



COOKBOOK

Top 10 Ottolenghi Cookbooks for Bold and Beautiful Recipes

superman · 7 August 2024

If you're a fan of vibrant, flavor-packed cooking, exploring Yotam Ottolenghi's cookbooks is a must. Renowned for his inventive approach to Mediterranean cuisine, Ottolenghi has authored numerous acclaimed books.

In this article, we'll delve into the top 10 Ottolenghi cookbooks that showcase his culinary genius, offering a rich variety of recipes that inspire both novice and seasoned cooks.

1. Ottolenghi Simple: A Cookbook

[Ottolenghi Simple: A Cookbook](#)

[Ottolenghi Simple: A Cookbook](#)

offers 130 quick, easy Middle Eastern recipes, minimal ingredients, and one-pot options. It includes diverse dishes, from salads to meatballs, with 130 photos.

[Buy Online](#)

“Ottolenghi Simple” by Yotam Ottolenghi, a New York Times bestseller and James Beard Award finalist, offers 130 accessible recipes infused with Middle Eastern flavors.

The cookbook emphasizes simplicity, featuring dishes that can be made in 30 minutes or less, with minimal ingredients or in one pot. Highlights include Braised Eggs with Leeks, Cauliflower Salad with Pomegranate, and Lamb and Feta Meatballs.

Each recipe is designed to be easy and delicious, making it perfect for quick meals or special occasions. With over 130 photographs, this book captures Ottolenghi’s essence in a straightforward, engaging way.

- **Publisher** : Ten Speed Press; Illustrated edition (October 16, 2018)
- **Hardcover** : 320 pages
- **Dimensions** : 7.97 x 1.3 x 10.89 inches

2. Ottolenghi Flavor: A Cookbook

[Ottolenghi Flavor: A Cookbook](#)

[Ottolenghi Flavor: A Cookbook](#)

features 100+ plant-based recipes that use innovative techniques to enhance vegetable flavors, including unique dishes and homemade condiments.

[Buy Online](#)

“Ottolenghi Flavor” by Yotam Ottolenghi, Ixta Belfrage, and Tara Wigley explores innovative ways to elevate vegetables with 100+ plant-based recipes.

This New York Times bestseller and IACP Award finalist breaks down cooking into process, pairing, and produce, revealing techniques like charring and infusing to boost flavor.

Featuring dishes like Stuffed Eggplant in Curry and Spicy Mushroom Lasagne, the cookbook offers a range of easy yet impactful meals.

Celebrated by major publications, it provides a fresh, exciting approach to cooking vegetables with depth and creativity.

- **Publisher** : Ten Speed Press (October 13, 2020)
- **Hardcover** : 320 pages
- **Dimensions** : 7.94 x 1.25 x 10.9 inches

3. Ottolenghi: The Cookbook

[Ottolenghi: The Cookbook](#)

[Ottolenghi: The Cookbook](#)

140 Mediterranean-inspired recipes with U.S. measurements, featuring vibrant produce, meat, fish, and renowned cakes, reflecting diverse culinary influences.

[Buy Online](#)

“**Ottolenghi: The Cookbook**,” by Yotam Ottolenghi and Sami Tamimi, is available in an American edition for the first time.

This debut book features 140 recipes inspired by the Mediterranean, reflecting the culinary traditions of the authors’ upbringings in Jerusalem, along with influences from California, Italy, and North Africa.

It includes a range of dishes from Ottolenghi’s popular London restaurants, showcasing vibrant produce, fish, meat dishes, and renowned cakes and breads.

Updated with U.S. measurements, it offers a gateway to fresh, inventive flavors and diverse cooking styles.

- **Publisher** : Ten Speed Press; First Edition (September 3, 2013)

- **Hardcover** : 304 pages
- **Dimensions** : 7.94 x 1.14 x 10.9 inches

4. Plenty

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

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

presents 120 vibrant vegetarian recipes, showcasing bold flavors and fresh ingredients. With stunning photos and a unique approach, it's essential for all cooks.

[Buy Online](#)

“Plenty: Vibrant Vegetable Recipes from London’s Ottolenghi” is a celebrated vegetarian cookbook by Yotam Ottolenghi, known for his inventive and flavorful approach to vegetables.

Featuring 120 recipes, this book highlights Ottolenghi’s unique style, blending his Mediterranean background and Cordon Bleu training with a love for bold, surprising flavors.

The cookbook includes vibrant, seasonal dishes with a focus on freshness and creativity, making it a standout for both vegetarians and meat-eaters.

Each recipe is accompanied by stunning photos, making “Plenty” a visually captivating and essential addition to any kitchen.

- **Publisher** : Chronicle Books; Reprint edition (March 9, 2011)
- **Hardcover** : 288 pages
- **Dimensions** : 8 x 1.5 x 10.9 inches

5. Plenty More

[Plenty More: Vibrant Vegetable Cooking from London's...](#)

[Plenty More: Vibrant Vegetable Cooking from London's...](#)

offers 150+ vegetarian recipes organized by cooking method, featuring bold flavors, spices, and seasonal ingredients across salads, mains, and desserts.

[Buy Online](#)

“**Plenty More**” is Yotam Ottolenghi’s highly anticipated follow-up to his bestselling cookbook “**Plenty.**” Featuring over 150 vegetarian recipes, this book is organized by cooking methods, showcasing Ottolenghi’s signature bold flavors and use of spices.

With a focus on seasonality, it includes a wide range of dishes, from refreshing salads and hearty mains to indulgent desserts.

“**Plenty More**” offers a visually stunning collection that not only celebrates vegetarian cuisine but also transforms how both vegetarians and omnivores approach and enjoy vegetables.

- **Publisher** : Ten Speed Press; First Edition (October 14, 2014)
- **Hardcover** : 352 pages
- **Dimensions** : 7.9 x 1 x 10.9 inches

6. Ottolenghi Test Kitchen

[Ottolenghi Test Kitchen: Shelf Love: Recipes to Unlock the...](#)

[Ottolenghi Test Kitchen: Shelf Love: Recipes to Unlock the...](#)

provides 85+ Middle Eastern-inspired recipes for flexible, everyday cooking with pantry staples, including one-pot meals and creative ingredient swaps.

[Buy Online](#)

“**Ottolenghi Test Kitchen: Shelf Love**” by Yotam Ottolenghi and Noor Murad presents over 85 inventive recipes designed for easy, everyday cooking.

This New York Times bestseller focuses on making the most of your pantry, fridge, and freezer with chapters like “The Freezer Is Your Friend” and “Who Does the Dishes?”

The book emphasizes flexibility, encouraging creative use of pantry staples and minimizing stress with one-pot meals.

Featuring Ottolenghi’s signature bold flavors and veggie-forward dishes, it includes crowd-pleasers like Za’atar Pesto Mac and Cheese and Cacio e Pepe Chickpeas, with practical MIYO tips for customization.

- **Publisher** : Clarkson Potter (November 2, 2021)
- **Flexibound** : 256 pages
- **Dimensions** : 7.05 x 0.87 x 9.72 inches

7. Jerusalem: A Cookbook

[Jerusalem: A Cookbook](#)

[Jerusalem: A Cookbook](#)

features 120 recipes exploring Jerusalem’s diverse cuisine. It includes inventive vegetable dishes and rich desserts, reflecting the city’s cultural blend.

[Buy Online](#)

“**Jerusalem: A Cookbook**” by Yotam Ottolenghi and Sami Tamimi delves into the vibrant culinary heritage of Jerusalem, reflecting the city’s diverse Muslim, Jewish, and Christian communities.

Born in the same year but on opposite sides of the city, Ottolenghi and Tamimi share 120 recipes that showcase their unique cross-cultural insights.

This New York Times bestseller features inventive vegetable dishes, rich desserts, and more, offering a personal and comprehensive look at the flavors of their hometown.

The cookbook combines their deep culinary knowledge with a rich cultural perspective, making it a standout in Ottolenghi's collection.

- **Publisher** : Ten Speed Press; 33990th edition (October 16, 2012)
- **Hardcover** : 320 pages
- **Dimensions** : 7.95 x 1.04 x 10.91 inches

8. Falastin: A Cookbook

Falastin: A Cookbook
image not found or type unknown

[Falastin: A Cookbook](#)

explores Palestinian cuisine with 120 recipes, reflecting personal and cultural history with vibrant dishes and 130 photos, showcasing diverse culinary traditions.

[Buy Online](#)

“**Falastin: A Cookbook**” by Sami Tamimi, with a foreword by Yotam Ottolenghi, offers a heartfelt exploration of Palestinian cuisine. The book features 120 recipes shaped by Tamimi's personal experiences and the broader history of Palestine.

It recounts how recipes evolved and were shared among different Palestinian communities after 1948. Covering regions from the Mediterranean coast to the Jordan River, the cookbook blends Tamimi's upbringing with his culinary journey.

It includes vibrant dishes like Fish Kofta and Labneh Cheesecake, accompanied by over 130 evocative photographs, capturing the essence of Palestinian food and culture.

- **Publisher** : Ten Speed Press (June 16, 2020)

- **Hardcover** : 352 pages
- **Dimensions** : 8 x 1.11 x 11 inches

9. Sweet (A Baking Book)

[Sweet: Desserts from London's Ottolenghi \[A Baking Book\]](#)

[Sweet: Desserts from London's Ottolenghi \[A Baking Book\]](#)

offers 110+ dessert recipes with flavors like saffron and cardamom, featuring both simple and elaborate treats, and award-winning photography.

[Buy Online](#)

“**Sweet: Desserts from London’s Ottolenghi**” by Yotam Ottolenghi and Helen Goh is a New York Times bestseller featuring over 110 meticulously tested recipes for sweets and confections.

While Ottolenghi is renowned for his savory dishes, this cookbook highlights his pastry roots with a focus on exquisite baked goods and desserts.

The book incorporates his signature flavors like fig, saffron, and cardamom into treats ranging from simple cookies and cakes to elaborate desserts like Cinnamon Pavlova and Flourless Chocolate Layer Cake.

Celebrated for its inventive recipes and stunning photography, it was a James Beard finalist for “Baking and Desserts.”

- **Publisher** : Ten Speed Press; First American Edition (October 3, 2017)
- **Hardcover** : 368 pages
- **Dimensions** : 7.94 x 1.21 x 10.89 inches

10. Ottolenghi Comfort: A Cookbook

[Ottolenghi Comfort: A Cookbook](#)

[Ottolenghi Comfort: A Cookbook](#)

over 100 globally-inspired comfort food recipes, featuring easy yet flavorful dishes like Caramelized Onion Orecchiette and Cheesy Bread Soup.

[Buy Online](#)

“**Ottolenghi Comfort**” by Yotam Ottolenghi, with co-authors Helen Goh, Verena Lochmuller, and Tara Wigley, reinvents classic comfort food with over 100 globally-inspired recipes.

Building on his reputation for flavor-forward cooking, Ottolenghi introduces dishes that are both easy to prepare and deeply satisfying.

From Caramelized Onion Orecchiette to Cheesy Bread Soup and Garlicky Aligot Potatoes, the book blends personal memories with diverse global influences.

Each recipe combines familiar, comforting elements with Ottolenghi’s creative twists, making it a source of both nostalgic and exciting meals for all occasions.

Yotam Ottolenghi’s top 10 cookbooks represent a culinary journey through bold flavors and inventive recipes. Each book provides a unique perspective on Mediterranean and Middle Eastern cuisine, ensuring a diverse cooking experience.

Whether you’re looking for comforting dishes or creative new flavors, these cookbooks are essential additions to any kitchen, promising to elevate your cooking and delight your taste buds.