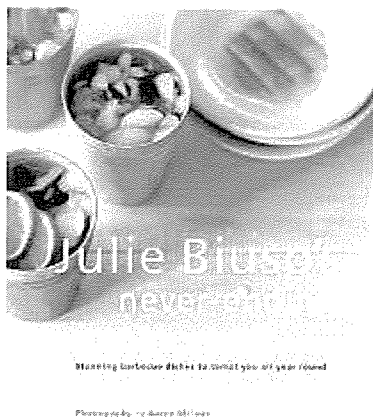




## Cook books



**JONATHAN REES** reviews the latest cookbook releases.

**NEVER-ENDING SUMMER**  
**Julie Biuso, New Holland, \$45.**

**IT SEEMS** we are living in the title of this week's cookbook. Julie Biuso has always been ahead of her time as far as originality, flavour and texture combinations, and the art of simplicity are concerned. She just "gets" food. So here we have, with *Never-Ending Summer*, a barbecue cookbook for all-year round inspiration.

When Biuso publishes a collection of recipes she doesn't mess about. There's the intro, index and then straight into how to put together 100 great dishes. There are tips and a glossary towards the back of the book, but otherwise it's all about the cooking: rosemary skewers of monkfish and scallops,

chilli beef with lime and palm sugar dressing, grilled aubergine rolls stuffed with feta, or a fresh Thai prawn and noodle salad.

Biuso shows us how to do our dips, chutneys and salsas, and acknowledges that no barbecue is complete without a great salad; think tomato and mint, fattoush, barbecued pepper and feta, or an orange-and-red onion combo.

I would challenge anybody cooking from this book not to find and adopt, as signature dishes, at least three recipes that will become family traditions.

At home, on a weekly basis, I am served a meal from a 13-year-old copy of Biuso's *Italian Cooking*. I know *Never-Ending Summer* will sit alongside this old friend and be used just as often.

My weekly favourite:  
Vietnamese herb salad with fish.

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