

Caroline Craig

Writer

Caroline, co-author of *THE LITTLE BOOK OF LUNCH* (with Sophie Missing), lives in London and was educated at Durham University. Square Peg have also bought its follow up, *THE CORNERSHOP COOKBOOK*, (a book of recipes of stuff you can buy at a cornershops and convenience stores), was published in Autumn 2015.



Her maternal family are fruit farmers and wine producers in Provence. A childhood spent gobbling black truffles, cardoon, tomatoes, and peaches left her with little choice but to shape her life around delicious food and entertaining for friends and family.

Publications

Non-Fiction

Publication Details	Notes
THE LITTLE BOOK OF BRUNCH 2017 Penguin Random House	Eggs, avocado, bacon, bagels – the roll-call of delicious ingredients shows why brunch is by far the best meal of the day. The Little Book of Brunch features a selection of the world's best ever brunch recipes, ranging from Middle Eastern Shakshuka to traditional English Savouries, from simple Baked Eggs to indulgent Brioche French Toast. Whether you're in the mood to make something sweet or savoury, speedy or slow, these easy and adaptable recipes are everything a meal should be, whatever the time of day.

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<p>THE CORNERSHOP COOKBOOK 2015 Penguin Random House</p>	<p>For most people, an amble round a farmers' market is a luxury, something that belongs in the hallowed realm of the weekend. On most weeknights we're more likely to dash to the local cornershop or convenience store to grab something that'll pass for dinner.</p> <p>These delicious recipes show cornershop cooking needn't mean compromise. From yam to Spam and greens to sardines, these delicious recipes reveal the wealth of culinary creativity to be unlocked from modest cornershop offerings. There are dead simple recipes for a quiet night in like Linguine with Tinned Crab; vibrant alternative takeaway offerings like Twice-Cooked Aubergine with Vietnamese Sauce; solutions for weeknight guests, from simple Smoked Salmon Baked Eggs to the larger-scale Fish Finger Taco party; there is comfort food, from nourishing Thyme, Chorizo and Leek Broth to down-and-dirty Meatball Sub; and finally there are sweet things like Frostie Florentines.</p> <p>This book will inspire newfound love for weeknight cornershop shopping and cooking. You will discover overlooked ingredients and learn new ways with everyday staples. Whatever your shopping options, look no further for deliciously simple meals.</p>
<p>THE LITTLE BOOK OF LUNCH 2014 Penguin Random House</p>	<p>The Little Book of Lunch is filled with delicious and simple recipes for the working person's packed lunchbox. It is for anyone who has found themselves staring at the shelves in their local sandwich chain or their work canteen with a growling stomach and sinking feeling.</p> <p>The Little Book of Lunch has clever approaches to classics making them easy for transportation; meals that taste delicious at room temperature; quickly assembled dishes for when you barely have five minutes; recipes for when the cupboards are bare.</p>