

Hölker Verlag
Foreign Rights 2016 / 2017

COOK BOOKS





Dear friends, dear colleagues,

Our new cookbook titles turn the kitchen into a place of infinite possibilities:





More than 80 million pictures have already been posted on Instagram with the hashtag #Foodporn, and the term has long been popular on social networks. High time, then, to devote a book to irresistibly good food: **FOODPORN** is a coffee-table book in a class of its own, which presents culinary highpoints.

VEGETARIAN CELEBRATIONS, meanwhile, shows that opulent cuisine for celebrations and vegetarian delicacies are by no means mutually exclusive. No matter whether it's a glamorous New Year's Eve party, an elegant holiday dinner or a colourful summertime mezze buffet – 18 unique menus take you right through the year and offer inspiration for delicious dinners with friends and family. We would also like to recommend our bestseller **KRAUTKOPF** to you once again. The unusual vegetarian cookbook has just won the GAD gold medal in the Lifestyle category, and has been honoured by the Stiftung Buchkunst as one of the 'most beautiful German books'.

Wishing you huge enjoyment in your new culinary adventures,

Your Hölker Rights Team,
Mandy Queisser & Kristina Wittkopf

Table of contents

	Vegetarian Cuisine	4		Sweet delights	26
	#Foodporn	12		White Christmas	28
	Baking from the heart	16		Greek cuisine	30
	For hot days	20		Fairy tale cuisine	31
	Streetfood	22		Best-selling author Virginia Horstmann	32
	Shaking Salads	24		Summer and garden food	33
				Backlist Treasure	34

Contact

Foreign Rights Departement

Mandy Queisser

Head of Licensing and Foreign Rights
queisser@coppenrath.de
phone: +49 (0) 251 414 11 811

Kristina Wittkopf

Foreign Rights Manager
wittkopf@coppenrath.de
phone: +49 (0) 251 414 11 814

Hölker Verlag

an imprint of

COPPENRATH Verlag GmbH & Co. KG

Hafenweg 30 · 48155 Münster · GERMANY · Fax +49 (0) 251 / 414 11 800
www.coppenrath.de

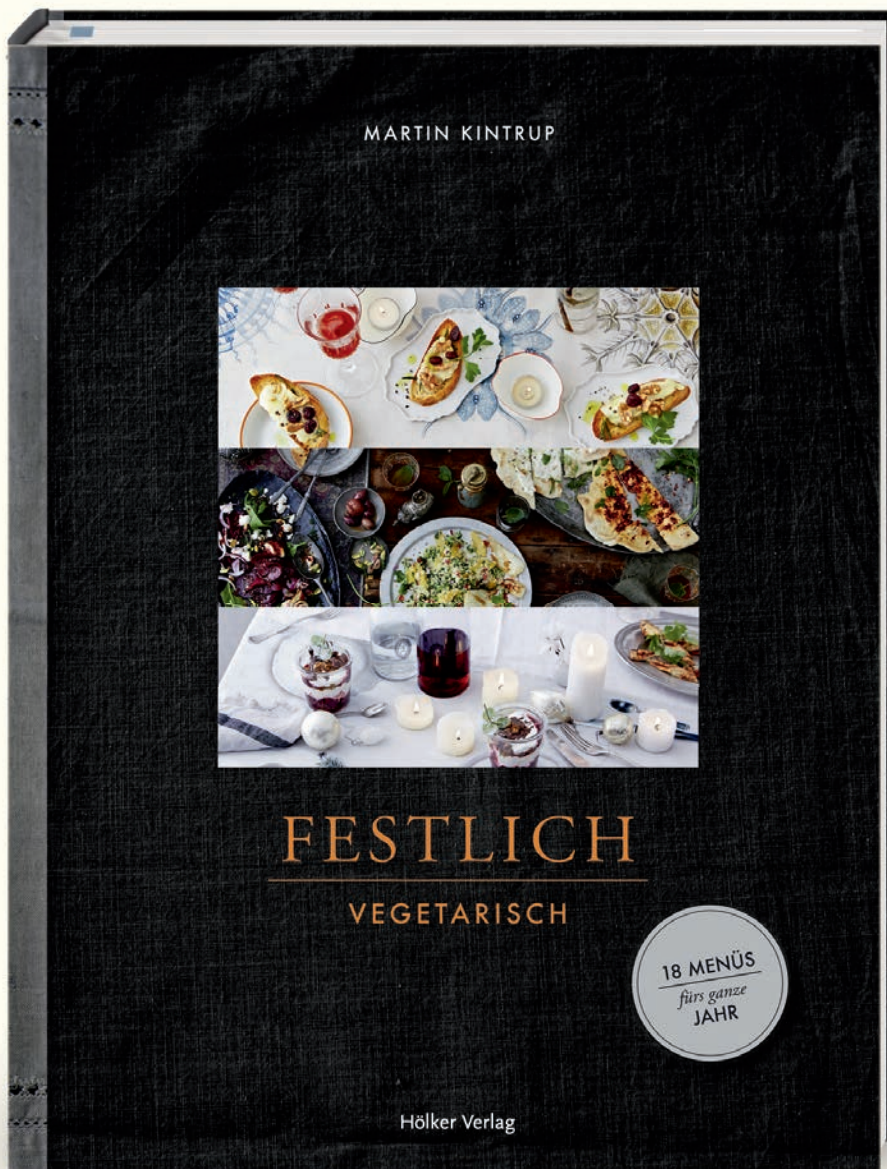
There's always a reason for a feast

Birthdays, Sunday breakfast, or just because: when you bring family or good friends together in a relaxed atmosphere, you can create unforgettable occasions that you will remember all your life. But what's the best thing to serve, particularly if you are vegetarian or expecting vegetarian guests? Veggie cuisine may have become mainstream, but serving up sophisticated, celebratory vegetarian food with a wow factor is still always a challenge.



Vegetarian Celebrations

18 menus for the whole year



NEW

Martin Kintrup
Vegetarian Celebrations
 18 menus for the whole year

photos Julia Hoersch / food styling
 Adam Koor / styling Miriam Geyer
 208 pp. / 20 x 25.9 cm / hardcover with
 gold foil embossing and ribbon bookmark
 5-colour print
 ISBN 978-3-88117-111-3

€ 29,95

- 18 imaginative menus and buffets for all occasions
- Creative vegetarian cuisine using seasonal ingredients, perfectly presented
- Includes menu planning guide
- Step-by-Step instructions for individual recipes



Miriam Geyer studied fashion and textile design in Hamburg and has been a stylist for 15 years – she loves working with fruit, vegetables, flowers and crafts. **Adam Koor**, a former restaurateur and trained chef, today works as a food stylist for publishers, magazines and advertising agencies. **Julia Hoersch** has been a freelance photographer for major magazines, agencies and publishers for over 25 years; her name stands for perfect food photography.



Martin Kintrup has been a freelance author and editor of very successful cook-books since 2004 – some vegetarian, some vegan, some including meat, and some prizewinners. He draws inspiration for his fresh, fragrant and fun recipes from his garden.





18. THYMIAN

New veggie cooking from Berlin

Seasonal, native products, influences from all over the world, often vegan, frequently glutenfree, healthy, balanced and great value – it's impossible to sum up Krautkopf's unique cuisine in a word, because it's one thing above all: refreshingly different. Yannic Schon and Susann Probst create a rich variety of recipes in their unique handwriting. The couple's prize-winning blog has already won the hearts of many readers not least because of its poetic photos and its timeless aesthetic.



Krautkopf

Vegetarian cooking and eating



The cookbook to
the award-winning
food blog
www.kraut-kopf.de

Krautkopf
Vegetarian cooking
and eating

Susann Probst and Yannic Schon
240 pp. / 20 x 25.9 cm
hardcover with embossing
4-colour print
ISBN 978-3-88117-955-3

€ 29.95

Rights sold to: Brazil, Netherlands

- From the heart of Berlin
- Newly-developed recipes brought to life in a uniquely attractive way
- Trend setters in photography
- Award winning title



GAD AWARD
Gold



One of the
most beautiful
German books



Susann Probst and Yannic Schon
live and work as photographers in Berlin. They love cooking and eating together, and have been vegetarian for many years. Since 2013, they've been allowing readers a glimpse into their pans on their blog, Krautkopf.



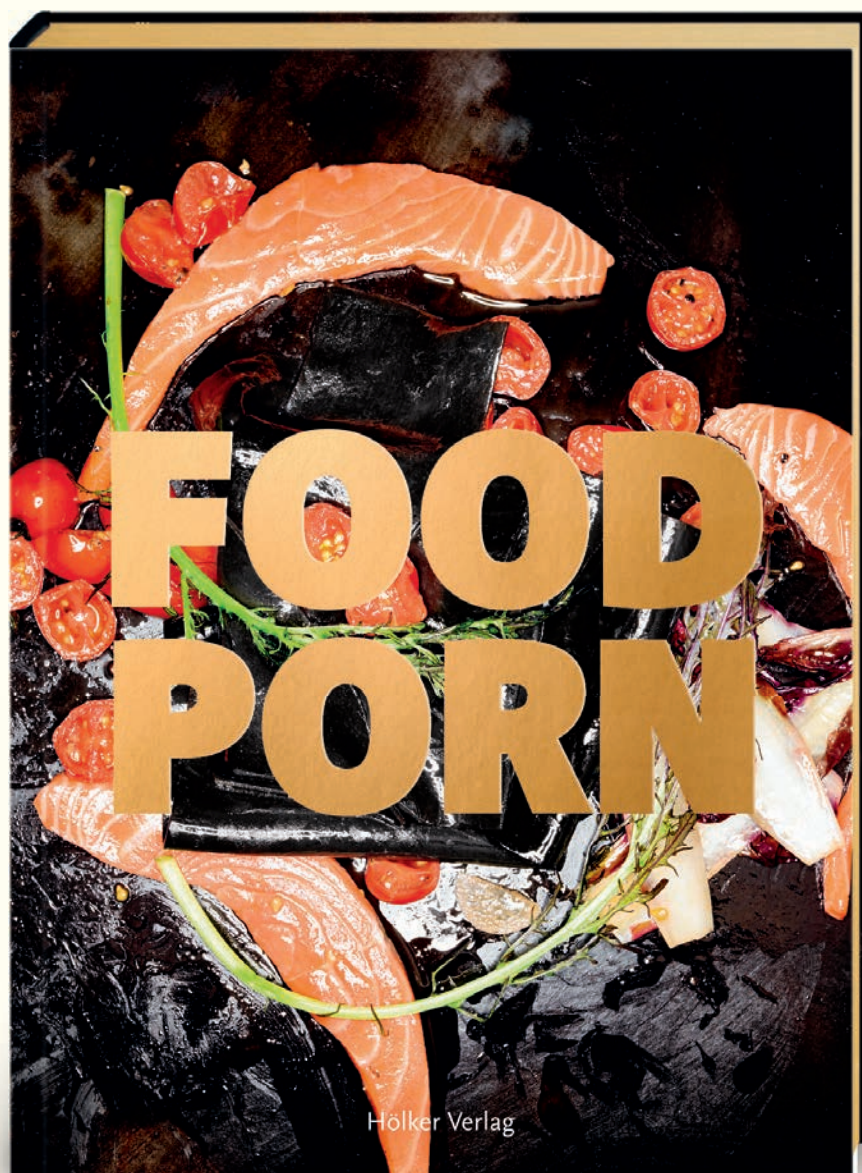


For the Love of Food

More than 80 million pictures have already been posted on Instagram with the hashtag #Foodporn, and the term has long been popular on social networks. High time, then, to devote a book to irresistibly good food and fantastic photos: Foodporn is a coffee-table book in a class of its own, with mouthwatering photos, reflecting the joy of cooking.



Foodporn



NEW

Foodporn

photos Jan Kornstaedt
 food styling Raik Holst and
 Torsten Schmidt
 224 pp. / 19.5 x 26.3 cm
 Hardback with protective cover,
 gold foil embossing and gilt edging
 inside pages: 4-colour print
 ISBN 978-3-88117-104-5

€ 29,95

- A culinary coffee-table book in a class of its own
- Food as an experience
- THE unusual gift book
- #Foodporn – hugely popular on social media



Jan Kornstaedt (centre) studied communications design at the Folkwang University of the Arts in Essen. He lives in Hamburg, where he works as a freelance photographer. **Raik Holst** (left) and **Torsten Schmidt** (right) learned their trade in the best restaurants on the Alster. In 2002 they decided to go it alone with Gastraum 4Experiment. For almost ten years they delighted diners with special culinary experiences. Their years of experience are now an inexhaustible source of inspiration for their work as food stylists and recipe developers. Once a year they still wow the public with cool dishes, as Root Amp Kitchen.







A must-have for all cheesecake fans!

Everything's ok when you've got a piece of cheesecake in front of you! Whether it's classic American with a good portion of cream cheese and a crispy biscuit base, or a lighter version with quark and a raspberry glaze. The cake from Grandma's tea tray or a refreshingly playful ice-lolly-shaped creation: the list goes on and on... There's no limit to the variations on this soft, creamy delight, and with a little know-how they're easy to bake and perfect for any occasion. Say yes to a little slice of happiness.

I love Cheesecake

TOP-SELLER



Christin Geweke
I love Cheesecake

photos Frauke Antholz
96pp. / 18,4 x 24,1 cm
hardcover
4-colour print
ISBN 978-3-88117-082-6

€ 16,95

Rights sold to: Finland

- Countless variations on the classic cake
- The best tips for divine results

COMING SOON



I love Berries
Christin Geweke



Frauke Antholz is a freelance food photographer. She is never happier than when she's in the kitchen herself, cooking, baking and styling, and capturing the moment with a real eye for detail. Her photos are regularly featured in magazines and books.



Christin Geweke works as a freelance author and editor for various publishers. Alongside writing, cooking and baking are some of her greatest passions, and developing recipes and cookery books gives her the perfect chance to combine the two.

Get inspired!

Crispy macadamia cantucci, gooey mini chilli-chocolate cakes and creamy meringue cakes... Annalisa lets you in on her best baking recipes and decorating tips. A firm favourite among baking books, Which will make you want to invite everyone over and indulge your friends and family with sweet treats.



lovely

Baking and decorating from the heart



Annalisa Colaiani Evangelisti
lovely
Baking and decorating
from the heart

192pp. / 18,5 x 24,4 cm
hardcover with embossing, spot-UV
varnish, dust jacket and
ribbon bookmark, 4-colour print
ISBN 978-3-88117-997-3

€24.95

- Baking and decorating for the whole family
- Simple baking recipes for everyday use
- Unusual decorating tips
- Successful blog since 2010
www.lisalibelle.com



Annalisa Colaiani Evangelisti
loves to invite guests over and spoil them rotten. With a cheerful attitude and lots of attention to detail, she bakes all kinds of happy-making treats, and develops individual crafting and decorating ideas. Her books and her blog www.lisalibelle.com give her the ideal opportunity to combine her love of decorating and baking with her passion for photography.

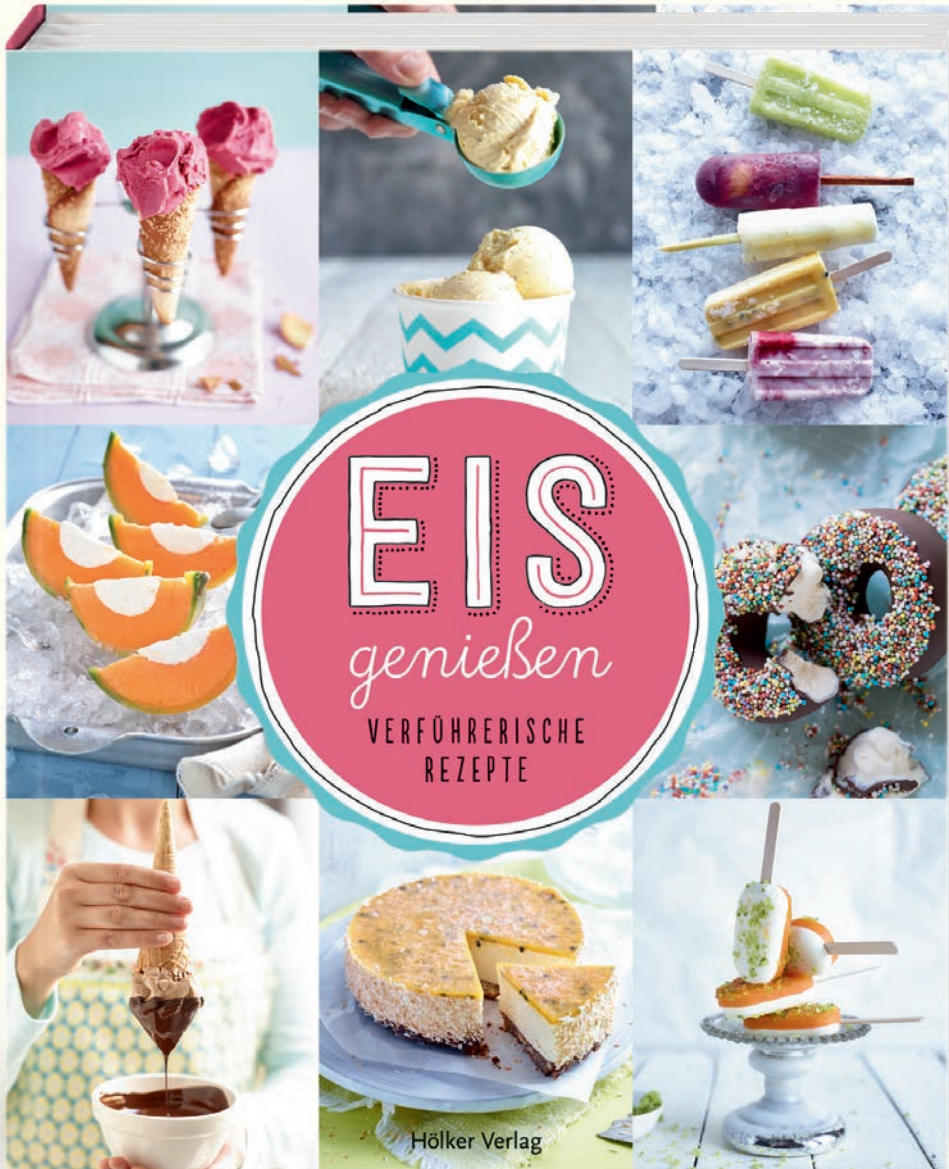
Ideas to make you melt

Whether it's refreshment on a sunny day, a classy dessert or a little reward to yourself, ice-cream tastes best when it's home-made! Alongside creamy classics, fruity sorbets and unusual flavours, this book with its cult design offers parfaits, cool ice-cream drinks and impressive creations like frozen cheesecake, tiramisu ice-cream cake, ice-cream doughnuts and poppy-seed ice-cream soufflé. Plus: recipes for crispy ice-cream waffles, sweet toppings and delicious sauces.



Enjoy ice-cream

Tempting recipes



Andreas Neubauer
Enjoy ice-cream
 Tempting recipes

168 pp. / 19 x 23 cm
 photos Oliver Brachat
 hardcover with embossing,
 spot-UV varnish and ribbon
 bookmark
 4-colour print
 ISBN 978-3-88117-083-3

€19.95

- Lots of creative ice-cream ideas: ice lollies, sorbets, parfaits, ice-cream cakes and drinks
- Over 60% of the recipes work without an ice-cream maker
- Strong trend: home-made ice-cream



Oliver Brachat works as a successful still-life photographer in his own studio in Düsseldorf. As a trained chef and pâtissier, his creative eye and love of detail help him create extraordinary photos.



Andreas Neubauer is a trained cook and head chef who has worked in various Michelin-starred restaurants since 1990. As an author and food stylist, he develops recipes for publishers, magazines and TV.



The world in your kitchen

Inspired by the cookshops of Asia, people everywhere are celebrating the diversity of modern street food. At urban festivals, you'll find fiery, exotic laksa from Vietnam next to traditional German potato pancakes, and for dessert, temptingly sweet little flaky-pastry tarts from Portugal and masala chai. Freshly prepared, home-made (of course!) and handy. Take this unique atmosphere home with you and embark on a culinary trip through the street food of the world.

Street Food

Homemade

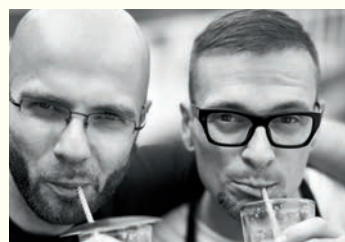


Torsten Hülsmann,
Antonio Buntenkötter
Street Food
Homemade

photos Oliver Brachat
168 pp. / 19 x 23 cm
hardcover with textured
varnish
4-colour print
ISBN 978-3-88117-956-0

€19.95

- Picks up on THE international trend
- Home-made is all the rage
- Cult street-art design



Antonio Buntenkötter has been working as an independent cook since 2013, advising gastronomic businesses, teaching cookery courses and planning event catering.

Torsten Hülsmann worked in various restaurants before going freelance as a food stylist and recipe author. Since 2014, the two have been doing the rounds of street food festivals all over Germany, delighting the hungry mob as part of the Ol'Spice Boyz.



Oliver Brachat works as a successful still-life photographer in his own studio in Düsseldorf. As a trained chef and patissier, his creative eye and love of detail help him create extraordinary photos.



Veggie to go!

It's the end of boring rolls for breakfast and tired old radishes for lunch!

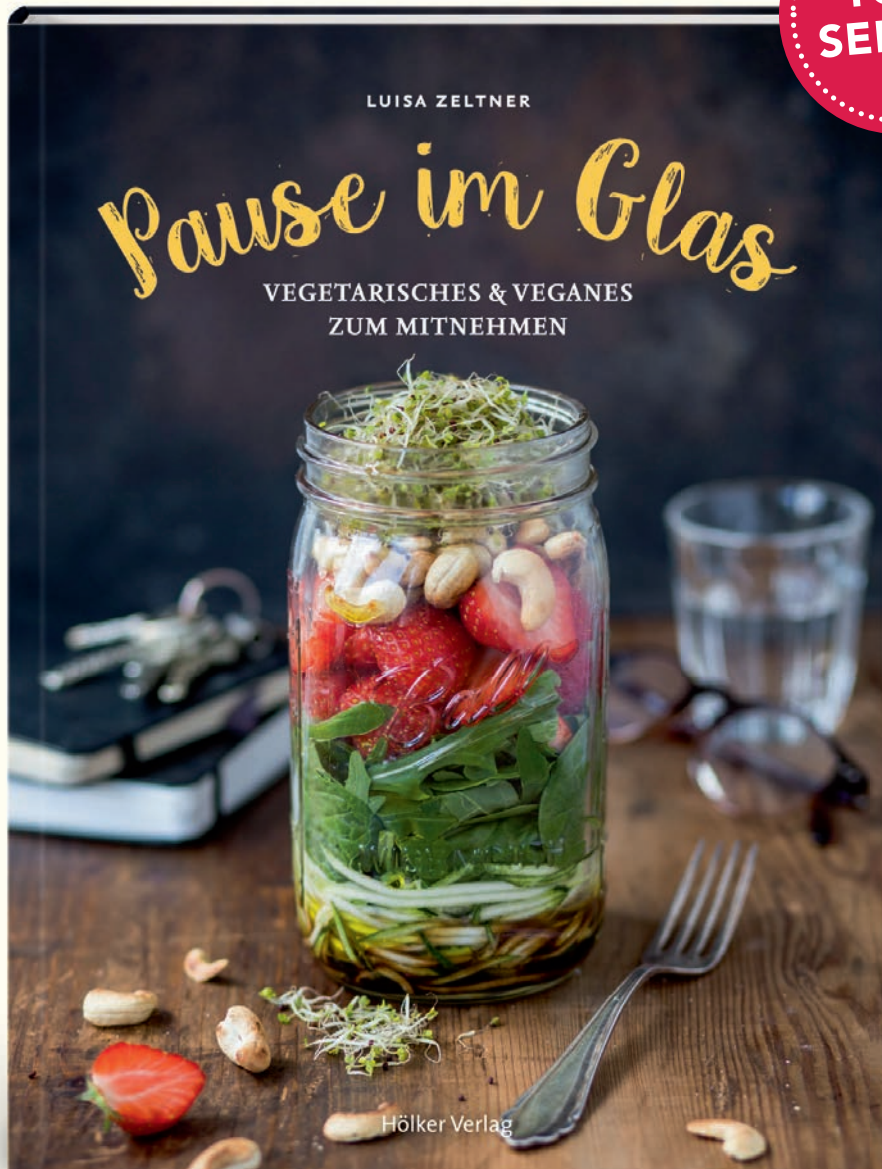
Lots of people want to eat more healthily, and try out new things more often – even in the office, or when they're out and about. With this book, that's no longer a problem. Fruity smoothies, delicious overnight oats, crunchy, colourful salads and hearty soups are prepared in no time the night before, and are easy to take with you in a jar.

For a real bit of energising time out.



A break in a jar

Vegetarian and vegan pack-ups



Luisa Zeltner
A break in a jar
 Vegetarian and vegan
 pack-ups

photos Lisa Nieschlag
 Illustrations Lars Wentrup
 104 pp. / 18.4 x 24.1 cm
 Smart Cover with spot-UV varnish
 4-colour print
 ISBN 978-3-88117-081-9

€16.95

- Clever tips for healthy eating at the office, or out and about
- Lots of gluten and lactose-free options, with no refined sugar
- New trend: salad in a jar



Luisa Zeltner organises street food festivals all over Germany. She discovered her love of salad in a jar in her working life - for practical and culinary reasons. In 2014, she won the ZEIT magazine "Eating with pleasure" photo competition.



Lisa Nieschlag has family roots in New York, and likes to spend her time in the kitchen, cooking and baking, styling and photographing food.



Lars Wentrup is a self-declared foodie and taste-tester. The two have run a communications design agency in the heart of Münster since 2001.

All about Chocolate

Whether it's a chocolate and cream layered tray bake, fresh lemongrass gateau with white chocolate or tiramisu cupcakes – there's something here for every chocoholic. Oliver Brachat's new book demonstrates all the delicious things you can magic up from chocolate, with tempting recipes for simple cakes, tasty tarts and fruity desserts.



My Fine Chocolaterie

Recipes for happiness

TOP-SELLER



My Fine Chocolaterie

Recipes for happiness

Andreas Neubauer
photos Oliver Brachat
176 pp. / 19.0 x 23.0 cm
hardcover with spot-UV varnish
and ribbon bookmark
4-colour print
ISBN 978-3-88117-932-4

€ 19.95

- Chocolate – THE no.1 treat!
- Cakes, desserts, ice-cream, cookies and more!
- The perfect gift for chocoholics
- Award winning title



Oliver Brachat works as a successful still-life photographer in his own studio in Düsseldorf. As a trained chef and patissier, his creative eye and love of detail help him create extraordinary photos.



Andreas Neubauer is a trained cook and head chef who has worked in various Michelin-starred restaurants since 1990. As an author and food stylist, he develops recipes for publishers, magazines and TV.

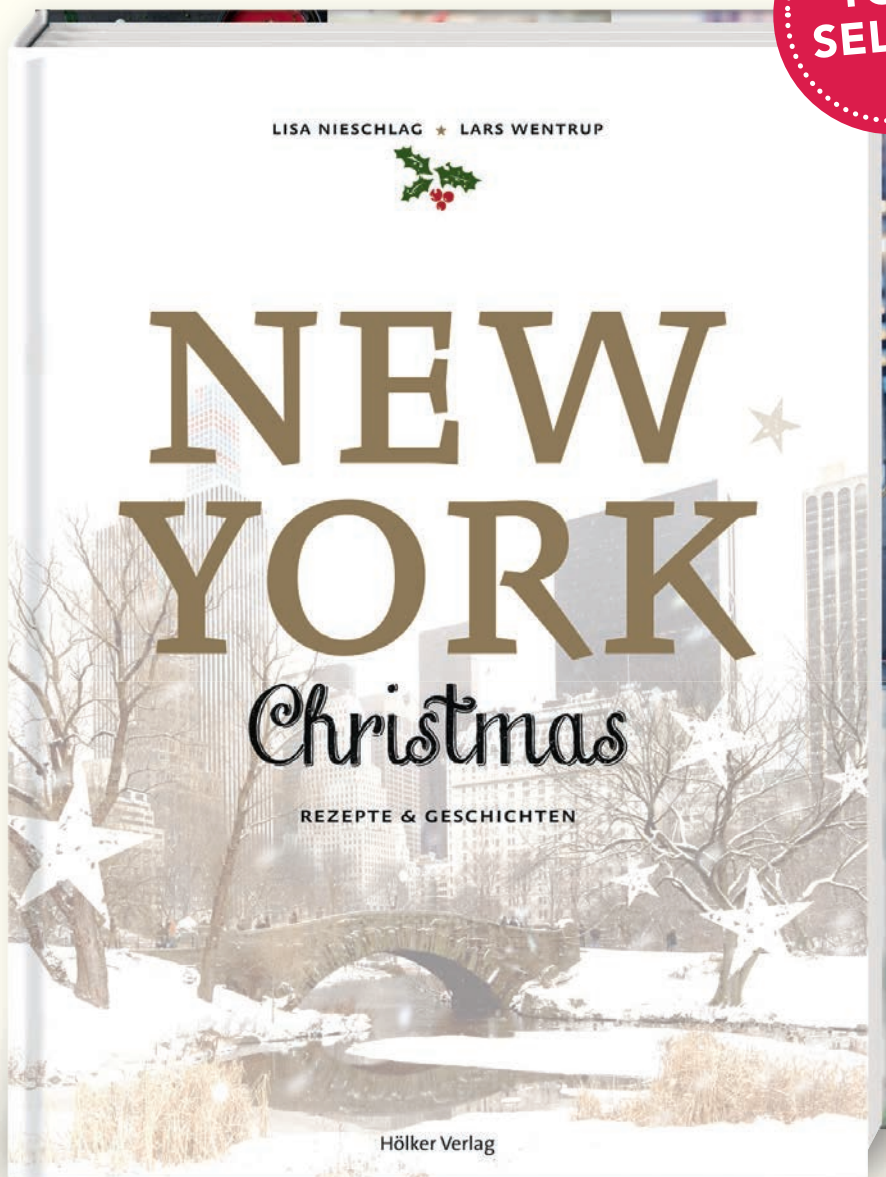
Stories and recipes from the Big Apple

A getaway to the magical New York of the pre-Christmas period: when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating round the imposing Christmas tree outside the Rockefeller Center, and to cap it off, enjoying a delicious slice of pumpkin pie in one of the inviting cafes? With around 50 recipes for Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake, as well as a host of lovely Christmas stories from the Big Apple, this cookbook allows you to share the dream of a White Christmas in your own kitchen.



New York Christmas

Recipes and Stories



New York Christmas Recipes and Stories

Lisa Nieschlag / Lars Wentrup
photos Lisa Nieschlag and
Julia Cawley
176 pp. / 20 x 26.5 cm
hardcover with dust jacket,
with spot-UV varnish,
gold foil embossing and ribbon
bookmark
4-colour print
ISBN 978-3-88117-977-5

€ 24.95

Rights sold to: Romania

- 50 typical American recipes with a Christmas twist
- Genuine New York Christmas stories from authors like Paul Auster
- Live the dream of a New York Christmas
- As good as a weekend in NYC



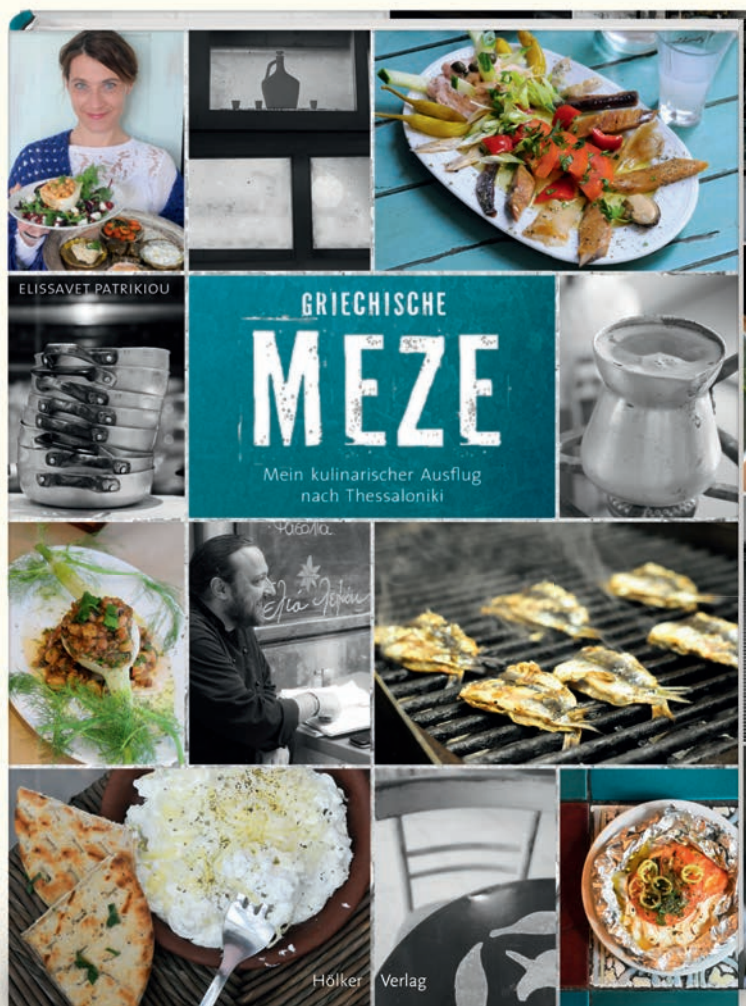
Lisa Nieschlag has family roots in New York, and likes to spend her time in the kitchen, cooking and baking, styling and photographing food.



Lars Wentrup is a self-declared foodie and taste-tester. The two have run a communications design agency in the heart of Münster since 2001.

Greek Mezze

My culinary getaway to Thessaloniki



Greek Mezze My culinary getaway to Thessaloniki

Elissavet Patrikiou
160 pp. / 17.4 x 23 cm
hardcover with embossing and
spot-UV varnish
4-colour print
ISBN 978-3-88117-966-9

€ 19.95

A very personal take on Greek cuisine Mezze – these delicious little dishes taste of holidays and put some Mediterranean pizzazz on our plates. In her cookbook, Elissavet Patrikiou takes us with her into Thessaloniki's cult cafes, and her splendidly authentic photos and 50 original recipes allow us to share in the urban Greek way of life. Genuinely Greek; genuinely good!

- Enjoy a little Mediterranean flair with friends
– Mezze is right on trend
- Typical Greek starters and delicacies
gathered locally
- Award winning title



Best Mediterranean
Cuisine Book Germany



Elissavet Patrikiou has been working as a freelance photographer for over 20 years, and specialises in food photography and cookbooks. She has a particular love of Greek cuisine, which for her is closely associated with exciting encounters and delightful experiences in her homeland.

Today I boil, tomorrow I fry

Legendary recipes



Today I boil, tomorrow I fry

Legendary recipes

Stevan Paul / photos Daniela Haug
 design Anja Laukemper
 208 pp. / 20 x 28.2 cm
 hardcover with gold foil embossing and
 ribbon bookmark
 4-colour print
 ISBN 978-3-88117-978-2

€ 29.95

Rights sold to: Brazil

A very special combination of food and stories “The fairy-tale worlds of the Brothers Grimm have something in common with the kitchen: both are all about taking time out from the hustle and bustle of everyday life, for family time, pleasant hours and moments together.” – Stevan Paul

- Refined home-style cooking, inspired by the Brothers Grimm
- Poetic food photos and enchanting moods
- Bestselling author Stevan Paul



Daniela Haug is the co-founder of a film production company in London and Berlin, and is responsible for numerous projects as a producer. As a photographer, she publishes cookbooks, and food and reportage photos in well-known magazines.



Stevan Paul is a trained chef, and works as an author and recipe developer for various publishers, newspapers, magazines and radio stations. He is also a journalist, and alongside successful cookery books, writes culinary texts, columns and travel pieces. His blog, nutrinary.com, is one of the most-read food blogs in the German-speaking world.

Sugar, Cinnamon and Love

Jeanny's sweet recipes



GAD AWARD
Silver

Sugar, Cinnamon and Love

Jeanny's sweet recipes

Virginia Horstmann
176 pp. / 18.5 x 24.4 cm
hardcover with spot-UV varnish on cover and case
ribbon bookmark
4-colour print
ISBN 978-3-88117-910-2

€ 24.95

Rights sold to: USA (English language)

- With 80 recipes for every occasion to enchant friends and family
- Easy to bake and beautiful to look at



Breakfast Bliss

45 delicious reasons to get up in the morning

Virginia Horstmann
illustrations Julia Marquardt
112 pp. / 18.5 x 24.4 cm
ISBN 978-3-88117-971-3

€ 19.95



Jeanny's Favorite Cakes

Virginia Horstmann



Virginia Horstmann, who has been called Jeanny ever since she can remember, lives in Bremen with her family. She has been publishing her favourite sweet recipes alongside beautiful food photos on her blog, "Zucker, Zimt und Liebe" (Sugar, Cinnamon and Love) since 2012.

My Herbs and Flowers Cookbook

With planting and harvest tips



My Herbs and Flowers Cookbook

With planting and harvest tips

Torsten Hülsmann / photos Oliver Brachat
 128 pp. / 18.4 x 24.1 cm
 hardcover with spot-UV varnish
 4-colour print
 ISBN 978-3-88117-925-6

€ 16.95

With its beautiful photos and creative recipes, My Herbs and Flowers Cookbook will show you simple ways to refine dishes with herbs and edible flowers. And there are plenty of helpful tips for growing and harvesting, so you can plan your own little herb and flower garden – whether in outdoor beds or in pots on your terrace or balcony. A real visual and, most importantly, culinary head-turner!

- Recipes for soups, salads, dips, main courses, desserts and more
- Tips and tricks for growing your own
- Portraits of all the herbs and flowers used



Oliver Brachat works as a successful still-life photographer in his own studio in Düsseldorf. As a trained chef and patissier, his creative eye and love of detail help him create extraordinary photos.



Torsten Hülsmann trained as a chef and in hotel management before working in various Michelin-starred restaurants. His passion for achieving visual as well as taste perfection in his presentation of food brought him to food styling. He has been working as a freelance food stylist and recipe author since 2012.

Cook Properly!



Cook Properly!

photos Oliver Brachat
illustrations Christiane Weismüller
64 pp. / 22.6 x 20.9 cm
hardcover with spot-UV varnish
4-colour print
ISBN 978-3-88117-912-6

€ 16.95
Rights sold to: Norway, Poland,
USA (English language)

Barbecue Properly!



Barbecue Properly!

photos Oliver Brachat
illustrations Christiane Weismüller
64 pp. / 22.6 x 20.9 cm
4-colour print / hardcover with
spot-UV varnish
ISBN 978-3-88117-934-8

€ 16.95
Rights sold to: Poland

Bake Properly!



Bake Properly!

photos Oliver Brachat
illustrations Christiane Weismüller
64 pp. / 22.6 x 20.9 cm
4-colour print / hardcover with
spot-UV varnish
ISBN 978-3-88117-947-8

€ 16.95
Rights sold to: Poland

- The perfect gift
- Bringing together 3 volumes of the successful "...Properly"-series!
- Unique design



Hölker Verlag

an imprint of

COPPENRATH Verlag GmbH & Co. KG

Hafenweg 30 · 48155 Münster · GERMANY · Fax +49 (0) 251 / 414 11 800

www.coppenrath.de

Contact

Foreign Rights Departement

Mandy Queisser

Head of Licensing and Foreign Rights

queisser@coppenrath.de

phone: +49 (0) 251 414 11 811

Kristina Wittkopf

Foreign Rights Manager

wittkopf@coppenrath.de

phone: +49 (0) 251 414 11 814

Order-No. 85314

