

## Caroline Craig

### Author / Chef / Journalist

Caroline Craig read Anthropology at University, before working at publishers Random House and Penguin in London.

An idea on a train, in the grand tradition of many great book ideas, led to her first cookbook, a collection of packed lunch recipes for the office worker: 'The Little Book of Lunch', written with friend and fellow writer Sophie Missing. Two more books followed with Missing, 'The Cornershop Cookbook', 'The Little Book of Brunch' and a weekly recipe column in The Guardian newspaper.



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## Publications

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### Non-Fiction

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Publication Details	Notes
<b>The Little Book of Lunch</b> 2014 Square Peg	Not sure where to begin with meal prep? Ever found yourself staring at the shelves of your local sandwich shop with a sinking feeling? The Little Book of Lunch is for you. Filled with delicious and simple recipes for the working person's packed lunchbox, 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.

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<p><b>The Cornershop Cookbook: Delicious Recipes from your Local Shop</b> 2015 Square Peg</p>	<p>From yam to Spam and greens to sardines, these mouthwatering recipes reveal the wealth of culinary creativity to be unlocked in your local shop. 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 weeknights, from simple Smoked Salmon Baked Eggs to the larger-scale Fish Finger Tacos; there is comfort food, from nourishing Thyme, Chorizo and Leek Broth to a down-and-dirty Meatball Sub; and finally there are sweet treats like Frostie Florentines.</p> <p>Whatever your shopping options, this book will inspire and nourish a love for cooking</p>
<p><b>The Little Book of Brunch</b> 2017 Square Peg</p>	<p>Eggs, avocado, bacon, bagels – the roll-call of delicious ingredients shows why brunch is by far the best meal of the day.</p> <p>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.</p> <p>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.</p>
<p><b>Provence: Recipes from the French Mediterranean</b> 2019 Kyle Books</p>	<p>Provence is the fruit and vegetable garden of France, where much of its most beautiful produce is grown. These ingredients combined with Provence's unique identity, position and history have resulted in a cuisine full of heart, balance and soul, a cuisine that showcases its peoples' reverence for the produce, the changing seasons and the land.</p> <p>Caroline Rimbert Craig's maternal family hail from the southern foothills of Mont Ventoux, where the sun beats hard and dry, but aromatic herbs, vines and fruit trees prosper. This is her guide to cooking the Provençal way, for those who want to eat simply but well, who love to cook dishes that rhyme with the seasons, and who want to recreate the flavours of the Mediterranean at home, wherever that may be.</p>