

james martin recipe books

James Martin recipe books have become a staple for both aspiring chefs and seasoned cooks seeking to elevate their culinary repertoire. Renowned for his approachable yet refined cooking style, James Martin has authored numerous recipe books that span a variety of cuisines, techniques, and occasions. Whether you're looking to master classic British dishes, explore international flavors, or refine your baking skills, James Martin's collection offers invaluable guidance and inspiration. In this comprehensive guide, we'll explore the range of James Martin recipe books, what makes them unique, and how they can enhance your cooking journey.

Overview of James Martin and His Culinary Style

James Martin is a celebrated British chef known for his work on television and his extensive range of cookbooks. With a career spanning decades, he has established a reputation for creating recipes that are accessible yet sophisticated. His culinary style emphasizes fresh ingredients, simple techniques, and flavor-driven dishes, making his books suitable for cooks of all levels.

Popular James Martin Recipe Books

James Martin has published numerous cookbooks, each catering to different interests and skill levels. Here are some of the most popular titles:

1. James Martin: Home Comforts

This book focuses on hearty, comforting dishes perfect for family meals or casual gatherings. It features recipes for traditional British fare, comfort foods, and easy-to-make everyday dishes.

2. James Martin's Fish and Seafood

Dedicated to the art of seafood cooking, this book offers a wide array of fish and shellfish recipes. It includes techniques for filleting, cooking, and presenting seafood elegantly.

3. James Martin: Great British Comfort Food

A celebration of British classics, this book provides recipes for favorites like shepherd's pie, roast dinners, and puddings, all with James Martin's signature touch.

4. James Martin's French Adventure

Exploring the flavors of France, this book introduces readers to French techniques and recipes, from croissants to coq au vin, blending French culinary traditions with accessible instructions.

5. James Martin: Easy British Comfort Food

Targeted at those looking for simple yet delicious dishes, this book emphasizes straightforward recipes that can be prepared with minimal fuss.

Key Features of James Martin Recipe Books

Understanding what sets James Martin's cookbooks apart can help you decide which titles are right for you.

1. Clear and Accessible Instructions

James Martin's recipes are renowned for their step-by-step guidance, making complex techniques manageable for home cooks.

2. High-Quality Photography

Most of his books feature vibrant images that not only inspire but also serve as visual guides to the finished dish.

3. Focus on Fresh Ingredients

His recipes prioritize seasonal, fresh produce, and quality meats and seafood, encouraging healthy and flavorful cooking.

4. A Range of Cooking Techniques

From basic methods like roasting and boiling to more advanced techniques such as filleting fish or making pastry, his books cater to a variety of skill levels.

5. Versatility and Variety

Whether you want quick weeknight dinners, impressive dinner party menus, or baking projects, James Martin's recipe books cover it all.

How to Choose the Right James Martin Recipe Book for You

Selecting the perfect James Martin cookbook depends on your culinary interests and skill level. Consider the following factors:

- **Cuisine Focus:** Are you interested in British classics, seafood, French cuisine, or baking?
- **Skill Level:** Beginners might prefer books like "Easy British Comfort Food," while experienced cooks may enjoy more specialized titles.
- **Occasion:** For everyday meals, look for practical cookbooks; for special occasions, explore more elaborate collections.
- **Dietary Preferences:** Some books offer vegetarian options or focus on healthy eating.

How to Make the Most of James Martin Recipe Books

To fully benefit from these cookbooks, consider the following tips:

1. Read Through the Entire Recipe First

Familiarize yourself with the steps and ingredients to ensure smooth execution.

2. Gather All Ingredients and Equipment

Having everything ready prevents interruptions and helps achieve the best results.

3. Practice Techniques

Use the books' guidance to improve your skills in areas like filleting fish, making pastry, or plating.

4. Experiment and Personalize

Once comfortable, adapt recipes to suit your taste or dietary needs.

5. Take Photos and Keep a Cookbook Journal

Document your successes and modifications for future reference.

Where to Find James Martin Recipe Books

James Martin's cookbooks are widely available through various channels:

- **Bookshops and Retailers:** Major chains like Waterstones, WHSmith, and independent

bookstores often stock his titles.

- **Online Retailers:** Amazon, Book Depository, and other online platforms offer new and used copies.
- **E-Books and Digital Platforms:** Kindle and other e-reader services provide instant access to his recipes.
- **Libraries:** Many local libraries carry his books, allowing you to explore his recipes without purchase.

Conclusion

James Martin recipe books offer a treasure trove of culinary inspiration, combining accessible techniques with flavorful, beautifully presented dishes. Whether you're a novice looking to build confidence in the kitchen or an experienced cook wanting to explore new cuisines, his books provide valuable guidance and motivation. From hearty British classics to sophisticated French recipes and seafood delights, James Martin's collection caters to a broad spectrum of tastes and skills. Investing in one or more of his cookbooks can significantly enhance your cooking skills, expand your culinary horizons, and bring joy to your everyday meals.

Embrace the opportunity to learn from one of Britain's most beloved chefs and elevate your cooking with James Martin's recipe books today.

Frequently Asked Questions

What are some popular James Martin recipe books to explore?

Some popular James Martin recipe books include 'James Martin's French Adventure,' 'James Martin's French Kitchen,' and 'James Martin's Fish and Shellfish.'

Are James Martin's recipe books suitable for beginners?

Yes, many of James Martin's recipe books feature accessible recipes with clear instructions, making them suitable for beginners and home cooks.

Does James Martin have a recipe book focused on British cuisine?

While James Martin is known for his French and European dishes, he also has recipes inspired by British cuisine in his various cookbooks.

Where can I purchase James Martin's recipe books?

James Martin's recipe books are available at major bookstores, online retailers like Amazon, and in digital formats for e-readers.

Are there any recent releases of James Martin recipe books?

Yes, James Martin regularly releases new cookbooks; recent titles include 'James Martin's French Adventure' and 'James Martin's Fish and Shellfish.'

Do James Martin's recipe books include vegetarian options?

Many of James Martin's cookbooks feature vegetarian recipes or adaptable dishes suitable for vegetarians.

Can I find cooking tips and techniques in James Martin's recipe books?

Absolutely, James Martin's books often include helpful cooking tips, techniques, and professional insights to improve your culinary skills.

Additional Resources

James Martin Recipe Books: A Comprehensive Guide to Culinary Excellence

When it comes to British culinary icons, James Martin stands out as a chef whose passion, expertise, and approachable style have captivated both home cooks and professional chefs alike. Over the years, James Martin has authored numerous recipe books that showcase his versatile skills, from hearty traditional fare to refined modern dishes. If you're a food enthusiast eager to expand your culinary repertoire, understanding his collection of recipe books can be an invaluable resource. In this article, we delve into the world of James Martin's recipe books, exploring their themes, features, and why they deserve a place in your kitchen library.

The Evolution of James Martin's Culinary Literature

James Martin's journey as a chef and author mirrors his evolving culinary interests and professional growth. His recipe books serve as a reflection of his passion for both classic cooking techniques and innovative flavors, making his collection appealing to a wide audience.

Early Works: Foundations of Classic Cooking

Martin's initial publications laid the groundwork for his reputation as a talented and approachable chef. These books focus on fundamental techniques and traditional dishes, making them perfect for beginners or those seeking to master basic skills.

Later Publications: Modern and International Cuisine

As his career progressed, James Martin's recipe books expanded to include contemporary dishes, international flavors, and sophisticated plating techniques. These later works showcase his versatility and ability to adapt global cuisines to home kitchens.

Overview of Key James Martin Recipe Books

The breadth of James Martin's publications offers something for everyone, whether you're interested in classic British fare, elegant desserts, or adventurous international dishes. Here's an in-depth look at some of his most prominent titles.

2.1 James Martin's French Adventure (2017)

Theme and Focus:

This book takes readers on a culinary journey through France, emphasizing traditional French techniques and regional specialties. Martin's approachable style makes complex sauces and dishes accessible to home cooks.

Features:

- Over 100 recipes covering classic French dishes like Coq au Vin, Bouillabaisse, and Ratatouille.
- Step-by-step instructions complemented by stunning photography.
- Tips on sourcing ingredients and mastering French cooking techniques.

Why it's valuable:

For those interested in French cuisine, this book demystifies elaborate dishes, encouraging experimentation and confidence in the kitchen.

2.2 James Martin's Fish and Seafood (2015)

Theme and Focus:

Dedicated entirely to the bounty of the sea, this book offers a comprehensive guide to preparing and cooking fish and seafood.

Features:

- Recipes for dishes such as Smoked Haddock Risotto, Crab Linguine, and Poached Salmon.
- Advice on selecting, storing, and preparing fresh seafood.
- Techniques for grilling, poaching, frying, and more.

Why it's valuable:

Ideal for seafood lovers, this book elevates simple ingredients into restaurant-quality dishes at home.

2.3 James Martin's Great British Comfort Food (2014)

Theme and Focus:

Celebrating hearty, traditional British dishes, this book is all about comfort food that brings people together.

Features:

- Recipes like Beef & Ale Stew, Chicken Pie, and Treacle Tart.
- Nostalgic dishes with modern twists.
- Practical advice for making classic dishes accessible.

Why it's valuable:

Perfect for weekend cooking or family dinners, fostering a sense of tradition and warmth in your kitchen.

2.4 James Martin's Easy British Food (2019)

Theme and Focus:

Aimed at those who want to cook delicious British dishes with minimal fuss, emphasizing simplicity without sacrificing flavor.

Features:

- Quick-to-make recipes suitable for weeknights.
- Use of everyday ingredients with bold flavors.
- Clear instructions suitable for cooks of all levels.

Why it's valuable:

A go-to for busy households seeking satisfying meals without complex processes.

2.5 James Martin's Desserts (2016)

Theme and Focus:

A sweet finale to any meal, this book showcases James Martin's talent for creating decadent desserts and baked goods.

Features:

- Recipes like Sticky Toffee Pudding, Lemon Drizzle Cake, and Chocolate Fondant.
- Tips on presentation and finishing touches.
- Guidance on making desserts that impress.

Why it's valuable:

For aspiring pastry chefs and dessert enthusiasts, this book offers tried-and-true recipes with professional flair.

What Sets James Martin's Recipe Books Apart?

While many celebrity chef books flood the market, James Martin's publications have distinctive qualities that make them stand out.

2.1 Approachability and Clarity

One of Martin's strengths is his ability to communicate complex techniques in a straightforward, friendly manner. His recipes often include detailed step-by-step instructions, helpful tips, and

common pitfalls to avoid, making his books suitable for cooks of all skill levels.

2.2 Focus on Technique

Rather than just presenting recipes, Martin emphasizes mastering fundamental skills—whether it's perfecting a roux, filleting a fish, or balancing flavors. His books often include dedicated sections on techniques, empowering readers to develop confidence and competence.

2.3 High-Quality Photography and Presentation

His books are visually appealing, featuring high-quality photography that not only inspires but also guides visually-oriented learners. Clear, attractive images of finished dishes and step-by-step photos enhance the learning experience.

2.4 Versatility and Range

From quick weeknight meals to elaborate dinner parties, James Martin's recipe books cover a broad spectrum of dishes, cuisines, and occasions. This variety makes his collection a comprehensive resource for any home cook.

Who Would Benefit Most from James Martin's Recipe Books?

James Martin's publications appeal to a diverse audience, including:

- Home Cooks Seeking Inspiration: His approachable style makes complex dishes manageable and encourages culinary exploration.
- Beginners Learning Techniques: Clear instructions and emphasis on fundamentals help novices build confidence.
- Experienced Chefs Looking for New Ideas: His diverse cuisines and modern twists can inspire seasoned cooks.
- Food Enthusiasts Interested in British and French Cuisine: His focus on traditional flavors combined with contemporary presentation appeals to connoisseurs.
- People Who Appreciate Beautiful Food Photography: The visual presentation in his books adds to their appeal.

How to Choose the Right James Martin Recipe Book for You

Selecting the ideal book depends on your culinary interests, skill level, and the type of dishes you want to explore.

2.1 Consider Your Culinary Focus

- Seafood Lover: James Martin's Fish and Seafood
- French Cuisine Enthusiast: James Martin's French Adventure
- Comfort Food Fan: Great British Comfort Food
- Dessert Aficionado: James Martin's Desserts
- Quick and Easy British Dishes: Easy British Food

2.2 Assess Your Skill Level

- Beginner: Look for books with clear instructions and fundamental techniques. Easy British Food is perfect.
- Intermediate/Advanced: Explore books that delve into techniques and sophisticated dishes, such as French Adventure or Seafood.

2.3 Match Your Cooking Style and Occasion

- For everyday cooking, opt for quick, accessible recipes.
- For special occasions, consider books with more elaborate dishes and presentation tips.

The Impact of James Martin's Recipe Books on Home Cooks

Beyond just providing recipes, James Martin's books serve as educational tools that inspire confidence and creativity in the kitchen. Many readers appreciate his approachable tone, detailed instructions, and the way he demystifies complex dishes.

2.1 Educational Value

His focus on technique helps cooks understand the 'why' behind each step, leading to better results and skill development.

2.2 Inspiration and Creativity

His diverse range encourages experimentation, whether it's trying a new cuisine, ingredient, or presentation style.

2.3 Building Confidence

Step-by-step guidance and beautiful visuals help even hesitant cooks to try new dishes without fear of failure.

Conclusion: A Worthy Collection for Culinary Enthusiasts

James Martin's recipe books are more than just collections of recipes—they are comprehensive guides that teach, inspire, and elevate home cooking. With titles spanning from classic British comfort foods to sophisticated French cuisine and indulgent desserts, his publications cater to a broad spectrum of culinary interests and skill levels.

Whether you're just starting out and want to learn foundational techniques or you're an experienced cook seeking new inspiration, James Martin's books provide valuable insights and practical guidance. Their high-quality photography, clear instructions, and focus on technique make them a worthwhile addition to any kitchen library.

In the end, investing in a James Martin recipe book means welcoming a world of flavors, techniques, and culinary confidence into your home. So, explore his collection, find the titles that excite your palate, and embark on a delicious journey of culinary discovery.

[James Martin Recipe Books](#)

james martin recipe books: [James Martin's Great British Adventure](#) James Martin, 2019-02-07 Following on from his triumphant TV shows and books James Martin's American Adventure and James Martin's French Adventure, our food hero comes home and brings us what he does best in James Martin's Great British Adventure. The book sees James travel from coast to coast, cooking and eating everywhere from Whitby to Snowdonia, Bristol to Belfast, and Orkney to Padstow. On the way he cooks classic British dishes alongside some more surprising recipes, all with the best ingredients this small island has to offer."/P> It's the culinary journey that's right on your doorstep and here are recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

james martin recipe books: *Complete Home Comforts* James Martin, 2020-11-12 Complete Home Comforts contains over 150 of James Martin's favourite recipes from his hit TV show. This is James in his comfort zone, cooking the food he loves best. This irresistible collection of recipes ranges from fancy dinners to impress friends, to those times when you just need to make a satisfying lunch for two. The chapters reflect this and are divided into Little Lunches, Family Favourites, Weekends, Spice Suppers, Food with Friends, Summer Nights, Sunday Night Bites, Sweet Treats and Posh Puds. Much-loved for his trademark wholesome, hearty British food, James's recipes are all accessible and easy to follow. The mouth-watering temptations include childhood comforts such as Fish pie or Classic chicken kiev, as well as comforts to share, such as Lamb belly with bbq sauce and pickled red onions, Dahl chicken, chilli paneer and naan, and Keralan prawns. James is famous for his fabulous puddings and this book does not disappoint. Try the mouth-watering Steamed chocolate and clementine sponge with orange sauce, or bake Lavender shortbread to eat with Lavender crème caramel. Beautifully shot in James's own home, this is a book of favourite recipes to use every day for years to come.

james martin recipe books: **James Martin - the Collection** James Martin, 2008 James Martin is famous for his easy-to-follow recipes. Now, finally, you can find your favourite James Martin recipes from his previous titles - Eating In with James Martin, James Martin's Great British Dinners, James Martin's Easy British Food, James Martin's Great British Winter Cookbook and

Delicious! The Deli Cookbook - all in one place! Dishes range from traditional British classics such as Roast Beef and Yorkshire Pudding, Steak and Kidney Pie and Spotted Dick and Custard to more recent favourites that have been imported from abroad, such as Pizza Margherita, Chicken Kiev and Black Forest Gateau. James simplifies traditionally complex recipes and focuses on easy dishes to make this book perfect for even the most inexperienced home cook.

james martin recipe books: James Martin Easy Every Day James Martin, 2012-08-28 James Martin is renowned for his simple easy-to-follow recipes and comforting, tasty dishes that use the best of British ingredients, but take their inspiration from all over the world. In James Martin Easy Every Day you will find recipes selected from two of James's best-loved books - Eating in with James Martin and Delicious! This fabulous collection showcases James's signature style of tasty and impressive food that can be prepared at home without fuss or panic. From light lunches such as Lemon-dressed pasta with chargrilled salmon to hearty evening meals such as Chicken with plum and sun-dried tomatoes, easy suppers such as Cheat's coq au vin and decadent desserts such as Honey mocha mousse, there is a delicious recipe here for every occasion, every season and every taste.

james martin recipe books: James Martin's American Adventure James Martin, 2018-02-08 Following on from his triumphant TV show and book James Martin's French Adventure, our food hero takes on the United States in James Martin's American Adventure. The book sees James travel from coast to coast, cooking and eating everywhere from San Francisco to Dallas, Philadelphia to New Orleans, New York to Maine, and sampling the high life in The Hamptons. On the way he cooks with real cowboys at a ranch, caters at Reno air race, and explores Creole food in Baton Rouge. It's the culinary journey of a lifetime and here are all the recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

james martin recipe books: James Martin's Spanish Adventure James Martin, 2023-11 James travels across the breadth of Spain, from Extramadura to San Sebastian, via the Balearics, discovering the country's diverse regions through food. James Martin's Spanish Adventure is inspired by the fine dining, rustic eateries, fresh ingredients and traditional recipes of Spain with James cooking his own take on local dishes to create stunning recipes for the home cook. From padron peppers and pulpo to olives and oranges, this book is a celebration of Spain's top-quality produce and showcases the best recipes from the series, along with exclusive photography from behind the scenes on James's culinary adventure.

james martin recipe books: James Martin's Islands to Highlands James Martin, 2020-03-19 Since going on his Great British Adventure in 2019, James Martin has taken to the road again (and the sea and skies, too!) to bring us a new British recipes cookbook, featuring more of his favourite stunning - and occasionally remote - locations around the UK. With a foreword by Tom Kerridge, this new celebration of the unique food of the British Isles sees James travel from islands to Highlands, cooking and eating everywhere from Cornwall to Scilly, Jersey and Guernsey, Isle of Man to Shetland, the Peak District, Lake District and Yorkshire Moors, and from Wales to Skye. He takes advantage of the best ingredients the country has to offer, making Poached Turbot with a Creamy Herb Sauce on a boat in Guernsey, BBQ Pork Burgers on the Isle of Man, traditional Singing Hinnies in Northumberland - and more surprising dishes like Hoisin Duck on beautiful St Martin's in the Isles of Scilly. It's another inspiring culinary journey for fans of the show and there are 80 recipes from the series, along with details of the producers and chefs James visits, and exclusive photography from behind the scenes on this extraordinary food trip.

james martin recipe books: Butter James Martin, 2021-10 Butter is the essential book for anyone who loves to cook with this glorious, versatile ingredient. Through over 130 original recipes, James Martin presents some of his favourite new dishes and classics - everything from savoury delights like Butter-poached lobster, Truffle butter brioche, Chicken with 'nduja butter and Dover sole meunière, to sweet treats including Rhubarb custard bread and butter pudding, Shortbread and Rum Baba. Butter can bring so much to a plate of food and James showcases this comforting superstar of cooking to its very best.

james martin recipe books: Masterclass James Martin, 2011 Back with another knock 'em dead collection of brilliant recipes, this compilation reviews the cream of the crop of James Martin's cooking portfolio. Proving that Martin is indeed a skilled chef who knows his way around a kitchen, the mouth-watering possibilities presented here require no dressing up, composed of fantastic ingredients, clear-cut methods, and flavors that pack a punch.

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james martin recipe books: Slow Cooking James Martin, 2012-10-25 Slow Cooking is an irresistible collection of simple, delicious dishes to take your time over. James Martin shows how cooking slowly is the perfect way to draw out flavours and textures, enabling you to produce mouthwatering dishes with minimum effort. James' tempting recipes make it easy to cook fabulous food for family and friends. Every recipe includes an hour or more of cooking or marinating time and no lastminute preparation - so let your oven do the work while you get on with other things. The recipes range from family favourites such as soups, roasts and one-pots, to more unexpected and adventurous dishes that embrace the slow philosophy, such as Fresh mackerel pickled with oil, vinegar and whole spices or Fillet of beef wrapped in clingfilm and slowly roasted until cooked perfectly to medium rare. Slow Cooking shows how, by preparing a few good-quality ingredients, and cooking or marinating them slowly for a least an hour, everyone can produce showstopping dishes with very little fuss.

james martin recipe books: Masterclass Text Only: Make Your Home Cooking Easier James Martin, 2011-06-23 TEXT ONLY EB TV favourite James Martin is back with another collection of brilliant recipes.

james martin recipe books: Fast Cooking James Martin, 2013-09-12 Using good-quality ingredients, smart store-cupboard shortcuts and time-saving ideas, James Martin shows how to put delicious, everyday food on the table in next to no time. Each recipe is straightforward to shop for with easy-to-find ingredients, and can be prepared from start to finish in 20 minutes, including any accompaniments. Additionally, there are clever tips about how to adapt and vary the dishes to suit your time constraints. Divided into chapters on starters, main courses and desserts, there are plenty of quick after-work suppers, such as smoked haddock fishcakes with quick hollandaise, or hot noodle soup with chilli and mushrooms, as well as simple-but-stunning dishes for entertaining when you're short of time, such as sushi salmon with hot sizzling sesame oil, or roast duck with cumin-spiced lentils. Delicious yet speedy puddings include a 5-minute banoffee cheesecake, whoopee cakes and strawberries with vodka sabayon.

james martin recipe books: James Martin - The Collection Martin James, 2009-03-01 A collection of classic British recipes from one of the England's most popular television chefs, this collection showcases what James does best; simple and delicious British cooking. Dishes range from traditional British classics such as Roast Beef and Yorkshire Pudding, Steak and Kidney Pie and Spotted Dick and Custard to more recent favorites that have been imported from abroad, such as Pizza Margherita, Chicken Kiev and Black Forest Gateau. James simplifies traditionally complex recipes and focuses on easy dishes to make this collection perfect for even the most inexperienced home cook.

james martin recipe books: Home Comforts James Martin, 2014

james martin recipe books: More Home Comforts James Martin, 2016-01-13 More Home Comforts introduces 100 new recipes from James Martin, favourites that you will want to cook time and time again. This brand new book features super-fast Instant Comforts, including Pea and Parmesan Soup and Keralan Prawns; Sharing Comforts for when you have a tableful, like Lamb Belly with Barbecue Sauce or Dahl Chicken with Naan Bread; Childhood Comforts such as soothing Fish

Pie or Tomato Soup; Posh Comforts for when you're entertaining, with the likes of Carpaccio of Tuna and Perfect Rump Steak; Indulgent Comforts that are naughty but nice (Dark and White Chocolate Cherry Brownies, Churros with Peaches and Custard); and Sweet Comforts, with classic cakes and bakes like Fruit Meringue Gateau and Sticky Toffee Roulade. James guides you through the recipes with their clear, easy-to-follow instructions and beautiful photography. Whether you want a seasonal summer salad or an autumnal roast, here are all the recipes you will need from a master of his trade.

james martin recipe books: *My Kitchen* James Martin, 2010-03-25 *My Kitchen* is a collection of James Martin's favourite seasonal recipes. Be inspired in your kitchen all year round with more than 100 of James's tried-and-tested favourites.

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james martin recipe books: *James Martin's French Adventure* James Martin, 2017-02 *James Martin's French Adventure* showcases the superstar chef's handpicked favourite recipes from the series and sees him journey the length and breadth of the country, sampling the very best food France has to offer. Along the way he cooks seafood in Marseille, shops at colourful Provencal markets, cooks with legendary chefs including Michel Roux and Pierre Gagnaire and explores the vineyards of Burgundy. With 80 recipes for fabulous French classics, as well as James's own takes on some of the delicious dishes he tastes on the road, you'll be spoilt for choice. Enjoy a warming bowl of vibrant pistou soup on a chilly evening, or take duck rillettes with fig and peach chutney on your next picnic. For a treat, try scallops Saint Jacques with champagne sauce or a classic boeuf bourguignon. And what better end to a meal than a pear and rosemary tarte tatin or a refreshing iced blackberry soufflé? Overflowing with stunning photography, *James Martin's French Adventure* is a must-have for anyone who loves the good life and great, simple food.

james martin recipe books: *Desserts* James Martin, 2007 There is nothing that James Martin doesn't know about desserts, cakes and puddings. In his TV series 'Sweet Baby James', he shares his passion with the rest of the nation. This book contains over 100 recipes for classic favourites and delicious new creations.

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