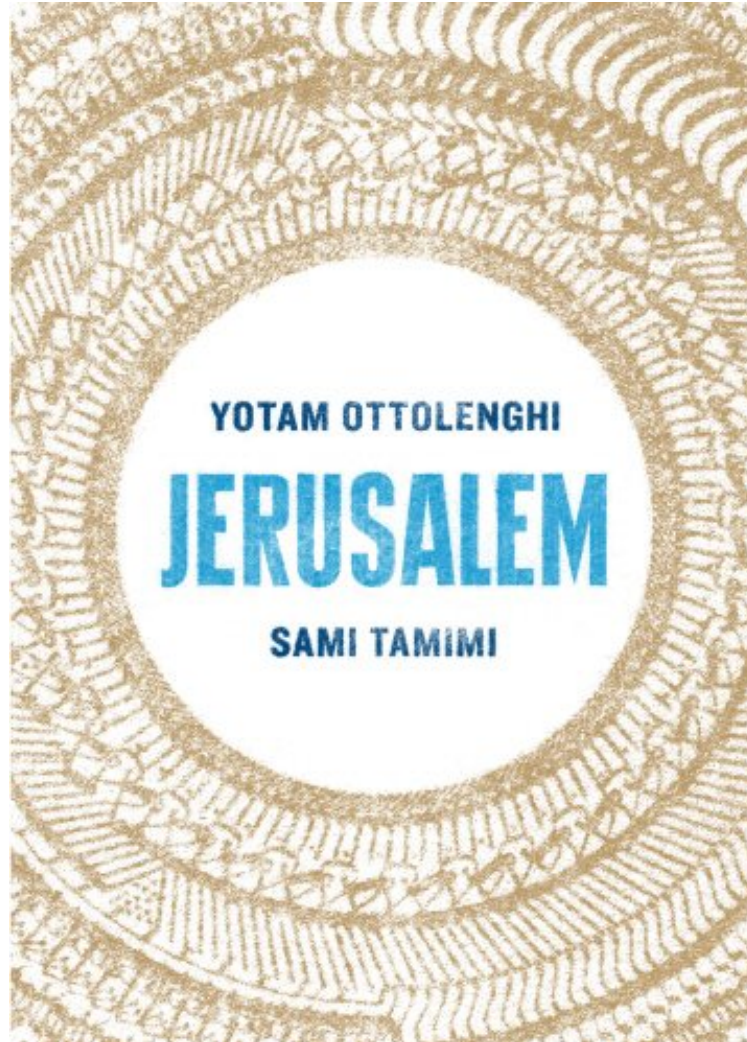


(Free pdf) Jerusalem. Sami Tamimi, Yotam Ottolenghi

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Sami Tamimi

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Sami Tamimi : Jerusalem. Sami Tamimi, Yotam Ottolenghi before purchasing it in order to gage whether or not it would be worth my time, and all praised Jerusalem. Sami Tamimi, Yotam Ottolenghi:

411 of 429 people found the following review helpful. Amazing. Doable. So good. By Heather F. 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. 0 of 0 people found the following review helpful. Magical mix of spices and ingredients. By Aeneas It's become my top cookbook. However, these are not the kind of recipes where you look in the refrigerator, gather whatever you've got and you prepare a last minutes Ottolenghi dish. They take time, have a few 'moving pieces', require an artistic moment, and a couple of days of foraging for the ingredients (including going to to order some of the more exotic ingredients.) But the results are spectacular. It is for special dinners, even if it is just for yourself. The blend of flavors (do keep the proportions noted in the recipe), the result of mixing spices and ingredients that upon reading one's eyebrows go up, is truly magical. And it has recipes with meat and fish. Yes! 413 of 438 people found the following review helpful. Top 10 cookbook By Olaiya Land 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!

Winner of the Observer Food Monthly Cookbook of the Year 2013. Yotam Ottolenghi and Sami Tamimi are the men behind the bestselling Ottolenghi: The Cookbook. Their chain of restaurants is famous for its innovative flavours, stylish design and superb cooking. At the heart of Yotam and Sami's food is a shared home city: Jerusalem. Both were born there in the same year, Sami on the Arab east side and Yotam in the Jewish west. Nearly 30 years later they met in London, and discovered they shared a language, a history, and a love of great food. Jerusalem sets 100 of Yotam and Sami's inspired, accessible recipes within the cultural and religious melting pot of this diverse city. With culinary influences coming from its Muslim, Jewish, Arab, Christian and Armenian communities and with a Mediterranean climate, the range of ingredients and styles is stunning. From recipes for soups (spicy frikkeh soup with meatballs), meat and fish (chicken with caramelized onion and cardamom rice, sea bream with harissa and rose), vegetables and salads (spicy beetroot, leek and walnut salad), pulses and grains (saffron rice with barberries and pistachios), to cakes and desserts (clementine and almond syrup cake), there is something new for everyone to discover. Packed with beautiful recipes and with gorgeous photography throughout, Jerusalem showcases sumptuous Ottolenghi dishes in a dazzling setting.

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