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Ana Sortun, Maura Kilpatrick

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Ana Sortun, Maura Kilpatrick : Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery and Cafe before purchasing it in order to gage whether or not it would be worth my time, and all praised Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery and Cafe:

58 of 59 people found the following review helpful. Delicious Mediterranean meze and baked goods, but needs some minor editsBy Bundt LustSeveral years ago, a fellow cookbook collector gifted me a copy of Ana Sortun's excellent Spice: Flavors of the Eastern Mediterranean, and I fell instantly and madly in love. Sortun is the executive chef behind Oleana and Sofra. Classically trained at La Varenne, she decided to incorporate Mediterranean spices and the meze mentality after studying in Turkey. Sofra Cafe and Bakery opened in 2008 and serves mezze and baked goods from Turkey, Lebanon, and Greece, all of which are amply represented in "Soframiz."I've long admired Turkish cuisine and have collected numerous books on the subject (including recent releases Istanbul Cult Recipes, Eat Istanbul: A

Journey to the Heart of Turkish Cuisine, and *Anatolia: Adventures in Turkish Cooking*), so when I heard that Ana and Maura Kilpatrick were coming out with a *Sofra* cookbook, I was ecstatic. I've had the galley for several months, and have made numerous recipes from the book, including the spicy tomato bulgur salad, stuffed simit, Persian carrot and black eyed pea salad, and tahini shortbread cookies. The recipes include breakfast, meze, flatbreads, savory pies, cookies and confections, specialty pastries, cakes and desserts, and beverages. If you've never experienced a Turkish (or Israeli) breakfast, you're in for a treat; traditional breakfast spreads include many small bowls and plates of olives, tahini, stuffed flatbreads, egg dishes, vegetables and cheeses taking up the entire table. Breakfast at *Sofra* includes such staples as *Shakshuka* (baked eggs with spicy tomato sauce), rolled omelet with *za'atar* and *labne*, flower *pogaca* rolls, date orange brioche tart, pistachio toaster pastries with rosewater glaze, and morning buns with orange blossom glaze. The *meze* really shine and make for inspired snacking or afternoon pick-me-ups, from the whipped cheese spreads and hummus to hearty and healthy bean-based salads (Persian carrot and black-eyed peas, Egyptian-style pea salad with walnuts, barley and chickpea salad, yellow split peas with *za'atar* spiced almonds). I made several for this review and all were definite repeats. My true passion is baking, so the breads and baked goods were the real test. My first disappointment was that measurements are only given in volume, not weight; as a serious home baker, I much prefer the precision of weighing my flours, particularly as I live in an extremely humid climate (which affects the weight of flour). I also had some issues with several of the bread recipes I tried; the stuffed simit featured on the cover calls for 1 cup water to 2 1/4 cups of flour, and what initially greeted me was almost like pancake batter. I continued to add flour by the tablespoon, as well as a little olive oil, and eventually had a very soft (but workable) dough that was wonderfully moist. The Turkish method of brushing with *pekmez* (grape molasses) lends a sweet finish to the savory filling of feta and *za'atar* spiced almonds and the toasted sesame seed topping. The bread is delicious on its own or as an accompaniment to the salads in the book. Fans of Middle Eastern pastries will be in heaven; from pistachio bird's nests (a recipe I have not encountered in my many other Turkish books) to Persian love cake, *kunefe*, *umm Ali* with caramelized apples, chocolate hazelnut *baklava*, brown butter pecan pie with espresso dates, date espresso *ma'amoul*, and milky walnut-fig *baklava*, this is a baker's paradise. I encountered an issue with the tahini shortbread cookies, which calls for 2 tsp salt; I cross-checked the recipe on the internet, and the online version I found also called for 2 tsp salt. My baker's instinct told me to start with much less; I went with 1/2 tsp salt, which is what most of the other cookie and shortbread recipes in "*Soframiz*" called for, and I'm certainly glad I didn't use the full amount as they would have been too salty for my taste. Also, I followed the recipe to the letter, and ended up with more like 3 or 4 dozen cookies. The recipe calls for 1/2 cup toasted sesame seeds but you are only instructed to use 1/4 cup. The resulting cookies were absolutely delicious and would be fantastic as part of a cheese tray as the sesame lends a savory edge. Gorgeous matte photography and clear, large font make this a pleasure to read and cook from (I prefer matte pages as it means no glare in my cookbook holder). I loved the recipes I tried, but found in several instances that there are small errors, so be sure to read through the entire recipe in advance and make note if an ingredient is mentioned that is not in the list, or an amount seems off. Overall "*Soframiz*" is one of my top cookbook picks for 2016 (I'll be releasing my 2016 cookbook roundup in the next month or two), and one that fans of Turkish, Mediterranean and Middle Eastern cuisine will certainly want to add to their collections. 17 of 17 people found the following review helpful. I would really love to give this cookbook more stars. By Jeegyar I would really love to give this cookbook more stars, because the cuisine featured is great, as are the photos. The recipes themselves could use a lot of testing, however. I'm a classically trained cook, but as written the recipes I've tried so far are just not right. This is something that angers me about restaurant cookbooks sometimes. They either omit important information as to not give away their secrets, or they just don't bother to properly test the recipes for home cooks. I've made the Chicken Shawarma with Garlic Sauce and Greens. The chicken itself is fantastic. The recipe for the *toum*, or garlic sauce, is an absolute disaster the way it is written. It needs more detail on the proper way to make an emulsion. I followed the recipe exactly, and my sauce broke. I managed to fix it by whisking it by hand after giving up on the blender, and it did eventually emulsify, but it was much thinner than it should have been. I also made the *Za'atar Bread*. First of all, I wish the recipes included weight measurements, especially for baking. They do not. This is a huge whammy in this day and age when more cookbooks are including weight measures because, HELLO, it's more accurate this way. Regardless, my bread dough turned out great. For the recipe you are supposed to divide into 6 balls and then roll out to 5 to 6-inches across. I did that, but at this size, once the dough rises a bit more, you end up with puffy bread. It's still delicious, but it's not flat like the bread in the picture. I also used less oil and *za'atar*, as it seemed to be a bit extreme on the measurements, and also baked longer than the recipe states. The recipes are good, but they just fall short of being truly correct. If you are not an experienced cook, who can spot mistakes and adjust as you go, this book could prove to be challenging to yielding successful results. 7 of 7 people found the following review helpful. Delicious Recipes! By Terry Williams You will enjoy reading this cookbook, from the introduction, which speaks of the people who deliver supplies to the bakery, to the explanation of how the recipes were gathered and how the people who work at the bak feel about their food! The pictures of the food highlight the luscious finished products, which you feel like you could eat through the page! The directions for the recipes are very thorough, ensuring that your food should look and taste like the authors! The recipes usually make enough for 8-12 people, but you can easily divide the recipe or

freeze portions for later on. The recipes are varied, from orange blossom cinnamon rolls to hummus, sausage pitas, lamb schwarma, carrot kibbeh, Earthquake cookies, to Milky Walnut Fig Baklava! In the back of the book is a list of essential ingredients that you can purchase from specialty shops or even Trader Joe's so that you can make these delicious recipes! Enjoy a taste of the Middle East!

A charming collection of 100 recipes from Cambridge's Sofra Bakery and Cafe, showcasing modern Middle Eastern spices and flavors with exotic yet accessible sweet and savory dishes geared toward everyday cooking and entertaining. Ana Sortun and Maura Kilpatrick have traveled extensively throughout Turkey and the Middle East, researching recipes and gaining inspiration for their uber-popular cafe and bakery, Sofra. In their first cookbook together, the two demystify and explore the flavors of this popular region, creating accessible, fun recipes for everyday eating and entertaining. With a primer on essential ingredients and techniques, and recipes such as Morning Buns with Orange Blossom Glaze, Whipped Feta with Sweet and Hot Peppers, Eggplant Manoushe with Labne and Za'atar, and Sesame Caramel Cashews, Soframiz will transport readers to the markets and kitchens of the Middle East.

About the Author ANA SORTUN graduated from La Varenne Ecole de Cuisine de Paris and opened Oleana in 2001, immediately drawing raves from the New York Times. She was awarded the Best Chef in the Northeast by the James Beard Foundation in 2005, and opened Sofra in 2008. After receiving a graduate certificate in baking at the California Culinary Academy, MAURA KILPATRICK moved back to her hometown to work for many of Boston's top chefs. In 2001, she worked with Sortun to develop the concept for Oleana, followed by Sofra in 2008. Kilpatrick has earned several nominations from the James Beard Foundation for Outstanding Pastry Chef and the title of Boston's Best Pastry Chef from Boston magazine. Excerpt. © Reprinted by permission. All rights reserved. DRAGON BEAN PLAKI SERVES 8 Plaki is an Armenian, Turkish, and Greek word for a stew that can be eaten warm or cold.

Typically, a bean plaki is made with giant white lima beans called gigantes. The beans are first cooked and then stewed in a fresh tomato sauce until the tomato coats the beans like a thick dressing or glaze. In the summer, my husband, farmer Chris Kurth, grows amazing fresh wax beans called dragon's tongue. These are wide, flat, juicy, and speckled with purple spots. They are similar in shape to Romano beans, which are a fine substitute. I like to make plaki with fresh beans and add other vegetables like corn and sweet peppers. Variations of plaki are served warm or cold as a meze on the menus at Sofra, Oleana, and our third restaurant, Sarma. When corn and dragon's tongue beans are not in season, we use cooked gigantes or Peruvian limas and make the traditional version. You'll want to make a big batch of this to have on hand for the week. Simply serve with a chunk of feta and it's a perfect quick meal.

1 1/4 cup extra-virgin olive oil
1 small summer onion, such as Ailsa Craig or Vidalia, finely chopped
1 carrot, peeled and diced small
1 small (or half of 1 large) green bell pepper, stemmed, seeded, and diced small
1 teaspoon finely chopped garlic
3 cups dragon's tongue beans or other wax beans, cut into 1/2-inch pieces
3 cups fresh, in-season sweet corn kernels (from about 3 cobs)
6 plum tomatoes, halved
2 teaspoons tomato paste
1 bay leaf
1 tablespoon chopped fresh dill or tarragon leaves
1 teaspoon sherry vinegar
1 teaspoon freshly squeezed lemon juice
Kosher salt and freshly ground black pepper

Place a large deep-sided sauté pan over medium-low heat and add 2 tablespoons of the olive oil. Add the onion, carrot, and bell pepper and sauté until they begin to soften and the onion is translucent, about 8 minutes. Stir in the garlic, beans, and corn and continue to cook until they start to soften, about 10 minutes. Meanwhile, using your fingers, scrape as many seeds out of the cavities of the tomato as you can without being too fussy. Over a mixing bowl, use the large holes of a box grater to grate the tomatoes (holding the cut side of the tomato to the grater) until you have nothing but skin left in your hand and the flesh of the tomato is in the bowl. Stir the grated tomatoes into the corn mixture and add the remaining 2 tablespoons of olive oil, the tomato paste, and the bay leaf. Cook until the mixture has thickened and become jamlike, about 20 minutes on low heat. The tomato sauce should coat and cling to the beans and the corn. Pour the plaki into a large mixing bowl and cool to room temperature. Remove the bay leaf and stir in the dill, vinegar, and lemon juice and season with 1 teaspoon of salt and freshly ground pepper to taste. Serve at room temperature or cold. This salad can easily be made a day or two before serving; the flavors become better overnight. Store it covered in the refrigerator up to 4 days.