

Felicity Cloake

Felicity is a freelance writer and editor based in London and specialising in food, drink and travel. Formerly Deputy Editor at *fresh* magazine, she now writes a weekly food column in the *Guardian's* G2 and regularly for the *Daily Mail* and *Metro*, as well as the *Spectator's* *Scoff!* magazine and Tim Hayward's quarterly *Fire & Knives*.



For more information about Felicity please visit her website www.felicitycloake.com

Forthcoming publication

Agents

Sarah Ballard
sballard@unitedagents.co.uk

Associate
Eli Keren
ekeren@unitedagents.co.uk
0203 214 0775

Publications

Non-Fiction

Publication Details Notes

**ONE MORE
CROISSANT FOR
THE ROAD**
2019
HarperCollins

One More Croissant for the Road sees 'the nation's taster in chief' Felicity Cloake embark on the trip of a lifetime, cycling 3,500km across France in search of the definitive versions of classic French dishes. Felicity has long established herself as an absolute authority on everything that is important about food. This lively and charming account of her search for the ultimate Quiche Lorraine, la meilleure Tarte Tatin and a Cassoulet par excellence, culminates in a triumphant two-wheeled tour of Paris's boulangeries in pursuit of France's finest croissant. Accompanied by charming line illustrations, each chapter concludes with Felicity putting this new-found knowledge to good use in a new 'perfect' recipe for each dish, the conclusion of her rigorous and thorough investigative work on behalf of all our taste buds.

Felicity Cloake is the author of the Guardian's long-running weekly column, How to Cook the Perfect...as well as having been the New Statesman's food columnist since 2011 and the author of four books with Fig Tree. She was named Cookery Journalists of the Year at the 2016 Fortnum & Mason awards, and won the Cookery Journalist of the Year and New Media trophies at the 2011 Guild of Food Writers awards.

**THE A-Z OF
EATING: A
FLAVOUR MAP
FOR THE
ADVENTUROUS
COOK**
2016
Fig Tree

This is a cookbook for people who are looking for inspiration rather than instruction; one that will make you look at familiar ingredients in a new light, and welcome new ones with open arms.

Here Felicity Cloake offers an ingredient for each letter of the alphabet - twenty-six of her favourite things to eat, and recipes using them which will change the way that you think about these ingredients forever. In the Blue Cheese chapter, a Roquefort and honey cheesecake with walnut and pear; in Caramel, roast duck with miso caramel and in Rhubarb, rhubarb gin granita. Yet there are also more straightforward dishes, no less original or delicious: beetroot noodles with goat's cheese, toasted walnuts and baby kale; chorizo baked potatoes with avocado crema; slow roast tomato pasta with lemon salt, ricotta and basil. And there are many more playful takes on favourite dishes: salted peanut caramel crispy cakes, aloo tikki scotch eggs, jelly cherry jubilee, buttermilk onion rings.

This is a book to shake you out of your recipe rut and make you start to think about food, and cook it in an entirely new way.

PERFECT TOO
2014
Fig Tree

The follow up to Perfect: 92 more invaluable recipes and tips from Felicity Cloake.

Having rigorously tried and tested recipes from all the greats - from Elizabeth David and Delia Smith to Nigel Slater and Simon Hopkinson - Felicity Cloake has pulled together the best points from each to create the perfect version of 91 more classic dishes, from perfect crème brûlée to the perfect fried chicken.

Never again will you have to rifle through countless different books to find your perfect pulled pork recipe, Thai curry paste method or failsafe chocolate fondants - it's all here in this book, based on Felicity's popular Guardian columns, along with dozens of practical, time-saving invaluable prepping and cooking tips that no discerning cook should live without.

PERFECT HOST

2013

Fig Tree

The complete guide to dinner parties - for people who think they don't do dinner parties. Forget fish knives and boy-girl-boy-girl: modern entertaining sweeps away all the rules. These days, we're far more relaxed about inviting people round on the spur of the moment for sofa suppers and big, loud Sunday lunches, but there are still a few secrets to mastering the art of feeding people and having fun. In Perfect Host, Felicity Cloake ensures that you have every base covered. Whether it's having a few friends round for an impromptu after-work supper (lamb, harissa and courgette kebabs with jewelled couscous), knocking up a feast to accompany a DVD boxset (pulled pork and black bean chilli and tex mex slaw) packing a basket for that perfect picnic (Scandinavian picnic loaf), planning the menu for a seductive dinner (pollack en papillotte with basil and tomatoes, and my last Rolo) or deciding what will wow at a raucous birthday party (chocolate and rose layer cake), Perfect Host is packed with delicious recipes (and helpful hints) for all occasions.

PERFECT

2011

Fig Tree

The Guardian's 'How to Make' food columnist Felicity Cloake is on a mission to find the perfect recipes for staple dishes, from spag bol to apple pie and from brownies to fish pie, in her first cookbook Perfect - 68 essential recipes for every cook's repertoire.
