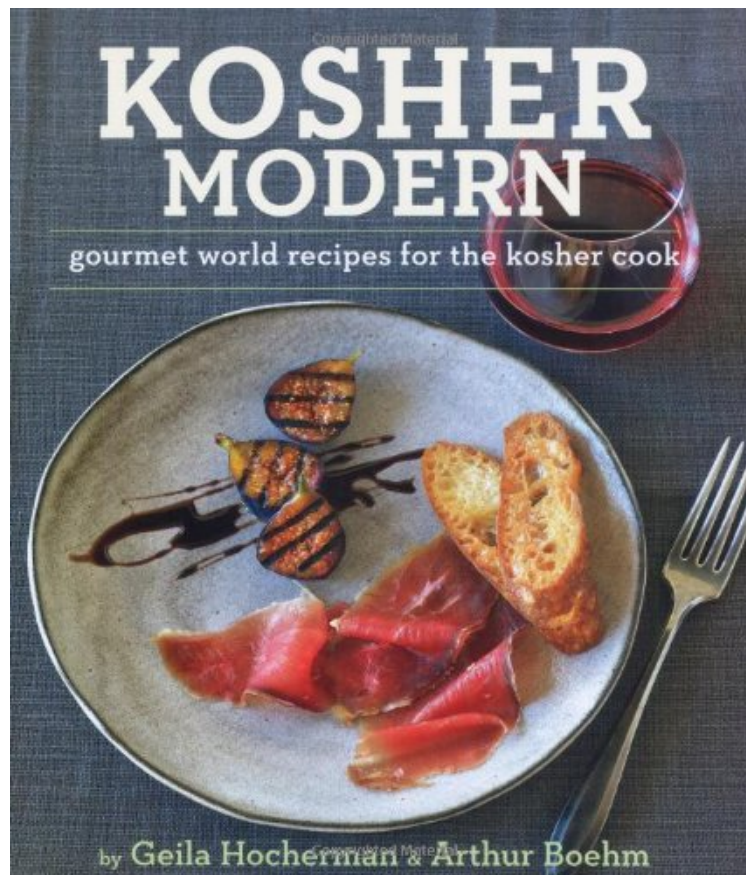


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## **Kosher Modern: New Technies and Great Recipes for Unlimited Kosher Cooking. Geila Hocherman and Arthur Boehm**

*Geila Hocherman*

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**Geila Hocherman : Kosher Modern: New Technies and Great Recipes for Unlimited Kosher Cooking. Geila Hocherman and Arthur Boehm** before purchasing it in order to gage whether or not it would be worth my time, and all praised *Kosher Modern: New Technies and Great Recipes for Unlimited Kosher Cooking.* Geila Hocherman and Arthur Boehm:

*Kosher Modern* presents gourmet recipes for kosher foodies. Geila Hocherman loves food, and for a brief time loved treif (non-kosher) food, and now she is determined to accept no obstacles in making any dish - for example, Melon and Parma Ham is made fit for a kosher diet by becoming Melon with Duck Prosciutto. The book includes 12 chapters of easy and innovative kosher recipes organised by protein - many cleverly modifiable to serve a variety of menus and occasions, plus new takes on old favourites. Introductory '3-in-1' recipes show how a single formula can be altered to

become meat, dairy or pareve - the dish categories dictated by kosher practice. With versatile techniques and great recipes from around the globe, *Kosher Modern* expands the limits of what is possible and makes both kosher and treif dishes accessible to all.

'Many kosher and Jewish cookbooks land on the desk of *JC* food editor, but non more striking than *Kosher Modern*.'  
The Jewish Chronicle  
About the Author  
GEILA HOCHERMAN trained at the Paris Cordon Bleu, La Varenne, and the Institute of Culinary Education. She was the gourmet food buyer for Bloomingdales and worked as a private kosher caterer. She currently has a kosher column on [ivillage.com](http://ivillage.com).  
ARTHUR BOEHM has co-authored many cookbooks including *The Empire Chicken Kosher Cookbook*, with Katja Goldman, and, with Ming Tsai, *Simply Ming One-Pot Meals* (Kyle Cathie). He was a contributing food editor at *AARP The Magazine*. His articles have appeared in *The New York Times*, *The Washington Post*, and *GQ*.