

For the Love of Lemons: Italian-Inspired, Sweet and Savoury

by Letitia Clark (Hardie Grant, 8th May, £28 hbk)



Reading Letitia Clark's *Bitter Honey: Recipes and Stories from the Island of Sardinia* feels like being on the loveliest holiday... a beautiful book, infused with the spirit of place, and love for good, simple food. *Nigella Lawson*

Wild Figs & Fennel. This would be at home in the Romance section of the bookshop if it wasn't so well written. Letitia Clark proves an expert guide to Sardinia, detailing the local dishes, customers, and ingredients... *Niki Segnit*

The very first lemon I fell in love with was made of plastic. It sported a perfect teat at one end, a tiny, click-shut lid at the other and was dotted all over with perfect dimples. It lived on the top shelf of my grandmother's refrigerator and came out for special occasions, or more precisely, prawn cocktail and pancakes. *Letitia Clark (For the Love of Lemons)*

Sweet, sour, sharp and bitter, lemons provide colour, zest, and joy on even the darkest of days.

From crisp summer salads to deliciously do-able pasta dishes and indulgent sweet delights, **For the Love of Lemons** celebrates the versatility of this much-loved citrus fruit. Seamlessly weaving history, anecdote, and stories, as well as ways to use lemons outside the kitchen, bestselling author Letitia Clark dives into the enchanting world of lemons with a vibrant collection of Italian-inspired recipes that includes dishes such as *Lemony Burrata with Spring Vegetables and Pistachio Pesto*, *Creamy Lemon and Mascarpone Carbonara*, *Chicken with Lemon, Saffron and Artichokes* and *Lemon Tiramisu*.

Complete with beautiful location photography throughout, it showcases the unrivalled ability of lemons to bring freshness and zing to your cooking.



Originally from Devon, [Letitia Clark](#) is a highly commended food writer (Guild of Food Writers 2021), illustrator and chef. She studied English Literature at Durham University and completed her masters in Edinburgh, where she discovered the buttery and haggis, amongst other culinary delights. After spending most of her time in the library reading Nigella rather than Old Norse, she decided to enter the world of professional cookery. After completing the Leith's diploma in food and wine she went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen as well as cooking for events, weddings, market stalls and pop ups.

In 2017 she moved from London to Sardinia and began writing, drawing and cooking full-time, as well as teaching English. She is now the author of four cookbooks: *Bitter Honey* (2020), *La Vita è Dolce* (2021), *Wild Figs and Fennel* (2024) and *For the Love of Lemons* (2025). She lives in Sardinia with her husband and young son, where she writes, teaches and hosts cooking classes, as well as continuing her work as an illustrator. She is passionate about lemons, cheese, red wine, Campari, coffee, anything bitter, butter and anchovies, custard, clotted cream and cats.

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