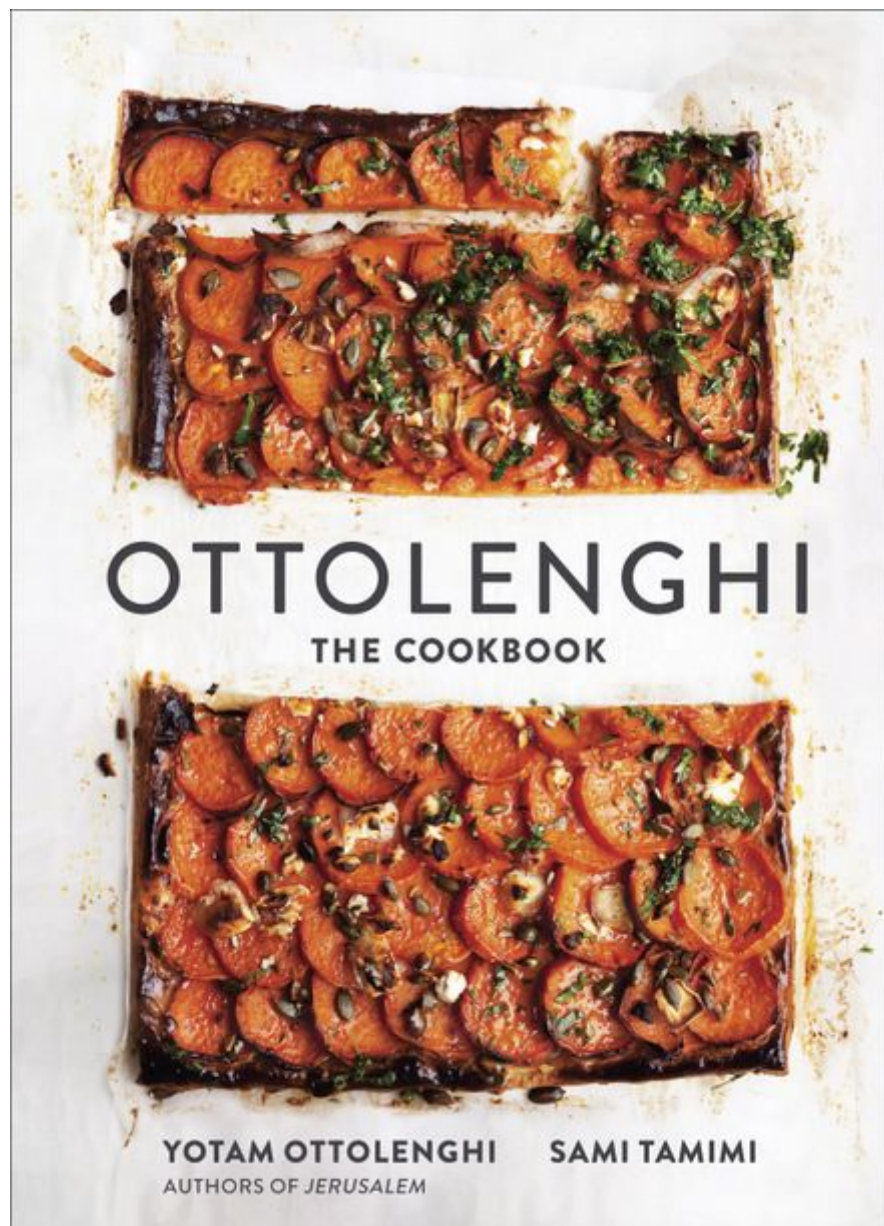


Cook the Book: 'Ottolenghi'

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It should come as little surprise that here at Serious Eats, we're big fans of [Yotam Ottolenghi](#) and [Sami Tamimi](#). [Jerusalem](#) was one of [our favorite cookbooks](#) last year, and [Plenty](#) has [made the rounds](#) in our kitchen, as well. So when we found out that the pair was re-releasing their debut cookbook, [Ottolenghi](#), for a U.S. edition, we were more than thrilled. It gave us a whole new reason to explore the flavors that first brought Ottolenghi and Tamimi their much-deserved fame.

If you're unfamiliar with the book, and game to draw comparisons, *Ottolenghi* is more *Plenty* than *Jerusalem*—it presents a fusion of styles, flavors, and techniques. There'll be a recipe for kofte baked in tahini on one page, followed by sweet beef and pork pie on the next. There is a similar focus, as well, on creative vegetable- and grain-centric side dishes, but *Ottolenghi* doesn't exclude meat. As could be expected from a [cafe](#) cookbook, *Ottolenghi* is about 50% baking recipes, some savory, some sweet. The pastries have less of a Middle Eastern influence, but the pair's love of

lemon, parsley, and garlic shines even here. Many ideas overlap between the three books; you can see the evolution of the chefs through the way they present items like roasted butternut squash and charred eggplant.

The recipes themselves could have been more tightly edited. While all of the UK-US conversions were nice to have, it seemed like some of the cooking times and proportions were a bit off. It's hard to say if these errors stemmed from the original book, or if they were a symptom of the re-release.

That said, these problems can all be fixed with small tweaks, and the **Ottolenghi** magic still shines through. Cooking from this book means that you will find yourself mixing ingredients, techniques, and flavors you'd probably otherwise never think of. Mushrooms and cinnamon, cucumbers and poppy seeds, lentils and sour cherries—these unique fusions exemplify the vibrancy of the Ottolenghi kitchen, and can breathe new life into simple, weekday cooking.

We'll get to try a week's worth of Ottolenghi specialties, from a **couscous and oven-dried tomato salad** to **gorgeous sweet potato galettes**. Plus, we'll also have **seafood salad with lime and fennel**, **stuffed portobello mushrooms**, and **honey-slicked roast chicken with saffron and hazelnuts**.

Win 'Ottolenghi'

Thanks to our friends at Ten Speed Press, we have five (5) copies of *Ottolenghi* to give away this week. All you need to do for a chance to win is tell us about **your most inventive side dish** in the comments section below.