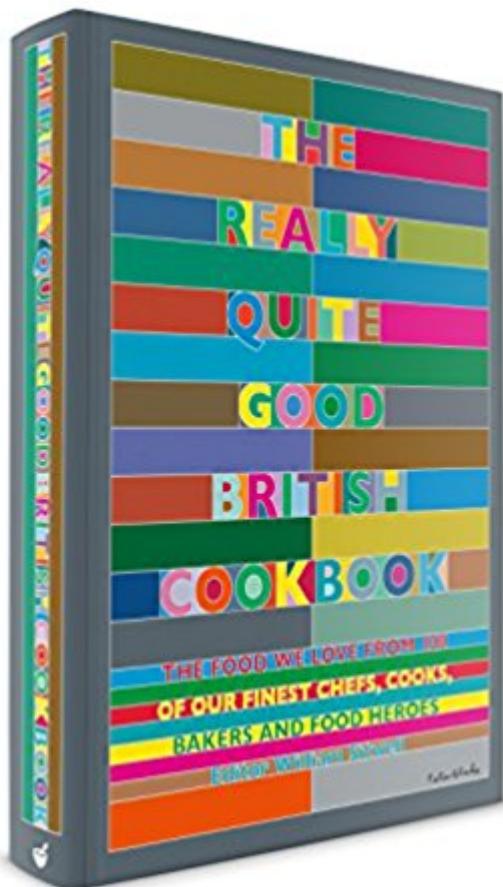


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The Really Quite Good British Cookbook: The Food We Love From 100 Of Our Best Chefs, Cooks, Bakers And Local Heroes



Synopsis

What do you cook for the people you love? Asked this question, 100 of Britain's food heroes have shared their most beloved recipes to make this extraordinary cookbook. Nigella Lawson divulges how to bake her Chocolate Guinness Cake and Rick Stein fries up Shrimp & Dill Fritters with Ouzo. Yotam Ottolenghi would serve Pea & Mint Croquettes and for Jamie Oliver, an unrivalled Fantastic Fish Pie. These are just a few of the incredible recipes provided by the best and brightest on the British food scene, including chefs such as Raymond Blanc, Gordon Ramsay, Delia Smith, James Martin, Nigel Slater, Thomasina Miers, Mark Hix, Jason Atherton, Marco Pierre White, Claudia Roden and more. Compiled by award-winning food editor and author William Sitwell, The Really Quite Good British Cookbook is keenly anticipated and a stunning object in its own right. Ultimately it is a celebration of the breadth, creativity and richness of Britain's unique food culture.

Book Information

Hardcover: 426 pages

Publisher: Nourish (March 21, 2017)

Language: English

ISBN-10: 1848993285

ISBN-13: 978-1848993280

Product Dimensions: 8.2 x 1.5 x 10.6 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 13 customer reviews

Best Sellers Rank: #711,460 in Books (See Top 100 in Books) #167 in Books > Cookbooks, Food & Wine > Regional & International > European > English, Scottish & Welsh #928 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

William Sitwell is an award-winning editor, broadcaster and writer. Editor of Waitrose Food magazine, he is a frequent guest and presenter on TV and radio and he's best known as a critic on the BBC show MasterChef and also contributes regularly on the subject of food to the Daily Mail, the Times, the Daily Telegraph and the Guardian , as well as a variety of magazines. His weekly show, Biting Talk, on Soho Radio features the biggest names and new talent from the food/drink world.

First, let me rave about the food stylist and photographer. Yes, they used a lot of the trendy distressed wood background but they still produced photographs that are both distinctive artistically and realistic in the sense that you can imagine your home-cooked dish looking like the photo. It is rare for cookbook photos to appear to be achievable by an amateur with more limited skills and serving pieces. It gives the cookbook a very approachable feel. The cookbook itself is well-structured giving times, skill level, dietary codes (GF, DF, V) as well as ingredient quantities in both English and American friendly manners. As for the ingredient names, they are inconsistent in terms of being user-friendly outside Britain. On one hand, there is over-specification e.g. Maris Piper potatoes without indicating what qualities to look for in a substitute. On the other hand, there is under-specification e.g. curry powder for which my spice merchant has eleven blends. I used Madras curry based on the fact that the one tin of curry I've had from England was Madras curry. As for the instructions, they vary in the level of detail but are always sufficient. The recipes themselves are generally quite useful for the average home cook. Some are recipes likely already in your repertoire e.g. "Brioche French Toast". Some have off-putting instructions e.g. "Roast Woodcock on Toast with Wild Mushrooms" which includes "Using a teaspoon, remove each bird's intestines, heart, liver and gizzard. Discard the gizzard. Chop the intestines, hearts and livers into a very fine paste." (Sorry I like intestines to be cleaned ... you may not be so squeamish.) Many are enticing one to try e.g. "Overnight Roast Pork Belly with Pears & Thyme", "Summer Pudding" with blackcurrants, redcurrants, blackberries, raspberries and strawberries, "Chicken Curry" a Vietnamese version, "Clams, Borlotti Beans & Wild Garlic" . . . All of the recipes lean towards eating locally and seasonally. Then there is the final argument as to why you must buy this cookbook - a portion of the royalties goes to a trust supporting food banks. Getting this cookbook is an act of charity where you win as well with a useful collection of recipes.

Not quite up to my wife's expectation.

I'm a cook book junkie and this is a winner!

The Really Quite Good British Cookbook is filled with complex and exotic dishes inspired by the variety of vegetables, fruits, herbs and seafood available in the British Isles. While there are a number of simpler dishes including keftides (meatballs), beef ragu, and toad in the hole, far more common are dishes you would likely see in a Michelin starred restaurant. The list of contributors reads like a who's who of the British culinary world. I loved the pictures, but many

of the recipes were out of my reach, partly because of difficulty obtaining certain ingredients but mainly because of the complexity. I did like the grilled banana bread and the butternut squash chia pudding. The Really Quite Good British Cookbook is lovely to look at, but I think that the majority of the included recipes will appeal to experienced chefs rather than beginners.4 / 5I received a copy of The Really Quite Good British Cookbook from the publisher and Netgalley.com--Crittermom

The Really Quite Good British Cookbook by William Sitwell et. al. is a free NetGalley ebook that I read in late February. With its proceeds going to the Trussell Trust (a Brit group which runs nationwide food banks), its multiethnic contributors, 2-page-long photographs of chefs/finished products/prep, a giant framework/interpretation of British cooking, and the sheer 400+-page length of it makes this book (in American terminology) friggin' huge. My most favorite recipes are deep-fried stuffed olives (blaming my taste in MN State Fair items for this), veal Holstein, black sesame seed ice cream, aubergine flan, toad-in-the-hole (the first I've heard of blitzing something in a food processor or blobbing something with ketchup), ham in Coca-Cola (for both the outcome and the writing quality of the recipe), avocado pesto, happy fish pie, churros, pork pibil, kftedes, and Russell Norman ('cause he's a dish).

I'm always on the look out for inspiration in the kitchen, particularly for midweeks meals when all the familiar cookbooks seem incredibly boring. This is a beautifully compiled collection of recipes shared by very well known 'celebrity' chefs and 'new to me' chefs from all over Britain. The recipes themselves are accompanied by deliciously tempting photographs and the instructions are clear and easy to understand. I particularly liked the information about preparation and cooking time, how many servings and the skill level required. If you consider yourself a foodie and in need of some kitchen inspiration, I'd definitely recommend this for you. Plus the cover is designed by Sir Peter Blake founder of the Pop Art movement and a portion of the royalties will go towards The Trussell Trust, a charity that runs a food bank network in the UK. Thanks so much to NetGalley and Nourish for my digital advanced readers copy.

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