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Ideal Home Cooking

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### Acknowledgements


Photographs on title page are (left to right): Grilled Courgettes with Garlic, Chickpeas and Fresh Marjoram, Bloody Mary Gazpacho and Mascarpone Mousse with Roasted Apricots. Photographs on page 6 are (clockwise): Smoked Salmon Carpaccio with Horseradish Cream, Medley of Seafood with Herbs and Garlic, Moroccan Spiced Lamb Kebabs and Penne with Mushroom Pesto and Asparagus.
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PAUL AND JEANNE RANKIN are renowned for their vibrant mix of modern food styles and their regular features for Ideal Home magazine skilfully marry brilliant ideas from their Michelin-starred restaurant, Roscoff, with recipes that really work at home.

*Ideal Home Cooking* is a compilation of delicious and healthy recipes from their hugely popular ‘Creative Cookery’ series in *Ideal Home* magazine. It includes over 120 innovative ideas and recipes for modern home cooking, and is accompanied by the best of the food photography featured in the magazine.

Combining flavours from around the world, the recipes reflect the Rankins’ truly global style of cooking with exciting and imaginative combinations such as spicy prawn cakes and a leek and ginger sauce, stuffed loin of pork with basil, and a mocca date pudding with a butterscotch sauce. With quick and easy recipes for day-to-day cooking as well as inspirational ideas and serving suggestions for entertaining, *Ideal Home Cooking* encompasses a wealth of contemporary food styles for all occasions.