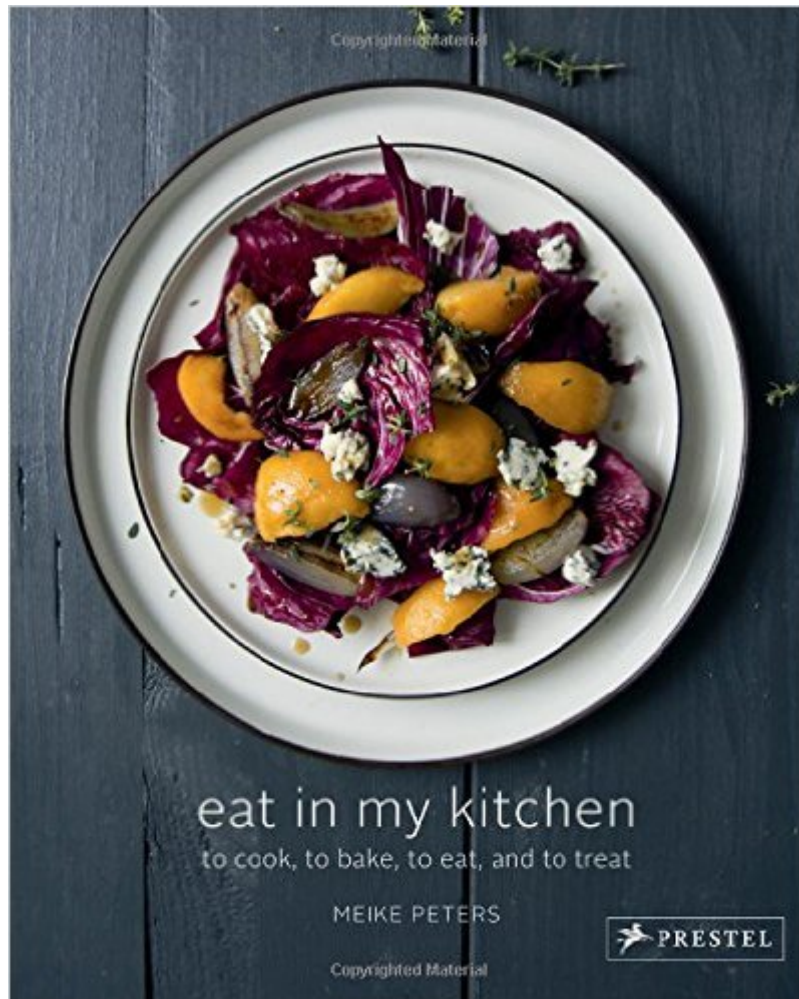


The book was found

Eat In My Kitchen: To Cook, To Bake, To Eat, And To Treat



Synopsis

Meike Peters, the author of the acclaimed cooking blog Eat in My Kitchen, presents a cookbook as inviting, entertaining, and irresistible as her website, featuring dozens of never-before-published recipes. Meike Peters's site, Eat in My Kitchen, captures the way people like to eat now: fresh, seasonal food with a variety of influences. It combines a northern European practical attitude, from the author's German roots, with a rustic Mediterranean-inspired palate, from her summers in Malta. This highly anticipated cookbook is comprised of 100 recipes that celebrate the seasons and are awash with color. Indulge in the Radicchio, Peach, and Roasted Shallot Salad with Blue Cheese; Parsnip and Sweet Potato Soup with Caramelized Plums; Pumpkin Gnocchi; mouthwatering sandwiches like the Pea Pesto and Bacon with Marjoram; and seafood and meat dishes that introduce tasty and unexpected elements. Meike Peters's famous baked treats include everything from pizza to bread pudding, and perfect cookies to sumptuous tarts. Also included are many of her fans favorite recipes, including Fennel Potatoes, Braised Lamb Shanks with Kumquats, and a Lime Buttermilk Cake. Six Meet In Your Kitchen features include recipes by and interviews with culinary stars Molly Yeh, Yossy Arefi, Malin Elmlid, the Hemsley sisters, and more. Followers of Meike Peters will be thrilled to have her exquisitely photographed recipes in print in one place, while those who aren't yet devotees will be won over by her unpretentious tone and contagious enthusiasm for simple, beautiful, and tasty food.

Book Information

Hardcover: 256 pages

Publisher: Prestel (October 11, 2016)

Language: English

ISBN-10: 3791382004

ISBN-13: 978-3791382005

Product Dimensions: 9.9 x 8 x 1.2 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Best Sellers Rank: #233,508 in Books (See Top 100 in Books) #22 in Books > Cookbooks, Food & Wine > Regional & International > European > German #74 in Books > Arts & Photography > Photography & Video > Lifestyle & Events #119 in Books > Cookbooks, Food & Wine > Regional & International > European > Mediterranean

[Download to continue reading...](#)

Eat in My Kitchen: To Cook, to Bake, to Eat, and to Treat The Great British Bake Off: How to Bake:

The Perfect Victoria Sponge and Other Baking Secrets Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls What to Bake & How to Bake It Fat Witch Bake Sale: 67 Recipes from the Beloved Fat Witch Bakery for Your Next Bake Sale or Party Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country) Teens Cook: How to Cook What You Want to Eat Naturally Sweet: Bake All Your Favorites with 30% to 50% Less Sugar (America's Test Kitchen) Captain Cook's World: Maps of the Life and Voyages of James Cook RN How to Cook Everything: Easy Weekend Cooking (How to Cook Everything Series) How to Cook Everything Fast: A Better Way to Cook Great Food The Gray Cook Lecture Compendium: A Collection of Gray Cook Lectures Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen The Smitten Kitchen Cookbook: Recipes and Wisdom from an Obsessive Home Cook Michael Symon's Live to Cook: Recipes and Techniques to Rock Your Kitchen Ethan Stowell's New Italian Kitchen: Bold Cooking from Seattle's Anchovies & Olives, How to Cook A Wolf, Staple & Fancy Mercantile, and TavolÃfÃ ta Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany What Einstein Told His Cook: Kitchen Science Explained A Real Southern Cook: In Her Savannah Kitchen

[Dmca](#)