cho Lee MW

from Watson's Wine Cellar
\$598

Master of Wine Jeannie Cho Lee delivers a comprehensive tome with vivid photos that offer an appreciation of wine with Oriental ingredients.

* Prices subject to availability and change.