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Rick's later books feature his travels around the world and his enjoyment of all foods not just seafood, but this English Seafood Cookery is written about the fish caught from our shores - we have a great deal more types of seafood than you might initially think and over the last 18 years some have become far more familiar than they were 18 years ago.

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English Seafood Cookery By Rick Stein | New ...
Christopher Richard "Rick" Stein OBE (born 4 January 1947) is an English chef, restaurateur and television presenter. He is currently the head chef and co-owner of "Rick Stein at Bannisters" at Mollmook, New South Wales, Australia.[1] owns four restaurants in Padstow, a fish and chip shop in Falmouth, Cornwall and has written or presented a number cookery books and television programmes.

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Irish Seafood Cookery (The Irish Cookery Library, Volume 3) by zivu - June 27th, 2020. Filed under: 425.425.

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