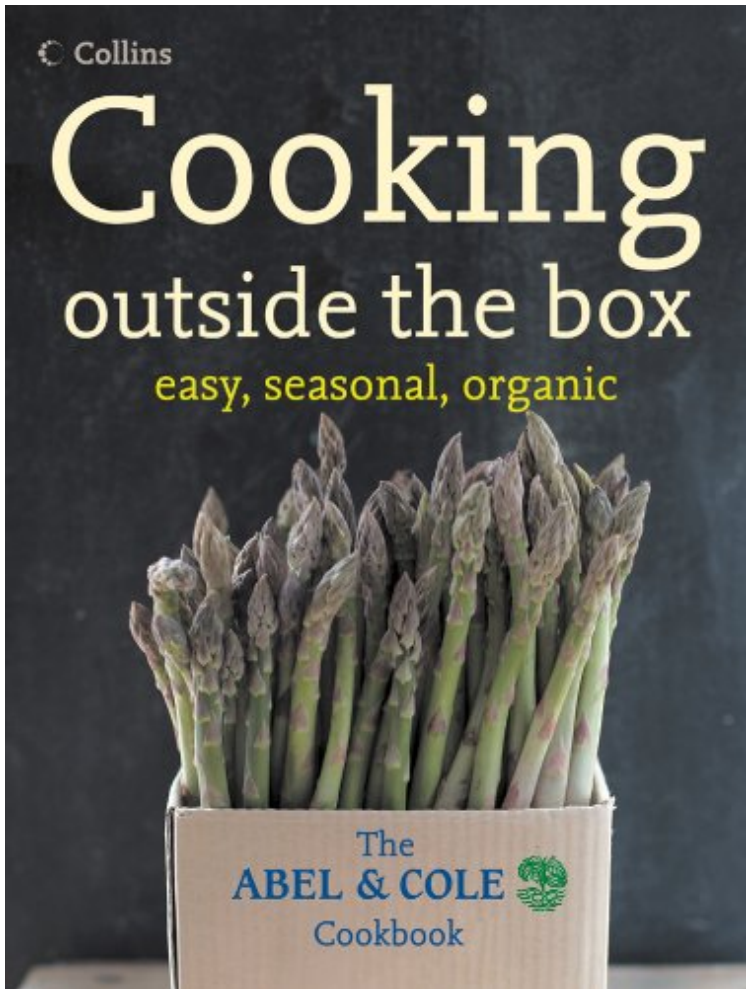


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Cooking Outside the Box: The Abel and Cole Seasonal, Organic Cookbook



Par Keith Abel
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Description :

Prsentation de l'diteurA cookbook to love, a cookbook to read. Delicious, beautiful, organic, seasonal recipes from Britains organic food hero!A cookbook to love, a cookbook to read. Delicious, beautiful, seasonal recipes from Keith Abel, the utterly charismatic co-founder of Abel Cole, Britain's most successful organic home delivery company.Cooking Outside the Box : The Abel Cole Seasonal, Organic Cookbook provides mouth-watering excuses for eating glorious food exactly when it comes into its best. These are inspiring yet unfussy recipes that let simple ingredients speak for themselves (but don't try to stop him speaking on their behalf). Brilliantly written and entertaining, even the most timid cook can approach these recipes with gusto. Who wouldn't want to cook Keith's way? So throw out your measuring cups, get rid of your scales, and get to know your food!Recipes include Pork Loin Chops on a Bed of Sweet Orchard Apples, Husk-Wrapped and Roasted Garlic Corn, Venison Fillet with Black Kale and Port, 45-Minute Pumpkin Parmesan Bread,

Chargrilled Asparagus and Halloumi with a Citrus Dressing, and Rhubarb Bread and Butter Pudding. Keith also suggests delicious smoothies and soups to help you find a use for that inevitable glut of leftover fruit and veggies at the end of the week. Fully illustrated with beautiful finished food shots, inspiring atmospheric pictures and charming visual references to Keith's own quirky style. Cooking Outside the Box also features Keith's anecdotes on organic farms and small producers, stories about the friends and family who have inspired him, and hilarious suggestions for getting the most out of your cooking experience. So eat with the seasons and eat well!

From Publishers Weekly Following a recent trend, this attractive, cleverly-photographed recipe collection is dedicated to seasonality, organic ingredients and simple home cooking. What distinguishes it is its author's British accent; the co-founder of an English catering company, Abel's takes on Heckerbecker Kedgerree and The One and Only Traditional Cornish Pasty look and taste like a weekend in Brighton. Other recipes show off New British Cooking at its most cosmopolitan: Venison Saltimbocca is a novel twist on an Italian classic, while Lemon Sole with Wine, Toasted Almonds and Capers exposes the Brits' deep connection to France. India also proves influential, in treats like Bombayed Jersey Royals, a snappy potato dish, or Calcutta Lamb Burgers with Radish and Yogurt Salad, a loving tribute to two former British colonies. There aren't as many desserts as one might expect—after all, Brits are known for their "puddings"—but the few included, such as Mulled Wine, Pears and Clementines with Dark Chocolate Shavings, are all winners. Divided by seasons, the text is generally easy to follow but hasn't been Americanized; certain British food terms ("broad beans," "courgettes," vanilla "swede" puree) may cause confusion. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

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