

(Library ebook) Honey Co.: The Cookbook

## Honey Co.: The Cookbook

*Itamar Srulovich, Sarit Packer*

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#368933 in Books Srulovich Itamar 2015-05-05 2015-05-05 Original language: English PDF # 1 10.25 x 1.00 x 7.881, .0 #File Name: 0316284300304 pages Honey Co The Cookbook | File size: 23.Mb

**Itamar Srulovich, Sarit Packer : Honey Co.: The Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Honey Co.: The Cookbook:

35 of 35 people found the following review helpful. Delicious, imaginative recipes and well-told stories offer something for everyone By Kat L Brief review and then an index=-----=The author recommends the "mushroom and cumin sfiha" as the dish to cook if you're only going to cook one dish from this cookbook. So of course, that's the first dish I made. It's good, but it's not great. I think he's wrong about it being the best dish out of all these dishes. Full disclosure, I adore mushrooms but I am not tremendously fond of cumin as the primary flavor. I then made the "borekitas", which are headed by a cute, brief story about developing the recipe that happily also offers a variety of alternate filling possibilities if you want to experiment. These are delicious, and closely mimic the borek a Turkish friend made for me, so I'm quite happy to have a recipe to make personal-sized boreks. Both authors worked for restaurants within the Ottolenghi group. That influence and cooking style is very much present here. Even the book style, with the plush cover, is similar. However, this couple clearly has their own ideas about

food. The food in Honey Co spans a different range of recipes and regions than the Ottolenghi cookbooks do. The recipes in this book are approachable and my Israeli roommate would be delighted if I cooked them all. Since hasn't posted an Index yet for this book, and it doesn't appear in the Kindle version, I'll briefly cover the recipe selection. The book is broken into sections, where the beginning of each section tells part of the story of the authors meeting, falling in love, opening this restaurant, and the history/life in the restaurant. These stories are well-written and do a great job on conveying the personality of the chefs and the atmosphere of their restaurant.

Welcome: Basic Instructions  
 Base recipes  
 Sweet spice Baharat  
 Whole preserved lemons  
 Preserved lemon slices  
 Tahini Zehug Everything  
 Mezze: Raw Cured: Uri buri prawns  
 Lamb kubbe nia  
 Sea bream kubbe nia  
 Sardines cured in vine leaves  
 Mackerel cured in oil  
 Cured sea bream with pomegranate juice  
 Fresh veg. mezze  
 Canned Pickled: Cucumber pickle  
 Sweet beet pickle  
 Moroccan carrot pickle  
 Canned peppers  
 Canned artichokes  
 Pink turnip pickle  
 Tumeric cauliflower pickle  
 Pickled chilies  
 Bread: General notes  
 Pita Bukhari bread  
 Potato bread  
 Ashtanur Griddle bread  
 Lavoush  
 Milk bun  
 Dips, spreads and purees: Hummus  
 Mashawsha  
 Dinosaur eggs  
 Matbucha  
 Butternut tahini dip with roasted hazelnuts  
 Celeriac puree with burnt yogurt  
 Zucchini dip with yogurt and mint  
 Muhamra  
 Baba ganoush  
 Labaneh  
 Baked fried: Falafel Jerusalem-style falafel  
 Haifa-style falafel  
 Yemeni-style falafel  
 Carrot butternut fritters  
 Zucchini herb fritters  
 Feta spring onion bouikos  
 Borekitas  
 Cracked: Basic bulgar wheat  
 Tomato pomengranate tabbouleh  
 Apricot pistachio tabbouleh  
 Crunchy root veg. tabbouleh  
 Green tabbouleh salad  
 Couscous chickpeas in ras el hanut  
 Kisir  
 Fresh salads: Fig, goat cheese honey  
 Tomato za'atar fatoush  
 Beets plums with rose-walnut dressing  
 Artichokes and kashkaval  
 Jerusalem water salad  
 Spring salad  
 Watermelon feta  
 Big Itzik  
 Poached quince with curd cheese  
 Peaches goat cheese  
 Light dinners: Lamb siniya  
 Sea bream with grapes, cucumber and yogurt  
 Beef kofta  
 Pomegranate molasses chicken with bulgar wheat salad  
 Prawns with orange, tomato cardamom  
 Lamb salad with Georgian plum sauce  
 Mint lemon chicken with apricots and potatoes  
 Red mullet with artichoke and preserved lemons  
 BBQ beef with tomato salad on griddle bread  
 Pan-fried chicken liver with grapes on griddle bread  
 Roasted sea bream with spring onions on griddle bread  
 Rolled wrapped: Beet kubbe soup  
 Whole stuffed chicken with freekeh, almonds, pinenuts  
 Gundi  
 Stuffed vine leaves  
 Stuffed sardines  
 Mishmishiya  
 Makshi  
 Meatballs with peas, mint yogurt  
 Meatballs in sweet/sour/spicy tomato sauce  
 Dushpra - cherries, lamb sweet spice dumplings  
 Slow cooked: Slow-cooked lamb shoulder  
 Short ribs with dates, date molasses  
 potatoes  
 Ox cheeks with quince and bay leaf  
 Oxtail sofrito  
 Patlican - lamb eggplant stew  
 Octopus in meshwiya sauce with celery salad  
 Musakhan  
 Madfunia  
 Chicken pastilla  
 Lamb shawarma  
 Veggie: Mujadra with salad and tahini  
 Mushroom cumin sfiha  
 Medias  
 Isreali couscous, peas, preserved lemon, mint, goat's cheese  
 Butternut stew with dumplings  
 Cauliflower "shawarma"  
 Veg. moussaka  
 Badargani - eggplant rolls with walnut pomegranate  
 Eggplant sabich  
 Savory cheesecake  
 Dessert: Basic pastry  
 Feta honey cheesecake  
 Chestnut cake with salted caramel sauce  
 Marzipan and almond cakes with roasted plums  
 Saffron and lemon syrup cake  
 Honey parfait  
 White chocolate, pine nuts, olive oil, candied lemon zest  
 Chocolate, cardamom bitter orange  
 Yogurt mousse with cherry pomegranate  
 granita  
 Cherry, pistachio  
 coconut cake  
 Marzipan cookies  
 Maamool cookie  
 Drinks: Cold drinks: Base sugar syrip  
 Orange blossom iced tea  
 Lemonade  
 Elderflower cordial  
 Roasted strawberry rose iced tea  
 Jasmine green melon iced tea  
 Plum vanilla iced tea  
 Quine cinnamon iced tea  
 Hot drinks: Hot cinnamon rose infusion  
 Persian lemon fennel infusion  
 Mint tea  
 Turkish coffee

1 of 1 people found the following review helpful. Pose  
 By Mrs Pamela Posel  
 Great book. Great recipes and stories behind them. Love the food  
 0 of 0 people found the following review helpful. An unadulterated pleasure of a read.  
 By RoMo  
 Love the recipes. Love the writing. Totally refreshing way of presenting a 'cook book'. Highly recommended.

Named Cookbook of the Year by the Sunday Times (UK)  
 Fortnum Mason Food Drink Awards  
 Cookery Book of the Year 2015  
 The Guild of Food Writer's (UK) Award Winner for Best First Book

"Honey Co's food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East. 'Soul-food' has never been more appropriate." Yotam Ottolenghi  
 "Even a few minutes in Honey Co. can feel like a sojourn in the Middle East."  
 Nicholas Lander, The Financial Times  
 "The ingredient that is in every mouthful, that isn't on the menu, is the huge dollop of home-made love."  
 AA Gill, The Sunday Times  
 "The recipes are as reliable, imaginative and savoury as you'd hope from Ottolenghi alumni, but the other big draw is the narrative...as good a read as it is a meal primer. Read it from cover to cover, but see if you aren't immediately tempted into the kitchen by page 1."  
 The Guardian (UK)  
 About the Author  
 Itamar Srulovich was born and raised in Jerusalem, cooking since the age of five and trained on the job in various places in Tel-Aviv. Itamar worked as the head chef under successful restaurateur Yotam Ottolenghi before opening Honey Co. He is very happily married.  
 Sarit Packer has been cooking and baking since she was five, trained at Butlers Wharf and at the Orrery under Chris Galvin. Sarit is married quite happily to Itamar Srulovich but keeps her maiden name for obvious reasons.