

## Ottolenghi The Cookbook

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### Ottolenghi

A celebration of the food, flavors, and heritage of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan—Mamushka features over 100 recipes for fresh, delicious, and unexpected dishes from this dynamic yet underappreciated region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with engaging and loving stories about her culinary upbringing and family traditions.

### Eating Out Loud

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. From the Hardcover edition.

### Ottolenghi Simple

Throw together fast, flavorful meals in no time with just a handful of ingredients with 200 highly cookable, delicious, and incredibly simple recipes from the James Beard Award-winning team at Milk Street. In Cookish, Christopher Kimball and his team of cooks and editors harness the most powerful cooking principles from around the world to create 200 of the simplest, most delicious recipes ever created. These recipes, most with six or fewer ingredients (other than oil, salt, and pepper), make it easy to be a great cook -- the kind who can walk into a kitchen and throw together dinner in no time. In

each of these recipes, big flavors and simple techniques transform pantry staples, common proteins, or centerpiece vegetables into a delicious meal. And each intuitive recipe is a road map for other mix-and-match meals, which can come together in minutes from whatever's in the fridge. With most recipes taking less than an hour to prepare, and just a handful of ingredients, you'll enjoy: Pasta with Shrimp and Browned Butter West African Peanut Chicken Red Lentil Soup Scallion Noodles Open-Faced Omelet with Fried Dill and Feta Greek Bean and Avocado Salad And for dessert: Spiced Strawberry Compote with Greek Yogurt or Ice Cream When it's a race to put dinner on the table, these recipes let you start at the finish line.

### **Gjelina**

Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of Plenty and Jerusalem, features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. Yotam Ottolenghi's four eponymous restaurants—each a patisserie, deli, restaurant, and bakery rolled into one—are among London's most popular culinary destinations. Now available for the first time in an American edition and updated with US measurements throughout, this debut cookbook from the celebrated, bestselling authors of Jerusalem and Plenty features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. The recipes reflect the authors' upbringings in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce and numerous fish and meat dishes, as well as Ottolenghi's famed cakes and breads, Ottolenghi invites you into a world of inventive flavors and fresh, vibrant cooking.

### **Ottolenghi Flavor**

The James Beard Award-winning and New York Times magazine columnist shares the irresistibly informal food she makes for her husband and friends.

### **Mamushka**

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. "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 Schwarma 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.

## **Gaza Kitchen**

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 From the Hardcover edition.

## **Everyday Dorie**

Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. “Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long.”—Jessica B. Harris, food historian, journalist, and public speaker In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists “see the real Zanzibar” by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans

and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa's writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, *In Bibi's Kitchen* uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

## **Silver Palate Cookbook**

Gjelina — The new way to cook Travis Lett's new American cuisine: Gjelina in Venice Beach is Los Angeles's most talked-about restaurant, lauded by critics from London to New York to San Francisco and beloved by stars, locals, and out-of-towners alike for its seductive simplicity and eclectic Cal-Med menu created by talented chef Travis Lett. *Gjelina: Cooking from Venice, California* is a standout cookbook featuring 125 of the rustic and utterly delicious salads, toasts, pizzas, vegetable and grain dishes, pastas, fish and meat mains, and desserts that have had fans clamoring for a table at Gjelina since the restaurant burst onto the scene in 2008. Gjelina evokes the Southern California lifestyle: More than 150 color photographs from acclaimed photographer Michael Graydon and stylist Nikole Herriott, plus a tactile, artisanal package, evoke the vibe of Venice Beach and the Gjelina (the G's silent) aesthetic, and showcase the beautiful plated food of Lett's ingredient-based, vegetable-centric cooking. Much like *Jerusalem Cookbook*, *Plenty Cookbook*, and the *Ottolenghi Cookbook*, Gjelina is the cookbook for the way we want to eat now.

## **Dinner in French**

"A chef buys an apartment in Paris and endures the headaches and excitement of renovating his own corner of paradise in the City of Light"--

## **Start Simple**

Flavour-forward, vegetable-based recipes are at the heart of Yotam Ottolenghi's food. In this stunning new cookbook Yotam and co-writer Ixta Belfrage break down the three factors that create flavour and offer innovative vegetable dishes that deliver brand-new ingredient combinations to excite and inspire. Ottolenghi *FLAVOUR* combines simple recipes for weeknights, low-effort high-impact dishes, and standout meals for the relaxed cook. Packed with signature colourful photography, *FLAVOUR* not only inspires us with what to cook, but how flavour is dialled up and why it works. The book is broken down into three parts, which reveal how to tap into the potential of ordinary vegetables to create extraordinary food: *Process* explains cooking methods that elevate veg to great heights; *Pairing* identifies four basic pairings that are

fundamental to great flavour; Produce offers impactful vegetables that do the work for you. With surefire hits, such as Aubergine Dumplings alla Parmigiana, Hasselback Beetroot with Lime Leaf Butter, Miso Butter Onions, Spicy Mushroom Lasagne and Romano Pepper Schnitzels, plus mouthwatering photographs of nearly every one of the more than 100 recipes, Ottolenghi FLAVOUR is the impactful, next-level approach to vegetable cooking that Ottolenghi fans and vegetable lovers everywhere have been craving.

### **Falastin**

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 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.

### **Eat a Little Better**

A culinary exploration of Barbuto's menu—a unique blend of rustic Italian and modern California cuisine—from legendary chef Jonathan Waxman. There are very few New York City restaurants that have maintained their currency, quality, and charm for as long as Jonathan Waxman's Barbuto. For the first time ever, *The Barbuto Cookbook* invites home cooks into the history, culture, and cuisine of the Greenwich Village dining spot that became both a neighborhood favorite and a New York culinary destination. Jonathan and his team provide the necessary tools for re-creating Barbuto classics, including the famous JW roast chicken, the otherworldly kale salad, specialty pizzas, gnocchi, spectacular desserts, and much more. Every recipe is a flavorful restaurant showstopper adapted for straightforward preparation at home.

### **Plenty**

A New Way to Dinner teaches readers how to maximize (and enjoy) time in the kitchen. Food52 founders Amanda Hesser and Merrill Stubbs start with flexible base dishes made on the weekend, which are then used in multiple ways for quick weekday meals—just as they cook for themselves and their families. Each author gives menus for every season of the year, providing dependable recipes and clever tips and strategies that yield delicious results. A New Way to Dinner lays out the building blocks of modern meal planning, encouraging readers to be creative, confident, and resourceful in the kitchen all year-round.

### **Sweet**

Discover a playful new take on Middle Eastern cuisine with more than 100 fresh, flavorful recipes. “Finally! Eden Grinshpan is letting us in on her secrets of her healthful and deliriously delicious cooking. Giant flavors, pops of color everywhere and dishes you’ll crave forever. It’s the Eden way!”—Bobby Flay NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY DELISH Eden Grinshpan’s accessible cooking is full of bright tastes and textures that reflect her Israeli heritage and laid-back but thoughtful style. In Eating Out Loud, Eden introduces readers to a whirlwind of exciting flavors, mixing and matching simple, traditional ingredients in new ways: roasted whole heads of broccoli topped with herbaceous yogurt and crunchy, spice-infused dukkah; a toasted pita salad full of juicy summer peaches, tomatoes, and a bevy of fresh herbs; and babka that becomes pull-apart morning buns, layered with chocolate and tahini and sticky with a salted sugar glaze, to name a few. For anyone who loves a big, boisterous spirit both on the plate and around the table, Eating Out Loud is the perfect guide to the kind of meal—full of family and friends eating with their hands, double-dipping, and letting loose—that you never want to end.

### **The Barbuto Cookbook**

A New York Times best seller 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 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.

## **Love Real Food**

Provides recipes for appetizers, soups, pasta, main dishes, vegetables, salads, breads, and desserts, and includes tips on planning menus and entertaining.

## **Food of Life**

The New York Times bestselling author of Plenty teams up with Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through 100+ innovative, super-delicious, plant-based recipes. 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.

## **The Bone Broth Miracle**

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.

## **Milk Street: Cookish**

Presents 125 recipes for dishes inspired by Israel

## **L' Appart**

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.

## **Food52 a New Way to Dinner**

The cookbook that launched Yotam Ottolenghi as an international food celebrity If you are a fan of *Plenty More*, *Forks Over Knives*, *Smitten Kitchen Every Day*, or *On Vegetables*, you'll love this Ottolenghi cookbook A vegetarian cookbook from the author of *Jerusalem: A Cookbook* and other Ottolenghi cookbooks: A must-have collection of 120 vegetarian recipes from Yotam Ottolenghi featuring 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! Plenty is an indispensable cookbook for every home library.

### **Sababa**

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.

### **Cooking with Scraps**

From veteran food writer, recipe developer, and creator of the James Beard Award-winning Jarry magazine comes an innovative approach to vegetarian cooking. What have I got to eat? It's a question we ask every time we open up the refrigerator or pantry door. It might be eggs, some cheese, and half a loaf of bread, or a box of wilting greens, garlic, and some sweet potatoes. Though these ingredients may not seem like much to make a delicious meal, recipe developer and author Lukas Volger knows it's all you need. In Start Simple he offers a radically new, uncomplicated, and creative approach to cooking that allows you to use what you already have on hand to make great meals you didn't think were possible. Magic can happen with just a few ingredients: sweet potatoes, tortillas, eggs, cabbage, hearty greens, beans, winter squash, mushrooms, tofu, summer squash, and cauliflower. Volger advises readers to stock up on these eleven building blocks instead of shopping for a single recipe. A protein (tofu, beans, eggs) is a foundation. A crunchy garnish (cabbage, greens) is a finishing touch. Once these structural components of a meal are established, home chefs can throw in their own variations and favorite flavors—mixing, matching, and adding ingredients to customize their dishes. While Start Simple is a vegetarian cookbook—none of the recipes include meat—Volger's approach transcends categories. His methods aren't about subscribing to a specific dietary regimen; they are about simply recognizing and embracing the way people cook and eat today. Creating weekly meal plans based on intricate recipes sounds good, but it can be difficult to execute. Having a well-stocked pantry paired with a choose-you-own adventure guide to creating simple yet inventive meals is more practical for your average home cook.

### **Cool Beans**

"A modern and fresh look at the diverse world of beans and pulses, including 125 recipes for globally inspired vegetarian

mains, snacks, soups, and even desserts"--

## **Ripe**

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.

## **A Book of Mediterranean Food**

*A Book of Mediterranean Food* - published in 1950 - was Elizabeth David's first book and it is based on a collection of recipes she made while living in France, Italy, the Greek islands and Egypt. 'Britain's most inspirational food writer' Independent She gives us hearty pasta and polenta dishes from Italy; aromatic and tangy salads from Turkey and Greece; and tasty seafood and saffron dishes from Spain. Whether it is the simplicity of hummus or the delicious blending of flavours found in plates of ratatouille or paella, Elizabeth David's wonderful recipes are imbued with all the delights of the sunny south. 'Not only did she transform the way we cooked but she is a delight to read' Express on Sunday Elizabeth David is the woman who changed the face of British cooking. She introduced post-war Britain to the sun-drenched delights of the Mediterranean and her recipes brought new flavours and aromas into kitchens across Britain.

## **Chinese Unchopped**

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 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.

### **In Bibi's Kitchen**

New York Times star food writer Melissa Clark breaks down the new French classics with 150 recipes that reflect a modern yet distinctly French sensibility. “Melissa Clark’s contemporary eye is just what the chef ordered. Her recipes are traditional yet fresh, her writing is informative yet playful, and the whole package is achingly chic.”—Yotam Ottolenghi Just as Julia Child brought French cooking to twentieth-century America, so now Melissa Clark brings French cooking into the twenty-first century. She first fell in love with France and French food as a child; her parents spent their August vacations traversing the country in search of the best meals with Melissa and her sister in tow. Near to her heart, France is where Melissa's family learned to cook and eat. And as her own culinary identity blossomed, so too did her understanding of why French food is beloved by Americans. Now, as one of the nation's favorite cookbook authors and food writers, Melissa updates classic French techniques and dishes to reflect how we cook, shop, and eat today. With recipes such as Salade Nicoise with Haricot Vert, Cornmeal and Harissa Soufflé, Scalloped Potato Gratin, Lamb Shank Cassoulet, Ratatouille Sheet-Pan Chicken, Campari Olive Oil Cake, and Apricot Tarte Tatin (to name a few), Dinner in French will quickly become a go-to resource and endure as an indispensable classic.

### **The Good Book of Southern Baking**

Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of Plenty and Jerusalem, features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. Yotam Ottolenghi's four restaurants—each a patisserie, deli, restaurant, and bakery rolled into one— are among London's most popular culinary destinations. Now readers who can't travel to one of the pristine food shops can re-create its famous dishes at home with recipes like Harissa-Marinated Chicken with Red Grapefruit Salad, and Cauliflower and Cumin Fritters with Lime Yogurt. The recipes reflect the authors' upbringings in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce, a full chapter devoted to the "mighty eggplant," and numerous fish and meat dishes, as well as Ottolenghi's famed cakes and breads, Ottolenghi invites readers into a world of inventive flavors and fresh, vibrant cooking.

## Essential Ottolenghi [Two-Book Bundle]

“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 mattershow[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

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.

## NOPI

The path to a healthy body and happy belly is paved with real food--fresh, wholesome, sustainable food--and it doesn't need to be so difficult. No one knows this more than Kathryne Taylor of America's most popular vegetarian food blog, *Cookie and Kate*. With *Love Real Food*, she offers over 100 approachable and outrageously delicious meatless recipes complete with substitutions to make meals special diet-friendly (gluten-free, dairy-free, and egg-free) whenever possible. Her book is designed to show everyone--vegetarians, vegans, and meat-eaters alike--how to eat well and feel well. With brand-new, creative recipes, Taylor inspires you to step into the kitchen and cook wholesome plant-based meals, again and again. She'll change your mind about kale and quinoa, and show you how to make the best granola you've ever tasted. You'll find

make-your-own instant oatmeal mix and fluffy, naturally sweetened, whole-grain blueberry muffins, hearty green salads and warming soups, pineapple pico de gallo, healthier homemade pizzas, and even a few favorites from the blog. Of course, Love Real Food wouldn't be complete without plenty of stories starring Taylor's veggie-obsessed, rescue dog sous-chef, Cookie! Taylor celebrates whole foods by encouraging you not just to "eat this," but to eat like this. Take it from her readers: you'll love how you feel.

## **Plenty More**

Learn to create exceptional, authentic Chinese food at home with founder of the award-winning School of Wok, Jeremy Pang. Chinese Unchopped demystifies Chinese cooking for beginners with a step-by-step guide of all the essential techniques.

## **Around My French Table**

Britain's foremost food writer Nigel Slater returns to the garden in this sequel to *Tender*, his acclaimed and beloved volume on vegetables. With a focus on fruit, *Ripe* is equal parts cookbook, primer on produce and gardening, and affectionate ode to the inspiration behind the book--Slater's forty-foot backyard garden in London. Intimate, delicate prose is interwoven with recipes in this lavishly photographed cookbook. Slater offers more than 300 delectable dishes--both sweet and savory--such as Apricot and Pistachio Crumble, Baked Rhubarb with Blueberries, and Crisp Pork Belly with Sweet Peach Salsa. With a personal, almost confessional approach to his appetites and gustatory experiences, Slater has crafted a masterful book that will gently guide you from the garden to the kitchen, and back again.

## **Jerusalem**

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 FLAVOUR**

Completely redesigned for today's generation of cooks and food enthusiasts, this 25th Anniversary Edition provides a treasure trove of recipes, along with an immersive cultural experience for those seeking to understand this ancient and timeless cuisine. This edition is a more user-friendly edition of the award-winning and critically acclaimed cookbook series which began in 1986. The book provides 330 classical and regional Iranian recipes as well as an introduction to Persian art, history and culture. The book's hundreds of full-colour photographs are intertwined with descriptions of ancient and modern Persian ceremonies, poetry, folktales, travelogue excerpts and anecdotes. This edition is a labour of love. The book began in exile after the Iranian Revolution of 1979 as a love letter to Batmanglij's children. Today, as accomplished adults in their own fields, her two sons, Zal and Rostam, encouraged her to redesign the book for their generation. "Food of Life" propels Persian cooking into the 21st Century, even as it honours venerable traditions and centuries of artistic expression. It is the result of 30 years of collecting, testing and adapting authentic and traditional Persian recipes for the American kitchen. Most of its ingredients are readily available throughout the U.S. enabling anyone from a master chef to a novice to reproduce the refined tastes, textures, and beauty of Persian cuisine. Food-related pieces from such classics as the 10th century Book of Kings, and 1,001 Nights to the miniatures of Mir Mosavvar and Aq Mirak, from the poetry of Omar Khayyam and Sohrab Sepehri to the humour of Mulla Nasruddin are all included. Each recipe is presented with steps that are logical and easy to follow. Readers learn how to simply yet deliciously cook rice, the jewel of Persian cooking, which, when combined with a little meat, fowl, or fish, vegetables, fruits, and herbs, provides the perfect balanced diet. This 25th Anniversary Edition contains 50% more pages than its 2009 predecessor and special added features: New Recipes adapted from Sixteenth-Century Persian cookbooks; Added vegetarian section for most recipes; Comprehensive dictionary of all ingredients; A glance at a few thousand years of the history of Persian Cooking; Master recipes with photographs illustrating the steps; Colour photographs of most recipes with tips on presentation; Updated section on Persian stores and Internet suppliers; Fahrenheit and Centigrade temperatures for all recipes; Choices for cooking recipes such as "kuku" in oven or on stovetop; Encourages use of seasonal and local ingredients from farmers markets, Community Supported Agriculture (CSAs) sources or one's own backyard.

## Ottolenghi

**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.

## Lateral Cooking

Sam Kass, former chef to the Obamas and White House food policy advisor, makes it easier to do a little better for your diet--and the environment--every day, through smart ways to think about shopping, setting up your kitchen so the healthy stuff comes to hand most naturally, and through 90 delicious, simple recipes. This book lays out Kass's plan to eat a little better. Knowing that sustainability and healthfulness come most, well, sustainably when new habits and choices seem appealing rather than drastic and punitive, Kass shares his philosophy and methods to help make it easy to choose, cook, and eat delicious foods without depriving yourself of agency or pleasure. He knows that going organic, local, and so forth all the time is just not realistic for most people, and that's ok--it's all about choosing and doing a little better, and how those choices add up to big change. It's the philosophy he helped the Obamas instill in their home, both in Chicago and that big white one in Washington.

## A Change of Appetite

100+ beloved recipes proving that Southern baking is American baking—from the James Beard Award-winning chef and owner of the New Orleans bakery Willa Jean. “Kelly Fields bakes with the soul of a grandma, the curiosity of a student, and the skill of a master.”—Vivian Howard, author of *Deep Run Roots: Stories and Recipes from My Corner of the South*  
Celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butterscotch pudding, peach pie, and, well, every baked good in the Southern repertoire. Here, in her first book, Fields brings you into her kitchen, generously sharing her boundless expertise and ingenious ideas. With more than one hundred recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—including dozens of variations on beloved standards—this is the new bible for Southern baking.



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