



Roast Figs, Sugar Snow (Mitchell Beazley Food S.)

Diana Henry

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Recipes that will bring warmth to your heart as well as your home.

Diana Henry invites you to join her at the stove and cook for family and friends with this irresistible collection of recipes gathered from places where the cold winds blow. Based on five years of travel to such chilly climates as New England, Quebec, Russia, Eastern Europe and Scandinavia, Henry offers up nearly 100 recipes for soul-warming, cold-weather cooking.

There are potato and cheese dishes from Italy's skiing slopes, pastries from the coffee houses of Vienna and Budapest, and maple everything from the sugar houses of Vermont. Illustrated with stunning photography by Jason Lowe that captures the dishes, ingredients and spectacular beauty of the cold seasons, Henry's recipes are the antidote to the winter blues.

Roast Figs, Sugar Snow (Mitchell Beazley Food S.) Details

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Author : Diana Henry

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Megan says

Sure, the food sounds good. Sour cream apple pie muffins? Sign me up. However, Henry's overuse of cream seemed one-noted. There's other ways to make hearty winter fare without relying on cream.

S Vanorse says

Never heard of Diana Henry until my librarian recommended this, happy she did. This is a lovely cookbook and I can't wait to try a couple recipes before I reluctantly return it. I will be searching for a copy for myself.

Beka says

Lovely idea and writing. The recipes were not quite my style.

Jane says

Eh, this was a bit disappointing. Gorgeous photography and interesting-sounding recipes (even though I don't eat meat), but the one I made didn't leave me really want to make more. Sent back to the library.

Ninja Neko says

Have to give this an extra star for the introductions to each chapter. I love reading Diana Henry's food stories (especially when I'm having dinner by myself, so comforting). You can really feel her passion for cooking and food culture.

As for the recipes: you can tell that this book is from before her "Change of appetite", all this food is quite rich (it *is* winter food after all). Gluten problems will keep me from using quite a few of the recipes, and the lack of pictures on some of them also hold me back a little - but I still intend on trying them out (the maple & bourbon glazed spareribs are currently at the top of my wishlist).

Tamara says

I might try the Celeriac & Potato Mash, Roast Winter Squash Salad with Lentils & Goat Cheese, and Danish Christmas Rice Pudding with Berry Compote.

Susan, I can send you the celeriac recipe if you're still looking!

Vivienne says

I adore this book, I always enjoy browsing it's pages in the depth of winter when I need nourishment ! It gives me flavour and colour . Using two recipes tonight 'Austrian beef ' and vodka spiced plums for burns supper with friends

Louise Chambers says

Oh yum!! Simple comfort food, done well.

Kelly Free says

European take on rustic winter dishes. Book is lacking in pictures of recipes which excite/inspire me to dive in & try the dishes. Some interesting dishes especially the maple syrup on snowballs. Will be trying the roast pumpkin with lentils dish this fall. Appreciate the brief narration on each recipe but not the novels located after each chapter change. Her other cookbooks are more my style with recipe/pic combos.

Kristen Northrup says

It was sort of torture to read this at the beginning of summer, but that's when I received it. It's been nominated for design awards and no wonder. Along with lovely photos, there are charming on-topic quotes and poems sprinkled throughout (although sometimes easy to miss in their subtle grey italics). I haven't actually tested any of these recipes yet, but intend to work my way through at least half of them come fall. I also now really want to visit Northern Europe. Also in the winter.

The chapters are by ingredient rather than by country, which works well. And unlike with many books along these lines, most of the traditional mouthwatering dishes described in the chapter introductions actually show up in the recipe section, with the chapter on smoked foods as a sad exception. The author is Irish, so some terms will be foreign to American readers, but pretty easy to figure out. She's also a very fun writer, with references to "great smiling wedges" of roast pumpkin and recommending that Russian pancakes be eaten for dessert instead of breakfast "unless you're a bit of a pig."

There are realistic substitutions for the more unusual ingredients. A few pastry-based recipes could really have used a photo, so you know exactly what shape she is trying to describe, and there is a dead rabbit photo in the game chapter (this is really important to some people). No blood, however.

In keeping with the winter theme, this is not a healthy cookbook. Butter dominates rather than olive oil. There's even an entrée salad based on a traditional English fry-up breakfast. Cream, bacon, and cheese run through every chapter. Maybe I only need to wait for a cloudy day.

Carlie says

Loved the title and the idea of a winter food book so I picked it up off the re-shelving cart at the library, sitting handily next to the check out kiosks.... Wish it was way more inspiring. Not bad...some stuff I'd try but, nothing that made me say, "Oooooo!" Just kind of meh. It has a super great title and full color photographs for many of the recipes which usually makes a cookbook for me. OH well. Once upon a time I think I would excused it as winter's fault...well, hey....what can you do to really make winter ingredients alluring but, I think its more the ingredients the author chooses to highlight and the recipes she's choosing. I like a little more glamour and dazzle in my food and she's all about celeriac root, potatoes, potatoes, potatoes and pork in various forms. Where's the gleaming pomegranate, the luscious figs on the cover and the thick, bubbling cream soups?

Michael L. Grimes says

Unique recipes for all engagements!

Neon Snake says

The wintry companion to Pickled Lemons, Crazy Water. The disappointing opening chapter on dishes based largely on cheese aside, this makes me yearn for cold, for Northern and Eastern Europe, for Scandinavia and for Russia, and for sweet coffee and pastries in cozy cafes in Poland; for thick comforting dishes with pork and winter fruits, and for all those flavour combinations you find in those countries, that go against the grain, just for these dark few months, of everything sunny and Mediterranean.

Vivienne says

I love this book and use the recipes often in the depth of winter when I need flavour and colour using good quality winter ingredients

Sarah says

The first chapter of recipes are all cheese-based. Diana Henry is wonderful and this comforting book is a quick favorite. What a great gift it would make!
