



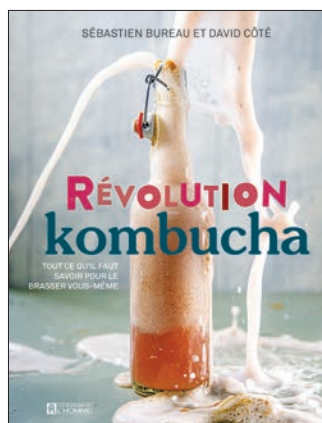
THE FERMENTATION REVOLUTION

David Côté and Sébastien Bureau

Rights sold in English, Czech and Italian

> Over 19,000 copies sold

This book, intended as an easy and entertaining introduction, suggests roughly 40 fermented products to make at home. Divided into four categories (based on fruits, sugar or honey; based on vegetables; based on cereal grains or legumes; based on vegetable or animal milks), the fermentation recipes are clearly presented.

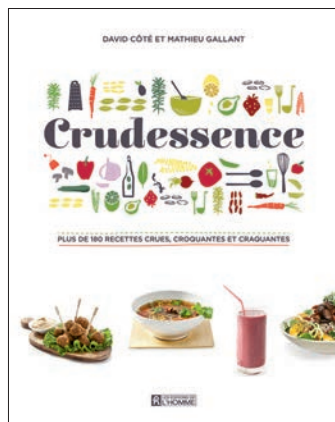


KOMBUCHA REVOLUTION

David Côté and Sébastien Bureau

Rights sold in Spanish

With 20 original kombucha recipes and 30 ideas for integrating your fermented creations into your diet or into delicious cocktails, get ready to dive into the science and art of his unique beverage and awaken the creative druid sleeping inside you. Much more than a cookbook, this book overflows with useful information on fermentation, amusing anecdotes, and brilliant tips to make you a master brewer.



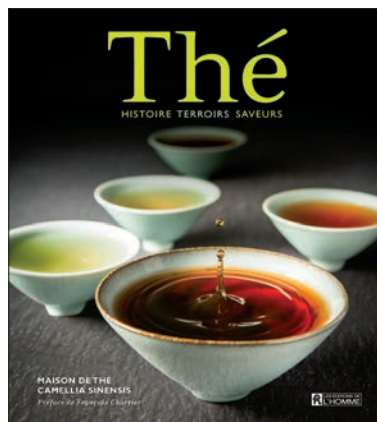
CRUDESSENCE

David Côté and Mathieu Gallant

Rights sold in German, Italian, Spanish, Portuguese and World English

> Over 50,000 copies sold

In addition to recipes, the book contains a mine of information about the benefits of living foods, techniques and utensils, ingredient properties and all manner of advice for a natural and healthy lifestyle.



THE WORLD OF TEA: HISTORY TERROIR FLAVOURS

Camellia Sinensis

Rights sold in English, Italian, Korean and Russian

> Over 20,000 copies sold

From China, where tea originated, its taste has crossed all borders. It is known for its many fine qualities and loved for its flavours. Whether it comes from the famous first spring harvests, the mysterious holy mountains of China or the highest gardens of Darjeeling, every bowl of tea tells a story, epitomizes expertise, evokes landscapes.