

SHARED KITCHEN HAS WON THE GOURMAND 'BEST IN THE WORLD' AWARD FOR THE BEST COOKBOOK ASSOCIATED WITH A BLOG

Julie Biuso and her daughter Ilaria are delighted to have won this prestigious award that was up against three other titles from Belgium, Germany and the UK.

Edouard Cointreau founder of the Gourmand World Cookbook Awards says 'We had 20 per cent more entries this year (2020), from 175 countries. With the pandemic, people are cooking, reading and writing. Sales of cookbooks worldwide are the best in two decades.'

29-year-old Ilaria has been involved in magazine and book shoots with her talented mother since she was young and worked alongside her at her cooking school, Master Classes and food events.

She says, 'I've watched mum with so much pride over the years as she stacked up awards but never thought for a moment that one day, I'd be doing a book with her. To win an award for our book is pretty amazing.'

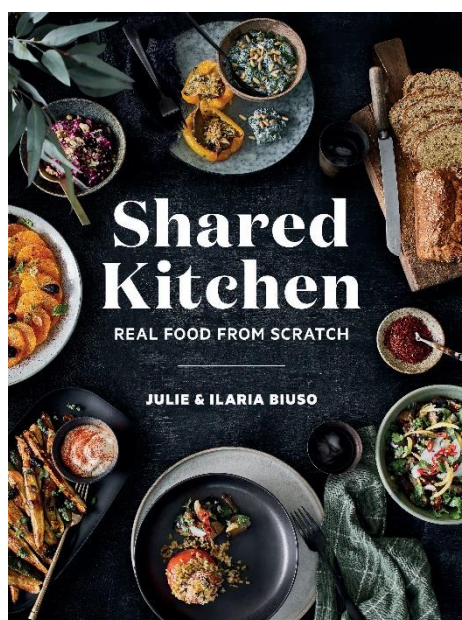
This is Julie's ninth Gourmand Award. She also has 22 Culinary Quill awards from the NZ Guild of Foodwriters, and scooped a Gold Ladle at the Le Cordon Bleu World Food Media Awards, a Journalism Award from the University of Canterbury and has had two wins for her books in the lifestyle section of New Zealand's top literary awards, the Goodman Fielder Wattie Book Awards and the Montana Book Awards. Her previous publication *Julie Biuso At Home* won an award in 2014 at the Gourmand World Cookbook Awards and was a finalist in the NZ Guild of Foodwriters Awards.

Julie says, 'Honestly, it doesn't matter how many awards you win, each one is a privilege – the fact that someone somewhere recognises your work is a lucky thing and to share Ilaria's first award will always remain special.'

Julie's vibrant career cooking and writing about food has taken her around the world, training and teaching at Le Cordon Bleu London, and later becoming an Ambassador for Le Cordon Bleu Institute New Zealand. She has cooked for prime ministers, ambassadors and dignitaries in her own country and in Italy, France and the UK, and was chosen to be the personal chef for the late Maestro Luciano Pavarotti on both his visits to New Zealand.

In early 2015 Julie launched her blog site Shared Kitchen which was a finalist in the Visual award in the NZ Guild of Foodwriters Awards in 2015 and won best Food Website in NZ in 2015 in the Gourmand Cookbook Awards.

Ilaria has been involved in Shared Kitchen's website creating recipes and managing the social media. Then in November last year this exceptional duo released their cookbook *Shared Kitchen Real Food from Scratch* which was a finalist in the NZ Booklovers Awards earlier this year.



SHARED KITCHEN Real Food From Scratch
By Julie Biuso and Ilaria Biuso
Photography by Manja Wachsmuth

RRP: \$39.99,
ISBN: 978-1-98-853846-4
Format: 252 x 190mm, 288 pages,
Full colour, Paperback with flaps, Released: 7 November, 2020

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Julie Biuso and her daughter Ilaria share the kitchen bench and create double the deliciousness, double the fun and double the love in their stunning book.

Based on their award-winning website of the same name, the 160+ recipes in *Shared Kitchen* will inspire you to get in the kitchen and get cooking.

The Biusos have the X-factor when it comes to flavour, creating extraordinary dishes with vegetables and fruits, meat and fish, adding in herbs, spices, nuts, cheeses, oils and grains. Whether it's a white peach and nectarine salsa to enhance a late summer barbecue, a sensational coconut cashew nut curry to add to a shared meal, a serving of the crispiest beer-battered fish to serve on 'fish Friday', a stacked bowl of what is undoubtedly the best-ever Mac 'n Cheese you'll likely ever eat, or a classic French-roasted chicken or quick and easy fruit tart or celebration cake, Julie and Ilaria have got you covered.

The emphasis is fairly and squarely on showing how to achieve food that looks just as good as it does in the photographs taken by talented food photographer Manja Wachsmuth.

Julie says: *'We've put our favourites in here, our 'best-ers', and heaps of different ways with vegetables – the sort of food we eat most nights and which we love to share with family and friends. We are led by what's in the garden or what's in season, and with a few good additions, such as extra virgin olive oil, spices and seasonings, it's easy to create delicious and memorable food.'*

'There are so many really great mid-week meals in Shared Kitchen that you can whip up when you're short of time, ingredients, or dollars. We love to use seasonal produce because it's fresher and helps keep the cost down,' says Ilaria.

Julie has a legion of loyal fans who have followed her for years, and for very good reason: her recipes work and the food tastes so good. Then there's the unique conversation that goes on between this mother and daughter duo. *'We just love talking about food and cooking together,'* says Ilaria.

Memories from their travels spark ideas, as does Ilaria's Italian heritage, complementing Julie's wealth of knowledge and formal training. The extensive recipe notes that Shared Kitchen fans have come to love, ingredient alternatives for those less common items, and a seven-page glossary further enhance this remarkable book.

