



[Sweet: Desserts from London's Ottolenghi](#) by Yotam Ottolenghi and Helen Goh, copyright © 2017. Published by Ten Speed Press, an imprint of Penguin Random House LLC. Photography credit: Peden + Munk © 2017

Our Summary:

Yotam Ottolenghi is famous for his four Ottolenghi restaurants in London, and the spectrum of [award-winning cook books](#) that have put [simple](#), [culture](#) and [plenty](#) into our kitchen vernacular. In [Sweet](#), Ottolenghi teams up with Helen Goh, his now pastry chef, to shake up the dessert world. In his signature style the recipes are generous and warm, and compelling with inspired flavor combinations that defy your imagination. Things like *Brownies with Tahini and Halvah*, and *Star Anise and Blackberry Cakes*. The international array of flavors sprinkled into these cookies, cakes, candies and custards make you want to bake everything in [Sweet](#).

What you need to know:

Get it: [Sweet: Desserts from London's Ottolenghi](#) by Yotam Ottolenghi and Helen Goh, copyright © 2017. Published by Ten Speed Press, an imprint of Penguin Random House LLC, October 3, 2017 Hardcover \$35.00 ([Amazon \\$19.37](#); [Kindle \\$16.99](#))

See it: 368 pages with full page photographs of each finished recipe. The Table of Contents is divided into *Cookies*, *Mini Cakes*, *Cakes*, *Cheesecakes*, *Tarts and Pies*, *Desserts* and *Confectionery*, but contains no listing of recipes in each chapter. The *Baker's Tips and Notes* is comprehensive and describe in detail not only equipment, techniques, but also ingredients. An intense, but worthwhile read to achieve success with these extraordinary creations.

Make it: 110 recipes for sweets, baked goods, and confections (see table of contents above).

Chef Donna's Review:

[Sweet](#) is a sugar manifesto. And, in the fickle world of food, desserts and processed sugars, fat and grains, remain taboo. Oddly enough, we all want dessert. Ottolenghi's response? There's no better way to know what goes into your dessert than to make it. And, though not intended to be directed to special dietary platforms, Ottolenghi points out that certain recipes are just naturally free from allergens. These "happy accidents" are included in [Sweet](#) with more than 20 gluten free recipes, and many nut free recipes, as well.

[Sweet](#) is marvelous because it is filled with recipes that you can tackle on any week night, with recipes like *Pecan Snowballs*, *Tin Can Cakes* and *Belinda's Flourless Coconut and Chocolate Cake*. And then there are the *Powder Puff Cookies* that come in a variety of flavors like raspberry and rose, and chocolate and chestnut. If you want to bake for holiday gifts, you'll



enjoy the spark of flavor added to shortbreads or drop cookies in *Orange and Star Anise Shortbread Cookies* and the *Chocolate Banana and Pecan Cookies*. The *Cranberry Oat and White Chocolate Biscuits* will delight your friends and family from Thanksgiving to New Years.

And yet, true to their craft, precision and restaurant style, Ottolenghi and Goh include real projects in [Sweet](#) that you'll want to take a weekend to dive in, create, and indulge yourself – not only in the results but in the process of creating magnificent pastry. You'll bake recipes like *Roma's Donuts with Saffron Custard Cream*, *Pistachio Roulade with Raspberries and White Chocolate*, or *Chocolate Guinness Cake with Bailey's Irish Cream*, and be surprised at the simplicity of each step, but yet the effort to achieve the end result.

I would be remiss to not mention the chapter *Confectionery*. Here you'll find bakery-case worthy confections such as *Woodland Meringues* that are chocolate drops encrusted with hazelnuts, then and topped with meringue. If you're in a white chocolate mood [Sweet](#) gives you the option for using freeze-dried strawberries and white chocolate, instead. The *Spiced Praline Meringues*, so beautifully photographed with festive ribbons tied around them scream holiday baking and gift giving. While [Sweet](#) is certainly worthy of any season of the year, what better time than the holidays to showcase and treat your family and friends to sweets.

Not for the faint of heart, [Sweet](#) will work you through these recipes with intensity. They do require study and precision in execution. But, they are doable, and the results are beautiful, and tasty in ways unimagined until now.

Recipes to cook from [Sweet: Desserts from London's Ottolenghi](#) by Yotam Ottolenghi and Helen Goh, copyright © 2017. Published by Ten Speed Press, an imprint of Penguin Random House LLC.

[Chocolate Banana and Pecan Cookies*](#)

[Coffee and Cardamom Pound Cake*](#)

[Belinda's Flourless Coconut and Chocolate Cake](#)

**Now That's A Mouthful uses and recommends [The Spice and Tea Exchange](#)® spices and seasonings in all of its recipes.*