The Palomar Cookbook

Elevated Middle Eastern cooking inspired by the colorful, flavorful cuisines of the region. From Beet Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli couscous, these innovative dishes explore delicious ingredients like za’atar, labneh, pomegranate syrup, and tahini in everything from sharable mezze to dessert. Tucked in the middle of the book is a special cocktail section with a selection of stand-out concoctions such as Lion’s Milk and the Drunken Botanist. Brimming over with photographs, The Palomar Cookbook shares a new way to explore this acclaimed restaurant and its unique take on the vibrant foods of the Middle East.

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Modern Israeli recipes influenced by flavors from Southern Spain, North Africa, and the Levant. This debut cookbook includes recipes for the restaurant’s signature dishes, alongside recipes drawn from family tradition, mothers and grandmothers, from places travelled to and places evoked by their flavors alone. Pulling on the traditions of the Mediterranean, The Palomar Cookbook is your guide to recreating the intense and evocative flavors of an exotic elsewhere in your own kitchen. With mezze dishes to share, sweet and savoury pastries, simple dishes for a quick fix and more complex dishes for a main meal, each recipe is both evocative and innovative, and - first and foremost - bursting with flavor. Chapters include: What’s in the cupboard? Essential ingredients and spice mixes The meal before the meal Spiced olives and bright pops of turquoise for a tropical island feel. Book a room with an ocean view and watch as San Diego strolls, runs, bikes, and rollerblades...

SHORTLISTED FOR THE 2017 FOOD & TRAVEL MAGAZINE AWARDS Enjoy more than 100 utterly delicious recipes from award-winning restaurant The Palomar, with dishes influenced by the rich cultures of Southern Spain, North Africa, and the Levant. This debut cookbook includes recipes for the restaurant’s signature dishes, alongside recipes drawn from family tradition, mothers and grandmothers, from places travelled to and places evoked by their flavors alone. Pulling on the traditions of the Mediterranean, The Palomar Cookbook is your guide to recreating the intense and evocative flavors of an exotic elsewhere in your own kitchen. With mezze dishes to share, sweet and savoury pastries, simple dishes for a quick fix and more complex dishes for a main meal, each recipe is both evocative and innovative, and - first and foremost - bursting with flavor. Chapters include: What’s in the cupboard? Essential ingredients and spice mixes The meal before the meal Spiced olives and bright pops of turquoise for a tropical island feel. Book a room with an ocean view and watch as San Diego strolls, runs, bikes, and rollerblades...