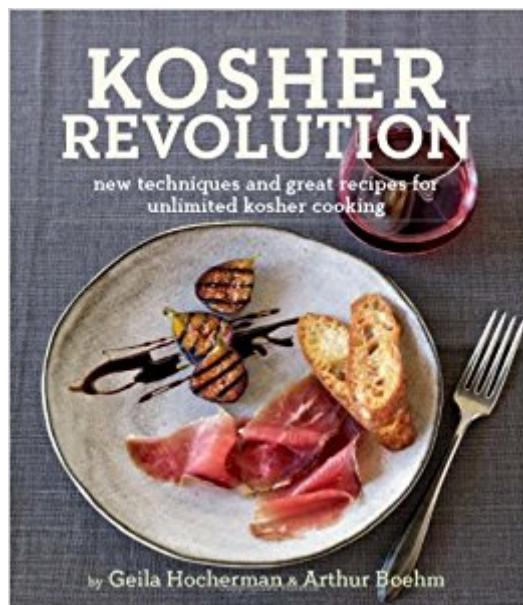


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Kosher Revolution: New Techniques And Great Recipes For Unlimited Kosher Cooking



Synopsis

Thanks to the availability of sophisticated kosher ingredients and food-savvy kosher cookbooks, kosher cooks are able to cook any kosher recipe at home. No cookbook, however, has taken the logical next step-to show cooks how to make any recipe kosher with nothing lost in the translation. Kosher Revolution does-with recipes in each chapter arranged from basic to neo-kosher, so as you cook through the book, you'll be building skills and refining techniques. With a handy chart for exchange info at-a-glance, Kosher Revolution promises to breathe new life into your kosher kitchen.

Book Information

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Customer Reviews

I'm a kosher cook with a mission to make kosher cooking as delicious--if not more so--than any other kind. Don't get me wrong. I love good traditional kosher cooking--comforting to be sure, but hardly "gourmet." I do it well, if I say so myself, and am always glad to add my versions of favorite recipes to the mix. You'll find some of them here. But my goal is to show you, whether you're a new cook or an old kitchen hand, how to make modern, blow-them out-of-the-water kosher dishes--exciting, contemporary food of whatever kind you crave, from wine-braised short ribs to ceviche with avocado. To do this I offer a culinary toolbox so you can make any dish you've longed to try "kosher" with nothing lost in translation (the duck prosciutto on the cover is a stunning example of this). Once you learn to recognize appropriate, best-tasting substitutions, you'll never have to settle for imitations of the "real thing" again. Look for the D, M, and P letters signifying the recipes as Dairy, Meat, Pareve, or more than one, when appropriate substitutions are provided.

I was extremely excited about the premise of this cookbook, and there are parts of it that do hold up - as reading material, it's actually really educational and thought-provoking on how to mimic non-kosher foods taking into account things like texture and not just flavor. That said, the recipes themselves were nowhere near as interesting or unique as I thought they would be; nearly all are exactly the kind of thing that would fit seamlessly into a staple kosher cookbook like Kosher Palette. For all the narrative on replicating non-kosher foods, there's almost none of that in the actual recipes. Another pro-con combo is the suggested list of substitutions - some of them are great, and I love the idea of taking in different factors, but it didn't feel like it came anywhere close to taking all the options into consideration. Coconut milk is suggested repeatedly as a substitute for cow's milk, despite the fact that it imparts a strong flavor, whereas soy milk is never mentioned. If I recall correctly, even the existence of parve margarine is omitted. The book just felt so half-done, and made me wish another one would come out to finish the job this one started.

This book is so full of sophisticated, tempting and DO-ABLE recipes, so full of glamorous photos of finished dishes as well as useful how-to photos, and so personably and clearly written that it would be a welcome addition to any kitchen--kosher or not! I don't keep kosher, but I love the option of presenting my Jewish family and friends with "old" standards updated to modern tastes. Geila Hocherman and Arthur Boehm inspire me to get to work making fabulous meals--easily and with real culinary flair.

Delicious kosher recipes from a wide range of cuisines. The recipe for home made duck prosciutto alone is worth the price of the book, as far as I'm concerned! Better yet, the book focuses on techniques and ingredient substitutions for adapting recipes from virtually any cookbook or cuisine so that it's kosher, taking advantage of many of the excellent new products now available to the kosher consumer. Dishes that were formerly "off limits" for the kosher cook can now be made easily with relatively simple twists on a recipe that often make it better than the original! Kosher cooking has really been revolutionized in recent years and this book helps show how!

I started flipping through this book when a friend mentioned that she had a delicious chicken/grape recipe and I loved it so much that I immediately ordered myself a copy. This book has so many amazing recipes you won't know what to try first! In addition, it has great tips, a few pages on converting things between Meat, Dairy and Parve, and even kosher substitutes for matching the flavors of non-kosher items. You won't regret this addition to your cook-book library.

Excellent Kosher cookbook, by a woman who clearly knows both sides of the culinary world. Ms. Hocherman shows home cooks how to make modern, fashionable dishes using kosher ingredients. She explains, clearly, how to figure out substitutions for milk and butter in cooking meat, and how to co-ordinate a full meal.

Everyone should read this. Great information on clean food prep. Learning to cook and present food in the KOSHER way will make you feel confident that your kitchen can be a truly safe place to prepare food.

beautiful illustrations,easy to follow interesting and mouth-watering recipes.reawakened my desire to cook!geila's tips are the icing on the delectable foods!!

so many dishes I thought I could never have! kosher prosciutto?!?! i cant wait to get started on cooking from it this weekend. this is a must have for every kosher kitchen - i cant believe it took this long for someone to put together a cook book like this.

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