

2010

Itsa Cookbook

Domini Kemp

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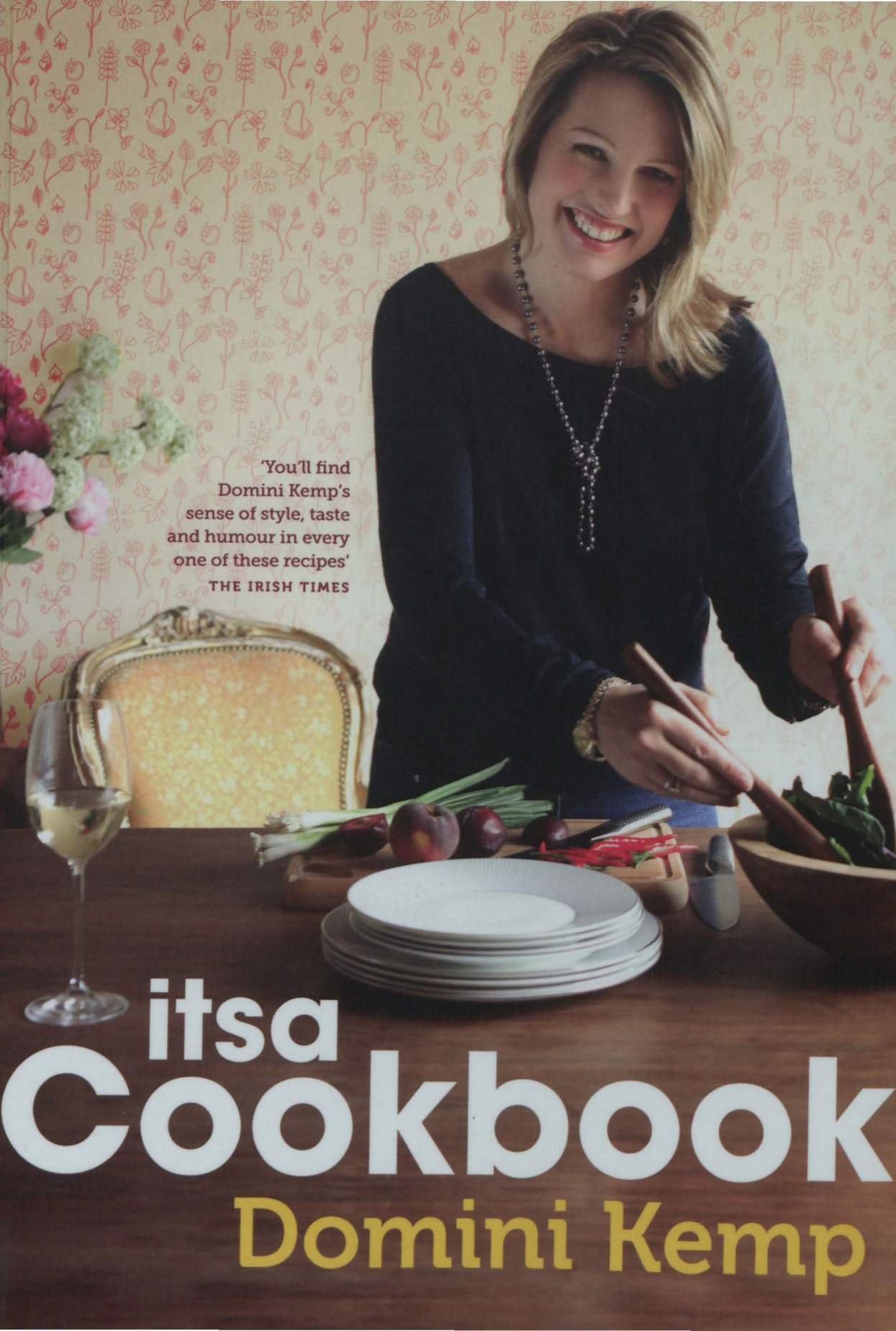


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A woman with blonde hair, wearing a dark blue long-sleeved top and a pearl necklace, is smiling and cooking at a wooden table. She is holding a wooden spoon and stirring a bowl of green leafy vegetables. On the table in front of her are several ingredients including green onions, red onions, and red chili peppers. To her left is a stack of white plates and a glass of white wine. The background features a wall with a repeating floral pattern in shades of pink and red. A quote from 'THE IRISH TIMES' is overlaid on the left side of the image.

'You'll find
Domini Kemp's
sense of style, taste
and humour in every
one of these recipes'
THE IRISH TIMES

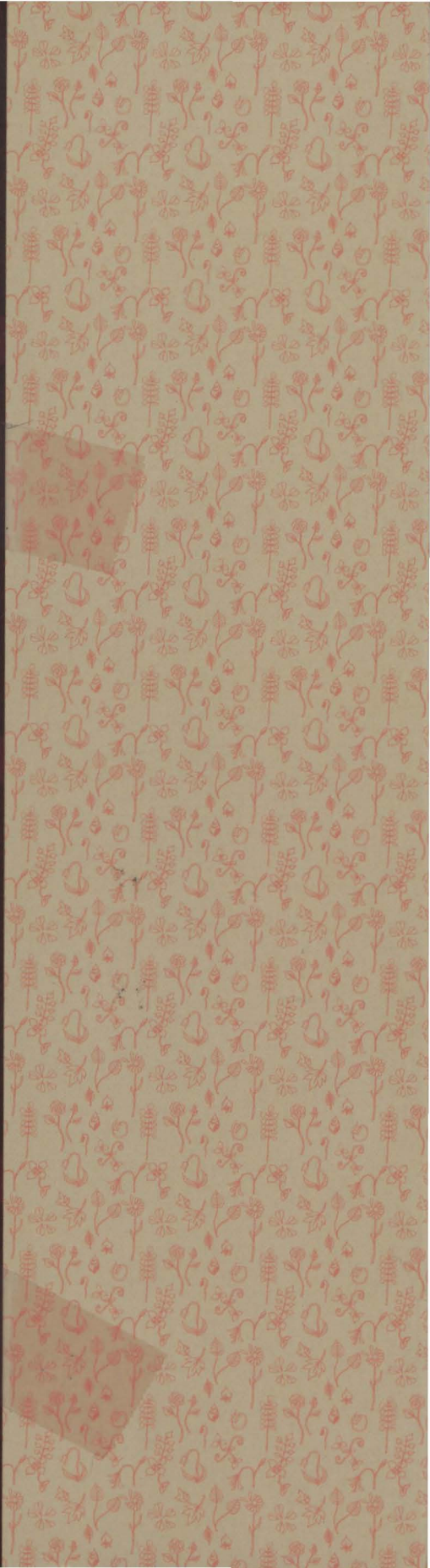
itsa Cookbook

Domini Kemp

Irish Times food writer, chef and restaurateur Domini Kemp has compiled a mouth-watering collection of her favourite recipes aimed at the everyday cook.

Her recipes include everything from kitchen basics, such as tomato sauce and roast chicken, to imaginative mid-week suppers for the whole family, easy side dishes, fun and healthy brunches, foolproof dishes for entertaining and sweet things for all occasions. Domini's recipes appeal to anyone with an interest in getting busy in the kitchen.

Written for people who love to eat well, Domini demonstrates how easy it can be to cook great food every day - whatever is in the fridge! With over 100 recipes there is something here for everyone.



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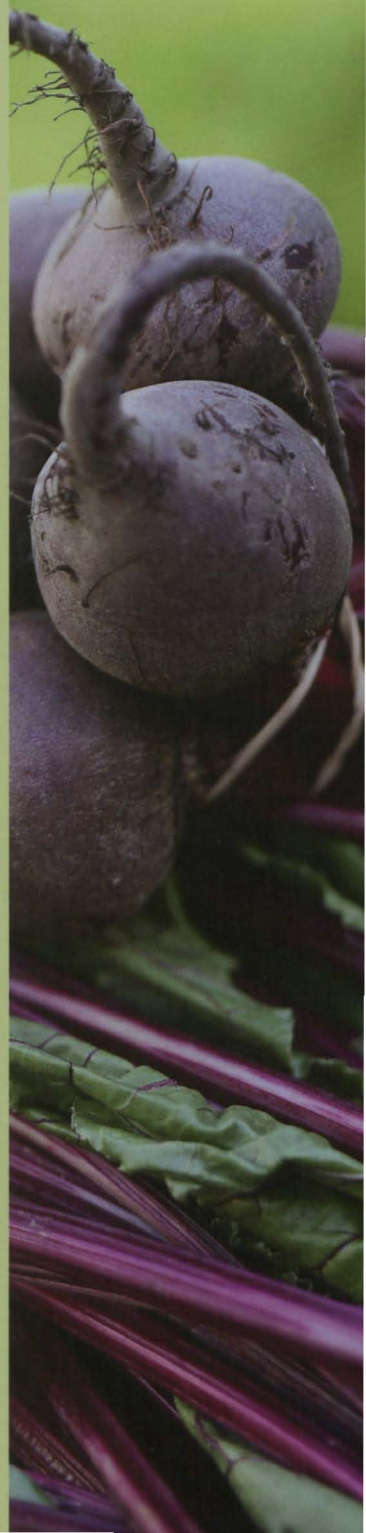
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