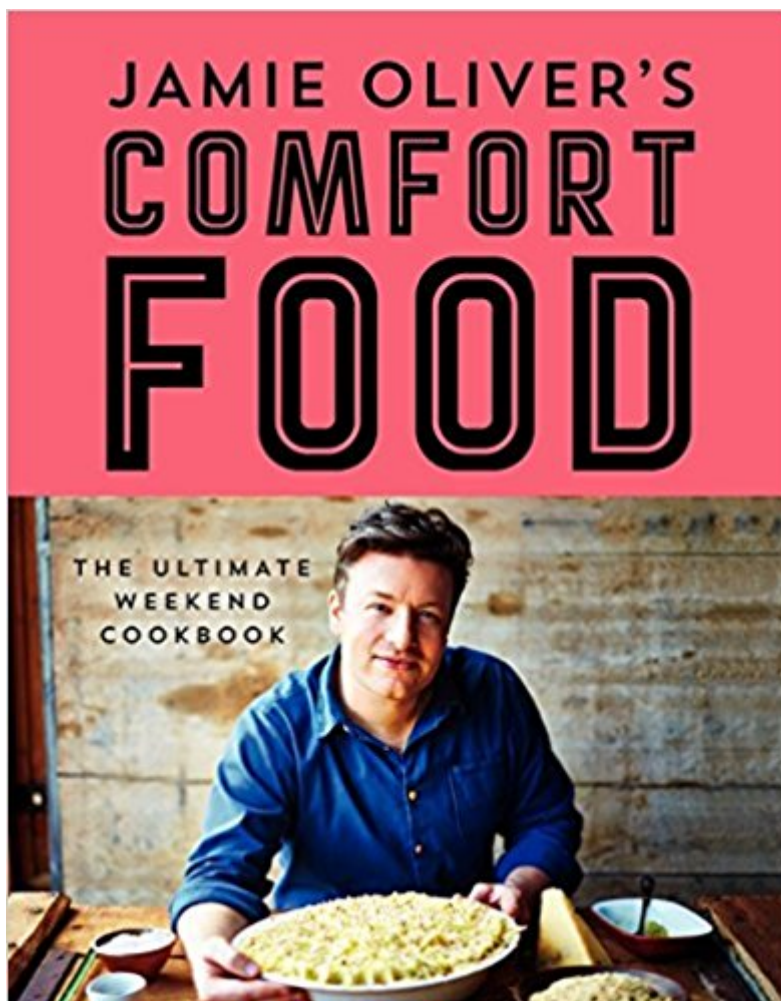




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# Jamie Oliver's Comfort Food: The Ultimate Weekend Cookbook



## 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.

## Book Information

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## Customer Reviews

â œInternational superstar Oliver elevates to even greater heights with a bold new book of timeless recipes for soul-satisfying food.â • (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 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 "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 news to me!). -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. It'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 only being 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: Nostalgia Good Mood Food Pick Me Ups Ritual Guilty Pleasures Sweet Indulgence Within 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

WaysOvernight Roasted Pork ShoulderMighty Greek MoussakaGuilty PleasuresSalt and Pepper  
SquidNumber One Toasted Cheese SandwichButter and Sage GnudiPizza PerfectionLobster Mac  
and CheeseTear n Share Garlic BreadSouthern Fried ChickenAubergine Parmigiana  
SandwichSticky Chinese RibsSuper Eggs BenedictChicken and Mushroom PieBeef and Barley  
BunsUnbelievable Provencal BakeNext Level Steak and Onion SandwichSweet IndulgenceDreamy  
Marshmallow PavlovaScrumptious Sticky Toffee PuddingPineapple Upside-down CakeChocolate  
Celebration CakeMilk TartChocolate ProfiterolesDouble Vanilla Ice CreamMint Choc Chip Ice  
CreamSalted Caramel Ice CreamRum and Raisin Ice CreamRaspberry Ripple Ice CreamThe Jaffa  
CakeAmazing Apple PieJamaican Ginger CakeHummingbird CakeDevil's Double Choc  
Malt CookiesBonkers Bread and Butter Panettone Pudding TartRhubarb and Potted  
CustardBrazilian Teardrop DoughnutsMolten CheesecakeMagnificent MarshmallowsBeautiful Black  
Forest GateauTutti Frutti Pear Tarte TatinGerman Coffee CakePeanut Butter and Jelly  
BrowniesUltimate 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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