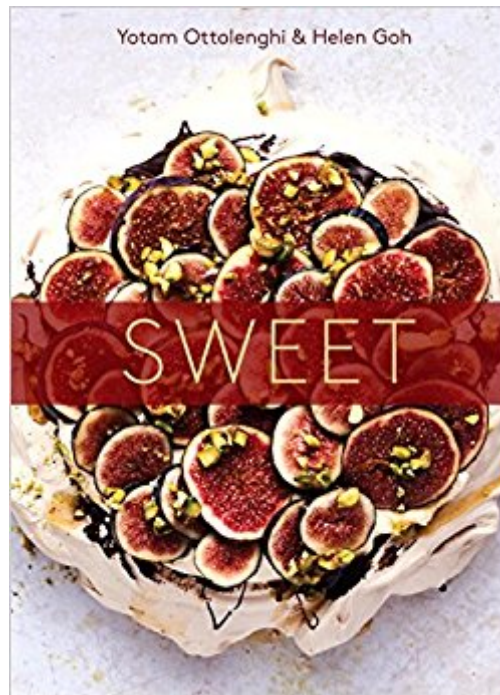




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Sweet: Desserts From London's Ottolenghi



Synopsis

A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater.

Book Information

Hardcover: 368 pages

Publisher: Ten Speed Press (October 3, 2017)

Language: English

ISBN-10: 1607749149

ISBN-13: 978-1607749141

Product Dimensions: 8 x 1.2 x 10.9 inches

Shipping Weight: 3.3 pounds (View shipping rates and policies)

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Customer Reviews

With Jerusalem and all the books that followed, Yotam Ottolenghi changed everything about what we cook and crave. Now, with Sweet, he and Helen Goh shake up dessert. In signature style, the recipes are generous, warm, inviting, and copiously sparked with inspiration. Yes, bake those brownies with tahini and halva. Add star anise to blackberry cakes. Revel in the exciting new flavors Sweet brings us. It's what I'll be doing. "Dorie Greenspan, James Beard Award-winning author" "After winning us over with his savory offerings, Yotam Ottolenghi, with Helen Goh, comes to the sweet side with an international array of gorgeous cookies, cakes,

candies, custardsâ | I want to make everything in this luscious book!â • â "David Lebovitz, author of My Paris Kitchen and L'Appart Â â œYotam Ottolenghi's additions to classic recipes make so much sense, youâ ™I wonder why youâ ™ve never stirred tahini into brownies or orange flower water into amarettiâ "or why youâ ™ve never even made your own amaretti! This is my kind of baking book; youâ ™I want to make everything." â "Elisabeth Prueitt, co-founder of Tartine Manufactory and author of Tartine All Day"Modern, creative, appealing, and, most importantly, funâ "this is Ottolenghi at the top of his game."â "Publishers Weekly, Starred Review"In a world with so many unknowns, itâ ™s a relief to open a book like Sweet and know for certain that following these recipes, step by step, will yield a perfectly moist bundt cake, pillow-y pavlova, or crispy-crust ed crostata. Like Ottolenghiâ ™s other titles, this is a keeper."â "EaterPraise for previous books:"This is simply wonderful cooking...modern, smart, and thoughtful. I love it." â "Nigel SlaterÂ "With his 2012 cookbook Jerusalem, London restaurateur Yotam Ottolenghi [has] created a sensation by sharing his unexpected and highly personal take on Mediterranean cooking." â "Food & WineÂ "Jerusalem is the top-selling cookbook in the country, subverting the conventional wisdom that you need to have a TV show to have a bestselling cookbook. The book...has become something of a phenomenon." â "Publisher's Weekly"Plenty...is among the most generous and luxurious nonmeat cookbooks ever produced, one that instantly reminds us that you don't need meat to produce over-the-top food." â "Mark Bittman, New York TimesÂ "Yotam Ottolenghi's second cookbook has recipes for dishes largely absent from the American kitchenâ "a fact that almost never crosses your mind when you flip through it hungry. Everything sounds mouthwatering and looksâ "and is â "doable." â "Wall Street Journal

YOTAM OTTOLENGHI is the author of Plenty and Plenty More, co-author with Ramael Scully of NOPI, and co-author with Sami Tamimi of Ottolenghi and Jerusalem, which was awarded Cookbook of the Year by the International Association of Culinary Professionals, and Best International Cookbook by the James Beard Foundation. All five books were New York Times bestsellers. He lives in London, where he owns an eponymous group of restaurants and a high-end restaurant, Nopi. HELEN GOH is a pastry chef, longtime Ottolenghi collaborator, and the Ottolenghi product developer.

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