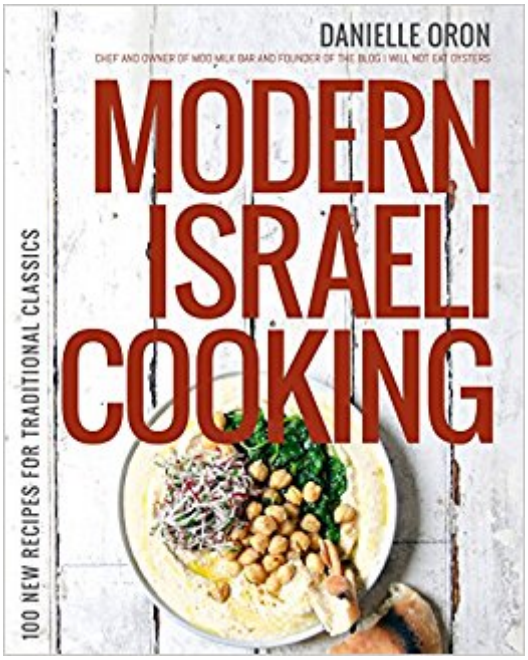
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Modern Israeli Cooking: 100 New Recipes For Traditional Classics



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Synopsis

An Incredible Food Culture at Its BestDanielle 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

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Customer Reviews

Ã¢â ¬Å“Modern Israeli Cooking is taking over where Ottolenghi left off with his book Jerusalem. Danielle has given us a book that helps us make sense of extremely diverse cultures and their cuisines. We are truly getting a very fresh and creative perspective from such an acclaimed and talented young author.Ã¢â ¬Â• Ã¢â ¬â ¢Todd Ginsberg, James Beard Nominated Chef at The General MuirÃ¢â ¬Å“Danielle Oron shows her love for Israeli food with her own twist of traditional into modern. Read on and witness her passion, knowledge, dedication and hard work in this book.Ã¢â ¬Â• Ã¢â ¬â ¢Mark McEwan, Chef, Author and Head Judge of Ã¢â ¬Å“Top Chef CanadaÃ¢â ¬Â•Ã¢â ¬Å“Modern Israeli Cooking is an intuitive, generous and beautiful book filled with warmth and love of culture, the recipes begging to be made right away and shared with friends. This is not a book that will sit on a shelf, it will be used and will help spread the word about this remarkable cuisine.Ã¢â ¬Â• Ã¢â ¬â ¢Erik Murnighan, President, The International Culinary Center

Danielle Oron is the chef and owner of Moo Milk Bar, a "milk & cookies bakery" in Toronto. Obsessed with food and family-style meals, Danielle studied at The French Culinary Institute-now the International Culinary Center-and founded the blog I Will Not Eat Oysters. She also contributes to FoodNetwork.ca and Pepper Passport. Danielle’s Israeli and Moroccan background mesh with her French training to create one of the most unique and refreshing food landscapes around. Danielle splits her time between Toronto, Canada and Atlanta, Georgia.

This is the most clear and user friendly cook book that I have ever owned. Each recipe is connected to a picture that is always on the page next to the recipe page. The ingredients are listed on one side, and the steps are listed on another side. There is a short story about each recipe right under the title. The recipes come out delicious and authentic. The pictures really help with giving you an idea how the dish is supposed to look. I would recommend this cook book to cooks of all levels.

This book is amazing. It is filled with new and exhilarating recipes that are not intimidating! If anything, I felt a sense of excitement when I read the book. Highly recommend to any cook that is looking for a unique change in the kitchen!

I have been enjoying trying many of the recipes, and have found them to be just delicious. I am particularly pleased that the wonderful spices do not overwhelm.the flavor as you so often find with mid-eastern or Indian recipes.Very silly comment. The Israeli Paella recipe calls for "shell on deveined shrimp". Is that possible?

Her Salted Tahini Chocolate Chip Cookies are the best cookie ever. Hands down. A collection of personal and accessible recipes that are chock full of flavor. Healthy. Tasty. Probably my all-around favorite book of Israeli cooking.

A great healthy eating book

Great cookbook

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 East 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, hawaij 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.Danielle's commentary is on the hip side; recipe subtitles frequently involve food puns and cultural insights, like the mild red pepper harissa: "If you like the flavor, but you have a death wish / enjoy S&M, add more of the Thai chilis and a bit more hot paprika.") or tahini: "We put this sh*t on everything."True to the book's goal, you will find classic flavors with modern twists; the beloved sabich has been turned into a breakfast bowl with shredded potato hash, falafel gets some help from spinach and is served with green tahini and sauerkraut, you'll find Sephardic pastries like bourekas supersized and dressed up with mushrooms and caramelized onions, Milky has been reinvented as a decadent, boozy pot de creme. I loved the peppered watermelon and feta, as watermelon + mint + Bulgarian feta is a staple breakfast in my house; here, Korean red pepper flakes and black pepper kick this up a notch.Overall this is a fun, young take on modern Israeli cooking - you'll find many familiar flavor profiles (za'atar, tahini, sumac, schug, dukkah) and plenty of colorful veggie salads and sides to dress up your table. From a comfort food perspective, it contains the most amazing grilled cheese recipe (feta grilled with Kalamata olives - heaven!), eggs and sumac soldiers, and many warming dishes that would be great for cooler nights (braised pomegranate short ribs, sweet shredded honey lamb, beer-braised holiday brisket, homemade pastrami).*For those who keep kosher, please note that this is NOT a kosher cookbook - it contains shellfish recipes as well as meat mixed with dairy. However, most of the recipes are (or can be made) kosher with a little tweaking.

Nice and easy recipes for Mediterranean cooking lovers. Utilizes items commonly found in your grocer and common short cuts!

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