



At My Table: A Celebration of Home Cooking

Nigella Lawson

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Nigella Lawson, the international bestselling author of such classic cookbooks as *How to Be a Domestic Goddess* and *Simply Nigella: Feel Good Food*, shares recipes of the meals that she loves to cook for friends and family.

Warm, comforting, and inspiring, Nigella's *At My Table A Celebration of Home Cooking* offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes--featuring a host of new ingredients to enrich classic flavors and tastes.

From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen.

Includes more than 100 color photographs of dishes to whet your appetite.

At My Table: A Celebration of Home Cooking Details

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✿Crittterbee says

Love Nigella Lawson, love just about every cookbook that she has written - even though I to avoid meat, and she is all-inclusive.

Beautiful, rich recipes celebrate flavour, and they all turn out like the photos! Always delicious - love you Nigella! <3 <3 <3

Looking forward to the Sunken Chocolate Amaretto Cake, the No-Churn Chocolate Truffle Ice Cream, and the Scented Citrus Cake.

Creolecat says

I like Nigella more and more. I've been recording and watching her show, and seeing her prepare the recipes in this book has been very helpful. I will admit, in the past, and even in this book, she uses ingredients that are sometimes difficult to find, or in some cases, are just um, different. But I'm adventurous. She would have made a great pioneer woman in that she's very resourceful and even though I like her off the cuff style, it kind of drives me nuts when she doesn't measure things. I'm sure they're measured off camera, but I was taught to always measure things especially baking which I don't do (baking that is). I've made the chicken and pea traybake a couple of times now (really, I make Gospel bird as my Dad calls it every which way), toasted brie-prosciutto- fig sandwich (I never had figs before and now I'm hooked), and the slow roasted pork shoulder minus the called for apple cider because I don't like it. Overall, I'm pleased with this book.

My heart still belongs to Ina.

Nancy says

Some good recipes. Noted: Emergency brownies (for 2 or 4). Yummers!

False says

In her older cookbooks, you would always find low-cut tops, bosoms or her taking a taste of something--lots of teeth and tongue. I was amazed, AMAZED I tell you, that other than a cover shot of the author there wasn't one photograph of Ms. Lawson in the book. She favors dishes using poached eggs, tomatoes, odd spices and lots of treacly puddings and syllabubs. I put a few recipes aside to try, but overall, these aren't things I'm interested in.

Sonja says

Nigella's enthousiasme voor eten en gezelligheid komt sterk naar voren in de inleidende teksten. Ze kan als geen ander schrijven en haar teksten roepen een beeld op van gezellige avonden rond de keukentafel.

Het boek staat vol met ideeën voor makkelijk klaar te maken maaltijden, met ingrediënten die je in huis hebt of gewoon in de supermarkt kan vinden. Ondanks de eenvoud, bevat elk recept de unieke Nigella twist": eenvoudige maar heerlijke smaakcombinaties. Niet uitdagend of baanbrekend, maar perfect voor doordeweekse maaltijden, die toch net niet gewoon zijn. Ze volgen niet allemaal de laatste culinaire trends, maar zoals ze zelf schrijft, maakt haar dat niks uit en het zou jou ook niet uit moeten maken. Een gerecht is lekker of het is het niet. Je genot laten verpesten doordat je erover piekert of iets wel hip genoeg is is zacht gezegd gewoon dom.

Het leven is ingewikkeld; koken hoeft dat niet te zijn.

Het boek heeft geen hoofdstukken, geen thema, maar toch is er een klassieke indeling te vinden gaande van duivelseieren, en andere kleine hapjes en lunchgerechten, gevolgd door groenten-, vlees- en visgerechten, om te eindigen met een reeks zoete recepten. Natuurlijk vind je er ook heerlijk verfijnd, geurig gebak in terug. Het boek eindigt met tips voor bereiding vooraf en bewaring. Super handig voor de niet zo ervaren thuis-koks.

Een paar van mijn favoriete recepten zijn:

wentelteefjes met parmezaan
spruitjes met ingelegde citroen en granaatappel
wortels en venkel met harissa
Kip met rode druiven en marsala
Kipfricassee met marsala, kastanjes en tijm
Dubbele chocoladekoekjes met pompoenpitten

Met meer dan honderd gemakkelijk, haalbare en heerlijke recepten, is "Bij mij aan tafel" een must-have voor koks die graag in het comfort van hun eigen huis genieten van lekker eten.

Terri says

Three stars for a Nigella book! I feel like I am committing a crime. I don't think I have ever been under 5 stars for a Nigella book.

I felt this book had a lot of filler in it. I think it wasn't until over 100 pages that I even found anything new and interesting. A lot of the recipes in the first half of the book aren't that different to recipes the home cook already cooks..without even having to follow a recipe. Nigella adding an extra ingredient, like a herb, to a recipe we all are familiar with, doesn't make it worthy of being in a cookbook. Unless the reader is a foreigner to the kitchen and the cooking done within it. (That's only a small percentage of her readership, surely).

The book gets fantastic once it hits the red meats. Pork, Beef, Lamb and then followed by desserts and baking. This is where the cookbook is worth the hard earned cash I have parted with to buy it.

So, not without its good sections, but definitely (for me definitely) rich in the uninspiring for far too many pages.

Sandra G says

I've made several of the Resipes already very tasty and easy. Nice quick and satisfying food with the usual nigella flare. I can see this becoming a well used kitchen favourite!

Jo-anne says

I love Nigella's approach to food. "Any meal ever eaten, is a story, the story of home cooking, which, in turn, is about who we are, where we've come from and the lives we've lived, and what we say to each other- all those assertions of love, friendship, hospitality, hope- when we invite people to sit at our table and eat the food we've made for them"

With my saved lineup of over 20 recipes that are plant based or require very minor tweaking, this book is a treasure for me. I will also try Indian-Spiced Chicken & Potato Traybake, Mussels with Pasta & Tomatoes and other meat based meals for my carnivore husband. Tonight's dinner is courtesy of the book; Spiced Bulgar Wheat with Butternut & Cauliflower (which I substituted for Sweet Potato) Curry. Still to come; Turmeric Rice with Cardamom & Cumin, Red Cabbage with Cranberries, Mung Bean Dal with Mint & Cilantro Raita.....Hungry yet!

Jennifer says

I need someone to translate this cookbook for me. At first glance, nothing I would enjoy cooking/eating. However, the Double Chocolate and Pumpkin Seed Cookies (with a Goosefoot twist) were absolutely delicious. As in, I made a second batch immediately after I finished the first.

Shipshapeeatworthy says

It was with happy feelings that I opened the box from the publisher to find Nigella Lawson's newest book, *At My Table: A Celebration of Home Cooking* (the North American edition), waiting for me to explore. While no longer frugal-living students as a new(ish) parent I'm finding that I still enjoy (and prefer) to eat at home and my home-cooking skills have improved exponentially. What I think home cooking is presently moving towards is a way to find accessible recipes that become a reliable guide. Recipes that can be used as a template without a home cook having to follow them to the letter (except in baking as Lawson points out). *At My Table* follows this trend well while offering a way to find inspiration for ingredient use as well. One recipe that's on my list to try (simply because the ingredient use sounds interesting to me) is her Brussels sprouts with preserved lemon recipe. In her introduction she warmly speaks to the heart of *At My Table* -- the stories, recipes, and memories from around her own table that she's hoping to inspire other home cooks with.

One of the things that caught my attention is that there are no chapters (!). Although the recipes do seem to follow an orderly trajectory from breakfast through to dessert the table of contents is just the list of recipes from the book, a feature Lawson says she borrowed from ebooks which she found "enormously helpful" and to be honest one that I found refreshingly helpful as well. At the end of the book is another section that I found enormously helpful too: Make Ahead and Storage Notes. I loved having that information at my finger tips and separate from the main recipe because I find that crucial information sometimes gets lost with all of the other notes and directions. She also uses a colour-coded dot-system to indicate which recipes are Vegetarian, Vegan, Dairy-free, and/or Gluten-free in the index.

The recipe that my daughter and husband loved – the Butternut and Sweet Potato Curry -- is incredibly delicious and just happens to be suitable for Vegans and those who follow a Gluten-free diet. As you can see in my following picture I chose to serve it with Black Forbidden Rice along with her Cilantro and Jalapeno Salsa but I think you can totally feel free to doll this curry up however you'd like. Vibrant and tasty this recipe also made enough for us to have two big meals. This recipe uses an immersion blender but if you don't have one I'd try using a small food processor or a regular blender.

What I really appreciated while I've been trying recipes from At My Table is that the recipes are flexible in terms of ingredients and method. While making her Lemon Tendercake w/ Blueberry Compote recipe I didn't make it as a cake (but as mini bundts, an idea I scored from her notes) and I also didn't make the compote either (I had some homemade blueberry-lemon chia jam that's my daughter's favourite that I thought would fit well here) and the recipe turned out perfectly. Lawson doesn't treat her recipes as precious and doesn't want you to either, which is why I think her recipes here are accessible and flexible. I noticed that she also used ingredients over many recipes which is helpful when it comes to both shopping and meal-planning. Each recipe seems to offer generous servings/portions so when I made her Waffles over the weekend I was able to also freeze a bunch to enjoy throughout the week (bonus!).

Her axiom "Life is complicated; cooking doesn't have to be" from the back cover is what At My Table is all about -- being able to enjoy food you've made, served at your own table with family and friends. She offers a true celebration of home cooking. This cookbook is full of recipes that answer the question "What's for dinner?" in an easy and delicious manner.

Please note that this review is an excerpt of a longer review posted to www.shipshapeeatworthy.wordpress.com

I would like to take this opportunity to thank Appetite by Random House / Penguin Random House for providing me with a free, review copy of this book. I did not receive monetary compensation for my post, and all thoughts and opinions expressed are my own.

Susan Heaton-Wright says

Nigella at her best: creating lovely food whilst taking the p*** out of current "clean food" and other crazy food fads. Her section using a spiraliser to make chips is hilarious. She is such a good writer.

Sharon says

Nigella does it again! A fabulous book full of very useful ideas, tips and IMHO fabulous combinations for good flavour. Lots of great seasoning combinations I would not have thought of. Great to be stimulated to try new twists on favourites. Excellent.

Onceinablue moon says

4.5 think she can do no wrong, love so many of her recipes. This book has pics for every recipe, always a winner for me!

Laura says

Just like that, she's back. With lots of homey, easyish recipes and her incredible grace and style. I could use a few less lamb recipes, but her pastas are really different and the vegetable recipes are great. While there isn't nutrition information, she does have a section on making things ahead, and this is a practical book - a lot of these recipes could be made during the week or prepped in advance. I enjoyed her chatty introduction to the recipes - there isn't much order to them, though they start with breakfast and end with desert. Her previous book felt a little forced to me; this time around, it seems like she's back to being comfortable in her own skin - and pushing her own kind of cooking.

Toast says

I love the way she writes about food and cooking. Even if I can't make any of her recipes work. It is her obvious passion not just her job, her role and her mission in life. Here she has made her recipes that on occasion still require specialist ingredients but she has refined to needing less time, effort, culinary gadgetry and manual work. Maybe I could make a few work after all.

Toast
