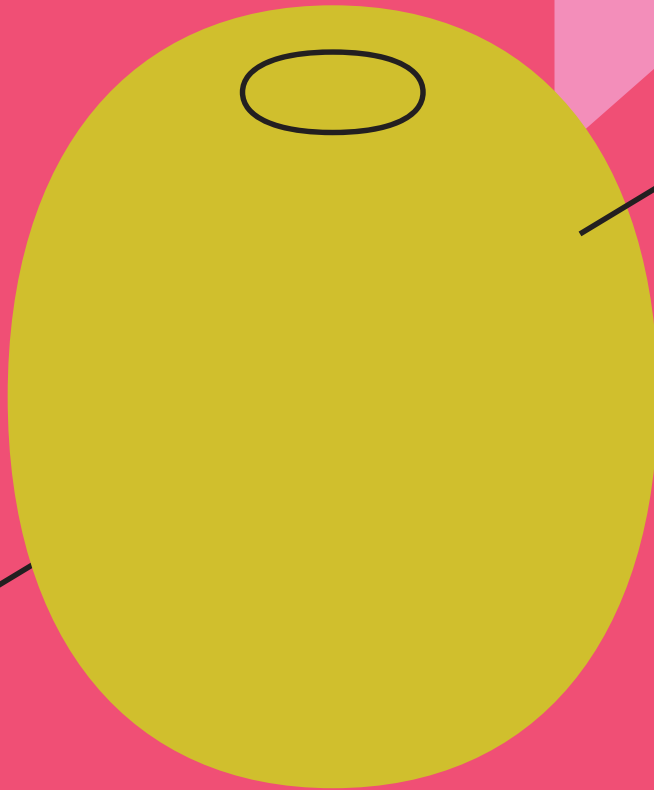


FALL
2023



BECHT



DAILY INSPIRATION

MAKE COOKING A PIECE OF CAKE!

Every box contains 30 easy and versatile recipes. Each with their own theme. The cards are wipeable and practical; take them with you as shopping lists or hand them out for a (dinner) party so every guest can take part in creating a delicious feast. Useful symbols allow you to quickly spot which recipes meet specific dietary requirements. The booklet within each box contains information about the ingredients and useful tips.



Autumn 2023: **PARTY SNACKS**, **OVEN** and **COOKIE**



Spring 2024: **PASTA**, **VEGGIE** and **BBQ**

Going Dutch,
everyone gets their
own card

Competitively
priced, ideal gift

Store your
favourite recipes
together

Enjoyed
a great meal?
Give the card
away

Buy all
ingredients at the
supermarket

Everyone
chooses their
own recipe for the
perfect weekly
menu



Useful
informational
symbols

Booklet
with tips and
background
information

Laminated
cards, easy to
clean

Handy
card holder with
each box



Cookie, Oven & Party Snacks 30 Recipe Cards

The first three boxes contain recipe cards on the themes COOKIE, OVEN and PARTY SNACKS. Whether you have plenty of time or only a little, want to prepare something for a small group or a big party, there is a suitable recipe for every occasion. If you are cooking alone, with friends or with family, everyone's personal wishes are easily determined with the help of the nine symbols.

Recipe Cards

English sample
translation available

Original title:
30 recepten – Koek,
Oven & Borrel
13,8 x 18,4 x 3 cm
30 cards and
a little booklet
Board box,
full colour illustrated,
laminated cards
November 2023

English sample
translation available

Original title:
Zoet zonder suiker
19 x 25cm
176 pages
Hardcover,
full colour illustrated
± 16.200 words



Sweet Without Sugar

Recipes from Sue's Bakery

Kim Sue Palm

Vegan sweets without refined sugars, lactose and gluten that are still full of flavour? Kim Sue Palm proves that it can be done! From biscuits and bars to truffles, cakes, pies and her well-known bites: *Sweet Without Sugar* is full of delicacies straight from SUE's kitchen that you can enjoy guilt-free.

Not only are Kim's creations super delicious, but they are also very easy to make. Conjure up cardamom cake with orange, flower biscuits or vanilla donuts with lemon glaze from the oven and make crunchy caramel bites or piña colada truffles on the go. You will also discover handy staple recipes for nut spreads, jams and caramels in *Sweet Without Sugar*.

Kim Sue Palm is the founder of SUE: the bakery for everyone who wants to snack responsibly. SUE's bites (and other goodies) are incredibly popular and are available in more than 120 establishments in the Netherlands and Belgium.

With the help of SUE's fine recipes, you will be able to make the most delicious sweet treats that satisfy your sweet cravings in a responsible way.

**Sweet
without
sugar,
it really
can be
done!**

HI! I'M YOKO

My name is Yoko Inagaki, and I was raised on the Japanese countryside of Aichi, as the granddaughter of a peach- and kaki fruit farmer. Currently I live in the food mecca Osaka.

Eight years ago, I met the Dutch Christel when we connected at the international platform *Nagomi Visit*. We met, cooked, and talked endlessly about food, Japanese ceramics, art and culture, random stories, and cooking. I'm not an educated cook, cooking is my passion, but I have an inexhaustible drive to find everything there is to know about the stories behind Japanese dishes and its ingredients. Since then, I have quit my job, and organizing food tours and cooking sessions is now my fulltime occupation. The perfect excuse to visit miso-farmers, soy sauce breweries, tea fields and markets all over Japan.

YOKO shows you Japan as seen through my eyes, where I share the most beautiful stories about traditional Japanese ingredients, and I share the tastiest recipes!

ITADAKIMASU

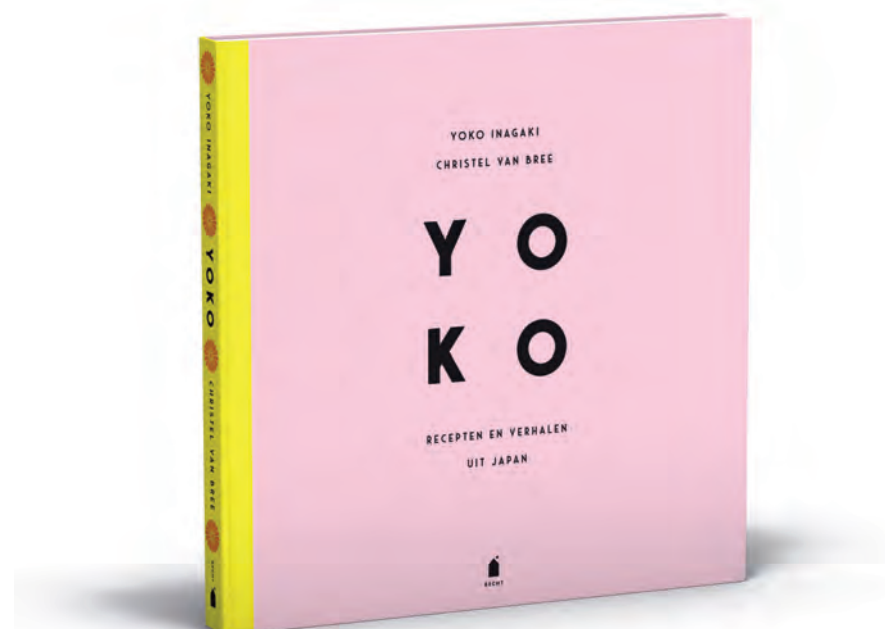
(Bon appétit!)



Cookery

English sample
translation available

Original title:
YOKO
24 x 24 cm
240 pages
Hardcover
sprayed edges with
motif, full colour



YOKO

Stories and recipes from Japan

Yoko Inagaki and Christel van Bree

With *YOKO* you'll be bringing a real piece of Japan into your own home. In this one-of-a-kind cookbook, beautiful stories accompanied with unique photography are combined with easy to make recipes - the perfect mix to really get to know Japan on a deeper level. Step by step, Japanese local Yoko guides you through authentic, every day Japanese recipes which are relatively easy to make. Yoko's a real foodie and to show you the inspiration for her recipes, she takes you along on her trip through culinary Japan: through stories, dialogues and photos she shot on her way, you'll travel along with her to miso breweries, soy sauce factories and koji farms. You'll even get to take a look into a Japanese knife shop! Both stories and recipes give insight in Japanese traditions, but also show the impact of modern influences coming from the West on Japanese culture and cuisine. *YOKO* gives you that very much desired peek behind the door of an average Japanese home!

Yoko Inagaki lives in Osaka and met **Christel van Bree** in 2014 through *Nagomi Visit*, a platform connecting Japanese locals to tourists in order to teach them Japanese food culture. They clicked right away. Through her travel organization DimSum, Christel sent more and more tourists Yoko's way to get a taste of her recipes. Yoko has shown to be a great and inspiring home chef ever since and now fills her days taking tourists on food tours and providing cooking workshops.

**Discover Japanese cuisine and culture in a unique way
through the eyes of an Osaka local**



English sample
translation available

Original title:
Het Slowcooker-boek
17 x 24 cm,
160 pages
Hardcover,
full colour illustrated
September 2023



The Slow Cooker Book

Sabine Koning

All you need is a slow cooker and **Sabine Koning's** versatile, every day recipes from *The Slow Cooker Book*, and you can make many delicious dishes!

As founder of the super popular food blog OhMyFoodness, Sabine knows better than anyone how to put a tasty dish on the table. Even with a slow cooker, which saves you a lot of time and effort and is super versatile.

In this cookbook, Sabine shares 80 original dinner recipes, from well-known stews to pastas, dishes from all around the world and old fashioned meals. For instance, make a classic rendang (or make it veggie!), prepare delicious BBQ pulled pork tacos or enjoy slow-cooked salmon with dill. Whether you like a simple vegetable dish or prefer to experiment with bold flavours, using *The Slow Cooker Book* you're guaranteed to put a delicious meal on the table.

English sample
translation available

Original title:
Zoets van Zeinab
19,5 x 25,5 cm
208 pages
Hardcover,
full colour illustrated
September 2023



Sweets by Zeinab

Zeinab Alhashime-Bakker

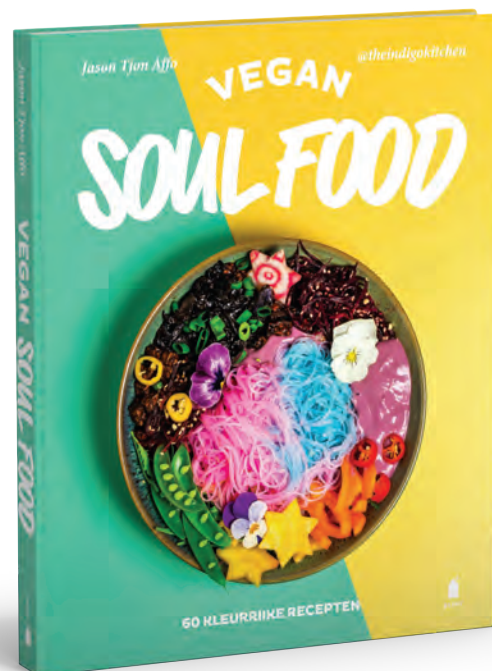
In *Sweets by Zeinab*, you will find the most delicious baking recipes by **Zeinab Alhashime-Bakker**, one of the finalists of *The Great Dutch Bake Off 2022*.

This beautiful cookbook is full of practical recipes that will easily enable you to make the most spectacular cakes and other sweet baked goods to decorate your cakes with. With the help of handy step-by-step photography, you will be able to make the tastiest cakes in no time. From assembling and building to icing and decorating; this book will allow you to become a true master baker. You will learn to experiment with all kinds of flavour combinations using Zeinab's handy flavour palette and create the ultimate showstopper cake.

In this book, you will find favourites such as honey cake, delicious red-velvet cakes, macarons and Zeinab's beloved baklava. And the icing on the cake is that you can surprise your friends and family with beautiful home-made creations with *Sweets by Zeinab*!

English sample
translation available

Original title:
Vegan soul food
20,3 x 25,4 cm
224 pages
Hardcover,
full colour



*Vegan cookbook
of the year (NL)!*

Winner Dutch
Vegan Awards

Vegan Soul Food

60 colourful recipes

Jason Tjon Affo

There probably isn't a better description of this vibrant cuisine than *Vegan Soul Food*. In this splendid cookbook chef Jason Tjon Affo, who has family roots in the South American country of Suriname, shares his very best recipes. Each and every one a genuine feast for the eyes (instant happiness) and thanks to his multi-ethnic background many dishes also have splash of the tropical.

'After deciding to cut out all animal products in 2014 I decided to go on a culinary adventure. Making sure I'd be able to provide my family and friends with the soul food I loved so much growing up. This inspired me to create this food & lifestyle blog. I'm grateful for the privileges that I've been given and now it's time to put them to use.'

The Surinamese-Dutch **Jason Tjon Affo** is an award winning (vegan) recipe developer, food photographer and food stylist. He's well-known thanks to his much-loved lifestyle platform *The Indigo Kitchen*, where he posts the most joyful and colourful vegan dishes you can think of.

Jason writes a blog and has an Instagram account; @theindigokitchen with 28K+ followers.

Vegan Party Food

60 festive recipes

Jason Tjon Affo

In this colourful cookbook you will find the tastiest and most original vegan dishes and snacks to serve at parties. Jason Tjon Affo has developed vegan recipes for every occasion. Spoil your loved one with pink risotto on a romantic date night, impress your friends at brunch with matcha *tompouce* and serve sweet and sour tempeh sticks as party food at your birthday party. Of course, the cocktail recipes and ultimate hangover dishes are also included. Who are you going to celebrate your party with? *Vegan Party Food* is the sequel to the successful *Vegan Soul Food*, which has won the Dutch Vegan Awards 2020.



English sample
translation available

Original title:
Vegan party food
20,3 x 25,4 cm
224 pages
Hardcover,
full colour

Vegan Rainbow Food

60 colourful recipes

Jason Tjon Affo

Succeeding his earlier bestsellers *Vegan Soul Food* and *Vegan Party Food*, Jason's back with his new *Vegan Rainbow Food*. In this joyful and inspiring book, he explains how eating all colours of the rainbow can help you get all nutrients you need – and what a great impact a colourful dish can have on your mind. With vegan recipes, modern layouts with a hint of retro and beautiful photography, *Vegan Rainbow Food* puts a smile on everyone's face. Try spinach-miso flatbreads with homemade chili oil, or go for matcha-chocolate cream cake. Brunch, diner, sweets, condiments and showstoppers for who really want to go all out; you name it and it's in there. With easy to follow recipes and Jason's colourful touch, every dish will let the sun shine on your plate!

The Surinamese-Dutch **Jason Tjon Affo** is an award winning (vegan) recipe developer, food photographer and food stylist. He's well-known thanks to his much-loved lifestyle platform *The Indigo Kitchen*, where he posts the most joyful and colourful vegan dishes you can think of.



English sample
translation available

Original title:
Vegan rainbow food
20,3 x 25,4 cm
224 pages
Hardcover,
full colour
22.000 words

*Eat the rainbow
and nourish your
body and soul!*

*Joyful vegan
recipes
accompanied
by colourful
photography*

English sample
translation available

Original title:

50 x vegan zuivel

17 x 21 cm

144 pages

Hardcover,

full colour

13.500 words



*50 easy and
delicious dairy
substitutes to
make at home*

*Drinks, ice
cream, yoghurt,
cheese and
desserts*

50x Vegan Dairy

*From oat milk cappuccino to cashew
parmesan*

Marleen Visser

Whether you are 100% vegan or just try to eat plant-based a little more often, finding good and tasty dairy substitutes can be very difficult. Especially if you're used to your bowl of yoghurt or cappuccino in the morning. But that is now changing. Marleen Visser teaches you how you can easily make all kinds of vegan dairy at home, that tastes just as good - if not better! Think of homemade vegan milk, butter, yoghurt, but also delicious cashew cheeses, vegan chocolate mousse or a vegan meringue.

**For everyone wanting to eat
more plant-based**

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BIG BALLOON



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HOLLANDIA



ZEILEN