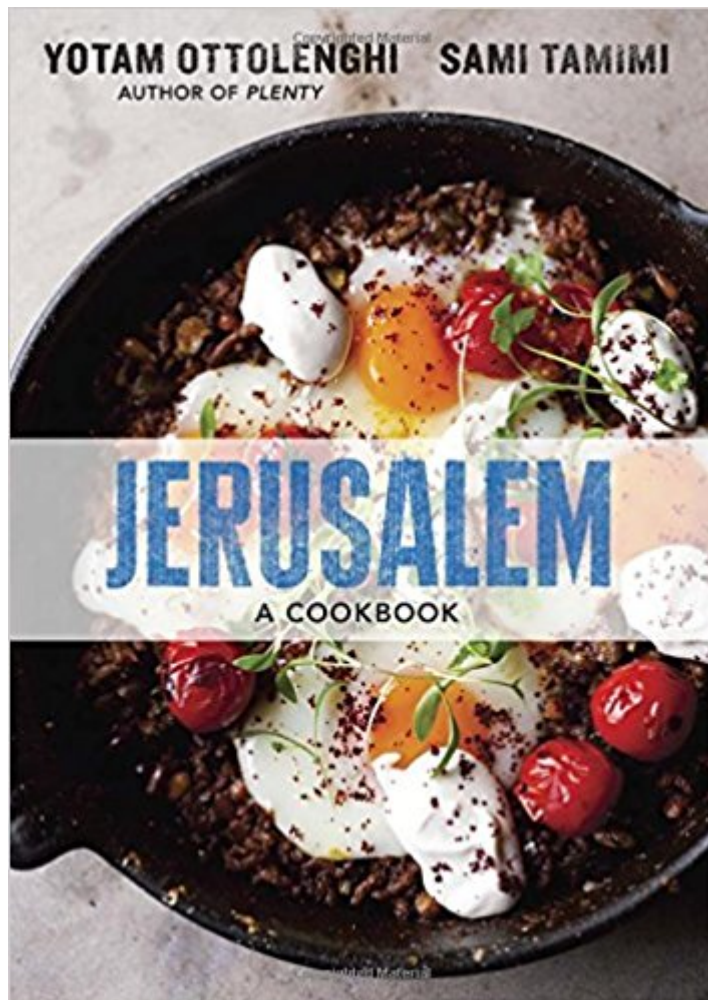




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Jerusalem: A Cookbook



Synopsis

A collection of 120 recipes exploring the flavors of Jerusalem from the New York Times bestselling author of *Plenty*, one of the most lauded cookbooks of 2011. In *Jerusalem*, Yotam Ottolenghi and Sami Tamimi explore "the vibrant cuisine of their home city" with its diverse Muslim, Jewish, and Christian communities. Both men were born in Jerusalem in the same year—Tamimi on the Arab east side and Ottolenghi in the Jewish west. This stunning cookbook offers 120 recipes from their unique cross-cultural perspective, from inventive vegetable dishes to sweet, rich desserts. With five bustling restaurants in London and two stellar cookbooks, Ottolenghi is one of the most respected chefs in the world; in Jerusalem, he and Tamimi have collaborated to produce their most personal cookbook yet.

Book Information

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Customer Reviews

Featured Recipes from Jerusalem [Click here for the recipe for Na'ama's Fattoush \[PDF\]](#) [Click here for the recipe for Spiced Cookies \[PDF\]](#) [Click here for the recipe for Stuffed Eggplant with Lamb and Pine Nuts \[PDF\]](#)

Starred Review The true definition of a melting pot, it seems, can be found through foods, or so Ottolenghi and Tamimi contend. As former residents of Jerusalem and now well-acclaimed London restaurateurs, they have compiled a luscious, photographic collection of 120 recipes with origins encompassing various religions, countries, and, occasionally, continents. The history of the city and

of foods found there are sprinkled throughout the text, as are visuals not only of recipes but also of the people who inhabit Jerusalem and beyond. Expect discourses on the humble aubergine (eggplant); za'atar, a native herb; hummus wars; and even Georgian cuisine. The book's leisurely pace picks up with the introduction of dishes, some familiar but many not, that include fattoush, latkes, mejadra, clear chicken soup with knaidlach, pan-fried mackerel with golden beetroot and orange salsa, and helbeh (fenugreek cake). Measurements are computed in grams, and, unfortunately, the more exotic ingredients, such as arak and zhoug, might prove elusive to all but the most avid chefs. Yet the passion and skill evident in this collection of Mediterranean cuisine are contagious. --Barbara Jacobs

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.

I almost never post reviews, but this book 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!

I saw this book at a friend's and just couldn't put it down. She made the Chicken with Caramelized Onions. It was so delicious. I had to have the book and last night made the Chicken with Caramelized Onions for friends who are real foodies. They too just raved about it. I have ordered a book for each of them and can't wait to cook my way through the rest of this book. Loved the pictures and the personal stories. Love learning about a cooking style I know nothing about. You won't be sorry if you buy this cookbook.

Usually, I buy a cookbook because a couple of recipes are appealing, but with this one, I kept marking pages for recipes to try (the gorgeous pictures don't hurt either). I enjoyed the information about how the recipes came from the great diversity of people in Jerusalem. Another good point was that there was only one thing I had to get online (barberries, though Whole Foods may have had them, I didn't check), everything else was available in the supermarket. So far I have tried 3 chicken recipes and a fish recipe and they all turned out delicious and full of flavor. I can't wait for summer and our local farmstands for those recipes that really need produce at its best (e.g., eggplant, tomatoes).

I have already made eight recipes from this book, and all have been delicious. Even though I don't eat meat, there are enough non-meat dishes to keep my interest, and even many of the meat dishes can be adapted to my dietary needs. The breads and baked goods are fabulous, as well. The production values of the book are a little off (placement of photos, print quality, cover material), but the content is entirely useful: no recipe in here is so daunting that you won't be tempted to try it. Most cookbooks in my large collection get accessed for a few favorite recipes, but this one may be one of those rare books that sees almost every recipe made in my kitchen. It is just that good.

This book hardly needs another review but I love it. Although I am not vegetarian I loved PLENTY and came to admire Ottolenghi's style and inventive take on vegetables from a Middle Eastern viewpoint. Many of those recipes are now among my favourites, esp. the braised fennel. So what is not to like when the chef added meat, poultry and fish to his new book. I got hungry just looking at the photos and now have my new non-vegetarian favourites. I have it both as a book and on Kindle -- I usually don't buy cookbooks like this one on Kindle because I love the real book -- but I knew I would want to show off some of these recipes when I am visiting family and friends so I have them portable, too.

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