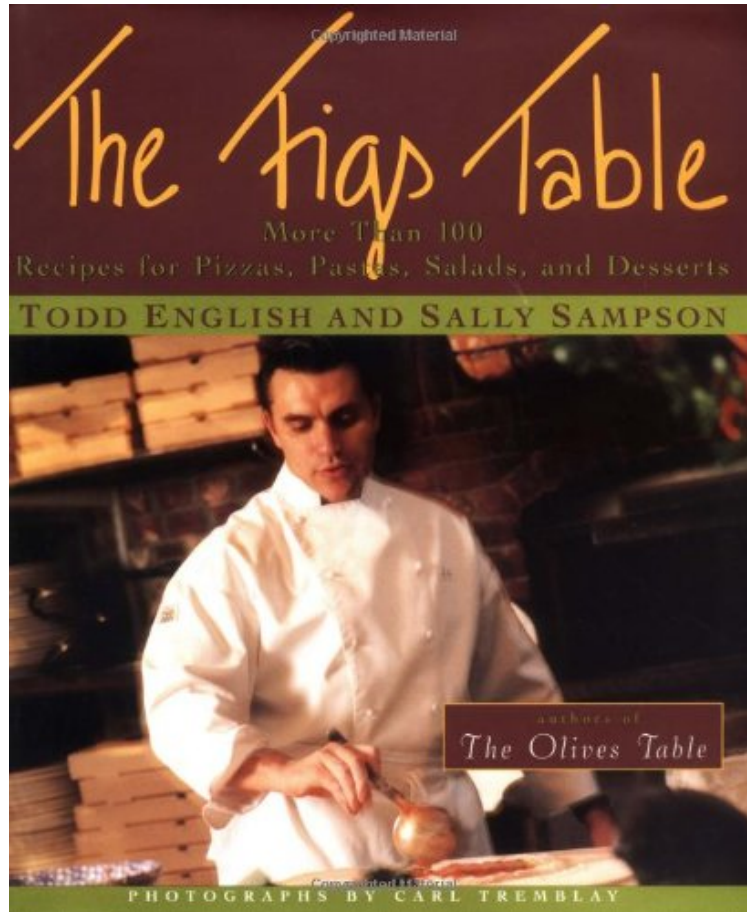


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## The Figs Table

*Todd English, Sally Sampson*  
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#490005 in Books Simon n Schuster 1998-11-11 1998-11-11Original language:EnglishPDF # 1 9.13 x .90 x 7.371, 1.78 #File Name: 0684852640240 pages | File size: 47.Mb

**Todd English, Sally Sampson : The Figs Table** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Figs Table:

24 of 24 people found the following review helpful. Incredible pizza crust and toppings, plus lots moreBy David J. LewisSo far I've mainly made the pizza recipes in this book, but they alone are worth the price. The crust recipe is heavenly and quite easy to make. The dough balls are so light and fluffy after rising that they practically float off the board. They hardly need any working and cook in 6-7 minutes on a baking stone into a uniquely thin, light, crunchy and tasty crust. One thing to watch out for, however, is that English specifies fresh yeast for the pizza dough. I had trouble finding that, so I used the active dry yeast commonly found in supermarkets, and after one try it worked perfectly. The equivalent measure for the two teaspoons of fresh yeast is one generous teaspoon of active dry. Also, dissolve the dry yeast in the water/oil liquid (at 115 degrees F) just prior to mixing, rather than putting it in with the dry ingredients as specified for the fresh yeast. If there's a fault to the book, it's that English doesn't help you much with substitutions like this that vary from his ideal. The pizza toppings are imaginative and yummy, and can inspire you to create your own. English tends to be a bit minimalist, however, so we sometimes increase the cheese and some

other topping ingredients. I've also made the white-chocolate challah pudding, which lives up to its billing as "sex on a spoon". Be sure you have plenty of people to share it, however, or you'll wind up with a big pan of incredibly delicious but super-rich pudding calling to you from the fridge for days. It's a uniquely great cookbook. I look forward to working through the other recipes. 0 of 0 people found the following review helpful. Five Stars By Customer I like any of his books 0 of 0 people found the following review helpful. You will enjoy just reading this recipe book By Sriskahn You will enjoy just reading this recipe book. Then cooking these tasty foods. A great gift book for friends.

"Never trust a round pizza" -- Todd English Todd English, the renowned chef who brought you The Olives Table, shares his savory, innovative, Mediterranean-inspired food in this collection of more than 100 home-tested recipes from his award-winning restaurant Figs. At Figs, which was voted Best Italian Restaurant by USA Today and cited by Boston magazine and Zagat's as having the best pizza in Boston, there's something for everyone in the family, from Macaroni Simoni for the kids, to Portobello Mushrooms, Mushroom Purée, and Fontina Cheese Pizza for more sophisticated palates. And no one will turn down a taste of the White-Chocolate Challah Pudding with Caramel Sauce. Everyone loves pizza, and at Figs, pizza is the main attraction. But that's not all you'll find in these pages. The Figs Table showcases Todd English's trademark style: layering flavors to create bold and soulful food, now available to the home cook. Fennel Watermelon, and Black Olive Salad with Feta Cheese makes a refreshing starter on a hot summer day, while the flavors of Roasted, Fried Pear Quarters with Frisée, Prosciutto, and Balsamic Glaze warm a cool autumn evening. Mushroom Minestrone or Black Bean Chili is filling enough to make a meal. Couscous Carbonara with Country Ham is a new twist on an old favorite; Spaghetti with Hazelnuts and Green Beans makes a simple but elegant supper. And why not try Creamy Cheddar and Spinach Polenta or the Asparagus Butter Risotto with Shrimp as a change from pasta? And of course, there's the pizza: White Bean Hummus and Asiago; Fig and Prosciutto; Clam; Spicy Shrimp Pizza with Caramelized Leeks and Tomato Sauce; Classico; even Kielbasa, Sauerkraut, and Potato Pizza with Dijon Mustard Aioli. And for just a taste of something sweet, try a Cranberry Pecan Biscotti, a slice of Torta Caprese, or the Tiramisu that The Boston Phoenix called "the best in town." Simple or complex, sweet or savory, any dish from The Figs Table makes any meal special.

.com Authors English and Sampson are aiming, with The Figs Table, at the 15 best pizza recipes out of Todd English's award-winning restaurant, Figs. But to get there--poor reader--you will have to pass through one impossibly flavorful ordeal after another, starting right up front with such basics as roasted garlic, balsamic onions, and fig jam. You will find the whimsical: Fennel, Watermelon, and Black Olive Salad with Feta Cheese, which comes of English musing about agro dolce and melon paired with prosciutto. You will find the sublime: Roasted Beets with Walnut Gorgonzola Dressing. And in between, you are sure to stop at some very basic treasures like White Bean Soup, Black Bean Chili, a lasagna to end them all, Sweet Potato Polenta, Roasted Fennel and Shrimp Risotto, and then on into those pizzas to die for. English uses the Mediterranean like a springboard for his flavor imagination. This cookbook is his dismount. Any judge would give him the highest points possible. --Schuyler Ingle From Publishers Weekly English, chef and owner of Figs, a trendy Boston restaurant, and Sampson (The Olives Table) have created an eclectic collection of Mediterranean-inspired salads, sauces, pizzas and desserts made easy for family meals and home entertaining. Readers might chose to skip the stilted introductory qa discussion and go on to savor the unusual variations of Italian classics such as risotti (Asparagus Butter Risotto with Shrimp; Spring Risotto with Arugula Pesto and Pea Shoots) and pizzas (White Bean Humus and Asiago; Fig and Prosciutto) that are a snap to prepare. English provides the know-how to create specialty oils such as Mint Oil and a Fig Jam that is similar to a dried fruit preserve but made with vegetable oil, shallots, red wine and chicken and beef broths. The authors offer unusual vegetable combinations such as Fava Beans with Orange Segments and Toasted Walnuts or Roasted Carrot and Feta Salad with Za'atar, a tangy Mideastern spice. Desserts range from traditional favorites such as Chocolate Chip Cookies and Gingersnaps to the slightly exotic Cardamom Almond Biscotti and Ginger Peach Crumble. Helpful are two sections? The Figs Pantry and The Figs Kitchen? that list ingredients and tools needed for the recipes. Photos not seen by PW. Copyright 1998 Reed Business Information, Inc. About the Author Sally Sampson is the founder of ChopChop magazine and the author and coauthor of numerous cookbooks, including the James Beard Award-nominated The \$50 Dinner Party, Throw Me a Bone (with Cooper Gillespie), and The Olives Table (with Todd English). She has contributed to Self, Bon Appétit, Food Wine, The Atlantic, The Boston Globe, and The Boston Phoenix. She lives with her family in Watertown, Massachusetts.