

## Plenty Yotam Ottolenghi

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In stock In May 2010 Yotam Ottolenghi published his much anticipated book Plenty, which subsequently won the Observer Food Monthly's and the Galaxy book awards for 2011. Many of the recipes appeared in different forms in his New Vegetarian column in the Guardian's Weekend magazine, with many new dishes added.

[Plenty \(Signed Copy\) | Ottolenghi.co.uk | Buy Online](#)

Plenty by the British Yotam Ottolenghi is Amsterdam's most popular cookbook this year and supposedly the most popular vegetarian cookbook in The Netherlands ever. And not without a reason.

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Yotam Ottolenghi's Plenty is Kitchn's January pick for our Cookbook Club. See how you can participate here. This month we kicked off the year (and decade) with a classic cookbook I imagine many Kitchn readers might have on their shelves: Yotam Ottolenghi's Plenty.

[The 10 Best Recipes from Yotam Ottolenghi's \"Plenty\" | Kitchn](#)

Preheat the oven to 350 degrees Fahrenheit. Place the quinoa in a saucepan of boiling water and cook for 9 minutes, or until tender. Drain in a fine sieve, rinse under cold water and leave to dry. Brush the bread with a little bit of olive oil and sprinkle with some salt.

[Plenty: Vibrant Vegetable Recipes from London's Ottolenghi...](#)

Yotam Assaf Ottolenghi (born 14 December 1968) is an Israeli-English chef, restaurateur, and food writer. He is the co-owner of six delis and restaurants in London, as well as the author of several bestselling cookbooks, including Ottolenghi (2008), Plenty (2010), Jerusalem (2012) and SIMPLE (2018).

[Yotam Ottolenghi - Wikipedia](#)

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Yotam Ottolenghi's path to the world of cooking and baking has been anything but straightforward. Having completed a Masters degree in philosophy and literature whilst working on the news desk of an Israeli daily, he made a radical shift on coming to London in 1997.

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Yotam Ottolenghi is the restaurateur and chef-patron of the four London-based Ottolenghi delis, as well as the NOPI and ROVI restaurants. He is the author of seven best-selling cookery books. Amongst several prizes, Ottolenghi SIMPLE won the National Book Award and was selected as best book of the year by the New York Times.

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Yotam Ottolenghi is an Israeli-born chef and food writer based in London. He is widely acknowledged as one of the most influential chefs of recent times, often cited as the driving force behind the...

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In his introduction to this book, Yotam Ottolenghi writes that that each dish is based around one of his favourite ingredients.

~~Plenty: Ottolenghi, Yotam: Amazon.com.au: Books~~

Plenty: Vibrant Vegetable Recipes from London's Ottolenghi (Vegetarian Cooking, Vegetable Cookbook, Vegetable Cooking) Hardcover □ Illustrated, March 9 2011 by Yotam Ottolenghi (Author), Jonathan Lovekin (Photographer) 4.7 out of 5 stars 1,241 ratings #1 Best Seller in English, Scottish & Welsh Cooking

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Yotam Ottolenghi's Plenty changed the way people cook and eat. Its focus on vegetable dishes, with the emphasis on flavour, original spicing and freshness of ingredients, caused a revolution not just in this country, but the world over.

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