

Acquisition Announcement

Ottolenghi launches the second in the major branded series
OTTOLENGHI TEST KITCHEN: EXTRA GOOD THINGS



Penguin Random House will launch the second in the major series for the busy home cook this autumn. With **OTK Shelf Love** Yotam Ottolenghi, Noor Murad and the OTK team had everyone raiding their shelves and freezers, utilising and improvising, now with **OTK Extra Good Things** (October, £25 flexibound) it's all about delicious meals which have an additional element that can be used to add extra flavour to your next meal. Their **Extra Good Things** can be poured out of bottles or sprinkled from jars to turn a bowl of rice, a tray of grilled veg, or a plate of scrambled eggs into an Ottolenghi Feast.

Published by Lizzy Gray, Ebury Press, World All Language rights were acquired from Felicity Rubinstein (Lutyens & Rubinstein Agency). US rights went to Aaron Wehner at Clarkson Potter (Penguin Random House), and Canadian rights to Robert McCullough at Appetite by Random House (Penguin Random House Canada), both via Kim Witherspoon at Inkwell.

Yotam Ottolenghi, Noor Murad and the Test Kitchen superteam are back, with flexible, flavour-packed dishes that all lend a little something to the next meal. It's harissa butter on a roasted mushroom, then tossed with steamed veg or stuffed into a baked potato. Its smoky sweet nuts spooned onto oven fries, then used to top hummus the next day. **Extra Good Things** is rounded off with a chapter on the 'one basics' of desserts for you to perfect and then adapt with your favourite flavour combinations, such as 'one basic mousse' transformed into a coffee mousse with tahini fudge sauce.

This is cooking it forward, Ottolenghi style, filling your cupboards with all the delicious extras: condiments, sauces, sprinkles and more to add oomph to every mealtime.

Yotam says: *'For me, cooking a meal is always an opportunity to load up my cupboards and fridge with delicious condiments: spicy, sharp, crunchy, funky. It's what I call the sandwich filling approach to cooking. You can never have too many flavourful "things" around to upgrade your next meal or just a simple snack. This book arms you with dozens of them, all prepared while you do your day-to-day cooking.'*

Noor says: *'Extra Good Things unlocks all the secrets to building the Ottolenghi wardrobe via sauces, condiments, sprinkles and more. Once you've filled your pantry and fridge with all your favourites, it's impossible not to accessorise and personalise your breakfasts, lunches and dinners. This mix and match approach makes cooking both approachable and fun and creates endless opportunity for reinvention. It's making what's good just that little bit extra, and we're here for it.'*

Lizzy Gray says: *'The Ottolenghi Test Kitchen series has quickly established itself as arguably the most successful publishing brand extension from any major nonfiction or cookery author. People have embraced Yotam, Noor and the OTK collective's deliciously flexible recipes, playful language, and tactile format. The launch title Shelf Love was an instant Number One hit and has already sold over half a million copies (excluding the US). We're thrilled to be following with the next OTK book, Extra Good Things, which shows how you can bring the Ottolenghi factor to any and every meal.'*

Praise for the Ottolenghi Test Kitchen series:

'I absolutely love this book!' **Nigella Lawson**

'You could cook out of this for years and never eat a dull meal.' **Diana Henry, Telegraph**

'In this guide to making the most of what you have, it's inspiration that shines, rather than fancy ingredients.' **Observer Books of the Year**

Yotam Ottolenghi is the restaurateur and chef-patron of five Ottolenghi delis, as well as the NOPI and ROVI restaurants. He is the author of nine bestselling and multi-award-winning cookery books. Yotam has been a weekly columnist for the *Saturday Guardian* for over fifteen years and is a regular contributor to the *New York Times*. His commitment to the championing of vegetables, as well as ingredients once seen as 'exotic', has led to what some call 'The Ottolenghi effect'. This is shorthand for the creation of a meal which is full of colour, flavour, bounty and surprise. Yotam lives in London with his family.

www.Ottolenghi.co.uk @Ottolenghi

Noor Murad is a Bahraini-born chef whose international work experience eventually brought her to the Ottolenghi family in 2016. She has since developed recipes for the books *Falastin* and *Ottolenghi FLAVOUR*, as well as for Ottolenghi's Masterclass series and other online Ottolenghi publications. Her Bahraini roots have a strong influence on her cooking, with Arabic, Persian and Indian flavours making a prominent appearance in her recipes.

@noorishbynoor

The Ottolenghi Test Kitchen (OTK) was founded by Yotam Ottolenghi and is headed by Noor Murad alongside a collaborative team of chefs, writers, doers and thinkers: Gitai Fisher, Verena Lochmuller, Chaya Pugh, Tara Wigley, Claudine Boulstridge, Jens Ferdinand, and Clodagh McKenna. Together they cook, taste, converse, and put into writing all the recipes they truly hope will make it onto your tables. #OTK

For further information contact Sarah Bennie PR on sarah@sarahbennie.com