

Nopi The Cookbook

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Jerusalem Random House

In Cook's Science, the all-new companion to the New York Times-bestselling The Science of Good Cooking, America's Test Kitchen deep dives into the surprising science behind 50 of our favorite ingredients--and uses that science to make them taste their best. From the editors of Cook's Illustrated, and the best-selling The Science of Good Cooking, comes an all-new companion book highlighting 50 of our favorite ingredients and the (sometimes surprising) science behind them: Cook's Science. Each chapter explains the science behind one of the 50 ingredients in a short, informative essay--topics ranging from pork shoulder to apples to quinoa to dark chocolate--before moving onto an original (and sometimes quirky) experiment, performed in our test kitchen and designed to show how the science works. The book includes 50 dynamic, full-page color illustrations, giving in-depth looks at individual ingredients, "family trees" of ingredients, and cooking techniques like sous vide, dehydrating, and fermentation. The 400+ foolproof recipes included take the science into the kitchen, and range from crispy fried chicken wings to meaty-tasting vegetarian chili, coconut layer cake to strawberry rhubarb pie.

The River Cafe Classic Italian Cookbook Ten Speed Press Bake authentic multiethnic breads from the New York City bakery with a mission, with The Hot Bread Kitchen Cookbook, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker

House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich m'smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake them—because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you won't find anywhere else. Featured in some of New York City's best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook.

Tacos Ten Speed Press

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.

Plenty Ten Speed Press

Ken Hom brings us 100 inspired recipes for stir fries which are easy-to-follow, delicious dishes designed to appeal to all palates. With 20 new recipes and 80 favourites from his collection, Ken not only covers oriental stir fries but includes non-Asian dishes as well, such as stir-fried fusilli alla carbonara. The cookbook is divided into

chapters on chicken, fish and seafood, beef, pork and vegetable dishes. There are also sections on techniques for chopping and frying, how to use a wok and recommendations for oils and sauces. Stir frying is regarded as a healthy and popular cooking method and all grocers sell ready-prepared stir-fry vegetables. As one of the world's greatest authorities on cooking with a wok, Ken shows us that the versatility and convenience of stir frying never compromises the flavour.

Cooking with Scraps Bloomsbury Publishing USA

NOPI Ten Speed Press

Plenty More Ten Speed Press

Jamie Oliver: 'I love Maunika's cooking. Her food is a joy - she makes incredible Indian food really achievable at home. A fantastic Indian cookbook.' Yotam Ottolenghi: 'Reading Maunika's book feels as though you're actually sitting in an Indian family kitchen, sharing stories and recipes. I've been inspired by her to make my own paneer and to play with pickled watermelon rind. Delightful!' Growing up in Mumbai, Maunika Gowardhan learned the secrets of home cooking, Indian-style. Now living in the UK, Maunika is often asked, 'what do Indians cook on a day to day basis?' And, 'how is it that you can rustle up a curry for an everyday meal when you're so busy?' The answer is in chapters of this book. Hungry include recipes made from easy-to-find ingredients for when you're starving and short of time. And Lazy contains recipes for when you want something a bit slower, a bit comforting, but still straightforward. Indian food is also about feasting, so when you have the luxury of time and want to put some real love into a meal at the weekend, you can turn to Indulgent, or when you have friends and family coming over then Celebratory is the chapter for you. Whatever your mood, Indian Kitchen will inspire you to add Indian cooking into your weekly menu.

The Bone Broth Miracle Mitchell Beazley

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.

Lateral Cooking Grand Central Life & Style

What was once known as your grandmother's miracle cure for a cold or the flu is now the most popular food trend. The oldest of recipes dating back to prehistoric times and one of the cornerstones of the Paleo Diet, bone broth is made from the boiled bones of beef, poultry, or fish. This mineral-rich liquid has been praised for its gifts of immune support, digestive health, and joint strength along with beauty-enhancing qualities of strengthening hair and nails and reducing acne-causing inflammation. The Bone Broth Miracle details everything you need to know about the many health benefits of this miracle soup. Along with information about the history and varieties of broth, this book also contains forty-nine easy-to-follow recipes for your daily dose of nutrients: calcium, amino acids, collagen, magnesium, potassium, and minerals, among others. Once you're able to prepare your own broth, you'll join thousands of others worldwide who have fallen in love with that clear, bright flavor that only comes from high-quality and fresh ingredients. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Ottolenghi Simple Phaidon Press

Thirty years after its doors first opened, The River Café remains one of London's most iconic restaurants, loved for its innovative Italian food. Pioneering chefs Rose Gray and Ruth Rogers together changed the face of Italian food in Britain, championing seasonality well ahead of their time from their West London kitchen, which won a Michelin star in 1998 and has kept it ever since. The restaurant helped launch the careers of Jamie Oliver and Hugh Fearnley-Whittingstall, to name but two. Over the course of decades, Rose and Ruth visited Italy time and again, fascinated by the subtleties of dishes from the many different, and diverse, regions of the country. Their unique approach to Italian farmhouse cooking was learned from local mothers, grandmothers, cousins and wine makers who invited them into their kitchens and shared wisdom and precious family recipes. This book gathers together Rose and Ruth's personal interpretations of those heirloom recipes. It's a celebration of the real, classic food of Italy; the traditional, regional food they ate on their travels; and the food they went on to cook at the restaurant and at home. These are the recipes they became well known for, as well as some that are cooked less and less in Italy these days and which Rose and Ruth longed to preserve and pass on.

Ken Hom's Top 100 Stir Fry Recipes Clarkson Potter

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories' Nigella Lawson 'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It's also about the importance of the table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne.' Diana Henry, The Telegraph 'The Book of St. JOHN, part food gospel, part memoir, part recipe book.' Observer Food Monthly Join the

inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking – they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod's roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

Ten Speed Press

Known for combining natural foods recipes with evocative, artful photography, New York Times bestselling author Heidi Swanson circled the globe to create this mouthwatering assortment of 120 vegetarian dishes. In this deeply personal collection drawn from her well-worn recipe journals, Heidi describes the fragrance of flatbreads hot off a Marrakech griddle, soba noodles and feather-light tempura in Tokyo, and the taste of wild-picked greens from the Puglian coast. Recipes such as Fennel Stew, Carrot & Sake Salad, Watermelon Radish Soup, Brown Butter Tortelli, and Saffron Tagine use healthy, whole foods ingredients and approachable techniques, and photographs taken in Morocco, Japan, Italy, France, and India, as well as back home in Heidi's kitchen, reveal the places both near and far that inspire her warm, nourishing cooking.

The Nordic Baking Book Penguin UK

Superstar chef Alex Stupak's love of real Mexican food changed his life; it caused him to quit the world of fine-dining pastry and open the smash-hit Empellón Taqueria in New

York City. Now he'll change the way you make--and think about--tacos forever. Tacos is a deep dive into the art and craft of one of Mexico's greatest culinary exports. Start by making fresh tortillas from corn and flour, and variations that look to innovative grains and flavor infusions. Next, master salsas, from simple chopped condiments to complex moles that simmer for hours and have flavor for days. Finally, explore fillings, both traditional and modern--from a pineapple-topped pork al pastor to pastrami with mustard seeds. But Tacos is more than a collection of beautiful things to cook. Wrapped up within it is an argument: Through these recipes, essays, and sumptuous photographs by Evan Sung, the 3-Michelin-star veteran makes the case that Mexican food should be as esteemed as the highest French cooking.

The Book of St John Ten Speed Press

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

Ottolenghi Simple Random House

'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-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.

Ottolenghi Test Kitchen: Shelf Love Penguin UK

Want to eat well but feel you don't have the time? Roz Purcell will show you how tasty and healthy whole foods can be - and how easy it is to fit them into a busy lifestyle. Using readily available ingredients and store cupboard essentials, Roz's whole foods recipes are quick, simple, nutritious and most of all, delicious. In less than thirty minutes, you can prepare, cook, and enjoy natural food that helps you look and feel healthier and happier. With over 100 easy to follow recipes, Half Hour Hero will prove that healthy eating can be fuss-free. From tasty breakfasts, hearty dinners, indulgent desserts, to snacks and tonics to enjoy on the go, Roz will show you how to cook quick dishes that will put natural whole foods at the heart of any life, no matter how hectic. Eating well has never been so simple.

Half Hour Hero Hachette UK

Relaxed, flexible home cooking from Yotam Ottolenghi and his superteam. Whether they're conjuring up new recipes or cooking for themselves at home, the Ottolenghi Test Kitchen team do what we all do: they raid their kitchens. But then, they turn whatever they find into approachable creations with an 'Ottolenghi' twist. This instinct is in perfect sync with recent times, when we've all been standing in front of our kitchen shelves, our cupboards and our fridges, wondering what to cook with what we've got; how to put a can of chickpeas or a bag of frozen peas to good use, instead of taking an extra trip to the shops. For the first time, the team welcome us into their creative space. These dishes pack all the punch and edge we expect from Ottolenghi, but offer

more flexibility to make them our own, using what we've got to hand. There's the ultimate guide to creamy dreamy hummus, a one-pan route to confit tandoori chickpeas and a tomato salad that rules them all. This book is all about feeding ourselves and our families with less stress and less fuss, but with all the 'wow' of an Ottolenghi meal. It's a notebook to scribble on and add to, to take its ethos and absolutely make it your own. This is how to cook, the OTK way.

Ottolenghi Flavor 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 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.

Ranke's History of the Popes Simon and Schuster

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 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 Little, Brown

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.

Levant: Recipes and memories from the Middle East

America's Test Kitchen

Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In Ready for Dessert, elegant finales such as Gâteau Victoire, Black

Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor—and a fondness for desserts with "screaming chocolate intensity"—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David's best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you're ready for dessert (and who isn't?), you'll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too.