

Ed Smith

Author / Chef / Influencer

Ed Smith is the author of the acclaimed *On the Side* (Bloomsbury 2017); the best-selling *The Borough Market Cookbook* (Hodder and Stoughton 2018); and the award-winning food blog



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Publications

Non-Fiction

Publication Details	Notes
THE BOROUGH MARKET COOKBOOK 2019 Hodder & Soughton	Borough Market is the beating heart of London's food scene. Every year millions of locals and tourists flock to Borough Market to soak up the unique atmosphere, interact with the expert traders and sample the world-class produce. This gorgeous book takes you on a tour of a year at the Market, from the beginning of spring, through Easter and Midsummer, to Apple Day in October and the switching on of the lights at Christmas - with the most delicious recipes highlighting the very best of those celebrations.

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ON THE SIDE 2017 Bloomsbury	<p>Whilst writing his food blog, Rocket & Squash, Ed Smith noticed that a key part of our meals was being ignored. On too many occasions, side dishes were being relegated to an overboiled afterthought, or dismissed with a throwaway 'eat with potatoes' or 'serve with seasonal greens' line. But our side dishes have the potential to be as inspirational as the main event itself. In fact, they're often the best bit! Here it's the 'two veg' rather than the meat which are given the spotlight: you'll find 140 inspiring recipes and insightful tips to make your pulses, roots, vegetables and greens dazzle in their own right. Think of garlic oil pea shoots, smoky ratatouille, celeriac baked in a salt and thyme crust, carrots with brown butter and hazelnuts, spelt grains with wild mushrooms, and chorizo roast potatoes</p>
Crave 2021 Quadrille	<p>Ed Smith helps his readers home in on their cravings (whatever the reason for them) by organising his recipes within six cleverly conceived flavour profiles: fresh and fragrant; chilli and heat; tart and sour; curried and spiced; rich and savoury; and (best of all?) cheesy and creamy. There's also a directory of alternative cravings at the back, providing additional ways in. All bases are covered, from snacks through sides, to main courses and puddings.</p> <p>Think of fermented and fresh tomato salad with feta for when both sun and cook are already smiling; or lamb chops with cacio e pepe white beans if in need of a re-set; the likes of 'nduja spatchcock chicken, should a tickle of chilli be in order; or curried brisket noodles to meet spice needs. Whether we want snap and crunch or velvet softness, sharp citrus or warming aromatics, or just something involving bubbling, molten cheese, CRAVE presents a fresh take on seasonal cookery, but goes beyond that too — acknowledging core instincts and base itches, and so delivering recipes you'll want to make every day of the week, whatever the weather or mood.</p>