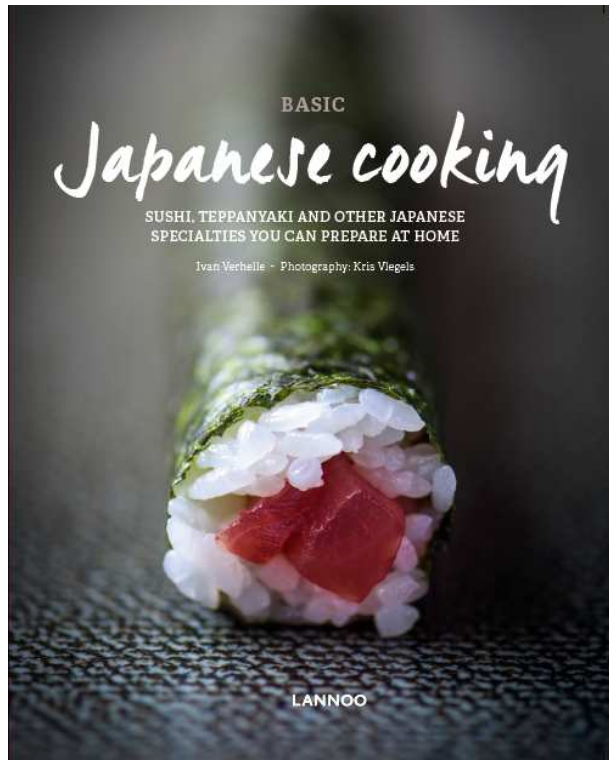


Basic Japanese Cooking

Sushi, Teppanyaki and other Japanese specialties you can prepare at home

Ivan Verhelle, Kris Vlegels



-Japanese cuisine explained step-by-step by top chef Ivan Verhelle of restaurant Tanuki

-Prepare the most delicious Japanese dishes

-with recipes from restaurant Tanuki

- 50 scrumptious recipes

- With practical step-by-step photography and instructions

Japanese cuisine is healthful, easy to prepare and exceptionally tasty. Ivan Verhelle of the Japanese restaurant Tanuki shows you step-by-step how to prepare the most delightful sushi, stews, tempura dishes, teppanyaki meals, etc. so you can make them yourself at home!

The top photography of Kris Vlegels and the Japanese calligraphy bring an eastern atmosphere to your home.

Tanuki is a famous Japanese restaurant in the heart of Bruges.

Chef Ivan Verhelle and his second chef, Akihisa Kawakami, serve home-made sashimi, sushi, tempura and teppanyaki dishes.



Basic Japanese Cooking

240 x 195 mm | 144 pages | paperback

English edition

ISBN: 9789401432207 | Price: € 19.99

October 2015

 **LANNOO**

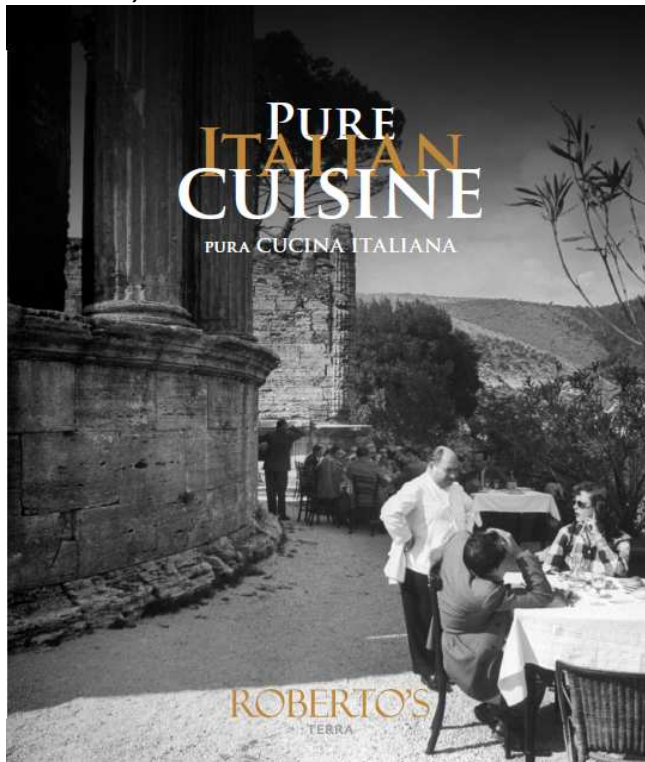
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www.lannoo.com | contact: gunther.spriet@lannoo.be

Pure Italian Cuisine

Roberto Payer



-Recipes by the top chef from Roberto's, Amsterdam

-Make your own simple, seasonal Italian recipes for family and friends

-Pure tastes: every ingredient has been chosen with love for Italian quality. Roberto's is certified by 'Marchio Ospitalità Italiana', controlling the quality of Italian restaurants worldwide

The Amsterdam Hilton houses one of the most remarkable Italian restaurants: Roberto's. For more than 20 years the team of Roberto Payer and chef Franz Conde have been cooking delicious and honest Italian food. For the first time people can now make these great recipes at home. With menu suggestions and tips for family dinners and

aperitifs this book shows how you can surprise your guests with a special meal. Moreover Roberto shows us the different Italian regions where he gets his ingredients. Every recipe, accompanied by stunning photography, is a true feast. 20 years ago Roberto Payer established restaurant Roberto's. He is one of the most famous Italians in Holland and is the director of Hilton Amsterdam and Waldorf Astoria Amsterdam. He is the president of the Italian chamber of commerce in The Netherlands.

**Pure Italian Cuisine**

297 x 245 mm | 160 pages | hard cover

English edition

ISBN: 9789089896742 | Price: € 39.99

November 2015

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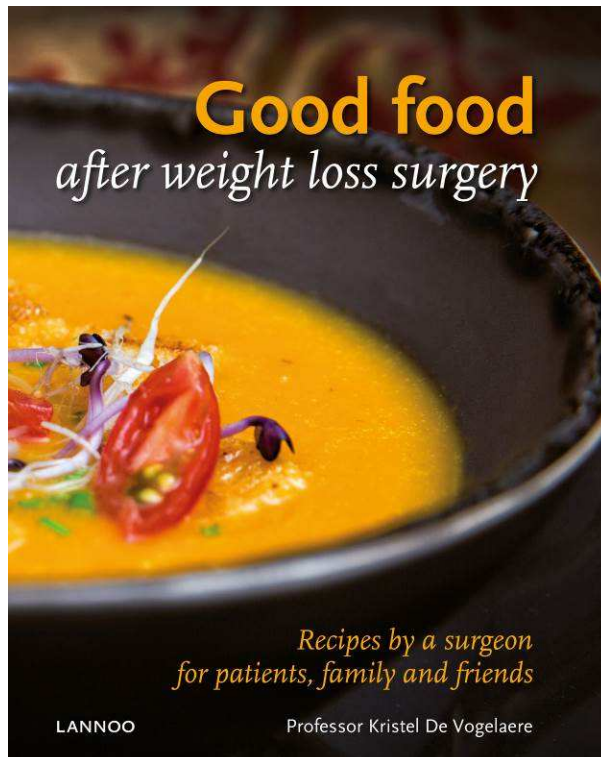
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Good Food after Weight Loss Surgery

Recipes by a surgeon for patients, family and friends

Prof. Dr. Kristel De Vogelaere



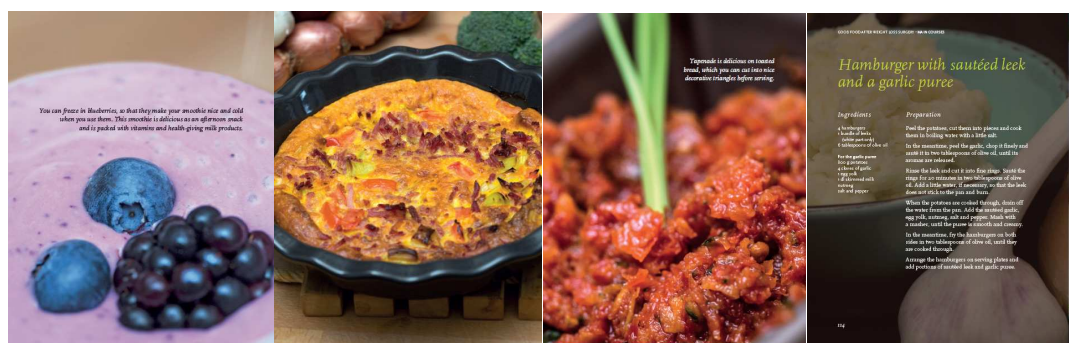
-An inspirational and beautifully illustrated guide to good eating with delicious, classic recipes that are ideal for patients after weight loss surgery

A weight loss operation is not an end point. It is a starting point for a solution to obesity. And it is not just about losing weight. It is also about restoring the health of obese patients to a normal level. To achieve this, it is important that the patient works together with the medical team during the follow-up period after the surgery, constantly monitoring what he/she does, with the help and support of the people around them.

It is for this reason that Professor Kristel De Vogelaere, a specialist in weight loss surgery, has now written this cookbook. It is not another boring diet book, but an inspirational

and beautifully illustrated guide to good eating, in which she makes delicious, classic recipes that are ideal for patients after weight loss surgery. In fact, these simple, tasty and healthy dishes are good for everyone: your family and friends will love them as well!

Professor Kristel De Vogelaere (°1968) is the surgeon in charge of the obesity department at the University Hospital in Brussels. For her, multidisciplinary pre- and post-operative care is just as important as the weight loss surgery itself. She is married and has three children.



Good Food after Weight Loss Surgery

250 x 200 mm | 144 pages | hard cover

English edition

ISBN: 9789401428132 | Price: € 23.50

May 2015

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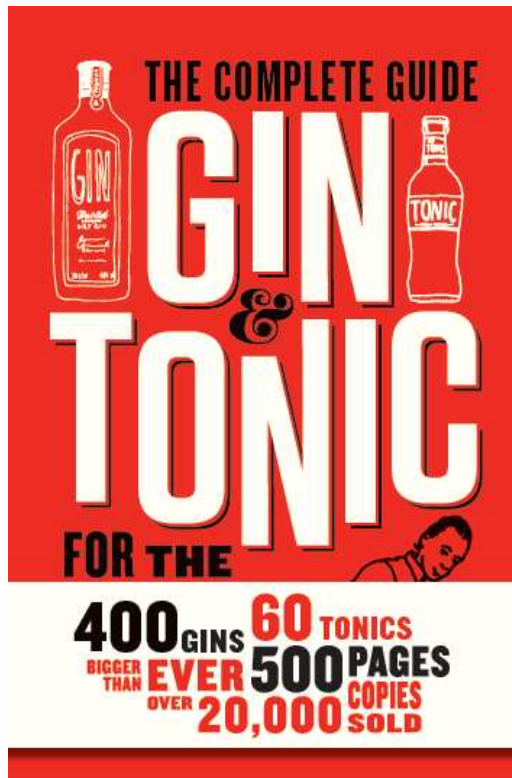
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Gin & Tonic

The Complete Guide for the Perfect Mix

Frédéric Du Bois & Isabel Boons



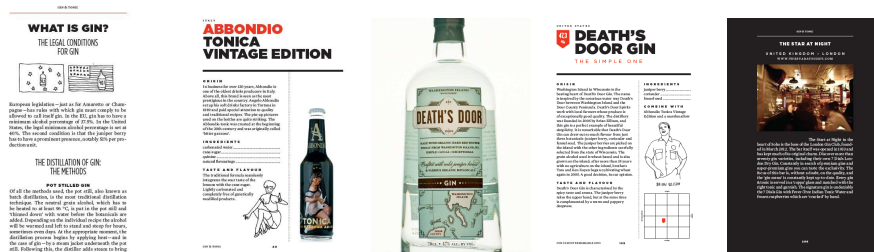
- Updated edition containing information on 400 gins and 90 tonics, described in detail
- Including a list of the best gin bars worldwide and new and original recipes in combination with gin & tonic
- A unique encyclopaedia; the first edition sold over 20,000 copies

Gin & tonic, the drink of the eighties, is more fashionable than ever before. Bars, clubs, gin menus in restaurants - gin is everywhere. This beautifully compiled book is an essential guide for gin lovers in search of their own original take on this wonderfully complex drink. Richly illustrated, it covers the history of gin, the gin families with their distinct characteristics and distilled flavours, and the exciting, more recent developments in the marketing, the bottling and packaging of gin which is increasingly quirky, artistic and original. There is an overview of some of the smartest places to drink and discover a world of gin; hip and very cool.

Beyond 'ice and a slice', how do you put together the perfect gin and tonic, from the amazing array of new infusions? What are the flavours and textures in food that best accompany this very particular drink? With foodpairing ideas and recipes to create at home... find your favourite glass, crack the ice and indulge!

The perfect accompaniment to the booming "gininterest," this new edition includes a section on foodpairing (with new recipes!) with gin, and an overview of the most famous gin bars across the globe.

Frédéric Du Bois is the owner of *Mirafior*, market leader in the distribution of gin. He advises the big gastronomy chefs and supplies their restaurants. **Isabel Boons** is a freelance foodwriter and passionate gin lover.



Gin & Tonic

195 x 130 mm | 500 pages | hard cover

English version

ISBN: 9789401425605 | Price: € 24.99

August 2015

 **LANNOO**

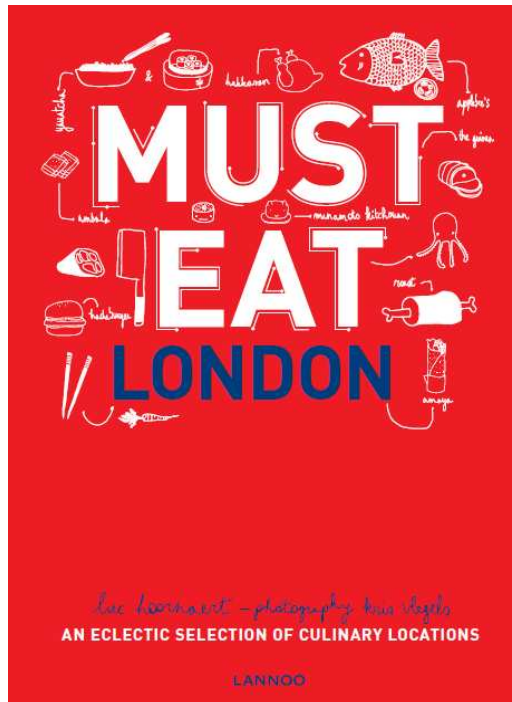
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Must Eat London

An Eclectic Selection of Culinary Locations
Luc Hoornaert, photography by Kris Vlegels



-A perfect guide for those looking for new addresses, rising chefs and respected names in London's culinary world

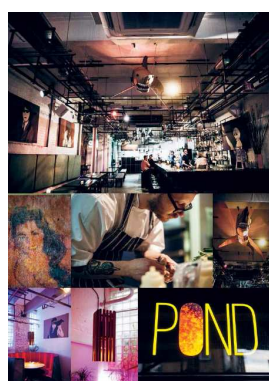
-New title in the successful *Must Eat* series

After The Big Apple in *Must Eat NYC*, ISBN 9789401419147, Luc Hoornaert now leads us to the culinary hotspots in the New York of Europe: London.

Restaurant guides exist in different shapes and sizes, but this is the first series of guides to focus on the "must eat", the speciality, of a restaurant. As with the first book in the series, the 'Must Eat' element of a restaurant is the central point: from food stalls to small cafés and trendy top restaurants. Despite of their differences, all the places in this book have these things in common: authenticity, dedication, good ingredients and a no-nonsense approach.

Must Eat London also allows you to get to know the chef behind each dish and documents their love for the produce. It is illustrated with beautiful photographs by Kris Vlegels.

Luc Hoornaert has been active in the gastronomical world for over 25 years, supplying rare and high quality Japanese products to international chefs. Long stays abroad have sharpened his senses and his constant search and curiosity for good and tasty food have brought him to places he now finally shares with the public.



Roast bone marrow and parsley salad

None of Tail Factor

For me, any visit to London is incomplete without at least one meal at St. John to enjoy a plate of home-smoked pork at the bar. The pleasure is complete when, after a glorious meal in the extremely simple dining room, you gather the last remnants of your forked food and put them in your mouth.

[illegible]

From the beginning, Fergat's attitude was wild, uncontrolled, during it only something is an impression, number of empty chairs, blue Fergat, Fergat, Fergat and his behavior to sign

Received 12 November 2003; accepted 12 November 2003

Must Eat London

240 x 170 mm | 256 pages | hard cover

English version

ISBN: 9789401424820 | Price: € 24.99

April 2015



LANNOO

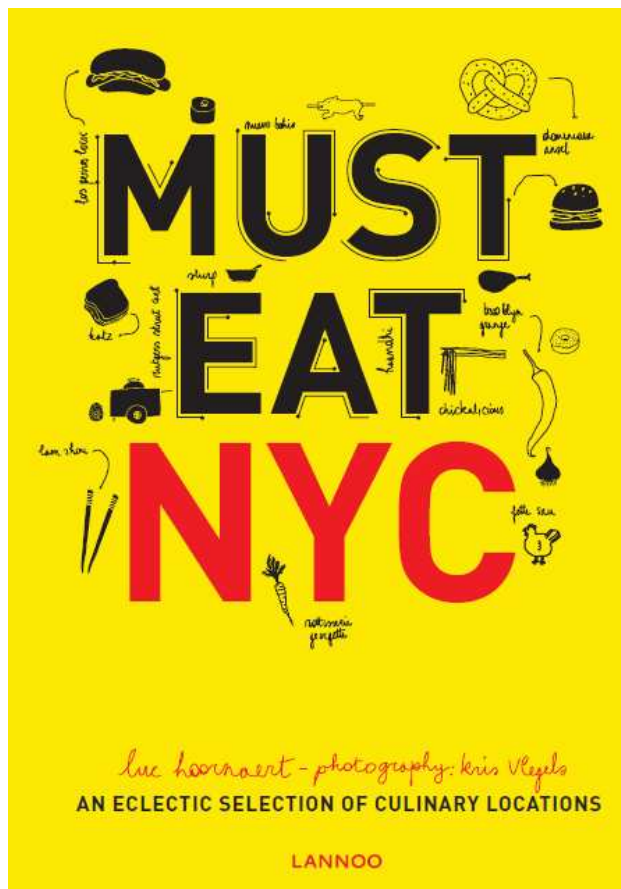
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Must Eat New York City

Luc Hoornaert, photography by Kris Vlegels



-Secret tips from the "restaurant whisperer"

-Must try addresses for every foodie. An original guide every New Yorker should have. Explore the best restaurants of New York by specialty and authenticity

-Restaurant guides exist in different shapes and sizes, but this is the first guide that focuses on the "must eat" of a restaurant. Where do you go when you want the best pizza Margarita of New York, who serves the best sizzling burger, which chef is the Caesar's salad specialist of The Big Apple, where do you eat a delicious pastrami,...? "Must Eat" offers an obstinate selection of restaurants, picked because of their specialty. With not only your typical, well-known classic places to go but mainly an authentic selection of hidden gems, this guide will even open new worlds for the New Yorker and have him discover a gastronomic city within the city, a foodies heaven. Get to know the chef behind the dish and his love for the produce. With beautiful photography by Kris Vlegels

Luc Hoornaert is active in the gastronomic world for over 25 years, supplying rare and high quality Japanese products to international chefs. Long stays abroad have sharpened his senses and his constant search and curiosity for good and tasty food have brought him to places he now finally shares with the public

250 x 180 mm | 240 pages | paperback

English edition

ISBN: 9789401419147 | Price: € 19.99

September 2014



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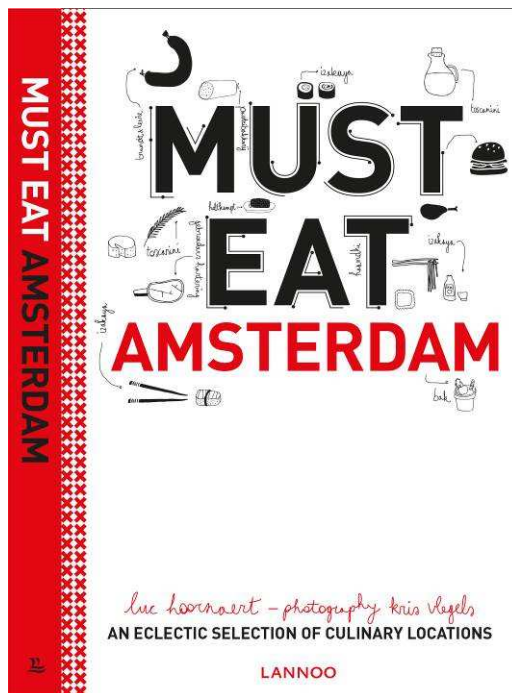
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Must Eat Amsterdam

An Eclectic Selection of Culinary Locations

Luc Hoornaert, photography by Kris Vlegels



-A perfect guide for those looking for new addresses, rising chefs and respected names in Amsterdam's culinary world

-New title in the successful *Must Eat* series

After The Big Apple in *Must Eat NYC*, ISBN 9789401419147, and the British culinary world in *Must Eat London*, ISBN 9789401424820, Luc Hoornaert now leads us to the culinary hotspots in the capital with more nationalities than any other, worldwide: Amsterdam. Again the 'Must Eat' - the absolute 'must have' dish - of a restaurant is the central point: from food stalls to small cafés and trendy top restaurants. Despite their differences, all places have these things in common: authenticity, dedication, good ingredients and a no-nonsense approach.

Must Eat Amsterdam also allows you to get to know the chef behind each dish and documents their love for the produce. It is illustrated with beautiful photographs by Kris Vlegels.

Luc Hoornaert has been active in the gastronomical world for over 25 years, supplying rare and high quality Japanese products to international chefs. Long stays abroad have sharpened his senses and his constant search and curiosity for good and tasty food have brought him to places he now finally shares with the public.

Must Eat Amsterdam

195 x 130 mm | 256 pages | paperback

English version

ISBN: 9789401426718 | Price: € 15.99

June 2015



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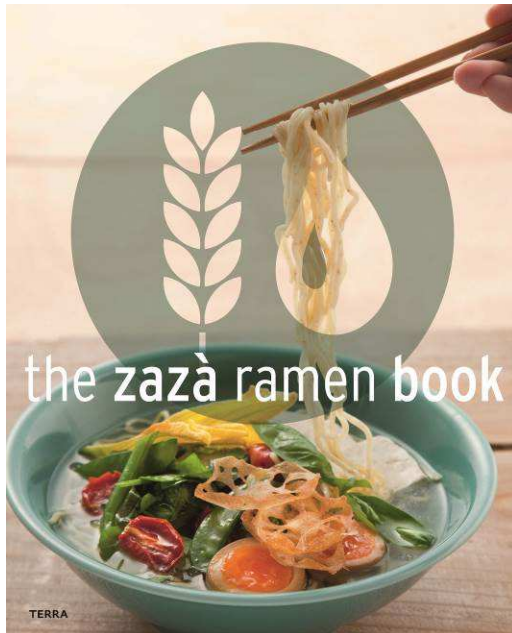
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The Zazà Ramen Book

Brendan Becht and others



- The story of Zazà Ramen: the story behind the quality and the process, Japanese craftsmanship, chefs & cooking, style and art
- A book for foodies, practical and easy, yet beautifully designed
- Learn how to make ramen yourself but also get an insight in the production process, Japanese cuisine and culture
- With attention to seasonal products

A year of Zazà Ramen packed with photos and in 12 monthly chapters: appetizers, ramen and desserts, but also Japanese fluids: a specially designed soda and sake, whisky, liquors. Ramen is modern Japanese cuisine in context, a dish made up of three basic elements interpreted in different ways: broth and fresh pasta with a choice of vegetables, meat, or seafood. Zazà Ramen's

interpretations are, above all, delicate, and they are all prepared on site with the highest quality ingredients.

The first clue is in the name: in the Italian version of the incredibly popular Manga series Lupin III, Zazà is the well-liked Inspector Zenigata, often seen eating Ramen. The name is a metaphor, with a touch of irony, for a popular Japanese product proposed to an Italian audience. If it is true that Ramen is the most popular dish in Japan, in the heart of Milan, we find a high-end but still authentic version that is rigorous in its approach and clearly aware of the ingredients of Italian gastronomic culture. Another clue is the logo, which contains no trace of classic Japanese iconography but instead has a contemporary style. A bowl, a spring of wheat, a drop of water: the raw elements of Ramen symbolize essentials, purity, and authenticity. The same principles are to be found in the design of the restaurant's interior, with natural materials and small details borrowed from Japanese tradition.

Brendan Becht began his career in London at the Connaught Hotel under the guidance of Michel Bourdin. In Paris he worked with Pierre Hermé at Fauchon and with Alain Senderens at Lucas Carton. In Milan he worked with Gualtiero Marchesi before specialising in the opening of Italian restaurants in Japan. He has created "Italian sushi," the perfect synthesis of a deep understanding of regional Italian ingredients, the techniques of Japanese cuisine, bringing with him the idea of simplicity. **Kevin Ageishi**, his business partner, is a Japanese entrepreneur from Niigata who has lived in Italy for almost 20 years working in the fashion world and responsible for the financial aspects of the project.



The Zazà Ramen Book

210 x 170 mm | 256 pages | hard cover

5-language edition: English, Dutch, Japanese, Italian, French

ISBN: 9789089896537 | Price: € 29.99



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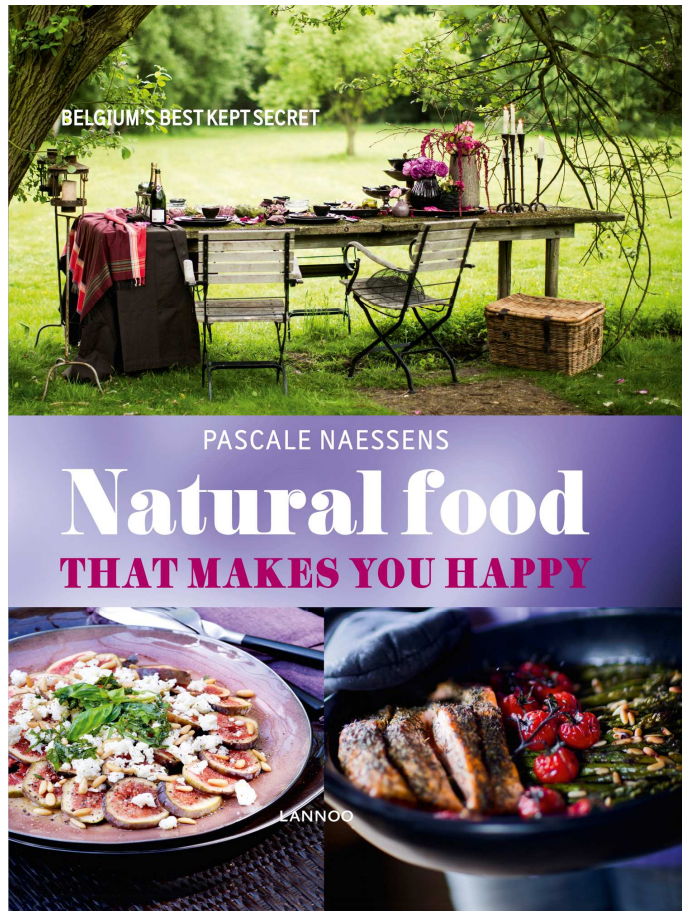
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December 2015

Natural food that makes you happy

Pascale Naessens



-Pascale Naessens has sold over 500,000 copies of her healthy food books!

Belgium's best kept secret when it comes to healthy food. Winner of the Gourmand World Cookbook Awards. Delicious recipes with a common factor: respect yourself. Strive for simplicity and beauty. Bestselling author, over 500,000 copies sold

-Pascale Naessens is a bestselling culinary author. With her books, she created a new vibe where people can enjoy food and loose weight at the same time. Her recipes are recommended by doctors and osteopaths and are the proof that tasteful food can be healthy. "Pure food that makes you healthy" presents delightful dishes that are easy to make and very tasteful. Food that makes you happy, beautiful and energetic. This book is not a diet book, it is a way of living and thinking

Naessens is an international model and travels to Milan, Paris, Madrid and Japan. At the age of 22, she travelled to the south of China and Hong Kong and got intrigued by the eastern vision on health. She studied shiatsu therapy, healthy food habits coaching and Tai Chi. Passionate about food, she also got a classical training as a restaurant owner and got masterclasses at a number of chefs. She is also a famous ceramist and her ceramic line "Pure" is an international success

260 x 200 mm | 192 pages | hard cover

English edition

ISBN: 9789401419833 | Price: € 19.99

September 2014



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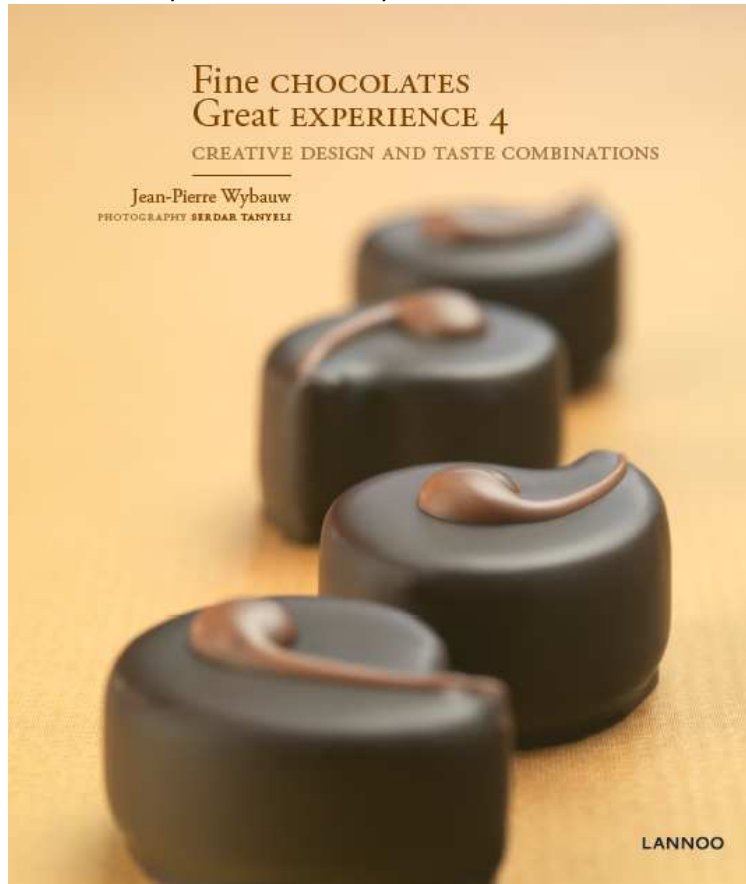
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Fine Chocolates 4

Creative design and taste combinations

Jean-Pierre Wybauw, Serdar Tanyeli



Create your own chocolates and work your magic!

A comprehensive and practical guide. A new title in the best-selling books about chocolate by one of the world's most renowned chocolate confectioners

Belgium is well-known for its delicious chocolate. In *Fine Chocolate 4* Wybauw expresses in clear language how to create and shape your own chocolates. He also takes a closer look at the different flavourings you can use and combine; a topic which was never explored before in a book. Various mouth-watering and original praline recipes are described in detail. The interesting background information and superb photographs will invite anyone to indulge in this sweetness. This book is another must for the kitchens of professional chocolatiers, experienced amateur cooks and chocolate lovers.

For many years **Jean-Pierre Wybauw** was a professor in sugar and chocolate confectionery. He travelled around the world to teach professionals the tricks of the trade. He has been an esteemed member for several international competitions. His book *Fine chocolates* was translated into 8 languages and was awarded the title 'Best chocolate book of the world'. **Serdar Tanyeli** is a highly-talented Turkish photographer, who is specialised in taking culinary photographs.

270 x 230 mm | 224 pages | hard cover

English edition

ISBN: 9789401417518 | Price: € 59.99

June 2014



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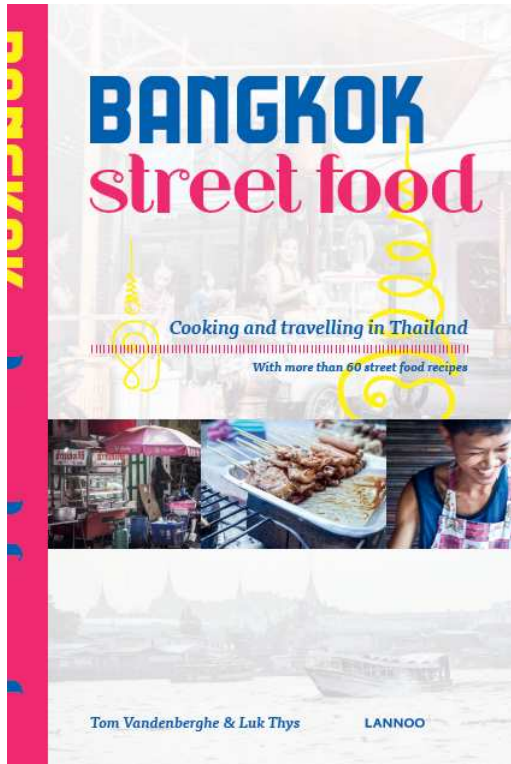
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Bangkok Street Food – updated edition

Cooking & travelling in Thailand

Tom Vandenberghe & Luk Thys



-New and completely updated and revised edition

-Tom Vandenberghe & Luk Thys travelled back to Thailand to find the best food stalls, addresses and recipes

-New photography and lay-out

-Bangkok street food is the bestselling title in the street food series

-The definitive guide to cooking and travelling in Thailand

-Features tips on local customs and eating habits

Food is one of the reasons many tourists visit Thailand each year, not only for its affordability, but because the Kingdom's exotic cuisine offers an unrivalled culinary experience and is internationally famous for its distinctive flavours. The diversity, abundance and quality of ingredients are incomparable with any other country in the world. **Bangkok Street Food** provides you with all the best addresses in Bangkok as well

as more than 60 authentic street food recipes. Many of the famous Thai dishes actually originated on a street corner or at a food market and made it to the gastronomic world of food. That's why you can find the soul of Thai food on the streets.

This book offers a lot more than the traditional green, yellow and red curry recipes. As you open the volume, you can smell coconut milk, coriander and lemon grass. Besides the appetising recipes, it explains everything you need to know on cooking techniques and products. Otherwise said, **Bangkok Street Food** is not just a culinary feast, but an unrivalled adventure!

Tom Vandenberghe is a fervent traveller, he visited Thailand several times and even lived there for a while. He is an expert in Thai food and regularly organises workshops and street food festivals.

Luk Thys is a photographer, who has already illustrated several cookery books for Lannoo.



Bangkok Street Food

160 x 240 mm | 216 pages | paperback

English version

ISBN: 9789401424400 | Price: € 19.99

September

2015

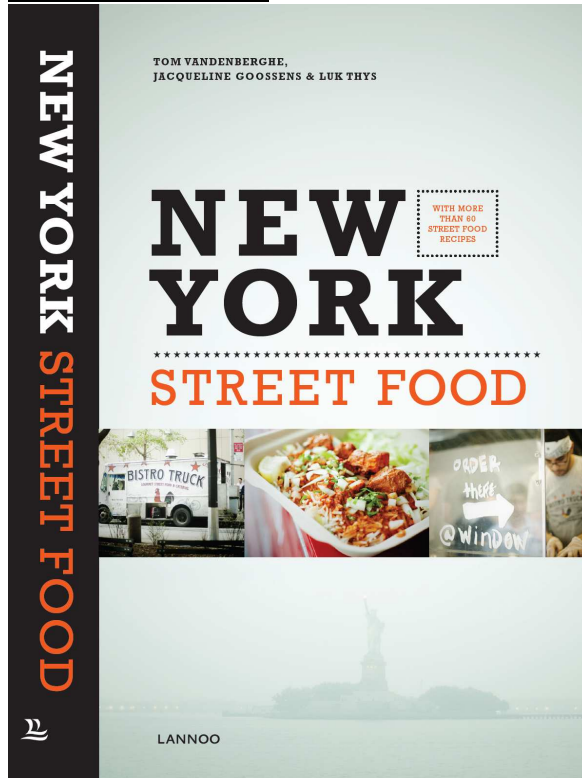


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New York Street Food



- Discover the most exciting street food locations in the Big Apple
- Enjoy the mixture of international flavours with an American touch
- New York has a history of immigration that results in one of the most dynamic street food scenes in the world. Those who believe food in New York should cost a pretty penny and can only be found in beautifully styled restaurants probably haven't been further than downtown Manhattan. This book takes you to the far flung culinary corners of the 5 boroughs. From sensory-rousing South American snacks in Jackson Heights to homemade noodle dishes in Brooklyn, and from Gourmet food trucks in Midtown Manhattan to simple food stalls in Red Hook.
- It introduces you to a different culinary New York in all its facets. Culinary adventurer, Tom Vandenberghe and food photographer, Luk Thys will seduce you once more. With the help of Jacqueline Goossens, who has resided in New York for more than 30 years, they give you 50 recipes from the most delightful places of the New York street food scene.
- Tom Vandenberghe is a passionate traveller, he visited South-Asia several times and even lived there for a while. He is an expert in Thai food and regularly organizes workshops. His former book Bangkok street food has won the prize 'Best of the World 2011' of the Gourmand World Cookbook Awards.
- Luk Thys is a well-known photographer, who has already illustrated a great deal of cookery books for Lannoo.

Also available:

Bangkok Street Food

Hanoi Street Food

Singapore & Penang Street Food

160 x 240 mm | 256 pages | paperback with flaps

English edition | +200 colour illustrations

ISBN: 9789401403696 | Price: € 24.99

June 2013



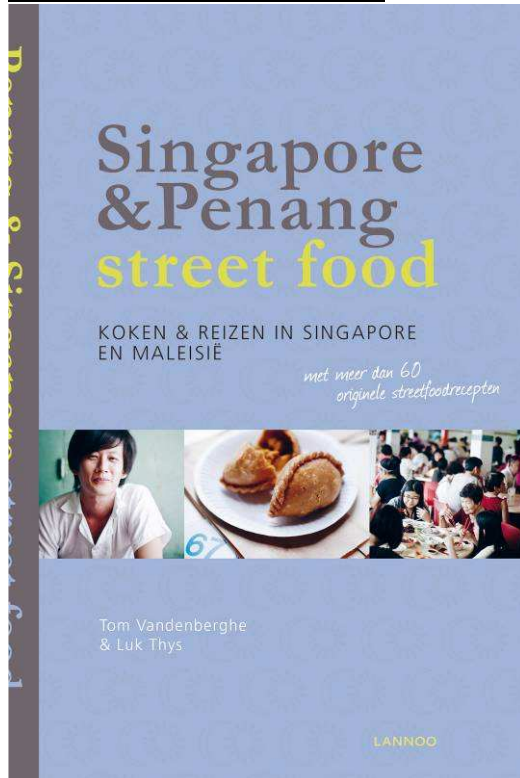
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Singapore & Penang Street Food



- Singapore and Penang have a lot in common both culinary and culturally. For centuries they have been crossroads of ancient trade and immigration gave them a strong multicultural personality.

-Beside five different Chinese cuisines, Singapore also offers Indian, Malaysian, Indonesian and Thai street food dishes. In Penang you will find similar dishes but with a different touch, a different interpretation. The range of regional varieties is furthermore endless.

-Singapore & Penang street food shows the authentic taste of delicious street food in Malaysia and how the street food scene in Singapore has become more “food court” nowadays. Regulated out of existence years ago, street food vendors moved into “hawker centres” where even the most delicate stomachs have the opportunity to partake. Strict safety and hygiene regulations make Singapore’s hawker food some of the safest “street food” around, keeping high standards of tastiness and authenticity.

Tom Vandenberghe is a passionate traveller, he visited South-Asia several times and even lived there for a while. He is an expert in Thai food and regularly organizes workshops. His book *Bangkok street food* has won the prize ‘Best of the World 2011’ of the Gourmand World Cookbook Awards.

Luk Thys is a well-known photographer, who has already illustrated a great deal of cookery books for Lannoo.

Also available:

Bangkok Street Food

Hanoi Street Food

160 x 240 mm | 256 pages | paperback with flaps

English edition | +200 colour illustrations

ISBN: 9789401403672 | Price: € 24.99

March 2013



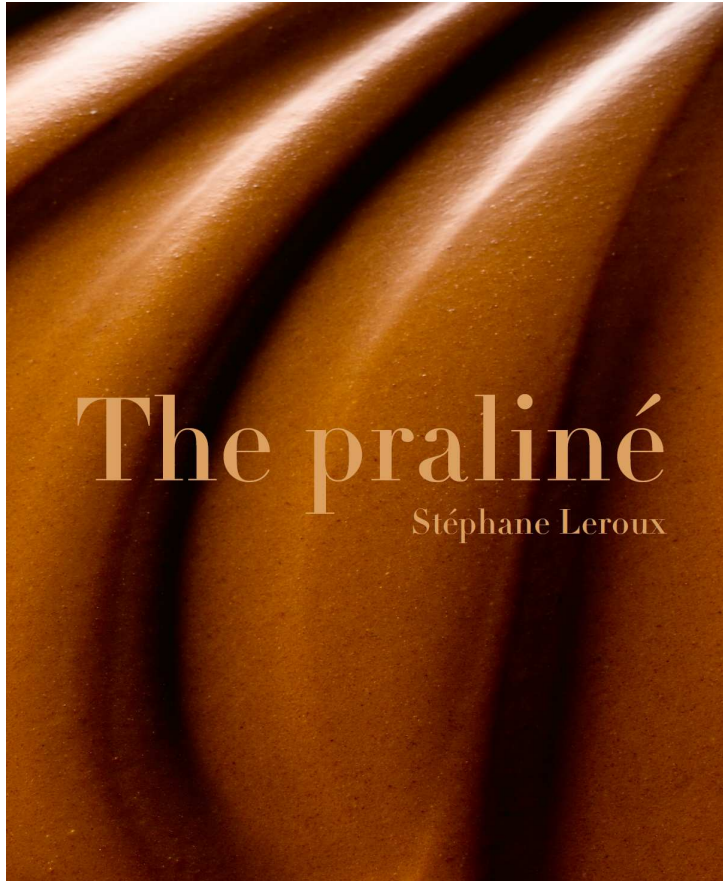
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The Praliné



- Often used to aromatise crèmes in traditional and modern pâtisserie, as well as ice cream, chocolates and candies, “praliné” is an essential basic ingredient .

-“The Praliné” contains gastronomic recipes for the professionals, written by Stéphane Leroux.

-He traces the history of praline, explains the fabrication, the different basic praline recipes (with almonds, nuts, dark, white, with sesame,...) and their use in cakes, chocolates, snacks, candies, waffles,... The book ends with some basic decorations, explained step by step with photographs.

-Thanks to the photos of Romy Tembuyser, Stéphane Leroux succeeds in sharing his passion for this magnificent product.

-This book is an essential guide for all professionals

-Stéphane Leroux, a native of Brussels, share his unique talent and style through teaching and competing internationally. Leroux is considered the best craftsman of “chocolate matter in the world”. His three-dimensional works appear remarkably true to life. Acclaimed as a great master by his peers from Chicago to Tokyo, Paris to Buenos Aires, Stéphane Leroux is driven by the ethics of the Compagnons du Devoir du tour de France, an association supporting craftsmen and tradespeople. He was twice named “Chocolate Creation” World Champion (World Pastry Championship Las Vegas, 2002 and 2004), and placed second overall in the 2004 World Pastry Championship. During the same year, he earned the Meilleur Ouvrier de France title, the highest distinction a pastry chef can achieve in his career. Leroux is currently a chocolatier and instructor for Belcolade (in Belgium).

225 x 275 mm | 256 pages | bound with dust wrapper

English edition | +200 colour illustrations

ISBN: 9782873868048 | Price: € 65

July 2013



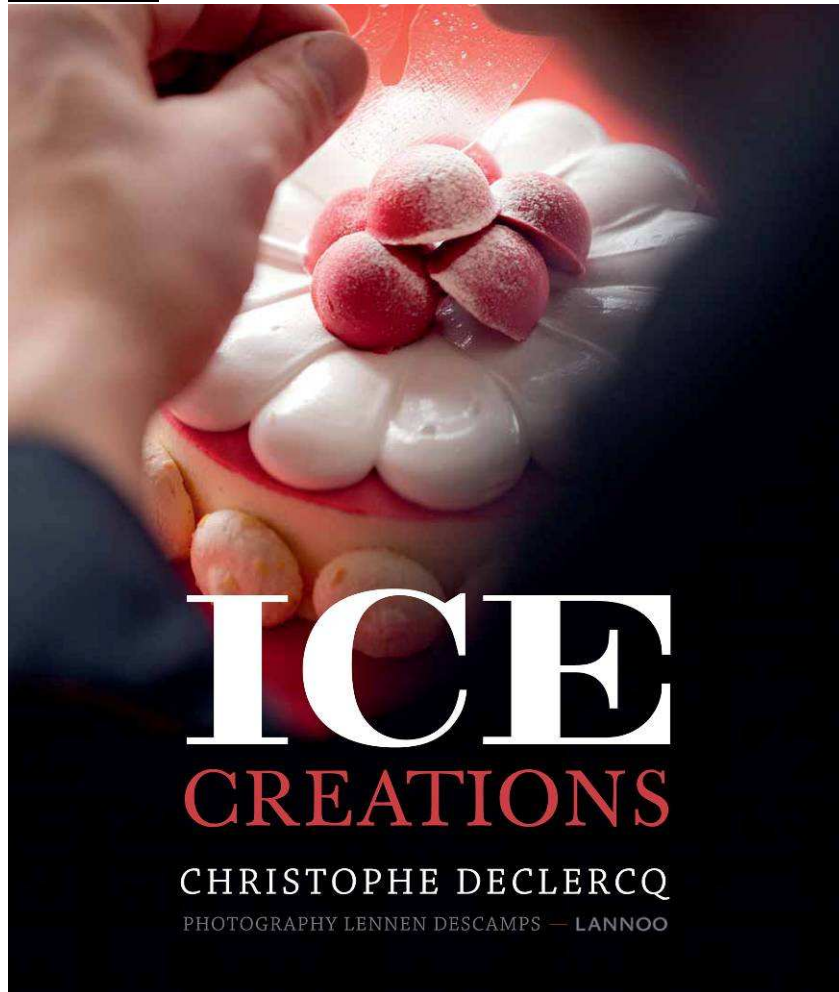
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Ice Creations



- Master chef Christophe Declercq shares his secrets on how to make the perfect frozen desserts.

-More than 60 original recipes.

-Ice cream remains a classic as a dessert or as a refreshing snack.

-This book shows a variety of ice creations, always innovative, creative and surprising.

-With useful information on the different basic ingredients (and how they interact) in order to make varieties yourself. Next to ice cream recipes, there are also recipes for ice parfait, ice mousse, ice soufflé, ice cakes and a lot of techniques for finishing your creations.

-This is a book for both the professional ice cream maker and the hobby cook.

-With clear step-by-step photography and beautiful photographs of the end results.

-In the same series as "Fine Chocolates" by Jean-Pierre Wybauw

Christophe Declercq teaches "banquet and ice cream" at the bakery, butchery and hotel school Ter Groene Poorte in Bruges; one of the most renowned schools in Europe. He is the author of numerous books on ice cream and desserts.

230 x 270 mm | 192 pages | bound

English edition | +200 colour illustrations

ISBN: 9789401404020 | Price: € 49.99

May 2013



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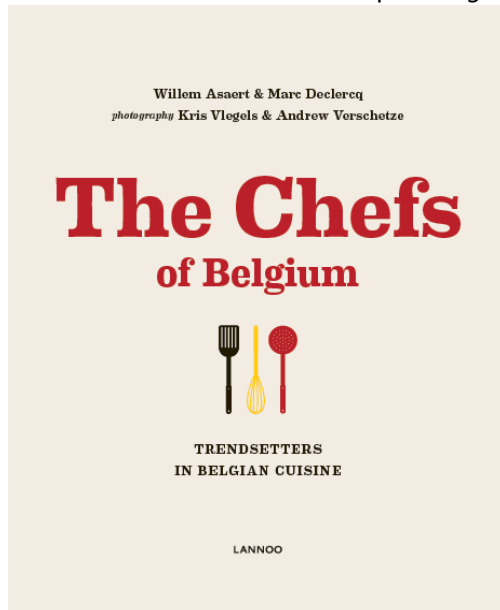
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The Chefs of Belgium

Trendsetters in Belgian Cuisine

Willem Asaert & Marc Declercq. *Photography by Kris Vlegels & Andrew Verschotze*



- This is the most prestigious book about contemporary Belgian cuisine!
- 3 top recipes per chef. Gastronomical tips & tricks with step by step photography
- In *The Chefs of Belgium* you will make the acquaintance of the most influential Belgian chefs of the present day. More than thirty top chefs will talk to you open-heartedly about their culinary ideas and their vision of Belgian cuisine. Each chef will also describe in detail three of his signature dishes. These are all unique dishes that illustrate their individual approach to cooking and have earned them well-deserved reputations of high standing in the world of international gastronomy. The easy step-by-step photographs will help you to follow the more difficult aspects of the dishes, so that you can try them out at home. You, too, can cook like our very best chefs! In *The Chefs of Belgium* you can find recipes by Peter Goossens, Geert Van Hecke, Kobe Desramaults, Kwinten De Paepe, Lionel Rigolet, Johan Segers, Yves Mattagne, Roger Van Damme, Viki Geunes, Sang-Hoon Degeimbre, David Martin, Bart De Pooter, Thierry Theys, Maxime Collard, Gert De Mangeleer, Filip Claeys and many other trendsetters in the world of Belgian cooking. The authors of *The Chefs of Belgium* represent the very best in Belgian culinary journalism.

Willem Asaert eats to write and writes to eat. As a culinary journalist, he is regularly invited to sample the most exquisite dishes in the most highly rated restaurants in the country, but he is equally happy to try simple but passionately prepared meals in more humble eating houses. **Marc Declercq** enjoys writing about food just as much as he enjoys eating it. He publishes his stories, interviews and reviews in various Belgian newspapers and magazines. Many of his books have won international awards, including (amongst others) the Gourmand World Cookbook Awards in 2003, 2005, 2006 and 2009 and the World Food Media Award in 2005. In 2007 he was nominated for the Flemish Cultural Prize in the category 'food culture'.

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