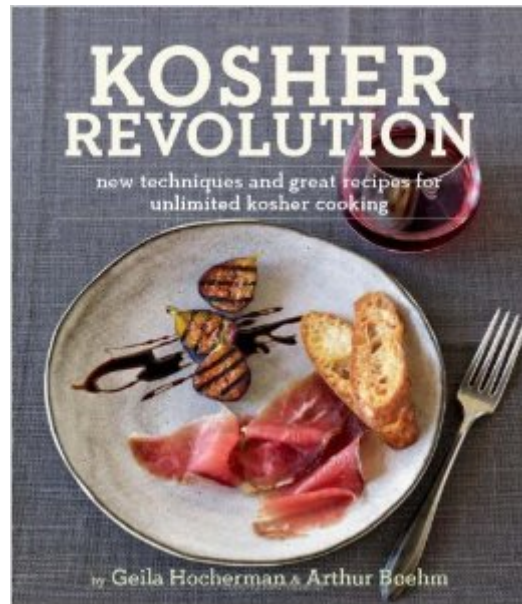


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# Kosher Revolution: New Techniques And Great Recipes For Unlimited Kosher Cooking



## Synopsis

Thanks to the availability of sophisticated kosher ingredients and food-savvy kosher cookbooks, kosher cooks are able to cook any kosher recipe at home. No cookbook, however, has taken the logical next step-to show cooks how to make any recipe kosher with nothing lost in the translation. Kosher Revolution does-with recipes in each chapter arranged from basic to neo-kosher, so as you cook through the book, you'll be building skills and refining techniques. With a handy chart for exchange info at-a-glance, Kosher Revolution promises to breathe new life into your kosher kitchen.

## Book Information

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## Customer Reviews

This book is so full of sophisticated, tempting and DO-ABLE recipes, so full of glamorous photos of finished dishes as well as useful how-to photos, and so personably and clearly written that it would be a welcome addition to any kitchen--kosher or not! I don't keep kosher, but I love the option of presenting my Jewish family and friends with "old" standards updated to modern tastes. Geila Hocherman and Arthur Boehm inspire me to get to work making fabulous meals--easily and with real culinary flair.

Delicious kosher recipes from a wide range of cuisines. The recipe for home made duck prosciutto alone is worth the price of the book, as far as I'm concerned! Better yet, the book focuses on techniques and ingredient substitutions for adapting recipes from virtually any cookbook or cuisine so that it's kosher, taking advantage of many of the excellent new products now available to the kosher consumer. Dishes that were formerly "off limits" for the kosher cook can now be made easily

with relatively simple twists on a recipe that often make it better than the original! Kosher cooking has really been revolutionized in recent years and this book helps show how!

Oh my goodness, I love this book. The directions are very easy to follow, and very easy to read. The Bubbie's Brisket recipe was divine. The ingredients really enhanced the flavors of the meat, and the meat became very tender and moist. The blintzes came out just like the picture, and my whole family loved them!

I was extremely excited about the premise of this cookbook, and there are parts of it that do hold up - as reading material, it's actually really educational and thought-provoking on how to mimic non-kosher foods taking into account things like texture and not just flavor. That said, the recipes themselves were nowhere near as interesting or unique as I thought they would be; nearly all are exactly the kind of thing that would fit seamlessly into a staple kosher cookbook like Kosher Palette. For all the narrative on replicating non-kosher foods, there's almost none of that in the actual recipes. Another pro-con combo is the suggested list of substitutions - some of them are great, and I love the idea of taking in different factors, but it didn't feel like it came anywhere close to taking all the options into consideration. Coconut milk is suggested repeatedly as a substitute for cow's milk, despite the fact that it imparts a strong flavor, whereas soy milk is never mentioned. If I recall correctly, even the existence of parve margarine is omitted. The book just felt so half-done, and made me wish another one would come out to finish the job this one started.

This book is more than just a cookbook. It is an education. By teaching its users how to transform any recipe that they may come across into a kosher dish, this book is an education in how recipes work. This is a lesson that anyone can learn from---you don't need to be kosher. But it is not only an education, it is also a manifesto. This book represents the most recent move to push halachic Judaism out of its ghetto, taking Torah u-Madda to Whole Foods. Gelia Hocherman's bottom line: there is no reason God should keep you from embracing the richness of the globalized contemporary foodie culture.

beautiful illustrations, easy to follow interesting and mouth-watering recipes. reawakened my desire to cook! geila's tips are the icing on the delectable foods!!

I received Kosher Revolution as a gift. I have already made the minted pea soup (delicious and

really easy) and the asparagus and mushroom lasagna, which is fabulous and a welcome change from normal tomato based lasagne. This book is good for new cooks (easy to follow directions and helpful hints) and for experienced cooks (elevate an old dish into something unique). Most ingredients are easily found but I do wish there were substitutions for the more expensive ingredients (such as truffle oil). Definitely a keeper recipe book.

Excellent Kosher cookbook, by a woman who clearly knows both sides of the culinary world. Ms. Hocherman shows home cooks how to make modern, fashionable dishes using kosher ingredients. She explains, clearly, how to figure out substitutions for milk and butter in cooking meat, and how to co-ordinate a full meal.

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