Great Israeli Food!

The Food of Israel is the only cookbook that successfully combines the best of Israeli cuisine with the allure and scope of a great destination guide. Find recipes from some of the best restaurants throughout Israel, including the many influences of the land: from the Middle East, Eastern Europe, and Asia. From piping hot pita bread with spicy zaatar seasoning, Israeli salads made with the finest olive oils to Arabic Malawach, stuffed sardines, and lamb with roasted eggplant, as well as the sweet Mutabeck, a pastry filled with salty sheep cheese and syrup. The modern Israeli palate is as vibrant and varied as its people. There is a recipe sure to please a wide variety of tastes.

My Personal Review:
The Food Of Israel is an impressive compendium of authentic regional recipes that are beautifully presented and wonderfully illustrated with full-color photography. Part One, "Food in Israel" is an engagingly informative history of more than 3,000 years of Israeli culinary history, concluding with the New Israeli Cuisine. Part Two, "Cooking In Israel" surveys the Israeli kitchen and typical Israeli ingredients. Part Three, "The Recipes" covers basic recipes, salads and appetizers, eggs, soups, breads and baked delicacies, stuffed foods and croquettes, fish, meat and poultry, and desserts. From Eggplant with Feta, Pita and Pomegranate Salad, and Chickpea Soup with Squid and Parmesan, to Patira (Herb-stuffed Pastry Triangles), Maluach & Jachnun (Yemenite Breads), and Roast Pigeon Stuffed with Goose Liver, The Food Of Israel is a very highly recommended culinary resource for extraordinary dining experiences.

For More 5 Star Customer Reviews and Lowest Price:
The Food of Israel: Authentic Recipes from the Land of Milk and Honey (Food of the World Cookbooks) by Nelli Sheffer - 5 Star Customer Reviews and Lowest Price!