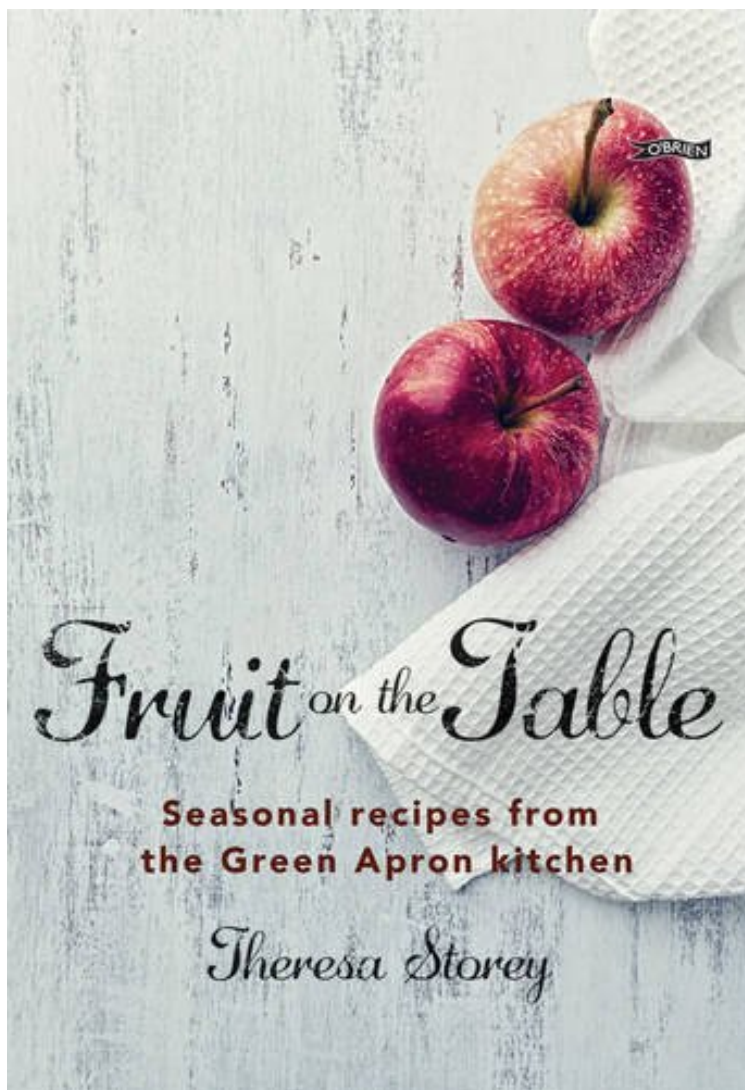


(Download ebook) Fruit on the Table: Seasonal recipes from the Green Apron kitchen

## Fruit on the Table: Seasonal recipes from the Green Apron kitchen

*Theresa Storey*

*DOC | \*audiobook | ebooks | Download PDF | ePub*



[Download](#)

[Read Online](#)

#3514205 in Books O Brien Press 2016-09-20Original language:English 9.80 x .90 x 7.50l, 1.34 #File Name: 1847177778208 pagesO Brien Press | File size: 44.Mb

**Theresa Storey : Fruit on the Table: Seasonal recipes from the Green Apron kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fruit on the Table: Seasonal recipes from the Green Apron kitchen:

0 of 0 people found the following review helpful. Please, Life, give me lemons!By CustomerIf you like lemon curd - and who doesn't? - that alone should give this beautiful book a key place in your kitchen! Theresa's simple, clearly written, microwave lemon curd recipe is absolutely brilliant. But don't stop there, because Theresa will soon have you making savory treats as well as sweet... reminding you that tomatoes are fruit too, which happily pair with goat cheese... shopping for figs to cook with lamb... seeking out Seville oranges in season to make Vin d'Orange (a.k.a.

Marmalade Wine in our house). A particularly helpful feature of the book is the fact that it has both imperial and metric measurements, making it possible to achieve equal success on either side of the Atlantic. This is a book to treasure - and really use - but also to give anyone who loves to cook. I'm waiting hopefully for a Kindle edition so I can keep it with me wherever I go (lemon curd made in a hotel room microwave, anyone?)

0 of 0 people found the following review helpful. So many recipes to try!

By Customer This cookbook is filled with a variety of useful recipes, with an emphasis on using produce items picked in season. It is evident that Ms. Storey is an expert at her craft, and she includes tips for everything from growing your own fruit to setting your preserves perfectly. The design of the cookbook is seasonal, recipes are easy to locate, and the aesthetic is colorful but clean.

0 of 0 people found the following review helpful. ... Fruit on the Table book to be the absolute best. The author is an artist in the preparation ...

By James M. As a collector of cookbooks I find this Fruit on the Table book to be the absolute best. The author is an artist in the preparation of fruits and vegetables.

A beautiful recipe book following the seasons: Jan-April, May-July, Aug-Oct, Halloween-Christmas. It covers a full range of meals for today's living: school snacks, main meals, desserts, jams, chutneys, relishes, soups, etc. with photos of fruit before picking and of finished preparations. Full color photos.

where other people make jams, chutneys and relishes, Mrs Storey makes magic, and her book is filled with the sort of ideas, secrets and concepts that will make your cooking better -- McKenna Guides provides the perfect recipes for making the most of autumn's harvest bounty -- Irish Examiner absolutely gorgeous -- ilovecooking.ie gorgeous ... celebrates fruit from all four seasons ... bound to keep us cooking, baking and preserving all year round -- Easy Food Magazine From start to finish, Fruit on the Table is a joy to read -- The taste.ie Theresa Storey is a great cook. Anyone who has ever bought one of her jars of jams and chutneys, sold from her Green Apron market stall, will know that already. Here is a cook whose instinct, and accuracy, with flavours is unerring. Ms Storey seems to always know the right moment: when to pick the fruit; when to stop the cooking; when to seize the day and the flavours of the day. Her book runs from marmalade to prune tarts, via mojito marmalade and Batley cake and Finnish blueberry pie. Fruit on the Table displays Ms Storey's capacious confidence in the best possible way: she makes you feel that you can confidently pull off every single recipe, that your own Busy-Day cake will be just the ticket. There is a relish not just in the recipes themselves, but in the chatty and wise writing: "Sometimes you just need cake, and you need it now"; "I love rhubarb jam, but it's a pain to make"; "We ate a lot of these cookies as kids because when you grow a lot of pumpkins you need to eat a lot of pumpkin!". This book is a sheer delight, and it's going to make Theresa Storey Ireland's most famous producer of preserves. -- McKenna's Guides it's a real beauty -- Nessa Robins gorgeous recipes ... a beautiful, beautiful book -- Limerick's Live 95FM 'Limerick Today' About the Author Imagine sitting in the morning sunshine eating nectarine jam on warm croissants ... Theresa Storey of The Green Apron celebrates four seasons of fruit with recipes for sweet favourites like cherry pie and strawberry jam, as well as savoury dishes such as sole Veronique and lamb and fig tagine. She also includes a few surprises, like blackberry whiskey, fruit roll-ups and tomato tapenade. With over one hundred easy-to-follow recipes, and tips for growing, preserving and drying fruit, this beautiful book shows you how to bring fruit to all dining occasions, all year round.