

Ottolenghi: The Cookbook

"The flavours and smells of this city are our mother tongue: wild herbs picked on school trips, days in markets, the smell of the dry soil on a summer's day, goats and sheep roaming the hills, fresh pita, chopped parsley, chopped liver, black figs, syrupy cakes, crumbly cookies..."–Back cover.

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 Jr; Marcus Wareing and Bryn Williams. The recipes provide inspiration for any occasion, from Brilliant Breakfasts to food for a Boy's Night In (Daniel Midler, Coq au Vin), Michelin-star Meals such as Giorgio Locatelli's Tomato and Chili 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 up and gain. Contents include: BRILLIANT BREAKFASTS Start the day the GQ way with American pancakes, eggs Benedict, or the best bacon sandwich. BEST OF BRITISH Including Mark Hix's bubble and squeak, Fergus Henderson's real and pea soup, Simon Wadham's poted 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, Karim Sethi's seck kebabs and William Leight'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 Gillie's shepherd's pie. MICHELIN-STAR MEALS Michelin-star chefs demonstrate their talents, including John Campbell's wild mushroom risotto, Giorgio Locatelli's tomato and chili pasta with prawns, Daniel Boulud's steak tartare and Michel Roux Jr'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. Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In The Food of Morocco, she brings to bear more than forty years of experience, of love, of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced harira (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and savoury breast of lamb stuffed with couscous and dates. The recipes are clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed. Collects more than one hundred vegetarian recipes organized by cooking method, including such salad, main dish, and dessert recipes as fig salad, root vegetable pie, and apricot, walnut, and lavender cake.

Lateral Cooking

Ottolenghi Test Kitchen: Shelf Love: Recipes to Unlock the Secrets of Your Pantry, Fridge, and Freezer: A Cookbook

The Hot Bread Kitchen Cookbook

A Delicious Adventure Connecting Jews, Religions, History, Travel, Rituals and Recipes to the Magic of Cacao Sweet

"Ottolenghi changed the way we cook in this country just as surely and enduringly as Elizabeth David's A Book of Mediterranean Food had in 1950. It brought into our kitchens bold flavours, a vivid simplicity, a spirited but never tricky inventiveness and, above all, light." Nigella Lawson Inspired by their childhoods in West and East Jerusalem, Yotam Ottolenghi's and Sami Tamimi's original cookbook Ottolenghi: The Cookbook showcases fresh, honest, bold cooking and has become a culinary classic. Yotam and Sami's inventive yet simple dishes rest on numerous culinary traditions, ranging from North Africa to Lebanon, Italy and California. First published in 2008, this new updated edition revisits the 140 original recipes covering everything from accomplished meat and fish main courses, through to healthy and quick salads and suppers, plus Ottolenghi's famously delectable cakes and breads. A new introduction sheds fresh light on a book that has become a national favourite. Ottolenghi is an award-winning chef, being awarded with the James Beard Award 'Cooking from a Professional Point of View' for Nopi in 2016, and 'International Cookbook' for Jerusalem in 2013. In 2013 he also won four other awards for Jerusalem. Praise for Ottolenghi: [A] book that has barely left my kitchen...the fact that Yotam Ottolenghi and Sami Tamimi have been generous to put their recipes in a book is something I had long dreamed of' Nigél Slater, The Observer Magazine 'Possibly the best cookery book I have ever owned. The recipes...are well-tested and produce results that will astound your taste buds. Try the aubergine-wrapped ricotta gnocchi with sage butter, the chicken with three-rice salad or their famous meringues and you'll know just what I mean.' Caroline Jowett, Daily Express "A wonderful book for vegetarians and cake lovers alike" Bee Wilson, Sunday Times

'Cookery Book of The Year' Guild of Food Writers Awards Shortlisted for the André Simon Awards Nominated for The Bookseller Cookery Book Award, Sponsored by Foyles 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. Curious about what 'healthy eating' really means, and increasingly bombarded by both readers and friends for recipes that are 'good for you', Diana discovered a lighter, fresher way of eating. From a Cambodian salad of prawns, 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 flavour, goodness and colour. 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 which nourishes body and soul.

The Sunday Times and New York Times Bestseller. Winner of The National Book Awards 2018 Everything you love about Ottolenghi, made simple. Yotam Ottolenghi's award-winning recipes are always a celebration: an unforgettable combination of abundance, taste and surprise. Ottolenghi SIMPLE is no different, with 130 brand-new dishes that contain all the inventive elements and flavour combinations that Ottolenghi is loved for, but with minimal hassle for maximum joy. Bursting with colourful photography, Ottolenghi SIMPLE showcases Yotam's standout dishes that will suit whatever type of cooking you find easy - whether that's getting wonderful food on the table in under 30 minutes, using just one pot to make a delicious meal, or a flavoursome dish that can be prepared ahead and then served when you're ready. These brilliant, flavour-filled recipes are all SIMPLE in at least one (but very more than one) way: S - short on time: less than 30 minutes I - 10 ingredients or less M - make ahead P - pantry L - lazy E - easier than you think Ottolenghi SIMPLE is the stunning new cookbook we have all been wishing for: Yotam Ottolenghi's vibrant food made easy.

NEW YORK TIMES BEST SELLER - Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly fun...Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitress. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables; asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

A Book of Mediterranean Food

Jerusalem

Around My French Table

A Collection of Recipes to Share

Foreword by Yotam Ottolenghi

Winner of Fortnum & Mason Cookery Book of the Year 2021 "This lavish compendium of Palestinian recipes... photographed so vividly you can almost smell the freshly chopped parsley." The Times 'a vibrant collection of recipes that reflect Palestinian traditions and yet is utterly contemporary... I really want to cook everything in this.' Nigella Lawson FALASTIN is a love letter to Palestine. An evocative collection of over 110 unforgetable recipes and stories from the co-authors of Jerusalem and Ottolenghi: The Cookbook, and Ottolenghi SIMPLE. Travelling through Bethlehem, East Jerusalem, Nablus, Haifa, Akka, Nazareth, Galilee and the West Bank, Sami and Tara invite you to experience and enjoy unparalleled access to Sami's homeland. As each region has its own distinct identity and tale to tell, there are endless new flavour combinations to discover. The food is the perfect mix of traditional and contemporary, with recipes that have been handed down through the generations and reworked for a modern home kitchen, alongside dishes that have been inspired by Sami and Tara's collaborations with producers and farmers throughout Palestine. With stunning food and travel photography plus stories from unheard Palestinian voices, this innovative cookbook will transport you to this rich land. So get ready to laden your table with the most delicious of foods - from abundant salads, soups and wholesome grains to fluffy breads, easy one-pot dishes and perfumed sweet treats - here are simple feasts to be shared and everyday meals to be enjoyed. These are stunning Palestinian-inspired dishes that you will want to cook, eat, fall in love with and make your own.

Vegetables have moved from the side dish to the main plate, grains celebrated with colour and flair. It's a revolution that is bold, inspiring and ever-expanding. Yotam Ottolenghi's Plenty changed the way people cook and eat. Its focus on vegetable dishes, with the emphasis on flavour, original spicing and freshness of ingredients, caused a revolution not just in this country, but the world over. Plenty More picks up where Plenty left off, with 150 more dazzling vegetable-based dishes, this time organised by cooking method. Grilled, baked, simmered, cracked, braised or raw, the range of recipe ideas is stunning. With recipes including Alphonso mango and curried chickpea salad, Membrillo and stilton cheese, Buttermilk-crust ed okra, Lentils, radicchio and walnuts with manuka honey, Seaweed, ginger and carrot salad, and even desserts such as Baked rhubarb with sweet labneh and Quince poached in pomegranate juice, this is the cookbook that everyone has been waiting for.

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.

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.

Mezze

Plenty More and Ottolenghi Simple

Plenty More

Everyday Dorie

NOPI: The Cookbook

A vegetarian cookbook from the author of Jerusalem Cookbook and other Ottolenghi cookbooks: A must-have collection of 120 vegetarian recipes from Yotam Ottolenghi featuring exciting flavors and fresh combinations that will become mainstays for readers and eaters looking for a brilliant take on vegetables. Mastering the art of French cooking the Yotam Ottolenghi way: One of the most exciting talents in the cooking world, Yotam Ottolenghi's food inspiration comes from his Cordon Bleu training, Mediterranean background, and his unapologetic love of ingredients. "My approach can be the opposite to traditional French cooking, where everything is a little bit uniform and you work hard to process a sauce into the most fine and homogenous thing. I go the other way and use spices, herbs and other ingredients to create a sense of surprise." Not a vegetarian himself, his approach to vegetable dishes is wholly original and innovative, based on freshness and seasonality, and drawn from the diverse food cultures represented in London. The Plenty cookbook: Plenty is the cookbook that launched Yotam Ottolenghi from a fabulous chef, London restaurant owner, and British newspaper columnist to an international food celebrity. In the Plenty cookbook, Yotam puts a spotlight on vegetarian restaurant-caliber recipes that every home cook can make. A vibrant photo accompanies every recipe in this visually stunning Ottolenghi cookbook. Essential for meat-eaters and vegetarians alike! The Plenty cookbook is indispensable for every home library.

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.

The Sunday Times and New York Times Bestseller 'There's nothing like a perfectly light sponge flavoured with spices and citrus or an icing-sugar-dusted cookie to raise the spirits and create a moment of pure joy.' In his stunning new baking and desserts cookbook Yotam Ottolenghi and his long-time collaborator Helen Goh bring the Ottolenghi hallmarks of fresh, evocative ingredients, exotic spices and complex flavourings - including fig, rose petal, saffron, aniseed, orange blossom, pistachio and cardamom - to indulgent cakes, biscuits, tarts, puddings, cheesecakes and ice cream. Sweet includes over 110 innovative recipes with stunning photos by award-winning Peden + Munk - from Blackberry and Star Anise Brownsies, Persian Love Cakes, Middle Eastern Millionaire's Shortbread, and Saffron, Orange and Honey Madeleines to Flourless Chocolate Layer Cake with Coffee, Walnut and Rosewater and Cinnamon Pavlova with Praline Cream and Fresh Figs. There is something here to delight everyone - from simple mini-cakes and cookies that parents can make with their children to showstopping layer cakes and roulades that will reignite the imaginations of accomplished bakers.

'You could cook from it over a whole lifetime, and still be learning' Nigella Lawson 'A rigorous, nuts-and-bolts bible of a book' Jay Rayner, Observer 'Lateral Cooking...uncovers the very syntax of cookery' Yotam Ottolenghi 'Astonishing and totally addictive' Brian Eno The groundbreaking new book that reveals the principles underpinning all recipe creation, from the author of the bestselling The Flavour Thesaurus Do you feel you that you follow recipes slavishly without understanding how they actually work? Would you like to feel freer to adapt, to experiment, to play with flavours? Niki Segnit, author of the landmark book The Flavour Thesaurus, gives you the tools to do just that. Lateral Cooking is organised into 77 'starting-point' recipes, reducing the phenomenal variety of world cuisine down to its absolute essentials. So, under the heading 'Bread', we learn that flatbreads, cataplas, bukharat noodles, chapattis and tortillas are all variations on one theme. A few simple tweaks and you can make soda bread, scones or cobblet. And so on, through breads and batters, broths, stews and dals, one dish leading to another. Lateral Cooking is as inspirational and entertaining a read as it is a practical guide. Once you have the hang of each starting point, a wealth of flavour possibilities awaits, each related in Niki's signature combination of culinary science, history, chefs' wisdom and personal anecdote. You will realise that recipes that you had thought were outside of your experience are reassuringly similar to things you've made a dozen times before. It will give you the confidence to experiment with flavour, and adapt with the seasons or the contents of your fridge. You will, in short, learn to cook 'by heart' - and that's where the fun really begins.

where delicious meets healthy

Vibrant Recipes from London's Ottolenghi

Ottolenghi Flavor

Le cookbook

Small Plates to Share

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. 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 Felicitia Sala, this glorious celebration of community is filled with recipes from all over the world to put simple instructions perfect for young chefs. Lunch at 10 Pomegranate Streets a visual feast to share and delight in.

From the New York Times bestselling author and his super team of chefs, this is Ottolenghi, unplugged: 85+ irresistible recipes 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.

From the New York Times bestselling author and his super team 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.

Essential Ottolenghi [Two-Book Bundle]

How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty

GQ Eats

The Way I Cook

Artisanal Baking from Around the World

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 colour, 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.

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 of Yotam's most innovative 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.

Jamie's Everyday Super Food makes eating well delicious, easy and fun No matter how busy you are, you'll find that healthy eating the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. The book is divided into breakfasts (up to 400 calories), lunches (up to 600 calories) and dinners (up to 600 calories), and every tasty meal is nutritionally balanced so that any combination over the day will bring you in under your recommended daily allowance of calories (2000 women/2,500 men), allowing you to enjoy snacks and drinks on the side. You can eat Smoothie Pancakes with Berries, Banana, Yoghurt and Nuts for breakfast, Tasty Fish Tacos with Game-Changing Kiwi, Lime and Chili Salsa for lunch and Griddled Steak and Peppers with Herby-Jewelled Tabouleh Rice for dinner, and still be healthy! Whether you dip in and out of it, eat from the book Monday to Friday or use it faithfully every day for a month, it's totally up to you. In Everyday Super Food Jamie's done all the hard work for you - all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy. Every meal in this book is a good choice and will bring you a step closer to a healthier, happier you. Packed with vitamins, bursting with flavour: irresistible new recipes from Jamie Oliver 'Sunday Times' "The healthy recipes that helped Jamie lose two stone" Sunday Times 'Our fail-safe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

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

A Cookbook

Vibrant Vegetable Cooking from London's Ottolenghi

The Food of Morocco

A Change of Appetite

NOPI: THE COOKBOOK includes over 120 of the most popular dishes from Yotam's innovative Soho-based restaurant NOPI. It's written with long-time collaborator and NOPI head chef Rameal Scully, who brings his distinctive Asian twist to the Ottolenghi kitchen. Whether you're a regular at the NOPI restaurant and want to know the secret to your favourite dish or out restaurant-style cooking, this is a collection of recipes which will inspire, challenge and delight. All recipes have been adapted and made possible for the home cook to recreate at home. They range in their degree of complexity so there is something for all cooks. There are dishes that long-time Ottolenghi fans will be familiar with – a starter of aubergine with beet with sweet tomatoes – as well as many dishes which will stretch the home cook as they produce some of the restaurant's signature dishes at home, such as Beef brisket croquettes or Persian love rice. With chapters for starters & sides, fish, meat & vegetable mains, puddings, brunch, condiments and cocktails, a menu can easily be devised for any occasion and party. 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 & Egypt. 'Britain's most inspirational food writer' Independent She gives us hearty pasta and polenta dishes from Italy; aromatic & tangy salads from Turkey and Greece; and tasty sea-wreth. 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 cook but she is a delight to read' Express on Sunday Elizabeth David is the woman who changed the face of British cook

Winner of the Observer Food Monthly Cookbook of the Year 2013. Yotam Ottolenghi and Sami Tamimi are the men behind the bestselling Ottolenghi: The Cookbook. Their chain of restaurants is famous for its innovative flavours, stylish design and superb cooking. At the heart of Yotam and Sami's food is a shared home city: Jerusalem. Both were born there in the 60s, in the Jewish west. Nearly 30 years later they met in London, and discovered they shared a language, a history, and a love of great food. Jerusalem sets 100 of Yotam and Sami's inspired, accessible recipes with the cultural and religious melting pot of this diverse city. With culinary influences coming from its Muslim, Jewish, Arab, Christian and Armenian communities, the range of ingredients and styles is stunning. From recipes for soups (spicy frikkeh soup with meatballs), meat and fish (chicken with caramelized onion and cardamom rice, sea bream with harissa and rose), vegetables and salads (spicy beetroot, leek and walnut salad), pulses and grains (saffron rice with barberries and pistachios), to cakes and desserts (clementine cake), there's something new for everyone to discover. Packed with beautiful recipes and with gorgeous photography throughout, Jerusalem showcases sumptuous Ottolenghi dishes in a dazzling setting.

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 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 quick olive chick 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.

More than 300 Recipes from My Home to Yours

The cookbook for men of seriously good taste

Chinese Unchopped

Ottolenghi Test Kitchen: Shelf Love

Everyday Super Food

*The next time you pick up a piece of chocolate, consider that you are partaking in an aspect of Jewish history. Explore the surprising Jewish connections to chocolate in this historical and gastronomic adventure through cultures, countries, centuries and religions. Rabbi Deborah Prinz draws from her world travels on the trail of chocolate to enlighten chocolate lovers of all backgrounds as the unwraps tales of Jews in the early chocolate trade to how Jewish values infuse chocolate today. She shows the intersections of Jews, pre-Columbians, Catholics and Protestants along the chocolate trail and the lasting rituals involving chocolate that the world's faith traditions still share. Tasty tidbits include:
• Chocolate making in seventeenth-century Amsterdam, home to the largest and wealthiest Jewish community of its time, was known as a special Jewish industry.
• Rayonne chocolate makers today advertise that Jews brought chocolate making to France.
• Chocolate Hanukkah gelt may have developed from St. Nicholas customs.
• Jews pioneered chocolate in North America as successful and well-known American colonial Jewish merchants such as Abraham Lopez and Nathan Simson traded cacao and manufactured chocolate.
• A born-again Christian businessman in the Midwest marketed his caramel chocolate bar as a 'Nosh,'
• after the Yiddish word for 'snack,'
• Jewish values of caring for the needy, pursuing economic justice, protecting the environment and promoting sustainability feed into the organic and fair trade chocolate businesses of today.*

Cookbook offre 140 recettes issues des restaurants Ottolenghi. Les deux auteurs ont su créer des recettes simples et innovantes, inspirées de leur enfance passée respectivement dans l'Ouest et l'Est de Jérusalem. Ils sont aussi allés puiser leur inspiration dans les traditions culinaires du Maghreb, du Liban, d'Italie et de Californie. 140 recettes originales et saines, alliant poissons, viandes, délicieuses salades, pains et, pour finir, leurs délicieuses meringues et gâteaux.

*The New York Times bestselling author of Plenty joins up with the Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is amplified in more than 100 innovative, super-delicious plant-based recipes. Yotam Ottolenghi—the beloved chef & influencer who has captured the hearts of home cooks looking for inspiration and great-tasting vegetable cooking—is back. In Ottolenghi Flavor, Yotam collaborates with longtime colleague Ixta Belfrage to identify the principles behind his stylish, innovative brand of cooking with a new collection of revolutionary plant-based recipes. Yotam and Ixta build on the vegetarian cooking that made Plenty and Plenty More phenomenal bestsellers, this time adding Italian and Mexican influences and revealing how to understand, build, and amplify flavor through more than 100 vegetarian recipes (half are also vegan). In essence, Yotam and Ixta show how to evolve creatively, be intuitive in the kitchen, and become ever-better cooks through the "three P's":
• Pairing: Matching vegetables with flavorings to accentuate their qualities.
• Produce: Identifying key ingredients that make vegetables shine. With sunfire hits, such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagna, and Vegetable Schnitzel, plus stunning photographs of nearly every recipe, Ottolenghi Flavor is the exciting, next-level approach to vegetable cooking that Yotam's fans, home cooks of all levels, and vegetable lovers everywhere have been craving.
Relaxed, flexible home cooking from Yotam Ottolenghi and his super team. 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 andoori 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.*

The Bone Broth Miracle

On the Chocolate Trail

Ottolenghi: The Cookbook

Launch at 10 Pomegranate Street

Vibrant Vegetable Recipes from London's Ottolenghi

Ottolenghi: The Cookbook Random House

"THE SUNDAY TIMES BESTSELLER" The Green Roasting Tin is the ultimate vegetarian and vegan cook book. The perfect gift for veggies, flexitarians and anyone looking to eat less meat. Seventy-five easy one-tin recipes: half vegan, half vegetarian, all delicious. With all of the meals in this book, you simply pop your ingredients in a tin and let the oven do the work. From flexitarians to families, this book is for anyone who wants to eat easy veg and plant-based meals using everyday ingredients and store cupboard staples. 'This book will earn a place in kitchens up and down the country' Nigella Lawson THE SWEET ROASTING TIN, THE LATEST IN THE MILLION-COPY-SELLING ROASTING TIN SERIES. IS OUT NOW

***The New York Times bestselling author of Plenty joins up with the Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is amplified in more than 100 innovative, super-delicious plant-based recipes. Yotam Ottolenghi—the beloved chef & influencer who has captured the hearts of home cooks looking for inspiration and great-tasting vegetable cooking—is back. In Ottolenghi Flavor, Yotam collaborates with longtime colleague Ixta Belfrage to identify the principles behind his stylish, innovative brand of cooking with a new collection of revolutionary plant-based recipes. Yotam and Ixta build on the vegetarian cooking that made Plenty and Plenty More phenomenal bestsellers, this time adding Italian and Mexican influences and revealing how to understand, build, and amplify flavor through more than 100 vegetarian recipes (half are also vegan). In essence, Yotam and Ixta show how to evolve creatively, be intuitive in the kitchen, and become ever-better cooks through the "three P's":
• Produce: Key reactions that happen when vegetables or supporting ingredients are cooked.
• Pairing: Matching vegetables with flavorings to accentuate their qualities.
• Produce: Identifying key ingredients that make vegetables shine. With sunfire hits, such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagna, and Vegetable Schnitzel, plus stunning photographs of nearly every recipe, Ottolenghi Flavor is the exciting, next-level approach to vegetable cooking that Yotam's fans, home cooks of all levels, and vegetable lovers everywhere have been craving.***

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 eight 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.

Vibrant Vegetable Cooking from London's Ottolenghi [A Cookbook]

Falastin: A Cookbook

Vegan and Vegetarian One Dish Dinners

Plenty

Ottolenghi

"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 re-teams with his friend (and the co-owner of his restaurants) Sami Tamimi. Together they explore the vibrant cuisine of their home city—with its diverse Muslim, Jewish, Arab, Christian, and Armenian communities. Both men were born in Jerusalem in the same year—Tamimi on the Arab east side and Ottolenghi in the Jewish west. This cookbook offers recipes from their