

Honey Co The Baking Book

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Honey & Co Storey Publishing

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. A New Way to Bake has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, A New Way to Bake is the next-generation home-baking bible.

Honey & Co. at Home Rizzoli Publications

Do your cakes collapse, soufflés slump, cookies crumble, and fruit pies fail? For those living at high altitude, baking can be a challenge at best, or a total disaster. More than thirty-four of the fifty United States, plus many Canadian regions, have cities and towns at altitudes of more than 2,500 feet, yet there are hardly any cookbooks that address the special needs of these local bakers. Until now. Award-winning cookbook author Susan G. Purdy has finally written the first-ever foolproof guide to high-altitude baking. Purdy has actually "gone there and done that," staying as long as it took to bake these recipes to perfection at five different locations -- and elevations -- across the country. In *Pie in the Sky*, Purdy leaves behind old conversion tables, disproves many oft-repeated calculations and adjustments, and presents reliable recipes in their entirety for each altitude. She takes out the tinkering and guarantees success at any height. In addition, she explains the hows and whys, gives tips and hints for problems specific to every altitude, and generally demystifies the subject of atmospheric obstacles that cause favorite recipes to flop. Whether they live in the eastern mountains or the far west, in Boston, Massachusetts; Boone, North Carolina; or Santa Fe, New Mexico; home bakers as well as experienced chefs will love the wide range of easy-to-make treats including Mile-High Lemon Meringue Pie, Coconut Cake with Coconut Icing, Paradise Peak Chocolate Soufflé, Vail Lemon-Poppy Seed Loaf, Celestial Challah, and Sour Cream Streusel Coffee Cake. Every recipe was tested at sea level (Connecticut), 3,000 feet (North Carolina and Virginia), 5,000 feet (Idaho and Colorado), 7,000 feet (New Mexico), and 10,000 feet (Colorado) and can be used at these elevations or any points in between.

Tea Cakes for Tosh Mango Media Inc.

From honey experts C. Marina Marchese and Kim Flottum comes this comprehensive introduction to the origin, flavor, and culinary uses of more than 30 varieties of honey, from ubiquitous clover to tangy star thistle to rich, smoky buckwheat Like wine, cheese, coffee, and chocolate, honey has emerged as an artisanal obsession. Its popularity at farmers' markets and specialty food stores has soared as retailers are capitalizing on the trend. The Honey Connoisseur teaches consumers everything they need to know about how to taste, select, and use a diverse selection of honey. After a brief explanation of how bees produce honey, the authors introduce the concept of terroir, the notion that soil, weather, and other natural phenomena can affect the taste of honey. As with wines, knowing the terroir of a honey varietal helps to inform an understanding of its flavor. The book goes on to give a thorough course in the origins of more than 30 different honeys as well as step-by-step instructions, how to taste honey, describe its flavor and determine what other flavors pair best with a particular honey. Also included are simple recipes such as dressings, marinades, quick-and-easy desserts, and beverages. Beautifully illustrated and designed, *The Honey Connoisseur* is the perfect book for foodies and locavores alike. Praise for *The Honey Connoisseur*: "Of all the near-perfect food we generally take for granted, honey suffers more than most (except for cheese). *The Honey Connoisseur* lays it all out on the table; Marina Marchese and Kim Flottum tell the whole story including its dark side in an eloquent style. The reader will never look at the honey jar the same way." -- Max McCalman, author of *Mastering Cheese*, *Cheese: Connoisseur's Guide to the World's Best*, and *The Cheese Plate* "Eureka! This is the book I've been looking for. As a restaurateur who has traveled high and low in search of the world's finest wines, I have always respected the role terroir plays in creating and nurturing a region's culinary personality. Ever since I took up beekeeping, I've been on the hunt for the definitive guide to the essence of honey: how to taste it, which local factors influence its flavor, and most importantly for me, how to pair it with other ingredients like an expert." ?Julian Niccolini, Owner of The Four Seasons Restaurant, New York City "With the authors' depth of knowledge, I cannot think of a better resource on honey. This book makes me want to bake with all the varieties. Finally, a honey bible! *The Honey Connoisseur* is truly a great book." ?John Barricelli, author of *The Seasonal Baker* and *The Sono Baking Company Cookbook* "Marina Marchese and Kim Flottum's knowledge of this fascinating and increasingly popular subject is unparalleled. Together, they have composed the preeminent book about honey and its regional culinary food pairings." ?Nicholas Coleman, Chief Olive Oil Specialist, Eataly NYC

Ancient History Cookbook Green Bean Books

"If you had told me at 14 when I couldn't even get out of bed with depression and anxiety that three years later I would have written a book I would never have believed you. But here it is - the story of the Orange Bakery. How I went from bed to bread and how my Dad went from being a teacher to a baker. You reading it means everything to me! Kitty Tait Breadsong tells the story of Kitty Tait who was a chatty, bouncy and full-of-life 14 year old until she was overwhelmed by an ever-thickening cloud of depression and anxiety and she withdrew from the world. Her desperate family tried everything to help

her but she slipped further away from them. One day her dad Alex, a teacher, baked a loaf of bread with her and that small moment changed everything. One loaf quickly escalated into an obsession and Kitty started to find her way out of the terrible place she was in. Baking bread was the one thing that made any sense to her and before long she was making loaves for half her village. After a few whirlwind months, she and her dad opened the Orange Bakery, where queues now regularly snake down the street. Breadsong is also a cookbook full of Kitty's favourite recipes, including: - the Comfort loaf made with Marmite, and with a crust that tastes like Twiglets - bitesize queue nibbles, doughnuts with an ever-changing filling to keep the bakery queue happy - sticky fika buns with mix-and-match fillings such as cardamom and orange - Happy Bread covered with salted caramel - cheese straws made with easy homemade ruff puff pastry - the ultimate brown butter and choc chip cookies with the perfect combination of gooey centre and crispy edges.

Honey and Oats Artisan

Rediscover the simple pleasures of baking with a collection of comforting sweet and savoury recipes that celebrates seasonal flavours. Inspired by the abundance of the farms, orchards, and gardens of her childhood, Marcella DiLonardo has always loved baking throughout the year with the wide range of fruits and vegetables that accompany the changing seasons. With a few quality pantry essentials, Marcella focuses on simplicity in *Bake the Seasons*, sharing over 100 sweet and savoury recipes. These homey favourites are often modern twists on familiar classics and will quickly become tried and true dishes you return to again and again. Whether it's an indulgent Smoked Gorgonzola and Winter Pear Pizza to prepare for friends, a Jalapeno Cheddar Cornbread to bring to a summer picnic, or beautiful holiday cakes, these comfort foods will impress your nearest and dearest. Not only can these delicious indulgences be enjoyed throughout the year at special occasions, Marcella serves up options for any time of day, for breakfast, lunch, and dinner, not to mention buttery treats, like Lemon Lavender Shortbread, to accompany a cup of afternoon tea. Showcasing Marcella's beautiful photography, *Bake the Seasons* is filled with mouthwatering treats and pastries, and takes us through the vibrant produce and enticing flavours of the spring, summer, fall and winter. You'll be delighted with classics like Strawberry Rhubarb Pie, as well as Marcella's personal spin on traditional baking, including Zucchini Cheddar Bread and Salted Honey Challah, and inspiring combinations, like Garlic Scape Brie Biscuits and a Lemon Thyme Tart. So whether you need a simple, comforting dinner idea or a lazy weekend breakfast for two, this collection of delicious, rustic recipes will suit your every day and every season.

Martha Stewart's Baking Handbook Pavilion

Over the last decade, a vegan diet has become a more mainstream choice; food allergies have been increasing at alarming rates; and celiac disease is on everyone's radar. When owner Jennifer Katzinger opened *The Flying Apron Bakery* in 2002, she wanted to accommodate more people, as well as use healthier ingredients so she eliminated gluten, dairy, egg, soy, and wheat. The mouthwatering result? Cakes and muffins with a tender crumb, cookies with a chewy bite, frosting that's light yet satisfyingly sweet, and pastry that flakes at the touch of a fork. In *Flying Apron's Gluten-Free and Vegan Baking Book*, Katzinger shares the delicious secrets of her sweet and savory recipes. Bake yummy pastries like Blueberry Cinnamon Scones and Lemon Poppy Seed muffins, or whip up a batch of Chocolate Chip Cookies, or Cardamom Spice Cupcakes. In more than 80 recipes, Katzinger offers satisfying treats, whether you're transitioning to a vegan or gluten-free diet, or simply wanting to indulge a sweet tooth using healthier ingredients.

The Smitten Kitchen Cookbook Little, Brown

Trust Joanne Chang—beloved author of the bestselling *Flour and a Harvard math major to boot—to come up with this winning formula: minus the sugar = plus the flavor. The 60-plus recipes here are an eye-opener for anyone who loves to bake and wants to cut back on the sugar. Joanne warmly shares her secrets for playing up delicious ingredients and using natural sweeteners, such as honey, maple syrup, and fruit juice. In addition to entirely new go-to recipes, she's also revisited classics from *Flour* and her lines-out-the-door bakeries to feature minimal refined sugar. More than 40 mouthwatering photographs beautifully illustrate these revolutionary recipes, making this a must-have book for bakers of all skill levels.*

Honey & Co. Harper Collins

Make grains the easiest, healthiest, and most exciting stars on your table. *Grist* is the only grain and legume cookbook you need. Abra Berens, a James Beard semifinalist for Outstanding Chef: Great Lakes and the author of *Ruffage*, shares more than 300 recipes and variations, plus substantial reference information to help you discover the next great grain. *Grist* includes more than 125 recipes for 29 different types of grains, legumes, and seeds that, in combination with vegetables and lean proteins, are the stars of the healthiest, most variable, and most satisfying meals—many of them gluten free. New and seasoned home cooks will want to reference this guide to start building a repertoire of approachable, big-on-flavor recipes. Home cooks will be attracted to the reference quality of the book, its beauty (more than 100 photos and 30 illustrations) and heft (125 recipes + 300 variations = 448 pages), as well as the great writing, relatable voice, author authority, unique recipe style, extensive variations, and gorgeous photography and illustrations. THIS IS THE A TO Z OF GRAINS, BEANS, AND LEGUMES: The content is deep and authoritative, but also wide-ranging, with information and recipes for 29 different grains, legumes, and seeds: Amaranth, Barley, Black-Eyed Peas, Buckwheat, Bulgur, Chickpeas, Common Beans, Corn, Cowpeas, Crowder Peas, Farro, Fava Beans, Field Peas, Fonio, Freekeh, Legumes, Lentils, Lima Beans, Millet, Oats, Quinoa, Rice, Sorghum, Split Peas, Soy Beans, Teff, Tiny Seed Grains, and Wheat Berries. REFERENCE BOOK: Organized by type of grain/legume/seed, each chapter offers authoritative info and tips that home cooks can use to deepen their knowledge of ingredients and broaden their repertoire of techniques. The recipes are simple, are generally quick to prepare, and use ingredients that are easy to find or often already in people's pantries. FOLLOW UP ON SUCCESS: *Ruffage* by Abra Berens was named a Best Cookbook for Spring 2019 by the New York Times and Bon App é tit, was a 2019 Michigan Notable Book winner, and was nominated for a 2019 James Beard Award. Here's some strong praise for *Ruffage*: "Things in my kitchen have changed since *Ruffage* arrived. This organized, easygoing guide to 29 vegetables offers a few cooking methods for each one, supplemented by several variations." —Kim Severson, New York Times "[RUFFAGE] is a total classic in the making."—Christina Chaey, associate editor, Bon App é tit "Crammed with exciting ideas that encourage creativity, this lively book will quickly become an essential item in the home cook's library."—Library Journal (starred review)

Baking with Less Sugar Ten Speed Press

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. *Crumb* presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, *Crumb* covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you ' ll return to over and over again.

Golden Page Street Publishing

Learn History the Fun Way-in Your Kitchen! If you want to teach history the fun way, include cooking and baking to explore the time period, geographical area, and people you are studying. In our house, we love to cook and bake to learn history. We time travel right in the kitchen. Here is our Ancient History Cookbook. We used it in our home and in our world history homeschool

co-op. Everyone loved it! We would take turns making lunch based on the time period we were studying. From Eve's Apple & Walnut Salad in the Garden of Eden to Ancient Egypt's Leek and Onion Soup, we cooked and baked our way through time. Here are some of the recipes we enjoy. You can make them in your kitchen and travel back in time. There are over 60 recipes in this cookbook! -Ice Age Slushies -Esau's Birthright Lentil Stew -Ruth's Barley Squares -Ezekiel Bread -Pythagoras' Cinnamon Right Triangles -Marathon Honey Puffs -Han Chinese Pepper Steak -Sea of Galilee Tilapia Each section starts out with information on the time period or civilization in that section. Updated recipes, based on older recipes or food enjoyed at the time, follow. The resource section follows the recipes and includes living books, textbook readings, teaching audios, and movies you can watch. Menu suggestions are included too. At the end of the book, you get our world history co-op lesson plans. Here are the sections in this cookbook: -Time Began in a Garden -It Began to Rain -Early Civilizations -Egypt & Israel -Israel, Assyrians, & Babylonians -Ancient China & India -Persians & Medes -Greek City-States -Roman Empire & Israel's Messiah History is a favorite subject at the Curtis house and when we added cooking and baking to learning about "the olden days," It just made everything more fun. When I talked about cutting the historical meals out of co-op one year, my son said, "Mom, you can't do that. The food is my favorite part! Cooking, baking, and EATING are the best part of learning history!"

[Honey and Jam](#) Penguin

Discover the history of chocolate in Jewish food and culture with this unique recipe book, bringing together individual recipes from more than fifty noted Jewish bakers. This is the perfect book for chocoholics, anyone keen to grow their repertoire of chocolate-based recipes, or those with an interest in the diverse ways that chocolate is used around the world. Highlights include Claudia Roden 's Spanish hot chocolate, the Gefilteria 's dark chocolate and roasted beetroot ice-cream, Honey & Co 's marble cake and Joan Nathan 's chocolate almond cake. As well as recipes for sweet-toothed readers, savory dishes include Alan Rosenthal 's chocolate chilli and Denise Phillips' Sicilian caponata. There are also delicious naturally gluten-free and vegan recipes to cater to a variety of dietary requirements. Each recipe helps provide an insight into the important role chocolate has played in Jewish communities across the centuries, from Jewish immigrants and refugees taking chocolate from Spain to France in the 1600s, to contemporary Jewish bakers crossing continents to discover, adapt and share new chocolate recipes for today 's generation. Babka, Boulou & Blintzes is a unique collection published in conjunction with the British Jewish charity Chai Cancer Care.

[Pie in the Sky Successful Baking at High Altitudes](#) Chronicle Books

Named Cookbook of the Year by the Sunday Times (UK) Fortnum & Mason Food & Drink Awards Cookery Book of the Year 2015 The Guild of Food Writer's (UK) Award Winner for Best First Book "Honey & Co.'s food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East."--Yotam Ottolenghi After falling in love through their shared passion for food, Itamar Srulovich and Sarit Packer launched Honey & Co., one of London's hottest new restaurants, in 2012. Since opening the doors, they have created exquisite dishes, delectable menus, and an atmosphere that's as warm, inviting, and exotic as the food they serve. Recipes include spreads and dips, exquisitely balanced salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran. HONEY & CO. brings the flavors of the Middle East to life in a wholly accessible way, certain to entice and satisfy in equal measure.

[Bake the Seasons](#) Grand Central Life & Style

This is our food, this is our restaurant - fresh fruit and vegetables, wild honey, big bunches of herbs, crunchy salads, smoky lamb, bread straight from the oven, old-fashioned stews, Middle Eastern traditions, falafel, dips, and plenty of tahini on everything. Squeeze in, grab a chair, ignore or enjoy the noise, the buzz, and tuck in. Leave room for dessert - cheesecake, a marzipan cookie with a Turkish coffee. Let us look after you - welcome to Honey & Co.

[Babka, Boulou, & Blintzes](#) Rizzoli Publications

Comforting breads, buns, pastries, cakes, cookies, and other baked delights from the Middle East There's always something sweet in the oven at Honey & Co., the tiny restaurant in London where the day is marked by what comes out of the pastry section. In the morning, sticky buns are stuffed full of cherries and pistachios; loaves of rich dough are rolled with chocolate, hazelnuts, and cinnamon. Lunch is a crisp, crumbly shell of pastry filled with spiced lamb or burnt eggplant, and at teatime there are cheesecakes and fruitcakes, small cakes, and massive cookies--so many treats that it's hard to choose one. And after dinner? Poached peaches with roses, something sweet and salty drenched in orange blossom syrup, or maybe even a piece of fresh marzipan. This is the magic of Middle Eastern soul food. This is Golden. Previously published in the United Kingdom as Honey and Co: The Baking Book "I want to make every recipe in this book. . . . And you should, too!"-David Lebovitz, author of My Paris Kitchen and Ready for Dessert

[Honey & Co: The Baking Book](#) Ten Speed Press

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them.

Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

[Breadsong](#) Little, Brown

Named a Best Cookbook of the Year/Best Cookbook to Gift by Saveur, Los Angeles Times, San Francisco Chronicle, Dallas Morning News, Charleston Post & Courier, Thrillist, and more " Dazzling. . . . [Polzine] brings a fresh approach and singular panache. . . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes. " —Emily Weinstein, New York Times, The 14 Best Cookbooks of Fall 2020 " This book . . . just keeps on giving. An absolute joy for bakers. " —Diana Henry, The Telegraph (U.K.), The 20 Best Cookbooks to Buy This Autumn Admit it. You're here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It's an impressive cake, but there's so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco's celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verbena to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens—think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author's enthusiastic and singular voice,

describing a cake as so good it "will knock your socks off, and wash and fold them too." Who wouldn't want a slice of that? With Schlag, of course.

[The Sprinkles Baking Book](#) Simon and Schuster

Indulge your sweet tooth all year long with honey 's many seasonal flavors. Use avocado honey to add depth to April 's baby carrots; spice up your July peaches with sourwood honey; and add some cranberry honey to November 's Thanksgiving spread. This delightful book is filled with bits of honey lore and beekeeping history to sweeten your exploration of the varied and delicious ways you can use honey every day.

[Green Market Baking Book](#) Ten Speed Press

Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and " magic dusts " that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has your covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg--packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

[Honey Connoisseur](#) Chronicle Books

Brought to you by the award-winning chefs behind the Honey & Co. empire, this book presents simple and delicious Middle Eastern dishes that are easy to make, and a pleasure to serve. "Just the sort of food I want to eat: welcoming, abundant, and with as much heart as flavor." -- Nigella Lawson From breads to bakes, salads to sweets, there is something for everyone in this celebration of Middle Eastern cooking. Wholesome, fresh, and seasonal ingredients are organized into chapters For Us Two, For Friends, For the Weekend, For a Crowd, and For the Kitchen. Enjoy authentic recipes like Jerusalem sesame bread filled with harissa and lemon chicken, tuck into a crisp salad with saffron-poached pears with walnut tahini, or delight in a fish pastille, among many more. The mouthwatering recipes are quick and simple to make. Whip them up for lunch or a weekend meal without forward planning, special ingredients, or fancy equipment--these will quickly become staple recipes that you will revisit again, and again. Packed full of stylish photography, this book takes Sarit and Itamar out of the restaurant kitchen and into their home. The recipes and surrounding stories are written from the heart with affection for the food they love.

[Grist](#) Clarkson Potter

Standout Baked Goods that Prove Variety Is the Spice of Life It 's never been easier to find the perfect recipe for every mood than with this outstanding collection of sweet and savory treats. Ruth Mar Tam shares 60 of her favorite recipes—each with a number of variations and flavor combinations, so you can tweak them to suit any craving. While each of her recipes is delicious in its original form, the variations she offers make it easy to mix up a recipe based on ingredients you happen to have on hand or simply cater to your own personal preferences. Once you 've mastered Ruth 's mouthwatering Spiced Coffee Crumb Cake, give it a fruity twist with her Apple-Rye variation, or make it nutty with the addition of a Nut Streusel. Or maybe you love the Tomato and Ricotta Galette as a light lunch, but you need something a little sweeter to serve at the end of a meal—in that case, try out the Plum and Honey Frangipane variation for a crowd-pleasing dessert. With sweet treats like Rhubarb and Walnut Linzer Cookies, Earl Grey Bundt Cake and Strawberry Palmiers, and savory options like Smoked Paprika and Cheddar Goug è res, Nearly Naked Sourdough Focaccia and Mushroom Diamond Pastries, Ruth 's recipes offer you all the options you need for unique, creative, and—most importantly—delicious baking.