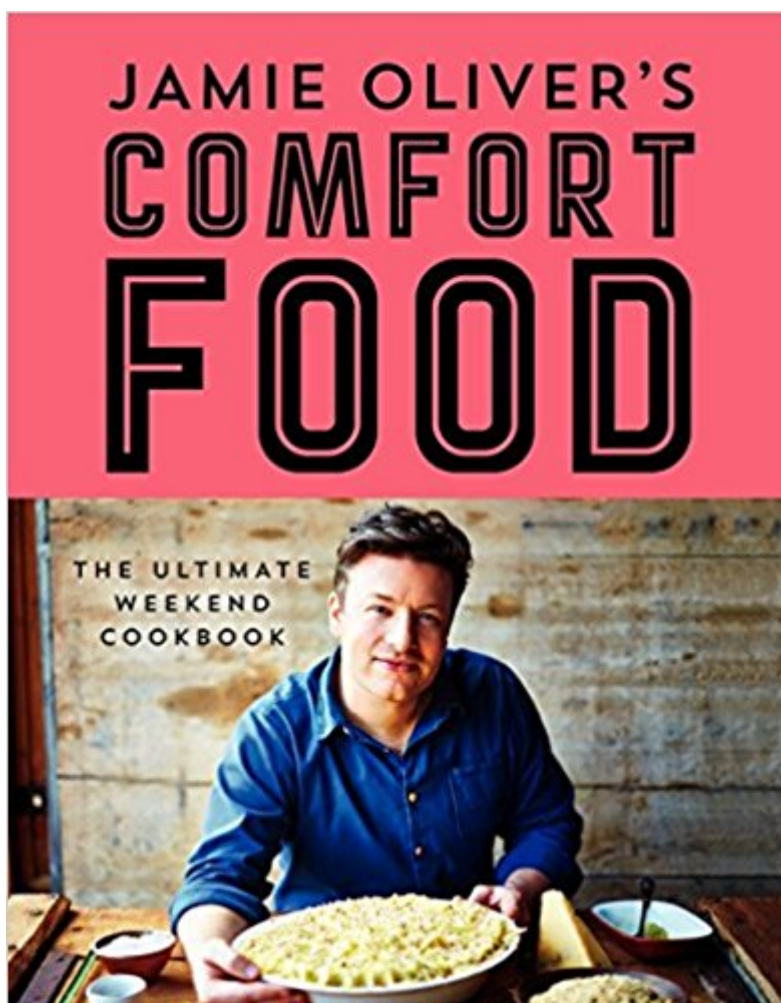


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Jamie Oliver's Comfort Food: The Ultimate Weekend Cookbook



Synopsis

From Jamie Oliver, the Emmy Award winning television chef and one of the highest grossing authors from the UK, comes 100 ultimate comfort food recipes from around the world. It's all about the dishes that are close to your heart, that put a smile on your face and make you feel happy, loved, safe and secure. Inspired by everything from childhood memories to the changing of the seasons, and taking into account the guilty pleasures and sweet indulgences that everyone enjoys, it's brimming with exciting recipes you'll fall in love with. Jamie's Comfort Food is all about the food you really want to eat, made exactly how you like it. With this in mind, the book features ultimate versions of all-time favourites, and also introduces cherished dishes from countries around the world, providing a delicious recipe for every occasion. This isn't everyday cooking – this is about weekends, holidays, celebrations and occasions. Whether you're home alone, or sharing the love with a big group of family or friends, there really is something for everyone. Celebrating the beauty of good food is at the heart of this book, and it's jam-packed with incredible photography. Written in Jamie's usual down-to-earth and easy-to-understand style, the methods are precise and have been tested to the hilt, so are guaranteed to work, but this time Jamie has turned the edit filter off, and shares extra hints, tips and ideas throughout to ensure you achieve the best possible results. This is about making food the very best it can be, and embracing the rituals of cooking. Recipes include everything from mighty moussaka, delicate gyoza with crispy wings, steaming ramen and katsu curry to super eggs Benedict, scrumptious sticky toffee pudding and tutti frutti pear tarte tatin. Treat yourself, and your loved ones, with Jamie Oliver's Comfort Food.

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Customer Reviews

“International superstar Oliver elevates to even greater heights with a bold new book of timeless recipes for soul-satisfying food.” (Publishers Weekly, Fall 2014 Top Ten Cookbooks)

Ecco is thrilled to elevate international superstar Jamie Oliver to even greater heights with a bold new book of timeless recipes for soul-satisfying food, a classic-in-the-making from a beloved chef. Jamie Oliver's new cookbook brings together a hundred of the best comfort food recipes from around the world, inspired by everything from childhood memories to the changing of the seasons, and taking into account the guilty pleasures and sweet indulgences that everyone enjoys. Jamie Oliver's Comfort Food is all about the food you want to eat, made exactly how you like it. With this in mind, the book features the ultimate versions of all-time favorites while introducing cherished dishes from around the world. Filled with hints, tips, and ideas, Jamie Oliver's Comfort Food is all about celebrating the beauty and pleasure of good food and embracing the rituals of cooking.

If you can't tell from the title of this review, I am so very impressed by this book. I own a lot of Jamie's other books and certainly do like them, but I love this one for so many reasons. I'll have posted a more in-depth review below as well as a full recipe list at the very end of this review but for those out there (and I know there are many of you) that want a quick summary of what's hot and what's not about this book, these first few paragraphs are for you. What I LOVE about this book: -The feel of the book, a small thing to some but the textured hard cover is lovely as are the individual recipe pages on good quality paper. -The recipe images, there is an abundance for every single recipe, they are informative and inspiring (please see image uploads to see what I mean). -The recipe formats and layout as you instantly see at the left of each recipe: Number of servings Time to make Calories per serving -Jamie's intro at the beginning of each recipe, full of enthusiasm and instantly explains what the recipe is if unsure (a Pierogi is basically a Polish boiled dumpling). -The nutritional section at the back of the book, I always like to know the nutritional value of

what I'm eating, it won't spoil my chocolate brownie but it will make me balance my nutrition or exercise accordingly for the rest of the day.-The recipes themselves are all dishes I WANT to and CAN make. See the recipe list at the end for yourself as this is pure opinion but these dishes are all my family's kind of food and there is a great variety.If you are not familiar with Jamie Oliver and his books I'd recommend trying out the trial recipes which are posted on The Times Newspaper's website if you have access, at the moment there are 8 on there which, when you consider the book contains 100 recipes, it's a great example of the type and styles of recipes in the book and it's what we did.Now normally in the first few paragraphs I'd write about things I dislike or I think could be improved with the book. Here I am struggling, really struggling. It's sincerely everything I personally would want for in this type of book about comfort food; a nice variety of great looking food, with easy to follow conversational methods as well as hundreds of great images to inspire and educate. I sincerely don't know what to put here for negatives. The book does, in my opinion, exactly what Jamie sets out for it to do, it's a book I will definitely reach for when I want to make a weekend treat.Ok and now for my even more in-depth review for those that are still with me, which I feel I must caveat with a statement about how I always try to look for constructive improvements a book / author can make for the reader, but sincerely in this instance it really is all positives, hence the 5 stars, I would wholeheartedly recommend it to Jamie Oliver fans and comfort food fans alike.Firstly, as I mentioned previously, the book is a delight to behold, with a textured cover (I have uploaded a few images of this and a typical recipe page on this product page!) and as with all of Jamie's books that I have purchased, which is most of them now, the images from page to page are absolutely beautiful.With there being only 100 recipes in this rather thick book, you can see how multiple pages are dedicated to one recipe and with that are beautiful images as well as some great tips and information from Jamie every now and again.This combination of images and great information (all with the usual great design and fonts Jamie puts into his books), make Comfort Food an absolute joy to browse and read even if not intending to cook from it anytime soon.The book is split into the following 6 main recipe sections:NostalgiaGood Mood FoodPick Me UpsRitualGuilty PleasuresSweet IndulgenceWithin each section there is a great variety of recipes so if looking for something specific it might be best to use the index at the back of the book. Worth noting the index has a nice touch whereby it marks recipes that are suitable for vegetarians with a 'v'.Where on earth Jamie gets his inspiration and invention from is beyond me considering we own at least eight of his

books and have yet to feel like there are any repeats or rehashes from other books. There is also a nutrition section at the back of the book, which lists calories, fat, saturates, carbs and sugar for every recipe. At the end of the nutrition section it acknowledges that the nature of comfort food means the recipes are often indulgent, but as a reader I sincerely appreciate just being informed on what I am eating. Now on to the main thing for me with any book, the recipe pages and trials of the recipes. The recipe pages are laid out in a great manner for me, as mentioned before each lists number of servings, prep time and calories. The first two certainly help when flicking through for inspiration and considering when I want to make these meals. Though most I think would be made on a weekend owing to their indulgent nature, there are plenty around the 30 / 40 minute mark if you wanted to do some mid-week too. We actually did the chicken tikka masala mid-week and it was very true to time (I'm usually a little slow to prep anyway but the recipe states 1hr 20mins and I was about 1hr 30mins after having marinating overnight), and more importantly it was delicious. The recipe states serves 6 - 8 and it did 4 adults and two hungry teenagers comfortably. My wife also baked the peanut butter and jelly brownies, as big fans of peanut butter in our household these were nothing short of phenomenal, it seems so obvious that nuts and chocolate work so well together but these really worked better than we had hoped and a real hit. Well in summary, I really do think this book is fantastic. I expected it to be good as we have continued to like all of Jamie's books and always find ourselves going back to them, I have no doubt we will do the same with this one but I will post an update in a few weeks time with how we get on.

Recipe list:

Nostalgia Chicken Tikka Masala
Shepherd's Pie
Beans on Toast
Super Schnitzel
Curried Fish Pie
Retro Layered Salad
Giant Sausage Roll
Jerk Ham, Eggs and Chips
Mushroom Soup and Pasta Bake
Chicken Kiev
Big British Meatballs
Posh Pot Noodle
Mini Fish and Chips
Condiments; curry sauce, tartare sauce, mushy peas, let's chat pickles (not a recipe)
Chicken Shawarma
Shawarma accompaniments; amba sauce, silken houmous, tabbouleh, pickled veg
Double Whammy Toad in the Hole
Mum's smoked Haddock
Proper Porridge
Good Mood Food
Gorgeous Gado Gado
Insanity Burger
Brazilian Feijoada
Katsu Curry
Irresistible Pork Buns
Nasi Goreng
Ultimate Crab Cakes
Happiness is a Bacon Sarnie
Chicken Satay
Black Cod
Ghanaian Groundnut Stew
Best Cornbread and Chipotle Butter
Beef Wellington
Divine Dosa
Hot Smoked Salmon Club Sandwich
Gnocchi and Squash Sauce
Top Quesadillas
Greek Egg and Chips
Pulled Pork and Sweet Potato Hash
Bloody Mary Beef
Pick me Ups
Best Bun Cha Bowls
Spinach, bacon and pine nut salad
Huevos Rancheros
Ultimate Black Daal
Steaming Ramen
Polish Pierogi
Superfood Salad
Masala Eggs
Blushing Spaghetti
Vongole
Pho

Sure, it's Good Massaman Curry Ultimate Arrabbiata Chicken Broth, Veg and Pesto Kushari Al Forno Drinks; Bellini, Tom Collins, Mojito, Smokin' Bloody Mary Ritual Winter Nights Chilli Gyoza with Crispy Wings Cassoulet de Essex Royal Pasta Dough Play Time Prawn Linguine Crab Linguine Bolognese Ravioli Tortellini Primavera Crispy Duck Lasagne Proper Veg Lasagne Ossobuco Alla Milanese Risotto Allo Zafferano Making Kielbasa Cooking and Serving Kielbasa My Bouillabaisse Mayonnaise Four Ways Overnight Roasted Pork Shoulder Mighty Greek Moussaka Guilty Pleasures Salt and Pepper Squid Number One Toasted Cheese Sandwich Butter and Sage Gnudi Pizza Perfection Lobster Mac and Cheese Tear n Share Garlic Bread Southern Fried Chicken Aubergine Parmigiana Sandwich Sticky Chinese Ribs Super Eggs Benedict Chicken and Mushroom Pie Beef and Barley Buns Unbelievable Provencal Bake Next Level Steak and Onion Sandwich Sweet Indulgence Dreamy Marshmallow Pavlova Scrumptious Sticky Toffee Pudding Pineapple Upside-down Cake Chocolate Celebration Cake Milk Tart Chocolate Profiteroles Double Vanilla Ice Cream Mint Choc Chip Ice Cream Salted Caramel Ice Cream Rum and Raisin Ice Cream Raspberry Ripple Ice Cream The Jaffa Cake Amazing Apple Pie Jamaican Ginger Cake Hummingbird Cake Devil's Double Choc Malt Cookies Bonkers Bread and Butter Panettone Pudding Tart Rhubarb and Potted Custard Brazilian Teardrop Doughnuts Molten Cheesecake Magnificent Marshmallows Beautiful Black Forest Gateau Tutti Frutti Pear Tarte Tatin German Coffee Cake Peanut Butter and Jelly Brownies Ultimate Hot Chocolate

If you are a fan of Jamie Oliver and his style, this book won't disappoint, though the recipes cover a vast span of what defines as "comfort food". This is not your american comfort food book; it covers cuisine from lots of other cultures and I would assume that the idea of comfort food, like with all food, remains in the eye of the beholder. I will say that just looking at the pictures is enough to leave me hungry and hankering to jump into the recipes. Jamie's personality shines through the book, which is great since he brings sincere caring, humor, and a bit of unedited stream of thought to the table. A fine cookbook, and a great read.

Always been a fan of Jamie Oliver and his cooking style - we have about 6 of his cookbooks and enjoy cooking the recipes over and over again. In this new book, the recipes are just as tasty and a bit more complex for the budding cook amongst you. My only real issue is that the measurements, and instructions, are off slightly and don't always produce the results you are looking for (or promised). That is the reason for the 4 stars, rather than 5.

This is my kind of comfort food! Not your usual mac 'n cheese, and 20 ways to make stodge. These are unusual, diverse and delicious. The beautiful pictures inspire me to want to cook more, and the helpful information (such as calories per serving, time to make, number of servings) make me feel in control, although the recipes aren't that difficult to make. I just love the introductions at the start of each recipe, his enthusiasm is contagious. This has got to be my favorite Jamie Oliver cookbook!

The only bad part of this book is trying to stay skinny if you leave it lying around. Yum, yum, yum.

Interesting-most of the recipes are for large groups and since there are only two of us don't know how many we will really use.

My son-in-law really enjoys cooking anything that Jamie Oliver cooks. He really enjoys watching Jamie Oliver's videos and tips so I thought this would be a great Christmas gift. The book is a nice thick hardback book with plenty of great recipes. Since this book has 100 recipes, I expect my son-in-law to cook something new at least two or three times a week. He said that he has learned a lot of cooking skills from Jamie.

I have never been disappointed with any Jamie Oliver book. His books are beautifully photographed and elegantly written.

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