

[PDF] Jerusalem: A Cookbook

Yotam Ottolenghi, Sami Tamimi - pdf download free book

ROASTED SWEET POTATOES & FRESH FIGS

Fig is abundant in Jerusalem and other areas. Roasting the root vegetable first creates a lovely texture and a slightly sweet, caramelized flavor. Roasted sweet potatoes are always served with the most delicious hummus and tahini. The addition of fresh figs adds a lovely, delicate sweetness and a bit of the plant's characteristic tartness. The combination of roasted sweet potatoes and fresh figs is a classic in Jerusalem. The addition of fresh figs adds a lovely, delicate sweetness and a bit of the plant's characteristic tartness. The combination of roasted sweet potatoes and fresh figs is a classic in Jerusalem.

Ingredients: 1kg sweet potatoes, 4 fresh figs, 2 tbsp olive oil, 1 tsp salt, 1 tsp black pepper, 1 tsp ground cumin, 1 tsp ground coriander, 1 tsp ground turmeric, 1 tsp ground paprika, 1 tsp ground cinnamon, 1 tsp ground cardamom, 1 tsp ground saffron, 1 tsp ground safflower, 1 tsp ground turmeric, 1 tsp ground paprika, 1 tsp ground cinnamon, 1 tsp ground cardamom, 1 tsp ground saffron, 1 tsp ground safflower.

Instructions: Preheat the oven to 200°C (400°F). Wash the sweet potatoes, scrubbing them thoroughly. Cut them into 2cm (3/4 inch) thick slices. Toss them with the olive oil, salt, and spices. Spread them out on a large baking sheet. Roast for 45 minutes, turning once. Meanwhile, wash the figs and cut them into 1cm (1/2 inch) thick slices. Toss them with the olive oil and salt. Roast for 15 minutes. Serve the sweet potatoes and figs together.



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Description:

A collection of 120 recipes exploring the flavors of Jerusalem from the *New York Times* bestselling author of *Plenty*, one of the most lauded cookbooks of 2011.

In *Jerusalem*, Yotam Ottolenghi and Sami Tamimi explore the vibrant cuisine of their home city—with its diverse Muslim, Jewish, and Christian communities. Both men were born in Jerusalem in the same year—Tamimi on the Arab east side and Ottolenghi in the Jewish west. This stunning cookbook offers 120 recipes from their unique cross-cultural perspective, from inventive vegetable dishes to sweet, rich desserts. With five bustling restaurants in London and two stellar cookbooks,

Ottolenghi is one of the most respected chefs in the world; in Jerusalem, he and Tamimi have collaborated to produce their most personal cookbook yet.

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