

Hölker Verlag

COOK BOOKS

Foreign Rights 2018/2019

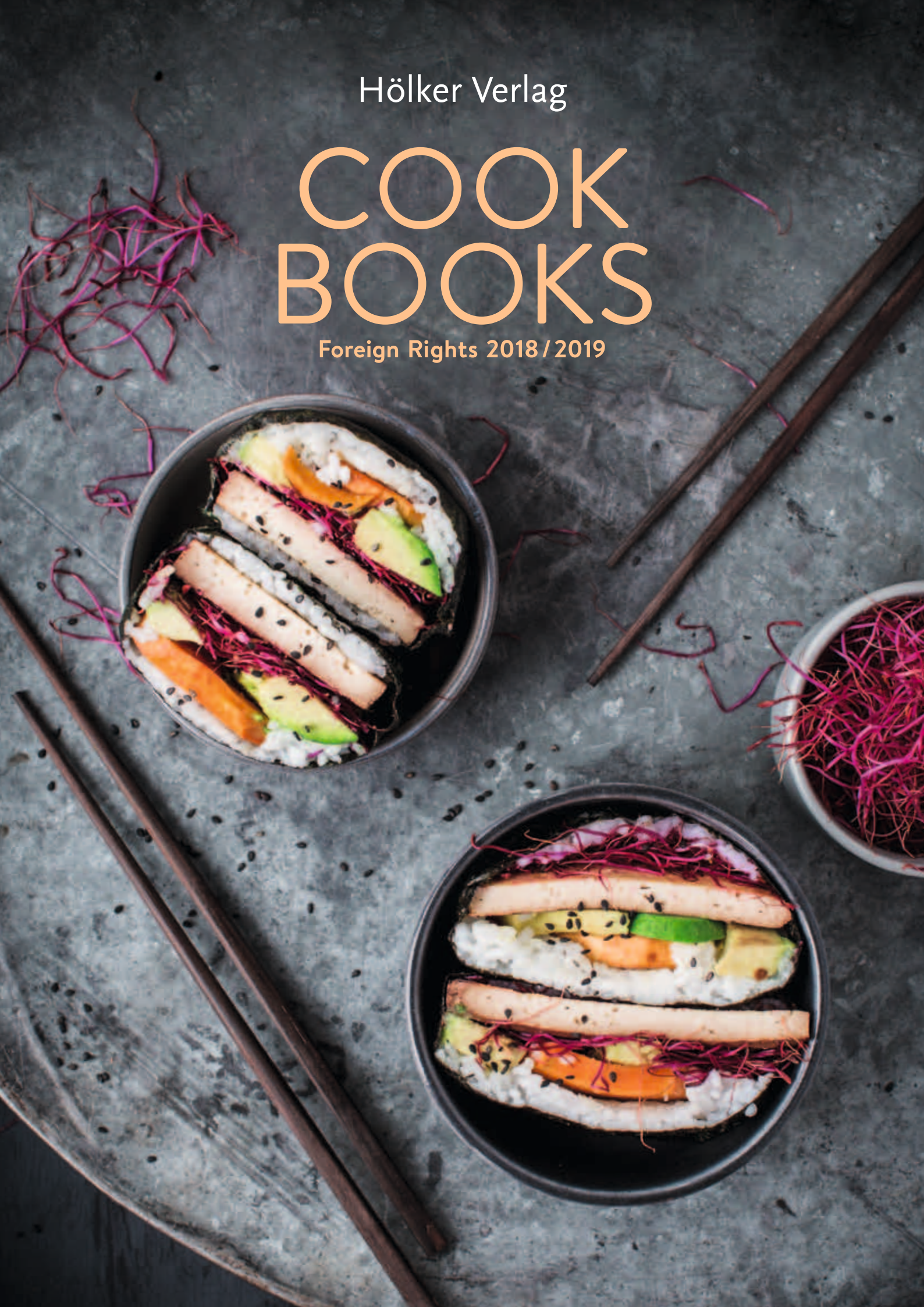




Photo: © Klaus Altevogt

Dear friends and colleagues,

It never rains in California, and its cuisine is so wonderfully diverse and extremely healthy, so **California Love** is our tribute to that everlasting summer feeling.

Who hasn't experienced one of those magical nights when we look up to the starry sky and enjoy the sea of light above us? **Night Kitchen** celebrates the night: cocktails, dinner recipes, midnight snacks and breakfast favourites accompany us and spoil us from dusk till dawn. With this book, you can look forward to an entirely new cookbook theme!

It will soon be Christmas again, and there is another addition to our successful NY-series: **New York Christmas Brunch** brings you impressions from the city of Christmas dreams, directly to your breakfast table!

And, for classic baking at Christmas and throughout the rest of the year, our **Fairy Tale Baking Book**, with its luxurious, glittering cover, is a real highlight you would simply love to own.

With best wishes for a successful autumn of cookbooks

K. Wittkopf

Kristina Wittkopf
Foreign Rights Hölker Verlag

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Cover photo from: Night Kitchen – Recipes and Stories

Every night has something magical about it – the twilight helps us settle down to rest, the campfire stirs up memories, and the full moon seems to sharpen our senses: night tells the most beautiful stories. And there are all kinds of things to enjoy before the new morning breaks through the darkness: the blue hour is a time for cocktails, an elegant dinner promises to be unforgettable, and a midnight snack re-energizes us through to sunrise, which we celebrate with a delicious breakfast.



Welcome to the night café!



Lisa Nieschlag / Lars Wentrup

Night Kitchen

Recipes and Stories

Photos by Lisa Nieschlag, Julia Cawley, Oliver Schwab and Sascha Talke
176 pp. / 20 x 26.5 cm / word count: 15.000
Hardcover with textured paper, silver foil embossing and ribbon bookmark / inside pages: 4 c




ISBN 978-3-88117-188-5

€ 30,-



Nieschlag + Wentrup is THE go-to design agency. The people behind the name are Lisa Nieschlag and Lars Wentrup, both of them designers with heart and soul, who have achieved great success with their own agency in Münster. Lisa also runs the prize-winning food blog lizandjules.com, with Julia, which has already made a name for them on the German food scene.

Julia Cawley is a photographer who lives in Hamburg, the gateway to the world, with her family. Julia is a cosmopolitan, too, and always open to trying new things - as long as they're vegetarian. As a food blogger, Julia organises international food styling and photography workshops with Lisa.

-  **Night: the new lifestyle theme**
-  **Special recipes, beautifully presented**
-  **For all those connoisseurs who love long evenings**





The deep orange sunrise behind the Californian mountains is just as unforgettable as the sunset, immersing the sky in dramatic colours before the sun seems to fall straight into the sea: nowhere is happiness as palpable; nowhere is life as easy as in California. And right here, with organic wholefoods, vegetarian food vans and farmers markets on every corner, it's so easy to have the perfect diet. Fresh, seasonal products are the main components in easy-going Californian fusion cuisine, which is – quite simply – good for us, and makes life more beautiful.



Summer is a state of mind



Simone Wille

California Love

Laid-back Recipes from
the Sunshine State

208 pp. / 20 x 26.5cm / word count: 14.500
Hardcover with uncoated paper, spot-UV
varnish and gold foil embossing / inside
pages: 4 c

ISBN 978-3-88117-186-1

€ 30,-



Simone Wille studied journalism in Salzburg and London, and loves writing articles and books on food and lifestyle topics. When she isn't travelling with her husband and children, she lives, cooks and writes in Munich.

- 🔪 **Light & easy: simple, healthy cuisine**
- 🔪 **Real California feeling**
- 🔪 **Atmospheric moods from
the Sunshine State**

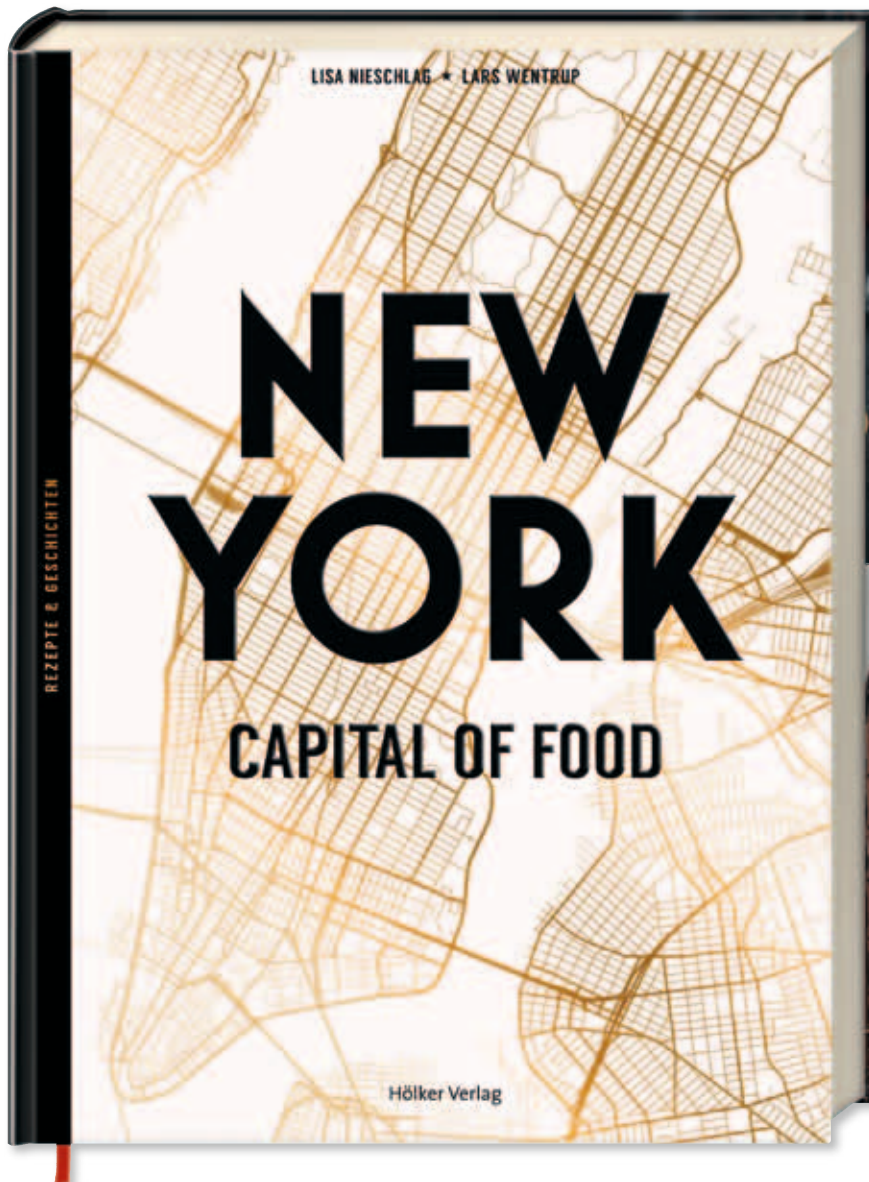




The “New York Christmas” dream team Lisa Nieschlag and Lars Wentrup take you back to their New York, and demonstrate that the metropolis on the Hudson is always worth a visit. Cure your wanderlust with these 50 new recipes, which are at least as diverse as the Big Apple itself. Get carried away by the pizzazz of the foodie’s ultimate city: enjoy caramel rolls in a cosy Greenwich Village coffee shop, corn chowder in legendary Williamsburg or chicken wings in Chinatown. This is the taste of New York!



Welcome to The Big Apple



Lisa Nieschlag / Lars Wentrup
New York – Capital of Food
Recipes and Stories

Photos by Lisa Nieschlag and Julia Cawley
176 pp. / 20 x 26.5 cm / word count: 20.600
Hardcover with large areas of gold foil
embossing, relief embossing and ribbon
bookmark / inside pages: 4 c

ISBN 978-3-88117-144-1




€ 29,95

Rights sold to: Australia (English world)



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-  From bestselling authors Lisa Nieschlag and Lars Wentrup
-  A sensory experience: cover with gold foil embossing
-  50 new recipes from the melting pot of New York





What could be more wonderful than starting the day with a Christmas brunch looking out over New York's snow-covered skyline? With this book, readers can bring that real New York feeling to their home – without the jet lag. Inspired by the city that never sleeps, savoury roast beef bites and sweet peanut butter chocolate bars leave us wanting more, awakening Christmas dreams, appetite and a yearning for travel!



It's Christmas Time in NYC!



Lisa Nieschlag / Lars Wentrup
New York Christmas Brunch

Photos by Lisa Nieschlag and Julia Cawley
128 pp. / 18.4 x 24.1 cm / word count: 14.300
Hardcover with gold foil embossing and high embossing / inside pages: 4 c

ISBN 978-3-88117-991-1

€ 20,-



For biographies of **Nieschlag + Wentrup** and **Julia Cawley** see p. 5



New York Christmas

ISBN 978-3-88117-977-5

Rights sold to:

Australia (English world),
Spain (Spanish world), Romania



New York Christmas Baking

ISBN 978-3-88117-154-0

Rights sold to:

Australia (English world),
The Netherlands

- ☛ Fantastic impressions from the city of Christmas dreams
- ☛ 40 new recipes, sweet and savoury
- ☛ Guaranteed bestseller book

The scent of cinnamon, oranges and baked apples awakens anticipation and memories. In this magical season we love to cook, bake and spoil our loved ones with gifts from the kitchen. In 24 recipes, this culinary advent calendar brings wonderful Christmas aromas into our homes. Sweet, crispy truffles, spicy red cabbage and warming chai latte help the days pass more quickly until the Christmas feast itself, and homemade orange marmalade or freshly brewed honey liqueur make wonderful Christmas and secret Santa gifts.



For an advent season full of fragrances



Agnes Prus

The Scent of Christmas

24 Advent Recipes for You

Photos by Frauke Antholz

64 pp. / 18.4 x 24.1 cm / word count: 7.500

Hardcover with gold foil embossing / inside pages: 4 c

ISBN 978-3-88117-174-8

€ 16,-



Agnes Prus started her career as an art historian, but finally listened to her heart and spent several years relishing the smell of baking in a new Cologne café. The heroes of her recipes have always been natural ingredients that are real happiness boosters.



Let it Snow

ISBN 978-3-88117-145-8

**Rights sold to: Hungary,
The Netherlands,
UK (English world)**

- ≡ 24 recipes for the countdown to Christmas
- ≡ The perfect gift for the advent season
- ≡ An explosion of Christmas aromas

Its melt-in-the-mouth delectability sweetens our daily lives, crowns any sophisticated menu, and guarantees sensuous pleasure. Chocolate consoles, spoils, rewards and makes us happy. With seductive recipes and practical chocolate basics, any chocolate fan will find a new favourite recipe here to treat themselves and their loved ones.



Enjoy the chocolate side of life!



Andreas Neubauer
I love Chocolate

Photos by Oliver Brachat
96 pp. / 18.4 x 24.1 cm / word count: 10.500
Hardcover quarter binding with 2 different
Geltex materials and gold foil embossing /
inside pages: 4 c

ISBN 978-3-88117-187-8




€ 17,-

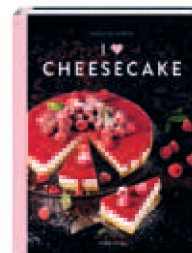
Rights sold to: The Netherlands



Oliver Brachat is a successful still-life photographer with his own studio in Düsseldorf, Germany. He creates extraordinary food photographs with immense creativity and love of detail.

Andreas Neubauer is a trained cook and head chef, has been working in various Michelin-starred restaurants since 1990. In demand as an author and food stylist, with more than 70 books to his name, he develops recipes for publishers, magazines and television.

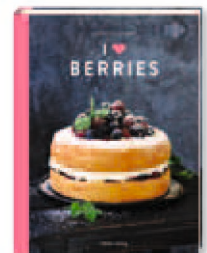
-  Happiness guaranteed!
-  Cookies, cakes and desserts
-  Chocolate is pure joy



I Love Cheesecake

ISBN 978-3-88117-082-6

Rights sold to: Finland,
The Netherlands,
Paperback (Germany)



I Love Berries

ISBN 978-3-88117-122-9



Breakfast

is the most important meal of the day: it's when you chart the course you will take through to the evening. On weekdays it needs to be quick and easy, but weekend breakfasts can be more elaborate, to be savoured in peace – alone or with friends and family. These delicious and diverse recipes are guaranteed to give you the perfect morning. Take time out and treat yourself to something good, because this is going to be your day!



The feel-good start to the morning



Kerstin Niehoff

Seize the Day

Feel-good Recipes for
a Perfect Breakfast

112 pp. / 17.4 x 23 cm / word count: 9.000
Hardcover with blind and copper foil
embossing / inside pages: 4 c

ISBN 978-3-88117-162-5

€ 16,95



GAD AWARD
Silver



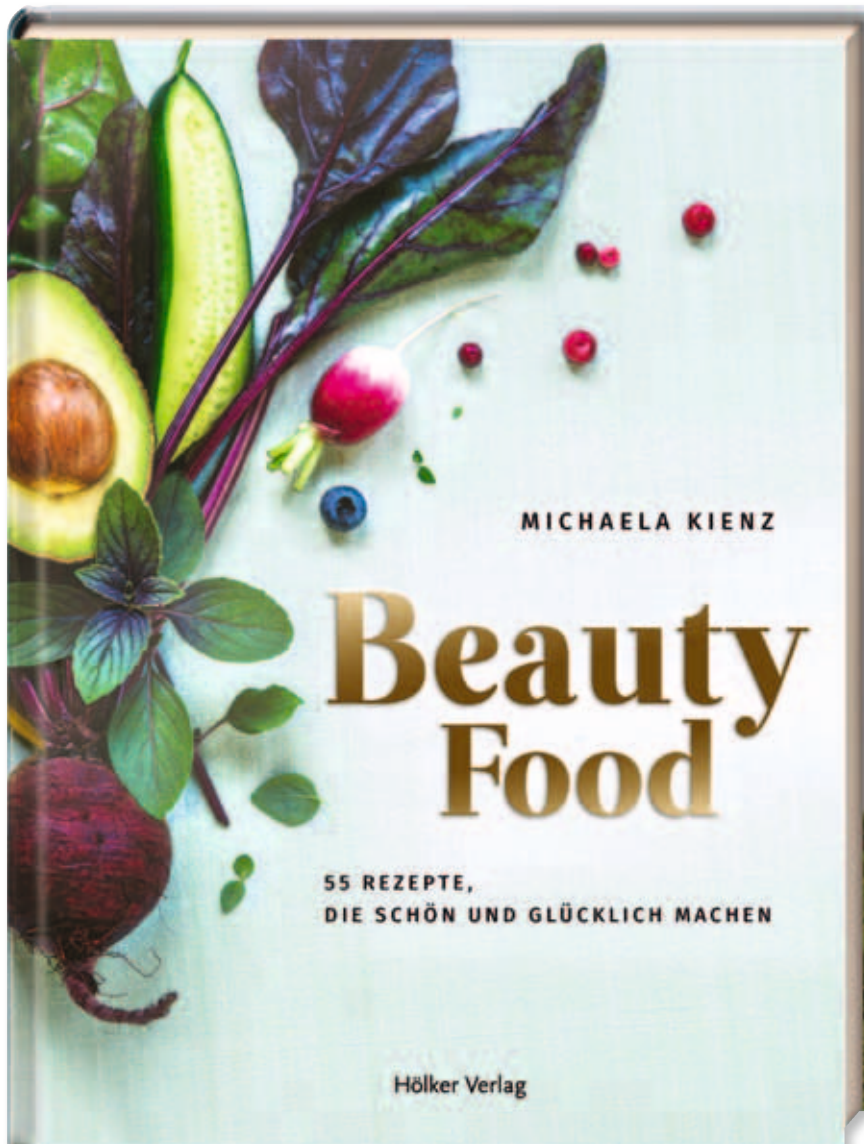
Kerstin Niehoff runs the food, design and lifestyle blog *Waldsinnig*, where she shares her love of everything natural and sustainable. She comes from a family of organic coffee roasters, so a passion for natural foods is in her genes.

- 🔪 **Good-mood-food that will set you up for the day**
- 🔪 **Breakfast: a little everyday oasis of happiness, and a major trend**
- 🔪 **The perfect gift for your best friend**

Food can make you incredibly happy, but it can also make you radiantly beautiful! Dietician Michaela Kienz shows how a natural and lively cuisine can make a positive impact on our bodies, minds, and above all our beauty. Discover the beauty booster that nature can provide, be inspired by the colourful vegan recipes and start feeling beautiful!



You are what you eat!



Michaela Kienz

BeautyFood

55 Recipes to Make You
Beautiful and Happy

Photos by Eileen Gruschka

160 pp. / 17.4 x 23 cm / word count: 24.900
Hardcover with relief and foil embossing and
spot-UV varnish / inside pages: 4 c

ISBN 978-3-88117-160-1

€ 19,95



Michaela Kienz is in love with smoothies and mad about veg. Her training as a dietician has made her an expert on vegan diets, raw food and Ayurveda. She puts on workshops in her SoulfoodKitchen on plant-based diets and conjures up vegetarian feasts for a huge variety of occasions.

- 🔪 **Trending topic: healthy eating and anti-aging**
- 🔪 **Professional tips for a healthy, plant-based diet**
- 🔪 **55 easy recipes using seasonal ingredients**



GEBRATENER REIS MIT GEMÜSE

IG. 15 MIN.
GAREN
IONEN

s Gemüse (z.B. Brokkoli,
oten, Erbsen)

Öl
Cashewkerne
der grüne Currypaste
in Stäbchen
Frühlingszwiebeln, in schrägen

quirlt
mahliener schwarzer Pfeffer
Koriander und
Basilikum, Blättchen abgezupft
Sojasoße
Limonette, in Spalten

Gebratener Reis ist ein Alleskönner in der Resteküche. Sind die einzelnen Zutaten fix und fertig vorbereitet, übernimmt der Wok das Kommando, und im Nu steht das Gute-Laune-Essen auf dem Tisch. Wok this way!

Den Reis nach Packungsanweisung bissfest garen. Auf einem flachen Teller ausbreiten und vollständig abkühlen lassen.

Das Gemüse in sprudelnd kochendem Salzwasser in ca. 3 Min. bissfest blanchieren. Abgießen und eiskalt abschrecken. Das Öl in einem Wok erhitzen und die Cashewkerne darin anrösten. Mit einem Schaumlöffel herausnehmen und auf Küchenpapier abtropfen lassen.

Die Currypaste 1 Min. im Öl erhitzen. Tofu zugeben und bei hoher Temperatur unter ständigem Rühren ca. 4 Min. anbraten. Das Gemüse, die Hälfte der Frühlingszwiebeln und die Cashewkerne unterrühren und 2 Min. erhitzen.

Den Reis mit einer Gabel auflockern und unter das Gemüse mischen. Alles an den Rand des Woks schieben und die Eier in die Mitte gießen. Mit Salz und Pfeffer würzen und unter Rühren stocken lassen. Alles miteinander vermengen und vom Herd nehmen. Die übrigen Frühlingszwiebeln, Koriander und Thai-Basilikum untermischen. Den gebratenen Reis mit Sojasoße abschmecken, auf Teller verteilen und mit Limettenspalten garnieren.

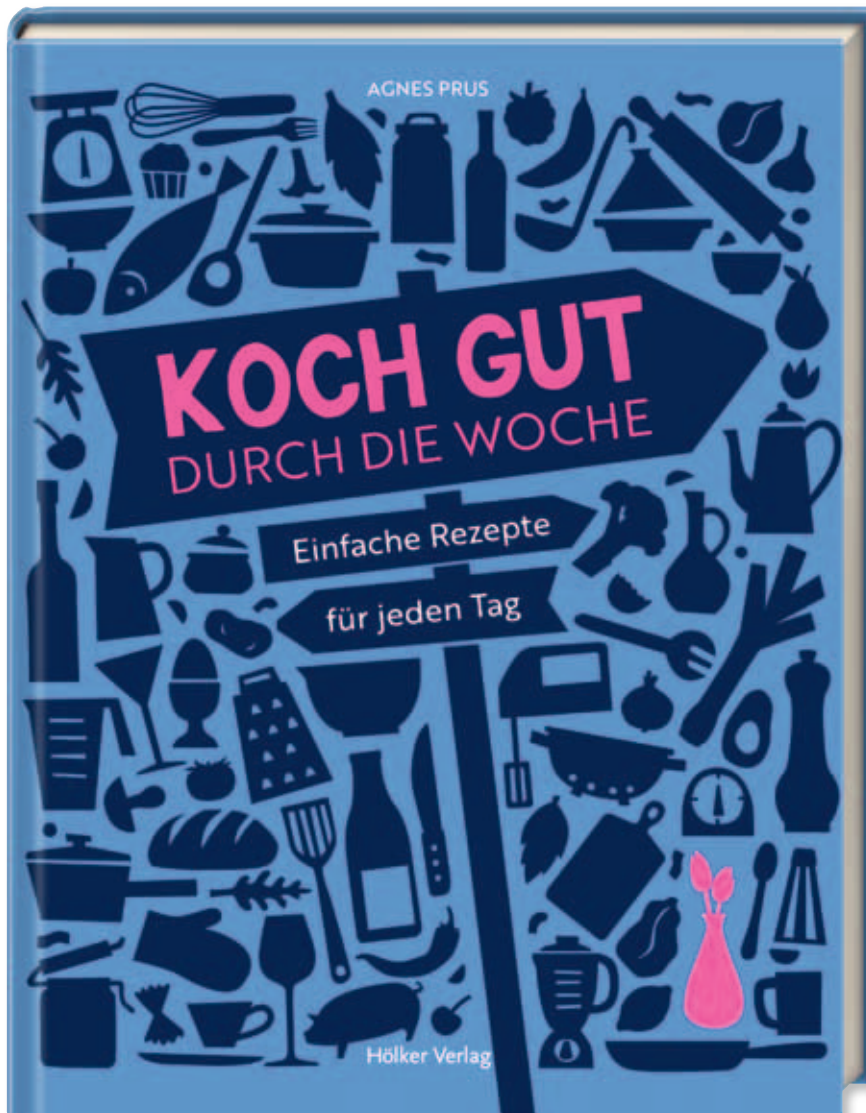
TIPP

Für gebratenen Reis eignet sich übrigens Reis vom Vortag am besten. Es werden ca. 450 g gegarter Reis benötigt.



Whether it's a substantial breakfast, lunch for the office or a quick dinner for the whole family, this book is designed to take the stress out of mealtimes! More than 60 tasty recipes will come to the rescue when you've got the Monday blues, you're starving hungry or the fridge is empty, and will keep you relaxed and satisfied all week.

Relaxed through everyday life!



Agnes Prus

Cook Well all Week

Simple Recipes for Every Day

Photos by Frauke Antholz

Illustrations by Nieschlag + Wentrup

160 pp. / 19 x 23 cm / word count: 19.900

Hardcover with neon relief varnish / inside pages: 4 c

ISBN 978-3-88117-170-0

€ 22,95



Agnes Prus started her career as an art historian, but finally listened to her heart and spent several years relishing the smell of baking in a new Cologne café. The heroes of her recipes have always been natural ingredients that are real happiness boosters.

- 🔪 **More than 60 tasty dishes for every day of the week**
- 🔪 **Simple and quick to prepare**
- 🔪 **With a handy recipe finder**

Majorca is many people's number one holiday paradise. The beaches are wonderful, the towns and villages picturesque and inviting, the people relaxed. Who doesn't want more Majorca in their life? This book is about people who have made Majorca their home. Discover the path they took to the island, their philosophy and their way of life. The author, who has also settled in the Balearics, has plenty of stories to tell and opens a window onto the island and its people.



Our favorite island



Elke Clörs

Viva Majorca

Island Stories and Recipes

208 pp. / 18,4 x 24,1 cm / word count: 22.400
Hardcover with copper foil embossing / inside
pages: 4 c

ISBN 978-3-88117-185-4

€ 19,95



Elke Clörs spent many years as a medical journalist before opening an interior design and jewellery business. She and her family now split their time between Germany and Ibiza, where she runs a small design factory and helps others to realise their dreams.

- 🔪 Unique stories about people you would like to meet
- 🔪 Authentic recipes for that real island feeling
- 🔪 For all Majorca fans who want to experience more

Doris Zehr stages a broad range of recipes with style. The aristocratic magic of exquisite, historic porcelain completes the ambience of the moated stately home near Düsseldorf in Germany. This book invites you into the world of the author, introducing you to life and food in her manor house. Along with the sumptuous photographs of the dishes, you can also admire the author's keen sense of interior design. Let yourself be charmed by wonderful recipes and sophisticated design!



Dinner is served!



Doris Zehr

**Of Princess Beans, Poor
Knights and White Gold**

Living and Dining
on a Knight's Manor

Photos by Eva Lindner

224 pp. / 32 x 23 cm / word count: 10.500

Hardcover with dust jacket / inside pages: 4 c

ISBN 978-3-88117-205-9

€ 49,-



Doris Zehr is a passionate collector, cook and stylist. She is married and lives in a moated stately home in the Lower Rhine region and in Düsseldorf. Her Düsseldorf concept store, Anna van Neerhave Manufaktur, sells antiques, porcelain, glass, silver and antique jewellery.

- ☞ Dishes served on precious porcelain in a stylish interior
- ☞ Atmospheric winter mise-en-scene
- ☞ A popular coffee-table book!



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