



Ottolenghi: The Cookbook

By Yotam Ottolenghi, Sami Tamimi

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Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of *Plenty* and *Jerusalem*, features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean.

Yotam Ottolenghi's four eponymous restaurants—each a patisserie, deli, restaurant, and bakery rolled into one—are among London's most popular culinary destinations. Now available for the first time in an American edition and updated with US measurements throughout, this debut cookbook from the celebrated, bestselling authors of *Jerusalem* and *Plenty* features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean.

The recipes reflect the authors' upbringings in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce and numerous fish and meat dishes, as well as Ottolenghi's famed cakes and breads, Ottolenghi invites you into a world of inventive flavors and fresh, vibrant cooking.

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Editorial Review

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Featured Recipes from *Ottolenghi*



Download the recipe for Figs with Young Pecorino and Honey



Download the recipe for Pistachio and Rose Water Meringues

Review

“This is simply wonderful cooking...modern, smart, and thoughtful. I love it.”

—Nigel Slater, author of *Tender and Ripe*

“Ottolenghi and Tamimi have a genius for adding intrigue to every dish, for making spices and herbs surprising, and for combining flavors that draw us in and warm our hearts. Each recipe in this book has the mark of originality and the power to inspire.”

—Dorie Greenspan, author of *Around My French Table*

About the Author

Yotam Ottolenghi arrived in the UK from his native Israel in 1997 and set out on a new career in food, after having completed an MA in Comparative Literature whilst working as a journalist in Tel Aviv.

In London he attended The Cordon Bleu after which he worked as a pastry chef in various establishments. In 2002, Yotam and his partners set up Ottolenghi, a unique food shop offering a wide range of freshly made savory dishes, baked products and patisserie items. There are now four Ottolenghi's, as well as NOPI, a brasserie style restaurant in Soho, London.

Since 2006 Ottolenghi has written a column in The Guardian's Weekend Saturday magazine. He is the author of the *New York Times* bestselling books *Plenty*, *Jerusalem*, and *Ottolenghi*.

SAMI TAMIMI is a partner and head chef at Ottolenghi. Their 2012 Cookbook, *Jerusalem*, was a *New York Times* bestseller and was awarded Cookbook of the Year by the International Association of Culinary Professionals.

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