
Jerusalem A Cookbook Yotam Ottolenghi

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Chinese Soul Food Ten Speed Press
"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.

Sababa Ten Speed Press

A soulful tour of Palestinian cooking today from the Ottolenghi restaurants' executive chef and partner—120 recipes shaped by his personal story as well as the history of Palestine. JAMES BEARD AWARD NOMINEE • IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • ONE OF THE BEST COOKBOOKS OF THE YEAR: Forbes, Bon Appétit, NPR, San Francisco

Chronicle, Food Network, Food & Wine, The Guardian, National Geographic, Smithsonian Magazine, Publishers Weekly, Library Journal “Truly, one of the best cookbooks of the year so far.”—Bon Appétit The story of Palestine's food is really the story of its people. When the events of 1948 forced residents from all regions of Palestine together into one compressed land, recipes that were once closely guarded family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced “fa-la-steen”), Sami Tamimi retraces the lineage and evolution of his country's cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks' ingenuity and resourcefulness.

Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan's Easy Eggs with Za'atar and Lemon • Fish

Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb Shawarma Sandwich • Labneh Cheesecake with Roasted Apricots, Honey, and Cardamom Named after the Palestinian newspaper that brought together a diverse people, Falastin is a vision of a cuisine, a culture, and a way of life as experienced by one influential chef. A Book of Mediterranean Food Clarkson Potter A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

Cooking with Scraps Hachette Books

2017 JAMES BEARD AWARD WINNER FOR GENERAL COOKING Meike Peters, the author of the acclaimed cooking blog Eat in My Kitchen, presents a cookbook as inviting, entertaining, and irresistible as her website, featuring dozens of never-before-published recipes. Meike Peters' site, Eat in My Kitchen, captures the way people like to eat now: fresh, seasonal food with a variety of influences. It combines a northern European practical attitude, from the author's German roots, with a rustic Mediterranean-inspired palate, from her summers in Malta. This highly anticipated cookbook is comprised of 100 recipes that celebrate the seasons and are awash with color. Indulge in the Radicchio, Peach, and Roasted Shallot Salad with Blue Cheese; Parsnip and Sweet Potato Soup with Caramelized Plums; Pumpkin Gnocchi; mouthwatering sandwiches like the Pea Pesto and Bacon with Marjoram; and seafood and meat dishes that introduce tasty and unexpected

elements. Meike Peters' famous baked treats include everything from pizza to bread pudding, and perfect cookies to sumptuous tarts. Also included are many of her fans' favorite recipes, including Fennel Potatoes, Braised Lamb Shanks with Kumquats, and a Lime Buttermilk Cake. Six "Meet In Your Kitchen" features include recipes by and interviews with culinary stars Molly Yeh, Yossy Arefi, Malin Elmlid, the Hemsley sisters, and more. Followers of Meike Peters will be thrilled to have her exquisitely photographed recipes in print in one place, while those who aren't yet devotees will be won over by her unpretentious tone and contagious enthusiasm for simple, beautiful, and tasty food.

Modern Israeli Cooking Simon and Schuster

Few chefs in America have won more acclaim than Suzanne Goin, owner of Lucques restaurant. A chef of impeccable pedigree, she got her start cooking at some

of the best restaurants in the world—L'Arpège, Olives, and Chez Panisse, to name a few—places where she acquired top-notch skills to match her already flawless culinary instincts. “A great many cooks have come through the kitchen at Chez Panisse,” observes the legendary Alice Waters, “But Suzanne Goin was a stand-out. We all knew immediately that one day she would have a restaurant of her own, and that other cooks would be coming to her for kitchen wisdom and a warm welcome.” And come they have, in droves. Since opening her L.A. restaurant, Lucques, in 1998, Goin’s cooking has garnered extraordinary accolades. Lucques is now recognized as one of the best restaurants in the country, and she is widely acknowledged as one of

the most talented chefs around. Goin’s gospel is her commitment to the freshest ingredients available; her way of combining those ingredients in novel but impeccably appropriate ways continues to awe those who dine at her restaurant. Her Sunday Supper menus at Lucques—ever changing and always tied to the produce of the season—have drawn raves from all quarters: critics, fellow chefs, and Lucques’s devoted clientele. Now, in her long-awaited cookbook, *Sunday Suppers at Lucques*, Goin offers the general public, for the first time, the menus that have made her famous. This inspired cookbook contains: §132 recipes in all, arranged into four-course menus and organized by season. Each recipe contains detailed instructions that

distill the creation of these elegant and classy chef of Chez Panisse restaurant and mentor dishes down to easy-to-follow steps. Recipes to Suzanne Goin (one-time Chez Panisse include: Braised Beef Shortribs with Potato Puree and Horseradish Cream; Cranberry Walnut Clafoutis; Warm Crepes with Lemon Zest and Hazelnut Brown Butter §75 full-color photographs that illustrate not only the beauty of the food but the graceful plating techniques that Suzanne Goin is known for §A wealth of information on seasonal produce—everything from reading a ripe squash to making the most of its flavors. She even tells us where to purchase the best fruit, vegetables, and pantry items §Detailed instruction on standard cooking techniques both simple and involved, from making breadcrumbs to grilling duck §A foreword by Alice Waters, owner and head

line cook) With this book, Goin gives readers a sublime collection of destined-to-be-classic recipes. More than that, however, she offers advice on how home cooks can truly enjoy the process of cooking and make that process their own. One Sunday with Suzanne Goin is guaranteed to change your approach to cooking—not to mention transform your results in the kitchen.

A Tiger in the Kitchen Ten Speed Press
“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, 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

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*

Sunday Suppers at Lucques Ten Speed Press

An Incredible Food Culture at Its Best

Danielle Oron is on a mission to make you hungry...very hungry. She offers recipes with an incredible array of flavors, some you may not be familiar with but will want to make and eat. Her cooking has been compared to Yotam Ottolenghi. It is a vibrant, passionate culinary exploration inspired by the ancient food traditions of the

region with a modern take. Each dish is clean, fresh and in a way, new again or at least uniquely Danielle's. The result is simply inspiring food that will excite food lovers from all over.

Jerusalem Food Penguin UK

Vegetables keep secrets, and to prepare them well, we need to know how to coax those secrets out. "What is the best way to eat a radish?" Alana Chernila hears this sort of question all the time. Arugula, celeriac, kohlrabi, fennel, asparagus--whatever the vegetable may be, people always ask how to prepare it so that the produce really shines. Although there are countless ways to eat our vegetables, there are a few perfect ways to make each vegetable sing. With more than 100 versatile recipes, *Eating from the Ground Up* teaches you how to showcase the unique flavor

and texture of each vegetable, truly bringing out the best in every root and leaf. The answers lie in smart techniques and a light touch. Here are dishes so simple and quick that they feel more intuitive than following a typical recipe; soups for year-round that are packed with nourishment; ideas for maximizing summer produce; hearty fall and winter foods that are all about comfort; impressive dishes fit for a party; and tips like knowing there's not one vegetable that doesn't perk up with a sprinkle of salt. No matter the vegetable, the central lesson is: don't mess with a good thing.

The Foods of Israel Today Sterling Epicure
When Julia Child told Dorie Greenspan, "You write recipes just the way I do," she paid her the ultimate compliment. Julia's praise was echoed by the New York Times and the Los Angeles Times, which referred to Dorie's

“wonderfully encouraging voice” and “the sense of a real person who is there to help should you stumble.” Now in a big, personal, and personable book, Dorie captures all the excitement of French home cooking, sharing disarmingly simple dishes she has gathered over years of living in France. Around My French Table includes many superb renditions of the great classics: a glorious cheese-domed onion soup, a spoon-tender beef daube, and the “top-secret” chocolate mousse recipe that every good Parisian cook knows—but won’t reveal. Hundreds of other recipes are remarkably easy: a cheese and olive quick bread, a three-star chef’s Basque potato tortilla made with a surprise ingredient (potato chips), and an utterly satisfying roast chicken for “lazy people.” Packed with lively stories, memories, and insider tips on French culinary customs, Around

My French Table will make cooks fall in love with France all over again, or for the first time. Falastin Ten Speed Press
NATIONAL BESTSELLER From the New York Times bestselling author and his superteam of chefs, this is Ottolenghi, unplugged: 86 irresistible recipes for relaxed, flexible home cooking that will bring the love to every shelf in 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.

The Blender Girl Page Street Publishing
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.

Near & Far Clarkson Potter

Something smells good at 10 Pomegranate Street!

Delicious, actually! In each apartment, someone is preparing a special dish to share with their neighbours. Mr Singh is making coconut dahl with his daughter while Maria mashes some avocados for her guacamole. Will everything be ready on time? Written and magnificently illustrated by Felicita Sala, this glorious celebration of community is filled with recipes from all over the world and simple instructions perfect for young chefs. Lunch at 10 Pomegranate Street is a visual feast to share and delight in.

Ottolenghi Simple Knopf

As an award-winning chef and the owner of six busy restaurants across two continents, Nancy Silverton was so consumed by her life in the professional kitchen that for years she almost never cooked at home. With her intense focus on the business of cooking, Nancy had forgotten what made her love to cook in the first place: fabulous ingredients at the height of their season, simple food served family style, and friends and loved

ones gathered around the dinner table. Then, on a restorative trip to Italy—with its ripe vegetables, magnificent landscapes, and long summer days—Nancy began to cook for friends and family again, and rediscovered the great pleasures (and great tastes!) of cooking and eating at home. Now, in *Mozza at Home*, Nancy shares her renewed passion and provides nineteen menus packed with easy-to-follow recipes that can be prepared in advance (with no fancy restaurant equipment needed!) and are perfect for entertaining. Organized by meal, each menu provides a main dish along with a complementary selection of appetizers and side dishes. Under Nancy's guidance you can mix and match all the options depending on the size of your gathering. Make a few sides for a small dinner party with friends, or make them all for a delicious family feast! And don't forget dessert—there's an entire chapter dedicated to end-of-meal treats such as Devil's Food Rings with Spiced White Mountain Frosting and Dario's Olive Oil Cake with

Rosemary and Pine Nuts that can be prepared hours before serving so that the host gets to relax during the event too. Whether it's Marinated Olives and Fresh Pecorino and other appetizers that can be put out while you're assembling the rest of the meal . . . salads, such as Endive Salad with Date Anchovy Dressing, composed of sturdy lettuces that won't wilt . . . simple sides, such as Roasted Carrots and Chickpeas with Cumin Vinaigrette, that are just as delicious served at room temperature as they are warm . . . or show-stopping mains such as the Flattened Chicken Thighs with Charred Lemon Salsa Verde—there is something here for everyone and every occasion. With clever tips on how to organize your table and your time when serving many guests, *Mozza at Home* helps you throw the perfect dinner party—one that's positively stress-free and delicious!

Ottolenghi Test Kitchen: Shelf Love Mitchell Beazley

A mouth-watering collection of dips, bites,

salads, and other small plates to share from the Mediterranean and Middle East, to enjoy as appetizers or light meals. *Mezze* features a mouth-watering collection of Mediterranean and Middle Eastern dips, bites, salads, and other small plates to share, to enjoy as appetizers or light meals. At its simplest, *mezze* can be represented by a bowl of gleaming olives marinated in lemon juice and crushed coriander seeds, or a mixture of roasted nuts and seeds tossed in salt and dried thyme. At its most elaborate, it can be presented as an entire feast comprising a myriad of little colorful dishes, each the bearer of something savory or sweet but always delicious. In this edition you'll discover such exciting recipes as Orange and Date Salad with Chiles and Preserved Lemon; Hot Hummus with Pine Nuts and Chili Butter; Baby Saffron Squid stuffed with Bulgur and

Zahtar; and Stuffed Dates in Clementine Syrup—nothing beats the magic of mezze. Gaza Kitchen Knopf
JAMES BEARD AWARD WINNER • A rich, transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: Boston Globe • ONE OF THE BEST COOKBOOKS OF THE YEAR: Vanity Fair, Food52, Wired • “A love letter to the art of preparing a drink.”—Vanity Fair With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikk? in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving

into the soul of the culture: the traditions and philosophy, the tools and the spirits—and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woodsy cocktail called Autumn’s Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring’s tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan’s most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection. *Biscuiteers Book of Iced Gifts* Jacqui Small A full-colour cookbook featuring an enticing

array of Palestinian dishes, 'The Gaza Kitchen' also serves as an extraordinary introduction to daily life in the embattled Gaza Strip. It is a window into the intimate everyday spaces that never appear in the news.

Eat in My Kitchen Plum

The hotly anticipated follow-up to London chef Yotam Ottolenghi's bestselling and award-winning cookbook *Plenty*, featuring more than 150 vegetarian dishes organized by cooking method. Yotam Ottolenghi is one of the world's most beloved culinary talents. In this follow-up to his bestselling *Plenty*, he continues to explore the diverse realm of vegetarian food with a wholly original approach. Organized by cooking method, more than 150 dazzling recipes emphasize spices, seasonality, and bold flavors. From inspired salads to hearty main dishes and luscious desserts, *Plenty More* is a must-have for vegetarians and omnivores alike. This visually stunning collection will change

the way you cook and eat vegetables

An Everlasting Meal Workman Publishing

Following on from her bestselling *Palestine on a Plate*, Joudie Kalla introduces readers to even more of the Middle East's best kept secret – Palestinian cuisine. 'Baladi' means 'my home, land and country' in Farsi and Joudie once again pays homage to her homeland of Palestine by showcasing the wide-ranging, vibrant and truly delicious dishes of this country. *Baladi* features recipes that are broadly categorized according to the part of the country that they primarily hail from, such as the land, the sea and the forest. Experience the wonderful flavours of Palestine through daoud basha (lamb meatballs cooked in a tamarind and tomato sauce served with caramelised onions and vermicelli rice), fatayer sabaneekh (spinach, sumac and onion patties), samak Makli (fried fish selection with courgette mint and yogurt dip), halawet il smeed (buttery semolina and orange blossom dessert), and many more sensational

recipes. Dishes are designed to go together and Joudie explains how to approach matching recipes together for a meal, although at the end of the day she takes an entirely flexible approach – choose what you fancy and create your own tasty combinations!

Ostro Appetite by Random House

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 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.

Jerusalem HarperCollins

For centuries, Jerusalem has been a melting pot for a dizzying number of cultures and its cuisine reflects that diversity. This book celebrates the city's multicultural roots in a mix of popular Middle Eastern dishes, along with recipes from outside the Middle East.