

Foreign Rights

Spring 2026



Food tells a story about who we are, what we value, and how we choose to gather and share. We capture the spirit of our time in the cookbooks.



Anna Travikna
Foreign Rights
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Many of us think more consciously about longevity: how to stay healthy, energetic, and curious for as long as possible. In *Happiness & Longevity*, we explore this through everyday cooking — fresh ingredients, balanced meals, and simple habits that support a vibrant life. Our books reflect a desire for nourishment that never forgets pleasure.

Mindful eating plays an essential role in this journey. *My Mindful Asian Kitchen* shows how satisfying it can be to cook with awareness — respecting ingredients, traditions, and the rhythm of preparation. In busy times, the kitchen becomes a small ritual of calm and connection.

Creativity remains vital. Cooking should feel alive and inspiring. *Sweet. Salty. Sour. Bitter. Umami* celebrates the full spectrum of taste and builds confidence with flavor. *Fermented* brings together craftsmanship, health, and experimentation — reminding us that patience creates depth, in food and in life.

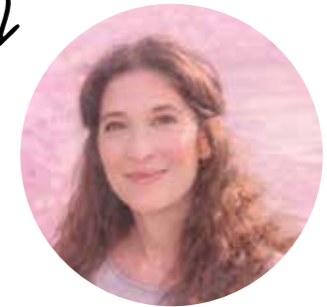
As a publisher, we are drawn to books that unite awareness and joy — celebrating taste, encouraging creativity, and supporting a thoughtful, nourishing way of eating. We are delighted to share this selection and look forward to bringing these stories and recipes to readers around the world.



Britta Bettendorf

Food means togetherness to me. It goes far beyond taste — it creates moments of connection and shared memories. This feeling is what I hope to bring into every book I work on. *Summer* and *Winter* are meant to inspire readers to celebrate the seasons and gather with their loved ones throughout the year. And *One Day on the Market* encourages them to meet local farmers and bring home not only ingredients, but also stories and emotions.

As an editor in our cookbook team, I aim to capture the spirit of our time and inspire younger generations to make the most of today's trends and insights. I know how busy life can be, so I strive to gather practical knowledge in books that are clear, useful, and inspiring. I am especially proud of *The Herbalist's Workshop*, a hands-on guide to plant profiles, uses, and recipes, and of *Green Goddess*, a fresh take on a viral trend that goes far beyond just salad.



Raphaela Lechner

I am constantly inspired by the people behind the recipes. I love discovering the unique handwriting of star chefs, creative restaurateurs, and personalities with their own cooking shows. Projects like *A La Lucie* or *Flower Power Kitchen* grew from this fascination. I am equally inspired by culinary voices from around the world — from Albanian and Nepalese cuisine to the rich regional traditions of Italy — and I am always excited to bring these authentic stories to life in our books.



Sonya Mayer

I am always searching for new ideas and creative recipes. Over time, I've become fascinated by gut health and its impact on overall well-being. Creating new books, I focus on cooking from scratch and nourishing dishes that support body and mind. *My Mindful Asian Kitchen*, *Fermented*, and *Eat Gluten-Free. Live Happily* are especially close to my heart, reflecting both my curiosity and my commitment to cookbooks with a strong lifestyle core that are more than a collection of recipes.



Stefanie Gückstock



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Yaxin Yang

Yaxin Yang was born in Beijing and has lived in Germany for over 20 years. Educated as a picture-book illustrator, Yaxin Yang later discovered her passion for cooking and healthy food. Today she is a certified nutritionist specializing in vegetarian and vegan cuisine. She combines Western nutrition principles with Asian plant-based cooking tradition,



Mindful Asian vegetarian cooking inspired by Asian food philosophy

Asian cuisine relies on fresh ingredients and gentle techniques, yet is often cooked too rich. Nutritionist and cooking instructor Yaxin Yang presents 65 vegetarian and vegan recipes that show a lighter way. Combining modern nutrition with Asian food philosophy, this inspiring cookbook treats food as medicine for body and mind.

What is this book about?

- 65 vegetarian and vegan Asian recipes using fresh ingredients
- Healthy everyday cooking guided by modern nutrition and Asian food philosophy
- Food as medicine: nourishing body and mind for energy, well-being, and balance

Unique selling points

- Mindful eating and cooking are huge trends
- Asian cooking re-interpreted in a healthy manner
- Leaning on the Asian food philosophy, guided by the Western nutrition knowledge



My mindful Asian kitchen Yaxin Yang, Feipeng Jiang



April 2026
208 pages • 130 images
19.0 x 25.5 cm • HC
Retail price: €29.99



Please contact Anna Travkina
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Sarah Golbaz

Sarah Golbaz grew up with a passion for food. As the daughter of a French mother and a Persian father, she learned early to work with the freshest ingredients and aromatic spices. What began as joy became her profession. She also writes regularly for newspapers, contributing to culinary and food culture sections.



A love letter to farmers' markets and the dishes they inspire

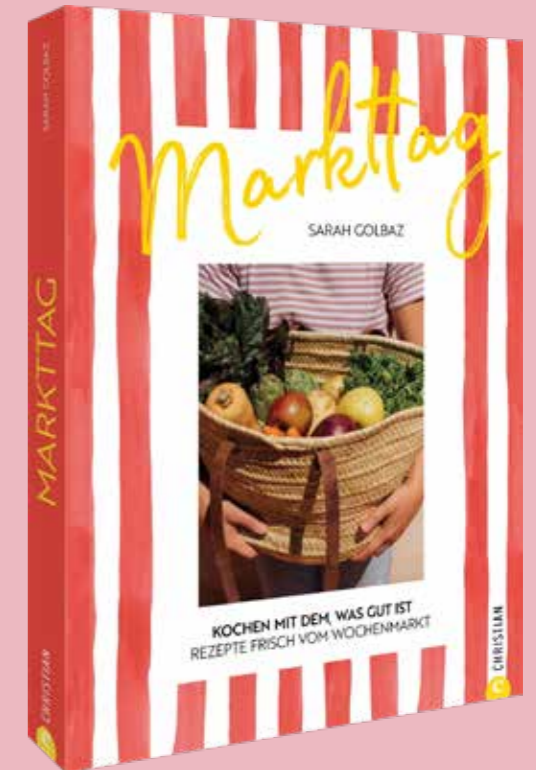
A typical Saturday at the farmers' market: ripe cheese, fresh fruit, vegetables, eggs, sour-dough bread and croissants tempt at every stall. Forget the shopping list and follow your intuition. In this book, Sarah Golbaz shows how refined, creative dishes grow from a simple stroll through the market and its seasonal delights.

What is this book about?

- A sensory journey through the farmers' market, from produce stands to the bakery
- Intuitive, seasonal cooking inspired by fresh, high-quality ingredients
- Simple yet refined recipes rooted in urban market cuisine

Unique selling points:

- Regional and seasonal cooking in tune with today's food trends
- Creative, refined recipes inspired by a stroll through the farmers' market
- A beautifully designed book celebrating intuitive, urban market cuisine



One day on the market Sarah Golbaz



May 2026
208 pages • 80 images
19.0 x 25.5 cm • HC
Retail price: €32.99



Please contact Anna Travkina
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Seasonal

Creative cooking



Sascha Lotzmann

“Hi! I’m Sascha – and I’m crazy about grilling. Grilling is my passion. For me, there’s nothing better than the smell of a steak sizzling as it hits the hot grill grate. I’ve left my job at a bank and now devote myself entirely to Küstenglut.”



The Kamado grill bible with 100 recipes for BBQ enthusiasts

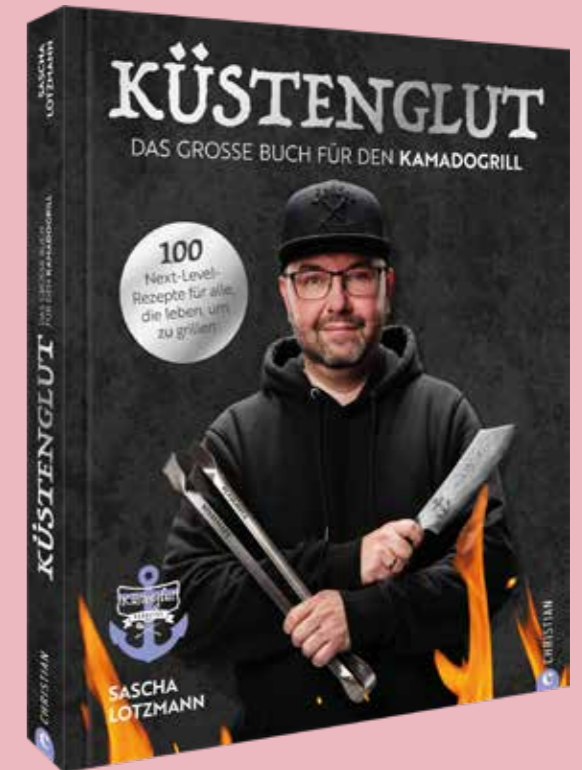
The ceramic Kamado grill combines grilling, smoking, and baking with intense charcoal flavor and high efficiency. Thanks to its even heat retention, it is perfect for ribs, pulled pork, brisket, and more. Grill expert Sascha Lotzmann guides readers through a new world of Kamado cooking with 100 recipes for main dishes and desserts.

What is this book about?

- Mastering the Kamado grill for grilling, smoking, and baking with charcoal flavor
- 100 recipes for mains and desserts by grilling expert Sascha Lotzmann
- Step-by-step guidance for perfect heat control and long, even cooking

Unique selling points

- @kuestenglut: 147,000 followers on Instagram
- The ultimate all-in-one guide for grilling, smoking, and baking on the Kamado
- Detailed how-to instructions and 100 recipes for reliable, impressive results



The Kamado grill bible Sascha Lotzmann



March 2026
240 pages • 125 images
22.2 x 26.5 cm • HC
Retail price: €39.99



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BBQ

Meat & more



Tina Rosenkranz

Tina Rosenkranz turned her passion for local wild herbs into her profession with *The Herbalist's Workshop*. Living on a mountain farm, she discovered her fascination for nature and traditional folk medicine years ago. Through talks, online courses, seminars, and social media, she inspires people and shares her knowledge of wild herbs and medicinal plants.



Health

Reference book

Ancient herbal wisdom made modern, with practical recipes

This practical guide shows how traditional medicinal plants like yarrow, lady's mantle, and elderberry can be used as a modern natural pharmacy. In-depth plant profiles present characteristics, ingredients, effects, and historical background. This knowledge is complemented by a variety of recipes for salves, teas, oils, and baths made from wild and garden herbs. Explained in an easy-to-understand way, practical and sustainable for body and soul.

What is this book about?

- Using traditional medicinal plants as a modern, natural home pharmacy
- Easy-to-follow plant profiles with effects, ingredients, and historical background
- Practical recipes for salves, teas, oils, and baths made from local herbs

Unique selling points

- An expert with authenticity: Tina Rosenkranz, a certified herbal educator
- Practical guide with plant profiles, uses & recipes
- @die_kraeutermacherei: 224 K followers on Instagram



The herbalist's workshop Tina Rosenkranz



March 2026
208 pages • 100 images
19.0 x 25.5 cm • HC
Retail price: €29.99



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Moritz Reuter

Born in the 1990s, Moritz is a passionate chef living with his family in Lübeck, in the North of Germany. Trained in gastronomy, he began a culinary journey through the North and developed a passion to regional cuisines. For nearly 30 years he has traveled to Sweden each year, exploring Nordic cuisine. On his blog nord-tied, he combines recipes with travel impressions from Scandinavia and northern Germany.



A year of Swedish baking, from classics to seasonal favorites

„My Swedish bakery“ presents over 70 sweet and savory classics from the North. From cardamom snails with rhubarb in spring to summery smörgåstårter and wintery saffron cake – every season has its delicious specialties. Authentic recipes, tried-and-tested instructions, and modern interpretations are accompanied by evocative photographs, while Moritz Reuter guides the reader through his year in Sweden.

What is this book about?

- Over 70 authentic sweet and savory Swedish baking recipes
- Seasonal baking through the year, from Midsummer treats to Lucia pastries
- A journey through Swedish baking culture with its traditions

Unique selling points

- A complete year of Swedish baking, combining tradition with modern interpretations
- Authentic, tried-and-tested recipes paired with atmospheric photography
- A lifestyle-driven baking book capturing the flavors and spirit of Sweden



My Swedish bakery Moritz Reuter



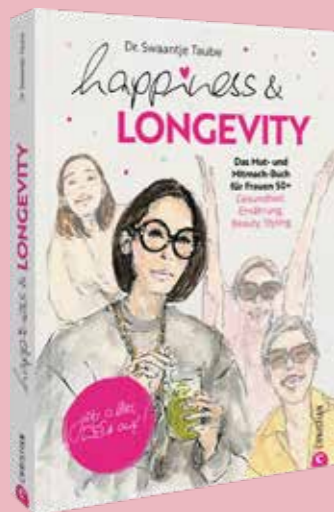
April 2026
208 pages • 100 images
19.0 x 25.5 cm • HC
Retail price: €29.99



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Happiness & longevity

Dr. Swaantje Taube



Courage and action at any age

Swaantje Taube proves that lifestyle and well-being can be empowering at any age. After fighting breast cancer, she reinvented herself at 52 and became self-employed. Today, she is an authentic voice for women over 50 and shares inspiring insights on fashion, beauty, nutrition, and fitness — always guided by her motto: Never give up!



Eat gluten-free, be happy

Aurélie Caudy

The gluten-free family cookbook

More than a cookbook, this is a positive guide to joyful gluten-free living. Nutritionist Aurélie shares simple family recipes, basic doughs and breads, meal prep tips, and practical advice for everyday life with celiac disease—showing that gluten-free means conscious enjoyment, not restriction.



Unique selling points

- An authentic, inspiring voice for women 50+
- Longevity and well-being as a positive lifestyle journey
- A holistic approach combining fashion, beauty, nutrition, fitness, and mindset

Unique selling points

- A holistic guide to joyful, confident gluten-free living with recipes
- Practical family-friendly cooking with basics, meal prep tips, and checklists
- Expert guidance from a certified nutritionist living gluten-free every day



February 2026
208 pages • 19.0 x 25.5 cm
50 images • HC
Retail price: €29.99



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April 2026
256 pages • 19.0 x 25.5 cm
90 images • HC
Retail price: €29.99



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Empowering nutrition through hormonal change



Truly feel your best Svenja Ostwald, Dr. Sibylla Krane

December 2025
224 pages • 100 images
19.0 x 25.5 cm • HC
Retail price: €29.99



Please contact Anna Travkina
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This book is more than just a collection of diverse, balanced, and, above all, delicious recipes: It's a companion for greater well-being and inner balance for all women in their mid-30s and older. It helps the women gain a whole new understanding of their bodies and its needs during perimenopause, embrace hormonal changes, and improve the well-being through nutrition, exercise, and mindfulness. Based on scientific research, with practical tips, and a loads of creative recipes, this book will enable every woman to make everyday life healthier and more fulfilling – right from the first page!

What is this book about?

- Understanding the body and hormonal changes during (peri-)menopause
- Improving well-being through nutrition, exercise, and mindfulness
- Science-based knowledge, practical tips, and everyday recipes for women 35+

Unique selling points

- The new book by nutrition coach and SPIEGEL bestselling author Svenja Ostwald!
- Co-author Dr. Sibylla Krane specializes in women's health!
- THE daily guide for the (peri-)menopause – with knowledge, recipes and tips

Feel. Good. With. Food. Svenja Ostwald



What we eat has a major impact on our health, yet busy everyday life often gets in the way. In this book, Svenja Ostwald presents over 100 colorful, healthy recipes that are quick to prepare, perfect for meal prep, and full of flavor. Fun, simple, and delicious—eat the rainbow every day.

Unique selling points

- Svenja's motto: let's be healthy together!
- Healthy cuisine with no restrictions
- Over 30 000 copies sold in Germany



January 2024
224 pages • 19.3 x 26.1 cm
90 images • HC
Retail price: €29.99

Meal Prep with Me Svenja Ostwald



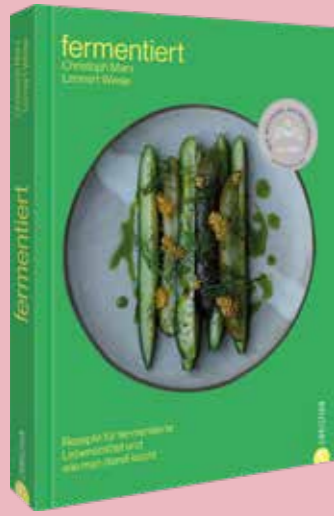
Meal prep is a weekly ritual for nutrition expert Svenja Ostwald. With smart planning and just 1–2 hours of preparation, she shows how to save time, money, and stress while enjoying healthy, balanced meals all week. Including weekly plans and shopping lists, this book makes meal prep easy and fun year-round.

Unique selling points

- @svenja.ostwald: 220,000 followers on Instagram
- Over 20 000 copies sold in Germany
- 100 seasonal and vegan recipes for a balanced and relaxed everyday life



December 2024
224 pages • 19.3 x 26.1 cm
100 images • HC
Retail price: €29.99



Fermented

Christoph Marx, Lennart Wiese

Ferments & creative dishes

Fermented foods are trending – mainly because of their positive effects on (gut) health. „Fermented“ shows how to make creative ferments and use them in a variety of ways in the kitchen. Knowledge, recipes, and inspiration – compiled in a compact and practical way. A modernly designed book that also appeals to a younger and experimental audience.



Unique selling points

- The duo: fermentation & versatile use in the kitchen
- Trend topic with a growing target group
- A modern approach to fermentation

October 2025
224 pages • 19.0 x 25.5 cm
120 images • HC
Retail price: €29.99



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Green Goddess

Karla Erichson,
Aschaeh Khodabakhshi

Green power Kitchen!

Green, greener, Green Goddess! The viral TikTok sensation (20+ million views) is more than just a salad – it is a true nutritional bomb, healthy and delicious! This book presents 50 ingenious vegan Green Goddess power recipes: salads, main courses, sweets, and smoothies. From Green Goddess Curry to Green Goddess Mac & Cheese. Healthy tastes so heavenly!



Unique selling points

- The TikTok sensation in your own kitchen
- 50 brilliant vegan variations: inspired by the viral Green Goddess salad!
- Green power diversity: varied, creative and healthy!

August 2025
144 pages • 19.0 x 25.5 cm
144 images • HC
Retail price: €24.99



Please contact Anna Travkina
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Sweet. Salty. Sour. Bitter. Umami
Ana Romas



Ana Romas presents a culinary mind map in this cookbook. Her numerous travels inspire her to combine her already exceptionally creative recipes with influences from around the world. She thus gives her readers a keen sense for cool food pairing at a high and innovative level. Simply next-level enjoyment!

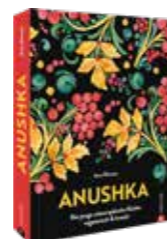
Unique selling points

- 100 fusion recipes
- Innovative concept & cool design
- Vegetarian food pairing for (armchair) travelers



February 2026
224 pages • 19.0 x 25.5 cm
45 images • HC
Retail price: €29.99

Anushka
Ana Romas



Eastern European food is heavy and usually contains meat - they say. But in fact, the traditional cuisine from the regions around the Black Sea to Kazakhstan has countless vegetarian components. Ana Romas has collected, expanded and reinterpreted classical Eastern European recipes for this book. The readers will be surprised by the young, creative and delicious dishes!

Unique selling points

- Eastern European goes vegetarian
- From cucumber soup to babka: traditional recipes reinterpreted
- A bit extravagant & still casual



March 2023
192 pages • 19.3 x 26.1 cm
100 images • HC
Retail price: €29.99

The lovely book of pies
Petra Milde, Volker Debus



Discovering British pie culture: this cookbook demonstrates that these iconic British pies are more than just sweet treats. Hearty stews and delicious apple pies are hidden beneath their golden crusts – a celebration of variety. Authentic baking that evokes warmth and comfort. From pork pie to cheese cherry pie, these recipes are a must-have for anyone who loves British baking.

Unique selling points

- 50 fantastic recipes
- From classic to creative, from sweet to savory
- Includes stories about British culture



September 2025
176 pages • 19.0 x 25.5 cm
130 images • HC
Retail price: €24.99

Scones, scones, scones
Petra Milde, Arina Meschanova



Scones are inseparable from the tea time tradition. So we have made a book on scones for all the fans of British traditions and the most iconic British pastry. Whether classic scones with clotted cream, spicy with cheddar, sophisticated with blue cheese, walnuts, salmon or even vegan - these 50 scone recipes touch the heart and soul of every tea time enthusiast.

Unique selling points

- 50 fantastic recipes
- The cult book about cult pastries
- Includes stories about British culture



March 2024
144 pages • 19.3 x 26.1 cm
70 images • HC
Retail price: €24.99



À la Lucie

Lucie Fischer Chapalain

Brittany meets Berlin

In her first cookbook, Lucie Fischer-Chapalain invites readers on a culinary journey: a collection of her personal favorite recipes – wild, creative, and wonderfully delicious. Blending French refinement, Breton home cooking, and Berlin warmth, she creates dishes that transform the everyday into something special.

Unique selling points

- Lucie's first cookbook, known from the ARTE series „At the Table with Lucie“
- A fresh new voice in the cookbook market: young, and creative
- French sophistication meets Berlin down-to-earthness



April 2026
240 pages • 19.0 x 25.5 cm
120 images • HC
Retail price: €32.99



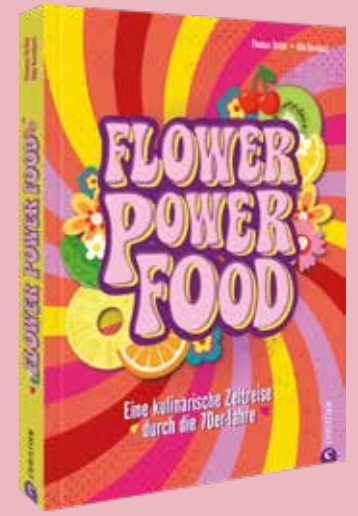
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Flower power food

Thomas Ortler, Udo Bernhart

A culinary journey into the 1970s

This beautifully designed book takes the readers on a nostalgic journey through the culinary world of the 1970s. It combines iconic recipes, which Thomas Ortler skillfully and incredibly deliciously brings into the present day, with historical narratives and personal anecdotes that illuminate the eating habits of these decades within their historical context.



Unique selling points

- A collection of nostalgic recipes
- A unique combination of great recipes and magnificent storytelling
- Unique reinterpretation by a skilled chef



April 2026
208 pages • 19.0 x 25.5cm
105 images • HC
Retail price: €29.99



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Summer
SAINT JOHN Studio



On a charming terrace, the authors tell the readers tales of their summer parties, picnics, and much more. And with their fabulous yet simple recipes, they show how to enjoy an unforgettable and relaxing evening with guests – from the first warm rays of sunshine in April to the vibrant colors of the leaves in October.

Unique selling points

- Celebrations for the warm season
- Recipes for garden parties, picnics, summer festivals and more
- Together with „Winter“, the readers can celebrate throughout the entire year!



February 2026
240 pages • 19.0 x 25.5cm
120 images • HC
Retail price: €32.99

Winter
SAINT JOHN Studio



The authors invite us to celebrate and enjoy, to cook and, above all, to spend time together sharing wonderful stories, memories and dishes. With this book, our readers will have everything they need for a wonderful winter of celebrations with friends, from the right seating arrangements to small and large menus.

Unique selling points

- Emotional, warm and personal
- High-end design and high-quality furnishing
- Comfort food and atmospheric photography



October 2024
240 pages • 19.3 x 26.1 cm
100 images • HC
Retail price: €32.99

Lasagne, moussaka and Co.
Ilse Fischer, Ingolf Hatz



Lasagna is undoubtedly delicious. The original version comes from Emilia-Romagna, but every region in Italy has its own recipe. The casserole legend of Greece is pastitsio, in Alsace it is baeckeoffe. Scandinavia and England also have their own versions of the famous casserole – with potatoes, meat, fish, vegetables, or beans. This book brings together the best layered recipes from all over Europe.

Unique selling points

- Recipes from all over Europe
- Includes star chef recipes
- A superbly designed cookbook



October 2025
256 pages • 19.0 x 25.5 cm
65 images • HC
Retail price: €24.99

Pasta al pomodoro
Ilse Fischer, Ingolf Hatz



Pasta al pomodoro is pasta, tomatoes, parmesan, olive oil, garlic or onion, basil, salt and sometimes a pinch of chili. With the right ingredients, it is a pure explosion of flavor and the embodiment of how Italy tastes. This book brings together the 55 best recipes - from the Italian nonna to the three-star chef.

Unique selling points

- A great variety of recipes for an Italian classic
- Includes star chef recipes
- From down-to-earth to star chef recipes



February 2025
208 pages • 19.0 x 25.5 cm
90 images • HC
Retail price: €29.99

The wood cook stove bible

Anita Klarmann

Fire meets finesse

This cookbook shows how to unlock the full potential of the modern wood-burning cook stove. From baking and roasting to smoking and rotisserie cooking, all heat phases are used efficiently. With 130 tested recipes—from crusty bread to refined desserts—it turns cooking over fire into true culinary variety.



Spiced

Simon Mendel, Jakob Stüttgen

Flavor explosions

This is the ultimate spice cookbook! In addition to product information and professional expertise, the book offers 80 recipes and suggestions for aromatic cuisine that impress with their clarity of appearance and taste. The focus is always on feasibility and accessibility in everyday kitchen life. This makes it easy to discover new worlds of flavor.



Unique selling points

- The ultimate comprehensive edition for different kinds of wood burning cook stoves
- New techniques! Smoking and rotisserie cooking
- With a practical overview for using every heat wave!

Unique selling points

- Revealing the art of using spices correctly
- Spice knowledge opens up new worlds of flavor
- From theory to practice: ingenious recipes from a professional chef



February 2026
320 pages • 22.2 x 26.5 cm
150 images • HC
Retail price: €45

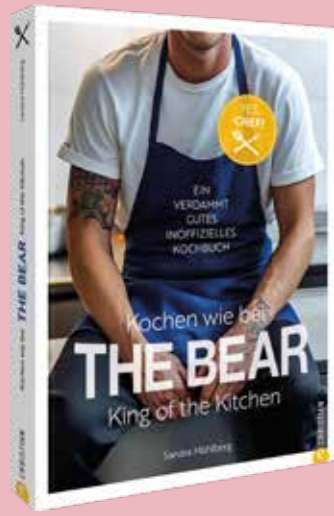


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September 2025
256 pages • 19.0 x 25.5 cm
150 images • HC
Retail price: €29.99



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Cooking like „The bear“

Sandra Mühlberg

A damn good unofficial cookbook

In the award-winning series „The bear: king of the kitchen,“ former NOMA chef Carmy attempts to revive his family’s failing Italian sandwich shop. In brief: gourmet professional meets down-to-earth home cooking. This cookbook compiles the best recipes from the series into one cookbook. Perfect for fans of the series and anyone who enjoys good food.



Unique selling points

- The cookbook based on the streaming success of „The bear: king of the kitchen“
- Streamed millions of times!
- No other series has ever cooked so well!

October 2025
224 pages • 19.0 x 25.5 cm
100 images • HC
Retail price: €29.99



Please contact Anna Travkina
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Pantry cooking

Julia Skowronek

Deluxe left-over kitchen

Everyone has a pantry full of canned tomatoes, noodles, and miso – bought and then forgotten. This book shows the readers how to use them to create nutritious and delicious dishes – quickly, easily, and beyond the usual. With practical shopping lists and must-have overviews: its simple to find an ingredient in the pantry and discover the perfect recipe.



Unique selling points

- Cooking made easy: with ingredients everyone definitely has at home!
- Sustainable cooking: using food instead of wasting it
- No time to shop? Creative recipes for every pantry!

November 2025
160 pages • 19.0 x 25.5 cm
80 images • HC
Retail price: €24.99



Please contact Anna Travkina
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Annelie is baking

Annelie Wagenstaller, Volker Debus

A miller's collection of recipes

With this baking book, Annelie Wagenstaller guides the reader from centuries-old milling traditions to finished baked goods – with in-depth knowledge of grains, flour, and baking techniques. Artisanal expertise comes with a diverse range of recipes, from breads to cakes, pizzas, and much more. She also tells the story of her family and invites the reader into the romantic world of mills.



Unique selling points

- A baking book with a holistic approach: from grain to flour to recipe
- With an extra chapter on the trending topic of „grinding your own flour“
- Includes many recipes for baking in the air fryer and in a pot

NEW

May 2026
208 pages • 19.0 x 25.5 cm
90 images • HC
Retail price: €29.99



Please contact Anna Travkina
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The dough bible

Julia Ruby Hildebrand

Everything from Scratch

„The dough bible“ is a comprehensive guide to mastering all types of dough, with reliable recipes for bread, pizza, pasta, cakes, tarts and much more. Focused on basic doughs that work every time, it offers practical solutions to common challenges and combines simple recipes with creative ideas, ensuring kitchen success.



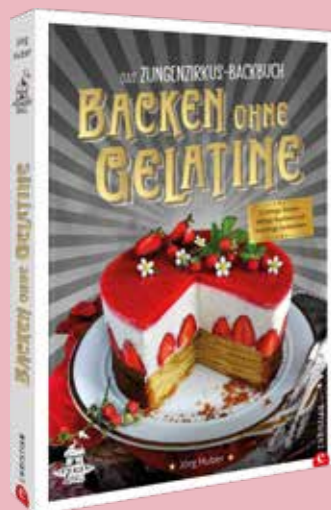
Unique selling points

- Tried-and-tested dough recipes for guaranteed success every time
- Covers a wide range of doughs
- Practical and adaptable, for beginners and experienced cooks

September 2025
256 pages • 22.2 x 26.5 cm
150 images • HC
Retail price: €39.99



Please contact Anna Travkina
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Baking without gelatin

Jörg Huber @zungenzirkus

Creamy or fruity

Here delicious cakes and fruity tarts are baked entirely without gelatin. There's also a handy conversion chart for smaller or larger pans. Whether it's a green velvet cake, a layered strawberry cake, or a black sesame tart with kiwi, these creations are unbeatable in both appearance and taste!



Unique selling points

- Trend topic of gelatin-free baking is especially relevant for vegetarians
- A great variety of cakes and tarts
- QR codes with links to instructions offer real added value

October 2025
208 pages • 19.0 x 25.5 cm
100 images • HC
Retail price: €29.99



Please contact Anna Travkina
anna.travkina@verlagshaus.de

Bento cakes

Marid Lubenow

Mini cakes: sweet and tasty!

Bento cakes are glazed cakes that are decorated in a sophisticated way. They are given as gifts for Valentine's day, birthdays, as a thank you or simply out of love. The author shows the best baking recipes for the tempting mini cakes. With the ingenious packaging and decoration ideas, this book is a real happiness maker!



Unique selling points

- From January to December: the best cake gifts for every occasion
- Great recipes and creative packaging ideas
- Bento cakes are trending!

March 2025
144 pages • 19.0 x 25.5 cm
75 images • HC
Retail price: €24.99



Please contact Anna Travkina
anna.travkina@verlagshaus.de

The big airfryer family cookbook
Susann Kreihe



The airfryer is so popular because it allows everyone to cook faster, healthier, and with less fat than a conventional deep fryer. Parents especially appreciate it, as children love deep fried foods. From granola bars for breakfast, chickpea meatballs for lunch, crispy cauliflower o for dinner – these delicious dishes will please everyone!

Unique selling points

- Airfryer cookbook for families
- It's that simple: maximum five ingredients per recipe
- The perfect cookbook for stressed parents



July 2025
224 pages • 19.0 x 25.5 cm
100 images • HC
Retail price: €29.99

Sugar-free baking with the airfryer
Susann Kreihe



This unique book combines two powerful trends: sugar-free eating and the joy of cooking with an airfryer. Anyone interested in low-fat airfryer cooking also enjoys healthy snacks. This book is tailored to the needs of airfryer owners, making it an absolute must-have. Natural sweeteners like dates and coconut blossom sugar are used.

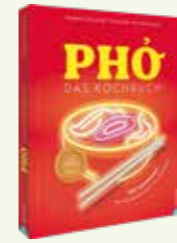
Unique selling points

- Airfryer: the success guarantee!
- Two successful trend topics in one book for the first time!
- Modern recipes and trendy design



December 2025
160 pages • 19.0 x 25.5 cm
65 images • HC
Retail price: €24.99

Pho: the big cookbook
Angkana Sirisaeng, Alex Neumayer



The Vietnamese soup Pho is a worldwide star! Like sushi or ramen, it's an Asian dish that has conquered the world. In this book we collected 100 recipe variations of this wonder soup. We'll also reveal everything one needs to know about the perfect „Pho kit“: broths, garnishes, toppings, side dishes, and creative variations in a pan or air fryer.

Unique selling points

- The Pho-Bible for ambitious hobby cooks
- Everything around Pho: No question remains unanswered
- High-quality and elegantly made



September 2025
240 pages • 22.2 x 26.5 cm
145 images • HC
Retail price: €39.99

Nepal. The cookbook
Angkana Sirisaeng, Alex Neumayer



Nepal is a country influenced by both Indian and Buddhist people. This is reflected in its culture, its celebrations, and, of course, its cuisine. Chickpea dishes (dals), fried vegetable balls (pakoras), delicious dumplings (momos), and curries – here the readers will find the original recipes for dishes that the world loves.

Unique selling points

- A comprehensive cookbook on the cuisine of Nepal
- A magnificently illustrated food trip
- Culinary experiences and discoveries



September 2025
240 pages • 19.0 x 25.5 cm
100 images • HC
Retail price: €32.99



Emilia-Romagna

Ingolf Hatz

Italy's delicious region

Emilia-Romagna is a region of culinary delights, brimming with icons like Parmigiano Reggiano, Aceto Balsamico, Prosciutto di Parma, and Tagliatelle al Ragù. Ingolf Hatz invites the readers on a journey through the kitchens, markets, and landscapes between the Adriatic Sea and the Apennines. Sixty authentic recipes—from Michelin-starred cuisine to simple trattoria dishes.



Unique selling points

- The cookbook for one of the most culinarily famous region of Italy
- Personal and up close: an unfiltered look into kitchens and cooking pots
- An emotional invitation to a culinary journey of discovery



April 2026
224 pages • 19.0 x 25.5 cm
170 images • HC
Retail price: €29.99



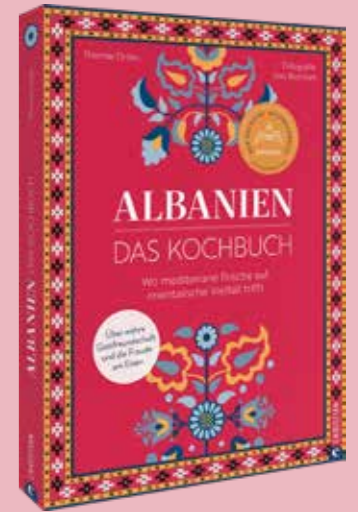
Please contact Anna Travkina
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Albania. The cookbook

Thomas Ortler, Udo Bernhart

Everything from Scratch

Albania – where history meets enjoyment. This cookbook reveals the authentic Mediterranean cuisine of Albania, where tradition and modernity blend: from freshly baked bread, homemade cheese and yogurt to open-fire dishes and wild herb specialties. Discovering a unique culinary diversity that preserves and reinterprets ancient recipes – a must-have for food lovers!



Unique selling points

- Insider tip Albania: the cookbook for the trendy destination
- A culinary journey of discovery
- Authentic and incredibly delicious

October 2025
240 pages • 19.0 x 25.5 cm
265 images • HC
Retail price: €29.99



Please contact Anna Travkina
anna.travkina@verlagshaus.de



Summer house cooking

Michaela Fuchs

Scandinavian summer vibes

In this book, Michaela Fuchs celebrates the relaxed and sun-drenched summertime in Scandinavia with simple, authentic recipes. Inspired by the traditional dishes of the Nordic countries, the book brings dishes, which taste of freedom, forest, and sunshine, directly into our own homes.



Unique selling points

- A must-have for Scandinavia fans
- With practical tips for buying and gathering
- More than a recipe book: pure joy of life, Scandinavian style!



March 2026
208 pages • 19.0 x 25.5cm
200 images • HC
Retail price: €29.99



Please contact Anna Travkina
anna.travkina@verlagshaus.de

Skåne

Gabriele Gugetzer,
Arina Meschanova

Everything from Scratch

Discovering the magic of Skåne! This book is pure Scandinavian flair: It transports the readers to charming places, tells stories of country bakers, fish smokers, and winemakers, and brings Swedish cuisine into their homes with a variety of original recipes. This book enables to experience Sweden's southernmost province with all senses!



Unique selling points

- THE cookbook about the cuisine of southern Sweden
- Authentic portraits and stories
- A cookbook and a culinary journey

October 2025
192 pages • 19.0 x 25.5 cm
80 images • HC
Retail price: €29.99



Please contact Anna Travkina
anna.travkina@verlagshaus.de

Christmas time in Lapland

Annika Rask



This magical book leads the readers to the very north to experience a magical Christmas at the Arctic Circle! You will visit Swedish Lapland, ride in reindeer sleighs, and enjoy Julbord, the Swedish Christmas table, with Julskinka (Christmas ham), Jansson's frestelse („Jansson's temptation“), and Christmas beer.

Unique selling points

- A very atmospheric Christmas celebration!
- Modern and lovely design
- With delicious recipes, personal stories and the most beautiful traditions



September 2025
224 pages • 19.0 x 25.5 cm
120 images • HC
Retail price: €29.99

The big book of Christmas

Susann Kreiher



The scent of cookies is in the air! From vanilla crescents and cinnamon stars to marzipan gingerbread, speculatus biscuits, and fruit bread: with 120 recipes, in-depth professional knowledge of doughs, glazes, and decorations, as well as tips for proper storage, this cookie bible will be a faithful companion for the perfect winter bakery.

Unique selling points

- The ultimate cookie bible: everything for winter baking!
- 100+ recipes: from traditional classics to modern creations!
- Tips for doughs, glazes and storage



August 2025
256 pages • 22.2 x 26.5 cm
130 images • HC
Retail price: €39.99

The tripoint cookbook

Ben Perry, Manuela Palmberger



NEW

The border region of three countries stretches from the Black Forest across Alsace to northwestern Switzerland. It is one of Europe's most interesting culinary regions, where flavors and traditions from three countries converge. Ben Perry, born in Germany, close to the French and the Swiss borders lets the readers experience a modern take on regional cuisine.

Unique selling points

- The best flavors from three countries come together
- An exciting culinary road trip through the border region of three countries



March 2026
224 pages • 19.0 x 25.5 cm
110 images • HC
Retail price: €29.99

The Hessen cookbook

Andreas Buhl, Volker Debus



NEW

The cuisine from Hessen combines traditional craftsmanship with innovative, modern interpretations. Lots of classics are deeply rooted in the region and are experiencing a comeback today in exciting new forms. For example, cabbage is served as kimchi with a twist in Hessen tradition, and „Handkäs“ is used in a burger variation.

Unique selling points

- The perfect book for everyone who wants to experience German cuisine
- An authentic author who knows the culinary scene of Hessen
- Great recipes



April 2026
224 pages • 19.0 x 25.5 cm
100 images • HC
Retail price: €29.99

WORK IN PROGRESS ...



- Cakes & Buttercream
- Easy Sourdough
- The Great British Cookbook
- Quick & Easy Indian Cuisine
- Nordic Winter Kitchen
- Baking with Spices
- Carême. The World's First Star Chef
- The Little Bad Cookbook
- The perfect No Waste Kitchen
- The Oat Crew Cookbook
- Bundt Cakes
- Green Mezze
- Creative Cooking
- Falafel, Habibi
- Vegan Bavaria
- 30 Gourmet Trips through France
- Rome. Stories & recipes
- Christmas in Vienna
- Dip & Drip
- The Essentials. Herbs
- Indian Kitchen in 30 Minutes

