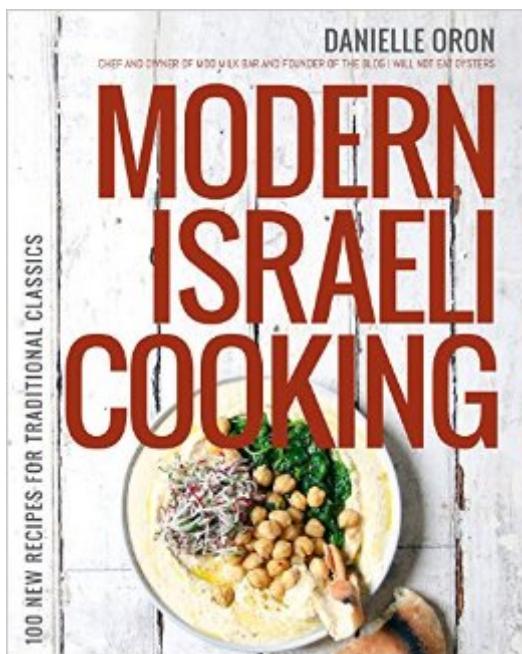


The book was found

Modern Israeli Cooking: 100 New Recipes For Traditional Classics



Synopsis

An Incredible Food Culture at Its BestDanielle Oron is on a mission to make you hungry...very hungry. She offers recipes with an incredible array of flavors, some you may not be familiar with but will want to make and eat. Her cooking has been compared to Yotam Ottolenghi. It is a vibrant, passionate culinary exploration inspired by the ancient food traditions of the region with a modern take. Each dish is clean, fresh and in a way, new again or at least uniquely Danielle's. The result is simply inspiring food that will excite food lovers from all over.

Book Information

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Customer Reviews

I am a huge fan of Israeli cuisine and have read numerous cookbooks in the last several years focusing on this diverse cuisine, so I was excited to be offered "Modern Israeli Cooking" by Danielle Oron, the creative force behind Moo Milk Bar and the blog "I Will Not Eat Oysters." Danielle's family moved from Tel Aviv to New Jersey when she was a toddler, and her family was known as "those crazy Israelis." In her words, these recipes combine her culinary background in French technique with classic Israeli flavors to create new and modern dishes. Modern Israel is a melting pot; you'll find cuisine from Morocco, Eastern Europe, Yemen, Egypt, Iraq and Turkey. Dishes are served family-style with a lot of side plates consisting of salads and dips; this is my personal culinary heaven. The recipes are divided into weekdays (chicken shawarma rice bowl, kofta kebab freekeh salad, za'atar chicken, pashtida), Fridays (challah, ricotta and za'atar ravioli, lemon chicken with olives, harissa lamb meatballs), beach (peel and eat harissa shrimp - if you haven't guessed already, this is NOT a kosher cookbook), salmon ceviche, chermoula fish tacos, seared sesame

tuna), slow cooking (braised pomegranate short ribs, roasted garli and apricot chicken, hawaij oxtail ragu, pastrami), brunch (shakshuka, bourekas, babka French toast, za'atar sesame mini bagels), midnight (za'atar fried eggs, feta grilld cheese, cinnamon challah), salads and sides (tabbouleh, carrots several ways, pickled beets), sweets (saled tahini chocolate chip cookies, tahini-swirled brownies, halva morning buns, honey and apple cake), and stapes (tahini, ancho chili harissa, labne, schug, preserved lemons, dukkah). Ingredients are given in US (volume) and metric.

Filled with one hundred delectable recipes, this book manages to respectfully meld old with the young chefâ™s new approach. This is food she grew-up eating and clearly infuses the narrative and recipe notes with humor, warmth and affection. Each recipe has a color full-page photograph accompanying it which is a practical decision so if unfamiliar with the cuisine the user has a visual roadmap. Most of the ingredients are pantry staples, but a few, like sumac, Zaâ™atar, may need to be purchased or researched. I found a number of recipes for the spice mixture Zaâ™atar on the internet â€“ all slightly different but all using common ingredients. Organized in a unique way, the chapters are Weekdays, Fridays, Beach, Slow Cooking, Brunch, Midnight, Salads and Sides, Sweets and Staples. The index in the back of the book is helpful if wishing to find recipes based on ingredient â€“ like chicken or lentils, etc. I prepared Fattoush it is was fresh, delicious and seasoned perfectly with baked pita pieces that added an additional layer of crunch. And, after reading that one of the items in the Staple chapter was a favorite of the author, I also made Labane which was ridiculously easy and amazingly good. The fact that it is so much healthier than cream cheese or other high fat spreads is a plus. Overall, the recipe instructions are clearly written and should pose no problem for anyone but a novice cook. Book specifics -- which I include because they may present issues to some users. This is a sturdy hardback with no dust jacket, instead the artwork is bonded to the cover. I much prefer this cover style because dust jackets may be torn or stained.

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