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Autore	Srulovich Itamar
Titolo	Golden : Sweet & Savory Baked Delights from the Ovens of London's Honey & Co
Pubbl/distr/stampa	Boston : , : Little Brown & Company, , 2016 ©2016
ISBN	0-316-54485-X 0-316-54482-5
Descrizione fisica	1 online resource (338 pages)
Altri autori (Persone)	PackerSarit
Disciplina	641.81/5
Soggetti	Baking Cookbooks.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Intro -- Title Page -- Table of Contents -- Epigraph -- Welcome -- How to be good at baking: general notes -- Dead of night: Store cupboard -- Spiced plum jam -- Raspberry & lime jam -- Strawberry & rose jam -- Black fig, cardamom & orange jam -- Pear & ginger jam -- Apricot & elderflower jam -- Quince jam -- Blueberry & apple jam -- Orange, thyme & cardamom marmalade -- Whole lemon &/or orange marmalade -- Amalfi lemon & rosemary marmalade -- Candied quince -- Candied orange peel -- Crystallized coconut strips -- Preserved apricots -- Sweet spice mix -- Savory spice mix (aka baharat) -- Vanilla sugar -- Spice sugars -- Citrus sugars -- First light: Sweet & savory breakfasts -- Basic bun dough -- Base sugar syrup -- Seed buns -- Fitzrovia buns -- Pistachio, rose & strawberry buns -- Sweet cheese buns (aka gviniyot) -- Salty-sweet orange & tahini pretzels -- Baked doughnuts filled with lime & lemon curd -- Semolina pudding with strawberry & cardamom compote -- Israeli couscous & almond milk pudding -- Puffed rice & dried fruit granola -- Ashura cereal -- Eggs in the nest -- Maakouda -- Shakshuka -- Ijeh (herb frittata) -- Lahma base dough -- Spinach lahma with egg -- Roasted pepper lahma with feta -- Lamb lahma with pine nuts & cherry tomatoes -- "Dough number 4" -- Potato & oregano burekas -- Burnt eggplant burekas -- Merguez sausage rolls -- Kubaneh -- Jahnoon -- Lahoo

-- Mid-morning: Elevenses -- Spiced cauliflower muffins -- Feta & zucchini muffins -- Abadi biscuits (aka ka'ach bilmalch) -- Oat, hazelnut & currant biscuits -- Strawberry-hazelnut slice -- Coconut slice -- Oat slice with apricots & orange blossom -- Sour cream, pecan & cinnamon mini loaves -- Fruit & nut loaf -- Ginger & date cake -- Fig, orange & walnut loaf -- Vegan loaf cake -- Yeast dough -- Poppy seed roses -- Tahini & white chocolate plait. Chocolate, hazelnut & cinnamon krantz loaf -- Cream cheese icing -- Mascarpone icing -- Apple cake with lemon & chocolate flecks -- Spiced carrot & walnut cake -- Butternut squash, currant & pecan loaf -- Zucchini, golden raisin & pistachio cake -- Pear, ginger & olive oil cake -- High noon: Lunch -- Su börei (aka a bake named Sue or Turkish lasagna) -- Phylas puff pastry -- Smoky eggplant "S" phylas -- Meat & spinach coiled phylas -- Balkan cheese bread -- Large pastel -- Greek moussaka -- Pigeon pastilla -- Fricassée bread -- - Tuna filling -- - Egg salad filling -- Leek & goats' cheese pie -- Big kubbeh -- Before sunset: Teatime -- Spiced chocolate & prune cakes -- Bleeding hearts (vanilla, rose & strawberry cakes) -- Peach, vanilla & fennel seed mini loaves -- Spice cakes with marzipan cream filling & raspberries -- Blood orange & pistachio cakes -- Orange blossom & marmalade cakes -- Lemon drizzle cake with elderflower & mascarpone icing -- Clementine cake (inspired by Claudia Roden) -- Lemon, blueberry & cream cheese squares -- Chocolate & pistachio cookies -- Date & pine nut maamool cookies -- Tahini sandwich cookies filled with white chocolate & rose -- Gram flour shortbread -- Cranberry, orange & almond caramel cookies -- Chocolate sandwich cookies filled with tahini cream -- Coconut & chocolate cake -- Coffee, cardamom & walnut cake -- Poppy seed cake with lemon icing -- Blueberry, hazelnut & ricotta cake -- Cheesecake with white & dark chocolate -- Butternut squash & spice cheesecake -- Yogurt cheesecake with quince topping -- Nutella cheesecake -- Rose-scented cheesecake on a coconut base with berry compote -- After dark: Traditional desserts -- Knafe -- Raspberry & rose kadaif nests -- Strawberry semolina spliffs (aka znoud el sett or lady's arms) -- Hazelnut milk pudding -- Quince trifle -- Chocolate, coffee & cardamom cake. Pistachio nougat parfait -- Rice pudding with wine-poached grapes -- Poached peaches with rose jelly & crystallized rose petals -- Baked apricots with marzipan filling & almond crumble -- Fig carpaccio with frozen goats' cheese cream, honey & thyme -- Marzipan -- Kadaif baklava with almonds & sour cherries -- Almond crescent cookies (aka kourabiedes or Greek ash cookies) -- Halva -- Hazelnut truffles -- Pocky sticks -- Sugar-crusted candied peel -- Thanks -- Conversion Charts -- About the Authors -- Also by Sarit Packer & Itamar Srulovich -- Newsletters -- Copyright.

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