

Sophie Missing

Writer

Sophie Missing is a writer and editor. She has written a weekly column for the *Guardian*, contributes to the *Observer Food Monthly*, and is the co-author of three cookbooks, all published by Square Peg (Penguin Random House). As a freelancer, she has worked across a range of genres, both non-fiction and fiction, with cookery a particular specialty, and helped several authors write successful books. She has worked at Hodder & Stoughton and Penguin and is currently editor at Daunt Books Publishing.



Publications

Non-Fiction

Publication Details	Notes
THE LITTLE BOOK OF BRUNCH 2017 Square Peg / 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 Square Peg / 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 Square Peg/Random House</p>	<p>Who doesn't look forward to that hour of respite, the break from the grind, and the chance to devour a killer sandwich or gorgeous bowl of wholesome soup? But, at work, lunch easily gets overlooked. We grab a bite to eat; we nip out to buy that soulless, soggy egg bap. 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. 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. It includes: Wholesome and Healthy salads like tabouleh; Indulgent and Decadent Dining like grilled halloumi, vegetable and avocado couscous; Sandwiches for when you are chained to your desk like guacamole and tomato salsa on rye; Store-cupboard snacks like spicy lentil and coconut soup; and Sweet treats to bribe colleagues like salted caramel brownies</p>