

Falastin A Cookbook

Falastin: A Cookbook Sami Tamimi, Tara Wigley. 2020-03-26 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 unforgettable 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.

Essential Ottolenghi [Two-Book Bundle] Yotam Ottolenghi. 2020-02-25 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.

Ottolenghi Yotam Ottolenghi, Sami Tamimi. 2013-09-03 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.

Plenty More Yotam Ottolenghi. 2014-10-14 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

Craving Palestine Lama Bazzari. 2020-08-20 Craving Palestine is a recipe book showcasing over 100 recipes graciously donated by inspiring Palestinians globally. A community coming together in their love for food, poetry and giving.

Modern Comfort Food Ina Garten. 2020-10-06 #1 NEW YORK TIMES BESTSELLER • A collection of all-new soul-satisfying dishes from America's favorite home cook! ONE OF THE BEST COOKBOOKS OF THE YEAR: The New York Times Book Review, Food Network, The Washington Post, The Atlanta Journal-Constitution, Town & Country In Modern Comfort Food, Ina Garten shares 85 new recipes that will feed your deepest cravings. Many of these dishes are inspired by childhood favorites—but with the volume turned way up, such as Cheddar and Chutney Grilled Cheese sandwiches (the perfect match for Ina's Creamy Tomato Bisque), Smashed Hamburgers with Caramelized Onions, and the crispiest hash browns that are actually made in a waffle iron! There are few things more comforting than gathering for a meal with the ones you love, especially when dishes like Cheesy Chicken Enchiladas are at the center of the table. Old-fashioned crowd pleasers like Roasted Sausages, Peppers, and Onions are even more delicious and streamlined for quick cleanup. For dessert? You'll find the best Boston Cream Pie, Banana Rum Trifle, and Black and White Cookies you'll ever make. Home cooks can always count on Ina's dependable, easy-to-follow instructions, with lots of side notes for cooking and entertaining—it's like having Ina right there beside you, helping you all the way. From cocktails to dessert, from special weekend breakfasts to quick weeknight dinners, you'll find yourself making these cozy and delicious recipes over and over again.

In Pursuit of Flavor Edna Lewis. 2019-03-26 The classic cookbook from “the first lady of Southern cooking” (NPR), featuring a new foreword by the James Beard Award-winning chef Mashama Bailey Decades before cornbread, shrimp and grits, and peach cobbler were mainstays on menus everywhere, Edna Lewis was pioneering the celebration of seasonal food as a distinctly American cuisine. In this James Beard Foundation Cookbook Hall of Fame-inducted cookbook, Miss Lewis (as she was almost universally known) shares the recipes of her childhood, spent in a Virginia farming community founded by her grandfather and his friends after emancipation, as well as those that made her one of the most revered American chefs of all time. Interspersed throughout are personal anecdotes, cooking insights, notes on important Southern ingredients, and personally developed techniques for maximizing flavor. Across six charmingly illustrated chapters—From the Gardens and Orchards; From the Farmyard; From the Lakes, Steams, and Oceans; For the Cupboard; From the Bread Oven and Griddle; and The Taste of Old-fashioned Desserts—encompassing almost 200 recipes, Miss Lewis captures the spirit of the South. From Whipped Cornmeal with Okra; Pan-Braised Spareribs; and Benne Seed Biscuits to Thirteen-Bean Soup; Pumpkin with Sautéed Onions and Herbs; a Salad of Whole Tomatoes Garnished with Green Beans and Scallions; and Raspberry Pie Garnished with Whipped Cream, In Pursuit of Flavor is a modern classic and a timeless compendium of Southern cooking at its very best.

Ottolenghi Flavor Yotam Ottolenghi, Ixta Belfrage, Tara Wigley. 2020-10-13 NEW YORK TIMES BESTSELLER • The author of Plenty teams up with Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through 100+ super-delicious, plant-based recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • NPR • The Washington Post

• The Guardian • The Atlanta Journal-Constitution • National Geographic • Town & Country • Epicurious “Bold, innovative recipes . . . make this book truly thrilling.”—The New York Times Level up your vegetables. In this groundbreaking cookbook, Yotam Ottolenghi and Ixta Belfrage offer a next-level approach to vegetables that breaks down the fundamentals of cooking into three key elements: process, pairing, and produce. For process, Yotam and Ixta show how easy techniques such as charring and infusing can change the way you think about cooking. Discover how to unlock new depths of flavor by pairing vegetables with sweetness, fat, acidity, or chile heat, and learn to identify the produce that has the innate ability to make dishes shine. With main courses, sides, desserts, and a whole pantry of “flavor bombs” (homemade condiments), there’s something for any meal, any night of the week, including surefire hits such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagne, and Romano Pepper Schnitzels. Chock-full of low-effort, high-impact dishes that pack a punch and standout meals for the relaxed cook, Ottolenghi Flavor is a revolutionary approach to vegetable cooking.

Istanbul and Beyond Robyn Eckhardt, David Hagerman. 2017 The most extensive and lushly photographed Turkish cookbook to date, by two internationally acclaimed experts Standing at the crossroads between the Mediterranean, the Middle East, and Asia, Turkey boasts astonishingly rich and diverse culinary traditions. Journalist Robyn Eckhardt and her husband, photographer David Hagerman, have spent almost twenty years discovering the country's very best dishes. Now they take readers on an unforgettable epicurean adventure, beginning in Istanbul, home to one of the world's great fusion cuisines. From there, they journey to the lesser-known provinces, opening a vivid world of flavors influenced by neighboring Syria, Iran, Iraq, Armenia, and Georgia. From village home cooks, community bakers, caf chefs, farmers, and fishermen, they have assembled a broad, one-of-a-kind collection of authentic, easy-to-follow recipes: The Imam Fainted Stuffed Eggplant; Pillow-y Fingerprint Flatbread; Pot-Roasted Chicken with Caramelized Onions; Stovetop Lamb Meatballs with Spice Butter; Artichoke Ragout with Peas and Favas; Green Olive Salad with Pomegranate Molasses; Apple and Raisin Hand Pies. Many of these have never before been published in English.

Divine Food David Haliva, Robert Klanten. 2016 Israel and Palestine share an outstanding and dynamic cuisine. Divine Food is a visually striking collection of recipes from local markets, Arab traditions, the nomadic tribes of the desert, and the hip restaurants of Tel Aviv. Divine Food takes readers on a culinary journey through Israeli and Palestinian cuisine and its local varieties --from the Arab- Jewish kitchen of the north to nomadic specialties of the Negev Desert, from the contemporary food scene of Tel Aviv to the fish dishes of the coast. The book presents a wide range of delicious recipes. Because the food of the region is characterized by authenticity and tradition, it also provides insight into the origins of iconic dishes. Both a stunning regional portrait and a go-to cookbook, Divine Food is a must-have for any foodie.

Zaitoun Yasmin Khan. 2018-07-12 A dazzling cookbook with vibrant recipes, captivating stories and stunning photography from Palestine 'A moving, hugely knowledgeable and utterly delicious book' Anthony Bourdain 'A big bowl-full of delicious Palestinian recipes, plus lots of insightful and moving stories... Great stuff' Yotam Ottolenghi 'A zingingly evocative collection of personal stories... Calling it a cookbook does it a disservice. Zaitoun deserves to be read as much as cooked from' Observer Food Monthly Bursting with the freshness and brightness that is characteristic of all Levantine cuisine, Palestinian food is fragrant, healthy and delicious. From a colourful array of bountiful mezze dishes to rich slow-cooked stews flavoured with aromatic spice blends, it's a cuisine that represents the very best of modern Middle Eastern cookery. In this beautiful Palestinian cookbook, food writer Yasmin Khan shares recipes and stories from her travels through the region. On her journey she harvests black olives from the groves of Burquin in the West Bank, hand-rolls maftool – the plump Palestinian couscous – in home kitchens in Jenin and even finds time to enjoy a pint with workers at the Taybeh brewery, which is producing the first Palestinian craft beer. As she feasts and cooks with Palestinians of all ages and backgrounds, she learns about the realities of their everyday lives. Zaitoun includes herb-filled salads, quick pickles, fragrant soups, tender roasted meats and rich desserts, and has a special focus on vegetarian versions of Palestinian classics. It has recipes for olive, fig and honey tapenade, roast chicken stuffed with pine nuts and raisins, and pomegranate passion cake, among many others. And surrounding the recipes, there is a chorus of stories from those who love, live and cook with Palestine in their hearts.

Monk Yoshihiro Imai. 2021 Monk is the story of chef Yoshihiro Imai's fourteen-seat, seasonally inspired restaurant, set on the cherry blossom-lined Philosopher's Path in Kyoto. Through personal essays, recipes, and beautiful photography, Yoshihiro evokes the rituals that form his life in Kyoto and his deep connection to the fields of the nearby Ohara valley. He shares stories of the organic farmers, makers, and exceptional ingredients -- from foraged vegetables to wild herbs and flowers -- that inspire his omakase-style menu; describes why the wood-fired oven is central to the restaurant; and traces the evolution of the innovative and delicious pizza for which he is globally renowned--Back cover.

The Palestinian Table Reem Kassis. 2017-10-23 Authentic modern Middle Eastern home cooking – 150 delicious, easy-to-follow recipes inspired by three generations of family tradition. While interest in Middle Eastern cuisines has blossomed, the nuances and subtleties of Palestinian food are still relatively unexplored. In The Palestinian Table, Reem Kassis weaves a tapestry of personal anecdotes, local traditions, and historical context, sharing with home cooks her collection of nearly 150 delicious, easy-to-follow recipes that range from simple breakfasts and quick-to-prepare salads to celebratory dishes fit for a feast - giving rare insight into the heart of the Palestinian family kitchen.

Ottolenghi Simple Yotam Ottolenghi. 2018-10-16 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.

Provecho Edgar Castrejón. 2021-10-12 The definitive plant-based Mexican cookbook for a new generation, featuring 100 recipes transforming traditional dishes into vegan celebrations of family and home ONE OF THE BEST COOKBOOKS OF THE YEAR: Boston Globe and Glamour • “The stories will feed your soul and the recipes will channel your love for Mexican food in a wholesome plant-based way.”—Nisha Vora, creator of Rainbow Plant Life and author of The Vegan Instant Pot Cookbook Edgar Castrejón went vegan as a college student when he realized that following a plant-based diet made him feel better, but he worried he would no longer fit in back at the table with his family. As a proud first-generation Mexican American growing up in Oakland, Edgar had spent countless hours with his mom, aunts, and grandmother in the kitchen, where family recipes were passed down through “las manos mágicas.” So Edgar began creating healthier, meatless variations on the dishes he grew up cooking and eating. Provecho features one hundred of Edgar’s ingenious vegan recipes that honor the traditional, often meat-heavy classics of Mexican and Latin American culture while cooking with compassion. Many take thirty minutes or less, rely on readily accessible ingredients, and feature Salvadoran and Colombian influences. And they’re all organized by how meals are approached in Edgar’s family: • La Mesa Llena (“The Full Table”): Mushroom Sancocho; No-Bake Enchiladas Verde with Jackfruit; Lentil-Cauliflower Empanadas • La Mesita (“The Small Table”): Sweet Potato and Kale Tacos; Quesadillas de Brócoli y Tofu; Vegan Queso Fundido • La Mañana Después de la Cruda (“The Morning After”): Burritos de Desayuno; “Huevos” Rancheros; Papas con Chorizo Vegano • Antojitos (“Little Cravings”): Vegan Chipotle Crema; Mi Tia Evelia’s Ceviche de Coliflor; Ensalada de Nopales • Bebidas (“Drinks”): Oat Milk Horchata; Jugo de Espinaca y Piña; Margarita Fuerte • Postrecitos (“Little Desserts”): Almond Milk Rice Pudding with Cashew Cream; Gelatina de Mango Coco; Apple Empanadas With Provecho, Edgar invites you to discover a whole new way to enjoy the flavors he has loved his entire life—and still wakes up craving every day.

Summer Ramadan Cooking Yvonne M. Maffei. 2012-08-08 Yvonne Maffei, M.A. is a food writer and publishes MyHalalKitchen.com, a blog about halal food and cooking. She teaches cooking classes, gives lectures on healthy eating, and consults schools on how to source healthy ingredients to create tasty halal recipes for their school lunches.

Baladi Joudie Kalla.2018-10-18 Following on from her bestselling *Palestine on a Plate*, Joudie Kalla introduces readers to even more of the Middle East's best kept secret - Palestinian cuisine. 'Baladi' means 'my home, land and country' in Farsi and Joudie once again pays homage to her homeland of Palestine by showcasing the wide-ranging, vibrant and truly delicious dishes of this country. *Baladi* features recipes that are broadly categorized according to the part of the country that they primarily hail from, such as the land, the sea and the forest. Experience the wonderful flavours of Palestine through daoud basha (lamb meatballs cooked in a tamarind and tomato sauce served with caramelised onions and vermicelli rice), fatayer sabaneekh (spinach, sumac and onion patties), samak Makli (fried fish selection with courgette mint and yogurt dip), halawet il smeed (buttery semolina and orange blossom dessert), and many more sensational recipes. Dishes are designed to go together and Joudie explains how to approach matching recipes together for a meal, although at the end of the day she takes an entirely flexible approach - choose what you fancy and create your own tasty combinations!

My Shanghai Betty Liu.2021-03-11 One of the Best Cookbooks of 2021 by the New York Times Experience the sublime beauty and flavor of one of the oldest and most delicious cuisines on earth: the food of Shanghai, China's most exciting city, in this evocative, colorful gastronomic tour that features 100 recipes, stories, and more than 150 spectacular color photographs. Filled with galleries, museums, and gleaming skyscrapers, Shanghai is a modern metropolis and the world's largest city proper, the home to twenty-four million inhabitants and host to eight million visitors a year. "China's crown jewel" (Vogue), Shanghai is an up-and-coming food destination, filled with restaurants that specialize in international cuisines, fusion dishes, and chefs on the verge of the next big thing. It is also home to some of the oldest and most flavorful cooking on the planet. Betty Liu, whose family has deep roots in Shanghai and grew up eating homestyle Shanghainese food, provides an enchanting and intimate look at this city and its abundant cuisine. In this sumptuous book, part cookbook, part travelogue, part cultural study, she cuts to the heart of what makes Chinese food Chinese—the people, their stories, and their family traditions. Organized by season, *My Shanghai* takes us through a year in the Shanghai culinary calendar, with flavorful recipes that go beyond the standard, well-known fare, and stories that illuminate diverse communities and their food rituals. Chinese food is rarely associated with seasonality. Yet as Liu reveals, the way the Shanghainese interact with the seasons is the essence of their cooking: what is on a dinner table is dictated by what is available in the surrounding waters and fields. Live seafood, fresh meat, and ripe vegetables and fruits are used in harmony with spices to create a variety of refined dishes all through the year. *My Shanghai* allows everyone to enjoy the homestyle food Chinese people have eaten for centuries, in the context of how we cook today. Liu demystifies Chinese cuisine for home cooks, providing recipes for family favorites that have been passed down through generations as well as authentic street food: her mother's lion's head meatballs, mung bean soup, and weekday stir-fries; her father-in-law's pride and joy, the Nanjing salted duck; the classic red-braised pork belly (as well as a riff to turn them into gua bao!); and core basics like high stock, wontons, and fried rice. In *My Shanghai*, there is something for everyone—beloved noodle and dumpling dishes, as well as surprisingly light fare. Though they harken back centuries, the dishes in this outstanding book are thoroughly modern—fresh and vibrant, sophisticated yet understated, and all bursting with complex flavors that will please even the most discriminating or adventurous palate.

Japanese Food Made Easy Aya Nishimura.2020-04-28 Japanese home cooking is simple - no need for the difficult techniques or hard-to-find produce sometimes used in restaurants. All you need are the well-selected ingredients and seasonings that elevate a dish to something truly special. *Japanese Food Made Easy* showcases favourite recipes such as ramen, gyoza, teriyaki and tonkatsu, as well as Japanese dishes generally eaten at home, such as grilled peppers with bonito flakes, kakiage fritters and homemade fried tofu. You'll discover how to make your own teriyaki sauce, tonkatsu sauce, miso dressing and shichimi togarashi (seven chilli mix) - these homemade versions are a healthier alternative to store-bought and will bring instant flavour to the simplest dish. There are also recipes for making dashi broth, sushi or sashimi from scratch, for those who want to try making more traditional Japanese food.

The Bird in the Bamboo Cage Hazel Gaynor.2020-08-20 Inspired by true events... 'Moving and authentic' Dinah Jefferies 'Vivid, heart-rending and so, so beautiful' Jenny Ashcroft 'A beautiful, tender and fascinating story' Sinead Moriarty

Bottom of the Pot Naz Deravian.2018-09-18 Winner of The IACP 2019 First Book Award presented by The Julia Child Foundation Like Madhur Jaffrey and Marcella Hazan before her, Naz Deravian will introduce the pleasures and secrets of her mother culture's cooking to a broad audience that has no idea what it's been missing. America will not only fall in love with Persian cooking, it'll fall in love with Naz." - Samin Nosrat, author of *Salt, Fat, Acid, Heat: The Four Elements of Good Cooking* Naz Deravian lays out the multi-hued canvas of a Persian meal, with 100+ recipes adapted to an American home kitchen and interspersed with Naz's celebrated essays exploring the idea of home. At eight years old, Naz Deravian left Iran with her family during the height of the 1979 Iranian Revolution and hostage crisis. Over the following ten years, they emigrated from Iran to Rome to Vancouver, carrying with them books of Persian poetry, tiny jars of saffron threads, and always, the knowledge that home can be found in a simple, perfect pot of rice. As they traverse the world in search of a place to land, Naz's family finds comfort and familiarity in pots of hearty aash, steaming pomegranate and walnut chicken, and of course, tahdig: the crispy, golden jewels of rice that form a crust at the bottom of the pot. The best part, saved for last. In *Bottom of the Pot*, Naz, now an award-winning writer and passionate home cook based in LA, opens up to us a world of fragrant rose petals and tart dried limes, music and poetry, and the bittersweet twin pulls of assimilation and nostalgia. In over 100 recipes, Naz introduces us to Persian food made from a global perspective, at home in an American kitchen.

A New Way to Food Maggie Battista.2019-02-05 Discover a body-positive approach to food through nourishing recipes, heart-opening stories, and helpful lessons on creating a healthy relationship with food. Maggie Battista struggled with eating and dieting her whole life, until she discovered the foods and recipes that made her finally see herself as worthy of good health. In this kind and generous cookbook she shares the more than 100 mostly wholesome, mainly dairy-free, plant-based, and always refined sugar-free recipes that helped her find her way to good health, lose 70 pounds, and rid herself of years of chronic aches and pains. With stories that chronicle her struggles, victories, and lessons from finally reconciling her relationship with food; tips and advice on changing your own approach to food; and recipes for every time of day and occasion; *A New Way to Food* is the playbook for seeing yourself with kinder eyes and enjoying every meal along the way.

Falastin Cookbook Felisha J Crossland.2024-04-02 The *Falastin Cookbook* is more than just a collection of recipes; it's a testament to the resilience and creativity of the Palestinian people. Through food, it tells the story of a land steeped in history and tradition, yet brimming with innovation and vitality. Whether it's the iconic flavors of falafel and hummus or lesser-known dishes like maftool (Palestinian couscous) and musakhan (roast chicken with sumac and caramelized onions), every recipe is a labor of love, meticulously crafted to honor the ingredients and techniques of Palestinian cooking.

Nabil Anani Sulieman Mleahat,Martin Mulloy.2018 The first monograph of pioneering Palestinian artist Nabil Anani, considered to be a founder of the contemporary Palestinian art movement.

Jerusalem (EL) Yotam Ottolenghi,Sami Tamimi.2012-10-16 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.

Gaza Kitchen Laila El Haddad,Maggie Schmitt.2016-02-01 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.

Saveur: The New Classics Cookbook Saveur magazine The editors of.2014-10-28 Features more than one thousand recipes from around the world, including such offerings as deviled eggs with smoked trout, oyster

po'boy, crispy Chinese roast pork, spicy Tunisian fish stew, and cardamom-buttermilk pie.

Ottolenghi Test Kitchen: Shelf Love Yotam Ottolenghi, Noor Murad, Ottolenghi Test Kitchen. 2021-09-30 Relaxed, flexible home cooking from Yotam Ottolenghi and his superteam. Whether they're conjuring up new recipes or cooking for themselves at home, the Ottolenghi Test Kitchen team do what we all do: they raid their kitchens. But then, they turn whatever they find into approachable creations with an 'Ottolenghi' twist. This instinct is in perfect sync with recent times, when we've all been standing in front of our kitchen shelves, our cupboards and our fridges, wondering what to cook with what we've got; how to put a can of chickpeas or a bag of frozen peas to good use, instead of taking an extra trip to the shops. For the first time, the team welcome us into their creative space. These dishes pack all the punch and edge we expect from Ottolenghi, but offer more flexibility to make them our own, using what we've got to hand. There's the ultimate guide to creamy dreamy hummus, a one-pan route to confit tandoori chickpeas and a tomato salad that rules them all. This book is all about feeding ourselves and our families with less stress and less fuss, but with all the 'wow' of an Ottolenghi meal. It's a notebook to scribble on and add to, to take its ethos and absolutely make it your own. This is how to cook, the OTK way.

Ottolenghi Test Kitchen: Shelf Love Noor Murad, Yotam Ottolenghi. 2021-11-02 NATIONAL BESTSELLER From the New York Times bestselling author and his superteam 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.

Zabar's Lori Zabar. 2022-05-03 The fascinating, mouthwatering story (with ten recipes!) of the immigrant family that created a New York gastronomic legend: "The most rambunctious and chaotic of all delicatessens, with one foot in the Old World and the other in the vanguard of every fast-breaking food move in the city (Nora Ephron, best-selling author and award-winning screenwriter). When Louis and Lilly Zabar rented a counter in a dairy store on 80th Street and Broadway in 1934 to sell smoked fish, they could not have imagined that their store would eventually occupy half a city block and become a beloved mecca for quality food of all kinds. A passion for perfection, a keen business sense, cutthroat competitive instincts, and devotion to their customers led four generations of Zabars to create the Upper West Side shrine to the cheese, fish, meat, produce, baked goods, and prepared products that heralded the twentieth-century revolution in food production and consumption. Lori Zabar—Louis's granddaughter—begins with her grandfather's escape from Ukraine in 1921, following a pogrom in which several family members were killed. She describes Zabar's gradual expansion, Louis's untimely death in 1950, and the passing of the torch to Saul, Stanley, and partner Murray Klein, who raised competitive pricing to an art form and added top-tier houseware and appliances. She paints a delectable portrait of Zabar's as it is today—the intoxicating aromas, the crowds, the devoted staff—and shares behind-the-scenes anecdotes of the long-time employees, family members, eccentric customers, and celebrity fans who have created a uniquely American institution that honors its immigrant roots, revels in its New York history, and is relentless in its devotion to the art and science of selling gourmet food.

Classic Palestinian Cuisine Christiane Dabdoub Nasser. 2013-07-10 Classic Palestinian Cuisine is a collection of over one hundred mouth-watering dishes, such as ful m'dammas (broad bean salad), kidreh (rice with mutton) and djaj mahshi (stuffed chicken), characteristic of the culinary culture of the Mediterranean. Christiane Dabdoub Nasser's delightful tips and anecdotes, from coring marrows to buying the perfect cabbage for stuffing, vividly bring to life the smells and flavours of Palestinian cookery, as practiced in kitchens across the region for generations.

Mezze Ghillie Basan. 2018-02-13 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 such 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.

The Arabesque Table Reem Kassis, Hans Stofregen. 2021 Much-loved author and James Beard nominee Reem Kassis presents an acclaimed and unique collection of original contemporary recipes tracing the rich history of Arab cuisine.

The Sqrl Jam (Jelly, Fruit Butter, and Others) Book Jessica Koslow. 2020-07-21 A home cook-friendly recipe collection of over seventy-five famed jams, jellies, butters, marmalades, and other fruit preserves, from a James Beard-nominated chef. "This is food whose time has come," declared Mark Bittman about Sqrl, the much-beloved Los Angeles restaurant that locals, tourists, and critics alike all flock to. Sqrl all began with jam—organic, local, made from unusual combinations of fruits, fragrant, and not overly sweet—the kind of jam you eat with a spoon. The Sqrl Jam Book collects Jessica Koslow's signature recipes into a cookbook that looks and feels like no other preserving book out there, inspiring makers to try their own hands at canning and creating. With photography and a design bound to inspire imitators, The Sqrl Jam Book will make you fall in love with jam.

The Short Stack Cookbook Nick Fauchald, Kaitlyn Goalen. 2016-10-18 An artful collection of 150 new, original recipes organized by ingredient, from trusted culinary pros: "The emphasis is on ease." —The Washington Post This down-to-earth collection features 150 new, original recipes organized by ingredient—from IACP and James Beard Award-winning cookbook authors, chefs, food writers, recipe testers, and editors. The ethos behind Short Stack Editions is simple: Pair honest, common ingredients with trusted voices in the culinary world for inspired recipes home cooks can actually use. And for their first cookbook, Short Stack founders Nick Fauchald and Kaitlyn Goalen call upon their acclaimed contributors to extend their love letters to favorite ingredients. Exclusively created for this cookbook, these recipes—from all-star chefs, food writers, editors, and stylists—are destined to become favorites. Organized by 18 ingredients, including Apples, Bacon, Brussels Sprouts, Butter, Cheddar, Eggs, Tomatoes, Greek Yogurt, Honey, Hot Chile Peppers, Kale, Lemons, Sourdough, Whole Chicken, and Winter Squash, The Short Stack Cookbook takes readers through staples found in the kitchen and presents new ways to cook with everyday items. Contributors include: Virginia Willis (author of Bon Appétit, Y'all) Sara Jenkins (chef, restaurateur, and cookbook author) Ian Knauer (IACP nominee and editor at Food & Wine) Soa Davies (producer of Eric Ripert's cookbook On the Line and TV show Avec Eric) Susan Spungen (founding food editor for Martha Stewart Living) Angie Mosier (food stylist, photographer, and writer for Food & Wine and the New York Times) Rebekah Pepler (writer and food stylist) Alison Roman (BuzzFeed food editor) Sarah Baird (writer and culinary anthropologist) Julia Sherman (artist, photographer, writer, and editor of Salad for President) Michael Harlan Turkell (award-winning photographer) Julia Turshen (cookbook author) Megan Scott (recipe developer) Tyler Kord (chef-owner of the No. 7 group) Paul Grimes (food stylist) Beth Lipton (food director for Health magazine)

The Saffron Tales Yasmin Khan. 2016-09-27 Winner of the M.F.K Fisher Award for Excellence in Culinary Writing from Les Dames d'Escoffier New York Times Best Cookbooks of the Year Wall Street Journal Best

Cookbooks of the Year BBC Food Programme Best Cookbooks of the Year A glorious celebration of the food and people of Iran, featuring stories from home kitchens and more than 80 delicious, modern recipes. This is so much more than a compilation of recipes, gorgeous though they themselves are. This is a book that tells a story, both cultural and personal, and her voice is as engaging as her food. --Nigella Lawson Barberries, fresh herbs, date molasses, dried limes, saffron; Yasmin's Persian pantry staples are a roll call of my favourite ingredients. Her recipes are a mouthwatering showcase of a beautiful country. --Yotam Ottolenghi Not just a great cookbook but a book full of stories - a love letter to Iran and its people. --Diana Henry Armed with little more than a notebook and a bottle of pomegranate molasses, and fueled by memories of her family's farm in the lush seaside province of Gilan, British-Iranian cook Yasmin Khan traversed Iran in search of the most delicious recipes for this Persian cookbook. Her quest took her from the snowy mountains of Tabriz to the cosmopolitan cafés of Tehran and the pomegranate orchards of Isfahan, where she was welcomed into the homes of artists, farmers, electricians, and teachers. Through her travels, she gained a unique insight into the culinary secrets of the Persian kitchen, and the lives of ordinary Iranians today. In *The Saffron Tales*, Yasmin weaves together a tapestry of stories from Iranian home kitchens with exclusive photography and fragrant, modern recipes that are rooted in the rich tradition of Persian cooking. All fully accessible for the home cook, Yasmin's recipes range from the inimitable fesenjoon (chicken with walnuts and pomegranates) to kofte berenji (lamb meatballs stuffed with prunes and barberries) and ghalyieh maygoo (shrimp, coriander, and tamarind stew). She also offers a wealth of vegetarian dishes, including tahcheen (baked saffron and eggplant rice) and domaj (mixed herb, flatbread, and feta salad), as well as sumptuous desserts such as rose and almond cake, and sour cherry and dark chocolate cookies. With stunning photography from all corners of Iran and gorgeous recipe images, this lavish cookbook rejoices in the land, life, flavors, and food of an enigmatic and beautiful country.

Palestine on a Plate Joudie Kalla.2019-09-17 Winner 'Best Arab Cuisine Book' - Gourmand World Cookbook Awards 2016. Palestinian food is not just found on the streets with the ka'ak (sesame bread) sellers and stalls selling za'atar chicken and mana'eesh (za'atar sesame bread), but in the home too; in the kitchens all across the country, where families cook and eat together every day, in a way that generations before them have always done. *Palestine on a Plate* is a tribute to family, cooking and home, made with the ingredients that Joudie's mother and grandmother use, and their grandmothers used before them. - old recipes created with love that bring people together in appreciation of the beauty of this rich heritage. Immerse yourself in the stories and culture and experience the wonderful flavours of Palestine through the food in this book.

Falastin Cookbook Johnny M Semmes.2024-03-24 100+ Recipes, Stories, and Traditions from the Heart of PalestineThe Falastin cookbook, authored by Sami Tamimi and Tara Wigley, is a culinary journey through the vibrant and diverse Palestinian cuisine. Released in 2020, it offers a rich tapestry of recipes deeply rooted in Palestinian culture, history, and traditions. The cookbook beautifully captures the essence of Palestinian cooking, showcasing the flavors, ingredients, and techniques that have evolved over generations. From comforting classics to modern interpretations, each recipe reflects the warmth and hospitality of Palestinian culture.

Taverna Georgina Hayden.2019-04-04 AS SEEN ON CHANNEL 4'S THE GREAT COOKBOOK CHALLENGE 'A culinary masterpiece' Olia Hercules, author of *Home Food* Sun-kissed, simple, and delicious recipes bursting with the delights of the Mediterranean cooking from award-winning food writer, Georgina Hayden. Throughout TAVERNA you'll be treated to the full, delicious melting pot of Greek Cypriot food and flavours, including: Simple Mediterranean salads Classic ingredients like feta, a squeeze of lemon and fresh oregano Cinnamon-infused stews Orange-blossom scented pastries Georgina takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. 'Taverna... brings a touch of Cypriot sunshine into your kitchen' *Good Housekeeping* 'This spectacular book is filled with comforting, delicious recipes' Jamie Oliver

Falastin Sami Tamimi,Tara Wigley.2020-06-16 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. IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Forbes • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Food & Wine • The Guardian • National Geographic • Smithsonian Magazine • Publishers Weekly • Library Journal “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.

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