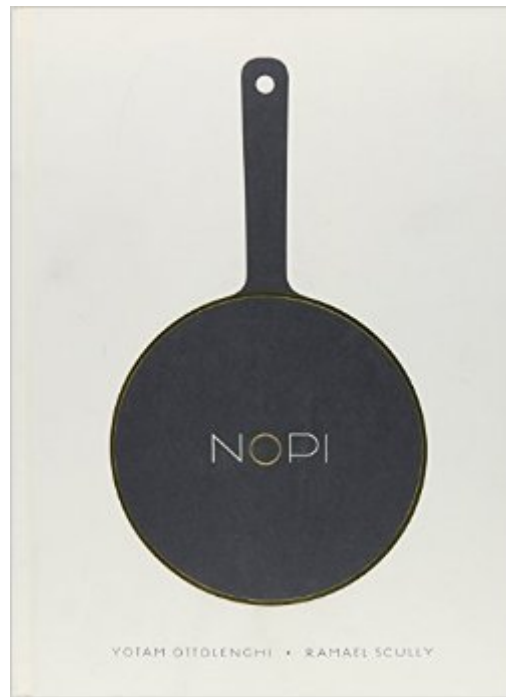


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# NOPI: The Cookbook



## Synopsis

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

## Book Information

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## Customer Reviews

Featured Recipes from NOPI: The Cookbook (serves 4)

Burrata with blood

orange - 2 tbsp olive oil - 1.5 tsp clear runny honey - 3/4 tsp dried lavender - 1/2 small clove garlic, crushed - 1 tbsp coriander seeds, toasted - 2 blood oranges (11 oz/320 g), or 2 medium oranges. - 4 burrata balls (15.5 oz/440 g) - 1/8 oz/5 g basil or micro-basil leaves. - coarse sea salt

1. Place the oil in a small saucepan with the honey, lavender, garlic, and 3/4 teaspoon of salt. Bring to a simmer over medium-low heat and remove at once. Stir well and set aside until completely cool, then add the coriander seeds.
2. Use a small sharp serrated knife to trim the tops and tails off the oranges. Cut down the sides of the oranges, following their natural curve, to remove the skin and white pith. Slice into 8 rounds, 3/4 inch/1 centimeter thick, and remove the seeds.
3. Divide the orange slices between the plates, slightly overlapping, and place a burrata ball alongside. Spoon the coriander seeds and lavender oil over the cheese and orange, top with the basil leaves [tearing them as you go](#) or the micro-basil, left whole, and serve.

Butternut

squash with ginger tomatoes and lime yogurt - 1 medium butternut squash, trimmed, unpeeled, halved lengthwise, seeds removed, then cut width-wise into 1 inch/2.5 centimeter wide slices (1.75 pounds/800 gram). - 3 tbsp/45 ml olive oil - 6 large plum tomatoes, halved lengthwise (17 oz/500 g). - 1.25 inch/3 cm piece of ginger, finely grated (1 oz/25 g). - 1 red chile, seeded and finely diced. - 2 cloves garlic, crushed. - 2 packed tbsp/30 g dark muscovado sugar. - coarse sea salt and black pepper. Lime Yogurt: - scant 1/2 cup/120 g Greek yogurt - 1/4 tsp ground cardamom - Finely grated zest of 1/2 lime, plus 1.5 tsp lime juice. To Serve: - 1/8 oz/5 g cilantro leaves, coarsely chopped. - 1 oz/30 g cashew nuts, toasted and coarsely chopped. - 1/3 oz/10 g crispy store-bought. - shallots (optional)

1. Preheat the oven to 465 degrees Fahrenheit 240 degree Celsius (425 degrees Fahrenheit/220 degree Celsius convection).
2. Mix the squash with 2 tablespoons of the oil, 2 teaspoons of salt, and a good grind of black pepper. Spread out on a large parchment-lined baking pan and roast for 35 to 40 minutes, until golden brown. Set aside to cool.
3. Reduce the oven temperature to 340degrees Fahrenheit/170degree Celsius (300degrees Fahrenheit/150 degree Celsiusconvection).
4. Place the tomato halves on a parchment-lined baking pan, skin side down. Sprinkle with 1/4 teaspoon of salt, drizzle with the last tablespoon of oil, and cook for 80 minutes, until softened.
5. Place the ginger, chile, garlic, sugar, and 1/4 teaspoon of salt in a medium bowl. Mix to form a paste, then spoon this on top of the tomatoes. Cook for another 40 minutes, until caramelized, and set aside to cool.
6. Place all the ingredients for the lime yogurt in a small bowl, with 1/2 teaspoon of salt and a good grind of black pepper. Mix well and keep in the fridge until ready to serve.
7. Spread the squash out on a large platter and layer the tomatoes in between. Drizzle over the lime yogurt, sprinkle with the cilantro, cashews, and shallots, and serve.

Pistachio & pine nut-crust halibut with wild arugula & parsley vichyssoise - 6 halibut fillets, skinless and boneless (1 lb 14 oz/950 g). - 2 tbsp olive oil - 2 tbsp lemon juice - 12 breakfast radishes, green leaves, and roots left on and sliced in half lengthwise (or 8 round red radishes). - coarse sea salt and black pepper. Wild Arugula and Parsley Vichyssoise: - 3.5 oz/100 g parsley stems and leaves. - 5.25 oz/150 g wild arugula - 1 tbsp olive oil - 3 tbsp/40 g unsalted butter - 2 medium shallots, coarsely chopped (3.5 oz/100 g). - 3 cloves garlic, crushed. - 1 medium leek, green & white parts finely sliced (7 oz/200 g). - 2 large all-purpose potatoes, peeled and cut into roughly. - 3/4-inch/2-cm pieces (13 oz/370 g) - 4.5 cups/1 liter chicken stock - 1 oz/25 g spinach leaves

Pistachio & Pine Nut Crust - 10 tbsp/150 g unsalted butter, cut into 1/3-inch/1-cm dice. - 2 oz/60 g shelled pistachios, lightly toasted and coarsely chopped. - 2 oz/60 g pine nuts, lightly toasted and coarsely chopped. - 1/4 tsp superfine sugar - 2 tbsp lemon juice

1. Place the butter for the nut crust in a medium saucepan over medium-high heat. Cook for 4

minutes, until the butter is Nutty smelling and golden brown. Remove from the heat and strain the butter through a fine-mesh sieve to remove any black bits. Add the pistachios, pine nuts, sugar, lemon juice, and 1/4 teaspoon of salt. Mix well, then spread out in a small parchment-lined baking sheet, about 6 inches/16 centimeter wide and 8 inches/21 centimeter long. Chill in the fridge for 2 to 3 hours, until the butter has set firmly, then cut the mixture into six equal rectangles. Return the rectangles to the fridge until ready to use.

2. To make the vichyssoise, bring a medium saucepan of salted water to a boil and add the parsley and arugula leaves. Blanch for 30 seconds, then refresh under cold water. Strain, squeeze out the excess water, set aside to dry, then coarsely chop.

3. Place the oil and butter in a medium saucepan over medium heat. Add the shallots and sautÃ© for 4 to 5 minutes, stirring once or twice, until soft but not colored. Add the garlic and leek and cook for another 2 to 3 minutes. Add the potatoes and cook for 5 to 6 minutes, stirring frequently, until shiny and glossy. Pour over the chicken stock and bring to a boil over medium-high heat, then simmer for 8 to 10 minutes, until cooked but still retaining a bite. Add the blanched parsley and arugula and cook for a final minute, then remove from the heat and add the spinach, along with 1 1/2 teaspoons of salt and a good grind of black pepper. Transfer to a blender, blitz well until completely smooth, and set aside until ready to use.

4. Preheat the broiler to 400 degrees Fahrenheit/200 degree Celsius or to its highest setting. Spread the halibut fillets out on a large parchment-lined baking pan and brush them with the 2 tablespoons of oil. Season with 1.5 teaspoons of salt in total and a good grind of black pepper and grill for 6 to 7 minutes, until the halibut is almost cooked. Remove the baking pan from under the broiler and lay a rectangle of nut butter on top of each fillet. Return to the broiler and cook for a final 2 to 3 minutes, until the crust is golden brown. Remove from the oven and squeeze over the lemon juice.

5. Warm the vichyssoise and spoon it into shallow wide bowls. Lay a halibut fillet on top, place the radish pieces alongside, and serve at once.

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