



***NOPI: The Cookbook***, by Yotam Ottolenghi and Ramael Scully copyright © 2015. Published by Ten Speed Press, an imprint of Penguin Random House LLC. Food Photography credit: Jonathan Lovekin © 2015 Location Photography credit: Adam Hinton © 2015

**Our Summary:**

There's no confusing that ***NOPI: The Cookbook*** is a restaurant cookbook. Just a simple glance at the recipes -*Basil Spatzle in Saffron Broth with Red Mullet, Clams, and Mussels* or *Quail with Burnt Miso Butterscotch and Pomegranate and Walnut Salsa* - can be daunting to even a seasoned home cook, but that doesn't mean you should overlook the possibilities **NOPI** creates for all levels of kitchen enthusiasts. The book is balanced with manageable

component recipes that even a beginner can tackle with great success.

**What you need to know:**

Published by Ten Speed Press, October 20, 2015

352 Pages, \$40 (or [Amazon, \\$23.92](#); [Kindle, \\$19.99](#))

Color photos of almost every recipe, except cocktails; there are several photo montages from inside the restaurant during service.

Recipes: about 100; Cocktail recipes, about 10; Pantry staples, about 8

**Chef Donna's Review:**

***NOPI: The Cookbook***, represents the vibrant and creative cooking of Chefs Yotam Ottolenghi and Ramael Scully combining bold, surprisingly intense flavors and an irreverent blend of ingredients that are as inviting and engaging as any current restaurant offerings you can find by the world's most skilled chefs, yet these are created for you to cook in your home kitchen. If you have cooked through any of Ottolenghi's previous books (including *Jerusalem*, a favorite of mine) you know his recipes are largely conceived of and created for a home kitchen, and you know that the results are spectacularly delicious so long as you remember to break down the complex whole into the manageable parts.

The book is sectioned out into standard chapters: Starters, Salads, Sides, Fish, Meat, Vegetables, Brunch and Desserts. Then, adds Cocktails and Condiments, along with a few pages of Meal Suggestions for grouping recipes and a detailed list of the ingredients, which is helpful for things with names like pandan leaves, galangal, and gochujang red pepper paste. Best of all, substitutions are suggested, as well as recipes for making your own spice blends and condiments, which not only makes navigating the recipes easier, it takes the pressure off for having to invest in exotic ingredients you might only find online.



The most exciting part of each chapter is the component recipes that make up the whole. While intrigued by titles like, *Baby Carrots and Mung Beans with Smoked Labneh* (yogurt cheese) and *Crisp Pita*, or *Burnt Green Onion Dip with Curly Kale*, or *Chicken Supremes with Roasted Garlic and Tarragon Brioche Pudding*, I was more excited by the easy technique to smoke the labneh, and the utility of the Burnt Green Onion Dip as a stand alone recipe. The recipe for the pea and tarragon jus in the Chicken recipe is so fast and straightforward, it's become a quick sauce staple in my kitchen. And every recipe is like that - filled with little gems of learning or components worth wrapping into your regular repertoire.

It is worth noting that a kitchen scale is essential to cooking through *NOPI: The Cookbook*. While conventional measurements are given, the recipes are not always consistent requiring measurements by volume or weight as well as by teaspoons and cups. That said, if you have a cooking enthusiast - of any level - this is a great way to bundle together a thoughtful gift. One that might even get you an invite to dinner. A spectacular dinner!

As I've said technique reigns supreme throughout *NOPI*, and it's always manageable and often surprising! The *Butternut Squash with Ginger Tomatoes and Lime Yogurt* makes oven roasting butternut squash easier and faster than ever by omitting the dreaded peeling of the squash. Not to mention the ginger tomato technique is so easy, too, with a surprisingly bold flavor profile, I'd make these over and over again to put with a charcuterie board, a cheese board or just to chop and dress up salads or other earthy dishes.

But when it comes to simplicity, the *Burnt Green Onion Dip with Curly Kale* takes the day. Taking the leap of faith and charring the green onions until they were indeed burnt (!) as instructed, I ended up with the most incredible dip with a hint of smoke and a delicate onion flavor. In my book, the curly kale is optional!

*NOPI: The Cookbook* might intimidate you at first glance, but I urge you to really look close, and digest slowly what two incredibly talented chefs have created for you. You'll find that colorful, bold and delicious tasting food isn't that hard to achieve, and they help you work through *your* kitchen to get you there.

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[Burnt Green Onion Dip with Curly Kale](#)

[Butternut Squash with Ginger Tomatoes and Lime Yogurt](#)