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Astrid5555 on November 16, 2014 . Needed a quick dish for unexpected guests with ingredients one has  
most likely at home, and this definitely fits the bill. Substituted cherry tomatoes for pear tomatoes  
and left out the mint.

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From Simple Essentials: Fruit, try the delectable Crushed Raspberry Tart; and from Salads + Vegetables,  
prepare the easy and delicious Roast Tomato, Chickpea and White Bean Salad. In Chicken, you'll learn  
how to turn an ordinary piece of poultry into something sensational, while Chocolate will show you not  
only how to create a full range of decadent treats but how to choose the right chocolate and cocoa as  
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purpose flour; soda water; mirin; soy sauce; fresh ginger; Japanese pumpkins

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Beautifully presented in Donna's award-winning style, Simple Essentials: Salads and Vegetables gives  
great summer recipe ideas with these core ingredients. All recipes are tested in the Donna Hay test  
kitchen so cooks of every ability know that they can use them with confidence.

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Featuring 60 simply beautiful recipes for all our favourites, this is the only salad and vegetable cookbook you'll ever need.

Beautifully presented in Donna's award-winning style, Simple Essentials: Fruit and Simple Essentials: Salads and Vegetables give great summer recipe ideas with these two core ingredients. All recipes are tested in the Donna Hay test kitchen so cooks of every ability know that they can use them with confidence.

One of the world's best-known names in cooking returns with a gorgeous new series of six cookbooks. Each volume of Simple Essentials features Donna Hay's signature style of clean, elegant and luscious photography, and focuses on an ingredient or cooking style essential to any kitchen. With tips and tricks on buying and serving, and recipes from fast-and-easy to dinner-party perfect, each of the six books is perfect for cooks of every level. Donna's inventive recipes draw on fresh ingredients in exciting combinations to create taste sensations with maximum flavour and texture. From Simple Essentials: Fruit, try the delectable Crushed Raspberry Tart; and from Salads + Vegetables, prepare the easy and delicious Roast Tomato, Chickpea and White Bean Salad. In Chicken, you'll learn how to turn an ordinary piece of poultry into something sensational, while Chocolate will show you not only how to create a full range of decadent treats but how to choose the right chocolate and cocoa as well.

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Featuring 60 simply beautiful recipes for all our favourites, this is the only chicken cookbook you'll ever need.

Hundreds of recipes designed to get exceptional meals on the table in under an hour With Kitchen Simple, James Peterson, one of America's most celebrated cookbook authors and renowned cooking instructors, delivers a definitive resource for the busy home cook. Elevating routine, weekday fare into exciting culinary creations, Peterson proves unequivocally that great food need not be complicated or time-consuming to prepare. More than 200 recipes, such as Summer Steak Salad, Mexican-Style Gazpacho, White Bean Bruschetta, Red Cabbage with Bacon and Apples, and Ricotta Ravioli, are thoughtfully streamlined to require no more than thirty minutes of active prep time with delivery to the table in under an hour. For leisurely meals and celebratory occasions, there are also dozens of luxe dishes, like Red Wine Pot Roast, Eggplant Parmigiano, Duck Confit, and Profiteroles with Chocolate Sauce. And, from the master of sauces, comes a paired-down primer on making foolproof Mayonnaise, Caper and Herb Sauce for vegetables and chicken, and an easy Béarnaise to dress up grilled fish. Kitchen Simple presents creative possibilities for weeknight meals, quick-and-easy breakfasts, impromptu dinner parties, and inspired last-minute desserts. And with Peterson's invaluable variations, cooks can confidently substitute harder-to-find ingredients with items already at hand. Additional advice on how to stock a pantry with staples to make everyday cooking even easier, plus an inventory of truly indispensable kitchen tools make Kitchen Simple a go-to source of inspiration for cooks of all persuasions: novice or experienced, time-pressed or laid-back, casual or serious.

A master class on vegetables with award-winning cookbook author and renowned cooking instructor James Peterson Have you ever purchased bundles of ingredients at the farmers' market only to arrive home and wonder what on earth to do with your bag of fiddlehead ferns, zucchini flowers, bamboo shoots, or cactus pads? Treat yourself to an in-depth education with Vegetables, acclaimed author and teacher James Peterson's comprehensive guide to identifying, selecting, and preparing ninety-five vegetables—from amaranth to zucchini—along with information on dozens of additional varieties and cultivars. Peterson's classical French training and decades of teaching experience inform his impeccable presentation of every vegetable preparation technique and cooking method. You'll begin by stemming, seeding, peeling, chopping, slicing, dicing, mincing, crushing, and pureeing, then explore less familiar but no-less-useful skills such as turning turnips, charring chile peppers, and frenching French green beans. Once the prepping is complete, Peterson explains the intricacies of the many methods for cooking each vegetable, from the most straightforward boiling, braising, steaming, and stir-frying techniques, to the more elaborate and flavor intense grilling, glazing, roasting, sautéing, and deep-frying. The text is further enhanced with handsome full-color photography and useful extras, like time-saving workarounds, tips on seasonal purchasing, storage recommendations, and suggestions for kitchen tools you'll really use. Woven in with the fundamentals is Peterson's collection of some 300 recipes that showcase the versatility of vegetables in both familiar and unexpected ways. He offers dozens of refreshing salads; plenty of soups and rich, flavorful stews; crowd-pleasing casseroles and pastas; soul-comforting gratins and risottos; and perfect, hand-crafted gnocchi. There are some surprises, as well. For instance, the hardworking cabbage is pickled, potted, steamed, stir-fried, stuffed, and slawed, but when it appears in the Cabbage Potée with Braised Duck Legs, it is transformed into a black-tie entrée. The Baked Morels Stuffed with Foie Gras is an unapologetically upscale variation on basic stuffed mushrooms, and in his iconic Eggplant Parmesan, Peterson confesses to changing the recipe every time he makes it—and urges you to do the same! So the next time you spot some salsify at the farmers' market, don't be daunted—buy some and give the Artichoke, Morel, and Salsify Salad a chance. If tender little broccolini show up in your neighborhood grocer's, be sure to try the savory-sweet Broccolini with Pancetta, Anchovies, and Raisins. And when your fifth backyard bumper crop of summer tomatoes has your family longing for take-out after weeks of tomato soup, tomato salads, and tomato sauces, bring them back to the table with Twice-Baked Garlic and Tomato Soufflés. Whether you're an iconoclastic cook looking to broaden your culinary horizons, or a tradition-minded home chef hoping to polish your prep skills while expanding your repertoire, Vegetables will become your essential go-to reference.

A richly illustrated cookbook presents an array of delicious recipes that focus on fourteen different flavors—vanilla, lemon, lime, ginger, chile, garlic, onion, chocolate, salt, pepper, basil, mint, cinnamon, and spice. Reprint. 35,000 first printing.

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