

Livre Recette Cuisine Legumes

Cuisine Niçoise Toast La cuisine du jardinier Catalogue général de la librairie française The Palestinian Table Vegetables First Feast Le grand Livre de cuisine à la Plancha tome 4 les légumes Plancha Le grand livre Marabout de la cuisine facile des légumes De la cuisine a la table en 10 minutes Le Livre de cuisine qui fait aimer les fruits et les légumes aux enfants Le livre de cuisine Ma cuisine de légumes d'automne et d'hiver Plenty More Recettes de Cuisine Traditionnelle de Légumes Livres hebdo The Art of Cooking with Vegetables The Royal Cookery Book Honey & Co: At Home Livres de France Weekend Cooking Etta and Otto and Russell and James Catalogue général de la librairie française: 1906-1909, matières : A-Z Le livre de la ferme et des maisons de campagne Le livre des conserves; ou, Recettes pour préparer et conserver les viandes et les poissons les légumes les fruits, les confitures etc Le livre des conserves ou Recettes pour préparer et conserver les viandes et les poissons salé et fumés, les terrines, les galantines, les légumes, les fruits, les confitures, les liqueurs de famille, les sirops, les petits fours, etc., etc La cuisine de mon enfance à aujourd'hui Superlegumes Bibliographie de la France P.H.M.-Revue Horticole Bread Is Gold Livre de Recettes Instant Pot Let's Eat France! Les Livres disponibles One Pot Pasta Le Bulletin du livre Le grand livre des fruits et légumes Ultimate Veg Simple

Cuisine Niçoise

Toast

La cuisine du jardinier

Catalogue général de la librairie française

120 fresh, flavourful recipes that put vegetables first! Welcome to a celebration of the tastes, textures, colours, and possibilities that vegetables have to offer. These easy-to-follow, triple-tested recipes put vegetables front and centre, and let meat and fish play a supporting role. Discover delicious, bright dishes popping with colour (tomato and ricotta tartlets), full of comfort (squash and roasted vegetable lasagne), and ready to celebrate (Beauty and the Beet cocktail). With each recipe, Ricardo reinvents what vegetables can mean for the modern family, and always stays true to his philosophy: eat together, keep it simple, and make it tasty.

The Palestinian Table

Brought to you by the award-winning chefs behind the Honey & Co. empire, Sarit Packer and Itamar Srulovich present simple and delicious Middle Eastern dishes that are easy to make and a pleasure to serve. From breads to bakes, salads to sweets, there is something for everyone in this celebration of Middle Eastern cooking. Wholesome, fresh and seasonal ingredients are organised into chapters

For Us Two, For Friends, For the Weekend, For a Crowd and The Kitchen. Enjoy authentic recipes like Jerusalem sesame bread filled with harissa and lemon chicken, tuck into a crisp salad with saffron-poached pears with walnut tahini, or delight in a fish pastilla or a rabbit stifado, among many more. The mouth-watering recipes featured in this book are quick and simple to make. Whip them up for lunch or a weekend meal without forward planning, special ingredients or fancy equipment – these will quickly become staple recipes that you, friends and family will revisit again and again. Packed full of stylish and stunning photography, *At Home* takes Sarit and Itamar out of the restaurant kitchen and into their home, and is filled with the stories in food that mean the most to them. The recipes and surrounding text is written from the heart with affection for the food they love.

Vegetables First

"A guide to the traditional style of Spanish flat-slab grilling, with recipes and photographs"--Provided by the publisher"--

Feast

Le grand Livre de cuisine à la Plancha tome 4 les légumes

Ce livre de cuisine végétarienne regorge de recettes amusantes pour les enfants de tous âges. Vous pourrez désormais réaliser en famille des plats pleins de fruits et de légumes frais et colorés. Cet ouvrage comprend : • 40 recettes pour tous les jours mais aussi pour les fêtes • Des pas à pas et des instructions visuelles faciles à suivre. • Un guide illustré des ustensiles et des techniques de base. • Un glossaire des termes culinaires. L'artiste et photographe Erin Gleeson réside près de San Francisco en Californie où elle se consacre à l'aquarelle et à l'écriture de son blog culinaire, *The Forest Feast*.

Plancha

recettes de franck DOMBROWSKI

Le grand livre Marabout de la cuisine facile des légumes

Quick to cook, nutritious and filling, there is often nothing more satisfying than a bowl of pasta. Sabrina Fauda-Rôle takes pasta to new heights as she shares all her favourite ways to cook a delicious bowl at record speed! With a stylish design and chapters covering Meat, Seafood, Vegetarian and Cheese, Sabrina shares fresh, fun and easy recipes, from a classic spaghetti with meatballs to interesting flavour combinations such as pasta with curried carrots and sesame seeds. Sabrina's magic method works with a wide variety of pasta types and shapes. All the ingredients go into one pot, which cooks over a medium heat for 15 minutes. After resting off the heat for 5 minutes, all the dishes are ready to top and serve. *One-Pot Pasta* shows that even after a long day at work anyone can prepare a hearty, healthy and delicious supper in under half an hour.

De la cuisine a la table en 10 minutes

This “poetic, poignant” (US Weekly) debut features last great adventures, unlikely heroes, and a “sweet, disarming story of lasting love” (The New York Times Book Review). Eighty-three-year-old Etta has never seen the ocean. So early one morning she takes a rifle, some chocolate, and her best boots and begins walking the 3,232 kilometers from rural Saskatchewan, Canada eastward to the sea. As Etta walks further toward the crashing waves, the lines among memory, illusion, and reality blur. Otto wakes to a note left on the kitchen table. “I will try to remember to come back,” Etta writes to her husband. Otto has seen the ocean, having crossed the Atlantic years ago to fight in a far-away war. He understands. But with Etta gone, the memories come crowding in and Otto struggles to keep them at bay. Meanwhile, their neighbor Russell has spent his whole life trying to keep up with Otto and loving Etta from afar. Russell insists on finding Etta, wherever she’s gone. Leaving his own farm will be the first act of defiance in his life. Moving from the hot and dry present of a quiet Canadian farm to a dusty, burnt past of hunger, war, and passion, from trying to remember to trying to forget, Etta and Otto and Russell and James is an astounding literary debut “of deep longing, for reinvention and self-discovery, as well as for the past and for love and for the boundless unknown” (San Francisco Chronicle). “In this haunting debut, set in a starkly beautiful landscape, Hooper delineates the stories of Etta and the men she loved (Otto and Russell) as they intertwine through youth and wartime and into old age. It’s a lovely book you’ll want to linger over” (People).

Le Livre de cuisine qui fait aimer les fruits et les légumes aux enfants

The ultimate canvas for sweet and savoury culinary creativity. 50 seasonal recipes that reimagine the “bread and butter” of cuisine with simple ingredients in surprising ways. As simple or as sophisticated as you want it to be, but always comforting and nourishing. Toast is perfect for those looking for seasonal, market-inspired recipes, or gourmet treats presented in an approachable manner. With something for every palette and occasion, this is the ideal book for new and seasoned cooks alike and everyone from college students and recent graduates, to newlyweds and empty nesters. Artisanal toast is a hit in the media with features on Today, GMA, and NPR, and on the pages of The New Yorker, San Francisco Chronicle, Guardian, and Bon Appétit.

Le livre de cuisine

Ma cuisine de légumes d'automne et d'hiver

Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals

from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

Plenty More

Recettes de Cuisine Traditionnelle de Légumes

Livres hebdo

There's never been a book about food like Let's Eat France! A book that feels literally larger than life, it is a feast for food lovers and Francophiles, combining the completist virtues of an encyclopedia and the obsessive visual pleasures of infographics with an enthusiast's unbridled joy. Here are classic recipes, including how to make a pot-au-feu, eight essential composed salads, pâté en croûte, blanquette de veau, choucroute, and the best ratatouille. Profiles of French food icons like Colette and Curnonsky, Brillat-Savarin and Bocuse, the Troigros dynasty and Victor Hugo. A region-by-region index of each area's famed cheeses, charcuterie, and recipes. Poster-size guides to the breads of France, the wines of France, the oysters of France—even the frites of France. You'll meet endive, the belle of the north; discover the croissant timeline; understand the art of tartare; find a chart of wine bottle sizes, from the tiny split to the Nebuchadnezzar (the equivalent of 20 standard bottles); and follow the family tree of French sauces. Adding to the overall delight of the book is the random arrangement of its content (a tutorial on mayonnaise is next to a list of places where Balzac ate), making each page a found treasure. It's a book you'll open anywhere—and never want to close.

The Art of Cooking with Vegetables

Alain Passard is the chef who astonished the food world in 2000 by removing red meat from his three-Michelin-starred Paris restaurant L'Arpège, and dedicating himself to cooking with vegetables, supplied exclusively from his own organic farm. Today L'Arpège is widely acknowledged as one of the world's great restaurants, while its visionary owner has inspired a new generation of chefs. Here is a collection of forty-eight wonderful recipes illustrated with Alain Passard's own joyful collages. The Art of Cooking with Vegetables is made up of unexpected combinations, complex flavors created with a few simple elements, a passion for fresh and seasonal ingredients. Simple, and simply perfect.

The Royal Cookery Book

Honey & Co: At Home

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of

phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

Livres de France

Auguste Escoffier fut un des plus grands cuisiniers du siècle dernier, son livre phare "Ma cuisine" édité en 1934 est toujours la bible de référence des professionnels de la cuisine. Retrouvez dans le Tome XXV Recettes de Cuisine Traditionnelle de Légumes, les meilleures façon de préparer les classiques (Aubergines, Courgettes, Chou, Asperges, Tomates, Pommes de terre). L'auteur est un des plus grand cuisinier du XXe siècle, un livre indispensable dans sa cuisine pour découvrir ou redécouvrir ses recettes. Certaines recettes sont illustrées et annotées. Auguste Escoffier fut un des plus grands cuisiniers du siècle dernier, son livre phare "Ma cuisine" édité en 1934 est toujours la bible de référence des professionnels de la cuisine. Il n'était pas aisé de reproduire intégralement ce livre de 700 pages et 2500 recettes, j'ai fait le choix de le sortir en volumes thématique. Disponible dans la même collection : Tome I Recettes de Compotes, Confitures et Gelées Tome II Recettes de Beignets et Puddings Traditionnels Tome III Recettes de potages, crèmes et soupes traditionnelles Tome IV Recettes de sauces Tome V Recettes de Hors-d'oeuvre Tome VI Recettes Oeufs et Omelettes Tome VII Recettes de Farces et Garnitures Tome VIII Recettes de Poissons d'eau douce Tome IX Recettes Poissons de mer Tome X Recettes de Coquillages et Crustacés Tome XI Recettes de Cuisine Traditionnelle de Viande de Boeuf Tome XII Recettes de Cuisine Traditionnelle de Viande de Veau Tome XIII Recettes de Cuisine Traditionnelle de Viande d'Agneau et de Mouton Tome XIV Recettes de Cuisine Traditionnelle de Viande de Porc Tome XV Recettes de Cuisine Traditionnelle de Poularde et Chapon Tome XVI Recettes de Cuisine Traditionnelle de Poulet Tome XVII Recettes de Cuisine Traditionnelle de Volaille (à paraitre) Tome XVIII Recettes de Cuisine Traditionnelle de foie gras Tome XIX Recettes de Cuisine Traditionnelle de Gibiers Tome XX Recettes de Cuisine Traditionnelle de Galantines, Pâtés et Terrines Tome XXI Recettes de Cuisine Traditionnelle de Salades Simples et Composées Tome XXII Recettes de Cuisine Traditionnelle de Rotis (Viandes, Gibiers, Volailles) Tome XXIII Recettes de Cuisine de Champignons et Truffes Tome XXIV Recettes de Cuisine Traditionnelle de Riz et Pâtes Tome XXV Recettes de Cuisine Traditionnelle de Légumes

Weekend Cooking

Dans ce quatrième tome de mon Grand livre de Cuisine à la plancha, je suis parti à l'aventure du goût et des couleurs avec des légumes. Des plus classiques, aux plus improbables, je partage avec vous ma cuisine, et un merveilleux outil de cuisson : La plancha. Vous êtes très nombreux à visiter mes pages au moment de la belle saison, à la recherche du légume qui viendra accompagner votre plancha dominicale. Dans ce recueil de recettes vous trouverez certainement l'idée originale qui fera de ces instants, des souvenirs inoubliables. La plancha : c'est une cuisine festive, simple, saine et gourmande : une cuisine créative. Dans ce quatrième tome plus de 60 recettes de légumes, et toutes les clés pour bien cuisiner les légumes à la plancha Photographies, texte de l'auteur.

Etta and Otto and Russell and James

La liste exhaustive des ouvrages disponibles publiés en langue française dans le monde. La liste des éditeurs et la liste des collections de langue française.

Catalogue général de la librairie française: 1906-1909, matières : A-Z

Le livre de la ferme et des maisons de campagne

Le livre des conserves; ou, Recettes pour préparer et conserver les viandes et les poissons les légumes les fruits, les confitures etc

“Delightful . . . like the distilled essence of the Mediterranean, fresh with basil, lemons, red millet, pine nuts, garlic, saffron and olive oil.” —The Times (London) Though Nice may conjure up the very essence of sophisticated chic—The Promenade des Anglais, the Hôtel Negresco, and the casinos—its culinary traditions are all about simplicity. And its delicious dishes are known to have many health benefits, as its recipes are in tune with the natural cycle of the year using in-season fruits, herbs, and vegetables, as well as plenty of fish. With recipes offering a relaxed flexibility with ingredients and seasonings, and suited to cooks of all levels of experience, this cookbook shows you how to make the best use of a Niçoise pantry stocked with the best quality extra virgin olive oil, sea salt, fresh garlic, and pots of aromatic herbs such as rosemary, thyme, and basil—and discover the wonderful, enticing world of tians, panisses, socca, and ganses. While not everyone will be able to dine alfresco under an olive tree, the way they do in Nice, this classic cookbook will at least allow you to recreate the city’s best-loved dishes.

Le livre des conserves ou Recettes pour préparer et conserver les viandes et les poissons salé et fumés, les terrines, les galantines, les légumes, les fruits, les confitures, les liqueurs

de famille, les sirops, les petits fours, etc., etc

The renowned Canadian chef presents a tempting array of 140 recipes for dishes that are perfect for weekend gatherings, including such treats as Ricotta-stuffed Crepes with Orange Sauce, Cuban Lemonade and Tapas, Chocolate Cake au Coeur Fondant, and Roasted Pork with Apples and Maple. Original.

La cuisine de mon enfance à aujourd'hui

Fresh and delicious recipes to help you harness the superfood nutrition of legumes, and prove that beans are anything but boring. In this bright and bold new cookbook, beans and pulses are the star of the show. From chickpeas to green beans, here are more than 90 recipes to show how these nutrient-packed superfoods make delicious center-of-the-plate meals. These health-bringing recipes are a mix of fresh vegetarian, meat and fish-based dishes for every meal and occasion. All of them use beans and pulses in new and inspiring ways--from Pulled Pork Black Bean Sliders, to Pea, Avocado, Walnut and Herb Couscous; Pumpkin, Bean and Coconut soup, to Masala Beef and Red Kidney Bean Curr; Duck Breast with Pancetta, to Piri Piri Chicken with Smashed Chickpeas; Peanut Carob Button Cookies, to Double Choc Bean Brownies, or Mandarin, Pistachio and Chickpea Cake. The easy-to-follow recipes are complemented by stunning photography, showing the vibrancy and color of every dish. Superlegumes is also packed with cooking tips, serving suggestions and nutritional information for each and every legume. From breakfast through to after-dinner treats, Superlegumes serves up delicious ways to incorporate these superfoods into your diet. Who said beans are boring?

Superlegumes

Bibliographie de la France

Contribuer à faire connaître les aliments nécessaires à une alimentation équilibrée, et proposer des préparations simples et rapides, tel était le point de départ de ce recueil de 35 recettes pour micro-ondes, conçues en collaboration avec la Fondation Alícia. Des recettes à préparer en 10 minutes et 3 étapes seulement, accompagnées d'astuces et de conseils qui vous permettront d'obtenir des plats délicieux. Recommandé pour tous ceux qui n'ont pas envie de passer des heures en cuisine, mais ne veulent pas renoncer pour autant à une alimentation saine et savoureuse.

P.H.M.-Revue Horticole

This is really the EASIEST COOKBOOK IN THE WORLD. Every recipe has less than four steps and fewer than six ingredients, illustrated with more than 1,000 user-friendly photographs. No wonder it is an overnight international bestseller! Want a quick answer to "What should I eat?" Simple-with its clean design, large type, straightforward photos, and handy icons-will have you enjoying a meal in minutes. Through combinations of basic flavors and fresh ingredients, chef, food photographer, and cookbook author Jean-François Mallet helps anyone, the novice

and gourmand alike, prepare tasty time-saving meals. His "at-a-glance" approach will change your relationship with your kitchen. You'll find yourself whipping up dishes as varied as Thai-Basil Beef, Saffron Risotto, Mozzarella and Fig Skewers, Salmon and Lentil Salad, Jumbo Shrimp Curry, and Pistachio and Cherry Cookies

Bread Is Gold

Ayant chanté tout l'été en préparant ratatouilles et salades, vous vous trouvez fort dépourvu quand la bise arrive ? Entre octobre et avril, vous manquez d'idées pour cuisiner ? Ce livre est pour vous ! Grâce au talent de Meret Bissegger, cuisinière suisse très engagée dans le mouvement slow food, vous saurez comment concocter facilement de savoureux plats avec quelques 40 légumes de saison. Mais attention, ce livre n'est pas un n-ième livre de recettes de légumes ! Cette chef cuisinière se passionne pour la cuisine de saison, les produits du terroirs et les goûts authentiques. Dans son dernier livre, elle nous apprend à cuisiner les légumes d'automne et d'hiver de façon à révéler des goûts inattendus ; les légumes sont souvent l'élément principal de ses recettes, et de nombreuses recettes raviront les végétariens et végétaliens. Par ailleurs, accompagnée du photographe Hans-Peter Siffert, elle a parcouru le Tessin et l'Italie à la rencontre de producteurs et de maraîchers bio et a fait le tour des marchés, des exploitations agricoles pour se nourrir de sensations et de saveurs nouvelles. On apprend beaucoup sur la culture et l'histoire des légumes utilisés, connus, méconnus, voire oubliés.

Livre de Recettes Instant Pot

Authentic modern Middle Eastern home cooking – 150 delicious, easy-to-follow recipes inspired by three generations of family tradition. While interest in Middle Eastern cuisines has blossomed, the nuances and subtleties of Palestinian food are still relatively unexplored. In *The Palestinian Table*, Reem Kassis weaves a tapestry of personal anecdotes, local traditions, and historical context, sharing with home cooks her collection of nearly 150 delicious, easy-to-follow recipes that range from simple breakfasts and quick-to-prepare salads to celebratory dishes fit for a feast - giving rare insight into the heart of the Palestinian family kitchen.

Let's Eat France!

Bienvenue dans le monde de la cuisine saine en utilisant votre Instant Pot ! Ce livre de recettes Instant Pot est là pour vous faire découvrir la cuisine saine avec Instant Pot, vous fournir des informations utiles sur le fonctionnement de l'autocuiseur Instant Pot et des conseils pratiques pour un meilleur usage de votre Instant Pot. Manger de façon saine devient beaucoup plus facile avec cette délicieuse collection de 35 recettes faciles pour des repas nutritifs et satisfaisants préparés rapidement dans votre Instant Pot, le tout développé par une nutritionniste certifiée et auteure de livres de recettes pour une santé et un goût maximum. Dans cette collection simple, mais puissante, je vous présente des recettes qui utilisent des ingrédients entiers faciles à trouver pour des repas simples du matin au soir, grâce à la puissance de cuisson révolutionnaire de l'Instant Pot. Chaque recette est photographiée dans cette collection très visuelle et riche en

informations, et comprend également des informations nutritionnelles (calories, matière grasse, glucides, fibres et protéines) et un timing détaillé pour la préparation, la mise sous pression, la cuisson et le temps de relâchement. Voici un échantillon des recettes incluses dans ce livre révolutionnaire : Gruau aux pêches Barres de céréales croquantes Frittata aux légumes Salade à la thaïlandaise Nouilles froides au sésame Poulet à la crème toscane Saumon au brocoli Crevettes à la noix de coco Dinde à la bolognaise Crumble aux pommes Brownies sans farine Cookies aux raisins secs Les recettes sont listées étape par étape d'une manière simple et précise. Avec ce livre de recettes, vous préparerez des repas plus sains, plus savoureux et plus rapides pour vous et votre famille. Commandez-le maintenant et offrez-vous le plus beau cadeau !

Les Livres disponibles

One Pot Pasta

Le Bulletin du livre

The hotly anticipated follow-up to London chef Yotam Ottolenghi's bestselling and award-winning cookbook *Plenty*, featuring more than 150 vegetarian dishes organized by cooking method. Yotam Ottolenghi is one of the world's most beloved culinary talents. In this follow-up to his bestselling *Plenty*, he continues to explore the diverse realm of vegetarian food with a wholly original approach. Organized by cooking method, more than 150 dazzling recipes emphasize spices, seasonality, and bold flavors. From inspired salads to hearty main dishes and luscious desserts, *Plenty More* is a must-have for vegetarians and omnivores alike. This visually stunning collection will change the way you cook and eat vegetables From the Hardcover edition.

Le grand livre des fruits et légumes

Ultimate Veg

Simple

NAMED A MOST ANTICIPATED COOKBOOK OF SPRING 2018 BY BON APPETIT, FOOD & WINE, EPICURIOUS, TASTING TABLE, ESQUIRE, GLOBE & MAIL, and PUBLISHERS WEEKLY "[Helou's] range of knowledge and unparalleled authority make her just the kind of cook you want by your side when baking a Moroccan flatbread, preparing an Indonesian satay and anything else along the way."— Yotam Ottolenghi A richly colorful and exceptionally varied cookbook of timeless recipes from across the Islamic world In *Feast*, award-winning chef Anissa Helou—an authority on the cooking of North Africa, the Mediterranean, and the Middle East—shares her extraordinary range of beloved, time-tested recipes and stories from cuisines throughout the Muslim world. Helou has lived and traveled widely in

this region, from Egypt to Syria, Iran to Indonesia, gathering some of its finest and most flavorful recipes for bread, rice, meats, fish, spices, and sweets. With sweeping knowledge and vision, Helou delves into the enormous variety of dishes associated with Arab, Persian, Mughal (or South Asian), and North African cooking, collecting favorites like biryani or Turkish kebabs along with lesser known specialties such as Zanzibari grilled fish in coconut sauce or Tunisian chickpea soup. Suffused with history, brought to life with stunning photographs, and inflected by Helou's humor, charm, and sophistication, Feast is an indispensable addition to the culinary canon featuring some of the world's most inventive cultures and peoples.

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