

[PDF] Cooking For Jeffrey: A Barefoot Contessa Cookbook

Ina Garten - pdf download free book

arugula with prosciutto & burrata

recipe 2

When I get the most things to cook for a dinner party or for just to do myself, I like to start with something that's simple. I think of it as a great opportunity to use simple, easy-to-find ingredients and to focus on the quality of the ingredients themselves. I like to use simple ingredients and to focus on the quality of the ingredients themselves. I like to use simple ingredients and to focus on the quality of the ingredients themselves.

Ingredients:
1/2 cup good olive oil
1/2 teaspoon Dijon mustard
1 extra-large egg yolk, at room temperature
1 teaspoon minced garlic
Kosher salt and freshly ground black pepper
1 cup good olive oil
8 ounces burrata
2 to 3 ounces halves of burrata or mozzarella
1/2 pound thick sliced Italian prosciutto
1/2 cup fresh arugula
Fresh figs, halved lengthwise
Crispy bread (page 20)

For the vinaigrette: egg yolk, garlic, 1/2 teaspoon salt, and 1/2 teaspoon Dijon mustard in a small bowl. If you like a more tangy vinaigrette, add a splash of red wine vinegar. Whisk in the olive oil, making an emulsion. Season with salt and pepper.
To assemble: Heat the arugula in a large skillet with just enough olive oil to sauté it, and toss well.
Stack the arugula on a dinner plate. Place half a burrata, cut side down, in the middle of each plate and carefully arrange the prosciutto and figs. Drizzle with the vinaigrette and a drizzle of olive oil. Sprinkle with salt and pepper, and serve with garlic bread.



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Description:

For America's bestselling cookbook author Ina Garten there is no greater pleasure than cooking for the people she loves—and particularly for her husband, Jeffrey. She has been cooking for him ever since they were married forty-eight years ago, and the comforting, delicious meals they shared became the basis for her extraordinary career in food.

Ina's most personal cookbook yet, *Cooking for Jeffrey* is filled with the recipes Jeffrey and their

friends request most often as well as charming stories from Ina and Jeffrey's many years together. There are traditional dishes that she's updated, such as Brisket with Onions and Leeks, and Tsimmes, a vegetable stew with carrots, butternut squash, sweet potatoes, and prunes, and new favorites, like Skillet-Roasted Lemon Chicken and Roasted Salmon Tacos. You'll also find wonderful new salads, including Maple-Roasted Carrot Salad and Kale Salad with Pancetta and Pecorino. Desserts range from simple Apple Pie Bars to showstoppers like Vanilla Rum Panna Cotta with Salted Caramel. For the first time, Ina has included a chapter devoted to bread and cheese, with recipes and tips for creating the perfect cheese course. With options like Fig and Goat Cheese Bruschettas and Challah with Saffron, there's something everyone will enjoy.

From satisfying lunches to elegant dinners, here are the recipes Ina has tested over and over again, so you too can serve them with confidence to the people you love.

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