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# Jerusalem (EL)



## Synopsis

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.

## Book Information

File Size: 57760 KB

Print Length: 320 pages

Publisher: Appetite by Random House (October 16, 2012)

Publication Date: October 16, 2012

Sold by: Random House LLC

Language: English

ASIN: B00A1OI3Y0

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #1,018,753 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #83

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International >

European > English, Scottish & Welsh #93 in Kindle Store > Kindle eBooks > Cookbooks, Food &

Wine > Special Diet > Kosher #110 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine

> Regional & International > Middle Eastern

## Customer Reviews

This cookbook is approachable and the recipes are actually something you will make...and then make again. If you love Middle Eastern cuisine, buy this. I have made the basic Hummus...it takes some time, so be aware that you need 24 hours. It was so good. I agree with the authors that if

anything is going to bring the middle east to peace..it's gotta be the hummus. The other thing I made was the Couscous with tomato and onion. Love the flavors, I will make both of these again. The great thing about the recipes are, they aren't so wild that you can't imagine making them. The ingredients are, for the most part, easy to find. The techniques are simple enough for the home cook. Falafel is next on the list.\*\*\*\*Edit\*\*\*\*I would just like to say, that one of the reasons, I think, that this is so doable for a Middle Eastern cookbook, is these are the recipes that regular people make. This is what the moms and grandmas make. That's the kind of food I want to make as well, good home cooking.

I almost never post reviews, but this books is so wonderful, I felt compelled to add to the accolades it's receiving. I am a professional cook, so I buy and cook from a TON of cookbooks. Many I use mainly for inspiration in terms of flavor combinations because the recipes don't actually work so well. Some I use to explore new techniques. This cookbook offers both; the recipes work (I should note I have the UK edition without US conversions)--many of the techniques are new to me and they work well--and the flavors are amazing. And it's a gorgeous cookbook as well. The first recipes I made from this book were the roasted cauliflower salad with celery, hazelnuts and pomegranate and the sofrito chicken. I figured there was no way the cauliflower salad could be anything but delicious, and it was. But I had my doubts about the chicken--the recipe involved several steps (browning the chicken, seasoning the chicken, steam-roasting the chicken, frying potatoes and garlic and then adding them to the chicken and its juices). I didn't think it would be any better than a simple roast chicken and vegetables (which is hard to improve on when done well). But it was unbelievably delicious! And had a texture and subtlety of flavor I had never tasted before. It's true that some of these dishes are not week-night fare--as one reviewer mentioned, you can't throw them all on the table in under an hour. But many of them are. A quick read-through of the recipe should let you know which are quicker and which take an hour or more of prep and cooking. I am adding this cookbook to my top 10 list because a) it's a beautiful, well-written book, b) the recipes work very well when followed to the letter, but there's lots of room for improvisation, c) the flavor and texture combinations are complex, subtle and well-balanced, and d) the dishes are delicious. Happy Cooking!

I married a man who grew up throughout the middle east and Mediterranean and I have been cooking with his family and friends to learn their secrets for homecooked middle eastern dishes. I was shocked to find almost all of these tips and secrets are included and beautifully documented in

this book. From adding pomegranate molasses to stuffed onions to the method for perfect hummus, the secrets of the best home chefs from around the middle east are here. These recipes have surprising splashes of spice, acidity and brightness, which go beyond the basics to the truly stunning.

The recipes in this book are so tasty. My family is really enjoying the food. I have made the following: Chicken with Caramelized onion & cardamom-- very good! Basmat & wild rice with chickpeas, currants & herbs--outstanding...loved it! The recipe does not specify the type of curry powder so I used a mild madras curry, which was excellent in this dish. Basic hummus--another outstanding recipe. This is the best hummus I have ever had. It is very smooth and creamy and well seasoned. I used a 1/2 cup of tahini paste instead of a full cup. That works for my taste buds but I may increase it next time. In any case, this was better than any I've ever had at a restaurant or made at home. Cooking the dried chickpeas along with the technique yielded excellent results. Next on my list is the turkey & zucchini burgers with green onion and cumin. I can't wait to cook my way through this book. The food is fresh and healthy for the most part...lots of veggies, beans, and whole grains. I believe there is something for everyone. I should point out that a few ingredients like sumac or tahini may be found at select stores. I applaud the collaboration of Mr. Ottolenghi and Mr. Tamimi. It's lovely to see such respect. It's even better to learn and experience the "immense tapestry of cuisines" that make up Jerusalem. Update: The turkey and zucchini burgers were great. I have also made the Chicken with Arak (I used Pernod) and Clementines. This dish had a fabulous flavor combination. The spinach salad with dates, pita, almonds and red onion was also phenomenal. All in all, everything I have tried has been an absolute winner. The unique flavor combinations are delicious. This is a standout cookbook!

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