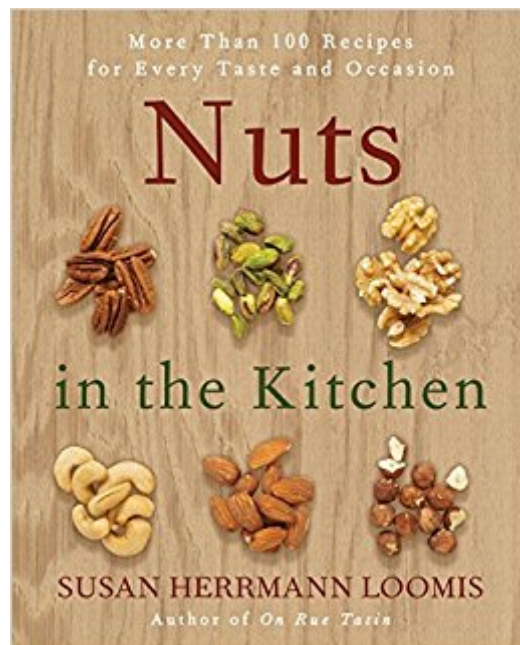




The book was found

Nuts In The Kitchen: More Than 100 Recipes For Every Taste And Occasion



Synopsis

“When it comes to recipes, Ms. Loomis delivers. Wall Street Journal — Go nutty with Nuts in the Kitchen! Internationally renowned food expert Susan Herrmann Loomis has put together a comprehensive collection of more than 100 nut recipes for every meal and every taste. The owner and operator of the On Rue Tatin cooking school in Normandy, France, and author of Cooking at Home on Rue Tatin, Loomis takes nutritious, delicious nuts beyond the bowl and into appetizers, salads, main courses, and desserts. Nuts in the Kitchen is an omnivore’s delight — a treat for vegetarians, vegans, and health-conscious eaters looking for balanced diets rich in flavor — offering a host of surprising, sophisticated, wonderfully inventive new uses for this delectable, protein-packed ingredient.

Book Information

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Customer Reviews

Renowned cookbook author Susan Herrmann Loomis has traveled extensively to collect recipes that incorporate every kind of nut — from almonds to Brazil nuts, and everything in between. In these delectable recipes, you’ll see nuts as much more than a tempting snack. Loomis shows how they complement, and can be the centerpiece of, every single meal of the day. Included in this imaginative collection are more than 100 easy-to-make recipes for small plates, salads, main courses, side dishes, and desserts. Start with breakfast and serve Waffles with Walnut Whipped Cream or Apricot and Pine Nut Compote. Share an evening with friends by serving Anise- and Fennel-Spiced Walnuts or Brazil Pesto with Pasta; next, move on to a main course of Gingered Fish on Spiced Macadamia Butter; and finish with refreshing Lemon Poppy Seed Ice Cream or Coconut Sticky Rice with Peanuts. Loomis provides an invaluable collection of The Basics — including

recipes for Almond Milk, Lemony Hazelnut Butter, Poppy Seed Dressing, and Macadamia and Coconut Sprinkle – for stocking every pantry and adding a new dimension to daily meals. Along with the wonderfully diverse recipes in this book, you'll find nutritional information, menu ideas, and different kinds of food – simple, exciting, flavorful, unusual, easy, and good for you, too. Nuts in the Kitchen is the ultimate culinary guide for using these wonderful, healthful ingredients in inventive, sophisticated, and astonishing ways. Whether you are a vegetarian, a vegan, or a meat eater, you'll find yourself turning to this book over and over as you prepare meals large or small.

Susan Herrmann Loomis is the author of eight books, including six cookbooks. She is a regular contributor to Bon Appétit, Cooking Light, Food & Wine, and the New York Times. She owns and operates On Rue Tatin, a cooking school in Normandy, France.

Unusual, different, but definitely a help to someone interested in low carb cooking. I really like this book!

Very comprehensive and some good ideas to get nuttier.

Several years ago my husband and I took one of Susan Loomis's cooking classes in France. We have been hooked on her cookbooks ever since. Her new book, Nuts, is the best yet. Fantastic health benefits and delicious recipes. Love the crunchy granola and the chocolate hazelnut spread for breakfast and the shrimp Birayni with cashews is hard to beat.

Nuts in the Kitchen, a very interesting and informative book. Has numerous recipes to chose from.

I love all kinds of nuts!!! Recipes great!!

great ideas for healthy treats

Loved it. Such good recipes

great

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