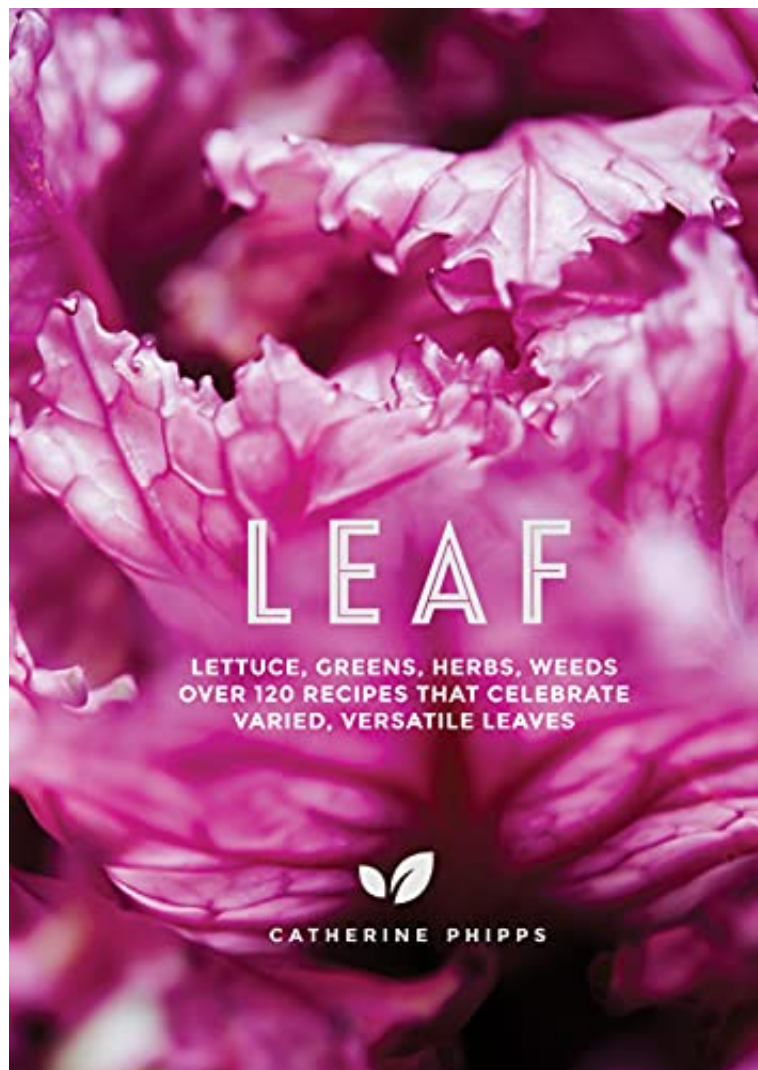


# Leaf: Lettuce, Greens, Herbs, Weeds - Over 120 Recipes that Celebrate Varied, Versatile Leaves

*by*  
Catherine Phipps



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## Synopsis

FINANCIAL TIMES BEST FOOD BOOKS OF THE YEAR 2019  
THE SUNDAY TIMES BEST COOKBOOKS OF THE YEAR 2019  
Shortlisted for the André Simon Food and Drink Book of the Year 2019  
Telegraph 20 best cookbooks to buy autumn 2019  
Spectator Best Cookbooks to buy Christmas 2019  
"Leaf is so full of richly varied recipes I am hungry to cook, from herb butters, vinegars and sauces, to robust dishes and both elegant and cosy desserts. Don't be misled by title: it is not a book of salads!" – Nigella Lawson  
"Phipps is curious, scholarly and greedy... venturing into labyrinths that lead to surprising facts and observations and truly terrific recipes. She then stands by your side and talks to you as you cook." – Diana Henry, Telegraph  
"Phipps is a cookery writer who deserves to be better known... this new one is her masterpiece: a joyous and beautiful celebration of leafiness." – Bee Wilson, The Sunday Times  
"Phipps has one of the most characteristic and engaging voices in contemporary food writing... Comprehensive, as always, but also innovative and surprising." – Tim Hayward, Financial Times  
Leaf is a celebration of edible leaves in all their versatility. Bitter, pungent, peppery, lemony, sweet – in terms of flavour profiles, is there any ingredient so diverse? And from the palest shades of white and yellow, through to the deepest, darkest greens, via blushing reds and pinks, and rich purples, leaves are a riot of colour and texture. A leaf can be the tiniest microherb or a huge elephant ear. Tightly furred torpedoed, floppy with a peony blowsiness, spiky, crinkly, curly, delicate or feathery... From lettuces and herbs, through brassicas and even tea, Catherine Phipps explores the world of culinary leaves through meticulous research, evocative writing and over 120 foolproof recipes. With her recipes taking in soups, salads, brunches, starters, mains, puddings, baking, preserves and drinks, this is the essential book on cooking with leaves of all kinds.

## Sort review

About the Author Catherine Phipps is a food writer, cookbook author and recipe developer who has frequently featured on TV and radio. She is the author of four books, including *Citrus* (2017).  
--This text refers to an out of print or unavailable edition of this title.

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## What people say about this book

Mr. Thomas S. James, "Great cookbook for innovative cooks. Interesting recipes out of the ordinary"

Joy loves books, "amazing variety of recipes. I'm really enjoying this book. It's got me thinking about and trying new recipes, and got me considering buying some of those strange leaves I see at the farmer's market. I highly recommend it."

Mrs Colette Morris, "Gorgeous, readable, cook able and inspiring. A stunningly beautiful book. I am a collector of cookbooks and this is amongst my very favourites. I love the author's other books too, but this is a masterpiece. I don't just want to cook from it again and again, I want to read it again and again. It's so inspiring too - sometimes cookbooks are full of recipes that look wonderful but I know I'm never going to cook - this one is jam packed with recipes I'm dying to try. She also gives you confidence to try things, think of things differently. Very highly recommended."

Joseph B, "I needed this book. I am not a vegetarian but I love my greens. I am going to put this book to good use as it explores the flavours of greens in ways I hadn't thought about and has plenty of variety of texture and flavour. First one on my hit list is caramelised endive gratin! The book also has a section on preserving so things like sauerkraut (I am looking forward to spring for the wild garlic version!) and a good variety of desserts and bakes. The recipes seem very straightforward and easy to follow and I like the accompanying commentary - I've learnt a lot already,"

Alley Cat, "Highly recommended. This is a beautiful book, from its pinky-purple cover to the lovely photos inside. It's encyclopaedic in its coverage - salads as you'd expect but also desserts and preserves. Loads of recipes I can't wait to try. But what I like most is that all these ingredients are being used, not on the basis of their worthiness or health-giving properties, but because they are wonderful."

Hassinator69, "i adore this book. i'm a bit of a catherine phipps fan having been introduced to her work via the seminal pressure cooker cook book. along with heston at home it's my most used tome and constantly in reference. i can heartily recommend all of her oeuvre to which leaf is a noble addition. also very much worth following her on twitter where pearls of wisdom issue forth on a daily basis."

Bookworm, "beautiful and useful book. I think this book genuinely fills a gap in the overcrowded cookery book market. It takes a topic of interest - herbs, wild plants, leaves etc and provides some inspiring new ways to deal with them. In addition, it is a beautifully photographed and

produced book. I have Catherine Phipps' earlier book on pressure cookers and it is a really trustworthy favourite, so I have high hopes for this one too - on looking through it, there are loads of things I want to try - tonight we are going to make the spinach and pomegranate seed pie, it will help use up all the rampant amaranth and spinach and good king henry from our garden!"

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