



# KNOPF COOKS

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2024





Dear Cooks,

Is there any better way to look at a year than through the lens of future meals to be enjoyed? For Knopf Cooks, 2024 is a year of bold flavors, both sweet and savory, that we look forward to sharing around our communal table.

Our year opens with a new book from the food legend Joan Nathan (“The grande dame of Jewish cooking . . . the Jewish Julia Child” —Hannah Goldfield, *The New Yorker*). *My Life in Recipes* is part memoir, part cookbook, and one hundred percent delight—a feast for the senses, and a treasure trove of recipes and stories from the full life that Joan has lived. From challah to hummus, from rugelach to roast chicken, Joan has the go-to recipes. In the fall, we get to spend more time with Joan, as we reissue her children’s holiday cookbook, first published in the 1990s, retitled as *A Sweet Year*. Here she’s revised this classic for her grandchildren’s generation (more shakshuka, less pot roast!), highlighted by a bold new design and photography.

We are also excited to welcome some new voices. This fall, we are publishing *Đặc Biệt* by *Top Chef* alum and culinary instructor Nini Nguyen, and *Wafu Cooking* by culinary authority Sonoko Sakai. In *Đặc Biệt*—which means “extra special”—Chef Nini brings us Vietnamese food by way of her native New Orleans. In *Wafu Cooking*, Sonoko redefines what Japanese cooking can be, giving us recipes that capture the cultural exchange between Japan and the rest of the world. Both Nini and Sonoko are teachers and cooks—and both of these books will give you essential techniques along with recipes that will be your new favorite meals.

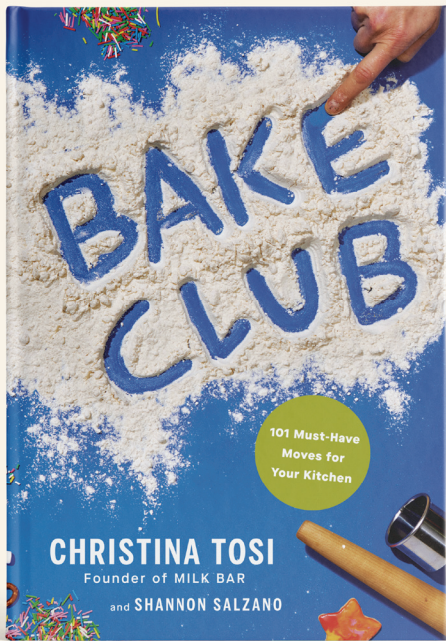
We have a cornucopia of baked goods, too. We’re thrilled to be publishing *Bake Club* by Milk Bar founder and two-time James Beard Award-winner Christina Tosi. This book grew out of her wildly popular social media baking community and gives you 101 unfussy recipes, both sweet and savory, that are sure to please everyone at your table. In *Dolcil*, James Beard-nominated baker Renato Poliafito gives us a joyous celebration of Italian, American, and Italian American tastes and traditions—recipes that capture the flavors of la dolce vita, from Bologna to Brooklyn. And if sweets truly aren’t your thing, don’t forget about great bread! Baker extraordinaire and James Beard-nominee Melissa Weller—author of *A Good Bake*—is back with *Very Good Bread*, an excellent primer on how to bake bread like a professional at home, from sourdough to bagels, from *petit pains* to pizzas.

Finally, here at Knopf Cooks we like to let our past inform our present, and we have two more classics to reissue: in honor of the great Marcella Hazan’s centennial, her elegant tome *Marcella’s Italian Kitchen*, which makes a handsome companion to the recent reissue of *Essentials of Classic Italian Cooking*. To that end, along with our recent reissue of *An Invitation to Indian Cooking*, we’ll reissue another book by Madhur Jaffrey, as well: her *Indian Cookery*, less well known in the United States than in the United Kingdom, but an essential kitchen companion just the same.

As Joan Nathan writes in her introduction to *My Life in Recipes*, “How lucky I have been to have spent my workdays with such amazing people. Each time I revisit one of their recipes from my books or articles, I feel like I’m spending time with an old friend.” Here’s to a year of shared meals and good friends, new and old.

All the best,

Lexy Bloom, Editorial Director, Knopf Cooks



# BAKE CLUB

## 101 Must-Have Moves for Your Kitchen

A collection of more than one hundred unfussy, oh-so-good sweet and savory recipes from the best-selling author and founder of Milk Bar.

Welcome to Bake Club: newbies and seasoned pros, ages ten through one hundred, rule-followers and adventure-seekers alike! Milk Bar founder and two-time James Beard Award winner Christina Tosi is back with more than 100 unfussy, oh-so-good sweet and savory recipes—collected from her hit social media baking community, Bake Club. Covering all corners of the baking universe—from English Muffins to Pretzel Swirl Brownies, Gummy Bears to Crème Brûlée—Tosi has handcrafted these disarmingly doable yet showstoppingly impressive recipes to empower home bakers to have fun expressing themselves in the kitchen. What are you waiting for!?

9780593802397  
11/12/24 • Hardcover  
\$35.00 • 7" x 10"  
320 pages • 200 color  
photographs

CREDIT: HENRY HARGREAVES

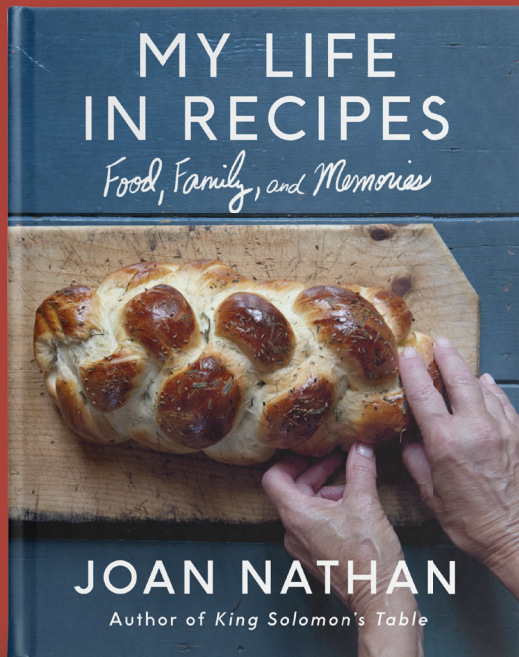


**CHRISTINA TOSI** is a two-time James Beard Award-winning chef and owner of Milk Bar, with bakery locations across the country, an online care package business, and products in the aisles of the grocery store. She served as a judge on Fox’s Masterchef Junior, host of Netflix’s Bake Squad, and was featured in the hit Netflix docu-series Chef’s Table: Pastry. She is author of the *New York Times* Best Seller, *All About Cookies* as well as *All About Cake*, *Momofuku Milk Bar*, *Milk Bar Life*, *Milk Bar: Kids Only*, *Dessert Can Save the World*, and for children, *Every Cake Has a Story* and *Just the Right Cake*.

**SHANNON SALZANO** is a *New York Times* best-selling author and hospitality industry veteran. A graduate of Northern Illinois University’s Literature and Communications program, Shannon spent half a decade in editorial publishing before making the pivot to hospitality. In her Director of Special Projects role at Milk Bar, Shannon has executed dozens of brand partnerships, co-founded Bake Club, and oversees brand voice.

Instagram: ChristinaTosi Facebook: ChristinaTosi  
Instagram: MilkBarStore Facebook: MilkBarStore TikTok: MilkBarStore





## MY LIFE IN RECIPES

### Food, Family, and Memories

A cookbook from the best-selling and award-winning author who uses recipes to look back at her life and family history—and at her personal journey discovering Jewish cuisine from around the world.

@ Joan\_Nathan

## Before hummus was available in every grocery store—

before shakshuka was a dish on every brunch menu—Joan Nathan taught home cooks how and why they should make these now-beloved staples themselves. Here, in her most personal book yet, the beloved authority on global Jewish cuisine uses recipes to look back at her own family's history—their arrival in America from Germany; her childhood in postwar New York and Rhode Island; her years in Paris, New York, Israel, and Washington, DC. Nathan shares her story—of marriage, motherhood, and a career as a food writer; of a life well lived and centered around meals—and she punctuates it with all the foods she has come to love.

With more than one hundred recipes from roast chicken to rugelach, from matzoh ball soup to challah and brisket, here are updated versions of her favorites.

This is a treasury of recipes and stories—and an invitation to a seat at Nathan's table.

9780525658986 • 4/09/24 • Hardcover • \$45.00 • 8" x 10"  
464 pages • 100 color photographs



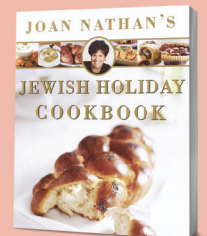
**JOAN NATHAN** is a frequent contributor to *The New York Times* and other publications. She is the author of twelve books, including *Jewish Cooking in America* and *The New American Cooking*, each of which won both the James Beard Award and the IACP Award, and *King Solomon's Table*, which won an IACP Award and a Gourmand World Cookbook Award. She shares her time between Washington, DC, and Martha's Vineyard.



KING SOLOMON'S  
TABLE  
9780385351140

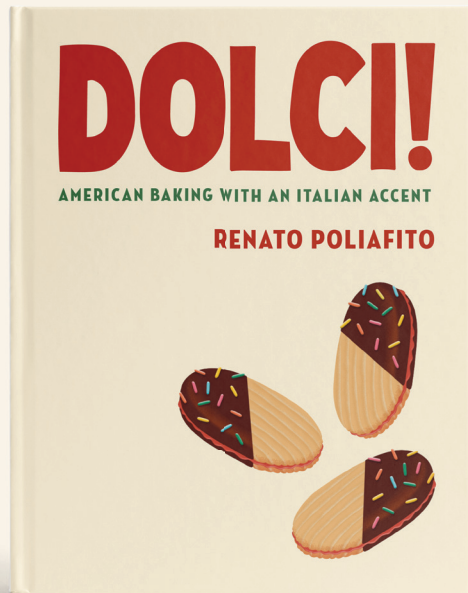


JEWISH COOKING  
IN AMERICA  
9780375402760



JOAN NATHAN'S JEWISH  
HOLIDAY COOKBOOK  
9780805242171





# DOLCI!

## American Baking with an Italian Accent

Recipes that capture the flavors of la dolce vita, from Bologna to Brooklyn—Italian and Italian American-ish cakes, cookies, pies, and pastries, from the James Beard Award–nominated brains behind one of America’s best bakeries.

9780593537183  
6/25/24 • Hardcover  
\$38.00 • 8" x 10"  
320 pages • 135 color  
photographs

A joyous celebration of Italian, American, and Italian American tastes and traditions, *Dolci!* is a compendium of *molto delizioso* baked goods from both sides of the Atlantic. In almost a hundred recipes, James Beard–nominated baker Renato Poliafito pays homage to pastries of the Old World and the New—with perfected versions of classics like Pastiera and Torta Caprese, Honey-Ricotta Black and Whites, and Butter Cookies.

Poliafito puts his own unique spin on the baking traditions of both countries with recipes of his own invention that are a mash-up of Italian flavors and American innovation. A vibrant comingling of two great culinary cultures filtered through the mind of an American with the heart of an Italian, *Dolci!* hits the sweet spot between Italian and American baking.



**RENATO POLIAFITO** is a two-time James Beard Award nominee and the owner of Ciao, Gloria, a bakery and café in Prospect Heights, Brooklyn, that opened in 2019. This is his fifth cookbook, but he considers *Dolci!* his first “solo album.”

[@RenatoInBrooklyn](#) [@CiaoGloria](#)





## ĐẶC BIỆT

### An Extra-Special Vietnamese Cookbook

A collection of contemporary, extra-special Vietnamese recipes, from beloved classics like Hanoi-Style Vermicelli with Grilled Pork and three variations of phở to dishes with a New Orleans twist, like Southeast Asian Jambalaya and Sticky Fried Shrimp Bánh Mì—from *Top Chef* contestant and acclaimed chef Nini Nguyen.



In Vietnamese culture, to be **Đặc Biệt** is to be special and luxurious, or, as chef and cooking instructor Nini Nguyen puts it, it means adding something a little extra, like salty caviar on top of squid-stuffed pork, a surprise note of ginger and lime in a dipping sauce, or sautéing Shaking Beef in farm-fresh butter for a creamy, delectable experience. Born and raised in New Orleans by Vietnamese immigrants, Chef Nini gives us recipes that fuse the best of Vietnamese and New Orleans cooking and clear directions on how to prepare them, making for a flavorful, unforgettable experience that proves that being a little extra is easy and just right.

*Đặc Biệt* includes one hundred delicious and vibrant recipes that celebrate the essential flavors of Vietnam—salty, sour, bitter, spicy, and sweet—and the bright and perfectly balanced dishes they create.



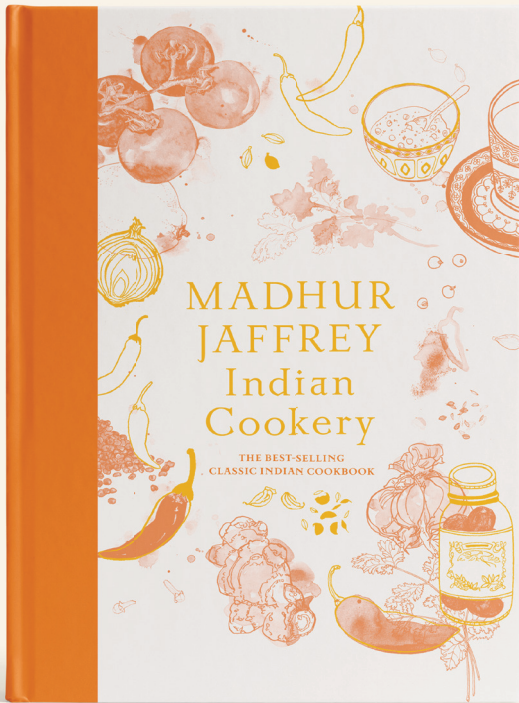
CREDIT: KIMBERLY HA

**NINI NGUYEN** is a New Orleans-based chef and cooking instructor. After starting her career in some of the country's most innovative kitchens, such as Coquette in New Orleans and Eleven Madison Park in New York, she competed in season 16 of *Top Chef*, as well as *Top Chef: All-Stars*, becoming a fan favorite. At the beginning of the pandemic, she leaned into her passion for teaching, originally honed at Cook Space in Brooklyn, New York, and built her Cooking with Nini virtual classes into a robust business. The classes, which she teaches several times per week, are wildly popular and perpetually sold out.

 ChefNiniNguyen  ChefNiniNguyen

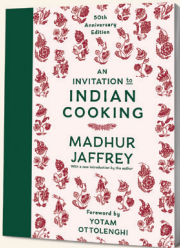


9780593535547  
8/27/24 • Hardcover  
\$38.00 • 7" x 10"  
368 pages • 200 color  
photographs



# INDIAN COOKERY

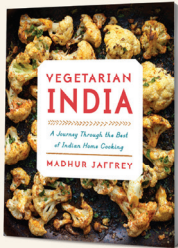
A beautiful new edition of the classic Indian cookbook, with all-new recipes, illustrations, and a new foreword by the author.



AN INVITATION TO  
INDIAN COOKING  
9780593535684



MADHUR JAFFREY'S  
INSTANTLY INDIAN  
COOKBOOK  
9780525655794



VEGETARIAN  
INDIA  
9781101874868

In 1982, with the premier of her now-legendary television program, *Indian Cookery*, Madhur Jaffrey firmly established herself as “the queen of Indian cooking” (*Saveur*). The show and this, its companion cookbook, helped to inspire countless home cooks to embrace real Indian food, many for the first time.

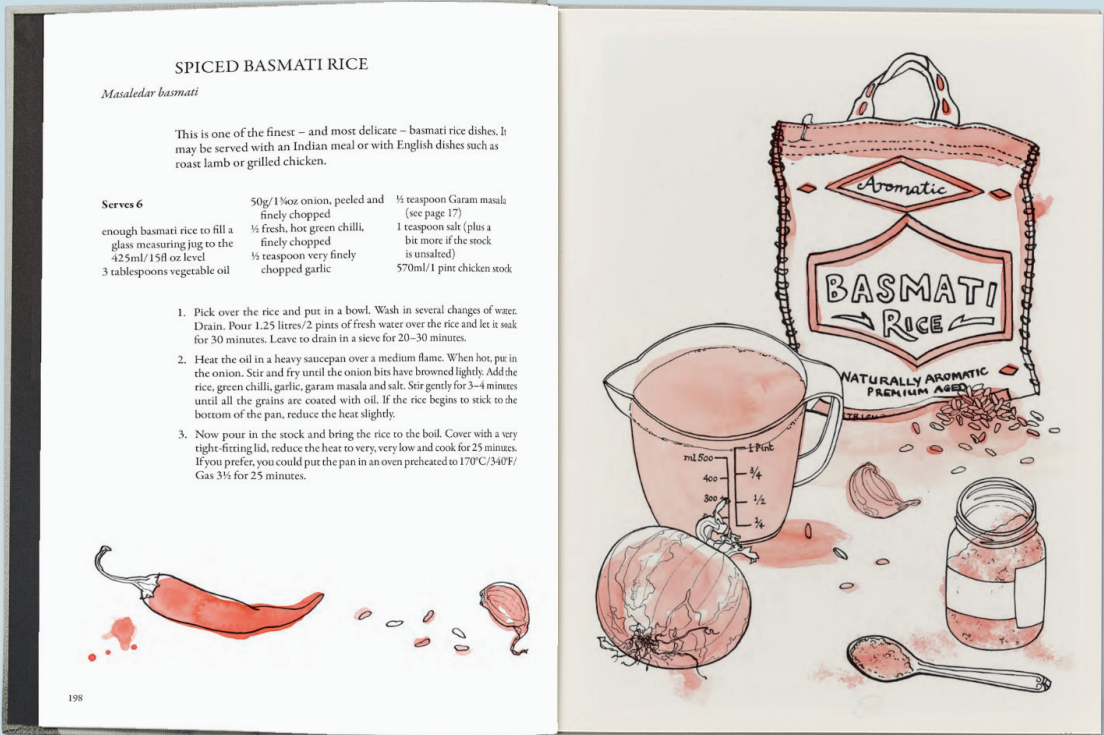
In this stunning new edition, beautifully illustrated and featuring new recipes and a new foreword by the author, Jaffrey shares timeless dishes with a new generation. From dals, curries, and chutneys, to breads, rice dishes, and relishes, the 125 recipes in this book are a sweeping survey of the countless dishes of the subcontinent. A go-to resource for generations of readers, four decades after it was first published, *Indian Cookery* remains the last word on the subject.



CREDIT: JAMES BEARD FOUNDATION

9780593802960  
9/17/24 • Hardcover  
\$35.00 • 6⅔" x 9⅔"  
240 pages with  
illustrations throughout

**MADHUR JAFFREY** is the author of many cookbooks—seven of which have won James Beard Awards—and she was named to the Who’s Who of Food & Beverage in America by the James Beard Foundation. Most recently, she was awarded the Lifetime Achievement Award from the James Beard Foundation. Jaffrey is the recipient of an honorary CBE from Queen Elizabeth II and the Padma Bhushan, one of India’s highest awards, from India’s prime minister. She is also an award-winning actress and winner of the Silver Bear for Best Actress at the Berlin International Film Festival, with numerous major motion pictures and television shows to her credit, including several cookery shows around the world. She lives in New York.





## MARCELLA'S ITALIAN KITCHEN

An updated edition of the classic cookbook from the “author who changed the way Americans cook Italian food” (*The New York Times*). **With a new foreword by best-selling author Molly Baz.**



ESSENTIALS OF CLASSIC  
ITALIAN COOKING  
9780593534328

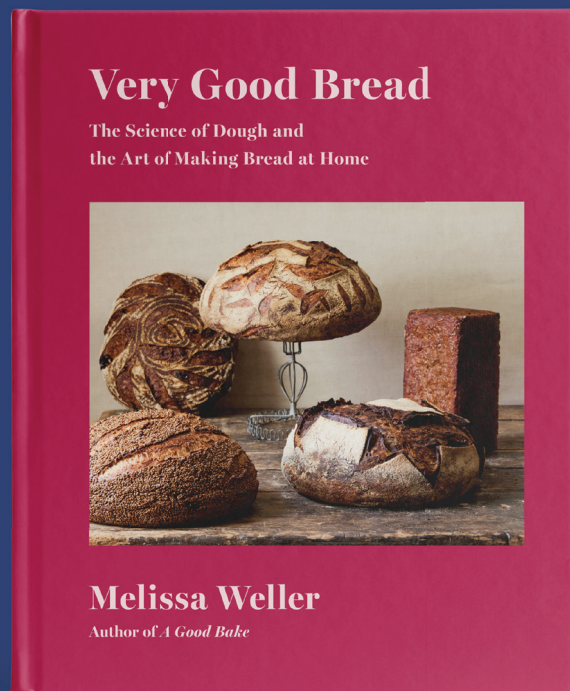
In this, her most personal book, Marcella Hazan welcomes home cooks into her kitchen to discover the intricacies of good Italian cooking—and her rules for getting it right. Across almost 250 timeless recipes, both beloved classics and less well-known regional delicacies, Hazan traverses the country from top to tip, imparting the secrets to replicating the true flavors of Italy at home. Dishes like Risotto with Fresh Tomatoes and Basil, Fettuccine with Lemon, and Venetian Almond Cake, as well as Vegetable Lasagne, Roast Pork Loin with Juniper and Rosemary, and Cappuccino Gelato, showcase the diversity of Italian cuisine. Packed with a lifetime’s wisdom, delivered in Hazan’s inimitable way, *Marcella’s Italian Kitchen* is a glorious celebration of “simple food that has only one objective: to taste good.”



CREDIT: DAVID AND SUSAN HURWITT

**MARCELLA HAZAN** was born in Cesenatico, a fishing village on the Adriatic in Emilia-Romagna, Italy’s foremost gastronomic region. After receiving her doctorates from the University of Ferrara in natural sciences and in biology, she lived in and traveled throughout Italy. With the publication of *The Classic Italian Cook Book* and *More Classic Italian Cooking* (brought together in a single volume, *Essentials of Classic Italian Cooking*), her reputation as America’s premier teacher of Italian cooking spread throughout the country. Hazan died in 2013.

9780593802090 • 10/29/24 • Hardcover  
\$40.00 • 7" x 9" • 432 pages



# VERY GOOD BREAD

## The Science of Dough and the Art of Making Bread at Home

From the acclaimed baker and James Beard Award nominee, here is a master class on making perfect breads at home—from sourdough loaves and baguettes to bagels, pitas, tortillas, and pizzas.

For Melissa Weller, bread is the foundation for every meal, an elemental ritual that leads to mouthwatering results. Bread is also inspirational—the taste of a brioche, and Weller’s obsession with perfecting it, made her fall in love with baking many years ago. Now, after years of working as the head baker at some of the country’s most celebrated restaurants, Weller shares her best recipes for consistently making the highest-quality breads.

Weller knows that baking is about precision and science, and here she gives you the tools to take your bread-making skills to the next level. With detailed and accessible step-by-step instructions on techniques, equipment, ingredients, and flavors, Weller gives you everything you need to achieve beautiful and impossibly delicious results.

9780593320402 • 11/05/24 • Hardcover • \$40.00  
8¼" x 10" • 336 pages • 100 color photographs

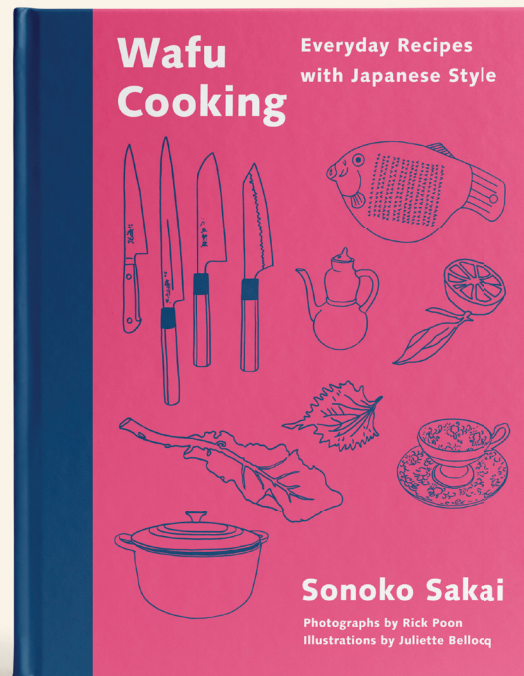


CREDIT: DANA GALLAGHER

**MELISSA WELLER** is a James Beard Award–nominated baker and the author of *A Good Bake*. A French Culinary Institute graduate, she trained at Babbo and Sullivan Street Bakery in New York City. She was chef-partner at High Street on Hudson; head baker at Per Se, Bouchon Bakery, and Roberta’s; an owner and founder of Sadelle’s; and the head baker at Walnut Street Cafe in Philadelphia. She lives in Brooklyn.

📷 MelissaFunkWeller





## WAFU COOKING

### Everyday Recipes with Japanese Style

A bold, fresh new approach to Japanese cooking: 120-plus globally influenced recipes—from the author of *Japanese Home Cooking*.

9780593535271 • 11/12/24  
Hardcover • \$40.00  
8" x 11" • 352 pages  
275 color photographs

## In this dazzling and wholly original cookbook,

culinary authority Sonoko Sakai redefines what Japanese cooking can be. Wafu (literally “Japanese style”) food is fusion at its best, combining flavors, ingredients, and techniques from around the globe with a distinctly Japanese personality.

*Wafu Cooking* is a collection of recipes that captures the cultural exchange between Japan and the rest of the world in dishes that have come to Japan from abroad and been “wafu-ed” to suit local tastes, and in Japanese dishes that are reimagined through an American lens. From Dashi Cheese Grits with Honey Miso Butter to Miso Apple Pie, these are recipes that reflect—and celebrate—the multinational, interconnected way in which we all eat today.

A book that reflects as much the author’s own journey—a life spent in New York, Los Angeles, Mexico, and elsewhere—as it does the foods of Japan, *Wafu Cooking* is an utterly unique, thoroughly modern cookbook.

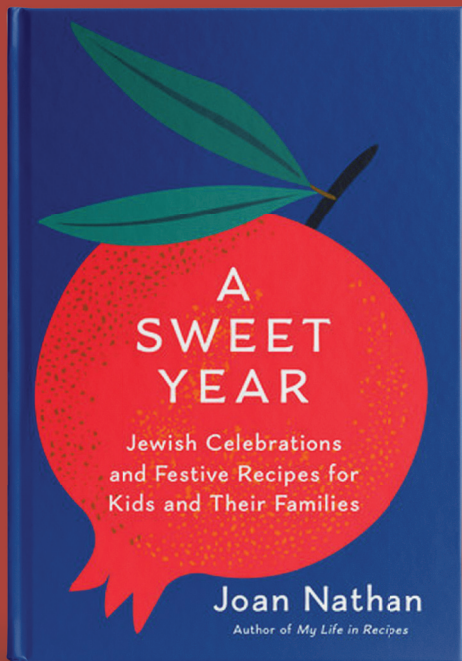
“Sonoko Sakai’s *Wafu Cooking* is absolutely exquisite—a cookbook, yes, but also a guide and a map to the intricacies and love woven into Japanese cuisine. Approachable and expansive, *Wafu Cooking* is truly tremendous.” —**BRYAN WASHINGTON**, author of *Family Meal*



CREDIT: RICK POON

**SONOKO SAKAI** was born in New York to Japanese parents, and she grew up in San Francisco, Kamakura, Mexico City, and Tokyo. She is the author of *Japanese Home Cooking*, *Rice Craft*, and *The Poetical Pursuit of Food*. She has worked as a recipe developer, producer, creative director, cooking teacher, and lecturer. She is also a grain activist. Sonoko lives in Los Angeles and Tehachapi, California, with her sculptor husband, Katsuhisa Sakai.

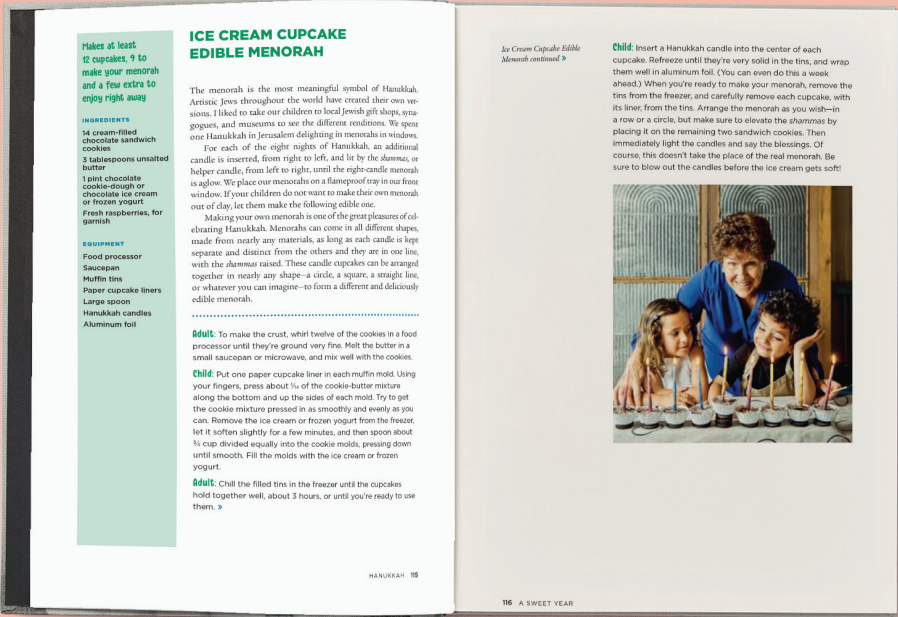
@sonokosakai



# A SWEET YEAR

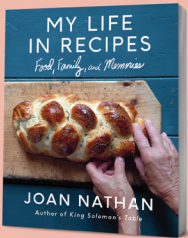
## Jewish Celebrations and Festive Recipes for Kids and Their Families

The “queen of American Jewish cooking” (*Houston Chronicle*) revises her children’s classic for a new generation.



**JOAN NATHAN** is a frequent contributor to *The New York Times* and other publications. She is the author of twelve books, including *Jewish Cooking in America* and *The New American Cooking*, each of which won both the James Beard Award and the IACP Award, and *King Solomon’s Table*, which won an IACP Award and a Gourmand World Cookbook Award. She shares her time between Washington, DC, and Martha’s Vineyard.

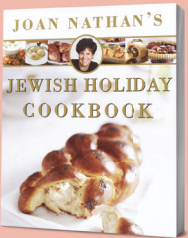
📷 Joan\_Nathan



MY LIFE  
IN RECIPES  
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KING SOLOMON'S  
TABLE  
9780385351140



JOAN NATHAN'S JEWISH  
HOLIDAY COOKBOOK  
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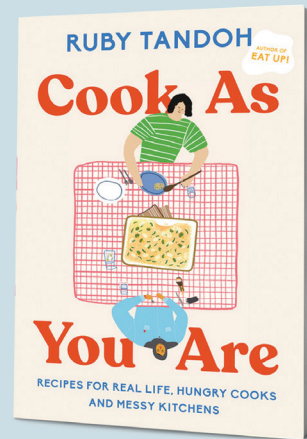
In Jewish tradition, holidays are a time for family and feasting, and for Joan Nathan, nothing embodies the holiday spirit more than cooking with friends and loved ones. When her own children were young, Nathan published the first version of this book, which covers nine Jewish holidays and includes step-by-step instructions for kids and their families to prepare accessible feasts.

In *A Sweet Year* Nathan has updated that beloved go-to resource for her grandchildren’s generation (Out with the Pot Roast! In with the Tahini Shakes!) and added a generous helping of new recipes. Here are dishes old and new, traditional and novel, and mouthwatering recipes that everyone will enjoy, from Moroccan Apricot Chicken and Chicken Schnitzel Tenders to Mushroom Kreplach Dumplings and Veggie Quiche.

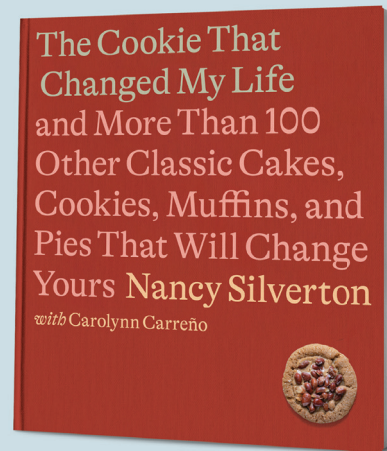
Here too are essays on the history of Jewish holidays, instructions for how to celebrate them, and craft activities, such as making challah covers and candlesticks. For young chefs, the recipes also specify the ingredients, equipment, and steps suitable for kids to do either by themselves or with adults. This charming book is the comprehensive guide to Jewish holidays and celebrations, and it will help make memories that will last a lifetime.

9780593801895 • 11/19/24 • Hardcover • \$35.00 • 7" x 10"  
224 pages • 50 color photographs

# RECENTLY PUBLISHED



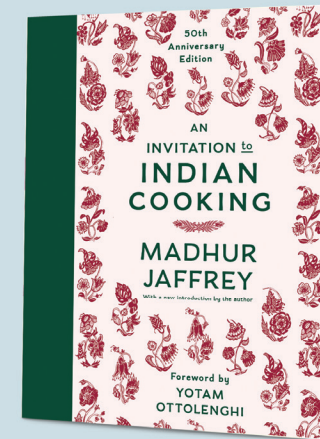
**Cook As You Are**  
Ruby Tandoh  
9780593321546



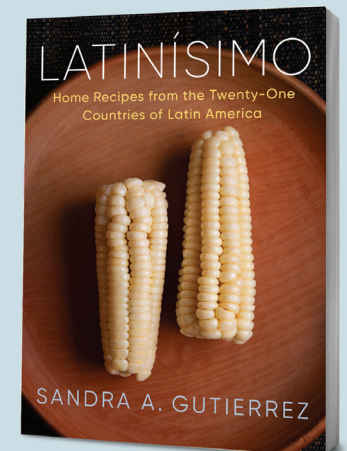
**The Cookie That Changed My Life**  
Nancy Silverton  
9780593321669



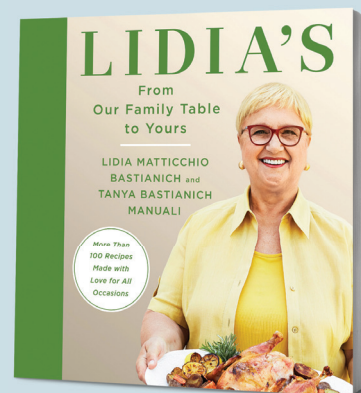
**The French Chef Cookbook**  
Julia Child  
9780593537473



**An Invitation to Indian Cooking**  
Madhur Jaffrey  
9780593535684



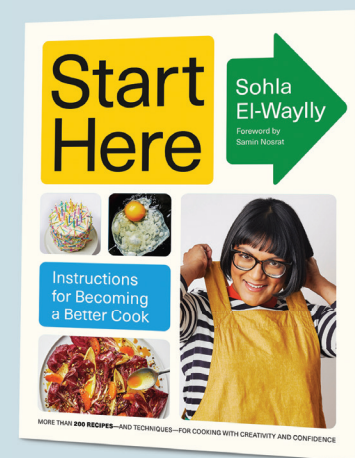
**Latinísimo**  
Sandra A. Gutierrez  
9780525659259



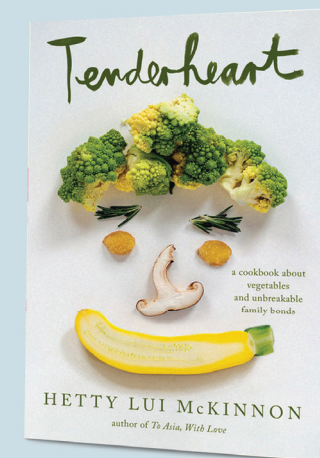
**Lidia's From Our Family Table to Yours**  
Lidia Matticchio Bastianich  
9780525657422



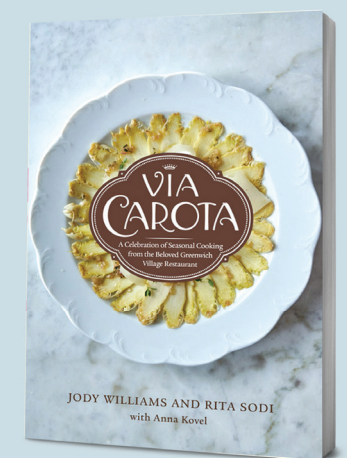
**Smitten Kitchen Keepers**  
Deb Perelman  
9780593318782



**Start Here**  
Sohla El-Waylly  
9780593320464

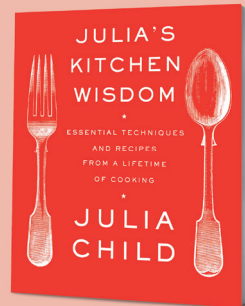


**Tenderheart**  
Hetty Lui McKinnon  
9780593534861

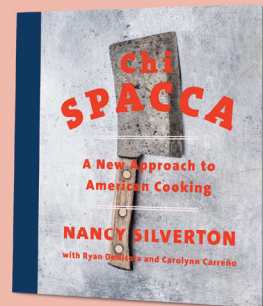


**Via Carota**  
Jody Williams and Rita Sodi  
9780525658573

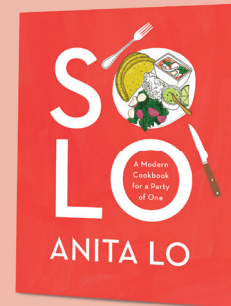
# HOLIDAY GIFTING



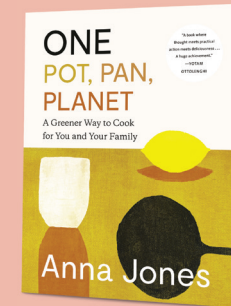
**Julia's Kitchen Wisdom**  
Julia Child  
9780375711855



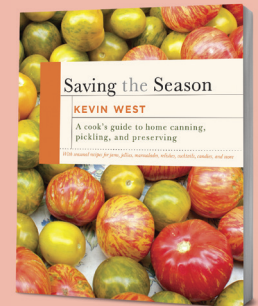
**Chi Spacca**  
Nancy Silverton  
9780525654650



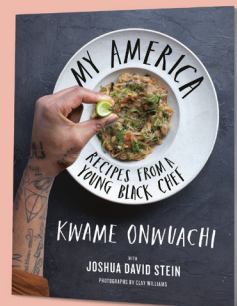
**Solo**  
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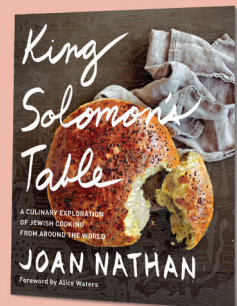
**One: Pot, Pan, Planet**  
Anna Jones  
9780593320327



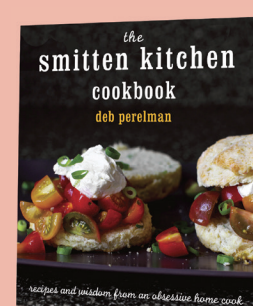
**Saving the Season**  
Kevin West  
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**My America**  
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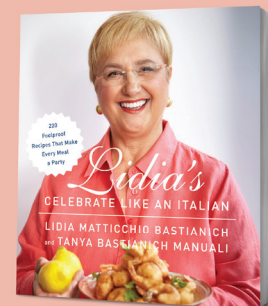
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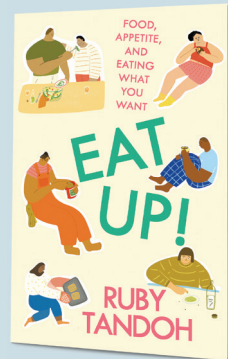


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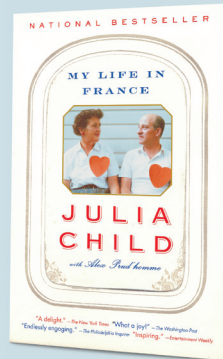


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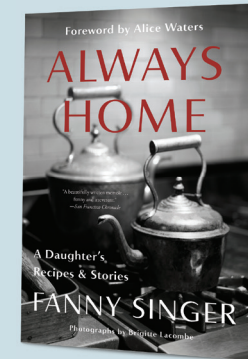
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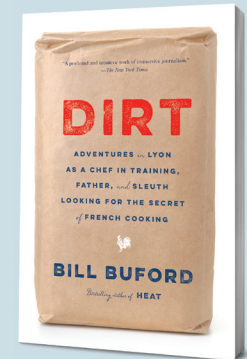
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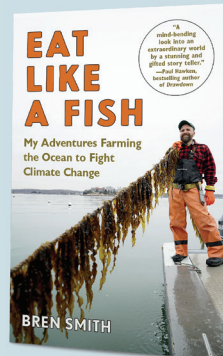
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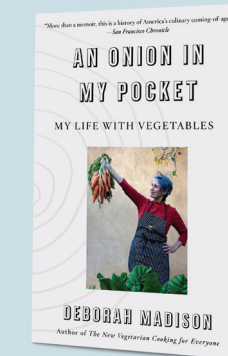
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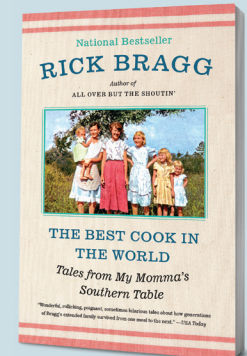
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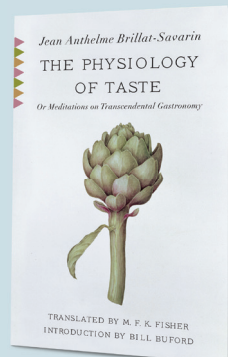
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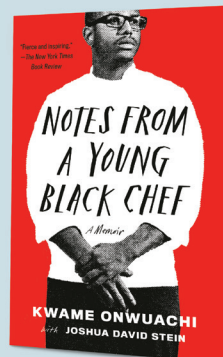
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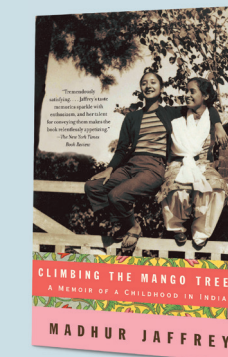
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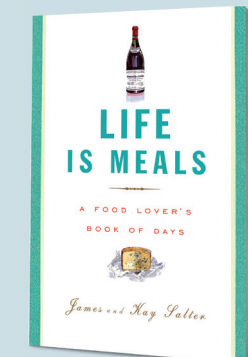
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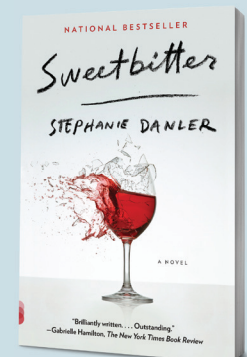
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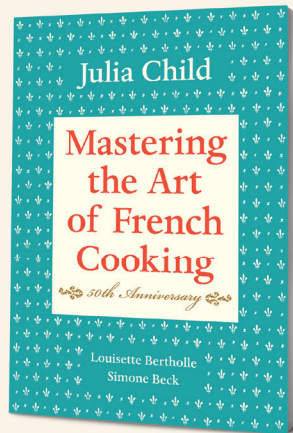


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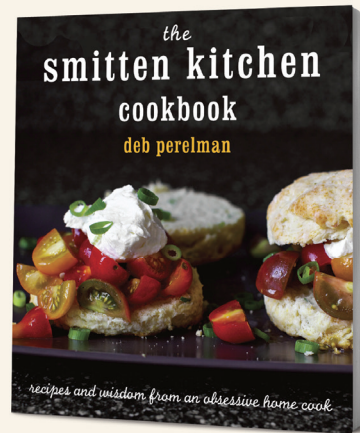


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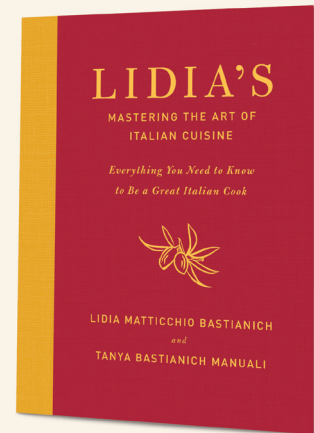
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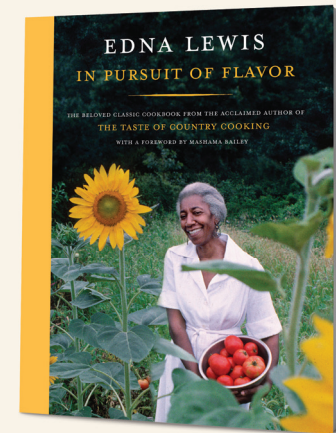
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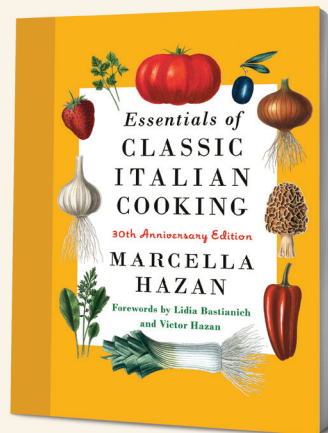
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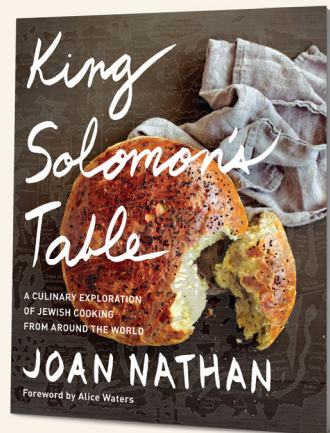
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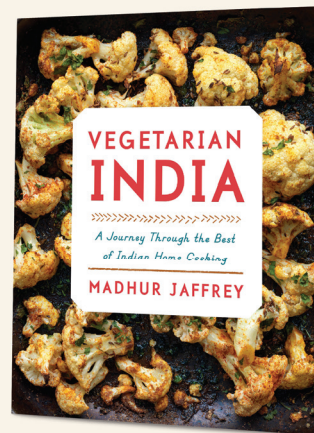
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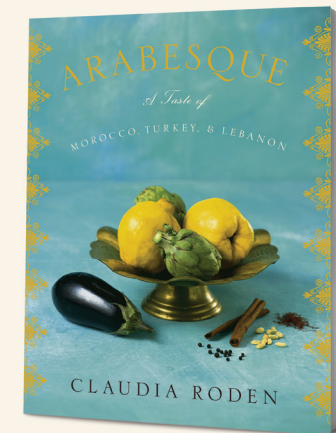
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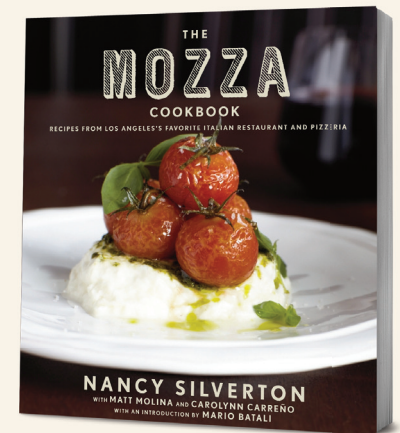
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