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Kaukasis: A Culinary Journey through Georgia, Azerbaijan ...

The original charkhali or plum-marinated beetroot (page 13) from *Kaukasis: The Cookbook: A Culinary Journey Through Georgia, Azerbaijan & Beyond*. Kaukasis. by Olia Hercules. Categories: Chutneys, pickles & relishes; Georgian; Vegetarian; Vegan.

Ingredients: plums; pennyroyal; dill seeds; ground coriander; blue fenugreek; garlic; ground cayenne pepper; sea salt; beetroots.

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Heat the oil in a frying pan over medium heat, add the onion, and cook until soft and starting to go golden, about 7 minutes, then add the carrots and cook until they also start getting a little color, too, about 3 minutes. Finally, add the peppers and saut é for a few minutes, then add the tomatoes.

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A celebration of the food and flavours of the Caucasus - bridging Europe and Asia and incorporating Georgia, Azerbaijan, Armenia, Iran, Russia and Turkey. Olia Hercules introduces us to more than 100 recipes for vibrant, earthy, unexpected dishes from across the region such as Plum fruit leather, Chestnut plov with pumpkin crust, Quince stuffed with lamb & caramelised shallots, Vine leaf dolma ...

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Books – Olia Hercules

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"A sensitive, personal journey expressed through the beauty of food - just wonderful" - Jamie Oliver "Olia Hercules is a storyteller-foodwriter, and a wholly original voice in the kitchen - there's not a recipe of hers I don't want to cook immediately" - Nigella Lawson "You might not think you would be interested in a book celebrating the food and flavours of the Caucasus...but you would be wrong. Olia Hercules is a great storyteller who will take you on a journey through the region without you ever having to leave the sofa" - Sunday Time Ireland "This is an incredible book - as I began to leaf through I started to smile, and I didn't stop" - Diana Henry "Each recipe has a story, making this a fascinating read as well as a stunning cookbook" - BBC Good Food "If the cooking of the Caucasian region isn't yet on your radar, it soon will be. (...) These gorgeous, flavour-packed recipes will give you a taste of what you've been missing" - delicious. magazine From the winner of the Observer's Rising Star Award and Fortnum & Mason Debut Food Book Award 2016 comes a celebration of the food and flavours of the Caucasus - bridging Europe and Asia and incorporating Georgia, Azerbaijan, Armenia, Iran, Russia and Turkey. Olia Hercules introduces us to more than 100 recipes for vibrant, earthy,

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unexpected dishes from across the region such as Plum fruit leather, Chestnut plov with pumpkin crust, Quince stuffed with lamb & caramelised shallots, Vine leaf dolma, Village breakfast, Khachapouri, Armenian "cognac" profiteroles and Red basil sherbet.

"A sensitive, personal journey expressed through the beauty of food - just wonderful" - Jamie Oliver "Olia Hercules is a storyteller-foodwriter, and a wholly original voice in the kitchen - there's not a recipe of hers I don't want to cook immediately" - Nigella Lawson "This is an incredible book - as I began to leaf through I started to smile, and I didn't stop" - Diana Henry Award-winning cookbook author Olia Hercules takes a culinary trip through the Caucasus—the vibrant region that bridges Europe and Asia—and share the recipes, stories, and striking images of this rich region. In this gorgeous cookbook, Olia Hercules shares more than 100 dishes that celebrate the food, flavors, and unique culinary heritage of the Caucasus—Georgia, Azerbaijan, Armenia, Iran, Russian, and Turkey. Kaukasis charts Olia's exploration of this unfamiliar area and introduces its wonderful cuisine that combines European and Middle Eastern ingredients in ways that are fresh and new. Recipes Mint Adjika Tsago's Blackberry & Grape Sauce Savory Peach & Tarragon Salad Plov with Pumpkin, Chestnut & Walnut Zahir's Stoned Chicken Vine Leaf Dolma Armenian Cognac Profiteroles Red Basil Sherbet

The Ukrainian-born chef presents “ a gorgeous love letter to the food of her homeland ” with this vibrant and varied collection of recipes (SAVEUR). In Mamushka, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived

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in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary upbringing and family traditions. “ Forget what you think you know about Ukrainian food; with *Olia Hercules*, it's fun and colorful. ” —*Epicurious*

An exploration into the culinary identity of eastern Europe through stunning food and travel photography, interspersed with stories and memories of tiny buildings called summer kitchens. In this new cookbook from award-winning author *Olia Hercules*, explore the diversity of Ukraine ' s cuisine and heritage through the alluring window of summer kitchens—small structures alongside the main house where people cook and preserve summer fruits and vegetables for the winter months. Featuring 100 superb recipes, a gorgeous collection of food and lifestyle images, and evocative personal narrative, *Hercules* illustrates how the region ' s cuisine varies as much as the landscapes, climate, and produce through her travels to the Carpathians, the Black Sea, the shores of the Danube and Dnieper, and her native land.

Driven by a passion for discovery, the biblical King Solomon is said to have sent emissaries on land and sea to all corners of the ancient world, initiating a mass cross-pollination of culinary cultures that continues to bear fruit today. Nathan gathers together recipes from Israel to Italy to India and beyond. Some are classics, others are contemporary riffs on traditional dishes. Filled with fascinating historical details, personal histories, and delectable recipes, this book showcases the dazzling diversity of a culinary tradition more than three thousand years old.

Bordered by Russia, Turkey, Azerbaijan and Armenia, and situated at a crossroads on an ancient East-West trading route, Georgia s rich and diverse history is nowhere more evident than through its

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cuisine and legendary hospitality. Central and unique to the culinary tradition of Georgia is the 'supra', a coming together of family and friends to share heart-warming toasts, great conversation, free-flowing drink and, most importantly, dish upon dish of mouth-watering food. In this, her first book, Tiko Tuskadze, chef-owner of London's celebrated Little Georgia restaurant, opens her kitchen to share her love for the food of her home country and the recipes and stories that have been passed down through her family for generations. The book opens with an introduction to the delicious, yet little-known, food of Georgia and an exploration and explanation of the traditions and cultural significance of the supra. Tiko shares over 100 of the dishes that come together to make Georgian cuisine a true celebration of its country's unique climate, history and culture. Recipes follow the authentic procession of dishes, starting with p â t é s and sauces then salads, which are traditionally laid out on the table before guests arrive; moving on to sections on soups, bread and cheese, meat dishes, poultry dishes, fish dishes, vegetable dishes and ending with a few fruity treats. The recipes range from the iconic Khachapuri (cheese bread), Kebabi (lamb kebabs) and Khinkali (dumplings), to lesser-known classics, such as Ajapsandali (aubergine stew) and Ckmeruli (poussin in garlic and walnut sauce). With wonderful stories and beautiful illustrations throughout, this book is the ultimate resource for anyone interested in discovering this unique and varied cuisine with the dual values of family and celebration firmly at its heart.

Celebrated Portland chef Bonnie Frumkin Morales brings her acclaimed Portland restaurant Kachka into your home kitchen with a debut cookbook enlivening Russian cuisine with an emphasis on vibrant, locally sourced ingredients. “ With Kachka, Bonnie Morales has done something amazing: thoroughly update and modernize Russian cuisine while steadfastly holding to its traditions and spirit. Thank you comrade! ” —Alton Brown From bright pickles to pillowy dumplings, ingenious vodka infusions to

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traditional homestyle dishes, and varied zakuski to satisfying sweets, *Kachka* the cookbook covers the vivid world of Russian cuisine. More than 100 recipes show how easy it is to eat, drink, and open your heart in Soviet-inspired style, from the celebrated restaurant that is changing how America thinks about Russian food. The recipes in this book set a communal table with nostalgic Eastern European dishes like Caucasus-inspired meatballs, Porcini Barley Soup, and Cauliflower Schnitzel, and give new and exciting twists to current food trends like pickling, fermentation, and bone broths. *Kachka*'s recipes and narratives show how Russia's storied tradition of smoked fish, cultured dairy, and a shot of vodka can be celebratory, elegant, and as easy as meat and potatoes. The food is clear and inviting, rooted in the past yet not at all afraid to play around and wear its punk rock heart on its sleeve.

Capturing the essence of Venice and its food, this is a book to dream over as well as to cook from. Black cuttlefish risotto, grilled squid, fancy antipasti, delicious Venetian sweets and ice creams—here are 100 recipes that conjure up the real Venice. There are recipes for fish, chicken, antipasti, ravioli, gnocchi, risotto, soups, snacks, polenta and desserts. There are also recipes for Venetian drinks, including the internationally renowned bellini, the perfect blend of white peach juice with sparkling prosecco, invented by Giuseppe Cipriani in 1930 at Harry's Bar in Venice, and synonymous with the sparkling city. Author Laura Zavan shares her knowledge of Venetian food and its history generously, and includes commentary and maps for five guided walks around Venice that stop off at cafes, restaurants, food markets and wine cellars. So if you're lucky enough to find yourself in Venice, you can experience authentic Venetian food and wine first-hand.

The renowned school “ shares the classic techniques they teach: It's French cooking made easy, interspersed with a glimpse into life in regional France ” (Fathom). IACP Cookbook Award for

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Food Photography & Styling IACP Cookbook Award for Design
Mother and daughter American expats Marjorie Taylor and Kendall Smith Franchini always dreamed of living in France. With a lot of hard work and a dash of fate, they realized this dream and cofounded The Cook ' s Atelier, a celebrated French cooking school in the storybook town of Beaune, located in the heart of the Burgundy wine region. Combining their professional backgrounds in food and wine, they attract visitors from near and far with their approachable, convivial style of cooking. Featuring more than 100 market-inspired recipes and 300 exceptional photographs, this comprehensive reference is an extension of their cooking school, providing a refreshingly simple take on French techniques and recipes that every cook should know—basic butchery, essential stocks and sauces, pastry, dessert creams and sauces, and preserving, to name a few. Seasonal menus build on this foundation, collecting recipes that showcase their fresh, vegetable-focused versions of timeless French dishes, such as: Green Garlic Soufflé Watermelon and Vineyard Peach Salad Little Croques Madames Sole Meuni è re with Beurre Blanc and Parsleyed Potatoes Seared Duck Breast with Celery Root Puree and Chanterelles Madeleines Plum Tarte Tatin Almond-Cherry Galette More than a practical introduction to classic French cooking, this richly illustrated volume is also a distinctively designed celebration of the French art of joie de vivre and “ is likely to have readers fantasizing about their own escapes to France ” (Publishers Weekly, starred review).

A collection of delicious modern recipes that will smash perceptions of food from Russia, particularly Siberia. 'If anyone had to write a Russian cookbook now, it would have to be her, and her book will end up being a classic' - Olia Hercules Salt & Time will transform perceptions of the food of the former Soviet Union, and especially Siberia - the crossroads of Eastern European and Central Asian cuisine - with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice.

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Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savor the fragrant Chicken with prunes or treat yourself to some Chak-chak-fried honey cake. "Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia - or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book I feature recipes that are authentic to Siberia, classic Russian flavor combinations and my modern interpretations. You will find dishes from the prerevolutionary era and the Soviet days, as well as contemporary approaches - revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place."

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