

**BECKER
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VEGAN ORIENTAL CUISINE

Favourite recipes from 1001 nights

Author: Anne-Katrin Weber

Photos: Wolfgang Schardt

approx. 192 pages, approx. 70 photos

19 × 24 cm, hardcover

32.00 EUR

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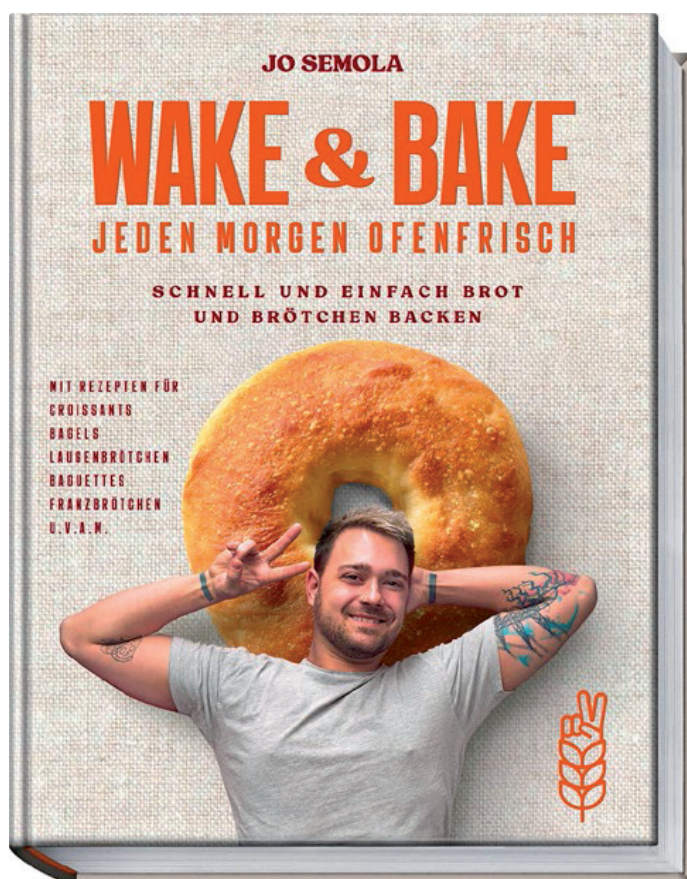
It is almost impossible to resist the magic of the refined cuisine and the unique hospitality of the Orient - the colourful bowls and plates of delicacies on the richly laid tables are too tempting, the smells from the pots and pans are too wonderful, the sight of all the sweet treats is too tempting!

The renowned cookbook author Anne-Katrin Weber can hardly imagine life without salt lemons, mint, tahini and cumin. In her new vegan cookbook, she takes us on a culinary voyage of discovery through the various oriental cuisines in all their fascinating diversity, from Turkey to Lebanon and Israel to North Africa.

A large selection of colourful small dishes forms the start, followed by luscious salads, hearty soups, popular street food, aromatic main dishes with lots of vegetables, pulses, herbs and spices, and sweet delicacies - all vegan, of course!

Much-loved classics of oriental cuisine such as the Turkish red lentil soup Mercimek Çorbası, the Lebanese bread salad Fattoush, crispy falafel or Mejadra, the Arabic lentil rice with golden roasted onions, can be found among the more than 70 vegan recipes, as well as modern creations that could come straight from the vibrant food scene of Tel Aviv or Marrakech.

Varied gourmet cuisine with wonderful flavours - perfect also for all those who simply want to eat less meat.



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WAKE & BAKE

**Fresh from the oven
every morning**

Author: Jo Semola

Photos: Hubertus Schüler

approx. 192 pages, approx. 80 photos,
19 × 24 cm, hardcover

approx. 28.00 EUR

ISBN 978-3-95453-302-2

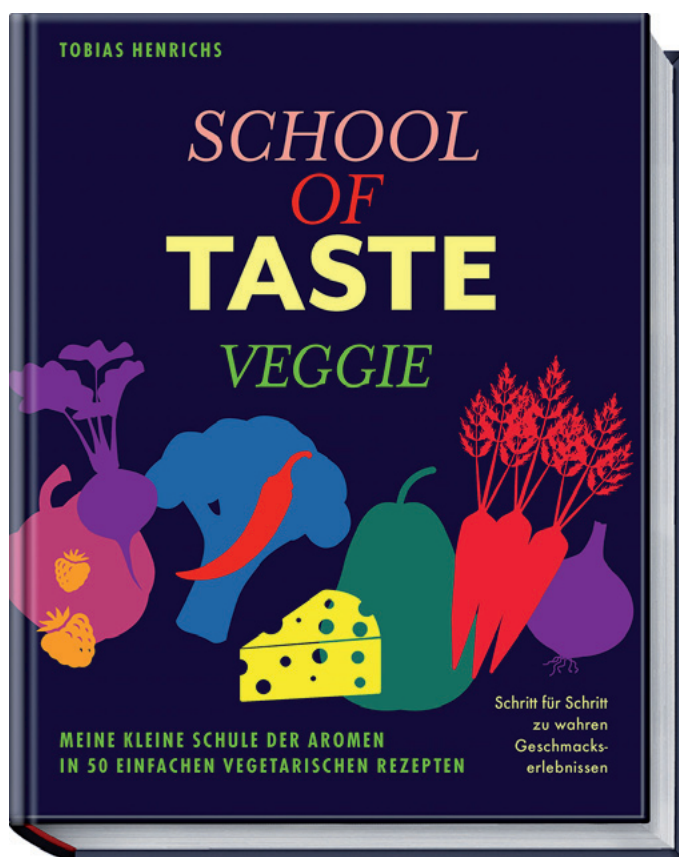
Publishing date: October 2023

Bake bread and rolls quickly and easily

„I’m Jo and I bake bread.“ With this sentence at the beginning of his baking videos, Jo Semola has long since achieved cult status. But how did the Cologne resident and native of southern Germany? Through an unusual demand by his wife: she would only follow their mutual wish to emigrate if he learned how to bake good bread himself. Because she did not want to do without it in her new home under any circumstances. That he then immediately became one of the nation’s best-known bread bakers is due to the enthusiasm for his first convincing baking results. Fortunately, the two did not emigrate after all. Because in this way Jo has as helped us all to close a supply gap in our own country. For breakfast we now have homemade rolls, croissants and the like for breakfast, without any baking stress, of course.

Quickly prepared in the evening, the dough only has to be put in the oven for a short time the next morning - and the aroma of freshly baked goods wafts up your nose and provides the first pleasure of the day. In 60 recipes, Jo Semola offers a unique variety to suit all tastes.

and brings variety into the lunch box. A further advantage: thanks to the long overnight resting of the dough his baked goods are far superior to quickly produced products from bakeries in terms of taste, digestibility and freshness. Bread baking has rarely been so simple and uncomplicated!



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SCHOOL OF TASTE VEGGIE

**My little school of taste in
50 simple vegetarian recipes**

Author: Tobias Henrichs
Photos: Hubertus Schüler
approx. 192 pages, approx. 80 photos,
format 19 × 24 cm, hardcover
approx. 32,00 EUR
ISBN 978-3-95453-296-4
Publishing date: October 2023

vegetarian recipes – step by step

Understanding the „why“ instead of just following recipes. This cookbook offers far more than many delicious vegetarian dishes: with each recipe, the reader gradually deepens his or her own skills in the kitchen step by step and learns to understand connections.

Tobias Henrichs has already proven his unique talent several times in TV cooking shows, including „The Kitchen Battle“ and „The Taste“. Even renowned top chefs have since shown an interest in his creative ideas for new combinations. In a simple and comprehensible way, the school teacher and successful self-made chef describes how to bring unparalleled highlights to the plate with limited effort.

What role do smell, temperature and texture play? Which flavours can be combined particularly well? How do I learn to develop my own dishes with my new knowledge? Tobias Henrichs answers all these questions in a way that is both understandable and entertaining while still explaining the scientific background. With 50 impressive, but nevertheless easy-to-implement vegetarian dishes, you can then apply and enjoy what you have learned.



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THE NEW BREAD BAKING FORMULA

ONLY WITH LITTLE YEAST
1 basic dough = 50 types of bread

Author: Lutz Geißler
Photos: Hubertus Schüller
approx. 260 pages, approx. 60 photos,
format 21 × 27 cm, hardcover
approx. 34.00 EUR
ISBN 978-3-95453-291-9
Publishing date: August 2023

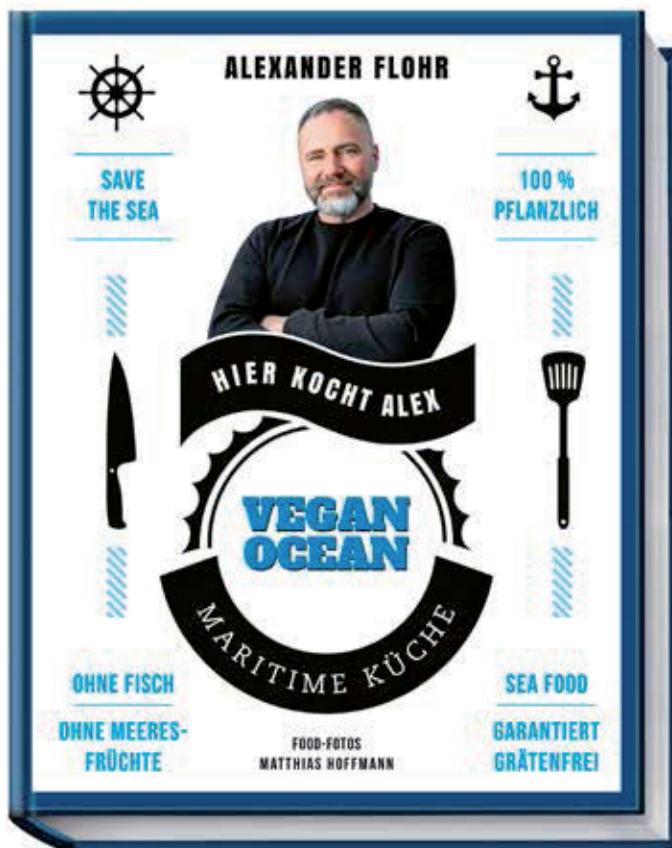
Baking bread, but simply and in passing

You might think that bestselling author Lutz Geißler has already told you everything there is to know about baking bread at home. But with his new book, he has managed to beat time constraints and the hustle and bustle of everyday life.

The principle is simple: choose the type(s) of flour, mix the ingredients roughly by hand to make a dough and put it in the fridge. Within the next 24 to 72 hours, if there is time, the dough can be taken out of the fridge, processed and baked. You can choose from no less than 50 types of bread and only have to decide shortly before baking.

Whether plain white bread, French baguette, wholemeal bread, tarte flambée, pizza or toast bread, whether rolls, olive bread, ciabatta or stick bread – the variety is limitless. And the pure working time is less than 20 minutes. The rest of the time the dough works on its own, developing taste and wholesomeness, without any work on your part.

A baking book with many step-by-step photos and recipes that couldn't be easier. The new Lutz Geißler's new bread baking formula for everyday life - including lots of information on how to adapt the recipes to your own needs.



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VEGAN OCEAN

Maritime cuisine – guaranteed boneless

Author: Alexander Flohr

Photos: Matthias Hoffmann

approx. 192 pages, approx. 80 photos

format 19 × 24 cm, hardcover

32.00 EUR

ISBN 978-3-95453-272-8

Publishing date: October 2022

A journey to the rough coast

For Alex Flohr, a child of Rostock and passionate vegan, a holiday means salty sea air, rough breezes and blowing reeds. For him, the flavours of the sea are more than just culinary and the coast more than just a place. In his heartfelt project „Vegan Ocean“, the well-known Youtuber therefore shows how, with the help of guaranteed boneless fish alternatives to conjure up new recipe compositions. With little tricks, selected vegetables and algae, fish dishes can be created with astonishing similarity to the original to the fin-fish original.

A book at just the right time, because marine biologists have been warning for a long time about the overfishing and documentaries like „Seaspiracy“ (Netflix 2021) are bringing the problem to an even wider audience.

With vegan answers to creamed herring, fish fingers, labskaus and caviar Alex Flohr not only shows that well-known classics can also work vegan, but also delivers a new twist with steamed noodles on algae pesto maritime lime tofu or the juicy Popeye burger, Alex Flohr provides completely new inspirations and insights into the versatility that plant-based sea flavours have to offer. Even for people who have been vegan for many years, the book opens up completely new worlds of taste.

Put away the fishing nets and put on your (cooking) jacket! Here come simple and delicious recipes for species conservation with a stiff breeze of ocean freshness.