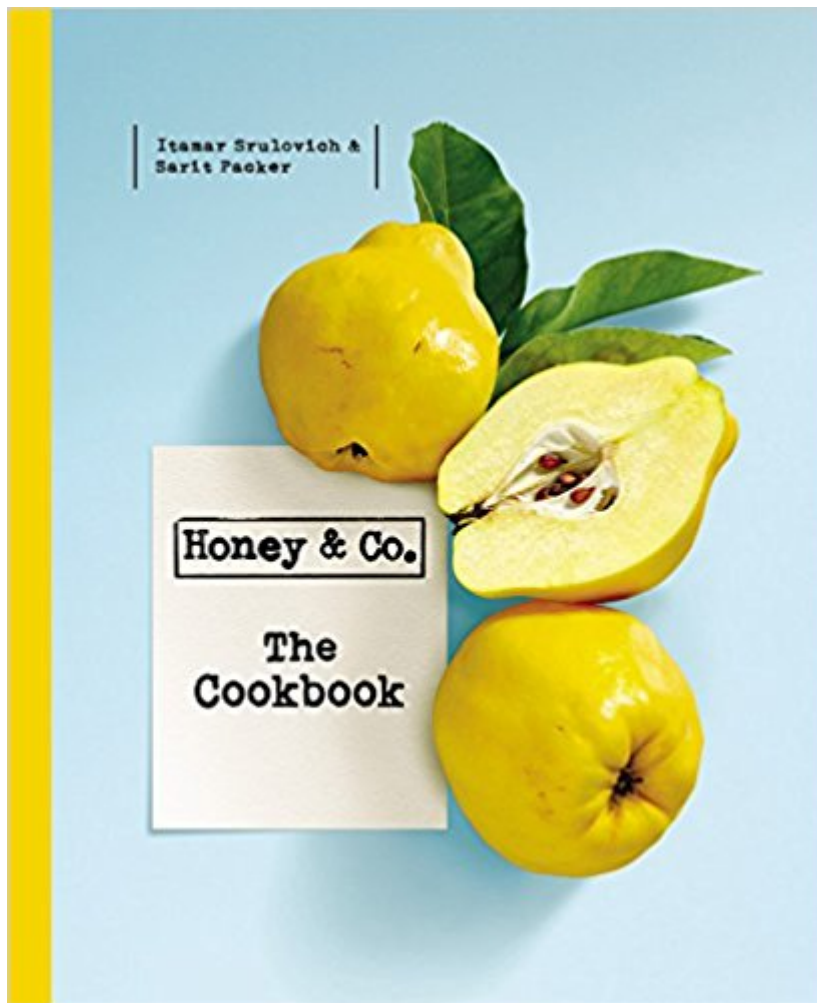




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Honey & Co.: The Cookbook



Synopsis

Named Cookbook of the Year by the Sunday Times (UK) Fortnum & Mason Food & Drink Awards
Cookery Book of the Year 2015 The Guild of Food Writer's (UK) Award Winner for Best First Book
"Honey & Co.'s food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East."--Yotam Ottolenghi
After falling in love through their shared passion for food, Itamar Srulovich and Sarit Packer launched Honey & Co., one of London's hottest new restaurants, in 2012. Since opening the doors, they have created exquisite dishes, delectable menus, and an atmosphere that's as warm, inviting, and exotic as the food they serve. Recipes include spreads and dips, exquisitely balanced salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran. HONEY & CO. brings the flavors of the Middle East to life in a wholly accessible way, certain to entice and satisfy in equal measure.

Book Information

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Customer Reviews

"Honey & Co's food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East. 'Soul-food' has never been more appropriate."
--Yotam Ottolenghi
"Even a few minutes in Honey & Co. can feel like a sojourn in the Middle East."
--Nicholas Lander, The Financial Times
"The ingredient that is in every mouthful, that isn't on the menu, is the huge dollop of home-made love."
--AA Gill, The Sunday Times

Itamar Srulovich was born and raised in Jerusalem, cooking since the age of five and trained on the job in various places in Tel-Aviv. Itamar worked as the head chef under successful restaurateur Yotam Ottolenghi before opening Honey & Co. He is very happily married. Sarit Packer has been cooking and baking since she was five, trained at Butlers Wharf and at the Orrery under Chris Galvin. Sarit is married quite happily to Itamar Srulovich but keeps her maiden name for obvious reasons.

Brief review and then an index=====The author recommends the "mushroom and cumin sfiha" as the dish to cook if you're only going to cook one dish from this cookbook. So of course, that's the first dish I made. It's good, but it's not great. I think he's wrong about it being the best dish out of all these dishes. Full disclosure, I adore mushrooms but I am not tremendously fond of cumin as the primary flavor. I then made the "borekitas", which are headed by a cute, brief story about developing the recipe that happily also offers a variety of alternate filling possibilities if you want to experiment. These are delicious, and closely mimic the borek a Turkish friend made for me, so I'm quite happy to have a recipe to make personal-sized boreks. Both authors worked for restaurants within the Ottolenghi group. That influence and cooking style is very much present here. Even the book style, with the plush cover, is similar. However, this couple clearly has their own ideas about food. The food in Honey & Co spans a different range of recipes and regions than the Ottolenghi cookbooks do. The recipes in this book are approachable and my Israeli roommate would be delighted if I cooked them all. Since hasn't posted an Index yet for this book, and it doesn't appear in the Kindle version, I'll briefly cover the recipe selection. The book is broken into sections, where the beginning of each section tells part of the story of the authors meeting, falling in love, opening this restaurant, and the history/life in the restaurant. These stories are well-written and do a great job on conveying the personality of the chefs and the atmosphere of their restaurant.

Welcome: Basic Instructions Base recipes Sweet spice Baharat Whole preserved lemons Preserved lemon slices Tahini Zehug Everything

Mezze: Raw & Cured: Uri buri prawns Lamb kubbe nia Sea bream kubbe nia Sardines cured in vine leaves Mackerel cured in oil Cured sea bream with pomegranate juice Fresh veg. mezze Canned & Pickled: Cucumber pickle Sweet beet pickle Moroccan carrot pickle Canned peppers Canned artichokes Pink turnip pickle Tumeric cauliflower pickle Pickled chilies Bread: General notes Pita Bukhari bread Potato bread Ashtanur Griddle bread Lavoush Milk bun Dips, spreads and purees: Hummus Mashawsha Dinosaur eggs Matbucha Butternut & tahini dip with roasted hazelnuts Celeriac puree with burnt yogurt Zucchini dip with

yogurt and mint Muhamra Baba ganoush Labaneh Baked & fried: Falafel Jerusalem-style falafel
 Haifa-style falafel Yemeni-style falafel Carrot & butternut fritters Zucchini & herb fritters Feta &
 spring onion bouikos Borekitas Cracked: Basic bulgar wheat Tomato & pomengranate tabbouleh
 Apricot & pistachio tabbouleh Crunchy root veg. tabbouleh Green tabbouleh salad Couscous &
 chickpeas in ras el hanut Kisir Fresh salads: Fig, goat cheese & honey Tomato & za'atar fatoush
 Beets & plums with rose-walnut dressing Artichokes and kashkaval Jerusalem water salad Spring
 salad Watermelon & feta Big Itzik Poached quince with curd cheese Peaches & goat cheese Light
 dinners: Lamb siniya Sea bream with grapes, cucumber and yogurt Beef kofta Pomegranate
 molasses chicken with bulgar wheat salad Prawns with orange, tomato & cardamom Lamb salad
 with Georgian plum sauce Mint & lemon chicken with apricots and potatoes Red mullet with
 artichoke and preserved lemons BBQ beef with tomato salad on griddle bread Pan-fried chicken
 liver with grapes on griddle bread Roasted sea bream with spring onions on griddle bread Rolled &
 wrapped: Beet kubbe soup Whole stuffed chicken with freekeh, almonds, pinenuts Gundi Stuffed
 vine leaves Stuffed sardines Mishmishiya Makshi Meatballs with peas, mint & yogurt Meatballs in
 sweet/sour/spicy tomato sauce Dushpra - cherries, lamb & sweet spice dumplings Slow cooked:
 Slow-cooked lamb shoulder Short ribs with dates, date molasses & potatoes Ox cheeks with quince
 and bay leaf Oxtail sofrito Patlican - lamb & eggplant stew Octopus in meshwiya sauce with celery
 salad Musakhan Madfunia Chicken pastilla Lamb shawarma Veggie: Mujadra with salad and tahini
 Mushroom & cumin sfiha Medias Isreali couscous, peas, preserved lemon, mint, goat's cheese
 Butternut stew with dumplings Cauliflower "shawarma" Veg. moussaka Badargani - eggplant rolls
 with walnut & pomegranate Eggplant sabich Savory cheesecake Dessert: Basic pastry Feta & honey
 cheesecake Chestnut cake with salted caramel sauce Marzipan and almond cakes with roasted
 plums Saffron and lemon syrup cake Honey parfait White chocolate, pine nuts, olive oil, & candied
 lemon zest Chocolate, cardamom & bitter orange Yogurt mousse with cherry & pomegranate granita
 Cherry, pistachio & coconut cake Marzipan cookies Maamool cookie Drinks: Cold drinks: Base sugar
 syrrip Orange blossom iced tea Lemonade Elderflower cordial Roasted strawberry & rose iced tea
 Jasmine & green melon iced tea Plum & vanilla iced tea Quine & cinnamon iced tea Hot drinks: Hot
 cinnamon & rose infusion Persian lemon & fennel infusion Mint tea Turkish coffee

Extraordinary reading and cooking experience! We ate in their Honey & Smoke restaurant in
 London and couldn't wait to get recipes for some of their outstanding mezze. This book is a
 compelling read, centered on the life and business partners' food odyssey. Creative recipes with
 clear directions and entertaining insights. Weight gain is the only possible negative although many

of the recipes are extremely healthy. Read it and drool.

This cookbook is like the homey, comfy cousin to Ottolenghi's cookbooks (for whom they used to work). Still exciting, but somehow more approachable. I've made the pomegranate molasses chicken and Bukhari bread, and they both were great. Especially the bread, which you "go all Edward Scissorhands" on it and snip up into peaks and valleys, for lots of crunch and golden-brown tastiness when it's baked. Almost all the recipes look like something I'd want to make (if only I didn't have so many other cookbooks)---it's definitely a must-have for me.

Great book. Great recipes and stories behind them. Love the food

Love the recipes. Love the writing. Totally refreshing way of presenting a 'cook book'. Highly recommended.

easy to follow recipes. good food.

Wonderful recipes, easy to use and follow!!

Great book! I highly recommend.

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