

## The Complete Book Of Aga Know How Aga And Range Cookbooks

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The Complete Book of Aga Know-how (Aga and Range Cookbooks ...  
I learnt more reading this book than I could have hoped for, being new to Aga cooking I was really daunted but this book answered every question and gave me confidence to experiment and I now can do anything I want to do without worry.

Amazon.co.uk:Customer reviews: The Complete Book of Aga ...  
I bought one thirty years ago for my mother in law (who had an Aga). Her notes are marked in the original book, which I now use (having inherited the Aga). It's so good, I've got copies of it for friends who have admired it ... definitely the book to get if you're a beginner and only buying one book.

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ISBN: 9781904573234. Number of pages: 160. Weight: 476 g. Dimensions: 193 x 193 x 10 mm. Richard Maggs, the 'Aga Doctor' and author of the phenomenally successful series of Aga Tips books, has pooled all of his knowledge and experience of cooking and living with Agas into this helpful book.

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Richard Maggs, the 'Aga Doctor' and author of the phenomenally successful series of Aga Tips books, has pooled all of his knowledge and experience of cooking and living with Agas into The Complete Book of Aga Know-How. Everything that needs to be known about any aspect of the Aga will be found within these fact-filled pages. From everyday tips and techniques to quick and easy advice on how to convert recipes in conventional cookery books for the Aga. Straight-forward, common-sense advice on how to get the best out of your two-, three- and four-oven Aga sits alongside indispensable tips such as ensuring you achieve perfect roast potatoes every time. This is the 'missing manual' for Aga owners everywhere.

Whether you are an AGA aficionado or have never cooked on an AGA before, Mary Berry and Lucy Young's new AGA cookbook is just what you need by your side. It is 30 years since AGA first got in touch with Mary Berry about producing the AGA handbook and 15 since she followed it up with Mary Berry's New Aga Cookbook - now she has combined, improved, updated and revamped those books with Lucy's help to produce The Complete Aga Cookbook, which deserves its place on all 21st-century kitchen shelves. There have been many new trends in cooking in the intervening years, and a plethora of new ingredients, and Mary explores them in new recipes, adapting many ideas to the Aga way of cooking. As Mary herself says, an Aga rapidly becomes the centre attraction of the kitchen, acting as a warm focus for family, friends and animals. And cooking on an Aga is a joy: its spacious ovens produce perfectly cooked dishes, time after time. But we haven't forgotten those who cook on conventional cookers and instructions are supplied on each recipe. Complete with all the AGA user information, Mary and Lucy help you get the most out of your AGA as they guide the reader through time- and energy-saving tips - from melting chocolate on the back shelf, to frying drop scones on the Boiling Plate and slow roasting overnight in your Simmering Oven. A few recipes will be familiar (adapted old favourites, which she just couldn't bear to leave out) but, whether new or old, all have been cooked to perfection in the Aga, showing how versatile it really is.

From soups to sauces and breads to bakes and everything in between, Louise Walker provides an essential companion for all Aga owners, packed full of delicious recipes and her invaluable top tips for how to get the best out of your Aga. The book presents a range of classic recipes, showing you how to perfect a soufflé in the Aga, or make the perfect chips. Louise then moves on to recipes showcasing what the Aga does best - slow cooking. With dishes such as braised chicken and chicory, Moroccan lamb cous cous and Boston baked beans, these are trouble-free recipes, full of rich and vibrant flavours. In the final chapter we explore the area of Aga cooking that fills most people with dread - baking. Putting to bed the myth that baking is a problem for the Aga, Louise provides recipes for simple breads, rolls and cakes, and absolute classics such as brownies, scones and Victoria sponge, as well as focaccias, bagels and biscotti. This beautiful book will become your constant go-to in the kitchen.

A completely new guide to cooking with an Aga using up-to-date ingredients and recipes from the acknowledged expert

UK MasterChef finalist Hannah Miles reached 'the final three' in the 2007 series of MasterChef, and there's been no stopping her since. This will be Hannah's 12th cookery book, but her first dedicated to creating puddings and desserts and biscuits and cakes on her beloved Aga. Sumptuous classics for this classic cooker include treats such as Jam Roly Poly, Custard Tarts, Flapjacks and Muffins while exciting and more exotic delectations such as Churros with Toffee Cream Filling, Maple Pretzels and Cardamom Rice Pudding make this compact but decadent book an irresistible buy for all sweet-toothed Aga owners.

An Arab-centric perspective dominates the West’s understanding of Islam. Purohit presses for a view of Islam as a heterogeneous religion that has found a variety of expressions in local contexts. The Ismaili community in colonial India illustrates how much more complex Muslim identity is, and always has been, than the media would have us believe.

From keeping your cooker clean to making your own dried herbs, Richard Maggs shares twenty years of Aga know-how. With invaluable professional tips, time-saving shortcuts and comprehensive recipe suggestions, in this little book you will learn how to get the very best from your range cooker.

From soups to sauces and breads to bakes and everything in between, Louise Walker provides an essential companion for all Aga owners, packed full of delicious recipes and her invaluable top tips for how to get the best out of your Aga. The book presents a range of classic recipes, showing you how to perfect a soufflé in the Aga, or make the perfect chips. Louise then moves on to recipes showcasing what the Aga does best - slow cooking. With dishes such as braised chicken and chicory, Moroccan lamb cous cous and Boston baked beans, these are trouble-free recipes, full of rich and vibrant flavours. In the final chapter we explore the area of Aga cooking that fills most people with dread - baking. Putting to bed the myth that baking is a problem for the Aga, Louise provides recipes for simple breads, rolls and cakes, and absolute classics such as brownies, scones and Victoria sponge, as well as focaccias, bagels and biscotti. This beautiful book will become your constant go-to in the kitchen.

Grandma's gone. Now Sukey races against time to unravel the mysteries of a puzzling inheritance from a grandmother she never knew. A note and a key to Grandma's most precious treasure, her sock drawer, sends Sukey on wild adventures she never expected. Will Sukey unlock the questions that lead to peace and connect her fragmented family? Can she find answers before the estate sale ends everything? "In Grandma's Sock Drawer, Agauas combines masterful storytelling, compelling dialogue and vivid imagery to tell the story of Sukey, a young girl, who was left Grandma's most prized possession, the key to her sock drawer. When Sukey unlocks the sock drawer she also unlocks the secrets to amazing adventures and important life lessons. This is a story of family, love, forgiveness, and hope...a must read!" - Angela Wright, Educator, Administrator "Grandma's Sock Drawer is a read and re-read fantasy novel that can stand alongside classic literature giants. It's a fanciful tale filled with vivid imagery, suspense, and adventure. The story evolves with profound and important moral lessons for readers of every age. Great stories produce deep thought and reflection that stay with the reader long after the book is closed. This book is that kind of story. It's a page turner that speaks volumes to a listening heart and a must read for middle schoolers everywhere. I highly recommend Grandma's Sock Drawer for every child's library". - Evonne Rogers, Retired educator of thirty years. School District Assistant Superintendent, Curriculum Director, School Administrator, teacher, mother of four, grandmother of seven. Author and Illustrator.

The bestselling title that catapulted Louise Walker on to the shelves of Aga owners all over the world. Her common-sense approach to life with an Aga is reflected in her delightfully personal approach to this most loved of cookers. Plenty of sound advice and reassuring tips complement a wealth of classic recipes, such as Cock-a-Leekie Soup, Herb-Baked Chicken and Bread and Butter Pudding. The first of Louise's three Traditional Aga titles, which are available individually or boxed together as The Traditional Aga Box Set.

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