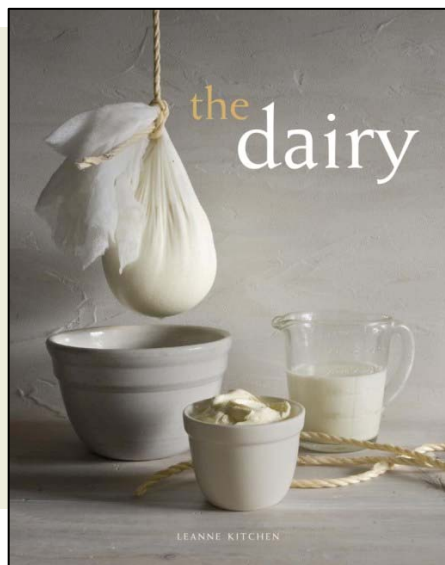


PRESS RELEASE

The Dairy

By Leanne Kitchen
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MURDOCH BOOKS

The Dairy explains how and why we should take the time and care to seek out the best quality foods. Compared to industrially produced food, artisanal dairy produce offers much to enhance our experience of cooking and eating – a greater variety and depth of flavour, integrity of ingredients, and interesting regional specialities.

The book covers all the various classes of history and use of dairy, and offers a wide range of classic recipes, from everyday standbys such as Spaghetti Carbonara to more elaborate creations for dinner parties and special occasions such as Deep Fried Zucchini Flowers. Chapters include: Milk, cream and butter; Cultured milk; Soft and fresh cheeses; Blue and surface-ripened cheeses; semi-soft, goat's milk and sheep's milk cheeses; and Semi-hard and hard cheeses.

- ❖ Beautifully styled, evocative photographs of ingredients, finished recipes and food preparation
- ❖ Informative and evocative writing style that is both comprehensive and user-friendly, packed with practical information
- ❖ Over 100 recipes, ranging from simple classics to more elaborate dishes

AUTHOR PROFILE

Consultant food editor and author, Leanne Kitchen trained as a professional chef, her highly successful cooking career spanning some fourteen years. For the past ten years, she has worked in food and travel publishing. Leanne has wide experience as a food stylist, recipe writer and cookbook editor, and as a travel features writer.

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