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Itsa Cookbook

Domini Kemp

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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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