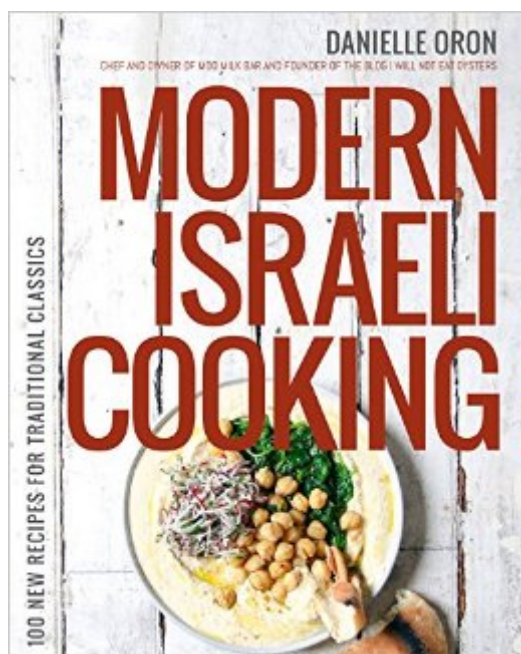


The book was found

# Modern Israeli Cooking: 100 New Recipes For Traditional Classics



## Synopsis

An Incredible Food Culture at Its Best Danielle 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

Hardcover: 240 pages

Publisher: Page Street Publishing (October 13, 2015)

Language: English

ISBN-10: 1624141765

ISBN-13: 978-1624141768

Product Dimensions: 8.1 x 0.8 x 10.3 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars Â Â See all reviews Â (20 customer reviews)

Best Sellers Rank: #136,907 in Books (See Top 100 in Books) #39 in Â Books > Cookbooks, Food & Wine > Special Diet > Kosher #40 in Â Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern

## 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, hawaii 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 chef'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, Za'atar, may need to be purchased or researched. I found a number of recipes for the spice mixture Za'atar on the internet -- 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 -- like chicken or lentils, etc. I prepared Fattoush it 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.

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Modern Israeli Cooking: 100 New Recipes for Traditional Classics Secrets of Fat-free Greek Cooking: Over 100 Low-fat and Fat-free Traditional and Contemporary Recipes (Secrets of Fat-free Cooking) Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Smoothies for Diabetics: 85+ Recipes of Blender Recipes: Diabetic & Sugar-Free Cooking, Heart Healthy Cooking, Detox Cleanse Diet, Smoothies for ... loss-detox smoothie recipes) (Volume 54) Mediterranean Clay Pot

Cooking: Traditional and Modern Recipes to Savor and Share Traditional Clothing of the Native Americans: With Patterns and Ideas for Making Authentic Traditional Clothing, Making Modern Buckskin Clothing and a Section on Tanning Buckskins and Furs Jasper White's Cooking from New England: More Than 300 Traditional and Contemporary Recipes Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: ( Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more! The New Jewish Table: Modern Seasonal Recipes for Traditional Dishes Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Everyday Thai Cooking: Quick and Easy Family Style Recipes [Thai Cookbook, 100 Recipes] Classic Recipes Of Hungary: Traditional Food And Cooking In 25 Authentic Dishes The Traditional Cooking of Russia & Poland: Explore The Rich And Varied Cuisine Of Eastern Europe In more Than 150 Classic Step-By-Step Recipes Illustrated With Over 740 Photographs Classic Recipes Of Denmark: Traditional Food And Cooking In 25 Authentic Dishes The Best of Amish Cooking: Traditional Contemporary Recipes Adapted from the Kitchens and Pantries of Old Order Amish Cooks The Prime Ministers: An Intimate Narrative of Israeli Leadership Three Wishes: Palestinian and Israeli Children Speak

[Dmca](#)