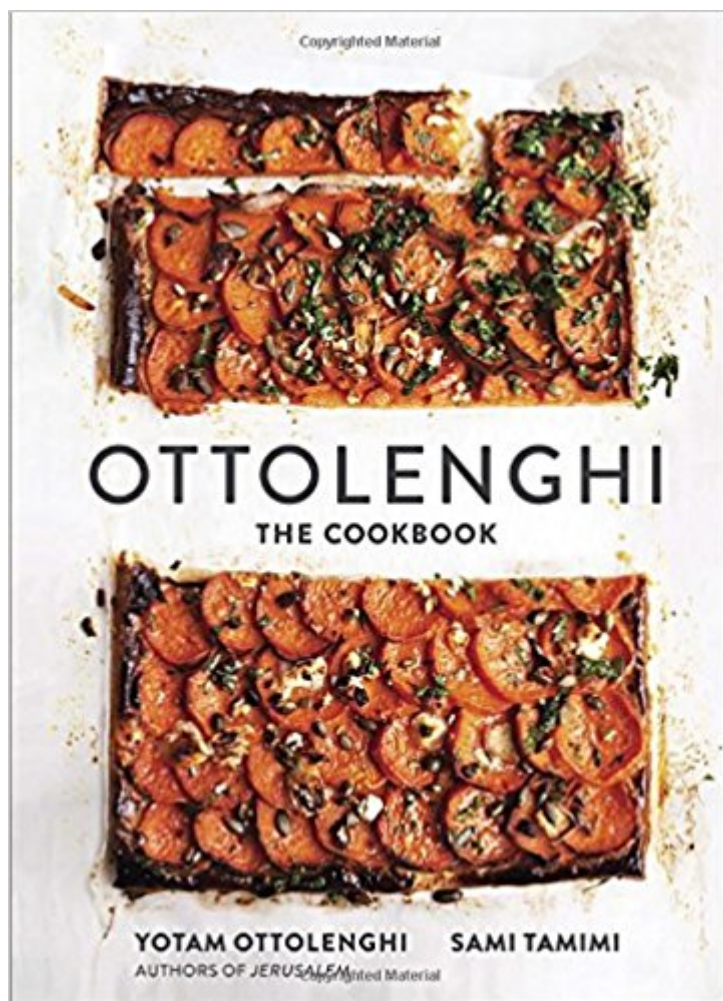


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Ottolenghi: The Cookbook



Synopsis

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.

Book Information

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Customer Reviews

Featured Recipes from Ottolenghi Download the recipe for Figs with Young Pecorino and Honey

Download the recipe for Pistachio and Rose Water Meringues

“This is simply wonderful cooking...modern, smart, and thoughtful. I love it.”

•Nigel Slater, author of *Tender and Ripe* “Ottolenghi and Tamimi have a genius for adding intrigue to every dish, for making spices and herbs surprising, and for combining flavors that draw us in and warm our hearts. Each recipe in this book has the mark of originality and the power to inspire.”

•Dorie Greenspan, author of *Around My French Table*

I have four of Ottolenghi’s books. They are all just a delight to work with. He’s an absolute genius in terms of contrasting, enhancing combinations. He’s my favorite produce artist. Ottolenghi and Jerusalem are omnivore books. *Plenty* and *Plenty More* are vegetarian. They’re not overly difficult, but I do find myself having to go to a higher end grocer to get some of the ingredients, and the results are always so very worth it. Pictured below:

- 1) Grilled Broccoli with Chile and Garlic – p 41. Terrific spicy, garlicky broccoli.
- 2) Organic Salmon with Red Pepper and Hazelnut Salsa – p 139. This is a fantastic salmon dish. The salmon itself gets careful and minimalist treatment, then gets a salsa of roasted sweet peppers, hazelnuts, herbs, lemon, and apple cider vinegar.
- 3) Puy Lentils with Sour Cherries, Bacon, and Gorgonzola – p 81. The lentils soak up a shallot and vinegar sauce, then get dressed in bacon, cherries, spinach and gorgonzola. Delicious.
- 4) Seared Tuna with Pistachio Crust and Papaya Salsa – p 140. This tastes like a tropical vacation. He gives two options for the pistachios. You can toast them first for a flavor boost, or leave them untoasted for that aesthetically pleasing bright green. I went for the flavor.
- 5) Caramel and Macadamia Cheesecake – p 199. So decadent and rich. The caramel sauce is oozy and the macadamias are dressed in a crunchy caramel. The oatmeal cookie crust gives it a nice earthiness.
- 6) Couscous with Dried Apricots and Butternut Squash – p 80. Divine. Caramelized onions, roasted butternut squash, dried apricots, a trio of herbs, and olive oil flavor the couscous. It’s served cold which will make it the perfect make ahead summer side dish for grilled whatever.
- 7) Parmesan and Poppy Crackers – p 187. These are lovely. I didn’t have enough poppy seeds to cover both logs of dough, so I did one in poppy seed and the other in everything bagel topping, and it was a very happy accident. I did it again on purpose the second time.
- 8) Eggplant-Wrapped Ricotta Gnocchi with Sage Butter – p 28. These are my favorite thing in the book so far. They’re even yummier than they are adorable. The lemony sage butter is the perfect complement to the delicate flavor and texture of the gnocchi.
- 9) Roasted Sweet Potato with Pecan and Maple – p 67. Delicious! Wonderfully sweet and fragrant.
- 10) Cauliflower and Cumin Fritters with Lime Yogurt

50. These are very rich and filling. Some others I have flagged to try are:
 Peaches and Speck with Orange Blossom * Figs with Young Pecorino and Honey * Cucumber and
 Poppy Seed Salad * Etti's Herb Salad * Marinated Eggplant with Tahini and
 Oregano * Roasted Eggplant with Saffron Yogurt * Grilled Asparagus, Zucchini, and Manouri *
 Haricots Verts and Snow Peas with Hazelnut and Orange * Caramelized Endive with Serrano Ham *
 Roasted Red and Golden Beets * Crushed New Potatoes with Horseradish and Sorrel * Carmague
 Red Rice and Quinoa with Orange and Pistachios * Roasted Beef Fillet with Arugula and
 Horseradish Sauce * Roast Chicken with Sumac, Za'atar, and Lemon * Turkey and
 Corn Meatballs with Roasted Pepper Sauce * Butternut, Carrot, and Goat Cheese Tartlets * Sweet
 Potato Galettes * Pistachio Shortbreads * Lime and Basil Macarons

All the recipes I have tried from this cookbook are simply DELICIOUS! They are also easy to make,
 the ingredients are relatively easy to find (you do need to go to an Arab store for Sumac and Zaatar
 for example...but as I see it, that's part of the adventure!). The results are wonderful: the food looks
 and tastes deliciously...the flavors are simple and yet blend wonderfully to create something
 "wow"!!! I shared the Cauliflower fritters with friends and they were quite impressed at the work of
 my hands!! ;) (and I'm just a beginner cooking "aficionada" - I let them believe I know how to cook of
 course - but I love eating well and prefer cooking than eating out...I want to know what's in my
 food!!). I was selecting the recipes for this week (after finishing my yummy red bell pepper soup and
 I said to myself that I needed to share my review with others because this cookbook has given me
 several happy moments!). Buen Provecho!!! :-)

My admiration for this author/chef knows no limits. Really. I've been cooking out of Ottolenghi's
 "Plenty" cookbook for the past year or so at least twice a week and it's changed the family's eating
 habits and appreciation of good taste astronomically. So when this newly published cookbook (from
 the restaurant menu) was published in the U.S., I was interested. At the same time, I wondered how
 the newbie could improve and/or expand on the author's two previous (and terrific) books. I
 shouldn't have been the least bit skeptical. "Ottolenghi" is even better than its predecessors and
 chock-a-block full of great new food. I come to this opinion from the perspective of someone who
 cooks almost exclusively vegetarian dishes. "Ottolenghi" is about two-thirds non-meat in content.
 Lots of terrific new vegetable entrees and sides, with the usual emphasis on freshness, herbs, nuts
 and Middle East/Mediterranean spices. What's really new in the author's approach in this cookbook
 is a generous section on desserts (most of them adaptations of classics) and many recipes for

saucers that can be used with a lot of different entrees or as dips, spreads, etc. I'm just getting started in using this new book--and in fact started with dessert! How does chocolate chestnut bar sound? A kind of exotic brownie, but richer and creamier than the traditional approach. Killer taste. The same chapter includes a fine recipe for a more traditional brownie, but clearly better, judging from the ingredients. I'm a total fan of this guy and his books and have been giving them as gifts for the past year. I even gave one to a Moroccan friend who is a wonderful cook, but who became an instant admirer and regular user of Ottolenghi's "Plenty". So get the new one or at least one of the earlier books--it/they will change your life.

After poring over this book at my daughter's house, I finally bought one for myself. I love a well written book of any kind, and that includes cookbooks. The imaginative flavor combinations, ethnic references, captivating possibilities for new dishes to come out of my vegetable garden and kitchen; how could I resist? Finding some of the herbs & spices will be a challenge, if depending on local sources, but that can be easily solved online or in a multi-cultural city. A beautifully produced book. I see why Ottolenghi has been such a success. I'd love to go to the restaurant!

When I first got this book I thought that the recipes were all very complicated. After I tried a few I found that they actually are fairly easy and the food turns out as good or better than expected (although mine doesn't always look as pretty). Perhaps perception rather than reality, eating this food feels fresher and healthier.

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