

Cook Books

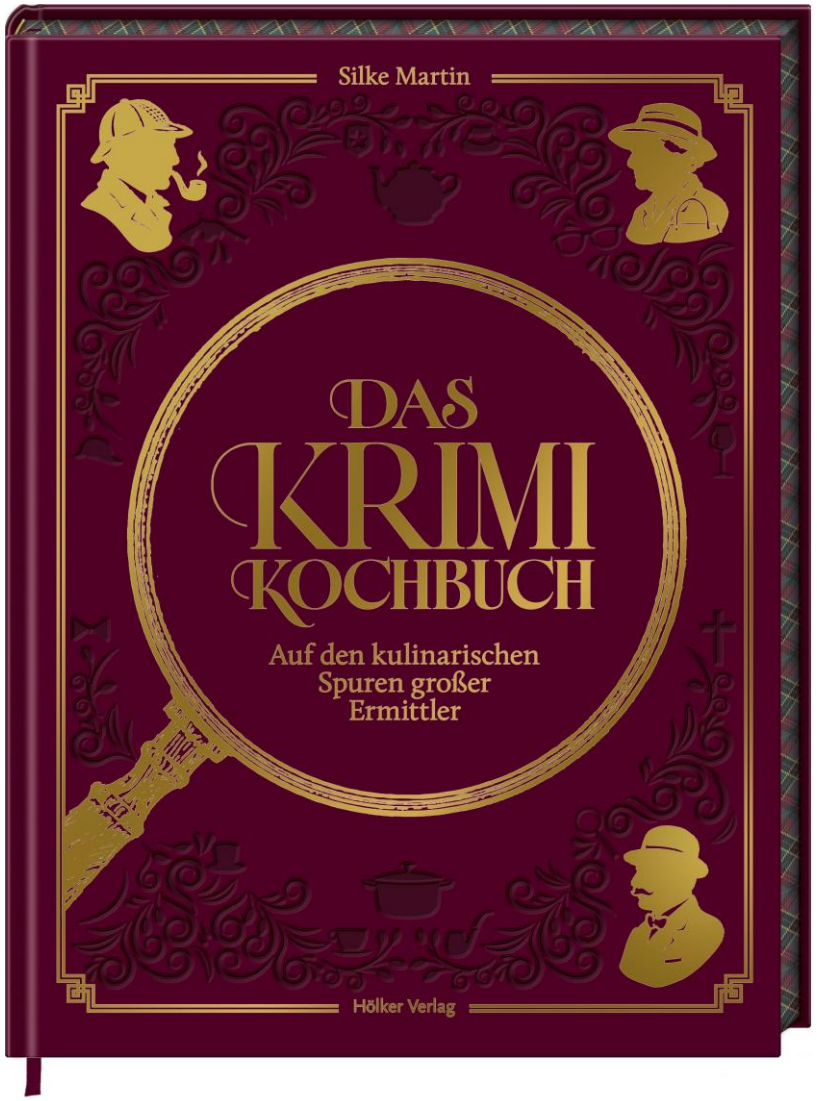
Autumn 2026/spring 2027







The Mystery Cookbook



The Mystery Cookbook

Culinary traces of great detectives

Silke Martin und Christina Bumann

176 pp. / 20 x 26,5 cm

Hardcover with embossing, gold foil, colored edges and ribbon bookmark
Inside pages: 4c

ISBN: 978-3-7567-1079-9
€32
September 2026

Crime á la carte

Twelve unforgettable characters from crime fiction - ranging from classic detectives to charismatic antiheroes - invite you on a delightful journey through their literary worlds and the cuisines of their homelands. Dine with Sherlock Holmes in foggy Victorian London, raise a glass of champagne-cocktail to the perfect coup with Arsène Lupin or enjoy a seemingly harmless teatime in St. Mary Mead with Miss Marple's infamous "Delicious Death" chocolate cake - each character serves it's own mixture of crime and cuisine.

Selling Points

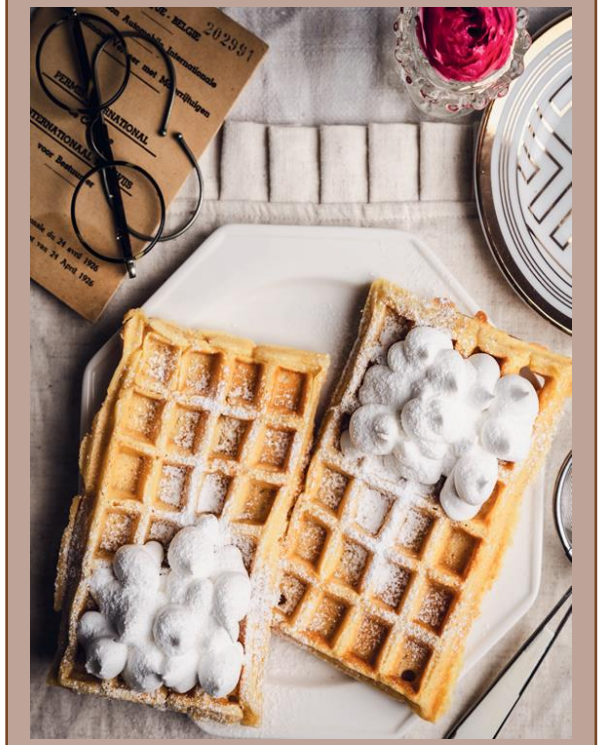
- High quality features worth collecting
- 12 iconic characters from crime fiction in a culinary setting
- The ideal gift for mystery-fans
- With fascinating background information and ideas for a murder mystery dinner



The Mystery Cookbook





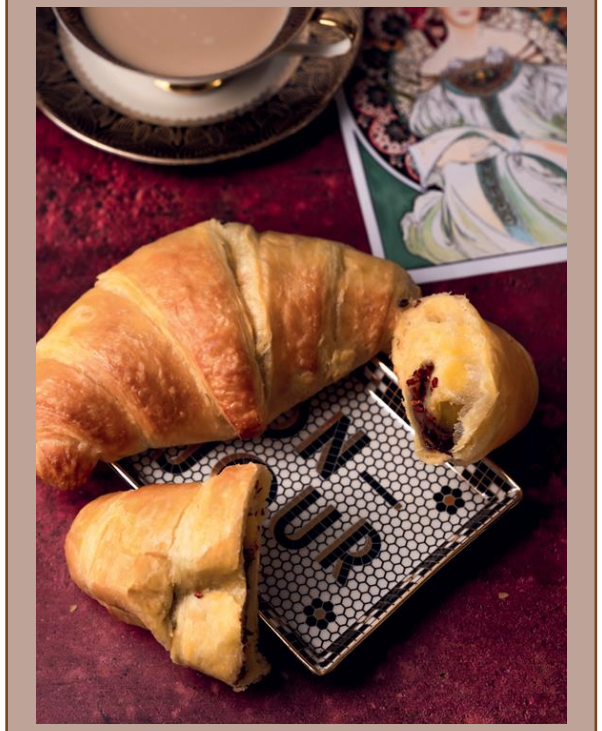




The Mystery Cookbook









From grandma, with love



From grandma, with love

Comfort meals from grandmas kitchen

Boris Rogosch / Frauke Antholz

144 pp. / 18,4 x 24,1 cm
Hardcover with embossing / ribbon bookmark
Inside pages: 4c

ISBN: 978-3-7567-1080-5
€ 26
August 2026

The best of grandma‘s kitchen

Food is more than taste – it is memories, togetherness and comfort. 50 original recipes of the „OmaLiebe“ lunch club bring your favourite dishes to the table and tell the stories of the grandmas behind them. Traditional recipes originating from regional cuisine are kept alive and passed down with this book. With grandma‘s proven kitchen tricks and some love, you can make your everyday meal a feast!

Selling Points

- Authentic recipes by real grandmas
- The official cook book of the „OmaLiebe“ lunch club
- Publicly known from many TV reports
- „Cooking like grandma“ – a lasting trend!



From grandma, with love

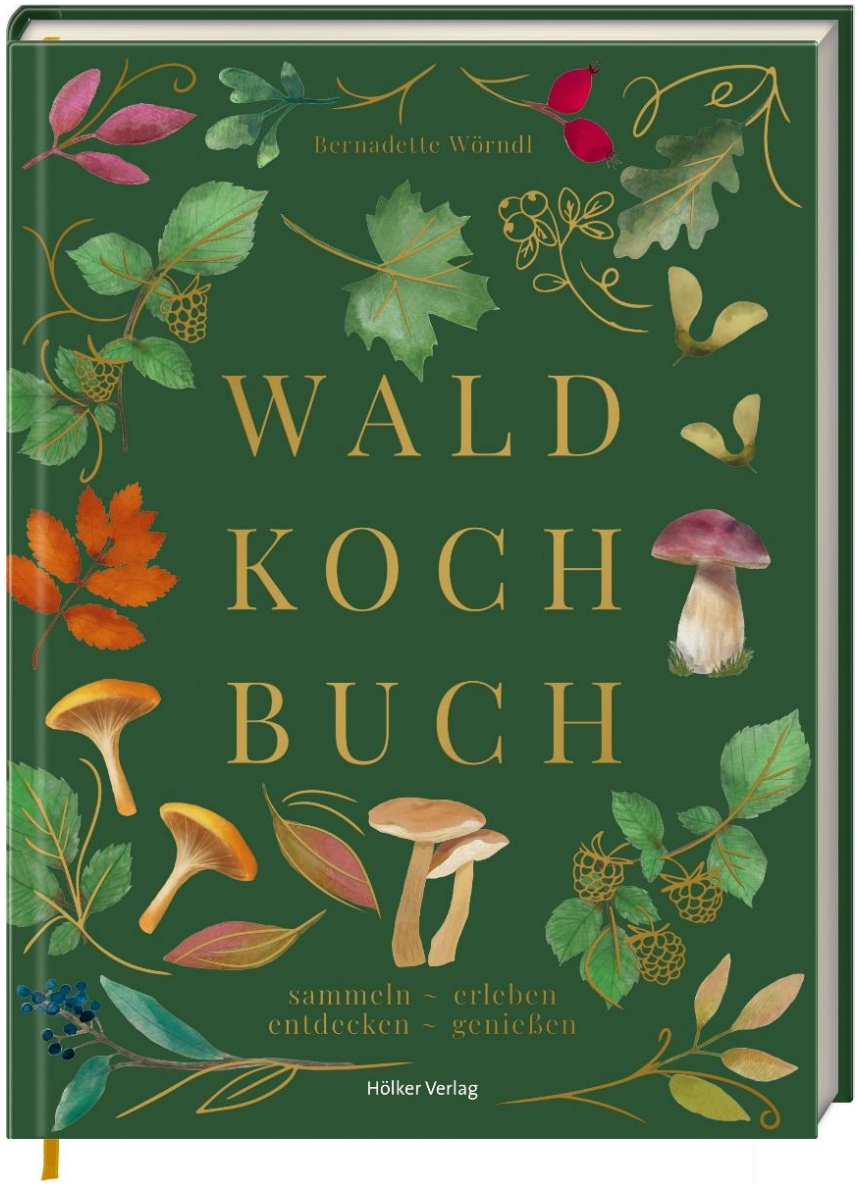








The Forest Cookbook



The Forest Cookbook

Collect, experience, discover and enjoy

Bernadette Wörndl, Kathrin Gollackner and Miriam Strobach

184 pp. / 20 x 26,5 cm

Hardcover with gold foil and ribbon bookmark
Inside pages: 4c

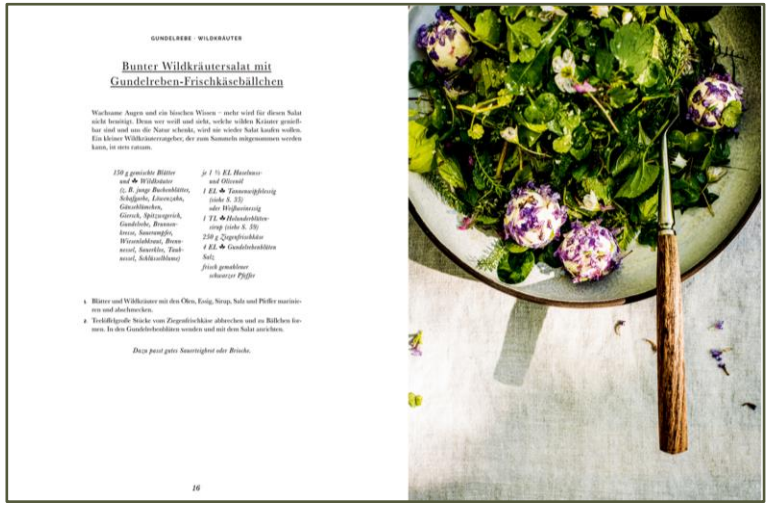
ISBN: 978-3-7567-1086-7
€ 32
July 2026

Take a deep breath and enjoy!

Forests are simply good for us. They make us slow down, they ground us and inspire us. The unique recipes in this book show just how versatile the forest can be as our pantry: be it wild berries, spruce tips, elderflowers, mushrooms, or game—nature offers a new symphony of flavors in every season!

Selling Points

- Trending topics like natural cuisine and wild ingredients
- Seasonal recipes from the forest
- A heartfelt gift for nature lovers and connoiseurs
- An inspiring blend of nature and kitchen


GUNDELREBE · WILDKRÄUTER

Bunter Wildkräutersalat mit Gundelreben-Frischkäsebällchen

Wachsame Augen und ein bisschen Wissen – mehr wird für diesen Salat nicht benötigt. Denn wer weiß und sieht, welche wilden Kräuter genießbar sind und um die Natur scheute, wird nie wieder Salat kaufen wollen. Ein kleiner Wildkräuterratgeber, der zum Sammeln mitgenommen werden kann, ist stets zutun.

150 g gemischte Blätter und ♣ Wildkräuter (z. B. junge Buchenblätter, Schafgarbe, Löwenzahn, Gänseblümchen, Giersch, Spitzwegerich, Gundelrebe, Brennnesselspitzen, Sauerampfer, Wiesenkümmel, Brennnessel, Sauerklee, Taubnessel, Schlüsselblume)
je 1 ½ EL Haselnuss- und Olivenöl
1 EL ♣ Tannenwipfelessig (siehe S. 15) oder Weißweinessig
1 TL ♣ Holunderblütensirup (siehe S. 19)
250 g Ziegenfrischkäse
4 EL ♣ Gundelrebenblüten
Salz
frisch gemahlener schwarzer Pfeffer

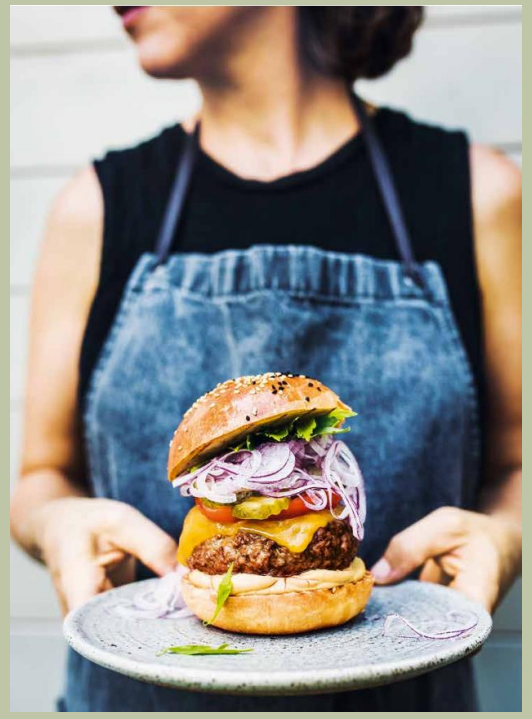
1. Blätter und Wildkräuter mit den Ölen, Essig, Sirup, Salz und Pfeffer marinieren und abschmecken.
2. Teelöffelgroße Stücke vom Ziegenfrischkäse abbrechen und zu Bällchen formen. In den Gundelrebenblüten wenden und mit dem Salat anrichten.

Dazu passt gutes Sauerteigbrot oder Brioche.

16

The Forest Cookbook

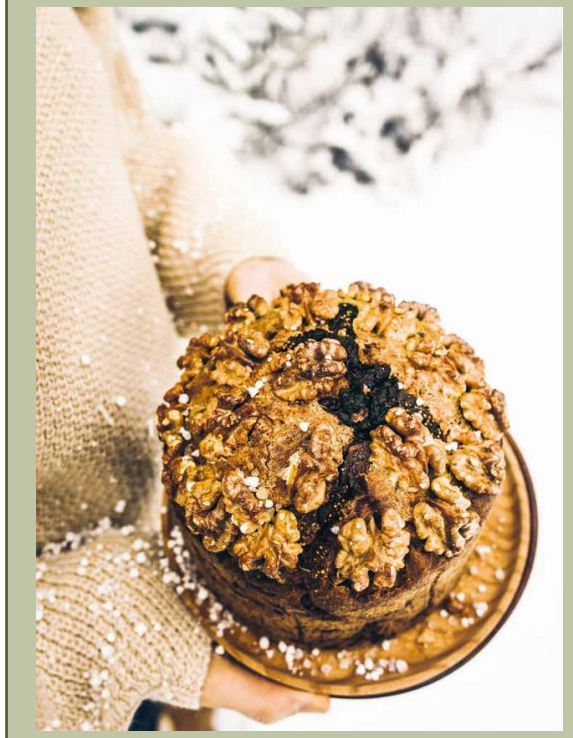




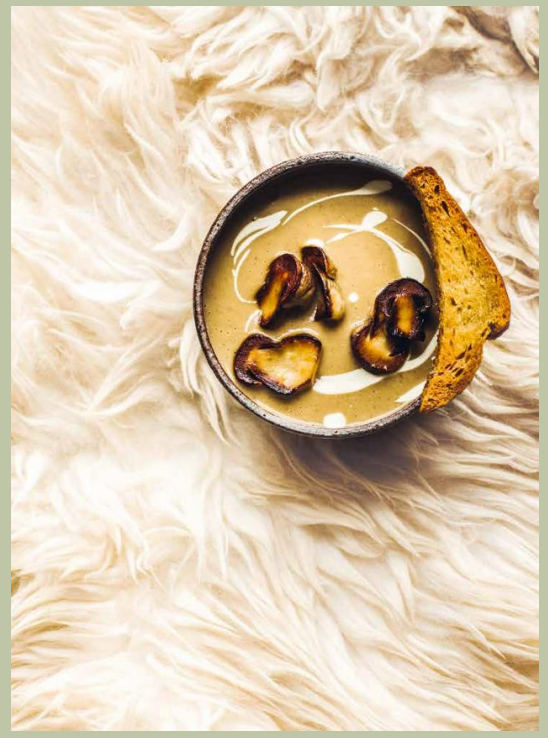




The Forest Cookbook



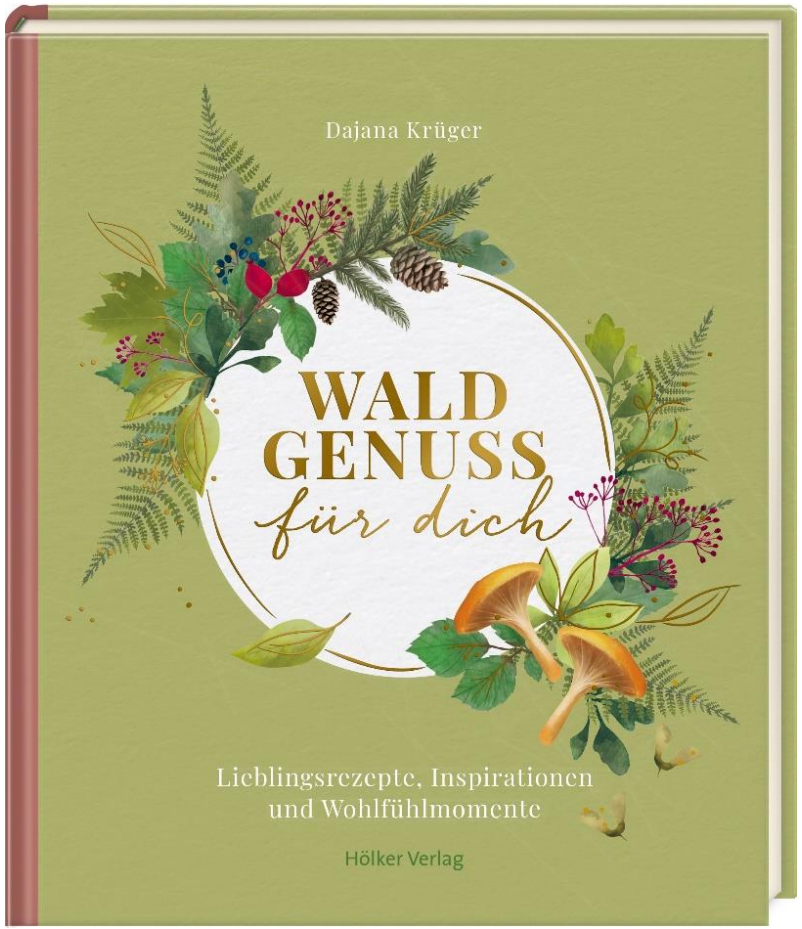






Our new titles

Forest delights for you



Forest delights for you

Favourite recipes, inspiration and moments of comfort

Dajana Krüger

80 pp. / 16 x 18,5 cm

Hardcover with uncoated paper and gold foil
Inside pages: 4c

ISBN: 978-3-7567-1087-4
€ 14
July 2026

Enjoy the forest with all your senses

Fancy a getaway from the daily grind? Then join us on a culinary journey through the forest and let nature inspire you with its wild aromas and delicious ideas. Creative DIY projects bring the diversity and vitality of the forest right into your home and show you just how versatile the forest's treasures are – for soothing moments and replenishing energy straight from nature.

Selling Points

- Trending Topics: Natural Cuisine and Forest Experiences
- The perfect gift with high-quality features
- Filled with charming illustrations and feel-good atmosphere





Gefüllter Kürbis mit Pilzen
und grüner Kräutersoße

Den Ofen auf 180 °C vorheizen.

Die Kürbisse gut waschen, halbieren oder einen kleinen Deckel abtrennen und entkernen. Den Knoblauch schälen und fein hacken. Champignons und Schalotten in kleine Würfel schneiden, Blumenkohl mit einer Gemüsereibe fein reiben. Giersch oder Petersilie gut abwaschen. Die Stiele klein schneiden. Das Kraut für die Soße aufbewahren und beiseitelegen. Kokosöl, Honig und Cayennepfeffer in eine Pfanne geben und stark erhitzen. Die kleingeschnittenen Zutaten zugeben und kurz scharf anbraten. Mit 2 EL Wasser ablöschen und die Gemüsebrühe unterrühren. Wenn es besonders cremig sein darf, noch etwas Frischkäse zugeben. Zum Schluss nach Belieben salzen und abschmecken. Die Masse in die entkernten Kürbisse geben und mit geriebenem Käse bestreuen. In eine gefettete Auflaufform oder auf ein Blech geben und für ca. 1 Std. im Ofen backen.

In der Zwischenzeit das Kraut von Giersch oder Petersilie mit dem Joghurt, Knoblauch und Salz in einen Mixer geben oder pürieren, bis eine cremige, grüne, frische Soße entsteht. Die Soße bis zum Servieren im Kühlschrank aufbewahren.

Die noch warmen Kürbisse auf der frischen Kräutersoße anrichten.

Tipp:
Noch intensiver wird die Kräutersoße, wenn sie bereits eine Nacht im Kühlschrank durchziehen durfte.

FÜR 2 MITTELGROSSE KÜRBISSE

Für die Kürbisse:
2 mittelgroße Hokkaido-kürbisse
1 Knoblauchzehe
300 g Champignons
2 Schalotten
½ Blumenkohl
1 Bund frischer Giersch (alternativ Petersilie)
2 EL Kokosöl
1 TL Honig
1 Prise Cayennepfeffer
1 EL Gemüsebrühe-Pulver
2 EL Frischkäse (optional)
Kräutersalz (nach Belieben)
100 g geriebener Käse

Für die Kräuter-Soße:
200 g griechischer Joghurt
1 Knoblauchzehe
½ TL Kräutersalz

Forest delights for you









Forest delights for you

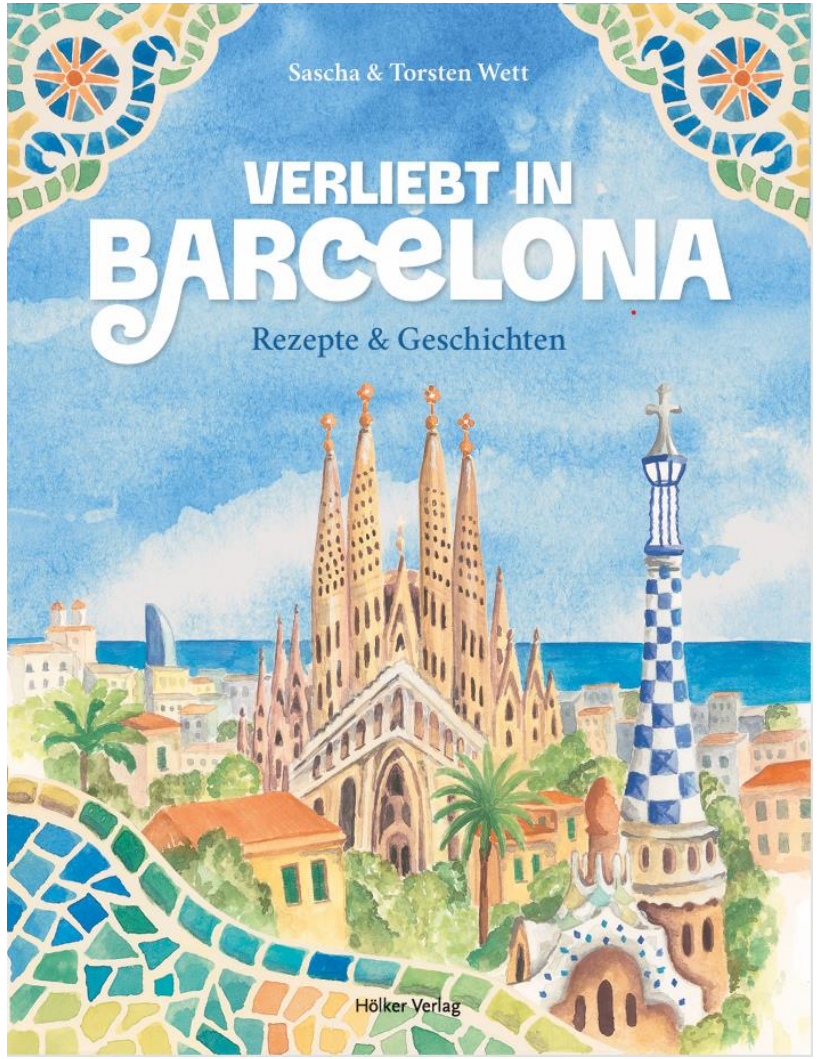








In love with Barcelona



In love with Barcelona

Recipes and stories

Sascha & Torsten Wett

176 pp. / 20 x 26,5 cm

Hardcover with spot coating
Inside pages: 4c

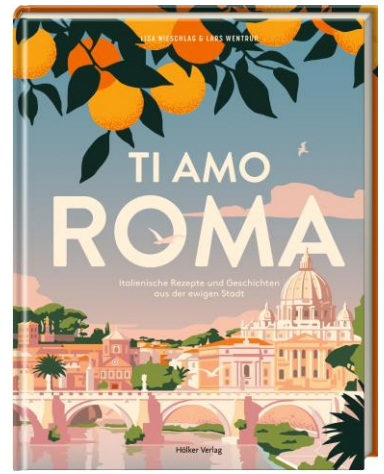
€ 32
February 2027

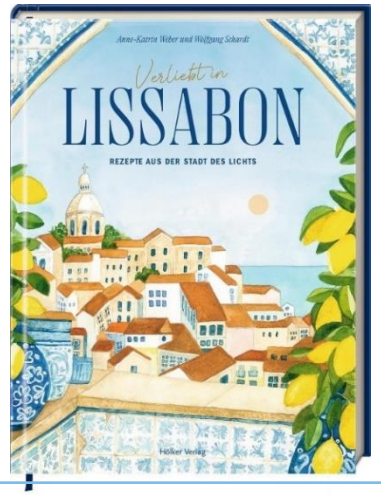
Bring the joie de vivre of Barcelona into your own kitchen.

This cookbook combines Mediterranean indulgence with a personal love letter to the Catalan capital. The recipes by Sascha and Torsten Wett, also known as @diejungskochenundbacken, celebrate the diverse flavors of fresh, locally sourced ingredients and bring the lightness and ease of Catalan cuisine into your home. Alongside the culinary discoveries, themed pages and the authors' favorite local hotspots offer glimpses into the city and its culture. The result is a culinary journey through Barcelona – perfect for anyone who loves Catalan and Spanish cuisine and the Mediterranean way of life.

Selling Points

- Cookbook and city stories combined in a high-quality hardcover edition
- Catalan cuisine meets the personal spirit and lifestyle of Barcelona
- Themed pages offer additional cultural insights and inspiration for discovering the city
- Generous format, perfect for leisurely browsing and gifting
- More than 50 Catalan recipes made with fresh ingredients and easy-to-follow preparation





In love with Barcelona









In love with Barcelona









Our new titles (Relaunch)

Two in the kitchen



Two in the kitchen

Recipes and stories

Annalena Bokmeier

176 pp. / 20 x 26,5 cm

Hardcover with uncoated paper and gold foil
Inside pages: 4c

ISBN: 978-3-7567-1092-8
€ 30
March 2027

I just cooked to say I love you

Whether you're newly in love, have been a couple for a long time or are friends - who would we rather share our table with than the people closest to our hearts? Because chopping, kneading and sizzling is twice as much fun together!
This book has the right recipe for cooking for two for every taste and every occasion: carrot tart, beet ravioli and coq au vin for those who like it savory, or apple galettes, cinnamon hearts and chocolate mousse for those with a real sweet tooth. Prepared with dedication and eaten in the best company, the dishes are a real labor of love from the kitchen.

Selling Points

- Our TOP title with a new design: over 20,000 copies already sold
- The perfect gift for an engagement, wedding or first home together
- With inspiring poems, quotes and love letters from great personalities in world history



Two in the kitchen









Two in the kitchen









Our backlist titles









Our Backlist



Winter magic from Sweden

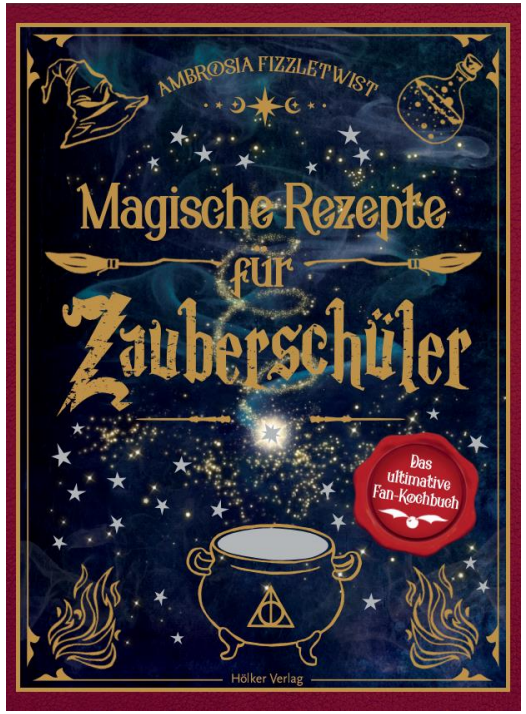
Elisabeth Grindmayer

176 pp. / 20 x 26,5 cm
Hardcover with gold foil and deep embossing
Inside pages: 4c

ISBN 978-3-7567-1062-1
€ 32.00

Publication: 01.09.2025

- ✓ 50 authentic Christmas recipes
- ✓ Atmospheric Swedish traditions
- ✓ High-quality edition and beautifully illustrated cover
- ✓ Perfect gift for Scandinavia fans



Magical Recipes for Wizard Students

Ambrosia Fizzletwist

160 pp. / 20 x 26,5 cm
Hardcover with 2 foils, spot varnish and foil cut
Inside pages: 4c

ISBN 978-3-7567-1053-9
€ 30.00

Publication: 01.09.2025

- ✓ High-quality edition with luxurious finishes
- ✓ Perfect for fantasy and cookbook fans
- ✓ Unique recipe ideas with a magical touch
- ✓ Ideal as a gift for wizarding students & Harry Potter fans

Big Cities



Ti Amo Roma

Italian Recipes and Stories

Lisa Nieschlag and Lars Wentrup

176 pp. / 20 x 26.5 cm
Hardcover with foil
Inside pages: 4c

ISBN 978-3-88117-298-1
€ 30.00
Publication: 01.02.2023

Rights sold to:
UK (English world), Denmark, Romania

- ✓ Italy and Love: two major topics combined
- ✓ Romantic stories and tips on the most beautiful places in the city
- ✓ Italian classics and favourite recipes from Rome



Ti Amo Venezia

Recipes and Stories from the lagoon city

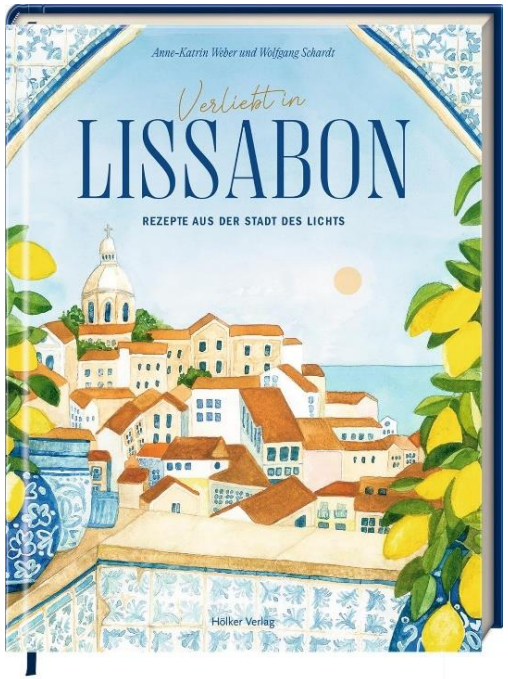
Lisa Nieschlag and Lars Wentrup

176 pp. / 20 x 26,5 cm
Hardcover with UV spot lamination
inside pages: 4c

ISBN: 978-3-7567-10607
€ 30.00
Publication: February 2026

- ✓ Authentic Venetian recipes that delve deep into the city's culinary tradition
- ✓ Fascinating insights into the culture and history of Venice
- ✓ Stunning photos make the book a visual delight
- ✓ Healthy summer cuisine with a holiday vibe

Big Cities



In love with Lisbon

Recipes from the city of light

Author: Anne-Katrin Weber
Photos by: Wolfgang Schardt

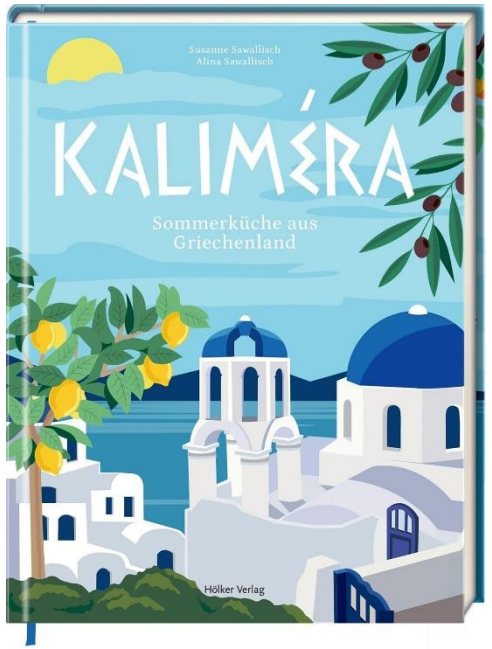
176 pp. / 20 x 26,5 cm
Hardcover with spot varnish
Inside pages: 4c

ISBN: 978-3-7567-1048-5
€ 30.00

Publication: 17.02.2025
Rights sold: Denmark

DER DEUTSCHE KOCHBUCHPREIS
BRONZE
VON KAISERGRANAT.COM

- ✓ Authentic Portuguese recipes and reinterpreted classics
- ✓ Fantastic photographs of the most popular sights and insider tips in Lisbon
- ✓ The perfect gift for all Portugal fans and travel enthusiasts



Kaliméra

Summer delights from Greece

Susanne und Alina Sawallisch

192 pp. / 20 x 26,5 cm
Hardcover with relief varnish
Inside pages: 4c

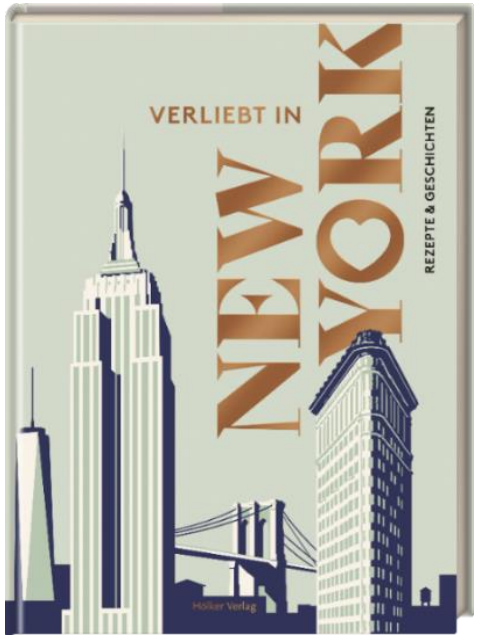
ISBN 978-3-7567-1047-8
€ 30.00

Publication: 02.06.2025

DER DEUTSCHE KOCHBUCHPREIS
BRONZE
VON KAISERGRANAT.COM

- ✓ Mediterranean recipes with seasonal ingredients
- ✓ Healthy, light, and uncomplicated
- ✓ Joy of life and holiday feeling on every plate
- ✓ Authentic, modern, and sustainable
- ✓ Healthy summer cuisine with a holiday vibe

Big Cities



In Love with New York

Recipes and Stories

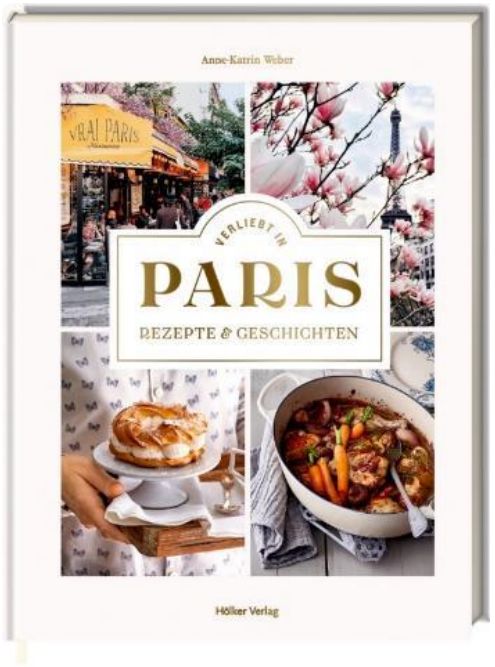
Lisa Nieschlag & Lars Wentrup

176 pp. / 20 x 26.5 cm
Hardcover foil blocking
Inside pages: 4c

ISBN 978-3-88117-272-1
€ 30.00
Publication: 01.02.2022

Rights sold: UK/Australia (English world)

- ✓ At last! The new book from our brilliant “New York Christmas” team
- ✓ 50 recipes for everyone who loves New York
- ✓ Discover the city‘s most romantic spots – from Central Park and Manhattan to Brooklyn
- ✓ Includes the best New York love stories: Breakfast at Tiffany‘s, West Side Story, When Harry Met Sally and many more



In Love with Paris

Recipes & Stories

Anne-Katrin Weber & Julia Hoersch
Photos by Nathalie Geffroy

176 pp. / 20 x 26.5 cm
Hardcover with foil blocking rosé and ribbon bookmark
Inside pages: 4c

ISBN 978-3-88117-239-4
€ 30.00
Publication: 12.01.2021

Rights sold: UK (English world)

- ✓ Get the Parisian feeling at home: 50 recipes for the most popular classics of French cuisine
- ✓ Discover the city‘s most romantic places – from Montmartre to the Eiffel Tower
- ✓ Featuring the greatest love stories from literature, film and music
- ✓ A culinary tour through the city of love

Big Cities



London Love Story

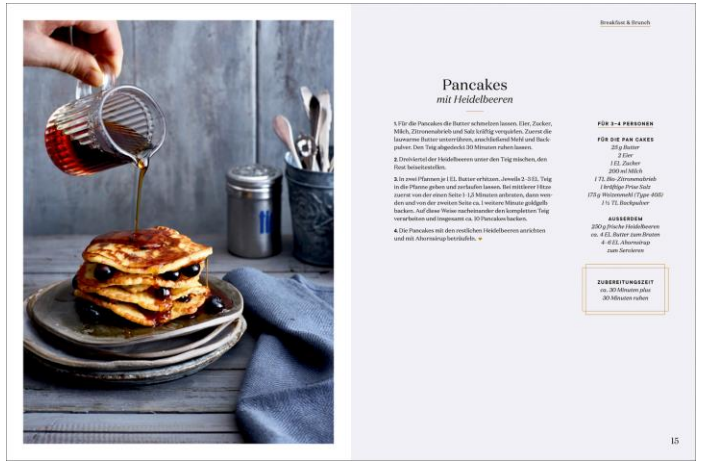
Recipes & Stories

Anne-Katrin Weber

176 pp. / 20 x 26.5 cm
Hardcover with gold foil
Inside pages: 4c

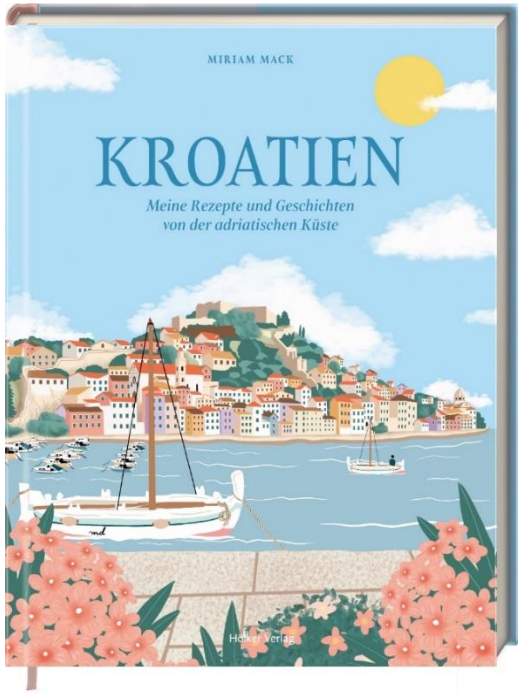
ISBN 978-3-88117-287-5
€ 30.00
Publication: 15.08.2022

- ✓ The 2nd title from Anne-Katrin Weber (In Love with Paris)
- ✓ 50 popular classics of British cuisine for a London-feeling at home
- ✓ Discover the most romantic places of the city – from Nottinghill to Hyde Park
- ✓ With the most beautiful love stories from literature, film and music: Bridget Jones, Love actually, Pride and Prejudice and much more





Country Cuisine

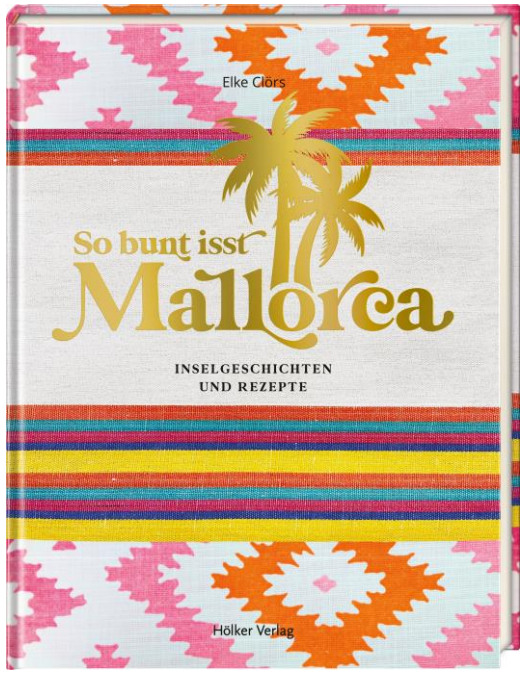


Croatia
My recipes and stories from the adriatic coast
Miriam Mack

176 pp. / 20 x 26,5 cm

ISBN: 978-3-7567-1038-6
€ 30.00
Publication: 03.06.2024

- ✓ The best classics of Croatian cuisine and favourite recipes with a modern twist
- ✓ Dreamlike scenery and exciting stories from Croatia
- ✓ The perfect gift for all Croatia fans!

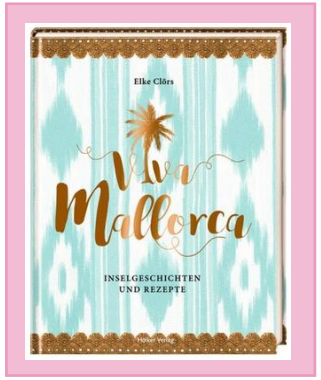


Mallorca eats so colorfully
Island stories and recipes
2nd volume
Elke Clörs

208 pp. / 18,4 x 24,1 cm
Hardcover with gold foil

ISBN 978-3-7567-1039-3
€ 24.00
Publication: 27.03.2024

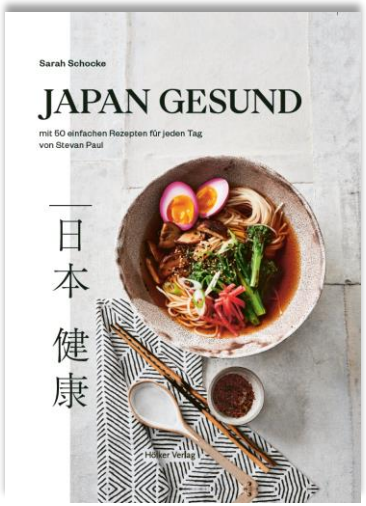
- ✓ Unique stories about people you want to meet
- ✓ Authentic recipes for the real island feeling
- ✓ For all Mallorca lovers who do not want to wait for the next vacation



Viva Mallorca
Island stories and recipes
1st volume
Elke Clörs

ISBN 978-388-117185-4
€ 19.95
Publication: April 2018

Books from Stevan Paul



Japan healthy

50 simple recipes for every day

Stevan Paul and Sarah Schocke

144 pp. / 17.4 x 23 cm

€ 24.00
Publication: 09.01.2023
Rights sold: Slovak

DER DEUTSCHE KOCHBUCHPREIS
BRONZE
VON KAISERGRANAT.COM

- ✓ Combination of two major topics: Japan + healthy diet
- ✓ Successful author duo Sarah Schocke and Stevan Paul
- ✓ Healthy cooking with a WOW effect



My green Japanese kitchen

Vegetarian recipes for every day

Stevan Paul
Photos by Andrea Thode

224 pp. / 20 x 26.5 cm

€ 32.00
Publication: 01.04.2021
Rights sold: Spanish, Slovak

- ✓ More than 80 authentic vegetarian recipes, using easily available ingredients
- ✓ 100% vegetarian: ramen, miso, sushi and rice-bowls, vegetable snacks, yakitori grills and sweet treats



My Japanese kitchen

Recipes for every day

Stevan Paul
Photos by Andrea Thode

224 pp. / 20 x 26.5 cm

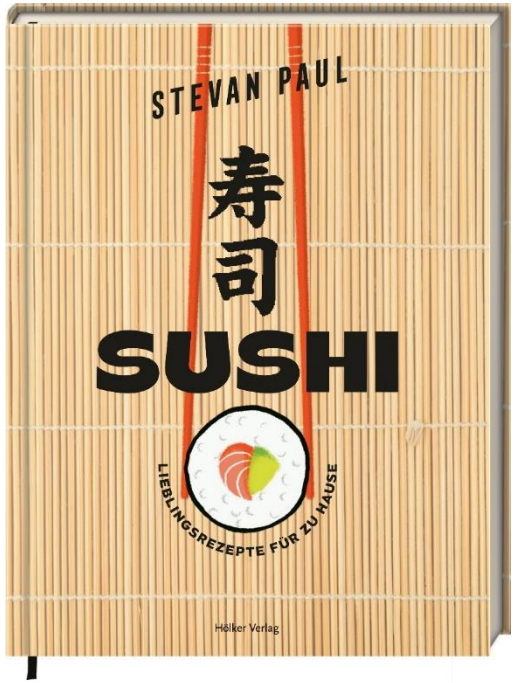
€ 32.00
Publication: 17.08.2017
Rights sold: Denmark, Spanish, Slovak

- ✓ More than 80 authentic recipes for everyday life
- ✓ Classic dishes and principles
- ✓ Practical shopping tips and instructions on making things from scratch

The Concept

- Basic introductions to light and healthy Japanese food
- Invitation to experience culinary Japan with ingredients available everywhere
- Suggestions of plenty of alternatives and variations, allowing to create individual combinations from the recipes.

Books from Stevan Paul



Sushi

Favorite recipes for home

Stevan Paul

176 pp. / 20 x 26.5 cm
Hardcover with embossing and spot varnish
Inside pages: 4c

ISBN 978-3-7567-1050-8
€ 34.00

Publication: 15.05.2025

- ✓ Over 60 varied sushi recipes easy to make at home
- ✓ The most popular sushi classics and delicious variations
- ✓ From successful author and Japan expert Stevan Paul

DER DEUTSCHE KOCHBUCHPREIS
GOLD
VON KAISERGRANAT.COM

Self-made



My vegan pantry

Simply make your own supplies – over 150 plant based recipes

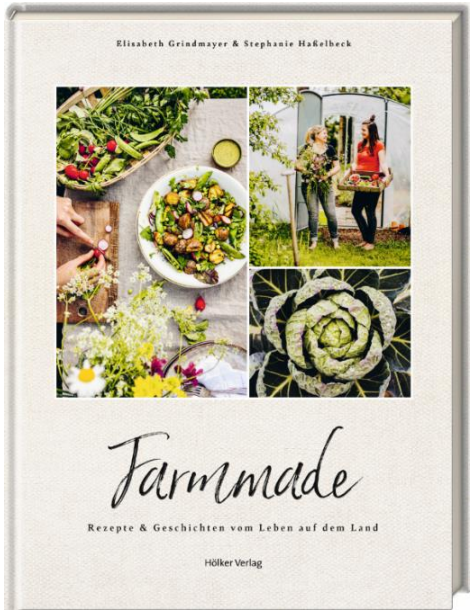
Sylwia Gervais

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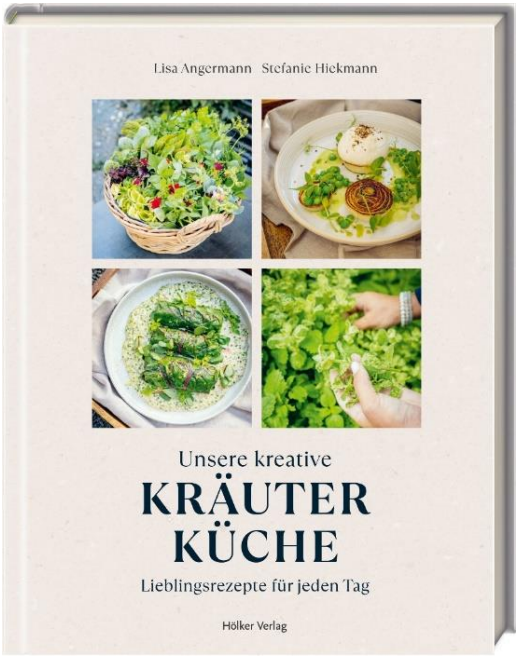
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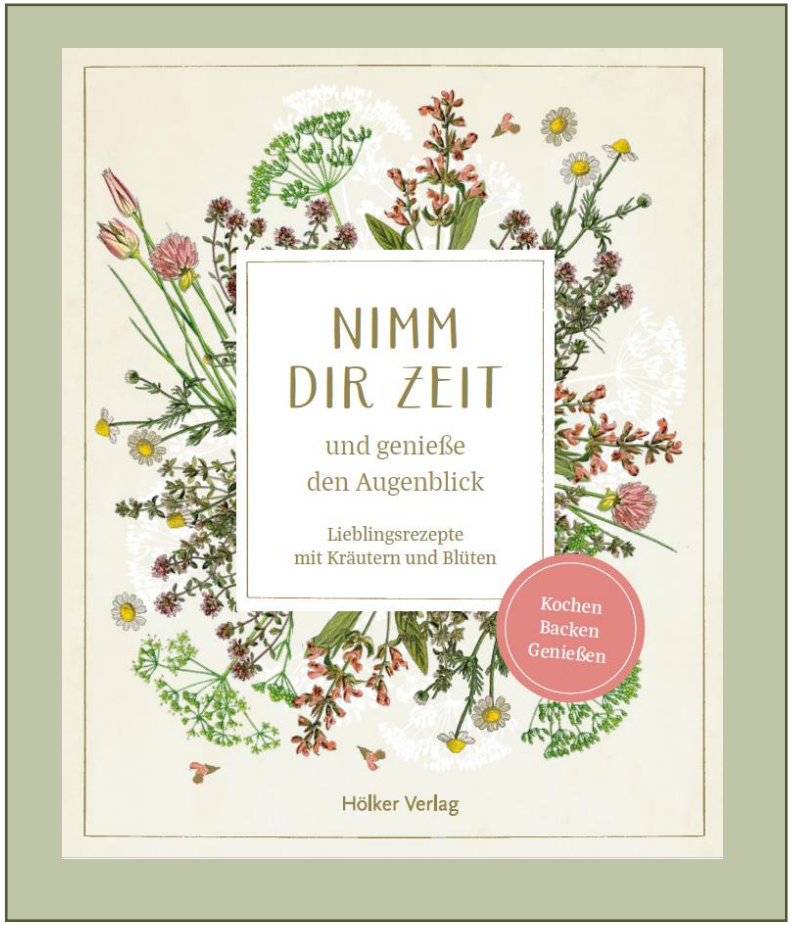
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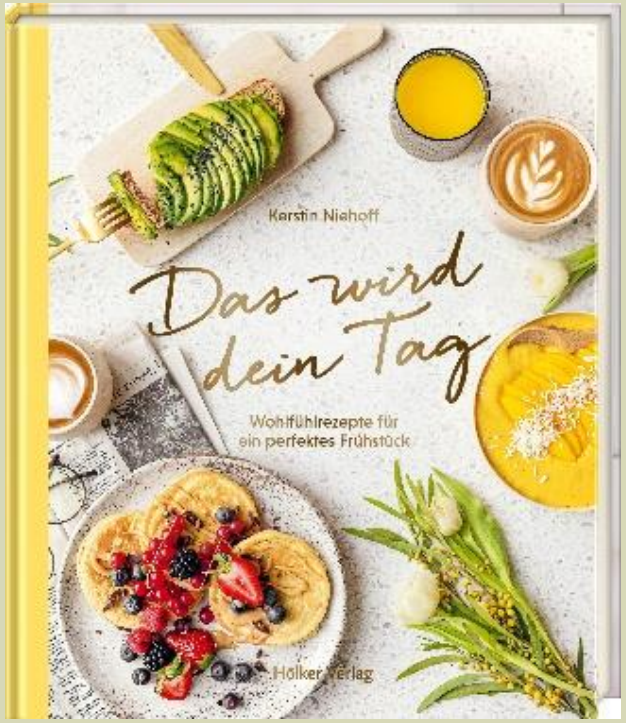


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www.hoelker-verlag.de
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Contact person:

Mandy Queisser
Head of Licensing & Foreign Rights
queisser@coppenrath.de
+49 251 414 11 811