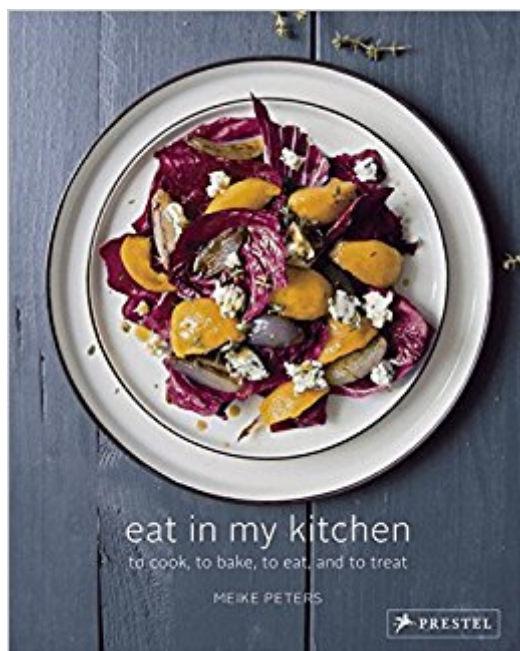


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Eat In My Kitchen: To Cook, To Bake, To Eat, And To Treat



Synopsis

2017 James Beard Award Winner for General Cooking Meike Peters, the author of the acclaimed cooking blog Eat in My Kitchen, presents a cookbook as inviting, entertaining, and irresistible as her website, featuring dozens of never-before-published recipes. Meike Peters's site, Eat in My Kitchen, captures the way people like to eat now: fresh, seasonal food with a variety of influences. It combines a northern European practical attitude, from the author's German roots, with a rustic Mediterranean-inspired palate, from her summers in Malta. This highly anticipated cookbook is comprised of 100 recipes that celebrate the seasons and are awash with color. Indulge in the Radicchio, Peach, and Roasted Shallot Salad with Blue Cheese; Parsnip and Sweet Potato Soup with Caramelized Plums; Pumpkin Gnocchi; mouthwatering sandwiches like the Pea Pesto and Bacon with Marjoram; and seafood and meat dishes that introduce tasty and unexpected elements. Meike Peters's famous baked treats include everything from pizza to bread pudding, and perfect cookies to sumptuous tarts. Also included are many of her fans' favorite recipes, including Fennel Potatoes, Braised Lamb Shanks with Kumquats, and a Lime Buttermilk Cake. Six "Meet In Your Kitchen" features include recipes by and interviews with culinary stars Molly Yeh, Yossy Arefi, Malin Elmlid, the Hemsley sisters, and more. Followers of Meike Peters will be thrilled to have her exquisitely photographed recipes in print in one place, while those who aren't yet devotees will be won over by her unpretentious tone and contagious enthusiasm for simple, beautiful, and tasty food.

Book Information

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Customer Reviews

"This collection of 100 dishes is a must-read for anyone looking for a cooking lesson with inimitable charm." -Food Republic
"Blueberry, Buckwheat, and Hazelnut Muffins" – Ground hazelnuts and nutty buckwheat replace wheat flour to turn this muffin recipe into a gluten-free treat. The warmth of cinnamon merged with sweet juicy berries creates the most tempting aroma from the oven . . . This sweet Tyrolean classic features buckwheat and hazelnut sponge cake sandwiched with a red jam filling. It's so pleasing to enjoy while sitting next to a warm fire, watching snowflakes fall in front of the window." –ExtraCrispy.com
"I'm so excited to cook from this book and blown away by the gorgeous photographs taken by the author herself . . . This book needs our attention." –Eat Your Books
"The lovely photos will make you want to cook and eat everything, too, from "Sauteed Endive with Balsamic Butter and Marjoram" to "Pumpkin Gnocchi with Roquefort Sauce" to "Riesling and Rhubarb Cake." -Food Gal
"Ms. Peters, a blogger who lives in Berlin, draws on a mix of German and Mediterranean influences. That includes Malta, where she has family, inspiring the addition of orange peel in a bittersweet chocolate Bundt cake and blood oranges in a steaming bowl of mussels. Her sandwiches ... including one made with roasted cherry tomatoes and garlic: easy for lunch, suitable for hors d'oeuvres on little toast rounds, and alluring when assembled on long ciabatta breads for a party." –The New York Times

Meike Peters is the Berlin-based writer and photographer behind the food blog Eat in My Kitchen, which she began in 2013. Her site has been featured in Food52, the Huffington Post, and Saveur, among others. She was named one of Yahoo Food's Instagrammers of 2015.

ELEGANT: Many of these recipes are great for a dinner party. You could start with a salad of radicchio, peaches, roasted shallots, and blue cheese. Serve pork loin with orange and thyme crust or perhaps spice crusted salmon with vermouth butter. A choice of side dishes such as roasted squash with feta and pistachio or crispy fried potatoes with fennel. Finally a sweet ending like donauwelle or lemon ricotta cannoli.
ACCESSIBLE: The ingredients can be found at most grocery stores. Part of the German, French, Italian, and Maltese influences which make up the recipes rely on fresh seasonal vegetables and fruits.
SIMPLE: Some of my favorite recipes can be made in a very short time. Ginger, lemon cauliflower soup is a great way to help a body recover from cold weather. Spinach with cardamom and oranges provides big flavor with little effort. Maltese lemon and ricotta pasta with basil or a wild mushroom, bacon, and grilled gruyere sandwich might be your choice for an easy meal.
YUM: These recipes have great "bones" They are very good as written.

They also adapt easily to dietary preferences. The Bolognese stuffed eggplant can be modified for a meatless meal.

In this day when there are thousands of very mediocre food blogs and everyone seems to have a cookbook deal, I have high expectations. I want some stories, well-told, about the origins of dishes and of food traditions. I want to see recipes that I have never encountered before but containing ingredients that I can source. I want a sumptuous cookbook with extraordinary food styling and photography. And, of course, I want tested recipes that work! Eat in My Kitchen, by Meike Peters, meets all of my criteria for a cookbook that is well-worth adding to one's bookshelf. The recipes and food traditions featured in this very beautiful book reflect Meike's Germanic roots and her love of her adopted home, Malta. Dishes have lots of color, textural variation, and bold flavor. Many dishes contain ingredients and flavors of the sunny mediterranean, which really suits the way that I like to eat and entertain. Expand your horizons--don't settle for an average, seen those recipes a million times cookbook. My copy of Eat in My Kitchen sits in my kitchen, as I let it inspire my weekly menu planning and cooking. I plan to gift it at Christmas to friends and family who are as passionate about good food and cooking as I am. I plan to cook my way through this book--have not seen a single recipe that does not interest me or pique my palate! Susan Rebillot Richmond, VA

Fresh, simple, clean recipes. The photos are an inspiration! Great for summer eating.

This is my new favorite cookbook and will remain to be. The recipes are easy to follow and the results are delicious every time. Thank you Meike Peters for sharing your wonderful creations with us.

When I first opened this book and flipped through a few pages, I thought that it was a nice book. Then when I began to dive into it, I was totally blown away by the recipes and Meike's photography. Peters organized the chapters as follows: Salads, Vegetables, Soup, Pasta, Sandwiches, Seafood, Meat, Savory Baking, Sweets, Preserves and ending with Meet in your Kitchen. Meet in Your Kitchen contains profiles on various bloggers along with a shared recipe -- a truly unexpected generous move on Meike's part. The salad recipes in Eat in My Kitchen are vibrant and packed with marvelous flavors: Red Cabbage and Pomegranate Salad with Candied Walnuts and Rosemary; Fennel and Melon Carpaccio with Chervil and Cucumber, Arugula, and Orange Salad with Turmeric

and Mint. Any of these salads could be whipped up with a little prep in advance (candied walnuts) to add to a vegetable dish for a meatless week night meal or coupled with one of the soups or meat dishes. There are so many crave-worthy vegetable dishes such as Crispy Fried Potatoes with Fennel; Spicy Cauliflower with Harissa, Lemon, and Parsley Yogurt Dip; Feta, Artichoke, and Zucchini Casserole with Olives and Capers and Parsnip and Sweet Potato Soup with Caramelized Plums and Ginger and Lemon Cauliflower Soup. Eighteen fabulous sweets are offered as well with recipes for Lemon Ricotta Cannoli, a stunner of a dessert in the Frankfurter Kranz, a Frankfurt Crown Cake and a Donauwelle. Also included are Marbled Cherry Cake with Vanilla Buttercream and Chocolate. I have made three dishes from this title and all were spectacular: Bavarian Beer-Roasted Pork with Sweet Potatoes and Parsnips, the Spaghetti with Orange Butter and the Potato and Sauerkraut Latkes. We are all still raving about these dishes. This book needs to be on your shelves.

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