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Jamie Oliver's Great Britain



Synopsis

Having grown up in his parents' gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there's been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads-Heavenly Salmon and Epic Roast Chicken; to puddings-Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch-Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones. America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother's mushy peas!

Book Information

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Customer Reviews

Jamie Oliver grew up in his parents' country pub, the Cricketers in Clavering, where he started cooking at the age of eight, before studying at London's Westminster Catering College. He then went on to work with some of the top chefs in England--namely Antonio Carluccio at the Neal Street Restaurant and Rose Gray and Ruth Rogers at the River Cafe. The author of such popular titles as *The Naked Chef*, *Jamie's Kitchen*, and *Jamie's Italy*, among others, he has written for the *Saturday Times*, served as Food Editor at *GQ* and *Marie Claire* magazines, and hosted the popular television show *The Naked Chef*. Oliver's recent television show, *Food Revolution*, has aired on ABC for two seasons. He is thirty-seven and lives in London with his wife Jools and their children, Poppy, Daisy,

Petal, and Buddy Bear.

I love comfort foods and stodgy foods (as the Brits would say). I am vegetarian but found plenty of things in here to make. I've now made a couple and they are delish!! love the concept of looking at what real people eat across Britain, the traditional fare, the pub food, all the various immigrant cultures, and the new farm to table movement included. It's got lovely photos and stories, little tidbits or history about each recipe, very appealing layout... even the pages are a non glossy paper that just feels homey in your hands.

After reading the other reviews I waited with great anticipation for this book to be delivered. I had tried some of Jamie Oliver's recipes before and I was looking forward to owning this cookbook and making some genuine British cuisine. I was disappointed. Besides organ meat and meat pies this book has little in the way of traditional British food. (No you wont find a recipe for fish and chips (but you will for haggis)) The book is heavy on the pork and carbohydrate combo, and the pictures are not as appetizing as other cookbooks. Maybe I'm being unfair as I had a different opinion of British cuisine, an opinion this book has shattered. The book has the following chapters and some of the recepies

1. Breakfasts (one pan breakfast, bubble & squeak, breakfast butty, YEMENI pancakes (I guess Yemen used to be part of the British empire)... and more)
2. Soups (This one starts with fresh tomato soup, but also includes chilled spring soup and others)
3. Salads (Big beefy tomato salad and Warm Crispy Duck Salad are among the gems in this chapter)
4. Pub Grub (My Shrimp Cocktail (doesn't sound good so I didn't make it) Wine Scotch Eggs (didn't make those either))
5. New British Classics (Roasted Vindaloo, Sizzling Lamb Lollipops, Easy Essex Haggis)
6. Afternoon Tea (everything in this chapter is actually delectable, but it is all pastries like Ranbow Jam Tarts and Scottish Shortbread)
7. Seaside (Fresh oyster's three ways and Heavenly Potted Shellfish are found here, no thanks)
8. Pies and Puddings (Lincolnshire Poacher Pie, Shepherd's Pie vs Milkman's Pie. The only pudding in the chapter is steak and kidney pudding)
9. Sunday Lunch (Guinness Lamb Shanks, Incredible Roast Goose, Cracked Pork Belly)
10. Wild Food (12 Hour Rabbit Bolongnese)
11. Vegetables (Crispy Bacon and Cabbage, Blanched Asparagus)
12. Puddings (These would be desert puddings not ones made from organs)
13. Condiments

My boyfriend is from Cambridgeshire England so I bought this book so I could start to learn how to cook some of his favorites. He was SO excited by this book since he is very familiar Jamie Oliver. We both flipped through the pages together and he explained the dishes that were his favorite. The

book has amazing photography and wonderful little snippets from Jamie all the way through. The recipes are not for a novice chef in that you need to be comfortable with guesstimating amounts of oil or butter, etc. But that being said, I do think most cooks who are familiar in the kitchen could "suss it out" (a British term I am learning). Excellent cookbook for my favorite Brit and me alike!!

has all the British recipes I'm looking for, some of my favorite foods, especially Yorkshire pudding with beef.

Very heavy large book, was excited to receive it but found that many of the recipes are already published in some of his previous books that I have. A disappointment also in that Jamie seems to believe that we all have pantries stocked with such items as, quails eggs, Cumberland sausage, (I wish) and hard cider, to mention just a few. Still, the book is interesting and has some excellent fish recipes, the price was very good too.

I am a big Jamie Oliver fan and ending up going to culinary school and doing the chef thing for a while because of it. Simple food that will always someone.

I love Jamie Oliver and this is a beautifully done cookbook. I am happy to find many things my British mother used to cook. Some of the recipes include ingredients that would be hard to find where I live or maybe are for an advanced cook not the everyday cook. For example I will definitely try the Wee Scotch Eggs recipe but use hen eggs instead of quail. Most things look delicious and I will write more after trying some recipes.

I was expecting a traditional English cookbook but it wasn't, however the recipes are top quality and this book would make a great addition to your cookbook library.

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