

Browse Cookbooks

Browse through the collection of cookbooks
in the Library

My Library

View and edit cookbooks in your personal
Library

Search Recipes

Search through the recipe collection

My Friends

View and manage your list of friends

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Help Menu

How to browse for a cookbook:

How to search for a recipe:

How to add a cookbook to My Library:

How to share a cookbook or recipe:

How to print a recipe:

Frequently Asked Questions:



Your Search Results For: "Fresh Locavore Summery"

Click the Picture or Description to Open the Recipe



Search >> Search Results



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My Library

My Bookshelves

Desserts

Vegan

2 Books 3 Books



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My Bookshelf

Vegan

My Library >> My Bookshelf: Vegan

3 Books Total

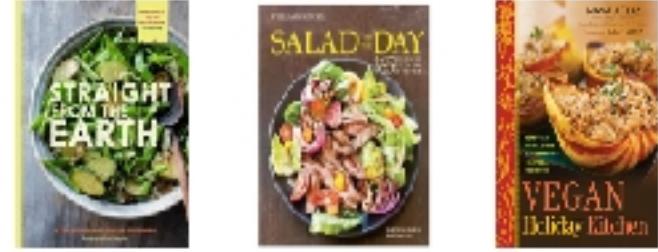
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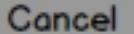
Save to My Library



Save to My Library 

Select Bookshelf: Vegan 



Save 

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Share This Recipe

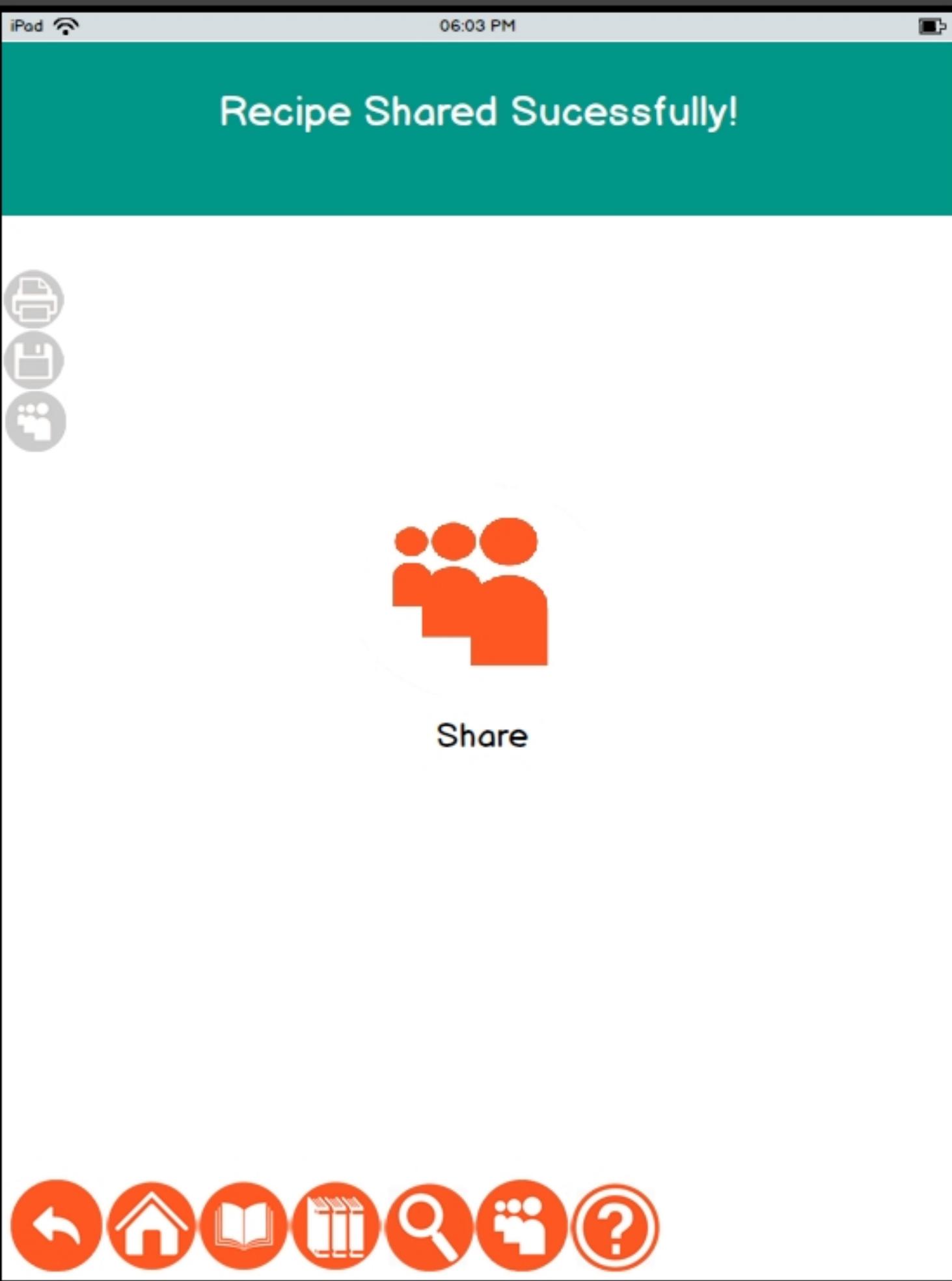
Vegan Blueberry Muffins

Recipients...

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<input type="checkbox"/>		Brandon Cole
<input checked="" type="checkbox"/>		Marie Brown
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SHARE



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Print Your Recipe

 Select Printer

  Nearby - WiFi

  Nearby - Bluetooth

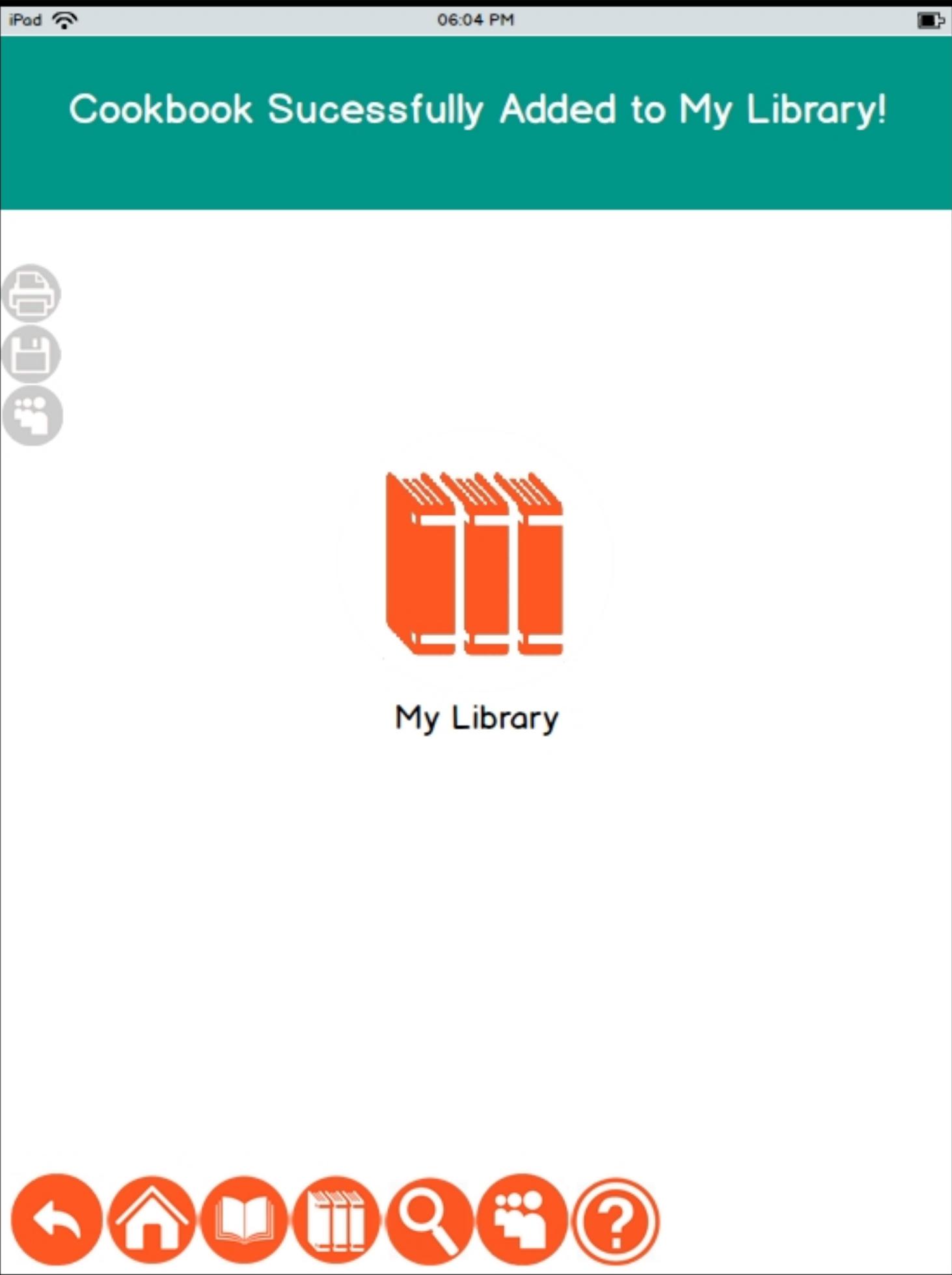
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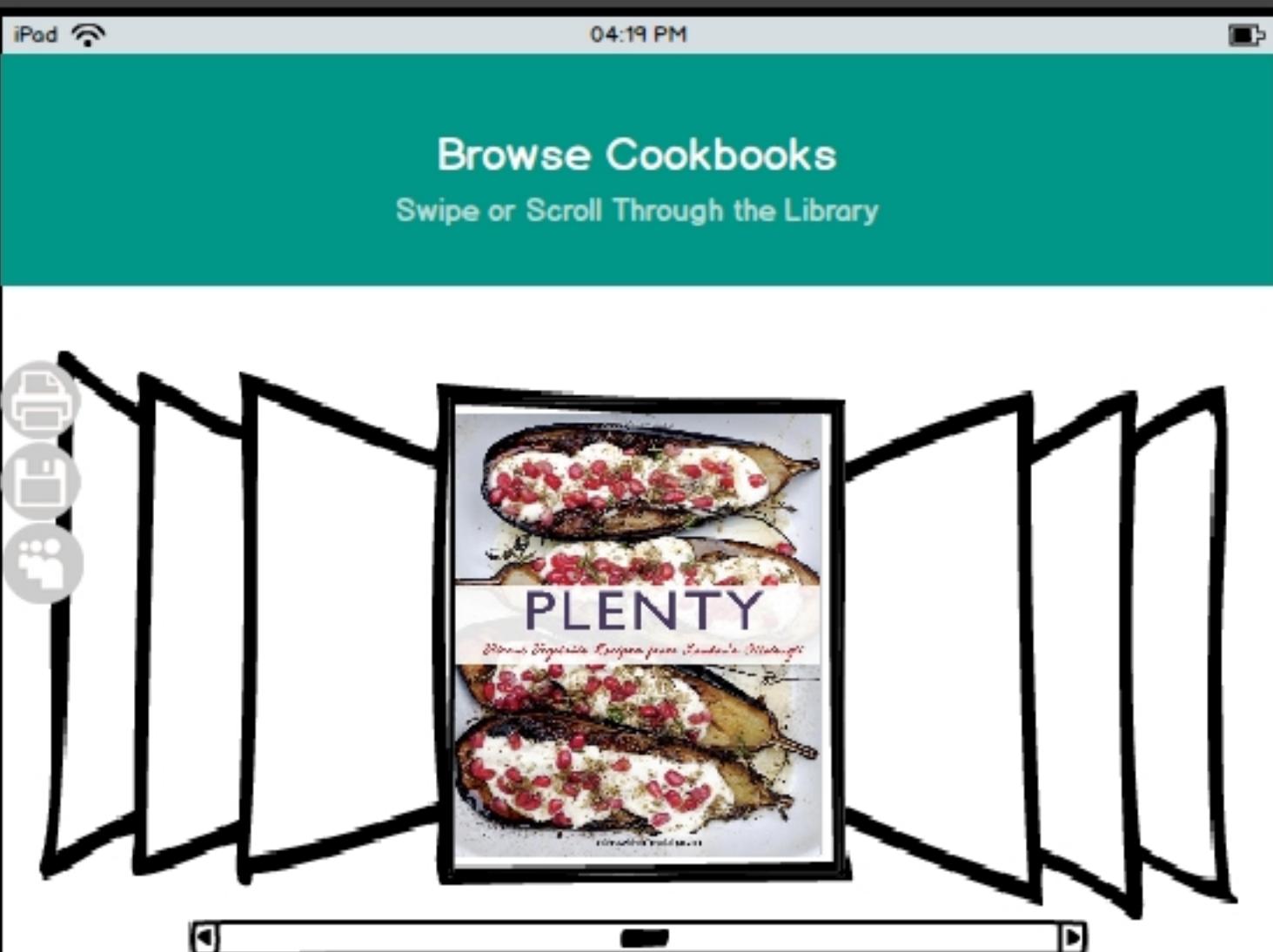
 Google Cloud Printer

 Remote Printer







limit the cookbooks based on your filter criteria
find one you like and click the cover to begin reading

Use last search term which was "Ottolenghi"

apply



You are reading **Plenty** by Yotam Ottolenghi

Page 2



You are reading **Plenty** by Yotam Ottolenghi

Page 3



You are reading Plenty by Yotam Ottolenghi

Page 1



“I’m not a chef,” says Yotam Ottolenghi, “I’m a cook.” He’s referring to the difference between the two, which he believes is that a chef follows a recipe, while a cook creates his own. Ottolenghi, who has been cooking since he was a child, has never followed a recipe. “I just taste and adjust,” he says. “I’m not afraid to add more salt or more sugar, or to change the texture of a dish by adding more flour or less flour.”

Ottolenghi’s approach to cooking is reflected in his new book, *Plenty*, which is filled with recipes that are based on his own experiences and experiments in the kitchen. The book is divided into four sections: “Breakfast & Brunch,” “Lunch & Supper,” “Desserts & Sweets,” and “Breads & Pastries.” Each section contains a variety of recipes, ranging from simple salads and soups to more complex dishes like roast chicken and fish.

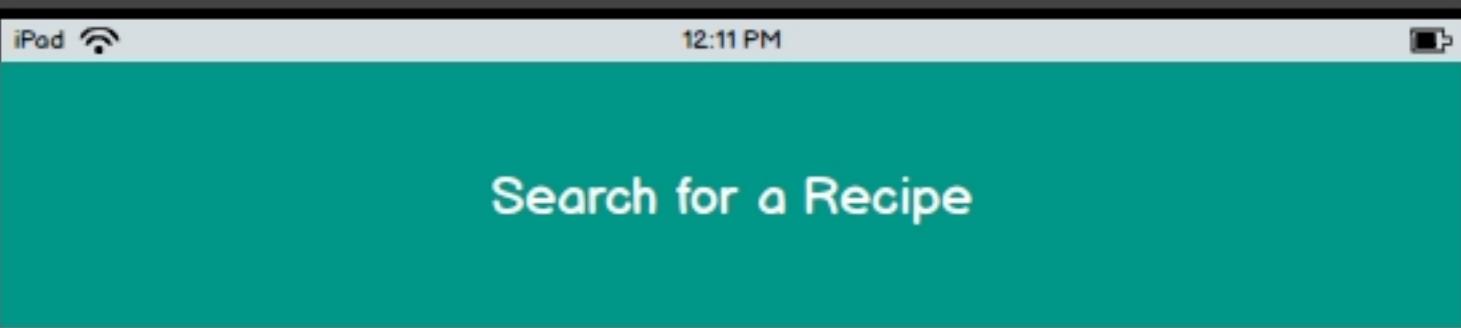
One of the things that sets Ottolenghi’s cooking apart is his use of fresh ingredients. He believes that the quality of the ingredients is the key to a good meal. “I always try to use the best ingredients I can find,” he says. “I think that if you use good ingredients, you don’t need to add a lot of salt or sugar to make a dish taste good.”

Ottolenghi’s cooking is also characterized by its focus on flavor. He believes that flavor is the most important aspect of cooking, and he uses a variety of techniques to enhance the flavor of his dishes. For example, he often uses herbs and spices to add flavor, and he also uses a variety of cooking methods, such as roasting, grilling, and sautéing, to bring out the best flavor in each dish.

Another thing that sets Ottolenghi’s cooking apart is his emphasis on presentation. He believes that presentation is just as important as flavor, and he often takes care to arrange his dishes in an aesthetically pleasing way. This attention to detail is evident in the photographs in the book, which show the dishes looking delicious and inviting.

Overall, Ottolenghi’s cooking is a blend of traditional and modern techniques, with a focus on fresh ingredients and flavor. His approach to cooking is one that emphasizes creativity and experimentation, and it’s clear that he loves what he does. Whether you’re a chef or a cook, this book is sure to inspire you to try something new and delicious.





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10 recipes based on your search history and preferences

[show me the top 10](#)

Enter a search term: a recipe ingredient, a famous chef,
the title of your favorite cookbook. Or use the menus

enter search terms

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Top 10 Recipes

We Think You'll Really Love These Recipes



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You Selected Zucchini and Hazelnut Salad - Enjoy!



Ingredients

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You Selected Roasted Corn Summer Slaw - Enjoy!



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Sharing

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	Amanda Miller	
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Bookshelf Recipe - Zucchini and Hazelnut Salad - Enjoy!



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You Selected Butternut Frittata - Enjoy!



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You Selected Zucchini and Hazelnut Salad - Enjoy!



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You Selected Roasted Corn Summer Slaw - Enjoy!



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