

[PDF] Jerusalem: A Cookbook

Yotam Ottolenghi, Sami Tamimi - pdf download free book

ROASTED SWEET POTATOES & FRESH FIGS

Fig is abundant in Jerusalem and other areas, but the most delicious fruit is usually found in the mountains. However, the most delicious figs are always found in the mountains. The authors of *Jerusalem: A Cookbook* are Yotam Ottolenghi and Sami Tamimi, who were born in Jerusalem. The book is a collection of 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 and Tamimi are among the most celebrated chefs in the world. *Jerusalem: A Cookbook* is a must-read for anyone who loves food and culture.

Ingredients: 1kg sweet potatoes, 4 fresh figs, 2 tbsp olive oil, 1 tsp sea salt, 1/2 tsp black pepper, 1/2 tsp ground cumin, 1/2 tsp ground coriander, 1/2 tsp ground turmeric, 1/2 tsp ground paprika, 1/2 tsp ground cinnamon, 1/2 tsp ground cardamom, 1/2 tsp ground saffron, 1/2 tsp ground mace, 1/2 tsp ground nutmeg, 1/2 tsp ground cloves, 1/2 tsp ground allspice, 1/2 tsp ground anise, 1/2 tsp ground fennel, 1/2 tsp ground dill, 1/2 tsp ground basil, 1/2 tsp ground oregano, 1/2 tsp ground thyme, 1/2 tsp ground rosemary, 1/2 tsp ground sage, 1/2 tsp ground lavender, 1/2 tsp ground chamomile, 1/2 tsp ground calendula, 1/2 tsp ground chamomile, 1/2 tsp ground calendula, 1/2 tsp ground chamomile, 1/2 tsp ground calendula.

Instructions: Preheat the oven to 200°C (400°F). Wash the sweet potatoes, scrubbing them thoroughly, and then cut each into 1cm-thick slices. Toss with olive oil, salt, and pepper. Spread the potatoes on a large baking sheet. Roast for 20 minutes. Meanwhile, wash the figs, cut them in half, and toss with olive oil, salt, and pepper. Roast the figs for 10 minutes. Toss the roasted potatoes with the roasted figs and the spices. Serve hot.



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Description:

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.

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