

## Read Online Life Balance Donna Hay

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### KEY=DONNA - DUKE MUHAMMAD

#### LIFE IN BALANCE

**HarperCollins** Australia's most trusted home cook is celebrating a fresher approach to eating. These days we're bombarded with so many messages about what to eat more of and what to eat less of and what to give up altogether, it can all get a little confusing and, let's face it, overwhelming. When there are so many passing fads and extreme diets out there, it's a relief to turn to a voice of reason, Australia's bestselling and most trusted cook, Donna Hay, for a realistic, sustainable and more balanced approach to fresher, healthier eating. Donna says: 'If there's one thing I've learned about myself, it's that I'm happiest when life is balanced. It rings true in all areas- work and play, friends and family, and, for me especially, food. Diets have never been my thing, I don't like the idea of anyone being on one! But I do love the way food can make me feel, uplifting me with energy, nourishing me with cosy goodness, or treating me with a little sweetness. LIFE IN BALANCE is about embracing food and all its benefits. Each chapter, from breakfast to baking, has simple recipes enriched with nature's superfoods - think leafy greens, bright fresh berries, creamy nuts and nourishing grains. Plus, I've profiled all my power pantry staples for you, like chia seeds, coconut sugar and raw cacao. Let this book help you find your own perfect balance, while enjoying every bite.' In a gorgeous new user-friendly square paperback format, featuring tactile paper stock and stunning photography, Donna packs in a wealth of ideas and information that you can trust, and flavours and tastes that will inspire you. From new ideas for power dinners to tempting grills, from super-charged breakfasts to low-carb options, LIFE IN BALANCE is full of super-satisfying recipes - nourishing, virtuous and delicious. And because we all need the occasional treat, there's also a few yummy better-for-you sweets. The only kind of diet that works, after all, is the balanced diet - the one you can sustain long term. And when your life is in balance, you feel great and it shows - from the inside out.

#### FRESH AND LIGHT

#### 180+ NEW RECIPES AND FLAVOUR-PACKED IDEAS TO FIND THE PERFECT BALANCE

*Fresh and Light* is Donna Hay's answer to finding the perfect balance. Designed to complement her hugely popular existing repertoire, it is full of new recipes that combine fresh and flavoursome ingredients. Ditch the diet and find the balance - *Fresh and Light* is mindful of fat and carbohydrates, but focuses on flavour and variety, without the guilt. With chapters divided by meals, *Fresh and Light* offers a multitude of recipes for those times when you're seeking something a little more virtuous. Start your day the right way with five-grain porridge or asparagus, tomato and feta egg-white omelette. Store up an array of go-to recipes for fast but healthy weekday dinners such as lemon and goat's cheese roasted chicken, red quinoa, kale and haloumi salad or thai green curry chicken skewers. Treat yourself but feel a little more innocent doing it with Donna's chocolate, pistachio and almond biscotti or berry and ricotta slice. Donna shares her fool-proof recipes for light breakfasts, tasty lunch tips and fast dinner solutions to give you ideas for every time of the day. This book is the answer to that constant juggle for the perfect balance, with a focus on ease and flavour, but always leaving room for the little indulgences in life.

#### LIFE IN BALANCE LOW PRICE EDITION

**HarperCollins Publishers**

#### FLAVORS

**Harper Collins** A richly illustrated cookbook presents an array of delicious recipes that focus on fourteen different flavors--vanilla, lemon, lime, ginger, chile, garlic, onion, chocolate, salt, pepper, basil, mint, cinnamon, and spice. Reprint. 35,000 first printing.

#### WEEK LIGHT

#### SUPER-FAST MEALS TO MAKE YOU FEEL GOOD

**HarperCollins Australia** Australia's bestselling cookbook author and most trusted home cook, Donna Hay, returns with a beautiful new cookbook that you'll want to use every night of the week. There are endless arguments out there for bringing more vegetables to your table - your own wellbeing, your budget, our environment, the list goes on. Whatever your personal reason, there's one that I think is universal - FLAVOUR. Gone are the days where a sad salad or soft steamed carrots were our only options. These recipes use vegetables in a whole new way, adding so much life to your weekly routine. Who knew broccoli (in my mind the superfood of all vegetables) could make such a delicious pizza base, flat-bread or tart shell? Often for lunch, or even a snack, I'll bake my super-green falafels in the oven and my studio team love them. As for my boys? Their current weeknight request is my crunchy raw pad thai - so yum. Inside *Week Light*, you'll find all these ideas and so much more. It's essentially my week in food, in a book - super-quick, family-friendly, fuss-free meals made REAL. Vegetables are at the forefront of nearly every recipe, with a few meat options thrown in, and there are lots of my all-time classics re-worked to include more goodness. This book is about using food to refuel and re-energise, while nurturing ourselves with flavour. Happy cooking!

#### EVERYDAY FRESH

#### MEALS IN MINUTES

**HarperCollins Australia** From Australia's bestselling and most trusted cook comes a stunning new book featuring super-fresh, super-fast recipes to help you feel nourished and energised ... and ready to savour life. 'One of the questions I get asked most frequently is if I still cook at home. The answer is yes. Absolutely. As often as possible.' There are days when it feels as though there's barely time to eat dinner, let alone prepare it. Donna knows on days like these, we all need a little *Everyday Fresh* in our lives. We all want to create delicious meals packed with flavour and everything that's good for us, with a minimum of fuss. And that's exactly what Donna Hay delivers. 'Simple made special' is the foundation of almost every recipe Donna has ever written. She's all about the classics, but also about a flexible, fresher approach to eating. She's constantly on the lookout for ways to make something easier, healthier, quicker or a little more on-trend - and she also loves a cheat, a quick-fix or anything that can be made in one bowl, that still tastes great. 'If I can create a dish that makes someone feel better because it's mouth-wateringly delicious, packed with nourishing vegetables, or helps them bring a little more balance to their life - that's success!'

#### NO TIME TO COOK

#### FRESH & EASY RECIPES FOR A FAST FORWARD WORLD

**Hodder Christian Books** If you love tasty, well-prepared food but don't have time to slave over a hot stove, Donna Hay's sumptuous book is the answer to your prayers. This is the only cookbook you will need when you're time poor and after flavoursome food - it's food for every cook, every food-lover and every occasion.

#### MODERN CLASSICS

**Harper Collins** In *Modern Classics*, Australia's bestselling food writer Donna Hay takes the food from the past we love the most and makes it irresistibly new. Then she looks at what's the best of the new and turns it into a cooking classic. Coleslaw gets a well-deserved makeover while free-form ratatouille tart enters the classics category. Chicken soup comes of age again while the fresh, crunchy and healthy rice paper roll makes its debut. *Modern Classics* is set to become the contemporary commonsense cookbook of a new generation and an indispensable handbook to those of cooking age now. More practical inspiration from Donna Hay.

#### FAST, FRESH, SIMPLE

**Hardie Grant Books** Combining vibrant flavours and fresh ingredients with simple, no fuss techniques, is the perfect companion for everyday cook.

#### THE NEW EASY

*Quick and easy tricks, tips and recipes for super easy, super delicious meals. Donna Hay is all about making life easier. THE NEW EASY is Donna's answer to her own quest to make things faster, simpler and tastier in the kitchen. It offers solutions to the age-old dilemmas of home cooks everywhere - what can I put on the table through the week that's fast and delicious, and what do I serve on the weekend that's a little more special? Full of short, concise recipes that are big on flavour, the new easy offers five chapters: weeknights, weekends, sides and salads, baking, and desserts. Each chapter contains clever ideas to restyle particular recipes, so if you loved Tuesday night's lemongrass chicken, learn how to transform it into a chic starter for Saturday's dinner or a tasty sandwich for Sunday's picnic. These twists are all about versatility for a whole new and easy repertoire. 'It wouldn't be Christmas without a Donna Hay hardcover to lust after and this year is no exception. She is one of Australia's most trusted and loved cookbook writers, penning recipes that are stylish, easy to cook and make you look like you've been styling food shoots all your life. Example: whole herb roasted cauliflower is a dish so simple, you wonder why it hasn't been done before. Its simplicity is its secret: lots of lovely herbs and flavourings rubbed into a whole head of cauli and roasted. Boom! Donna is surfing the zeitgeist too: chipotle maple pork ribs, fish tacos with lime and tequila dressing, pork and prawn pot-stickers, sloppy Joe sliders ... you get the idea. Every recipe comes knowledgeable aside. A great book for the summer hols.' West Australian 'Donna Hay consistently delivers beautiful, usable cookbooks, and this one is no exception. It's a visual feast, with full-page, minimalist pictures on thick paper. 'Restyle' options makes recipes work double-time, with simple tips to turn dishes such as lemongrass chicken salad into posh baguettes or an elegant dinner party starter; or a spiced lamb and tahini tart into finger food snacks. The food is elegant, fuss-free, on-trend, and very pretty.' Courier Mail*

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## MODERN BAKING

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**Fourth Estate** Donna Hay, Australia's bestselling, favourite and most trusted cook, brings you one of her most beautiful books yet: *Modern Baking*, with over 250 mouthwatering recipes for cakes, biscuits and all kinds of divinely delicious sweet treats. I find there's something truly enchanting about baking. From the way ingredients change as they're whisked and whipped, to the joy that a warm slice of cake can bring - it's always been my first love in the kitchen. Even though I'm a classics girl at heart, I'm forever adding on-trend twists to my sweet recipes and I want to share them with you. This book is what I like to think of as my modern baking bible. Inside are more than 250 recipes - my all-time favourite essentials, plus some super-smart shortcuts for when life gets crazy busy. I've also included plenty of better-for-you treats, made with wholesome raw ingredients, for a touch of balance. Be it chewy cookies, the fudgiest brownies, dreamy meringue or creamy iced desserts, let these modern sweets bring a little magic into your kitchen.

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## ONE PAN PERFECT

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**HarperCollins Australia** Donna Hay returns with her new, gorgeously luxe hardcover cookbook *One Pan Perfect* to make life simple, easy and delicious for her millions of fans. Donna loves to make it easy for home cooks. Her stunning new cookbook, *One Pan Perfect* - featuring over 120 recipes for simple, easy, no-fuss deliciousness which only need one pot, pan, tray or bowl - will take you from the kitchen to the table in no time at all, and make your whole family happy. We all want to find ways to cook faster, smarter and tastier than ever before, to sit back and let big, punchy flavours do the heavy lifting with just a single pan, pot, tray or dish. *One Pan Perfect* is the only book you need to prepare almost-instant, all-in-one meals that are super-delicious and better for you. Think fast, tasty new twists on all your favourites, plus all-new flavour combinations to explore, ready to dial up your weeknight family dinners and lazy weekend lunches. *One Pan Perfect* is peppered with all the tips, tricks and how-to shortcuts your way through the kitchen. You can even scan the QR codes throughout the book with your phone and bring the book to life through a series of instant videos that will lift your cooking game to new heights. This is fast, fresh deliciousness, all-in-one cooking at its absolute tastiest!

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## PASTA, RICE AND NOODLES

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### 50 DELICIOUS MEALS

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Enjoy Simon's mouth watering collection. Over 50 fantastic recipes with something for everyone.

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## BASICS TO BRILLIANCE KIDS

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**Fourth Estate** Australia's Number 1 Bestselling cookbook author returns with a major TV-tie in cookbook for the modern family who love to eat, cook, celebrate and have fun together. *Basics to Brilliance Kids* is the latest gorgeous new book from Australia's bestselling cookbook author, Donna Hay, to accompany her new TV series of the same name which will show on Foxtel in October 2017. As a mum, Donna knows that there is nothing more enjoyable than introducing your children to the wonders of taste, food and flavours. Her new book highlights the importance of mastering the basics, celebrates fresh, healthy food, and the joy of cooking, eating and sharing delicious food with the people we love. Featuring over 120 fantastic, fun-filled, simple, family-friendly recipes, *Basics to Brilliance Kids* gives you and your kids endless ideas for birthday parties, picnics, school fairs and bake sales, family and celebration dinners, brilliant breakfasts, beach days, backyard movie nights and sleepovers.

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## NO TIME TO COOK

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**HarperCollins** "Cookbook containing recipes for fresh, quick dinners for the busy cook"--Provided by publisher.

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## THE NEW CLASSICS

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**Fourth Estate** Featuring over 275 recipes, this is the ultimate best-of collection from donna hay magazine, a showcase of classic dishes with Donna's signature modern twist. Containing updated family favourites as well as new flavours, *The new classics* has everything you've ever wanted to cook. The essential book for every kitchen, it's exactly the food that we want to cook and eat now.

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## OFF THE SHELF

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### COOKING FROM THE PANTRY

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**Harper Collins** *In Off the Shelf*, Australia's bestselling food writer Donna Hay shows you how to fill your pantry with convenient and basic ingredients. Save time with these easy to put together recipes -- for everyday meals or special occasions, and especially when unexpected guests arrive. *Off the Shelf* is packed with the information and inspiration to create a great meal at short notice -- anything from a simple pasta dish or the slippery slurp of Asian-inspired noodles to a tempting berry tart. All you need is a well-stocked pantry and a handful of fresh ingredients. An essential handbook for everyone who loves to cook and to eat.

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## CHRISTMAS FEASTS AND TREATS

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**HarperCollins Australia** Donna Hay makes Christmas cooking and entertaining so easy, with this must-have collection of over 200 easy, delicious, reliable and totally fabulous Christmas recipes to make, enjoy and give over the festive season. I've had a hand in cooking Christmas feasts for as long as I can remember, but because it comes around only once a year, I know it can be a little bit daunting - especially if you're attempting a new glazed ham or you're asked to bring something different for dessert. This book is full of recipes I love and trust for exactly those times. With step-by-step images and plan-ahead tips, you can change-up your menu with confidence. And, while I admit I never stray too far from the classics at Christmas (call me nostalgic!), you'll find plenty of modern styling ideas and time-saving tricks inside.

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## OMELETTE

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### FOOD, LOVE, CHAOS AND OTHER CONVERSATIONS

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**Hodder & Stoughton** Sunday Telegraph's FIVE BEST BOOKS FOR FOODIES this Christmas - 'a must read... packed full of nostalgic food memories, weaving in family, friendship and love.' "Are you hungry darling, shall I make you an omelette?" My mother's omelettes are slightly overdone but always generous in cheese and well-seasoned. My omelettes are just the same, though more often slightly underdone and less carefully considered. And like my stories, they come in many forms. You might get one late at night, after a little too much wine and alongside a little too much information. I might spend a long time on one that's just a touch extravagant. And many are for the people I care about most, thrown together and with more cheese than is strictly necessary. Collected here are things I've done, things I've seen, things I've thought, and most importantly, things I've tasted. They're slices of parts of my life. Call them omelettes, if you like. I hope you enjoy them. 'Jessie's life seems to have seamlessly brought her forth on a magic carpet of food, peppered by lots and lots of laughs. Her stories are a joy to read, although probably not as much fun as they are to live. Deliciously entertaining'. - Yotam Ottolenghi 'Gobbled this up in 90 minutes. A dreamy food memoir which is stuffed full of warmth and feeling and fun. If you love *Table Manners* you'll adore this book by Jessie Ware. Now I'm gagging for some hot buttered toast.' - Bella Mackie 'Love it, laughed cried in parts.... I so enjoyed reading about Jessie's life through food .... Childbirth and Bolognese forever imprinted on my mind.' - Angela Hartnett 'Joie de vivre is the bass note throughout the pages of *Omelette*' - Harper's Bazaar 'A delicious fusion of memoir and ode to food.' - Grazia 'A charming and funny memoir ... you want to eat everything she describes' - Daily Mail 'A must read' - Stella Magazine 'A great one for foodies who live for nostalgia' - GQ 'A charming and funny memoir' - Irish Daily Mail 'A love letter to friends, first loves, faith and family, but most importantly - to food' - Reaction

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## DONNA HAY CHRISTMAS

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Take the hassles out of the festive season with this stunning gift format book. Here, you'll find simple recipes and menu planners for a traditional Christmas, a modern Christmas or a speedy Christmas.

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## A COOK'S GUIDE

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World famous cookbook author, Donna Hay, compiles the 'best of' her "How to Cook" series and the result is a masterpiece of simplicity and great taste. This incredibly useful resource is filled with classic recipes and essentials and new ideas. It is a guide for everyone -- from new cooks to veterans in need of fresh approaches and reminders of classic cooking techniques. Kitchen guru Jamie Oliver calls Donna Hay "an inspiration". Get this guide and understand why.

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## LITTLE BLACK BOOK

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### A TOOLKIT FOR WORKING WOMEN

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**Fourth Estate** 'Little Black Book is THE book of the year for working women with drive' Refinery 29 The essential career handbook for creative working women. 'A compact gem' Stylist Little Black Book: A Toolkit For Working Women is the modern career guide every creative woman needs, whether you're just starting out or already have years of experience. Packed with fresh ideas and no-nonsense practical advice, this travel-sized career handbook is guaranteed to become your go-to resource when it comes to building the career you want. Writer Otegha Uwagba (one of Forbes European 30 Under 30) takes you through everything you need to build a successful self-made career: from how to negotiate a payrise to building a killer personal brand, via a crash course in networking like a pro, and tips for overcoming creative block. Plus Little Black Book is full of indispensable advice on how to thrive as a freelancer, and an entire chapter dedicated to helping you master the tricky art of public speaking. With contributions from trailblazing creative women including acclaimed author Chimamanda Ngozi Adichie, Refinery29 co-founder Piera Gelardi, The Gentlewoman's Editor in Chief Penny Martin, and many more, Little Black Book is a curation of essential wisdom and hard-won career insights. Whether you're a thinker, a maker, an artist or an entrepreneur, you'll find plenty of inspiration for your working life here.

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## CULTURED FOOD FOR LIFE

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### HOW TO MAKE AND SERVE DELICIOUS PROBIOTIC FOODS FOR BETTER HEALTH AND WELLNESS

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**Hay House, Inc** Donna Schwenk's world changed when she discovered cultured foods. After a difficult pregnancy and various health problems, she became determined to find answers to what ailed her.

And in her quest, she came across the ancient art of home fermentation, a food preparation technique that supercharges everyday foods with beneficial bacteria to balance your digestive system, and vitamins and minerals to enhance your overall health. This simple, natural process has been used for thousands of years to create everything from drinks like kefir and kombucha to foods like kimchi and pickles. After incorporating fermented foods into her life, Donna began to experience a vitality that she had never known. And then she was hooked! She started a new life as a teacher and writer, blogging on her website [culturedfoodlife.com](http://culturedfoodlife.com), in an effort to bring the beautiful world of fermented foods to as many people as possible. She now works with thousands of people to open the door to a world of foods that can help improve an array of health problems including high blood pressure, diabetes, allergies, acne, hypertension, asthma, and irritable bowel syndrome. In *Cultured Food for Life* Donna brings this same information to you and shows you that preparing and eating cultured foods is easy, fun, and delicious! After speaking to the science behind the healing power of probiotic foods and telling the astonishing story of how she healed herself and her family, Schwenk walks you, step by step, through the basic preparation techniques for kefir, kombucha, cultured vegetables, and sprouted flour, plus more than 135 recipes that use these foods to create dishes to please any palate. With recipes like Herbed Omelet with Kefir Hollandaise Sauce, Sprouted Ginger Scones with Peaches and Kefir Cream, Kefir Veggie Sprouted Pizza, Apple Sauerkraut, and Brownie Cupcakes with Kefir Frosting, along with inspirational stories from Donna's family and friends, you'll learn everything you want to know about a diet that's as tasty as it is healthy.

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## BASICS TO BRILLIANCE

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**HarperCollins** Australia's bestselling cookbook author returns with a stunning new book, *Basics to Brilliance* - and a TV series tie in. Australia's most trusted and best-selling cookbook author, Donna Hay, wants to take you from basics to brilliance. Donna believes that, just like anything you want to be good at, mastering the basics is how you build confidence. So, in this book, she's sharing all her favourite, tried and true recipes - think the perfect tender steak, golden roast chicken, crispy pork belly, her nan's sponge cake, and of course the fudgiest brownies! Each basic recipe is followed by clever variations and simple flavour change-ups, so one recipe becomes many and your repertoire naturally grows. Take Donna's 'no-fail meringue mixture' - once mastered, this basic recipe can be tweaked to be turned into the perfect pavlova; divinely flavoured salted caramel, chocolate, rosewater and pistachio, and raspberry meringues for an elegant afternoon tea; or a silky smooth and tangy lemon meringue pie for a divine dessert for a dinner party. This is your ultimate guide to being brilliant in the kitchen! *Basics to Brilliance* is a luxurious hardback, featuring beautiful photography and featuring over 200 recipes. This is a book you will want to treasure forever. In 2011, Donna's first television series - fast, fresh, simple - premiered on LifeStyle, garnering her a 2012 Astra award for Best New Female Personality and went on to air in more than 17 countries worldwide. In 2016, Donna is returning to Foxtel with a brand new eight part show, *Basics to Brilliance*, based on this book, which will go to air in late May and be on repeat rotation as the book goes on sale.

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## THE INSTANT COOK

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### FRESH AND EASY MEALS IN MINUTES

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Donna's groundbreaking book, *THE INSTANT COOK*, now comes in a beautiful paperback edition. Showcasing fuss-free recipes, Donna's trademark modern photography and styling - plus her tips on how to get the best results out of whatever you're making for cooking - this is the book to turn to when asked 'what's for dinner?'. Whether you need to whip up busy midweek fare for a famished family or present something chic and easy for a casual weekend dinner with friends, time is on your side with Donna Hay's moreish collection of over 190 inspiring recipes. Donna gives her readers the know-how and confidence to create great meals that are filling and substantial at short notice: soup; salads; pasta; rice & noodles; chicken; meat; fish + seafood; vegetables; sweets. Each chapter also includes a new feature; in which Donna shows you one essential sauce or dish with three very clever twists for you to then create three very fresh and original meals and concludes with her ever-popular 'short order' ideas: quick dishes to serve on the side or as meals on their own; using simple methods and flavour combinations.

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### FRESH AND LIGHT

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**Harper360** Collects recipes that combine fresh ingredients, pantry staples, and some tricks for lighter versions of dishes, including breakfasts bars, smoothies, salads, and breads.

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### MATT PRESTON'S 100 BEST RECIPES

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**Plum** No one knows food like Matt Preston - one of Australia's most loved TV personalities, award-winning food writer, judge on *MasterChef Australia*... and a seriously good home cook. Gathered here for the first time are Matt's recipes for the food he cooks at home for his own family - from his award-winning raspberry jam and ultimate bolognese sauce to the creamiest pumpkin soup and the only muffin recipe you'll ever need. These are simple, delicious recipes that work; a virtual A-Z of ideas for bringing a whole new world of flavour to the things you cook every day. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

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### SUPER FRESH: MEALS IN MINUTES

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**Fourth Estate** From Australia's bestselling and most trust cook comes a stunning new book featuring super-fresh, super-fast recipes to help you feel nourished and energised ... and ready to savour life. 'One of the questions I get asked most frequently is if I still cook at home. The answer is yes. Absolutely. As often as possible.' There are days when it feels as though there's barely time to eat dinner, let alone prepare it. Donna knows on days like these, we all need a little Super Fresh in our lives. We all want to create delicious meals packed with flavour and everything that's good for you, with a minimum of fuss. And that's exactly what Donna Hay delivers. 'Simple made special' is the foundation of almost every recipe Donna has ever written. She's all about the classics, but also about a flexible, fresher approach to eating. She's constantly on the lookout for ways to make something easier, quicker or a little more on-trend - and she also loves a cheat, a quick-fix or anything that can be made in one bowl, that still tastes great. 'If I can create a dish that makes someone feel better because it's mouth-wateringly delicious, packed with nourishing vegetables, or helps them bring a little more balance to their life - that's success!'

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### COOL KIDS COOK

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**William Morrow Cookbooks** Kids will soon be changing their tune from "What's for Dinner" to "What can I make for dinner?" thanks to Donna Hay's *Cool Kids Cook*. Packed with recipes like Spaceman Eggs, Mountains O'Macaroni, and Buried Treasure Muffins, Donna appeals to children's creativity, and their love for getting their hands into everything. The 40 kid-friendly recipes are sandwiched between essential tips on kitchen tools and safety and a page of food-fun stickers in the back.

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### SIMPLE ESSENTIALS: CHRISTMAS

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**HarperCollins** Donna Hay, whose bestselling books - modern classics, off the shelf and the instant cook - made food simple, fresh and modern, changes the way you think about Christmas. Take the hassles out of the festive season with this stunning gift-format book. *SIMPLE ESSENTIALS CHRISTMAS* features simple recipes and menu planners for a traditional Christmas, a speedy Christmas and for treats throughout the season. As a bonus, Donna includes timesaving tips and a 10-page planning section to record notes, handy hints, and things to remember. This is a book that will become a keepsake to treasure for years to come. With its combination of delicious packaging and Donna's signature accessible style, this is a truly beautiful gift to buy others - or to keep for yourself. *SIMPLE ESSENTIALS CHRISTMAS* is a revised and updated edition of *Christmas* (2005), now repackaged into the elegant and stylish simple essentials livery. An essential for every kitchen.

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### SIMPLE DINNERS

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### 140+ NEW RECIPES, CLEVER IDEAS AND SPEEDY SOLUTIONS FOR EVERY DAY

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Food&iDrink.

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### LIFE IN BALANCE

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### FRISCHE, LEICHTE REZEPTE FÜR GESUNDEN GENUSS

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### FOOD FAST

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**Allen & Unwin** Simple flavourful solutions to the daily dilemma of what to have for dinner - and quick!

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### YOU CAN HEAL YOUR LIFE 30TH ANNIVERSARY EDITION

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This New York Times bestseller has sold over 50 million copies worldwide, including over 200,000 copies in Australia. Louise's key message in this powerful work is- olf we are willing to do the mental work, almost anything can be healed. Louise explains how limiting beliefs and ideas are often the cause of illness, and how you can change your thinking and improve the quality of your life! Packed with powerful information - you'll love this gem of a book! This special edition, released to mark Hay House's 30th anniversary, contains 16 pages of photographs.

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### MODERN CLASSICS

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**HarperCollins UK** Renowned for recipes that make food look gorgeous and taste great yet require minimal effort, Donna Hay's cookbooks have become international successes. "Modern Classics" is no different. Chapters, including soups, salads, pastas, and pies, begin with a "basic" recipe. Step-by-step photos allow cooks to create increasingly sophisticated variations from this starter recipe.

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### A MODERN WAY TO COOK

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### 150+ VEGETARIAN RECIPES FOR QUICK, FLAVOR-PACKED MEALS [A COOKBOOK]

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**Ten Speed Press** From the author of the brilliant *A Modern Way to Eat*, who was dubbed "the new Nigella Lawson" by *The Times*, comes this beautiful collection of 150+ delicious and inspiring weeknight vegetarian recipes. Eating healthy isn't always easy when you're coming home late at night and tired. In this genius new collection of vegetarian recipes, author Anna Jones tackles this common problem, making nourishing vegetable-centered food realistic on any day of the week. The chapters are broken down by time, with recipes that can be prepared in under 15, 20, 30, and 40 minutes, so no matter how busy you are, you can get dinner on the table, whether it be smoky pepper and white bean quesadilla, butternut squash and sweet leek hash, or chickpea pasta with simple tomato sauce. With evocative and encouraging writing, *A Modern Way to Cook* is a truly practical and inspiring recipe collection for anyone wanting to make meals with tons of flavor and little fuss.

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**MODERN CLASSICS**

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Where do you look when you get the urge to bake a batch of cookies, whip up a custard tart or poach a peach? This book is a resource for cooking the sweet things that everyone wants to know how to make.

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**THE NEW CLASSICS**

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**A DEFINITIVE COLLECTION OF CLASSICS FOR EVERY MODERN COOK FROM DONNA HAY MAGAZINE**

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**Harper360** Shares classic recipes with a modern twist from the pages of "Donna Hay Magazine," including savory and sweet options that range from refried beans and chili-salt salmon noodles to chocolate-swirl brioche and passionfruit tart.

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**LIFE IN BALANCE. UN APPROCCIO PIÙ FRESCO AL CIBO**

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**A COOK'S GUIDE**

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**THE BEST OF DONNA HAY MAGAZINE'S HOW TO COOK**

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**Fourth Estate** This is an absolute must-have for her fans. A compilation of the very best from Donna Hay magazine's How To Cook section, this everyday cookbook is filled with classic recipes, cooking techniques and essentials that should be in every cook's repertoire.