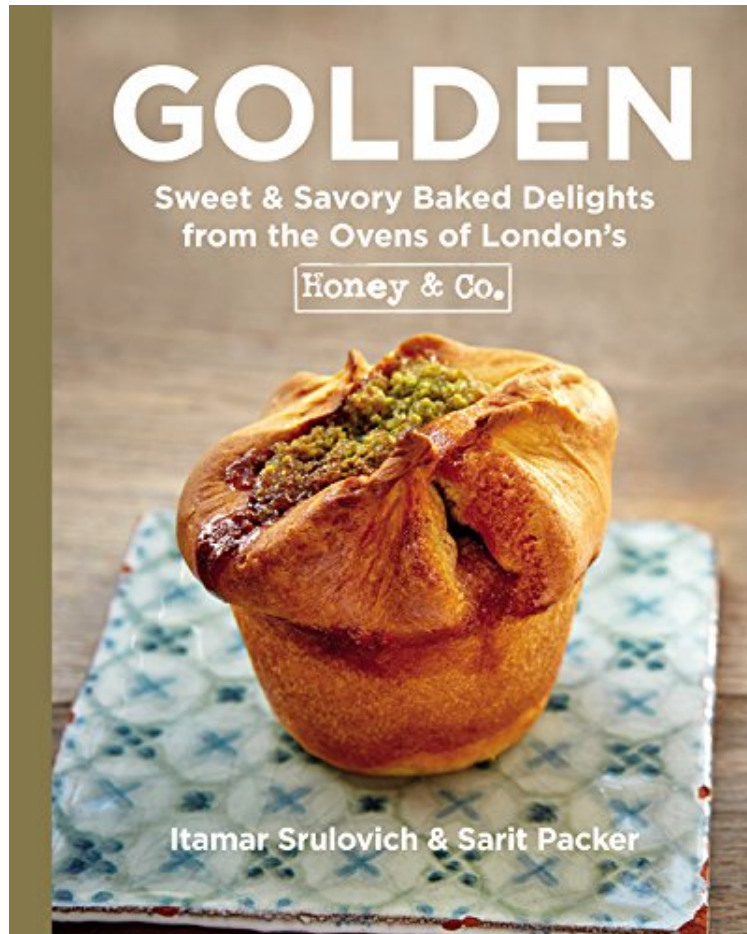


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Golden: Sweet Savory Baked Delights from the Ovens of London's Honey Co.

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#84446 in Books Srulovich Itamar 2016-11-01 2016-11-01Original language:EnglishPDF # 1 10.25 x 1.00 x 7.751, .0 #File Name: 0316284327304 pagesGolden Sweet Savory Baked Delights from the Ovens of London s Honey Co | File size: 55.Mb

Itamar Srulovich, Sarit Packer : Golden: Sweet Savory Baked Delights from the Ovens of London's Honey Co. before purchasing it in order to gage whether or not it would be worth my time, and all praised Golden: Sweet Savory Baked Delights from the Ovens of London's Honey Co.:

49 of 49 people found the following review helpful. Luscious recipes in US version of Honey Co. The Baking BookBy Kat LGolden is another beautiful cookbook from Honey Co. In fact, it's the exact same cookbook as Honey Co. The Baking Book, which was released in the UK last year. I wish that fact were made apparent anywhere in the publishers description, because I already own the UK version, and there's nothing new here. The only real difference is the use of F instead of C for the oven temperatures. Both books specify ingredients in grams/ml only. Don't own the UK version? Golden is definitely worth the money.I've made the ijeh (herb frittata), orange tahini soft pretzels, chocolate sandwich

cookies with tahini cream, roasted pepper lahma, chocolate hazelnut cinnamon krantz loaf (akin to homemade nutella babka) and the coffee cardamom walnut cake from Golden. Getting the hang of making the pretzels took me a while, and some of the recipes are quite involved. However, everything was delicious and eventually I'd like to make virtually every recipe. Most of these recipes can be made within an hour or two, even more if you don't count rise time. Almost everything I've made from Honey Co (Book 1) and Golden (Book 2) has turned out to be richly-flavored, satisfying, crave-able, and completely outside of the types of dishes I usually make for myself. The flavor combinations are creative and unusual, yet homey and comforting as well. The only recipe that hasn't turned out for me was their potato bread in Book 1, and that was likely my mistake somewhere along the way (or my sad potato). My old roommate was from Israel, and these recipes have earned his seal of approval too. 1 of 1 people found the following review helpful. Five Stars By KimGreat cookbook. Nice layout and the recipes are mouthwatering. 0 of 0 people found the following review helpful. Wonderful Book, So glad I got it By Ninafly Wonderful Book, So glad I got it. Thank you for selling your books on . I can afford to add to my collection of CookBooks.

"I want to make every recipe in this book. . . . And you should, too!"--David Lebovitz, author of My Paris Kitchen and Ready for Dessert

One of the Best Cookbooks of 2016 - The New York Times, NPR's Here and Now "Itamar Srulovich and Sarit Packer offer modern recipes that reflect the perfumed and spiced flavors of their Israeli heritage, mixed with favorites from British teatime and French patisseries. You'll find excellent apricot and elderflower jam, chickpea flour shortbread and yeasted morning buns filled with strawberry, pistachio paste and a rose-water syrup."?Melissa Clark, The New York Times "A thoroughly appealing collection of recipes focused on Middle Eastern flavors. I was tempted by nearly everything... I am charmed by some of the recipe language... and [my cakes] came out just right."?Kathy Gunst, NPR's Here and Now "Excellent... [Golden has] something I deeply value in a cookbook: a sense of place... There are plenty of lovely, glowy shots... [and] Srulovich and Packer's voices...are friendly and playful in a way that is frankly hard to pull off in a cookbook.... I was charmed by the writing and the recipes."?Dan Saltzstein, Food52 "I love Itamar and Sarit's beautiful baked goods as much as I crave their fresh Middle Eastern fare. In Golden, the flavors of their native region enliven everything from a sesame-swirled babka to the darkest chocolate-pistachio cookies imaginable. I want to make every recipe in this book. In fact . . . I've already started. And you should, too!"?David Lebovitz, author of My Paris Kitchen and Ready for Dessert "Sarit and Itamar at Honey Co. are the best restaurant friends we've never actually met. You can get to know them the way we did: through Golden, their inspired baking book. These flavors are exotic, sensuous, and clever-and you'll be marking the pages of every recipe you can't wait to try, starting with the chocolate, hazelnut cinnamon krantz loaf."?Dede Lahman and Chef Neil Kleinberg, authors of Clinton St. Baking Company Cookbook "This very soulful and inventive book shows why Londoners have fallen in love with Honey Co. Sarit and Itamar's recipes, thoughts, and bold flavors are opening new doors in my own baking."