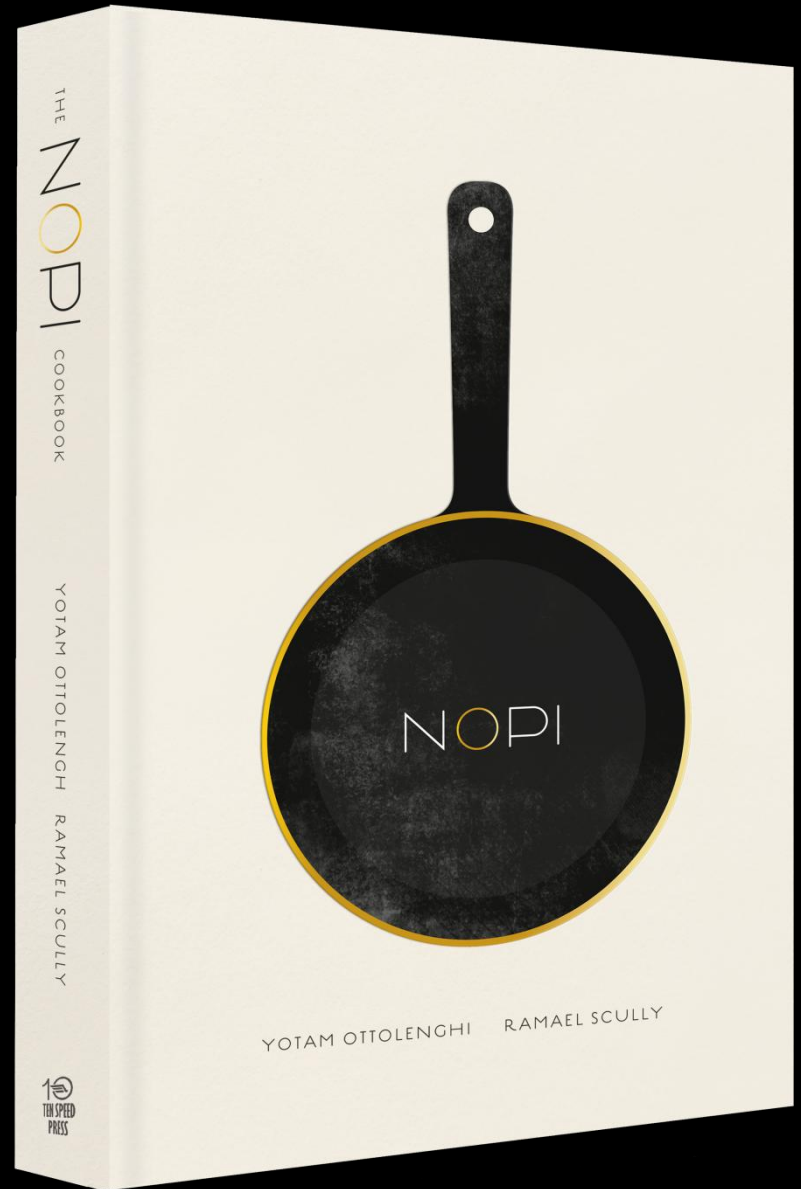


# The NOPI Cookbook

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## AUDIENCE

- Ottolenghi fans and buyers of his previous books
- Nopi fans and destination diners
- Home cooks, discriminating foodies, and cookbook collectors
- Top markets include NY, SF, LA, Boston, Seattle, Portland, D.C.



**Serves 8****Tartar**

50g bulgar wheat

400g skinless and boneless sea trout (or salmon) fillet, cut into 0.5cm dice

1 red chilli, de-seeded and finely diced

4 small shallots, finely diced (70g)

 $\frac{1}{2}$  tsp cumin seeds, toasted and finely ground $\frac{1}{2}$  tsp coriander seeds, toasted

and finely ground

 $\frac{1}{2}$  tsp ground allspice $\frac{1}{2}$  tbsp lemon juice

2 tbsp olive oil

Coarse sea salt and black pepper

**Salsa**

60g pitted green olives, roughly chopped into small pieces

2 small preserved lemons, flesh removed and skin finely diced (25g)

10g parsley, finely chopped

3 tbsp olive oil

Artichoke chips

300ml vegetable oil

100g Jerusalem artichokes, scrubbed well, thinly sliced with a mandolin and stored in water with 1 teaspoon of lemon juice, to prevent discoloration, until ready to use

**To serve**

1 tbsp lime-infused olive oil (or just olive oil, as an alternative), to serve

**1** Rinse the bulgar well and place it in a small bowl. Cover with 75 millimetres of cold water, 1 teaspoon of olive oil and  $\frac{1}{2}$  teaspoon of salt. Set aside for 30 minutes, until the liquid has absorbed but the bulgar still has a bite. Strain any excess water and set aside to dry before transferring the bulgar to a large bowl, along with the remaining tartar ingredients, 1 teaspoon of salt and a good grind of black pepper. Mix well and store in the fridge until ready to use. It can be served straight away or left overnight, covered and in the fridge, for the flavours to intensify, to serve the next day.

**2** Place all the ingredients for the salsa in a small bowl with a grind of black pepper. Mix well and set aside.

**3** Drain the artichokes and pat them dry very well with a clean tea towel. Pour the vegetable oil into a small sauté pan and place on a high heat. Once hot, add half of the artichokes – you don't want to overcrowd the pan – and fry for 2 minutes until golden-brown and crispy. Transfer to a kitchen paper-lined plate, sprinkle lightly with salt and set aside whilst you continue with the remaining batch.

**4** To serve, place a 10 centimetre round cookie cutter, 3 centimetres deep, in the centre of each plate and spoon in the tartar. Remove the mould to leave the tartar round and spoon the salsa alongside. Place some artichokes on top of the tartar, finish with a drizzle of oil and serve.

**Serves 8**

2 medium oranges  
(500g in total)

1 pink grapefruit  
(400g in total)

1 large pomelo (1kg in total)

1 small radicchio, base trimmed  
and cut into 1cm wide  
wedges (130g)

50g watercress

1 yellow chicory, base trimmed  
and cut lengthways into

8 wedges (90g)

Almond salsa

80g almonds, skin on

5 green chillies (50g),

de-seeded and thinly sliced,  
widthways

80g stem ginger, finely diced

2 tbsp coriander seeds,

pan-toasted for a minute

and lightly crushed

1 tbsp fennel seeds, pan-toasted  
for a minute and lightly crushed

1 tbsp poppy seeds

50ml Valdespino

(or another good-quality)  
sherry vinegar

75ml olive oil

Coarse sea salt and black  
pepper

**1** Preheat the oven to 140C.

Start with the salsa. Spread the almonds out on a small oven tray and place in the oven for 20 minutes, until well toasted. Remove from the oven and, once cool enough to handle, roughly chop. Transfer to a bowl, along with all the remaining salsa ingredients,  $\frac{1}{2}$  teaspoon salt and a good grind of black pepper. Mix well and set aside.

**2** Take the oranges and use a small sharp knife to slice off the top and tail. Now cut down the side of each orange, following its natural line, to remove the skin and white pith. Cut widthways into 5 millimetre rounds and then into quarters again. Prepare the grapefruit in the same way, but slice each round into sixths. Add both to a large bowl.

**3** Use a sharp knife to peel the pomelo skin. Divide into segments and use the knife to remove and discard all the pith and the membrane. Break the fruit segments into 2 centimetre chunks and add to the rest of the fruit, along with half of the salsa and all of the leaves. Mix gently, arrange on a large platter, spoon over the remaining salsa and serve.



## TAPIOCA, BROWN COCONUT JAM AND CARMELISED BANANAS

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*There will always be a few ingredients that separate us from our friends who went through the British school system and who, culinarily speaking, have never been able to move on. The smell of overcooked cabbage, mashed potato or custard with lumps, soggy semolina: these are so far from our memories of eating throughout the school years. Tapioca is up there in the top five, nicknamed “frogspawn” by those who were, it appears, ruined at an early age.*

Although the little pearls of cassava flour do indeed turn translucent and jelly-like when they are cooked, it's precisely their consistency and texture that we delight in and which we urge all doubters to try again. This is delicious the day after it is made so any leftovers can either be eaten at room temperature or warmed through. The coconut jam, cream and bananas are also heaven in a crepe, if any or all of these elements need some help using up.

