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# Jerusalem A Cookbook Yotam Ottolenghi

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## Ottolenghi Simple Chronicle Books

"We should all be cooking like Adeena Sussman." --The Wall Street Journal "Sababa is a breath of fresh, sunny air." --The New York Times In an Israeli cookbook as personal as it is global, Adeena Sussman celebrates the tableau of flavors the region has to offer, in all its staggering and delicious variety In Hebrew (derived from the original Arabic), sababa means "everything is awesome," and it's this sunny spirit with which the American food writer and expat Adeena Sussman cooks and dreams up meals in her Tel Aviv kitchen. Every morning, Sussman makes her way through the bustling stalls of Shuk Hacarmel, her local market, which sells irresistibly fresh ingredients and tempting snacks--juicy ripe figs and cherries, locally made halvah, addictive street food, and delectable cheeses and olives.

In Sababa, Sussman presents 125 recipes for dishes inspired by this culinary wonderland and by the wide-varying influences surrounding her in Israel. Americans have begun to instinctively crave the spicy, bright flavors of Israeli cuisine, and in this timely cookbook, Sussman shows readers how to use border-crossing kitchen staples-- tahini, sumac, silan (date syrup), harissa, za'atar---to delicious effect, while also introducing more exotic spices and ingredients. From Freekeh and Roasted Grape Salad and Crudo with Cherries and Squeezed Tomatoes, to Schug Marinated Lamb Chops and Tahini Caramel Tart, Sussman's recipes make a riot of fresh tastes accessible and effortless for the home cook. Filled with transporting storytelling, Sababa is the ultimate, everyday guide to the Israeli kitchen.

*Essential Ottolenghi [Two-*

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*Book Bundle]* Ten Speed Press  
A collection of 120 recipes exploring the flavors of Jerusalem from the New York Times bestselling author of *Plenty*, one of the most lauded cookbooks of 2011. In *Jerusalem*, Yotam Ottolenghi and Sami Tamimi explore the vibrant cuisine of their home city—with its diverse Muslim, Jewish, and Christian communities. Both men were born in Jerusalem in the same year—Tamimi on the Arab east side and Ottolenghi in the Jewish west. This stunning cookbook offers 120 recipes

from their unique cross-cultural perspective, from inventive vegetable dishes to sweet, rich desserts. With five bustling restaurants in London and two stellar cookbooks, Ottolenghi is one of the most respected chefs in the world; in Jerusalem, he and Tamimi have collaborated to produce their most personal cookbook yet.

**Jerusalem Ten Speed Press**

A vegetarian cookbook from the author of *Jerusalem Cookbook* and other Ottolenghi cookbooks: A must-have collection of 120 vegetarian recipes from Yotam Ottolenghi featuring

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exciting flavors and fresh combinations that will become mainstays for readers and eaters looking for a brilliant take on vegetables. Mastering the art of French cooking the Yotam Ottolenghi way: One of the most exciting talents in the cooking world, Yotam Ottolenghi's food inspiration comes from his Cordon Bleu training, Mediterranean background, and his unapologetic love of ingredients. "My approach can be the opposite to traditional French cooking, where everything is a little bit uniform and you work hard to process a sauce into the most fine and homogenous thing. I go the other way and use spices, herbs and other ingredients to create a sense of surprise." Not a vegetarian himself, his approach to vegetable dishes is wholly original and innovative, based on freshness and seasonality, and drawn from the diverse food cultures represented in London. The Plenty cookbook: Plenty is the cookbook that launched Yotam Ottolenghi from a fabulous chef, London restaurant owner, and British newspaper columnist to an international food celebrity. In the Plenty cookbook, Yotam puts a spotlight on vegetarian restaurant-caliber recipes that every home cook can make. A vibrant photo accompanies every recipe in this visually stunning Ottolenghi cookbook. Essential for meat-eaters and vegetarians alike! The Plenty cookbook is indispensable for every home

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library.

The Foods of Israel Today Mitchell Beazley  
'If food is the new Rock 'N' Roll, this recipe book is Sgt. Pepper's.' - Heston Blumenthal. From the magazine synonymous with style comes the ultimate cookbook for men with discerning taste. Featuring recipes from the UK's best restaurants, plus tips and techniques from the country's top chefs, GQ Eats is an indispensable guide for enthusiastic home cooks, sophisticated diners and good-food fanatics. This is the best of British food for men who want to cook and for women who want to know what to feed them. With contributions from leading chefs and food writers including: Jason Atherton; Raymond Blanc; Heston Blumenthal; Fergus Henderson; Giorgio Locatelli; Yotam Ottolenghi; Oliver Peyton; Gordon Ramsay; Mark Hix; Michel Roux Jnr; Marcus Wareing and Bryn Williams. The recipes provide inspiration for any occasion, from Brilliant Breakfasts to food for a Boys' Night In (Daniel

Boulud's Coq au Vin), Michelin-star Meals such as Giorgio Locatelli's Tomato and Chilli Pasta with Prawns and Gordon Ramsay's Honey and Cider Roast Leg of Lamb, and Rock 'n' Roll Roasts - from Pitt Cue's pulled pork to Mark Hix's Roast Chicken. Remember to save room for alfresco feasts, delectable desserts and killer cocktails. Accompanied by images from brilliant photographers Romas Ford and Tom Schierlitz, GQ has created a cutting-edge compendium of recipes to cook again and again. Contents Includes: BRILLIANT BREAKFASTS Start the day the GQ way with American pancakes, eggs Benedict, or the best bacon sandwich. BEST OF BRITISH Including Mark Hix' bubble and squeak, Fergus Henderson's veal and pea soup, Simon Wadham's potted shrimps and Billy Reid's Lancashire hotpot. BOYS' NIGHT IN Man-sized meals best served with beer, wine, or both, including Daniel Boulud's coq au vin, Karam Sethi's seekh kebabs and William Leigh's fried chicken nuggets. HEALTH-

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**CONSCIOUS CLASSICS** Make-overs of food favourites for men who want a healthy option, including chicken korma, a healthy burger and Stuart Gillies' shepherd's pie. **MICHELIN-STAR MEALS** Michelin-star chefs demonstrate their talents, including John Campbell's wild mushroom risotto, Giorgio Locatelli's tomato and chilli pasta with prawns, Daniel Boulud's steak tartare and Michel Roux Jnr's lobster mango salad. **ALFRESCO FEASTS** The great outdoors gets even greater thanks to GQ. Includes recipes for sandwiches, burgers, kebabs, salads and wraps, plus advice on how to become the king of the barbecue. **PUB FOOD FAVOURITES** Whether it is Claude Bosi's sausage roll, Jason Atherton's salt and pepper squid, Heston Blumenthal's Scotch egg or Ramond Blanc's French onion soup, these recipes will have everyone coming back for more. **ROCK 'N' ROLL ROASTS** You can't beat our meat. Chicken, beef, pork, lamb, even a guide to smoking your own Pitt Cue pulled pork. **JUST DESSERTS** Because real

men do eat mousse, syllabub and sorbet... sometimes. **COCKTAIL HOUR** Creations from bar legends. **Ten Speed Press** These early works by Lucy Maud Montgomery was originally written in the early 20th century and we are now republishing them with a brand new introductory biography. 'Lucy Maud Montgomery Short Stories, 1907 to 1908' is a collection of tales that include 'Anna's Love Letters', 'Four Winds', 'Margaret's Patient', and many more. Lucy Maud Montgomery was born on 30th November 1874, New London, in the Canadian province of Prince Edward Island. Her mother, Clara Woolner (Macneil), died before Lucy reached the age of two and so she was raised by her maternal grandparents in a family of wealthy Scottish immigrants. In 1908 Montgomery produced her first full-length novel, titled 'Anne of Green Gables'. It was an instant success, and following it up with

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several sequels, Montgomery became a regular on the best-seller list and an international household name. Montgomery died in Toronto on 24th April 1942.

Sunday Suppers at Lucques Clarkson Potter From the New York Times bestselling author and his superteam of chefs, this is Ottolenghi unplugged: 85+ irresistible recipes for flexible, everyday home cooking that unlock the secrets of your pantry, fridge, and freezer Led by Yotam Ottolenghi and Noor Murad, the revered team of chefs at the Ottolenghi Test Kitchen gives everyday home cooks the accessible yet innovative Middle Eastern-inspired recipes they need to put dinner on the table with less stress and less fuss. With fit-for-real-life chapters like “The Freezer Is Your Friend,” “That One Shelf in the Back of Your Pantry,” and “Who Does the Dishes?” (a.k.a. One-Pot Meals), Shelf Love teaches readers how to flex with fewer ingredients, get creative

with their pantry staples, and add playful twists to familiar classics. All the signature Ottolenghi touches fans love are here—big flavors, veggie-forward appeal, diverse influences—but are distilled to maximize ease and creative versatility. These dishes pack all the punch and edge you expect from Ottolenghi, using what you've got to hand—that last can of chickpeas or bag of frozen peas—without extra trips to the grocery store. Humble ingredients and crowd-pleasing recipes abound, including All-the-Herbs Dumplings with Caramelized Onions, Mac and Cheese with Za'atar Pesto, Cacio e Pepe Chickpeas, and Crispy Spaghetti and Chicken. With accessible recipe features like MIYO (Make It Your Own) that encourage ingredient swaps and a whimsical, lighthearted spirit, the fresh voices of the Ottolenghi Test Kitchen will deliver kitchen confidence and joyful inspiration to new and old fans alike. *Jerusalem* Random House

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**JAMES BEARD AWARD FINALIST** • The New York Times bestselling collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi. In *Ottolenghi Simple*, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern–inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za’atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

## **Falastin** Ten Speed Press

Nutritionist, cooking instructor, and culinary tour guide Orly Ziv is pleased to announce the release of her first cookbook, *Cook in Israel: Home Cooking Inspiration with Orly Ziv*. Filled with 100 kosher, mostly vegetarian Israeli recipes accompanied by beautiful color photographs (including many step-by-step illustrations), the cookbook shows that healthy and delicious home cooking doesn't need to be time consuming or complicated. Drawing on her Jewish-Greek heritage and the Middle Eastern and Mediterranean flavors of her Tel Aviv home, Orly focuses on fresh flavors and simple techniques that are as suitable for



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weeknight meals as they are for entertaining. Through her company, Cook in Israel, Orly welcomes people from around the world into her city and her home to get to know her culture through food and cooking. Now, this experience is available to anyone, anywhere through her cookbook. Winner of the 2013 Gourmand Award for Best First Cookbook - Israel.

**Ottolenghi Simple** Workman Publishing  
NEW YORK TIMES BESTSELLER • From the bestselling author and his superteam of chefs, this is Ottolenghi unplugged: 85+ irresistible recipes for flexible, everyday home cooking that unlock the secrets of your pantry, fridge, and freezer ONE OF THE BEST COOKBOOKS OF THE YEAR:

Boston Globe, Minneapolis Star Tribune, Epicurious, Serious Eats Led by Yotam Ottolenghi and Noor Murad, the revered team of chefs at the Ottolenghi Test Kitchen gives everyday home cooks the accessible yet innovative Middle Eastern-inspired recipes they need to put dinner on the table with less stress and less fuss in a convenient, flexibound package. With fit-for-real-life chapters like “The Freezer Is Your Friend,” “That One Shelf in the Back of Your Pantry,” and “Who Does the Dishes?” (a.k.a. One-Pot Meals), Shelf Love teaches readers how to flex with fewer ingredients, get creative with their pantry staples, and add playful twists to familiar classics. All the signature Ottolenghi touches fans love are here—big flavors, veggie-forward appeal, diverse

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influences—but are distilled to maximize ease and creative versatility. These dishes pack all the punch and edge you expect from Ottolenghi, using what you've got to hand—that last can of chickpeas or bag of frozen peas—without extra trips to the grocery store. Humble ingredients and crowd-pleasing recipes abound, including All-the-Herbs Dumplings with Caramelized Onions, Mac and Cheese with Za'atar Pesto, Cacio e Pepe Chickpeas, and Crispy Spaghetti and Chicken. With accessible recipe features like MIYO (Make It Your Own) that encourage ingredient swaps and a whimsical, lighthearted spirit, the fresh voices of the Ottolenghi Test Kitchen will deliver kitchen confidence and joyful inspiration to new and old fans alike.

*Sweet Alfred* a Knopf Incorporated

Jerusalem Ten Speed Press  
*Plenty* Clarkson Potter

“A whole new way to celebrate ingredients that have long been wasted. Lindsay-Jean is a master of efficiency and we’re inspired to follow her lead!”  
—Amanda Hesser and Merrill Stubbs, cofounders of Food52

In 85 innovative recipes, Lindsay-Jean Hard—who writes the “Cooking with Scraps” column for Food52—shows just how delicious and surprising the all-too-often-discarded parts of food can be, transforming what might be considered trash into culinary treasure. Here’s how to put those seeds, stems, tops, rinds to good use for more delicious (and more frugal) cooking: Carrot greens—bright, fresh,

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and packed with flavor—make a zesty pesto. Water from canned beans behaves just like egg whites, perfect for vegan mayonnaise that even non-vegans will love. And serve broccoli stems olive-oil poached on lemony ricotta toast. It's pure food genius, all the while critically reducing waste one dish at a time. "I love this book because the recipes matter...show[ing] us how to utilize the whole plant, to the betterment of our palate, our pocketbook, and our place." —Eugenia Bone, author of *The Kitchen Ecosystem* "Packed with smart, approachable recipes for beautiful food made with ingredients that you used to throw in the compost bin!" —Cara Mangini, author of *The Vegetable*

Butcher

Plenty More Penguin

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, *The Flavor Thesaurus*--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed *The Flavor Thesaurus*, she detected the basic rubrics that underpinned most recipes. *Lateral Cooking* offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from

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one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between

donning your apron and settling back in a comfortable chair.

#### Ottolenghi Flavor Ten Speed Press

In Laura Lea Goldberg's new cookbook, "The Laura Lea Balanced Cookbook," the rubber of old-fashioned home-cooking meets the road of new healthy-food. With over 130 approachable, comforting, make-ahead recipes, this first cookbook from the creator of the popular "LLBalanced" website reaffirms that balance is possible: you can find the joy, relaxation, and healing of cooking for yourself, family, and friends during these frenetic times. All of the recipes in "The Laura Lea Balanced Cookbook" are simple, familiar, and no-fuss. The majority of the recipes come together in thirty minutes or less and all are appealing to kids and adults alike, can be modified for picky eaters or can be proudly served at a dinner party. The food isn't dogmatic: a little of everything is used and flexibility is the key.

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With a focus on quality and moderation, the healthy aspects don't hit you over the head. They just make you feel good. With helpful shopping lists and easy-to-follow menu plans, "The Laura Lea Balanced Cookbook" will help any home cook create a foundation in the pantry and kitchen that will make the prospect of healthy cooking accessible and exciting, not stressful. It doesn't overthink things and focuses on consistency instead of perfection. In the end, "The Laura Lea Balanced Cookbook" will have you discovering the balance of cooking delicious, healthy meals at home while re-connecting with yourself, family, and friends.

### **NOPI Ten Speed Press**

The all-in-one cooking bible for a new generation with 300 recipes for everything from simple vinaigrettes and roast chicken to birthday cake and cocktails. For Alex Guarnaschelli—whose mother edited the seminal 1997 edition of *The Joy of Cooking*,

which defined the food of the late twentieth century—a life in food and cookbooks was almost predestined. Now an accomplished chef and author in her own right (and mom to a young daughter), Alex pens a cookbook for the way we eat today. For generations raised on vibrant, international flavors and supermarkets stocked with miso paste, harissa, and other bold condiments and ingredients, here are 300 recipes to replace their parents' *Chicken Marbella*, including Glazed Five-Spice Ribs, Roasted Eggplant Dip with Garlic Butter Naan, Roasted Beef Brisket with Pastrami Rub, Fennel and Orange Salad with Walnut Pesto, Quinoa Allspice Oatmeal Cookies, and Dark Chocolate Rum Pie.

### **Plenty Ten Speed Press**

**NEW YORK TIMES BESTSELLER • A** collection of over 110 recipes for sweets, baked goods, and confections from

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superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

**Modern Israeli Cooking** National Geographic Books  
NEW YORK TIMES BESTSELLER • The author of Plenty teams up with Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through 100+ super-delicious, plant-based recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE

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YEAR BY The New York Times Book Review • NPR • The Washington Post • The Guardian • The Atlanta Journal-Constitution • National Geographic • Town & Country • Epicurious “Bold, innovative recipes . . . make this book truly thrilling.”—The New York Times Level up your vegetables. In this groundbreaking cookbook, Yotam Ottolenghi and Ixta Belfrage offer a next-level approach to vegetables that breaks down the fundamentals of cooking into three key elements: process, pairing, and produce. For process, Yotam and Ixta show how easy techniques such as charring and infusing can change the way you think about cooking. Discover how to unlock new depths of flavor by pairing vegetables with sweetness, fat, acidity, or chile heat, and

learn to identify the produce that has the innate ability to make dishes shine. With main courses, sides, desserts, and a whole pantry of “flavor bombs” (homemade condiments), there’s something for any meal, any night of the week, including surefire hits such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagne, and Romano Pepper Schnitzels. Chock-full of low-effort, high-impact dishes that pack a punch and standout meals for the relaxed cook, Ottolenghi Flavor is a revolutionary approach to vegetable cooking.

*Plenty* Chronicle Books

What happened when one of today's best-loved food writers had a change of appetite? Here are the dishes that Diana Henry created when she started to crave a different kind of diet - less meat and heavy food, more

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vegetable-, fish-, and grain-based dishes - often inspired by the food of the Middle East and Far East, but also drawing on cuisines from Georgia to Scandinavia. In her year of good eating, Diana lost weight, but this was about much more than weight loss - lead by taste, it was about discovering a healthier, fresher way of eating. From a Cambodian salad of shrimps, grapefruit, toasted coconut, and mint or North African mackerel with cumin to blood orange and cardamom sorbet, the magical dishes in this book are bursting with flavor, with goodness and with color. Peppering the recipes is Diana's inimitable writing on everything from the miracle of broth to the great carbohydrate debate. Above all, this is about opening up our palates to new possibilities. There is no austerity here, simply fabulous food that nourishes body and soul.

Sababa Read Books Ltd  
Experience Yotam Ottolenghi's wholly original approach to Middle Eastern-inspired, vegetable-centric cooking with over 280 recipes in a convenient ebook bundle of the beloved New York Times bestselling cookbooks *Plenty More* and *Ottolenghi Simple*. From powerhouse chef and author (with over five million book copies sold) Yotam Ottolenghi comes this collection of two fan favorites. These definitive books feature over 280 recipes—spanning every meal, from breakfast to dessert, including snacks and sides—showcasing Yotam's trademark dazzling, boldly flavored, Middle Eastern cooking style. Full of weeknight winners, for vegetarians and omnivores alike, such as Braised Eggs with Leeks and Za'atar, Polenta Chips



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with Avocado and Yogurt, Lamb and Feta Meatballs, Baked Orzo with Mozzarella and Oregano, and Halvah Ice Cream with Chocolate Sauce and Roasted Peanuts, Essential Ottolenghi includes: Plenty More: More than 150 dazzling recipes emphasize spices, seasonality, and bold flavors. Organized by cooking method, from inspired salads to hearty main dishes and luscious desserts, this collection will change the way you cook and eat vegetables. Ottolenghi Simple: These 130 streamlined recipes packed with Yotam's famous flavors are all simple in at least (and often more than) one way: made in thirty minutes or less, with ten or fewer ingredients, in a single pot,

using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals.

Asian Tofu National Geographic Books  
With his fabulous restaurants and bestselling Ottolenghi Cookbook, Yotam Ottolenghi has established himself as one of the most exciting talents in the world of cookery and food writing. This exclusive collection of vegetarian recipes is drawn from his column 'The New Vegetarian' for the Guardian's Weekend magazine, and features both brand-new recipes and dishes first devised for that column. Yotam's food inspiration comes from his strong Mediterranean background and his unapologetic love of ingredients. Not a vegetarian himself, his approach to vegetable dishes is wholly original and innovative, based on strong flavours and stunning, fresh combinations. With sections devoted to

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cooking greens, aubergines, brassicas, rice and cereals, pasta and couscous, pulses, roots, squashes, onions, fruit, mushrooms and tomatoes, the breadth of colours, tastes and textures is extraordinary. Featuring vibrant, evocative food photography from acclaimed photographer Jonathan Lovekin, and with Yotam's voice and personality shining through, *Plenty* is a must-have for meat-eaters and vegetarians alike.

*Levant: Recipes and memories from the Middle East* Ten Speed Press

Vegetables have moved from the side dish to the main plate, grains celebrated with colour and flair. It's a revolution that is bold, inspiring and ever-expanding. Yotam Ottolenghi's *Plenty* changed the way people cook and eat. Its focus on vegetable dishes, with the emphasis on flavour, original spicing and freshness of ingredients, caused a revolution not just in this country, but the world over.

*Plenty More* picks up where *Plenty* left off, with 150 more dazzling vegetable-based dishes, this time organised by cooking method. Grilled, baked, simmered, cracked, braised or raw, the range of recipe ideas is stunning. With recipes including Alphonso mango and curried chickpea salad, Membrillo and stilton quiche, Buttermilk-crust ed okra, Lentils, radicchio and walnuts with manuka honey, Seaweed, ginger and carrot salad, and even desserts such as Baked rhubarb with sweet labneh and Quince poached in pomegranate juice, this is the cookbook that everyone has been waiting for.