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Jamie Oliver's Great Britain



Synopsis

Having grown up in his parents' gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there's been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads-Heavenly Salmon and Epic Roast Chicken; to puddings-Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch-Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones. America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother's mushy peas!

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Customer Reviews

SummaryGrowing up in his parents' pub, Jamie Oliver learned a lot about food and drink very early on. To say that traditional British food is where he comes from and who he is today would be an understatement. Oliver takes us on a tour of some of the most well known (food-wise) places in Britain and to the roots of various dishes.
What I LikedThe history - not only does Oliver present Great Britain to us (other countries, other cultures) through her food, but he also speaks to British cooks as well (I think). Every generation loses a little bit of history...I worry about that a lot. For example, what is more simple than roast chicken? Pretty much nothing, right? But, how many young brides or even older ones (ahem) know how to cook one...or really even considered cooking one?

We all need to support our origins, our resources, our history...and that of others as well. I think Oliver has done that very nicely with Jamie Oliver's Great Britain. The photos - I MUST have photos...and Oliver doesn't disappoint. There are color pictures throughout this coffee-table like cookbook...of dishes, foods, shops, farms, people, memorabilia, Oliver cooking and people eating. No sassiness - the food, the tables, the linens, etc. are all simple. Even the most down to earth, non showy cook can see himself/herself serving these dishes to his/her family. There are no special dishes to buy or fancy gadgets...no magic potions or measuring tools...just food, about as natural as you can get and as corny as it sounds, served with love for his country as well as his culture. The tidbits - did you know "fish and chips" did not become an English dish until the 1800s when Jewish immigrants introduced it?

I do love a good cookbook. I read them much like a read a novel. There is much to be learned within the covers of cookbooks - even if I never use a recipe I pick up tips and tricks and taste combinations I might never have thought of. Some of my favorite dinners have come out reading different recipes and combining pieces of them to come up with a whole. I am a collector of cookbooks and my shelves hold one more now. Jamie Oliver's Great Britain is a beautiful cookbook full of stunning photography. Being a visual person I adore such books. They don't make for better recipes but they do make for more enjoyable paging. It is also helpful to a cook, in my opinion, to have a photo of the finished dish. At least for this cook. Photos, alas, are expensive and many great cookbooks don't have many but Mr. Oliver is a famous chef and his cookbook is crammed with photographs that make you drool. I was a happy woman making my way through the book. A very happy woman. As to the recipes? They are pretty straightforward but this is not a cookbook for a beginner. It is a book for someone who has a bit of a clue as to what goes on in a kitchen. With instructions that include using a "knob" of butter and a "lug" of olive oil and cooking something until it is done you can certainly see that a certain knowledge would be required. But for a cook comfortable in the kitchen, for a cook that is looking to prepared simple, yet not so basic good English food this is a keeper of a cookbook. It is a collector's cookbook for sure and I am thrilled to be adding to my shelves. There are many recipes that I will try and play with as time goes on. From the simple like the Fresh Tomato Soup I show you here to the Honey Roasted Lemon Rabbit that I will try as soon as I get another rabbit in my hands.

My husband, The Doctor, is originally from a town on the southern coast of England. Over our 16 years of marriage, I've learned to cook some of his favorite dishes and so when I had the

opportunity to review Jamie Oliver's Great Britain, I jumped at the chance. I offered it to The Doctor to look at and his first response was, "these are all tarted up". Do you need a translation? He meant that Jamie took normal recipes and made them all fancy. But then, Jamie is a famous television chef and most television chefs take normal recipes and "tart them up". That's fine with me, because I then take all their recipes and tweak them my own ways. I tagged a lot of recipes to try. The one I made though was Early Autumn Cornish Pasties. I make an awesome Shepherd's Pie, Trifle and Armadillo Pie already, and I've always meant to try Cornish Pasties. They were a hit. My next one to try is Toad in the Hole, but I need to get proper sausages for that, and I had all the pasty ingredients on hand. The Doctor also wants me to make Scotch Eggs. One thing that I really liked was Jamie's trifles. The Doctor always complains about the way Americans make English Trifle, with all the lumpy layers and pudding, etc. A true English trifle has separate, neat layers that have each been allowed to set up. The Doctor also says that a truly good English trifle will make a suction-type of sound when you scoop it and that sound means you have the right consistency and textures. He makes really good trifles and I have to say that he's right. This is very much a British cookbook, as many of the terms are British. A rasher of bacon for instance, which is one slice. A knob of butter, which (for my cooking purposes) is about 2 Tablespoons and suet, which is basically meat fat.

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