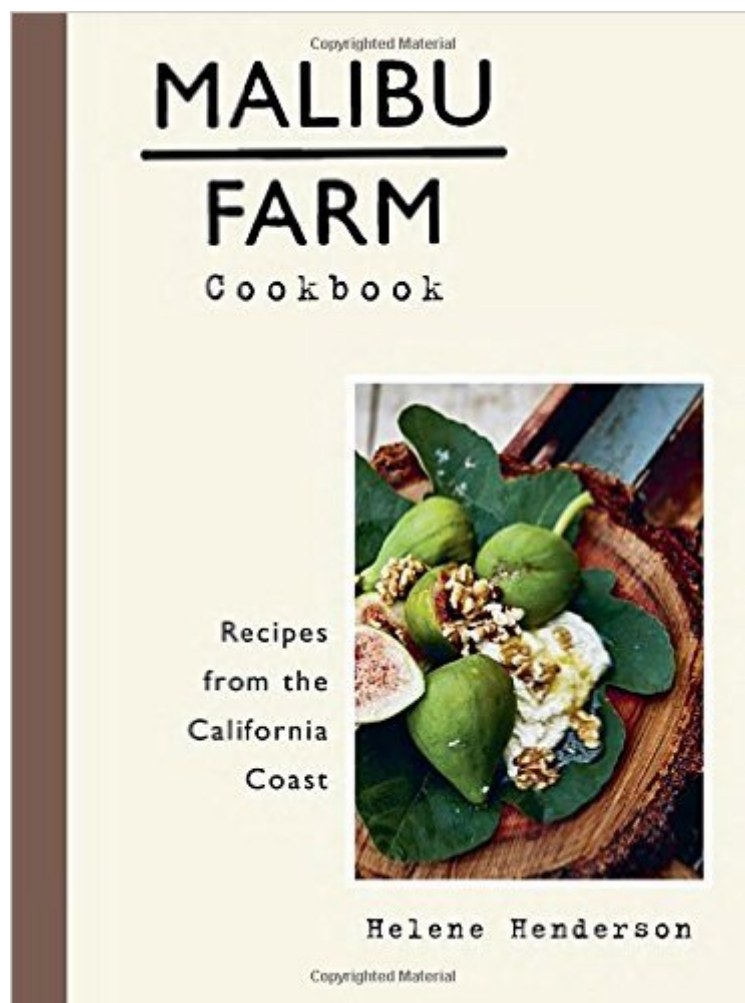


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# Malibu Farm Cookbook: Recipes From The California Coast



## Synopsis

Situated at the end of the pier, Malibu Farm is a restaurant beloved for its spectacular Pacific Ocean views, the freshly sourced ingredients on its ever-changing menu, and its warm vibe. Chef-owner Helene Henderson opened the space after the once-intimate dinners she hosted on the grounds of her home grew too large. Now, in *Malibu Farm Cookbook*, she invites you celebrate the coast and mountains of Southern California with dishes like Ricotta and Pea Frittata, Butterfly Beef Tenderloin with Horseradish, Seared Fava Beans, and Grilled Chocolate Cake with Caramel Sauce. Helene captures the spirit of her own farm with recipes using the morning's fresh eggs, the catch of the day, the luscious vegetables that grow all around, honey harvested steps from where it's enjoyed, and olive oil straight from her grove. Punctuated with luscious, vibrant photography, *Malibu Farm Cookbook* is a stunning sensory experience that transports you right to the edge of the Pacific.

## Book Information

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Average Customer Review: 4.8 out of 5 stars See all reviews (25 customer reviews)

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## Customer Reviews

I love this cookbook! I could hardly wait for the "Malibu Farm Cookbook" to arrive in the mail and it has become one of my favorite cookbooks. As soon as it arrived on my doorstep, everything else stopped, including the dinner I was just about to prepare. I just finished reading the book cover to cover and I am really inspired. Every single recipe in the book is simple yet gourmet, straightforward and yet elegant utilizing the freshest of ingredients from Southern California. The cookbook is written by Helene Henderson, the founder of the Malibu Farm Café in Malibu,

California. I have yet to visit Malibu Farm Café, but after reading this book and seeing the beautiful photography by Martin Lof, I was practically transported to her Malibu Farm and Café. The Café was born out of Helene's love of cooking and success with her own style of backyard catered parties. I happen to love all of the foods that Helene uses in her cooking such as potatoes, fresh herbs, goat cheese, eggs, lime, horseradish, whole grain mustard, Dijon, honey, and ingredients that are all fresh, all natural and vibrant. This is the first cookbook I have seen that is so simple and approachable with many of the pantry ingredients most probably already staples for someone who likes to cook. The very first recipe in the book, "Frittata with Ricotta and Peas", grabbed my attention right away. I've tried the "Swedish Mini Pancakes", "Shrimp with Carrot Ginger Coconut Sauce", "Mama Tran's Vietnamese Chicken Salad" which are all excellent, fresh and tasty. I just received the book last week and I have already made 3 recipes and the "Mama Tran's Vietnamese Chicken Salad" twice.

I have been looking for a bright clean cookbook for quite some time now. I personally love to cook with everything fresh using farm-fresh produce, vegetables and fruits from the market to create simple, yet colorful dishes that will be good for my family. I try to always start with the ingredient, rather than a particular recipe, and see what I can make with what I have on hand. I believe this cookbook is quite similar in the style to how I cook at home for my family. This book though is full of professional recipes, freshness of the California coast, and a sense of family and home. Even though Helen, the author of the book, is a restaurant chef, the dishes have that print of them of being cooked for a family, home style, served on a big platter for everyone to share. When I look at the pictures in the book, they look a lot like photos that I take - somewhat good, made with a professional camera, and yet having those shades and shadows that make them look more authentic, more realistic, not so air-brushed. All the photos show the food just as it is being served - often showing Helen's hands, and a crowd of people who are celebrating the joy of the day with her! This book is full of life, passion for food and friends, and professionalism of a real life chef - there is nothing fake in or about this book. You can see the author and her family and friends being part of every page of the book - nothing here has been created by a hired PR team, and the book seems really inviting that way - it is realistic, authentic and gives a glimpse of California food scene without having to fly to California. The food in this book looks inviting, and delicious, you can clearly see every dish with every photo.

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