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# Fresh Flavors From Israel



## Synopsis

Israel today is a feast for food lovers, a culinary melting pot of traditions from Europe, North Africa and the Middle East. Markets abound with choice seasonal produce, restaurants creatively blend Middle Eastern cuisines with international culinary treats, cafes are fragrant with freshly baked cakes and quality coffee, and streets are lined with snack stands selling everything from shawarma to local artisan pastries. This stunning new book brought to you by Al Hashulchan, Israel's premier food and wine magazine, offers a glimpse into one of the most fascinating and varied cuisines in the world with over 60 delicious easy-to-follow recipes and lots of tips and information on special ingredients and spices.

## Book Information

Paperback: 140 pages

Publisher: Al Hashulchan (November 15, 2010)

Language: English

ISBN-10: 9657279038

ISBN-13: 978-9657279038

Product Dimensions: 6.5 x 0.5 x 10.5 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (4 customer reviews)

Best Sellers Rank: #1,034,747 in Books (See Top 100 in Books) #262 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #9830 in [Books > Cookbooks, Food & Wine > Regional & International](#) #203019 in [Books > Textbooks](#)

## Customer Reviews

I received this book as a gift from a kindred cook when we moved away from Israel after living there for two years. It is so lovely to look through a cookbook that reminds me of my favorite part of living there - the food! I regularly make the basic hummus recipe, and was forever changed by the suggestion of the apricot glazed chicken recipe to fry my sliced lemongrass. Wonderful. The photos are beautiful and inspiring, and each recipe is contributed by a famous chef somewhere in Israel. This means most recipes are a little non-traditional (but still faithful to their Israeli roots) and require a little adventure on your part to try making them as written, such as buying fresh lemongrass. Or blackening eggplant only to puree the flesh for an amazing soup. Some pairings will seem a bit odd perhaps, but trust me, watermelon and feta were made to go together. I love this cookbook and have had several people become completely engrossed by it when they discover it on my shelf.

Great photos inspire trying every great recipe in the book! Israeli cooking uses fresh, local herbs and ingredients and provides a perfect mix of tastes and textures while retaining a singular Mediterranean flavor.

A nice collection of "do-able" recipes to get you started on Israeli cooking. Photos are inspiring and the recipes are not too complicated

Great to cook some of the things that we ate on our recent trip to Israel. Clear recipes and great ideas.

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