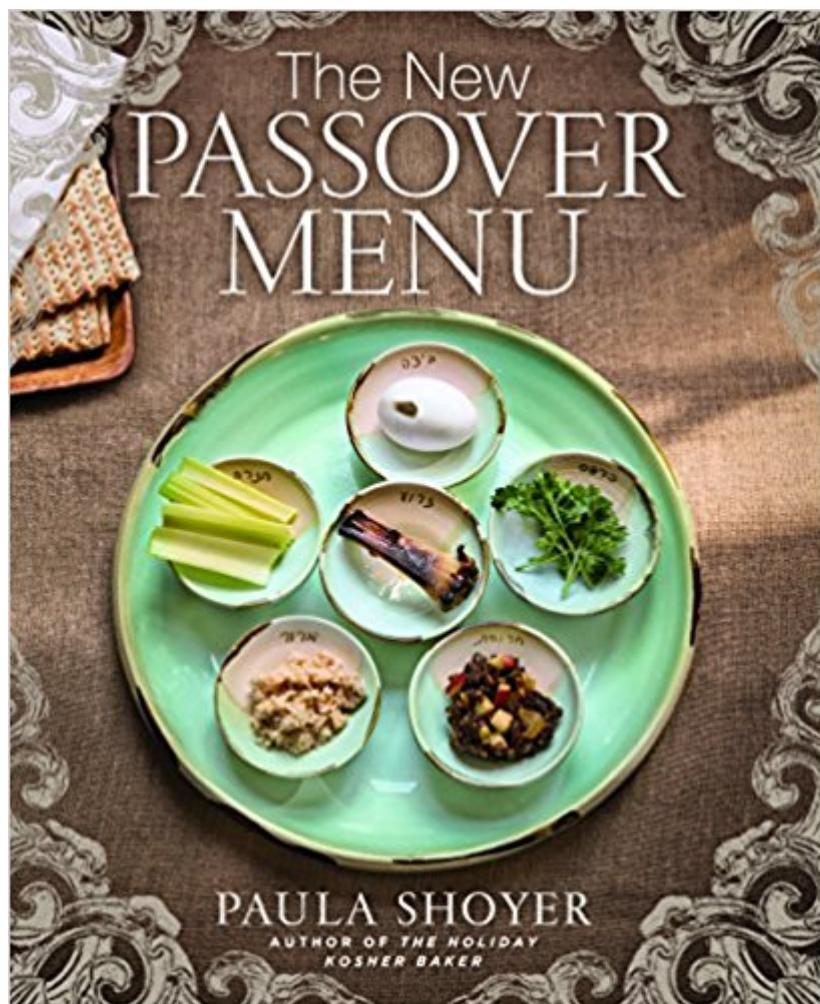


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# The New Passover Menu



## Synopsis

Passover is a celebration of freedom and Paula Shoyer's innovative Passover collection celebrates culinary freedom, while still honoring the holiday's dietary rules. Her dishes will set you free, combining all the nostalgic pleasure of family favorites with 65 contemporary creations sure to please a new generation of creative cooks. Covering both seder nights and all eight days of the holiday, Shoyer redefines Passover dining with an updated and global menu that includes Banana Charoset, Peruvian Roast Chicken with Salsa Verde, Moroccan Spiced Short Ribs, Sweet Potato Tzimmis, Eggplant Parmesan, and Frittata with Broccoli and Leeks. And don't forget the desserts (many gluten-free) that are Shoyer's speciality, including Triple Chocolate Biscotti, Opera Cake, and Pear Frangipane Tarts. To streamline your planning, there are eight full menus to use as is or to mix and match, along with suggestions for other meals. Passover has never been so easy or delicious!

## Book Information

Hardcover: 160 pages

Publisher: Sterling Epicure (February 3, 2015)

Language: English

ISBN-10: 1454914408

ISBN-13: 978-1454914402

Product Dimensions: 8.4 x 0.7 x 10.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 42 customer reviews

Best Sellers Rank: #302,207 in Books (See Top 100 in Books) #9 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish #63 in Books > Cookbooks, Food & Wine > Special Diet > Kosher #199 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays

## Customer Reviews

Paula Shoyer is the author of *The Kosher Baker: Over 160 Dairy-Free Recipes from Traditional to Trendy* (Brandeis) and *The Holiday Kosher Baker: Traditional & Contemporary Holiday Desserts* (Sterling). A former practicing attorney, Paula graduated from the Ritz Escoffier pastry program in Paris in 1996 and teaches cooking and baking classes in French pastry and Jewish cooking in the Washington, DC area and does demonstrations all around the world. She serves as a consultant to several kosher bakeries. Paula has appeared on Food Network's Sweet Genius and Martha Stewart Living Radio, and is a frequent TV news guest. She writes for the Washington Post

and several websites, including [kosherscoop.com](http://kosherscoop.com), as well as magazines such as Whisk, Joy of Kosher with Jamie Geller, and Hadassah Magazine. Paula develops dessert recipes that are dairy-free, sugar-free, gluten-free, and vegan. She lives in Chevy Chase, MD, with her husband and four children. You can find Paula at [thekosherbaker.com](http://thekosherbaker.com).

I liked the two baking cookbooks by the same author, so I thought I'd buy this book for some more modern kosher recipes than the ones in my collection of "The Sisterhood Bubbies Share Their Recipes" books that all seem to require two pounds of chicken fat, even if it's a recipe for vegetable soup. The recipes in The New Passover Menu are a lot healthier and more flavorful than ones I'm used to cooking. Some are simple, some are more involved, but they all look interesting. I really like the vegetable recipes, such as the roasted asparagus with toasted almond, the broccoli with garlic, and the brussels sprouts and shallots - my kids appreciate a change from the plain steamed vegetables I'm usually serving. It's obvious from the introductions to the various recipes that Paula Shoyer spends a lot of time trying to serve her kids food that will make them happy. The recipes in this book will help me to do the same for my kids - thanks especially for the Peruvian Roasted Chicken with Salsa Verde! No need to wait for Passover to start cooking that one. The Sephardic Poached Fish in Pepper Sauce was also good, especially with some added paprika. The organization of the book is pretty good, with different sections for the various menus. I tend to put together my own menu, and I found the table of contents in the front of the book to be an easy way to find the recipe I wanted, even more than the index in the back of the book. All of the recipes are listed on two pages, and the section names make sense, so that helped me. I'd recommend this book for someone looking to modernize their menus, and not just during Passover.

I promised myself that I would not purchase any more cookbooks. Then I had the opportunity to review an advanced copy of "The New Passover Menu". The book is beautiful and fun to browse through. I was so pleased with the recipes in the book and I have picked out many new dishes to make, not only at Passover but year round. Once you see the beautiful photographs of the dishes, you will want to begin cooking.

Bought this book for my daughter who does the Passover cooking. Every recipe she made was delicious, (Peruvian Chicken, Chocolate Biscotti, Red Pepper Soup with Tomato and Ginger, among others). She said the recipes were easy to follow and they all presented beautifully. Good enough to use all year 'round.

I want to make almost all of the recipes in this book! Everything is broken down step by step with instructions for how many days in advance a dish can be prepared. There's a decent amount of photos (something I look for in every cookbook), and naturally many recipes are gluten free. Several are parve. I'm looking forward to cooking my way through this book not only for Pesach, but also the rest of the year!!!!

I only knew of very boring Passover recipes, 'cause frankly living w/o carbs ain't easy. But this lady not only shows the recipes that deny carbs (the Ashkenazi Jews) but those on the Sephardic side, that allow stuff like rice. I'm making sure not to only pull this book out for Passover. These recipes are great ANY time of year! Thanks Paula.

My wife likes it, but I won't know until next Passover

I bought this book because I had read reviews that it had healthier versions of traditional dishes. I personally was disappointed in that regard. Of course, everyone's standards for what constitutes healthy are different. For me, I thought there was still copious amounts of oil/fat in even vegetable dishes. True, chicken fat was not rendered and included in dishes which I guess is a step forward.

Such a wonderful cookbook. We haven't been sorry with a single recipe that we've made. We've been continuing to use this cookbook for year-round meals. Don't limit this to Pesach only! It will be your new go-to cookbook.

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health, hcg, glands, hormones, 30 days, best health) Drama Menu: Theatre Games in Three Courses The Olympus E-M1 MkII Menu System Simplified Menu: Pricing and Strategy Food Service Menus: Pricing and Managing the Food Service Menu for Maximum Profit (The Food Service Professional Guide to Series 13) NOLS Backcountry Cooking: Creative Menu Planning for Short Trips (NOLS Library) Chicken on the Menu Cooking the West African Way (Easy Menu Ethnic Cookbooks) Montreal Cooks: A Tasting Menu from the City's Leading Chefs Cooking the Cuban Way: Culturally Authentic Foods, Including Low-Fat and Vegetarian Recipes (Easy Menu Ethnic Cookbooks)

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