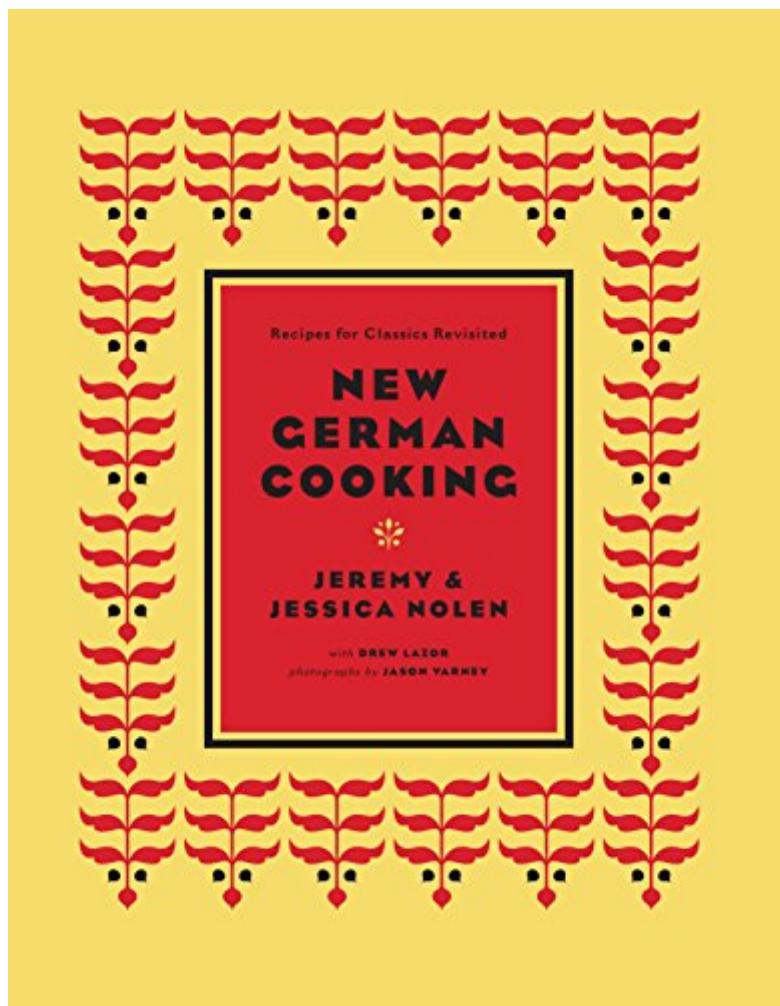


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# New German Cooking: Recipes For Classics Revisited



## Synopsis

Bright flavors. Fresh and healthful. These are not words we typically associate with German cuisine. But this beautifully packaged cookbook is not quite traditional. Featuring 100 recipes for familiar food re-envisioned to reflect the way we eat now, German Cooking Now celebrates fresh vegetables, grains, herbs, and spices as obsessively as it does pork, pretzels, and beer. Chefs Jeremy and Jessica Nolen share recipes from their family table, inspired by their travels in Germany. Slow-braised meats, homemade pickles and preserves, hand-cut noodles, and vegetables every which wayâ "the recipes in German Cooking Now are entirely true to their roots, yet utterly unique. More than 40 full-color photographs and creative recipes for every meal occasion will satisfy food lovers far and wide.

## Book Information

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## Customer Reviews

I love it everything about this book - - from it's cover, beautiful photographs to its wonderful traditional recipes which are "re-engineered" for today's kitchen and cooks. The Nolens are the behind the Philadelphia restaurant Brauhaus Schmitz which I have heard wonderful things about as well. These are classic recipes revisited and over a 100 of them. Pretzels, noodles, dumplings,

soups, salads, pickles and condiments, entrees and a nice sized dessert chapter. Some of the recipes that called out to me - Pretzel dumpling with smoked sausage, potato, spinach and sauerkraut pierogi, butternut squash-stuffed pasta with chestnut and sage brown butter, beef and veal meatballs with lemon-caper cream sauce, several bratwursts, roasted goose with pretzel-apple stuffing and gewürztraminer glaze, pilsner and pickle juice brined roasted chicken, spaetzle with chicken, chanterelles and cream, cod stuffed cabbage rolls with dill cream sauce, creamy sauerkraut and wheat beer soup, English pea soup with shrimp and fennel confit, mushroom and sauerkraut goulash, crispy sauerkraut fritters, bee sting cake (thrilled to see that in the dessert chapter). I made three recipes from this book - the crispy sauerkraut fritters which were out of this world great (my ten year old has asked for them every day), the pork schnitzel and the buckwheat spaetzle -- everything was spot on delicious (the buckwheat however was a little strong for me - but that was me not knowing that I had a stronger brand of buckwheat flour). The Nolen's instructions are spot on - do not fear the spaetzle! I will be making many more recipes from this book. Highly recommend anyone who loves German food to look this book up!

Nolen has absolutely renewed my love for German foods and (simultaneously) my faith in purchasing cookbooks. In the past, me and my wife have made cookbook purchases that promised a brighter tomorrow with ides of fresh ingredients and bursting flavors. Then you come to find that the recipes call for an exotic tea leaf from the Himalayas, with which you cannot do without. ... The Nolen's provide recipes for more-than-obtainable ingredients and easy-to-follow instruction, while helping you realize your resourcefulness with other ingredients you've (at least) heard of but never thought to seek out (I currently have a beat on a farm that raises geese ;) for the roasted goose with pretzel-apple stuffing and Gewürztraminer glaze). I have an affinity for the classics like apple strudel, bratwurst, Bavarian pretzels, beer cheese soup (I LOVE CHEESE - BEST FOOD EVER CREATED) -- but never had a TRUSTWORTHY source for making these items at home. NOW I DO! Plus, these two (Jeremy and Jess) have given me and my wife a new lease on life with their Green Asparagus w/ aged-Gouda dip - AMAZING. Move over Chef Schuhbeck... the Nolen's are here to stay. THIS BOOK IS A \*\*\*MUST\*\*\* HAVE for any home cook who loves great German food.

The book is beautiful. The photos are appetizing and I look forward to trying the recipes. I have eaten at Brauhaus Schmitz in Philly and the food was wonderful. I even managed to bring back some of the pretzels home to share with my family, friends and co-workers. Jessica Nolen's pretzels were named Best of Philly in Philadelphia magazine. I can't wait to try making them myself along

with so many of the other recipes. It isn't the same old German cookbook that have been published in the past. Jeremy and Jessica have updated some of the old recipes and I know from eating at the restaurant the updates are wonderful. Some of the recipes I know I probably won't try, but so many of them sound so good. I can't wait to get started.

I'd been meaning to check out this book and finally got myself a copy. When I first learned the authors were American, not German, small alarm bells went off in my head. Wrongly, though: this is a very impressive book. A little more ambitious than most Germans would be at home, but in a good, challenge-you-a-little kind of way. Key ingredients of German cooking are all there, beyond obvious ones like pork: hazelnuts, ramps, parsnips, kohlrabi, tarragon, chanterelles... Some would be hard to get ahold of (I was baffled to hear Schwarzwurzeln existed here at all!), but for special occasion cooking it would be well worth it. I was delighted to find bee sting cake in the book!!! And the fish cabbage rolls are a brilliant idea. They did get a couple of things wrong: 1) Kale is Gruenkohl, not Gruenekohl. And 2) In Germany, cake is not a dessert. It's a meal, served with coffee to afternoon visitors. The only way it will end up as dessert is whenever there are leftovers. :) I'm surprised they didn't mention this, considering they got Brotzeit 100% correct. A great resource if you're feeling nostalgic for Germany or just want to try your hand at comfort food that isn't limited to schnitzel.

Jeremy and Jessica Nolen have written a beautiful cookbook. I turn the pages to look at the photos to decide what to make. Last night I made the Buckwheat Spaetzle from page 168 and then used it for Spaetzle with Asparagus, Aged Gouda and Ramp-Hazelnut Pesto. I will make the spaetzle often because it was the best I have ever tasted. The finished asparagus dish was so good that I will make it again tonight. I will be cooking often from this book.

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