

recipes from james martin

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James Martin is a renowned British chef celebrated for his inventive approach to traditional cuisine, his engaging personality, and his ability to bring out bold flavors in every dish. Over the years, he has become a household name through his appearances on television, his cookbooks, and his acclaimed restaurants. His recipes are known for their finesse, meticulous techniques, and a balanced blend of modern and classic elements. If you're looking to elevate your culinary repertoire with some of James Martin's signature dishes, you'll find this guide to be an invaluable resource. In this article, we'll explore a variety of recipes inspired by James Martin, from starters to desserts, and delve into his cooking philosophy.

Understanding James Martin's Culinary Style

James Martin's cooking philosophy centers on simplicity, quality ingredients, and technique. He emphasizes cooking with fresh, seasonal produce and often incorporates British and French influences. His dishes tend to be approachable yet refined, making them perfect for both home cooks and professional chefs seeking inspiration.

Key elements of James Martin's recipes include:

- Use of fresh, seasonal ingredients
- Emphasis on technique and presentation
- A balance of flavors, textures, and colors
- Incorporation of classic French and British influences
- Creative twists on traditional dishes

Popular Recipes from James Martin

James Martin has authored numerous cookbooks and appeared on various TV shows, showcasing many of his favorite recipes. Here, we will explore some of his most iconic and beloved dishes.

Starters and Light Bites

1. Seared Scallops with Cauliflower Purée

Ingredients:

- Fresh scallops (about 4 large)
- Cauliflower (1 head)
- Double cream (200ml)
- Butter (25g)
- Olive oil
- Salt and pepper
- Lemon wedges (for serving)
- Fresh herbs (parsley or chives)

Preparation Steps:

1. Prepare the cauliflower purée:

- Cut the cauliflower into florets and steam until tender.
- Blend the cauliflower with double cream and butter until smooth.
- Season with salt and pepper to taste.

2. Sear the scallops:

- Pat the scallops dry and season with salt and pepper.
- Heat olive oil in a frying pan over high heat.
- Sear the scallops for about 1-2 minutes per side until golden.

3. Plate the dish:

- Spoon the cauliflower purée onto plates.
- Top with the seared scallops.
- Garnish with chopped herbs and lemon wedges.

Tip: Ensure the pan is hot before adding scallops to achieve a perfect sear.

2. French Onion Soup

Ingredients:

- Onions (4 large, thinly sliced)
- Beef or vegetable stock (1.5 liters)
- Butter (50g)
- Olive oil
- Baguette slices
- Gruyère cheese (grated)
- Thyme sprigs
- Bay leaf
- Salt and pepper

Preparation Steps:

1. Caramelize the onions:

- Slowly cook onions in butter and olive oil over medium heat until golden brown.

2. Add herbs and stock:

- Add thyme and bay leaf.
- Pour in stock and simmer for 30 minutes.

3. Prepare the croutons:

- Toast baguette slices until golden.
- Sprinkle with Gruyère and melt under a grill.

4. Serve:

- Ladle the soup into bowls.
- Top with toasted cheese croutons.
- Garnish with fresh herbs if desired.

Tip: Slow caramelization of onions develops depth of flavor.

Main Courses

1. Roast Chicken with Lemon and Herbs

Ingredients:

- Whole chicken (about 1.5 kg)
- Lemons (2, quartered)
- Fresh thyme and rosemary
- Garlic cloves (4, crushed)
- Olive oil
- Salt and pepper

Preparation Steps:

1. Prepare the chicken:

- Rub the chicken with olive oil, garlic, salt, and pepper.
- Stuff the cavity with lemon quarters and herbs.

2. Roast:

- Preheat oven to 200°C (390°F).
- Roast for about 1 hour and 15 minutes, basting occasionally.

3. Rest and serve:

- Rest the chicken for 10 minutes before carving.
- Serve with seasonal vegetables or potatoes.

Tip: Resting ensures juicy meat.

2. Beef Wellington

Ingredients:

- Beef fillet (about 1 kg)
- Puff pastry
- Mushrooms (button or wild, chopped)
- Prosciutto slices
- Dijon mustard
- Egg yolk (for brushing)
- Olive oil
- Salt and pepper

Preparation Steps:

1. Sear the beef:

- Season and sear the fillet on all sides.

2. Prepare mushroom duxelles:

- Cook chopped mushrooms with garlic and thyme until dry.

3. Assemble:

- Spread Dijon mustard on the beef.
- Wrap with prosciutto and mushroom duxelles.
- Encase in puff pastry.

4. Bake:

- Brush with egg yolk.
- Bake at 200°C (390°F) for approximately 25-30 minutes until golden.

5. Rest and serve:

- Allow to rest for 10 minutes before slicing.

Tip: Use a meat thermometer to ensure perfect doneness.

Desserts

1. Sticky Toffee Pudding

Ingredients:

- Dates (pitted, chopped)
- Boiling water
- Baking soda
- Unsalted butter
- Brown sugar
- Eggs
- Self-raising flour
- Vanilla extract

- Toffee sauce (butter, cream, brown sugar)

Preparation Steps:

1. Prepare the date mixture:

- Soak dates in boiling water with baking soda.

2. Make the batter:

- Cream butter and sugar.
- Add eggs, vanilla, and fold in flour.
- Mix in the soaked dates.

3. Bake:

- Pour batter into a greased dish.
- Bake at 180°C (350°F) for about 30-35 minutes.

4. Serve:

- Drizzle with warm toffee sauce.
- Optionally, add a scoop of vanilla ice cream.

Tip: Serve warm for optimal gooeyness.

2. Lemon Posset

Ingredients:

- Double cream (600ml)
- Sugar (150g)
- Lemon juice (from 2 lemons)
- Lemon zest (for garnish)

Preparation Steps:

1. Heat cream and sugar:

- Bring to a boil, stirring constantly.

2. Add lemon:

- Remove from heat and stir in lemon juice and zest.

3. Chill:

- Pour into serving glasses.

- Chill for at least 2 hours until set.

4. Serve:

- Garnish with extra zest or berries.

Tip: The acidity from lemon causes the cream to set.

Cooking Tips Inspired by James Martin

To replicate James Martin's culinary excellence, consider these essential tips:

- Use Quality Ingredients: Fresh, seasonal, and high-quality ingredients make all the difference.

- Master Basic Techniques: Searing, caramelizing, and making sauces are foundational skills.

- Balance Flavors: Incorporate contrasting flavors like sweet and savory to elevate dishes.

- Presentation Matters: Pay attention to plating and garnishing for visual appeal.

- Take Your Time: Many of James Martin's recipes benefit from slow cooking or careful preparation.

Where to Find More James Martin Recipes

James Martin's cookbooks are treasure troves of inspiring recipes. Notable titles include:

- James Martin: Fish and Shellfish
- James Martin: Home Comforts
- James Martin: Great British Food

Additionally, his TV shows such as Saturday Morning with James Martin and James Martin's Islands to Highlands showcase many recipes with step-by-step guidance.

Conclusion

Recipes from James Martin epitomize a blend of classic techniques and contemporary flair. Whether you're preparing a luxurious starter like seared scallops, a hearty main such as roast chicken or beef Wellington, or a decadent dessert like sticky toffee pudding, his recipes encourage a focus on quality, technique, and presentation. Embracing James Martin's approach can elevate your home cooking and bring restaurant-quality dishes to your table. Remember, patience and attention to detail are key to mastering his recipes, and with practice, you'll be creating dishes worthy of a professional kitchen. Happy cooking!

Frequently Asked Questions

What are some of James Martin's most popular recipes for entertaining guests?

James Martin's popular recipes for entertaining include his classic Beef Wellington, Seafood Paella, and his signature Roast Chicken with Lemon and Herbs, all of which are perfect for impressing guests

with delicious and elegant dishes.

How can I make James Martin's famous Risotto alla Milanese at home?

To make James Martin's Risotto alla Milanese, cook finely chopped onion in butter until translucent, add Arborio rice and cook briefly, then gradually add warm chicken stock while stirring. Incorporate saffron threads dissolved in a bit of hot stock for color and flavor. Finish with grated Parmesan and a knob of butter for richness.

Are there any quick and easy recipes from James Martin suitable for weeknight dinners?

Yes, James Martin offers several quick recipes such as his Stir-Fried Noodles with Vegetables, Chicken in a Creamy Mushroom Sauce, and his delicious Fish Tacos, all of which can be prepared in under 30 minutes for a tasty weeknight meal.

What desserts from James Martin's recipes are best for a special occasion?

For special occasions, James Martin recommends desserts like his Chocolate Fondant, Lemon and Raspberry Tart, and Tiramisu, which are both impressive and delicious, making them perfect for celebrations.

Where can I find the latest recipes from James Martin online?

You can find the latest recipes from James Martin on his official website, his social media channels, and through his published cookbooks, which often feature new and seasonal dishes inspired by his culinary adventures.

Additional Resources

James Martin Recipes: A Culinary Journey into British Comfort and Modern Elegance

James Martin, renowned British chef and television personality, has captivated audiences with his approachable yet sophisticated approach to cooking. His recipes blend traditional British flavors with contemporary techniques, making them accessible to home cooks while still impressing seasoned chefs. Whether you're seeking hearty comfort food, refined dishes for special occasions, or everyday meals that combine simplicity with elegance, James Martin's recipes offer a treasure trove of culinary inspiration. This detailed review explores the essence of James Martin's recipes, highlighting key dishes, techniques, ingredients, and tips to help you bring his signature style into your own kitchen.

Understanding James Martin's Culinary Philosophy

James Martin's approach to cooking emphasizes a balance between comfort and sophistication. His recipes are characterized by:

- Simplicity: Clear instructions and straightforward methods make his dishes accessible.
- Quality Ingredients: Emphasis on fresh, seasonal, and local produce.
- Technique: Incorporation of classic techniques with modern twists.
- Presentation: Elegant plating that enhances the dining experience.
- Versatility: Recipes suitable for both weeknight dinners and special occasions.

By embracing these principles, home cooks can develop confidence and expand their culinary repertoire through James Martin's recipes.

Popular James Martin Recipes and Their Signature Features

Below are some of the most celebrated recipes from James Martin, each exemplifying his approach to flavor, technique, and presentation.

1. Classic British Fish and Chips

Overview: A quintessential British dish, James Martin's fish and chips are renowned for their crispy batter and tender fish, served with homemade chips and tartare sauce.

Key Features:

- Fresh haddock or cod fillets.
- Light, beer-based batter for crunchiness.
- Double-fried chips for extra crispness.
- Homemade tartare sauce with capers, gherkins, and fresh herbs.

Cooking Tips:

- Use chilled batter ingredients to ensure crispiness.
- Fry at the right temperature (~180°C/356°F) to prevent greasiness.
- Serve immediately for best texture.

2. Beef Wellington

Overview: A show-stopping centerpiece, James Martin's Beef Wellington combines tender beef fillet with mushroom duxelles and prosciutto, wrapped in puff pastry.

Key Features:

- Use of high-quality beef tenderloin.
- Mushroom duxelles cooked to remove excess moisture.
- Sealing with prosciutto and pastry for flavor and presentation.
- Perfecting the pastry's golden finish.

Cooking Tips:

- Sear the beef to lock in juices before assembling.
- Chill the assembled Wellington before baking to maintain shape.
- Use an egg wash for a glossy, golden crust.

3. Roast Chicken with Root Vegetables

Overview: A hearty, comforting dish perfect for Sunday roasts. James Martin's recipe features a perfectly roasted chicken accompanied by seasonal root vegetables.

Key Features:

- Brined or marinated chicken for flavor.
- Vegetables like carrots, parsnips, and potatoes, roasted alongside.
- Use of herbs like rosemary and thyme.
- Rich gravy made from pan drippings.

Cooking Tips:

- Rest the chicken after roasting for juiciness.
- Toss vegetables in seasoned oil for even roasting.
- Deglaze the pan to create flavorful gravy.

Techniques and Skills Emphasized in James Martin's Recipes

James Martin's recipes serve as excellent platforms for developing essential culinary skills. Some techniques prominently featured include:

1. Perfect Batter Making

- Achieving a light, crispy batter involves:
- Using cold ingredients.
- Incorporating beer or sparkling water.
- Resting the batter before frying.

2. Searing and Sautéing

- Sealing meats like beef or chicken to lock in flavors.
- Techniques to develop a rich crust and retain juiciness.

3. Pastry Preparation

- Laminating puff pastry.
- Blind baking techniques to prevent sogginess.
- Egg washes for color and shine.

4. Roasting and Baking

- Ensuring even cooking through proper oven temperature.
- Resting meats for maximum tenderness.
- Using thermometers for precision.

5. Sauce and Condiment Making

- Crafting homemade sauces like tartare, gravy, and reductions.
- Balancing flavors with acidity, sweetness, and salt.

Ingredient Selection and Sourcing

James Martin emphasizes using high-quality, seasonal ingredients to elevate every dish. Here's a guide to sourcing and selecting ingredients:

- Seafood: Fresh, sustainably caught fish such as cod, haddock, and plaice.
- Meats: Prime cuts of beef, lamb, and poultry from trusted butchers.
- Vegetables: Seasonal root vegetables, greens, and herbs.
- Dairy: Rich creams, butters, and cheeses for sauces and toppings.
- Pantry Staples: Quality oils, flours, and spices to build flavors.

Sourcing ingredients from local markets or trusted suppliers ensures freshness, which translates into better-tasting dishes.

Adapting James Martin Recipes for Home Cooks

While James Martin's recipes are designed to be approachable, some techniques may seem complex at first glance. Here are tips to adapt and simplify:

- Break down complex steps: For example, prepare mushroom duxelles ahead of time.

- Use shortcuts: Store-bought puff pastry or pre-chopped vegetables for convenience.
- Adjust seasoning and cooking times: According to your equipment and preferences.
- Practice key techniques: Such as batter making or roasting, to build confidence.

Over time, mastering these techniques will enable you to reproduce James Martin's dishes with authenticity and finesse.

Presentation and Plating Tips Inspired by James Martin

James Martin's dishes are as visually appealing as they are flavorful. Here are some plating tips:

- Use white or neutral-colored plates to make vibrant ingredients stand out.
- Create height: Stack components or use rings for neat rounds.
- Garnish thoughtfully: Fresh herbs, microgreens, or a drizzle of sauce add color and elegance.
- Serve in courses: Small, well-presented portions enhance the dining experience.

Remember, presentation elevates the meal and reflects the chef's attention to detail.

Cooking with James Martin: A Step-by-Step Approach

To replicate his dishes successfully, consider this structured approach:

1. Read Through the Recipe: Familiarize yourself with all steps and ingredients.
2. Prepare Ingredients: Chop, measure, and organize before starting.

3. Follow Techniques Carefully: Pay attention to temperature, timing, and methods.
4. Taste as You Go: Adjust seasoning for perfect balance.
5. Present with Care: Take time to plate thoughtfully.

Patience and attentiveness are key to achieving professional results at home.

Final Thoughts: Embracing James Martin's Culinary Style

James Martin's recipes epitomize the harmony of tradition and innovation, making them ideal for home cooks eager to explore British cuisine with a modern twist. Whether tackling a comforting roast, a sophisticated poultry dish, or classic pub fare, his recipes serve as a guide to developing skills, understanding flavors, and enjoying the process of cooking.

By embracing his emphasis on quality ingredients, technique, and presentation, you can transform everyday meals into memorable dining experiences. His approachable style encourages experimentation and learning, inspiring both novice and experienced cooks to elevate their culinary game.

In Summary

- James Martin's recipes blend traditional British flavors with modern culinary techniques.
- Key dishes include Fish and Chips, Beef Wellington, and Roast Chicken with root vegetables.
- Mastering techniques like batter making, searing, pastry preparation, and sauce creation is central to his style.

- Using fresh, seasonal ingredients enhances flavor and presentation.
- Adaptability and practice are essential for recreating his dishes at home.
- Attention to presentation adds finesse, elevating simple dishes to fine dining standards.

Embark on your culinary adventure with James Martin's recipes and enjoy the journey of creating delicious, visually stunning dishes that celebrate British cuisine with a contemporary flair.

[Recipes From James Martin](#)

recipes from james martin: *James Martin Easy Every Day* James Martin, 2012-08-28 James Martin is renowned for his simple easy-to-follow recipes and comforting, tasty dishes that use the best of British ingredients, but take their inspiration from all over the world. In *James Martin Easy Every Day* you will find recipes selected from two of James's best-loved books - *Eating in with James Martin* and *Delicious!* This fabulous collection showcases James's signature style of tasty and impressive food that can be prepared at home without fuss or panic. From light lunches such as Lemon-dressed pasta with chargrilled salmon to hearty evening meals such as Chicken with plum and sun-dried tomatoes, easy suppers such as Cheat's coq au vin and decadent desserts such as Honey mocha mousse, there is a delicious recipe here for every occasion, every season and every taste.

recipes from james martin: *Complete Home Comforts* James Martin, 2020-11-12 *Complete Home Comforts* contains over 150 of James Martin's favourite recipes from his hit TV show. This is James in his comfort zone, cooking the food he loves best. This irresistible collection of recipes ranges from fancy dinners to impress friends, to those times when you just need to make a satisfying lunch for two. The chapters reflect this and are divided into Little Lunches, Family Favourites, Weekends, Spice Suppers, Food with Friends, Summer Nights, Sunday Night Bites, Sweet Treats and Posh Puds. Much-loved for his trademark wholesome, hearty British food, James's recipes are all accessible and easy to follow. The mouth-watering temptations include childhood comforts such as Fish pie or Classic chicken kiev, as well as comforts to share, such as Lamb belly with bbq sauce and pickled red onions, Dahl chicken, chilli paneer and naan, and Keralan prawns. James is famous for his fabulous puddings and this book does not disappoint. Try the mouth-watering Steamed chocolate and clementine sponge with orange sauce, or bake Lavender shortbread to eat with Lavender crème caramel. Beautifully shot in James's own home, this is a book of favourite recipes to use every day for years to come.

recipes from james martin: *James Martin's American Adventure* James Martin, 2018-02-08 Following on from his triumphant TV show and book *James Martin's French Adventure*, our food hero takes on the United States in *James Martin's American Adventure*. The book sees James travel from coast to coast, cooking and eating everywhere from San Francisco to Dallas, Philadelphia to New Orleans, New York to Maine, and sampling the high life in The Hamptons. On the way he cooks with real cowboys at a ranch, caters at Reno air race, and explores Creole food in Baton Rouge. It's the culinary journey of a lifetime and here are all the recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

recipes from james martin: *James Martin's Great British Adventure* James Martin, 2019-02-07 Following on from his triumphant TV shows and books *James Martin's American Adventure* and *James Martin's French Adventure*, our food hero comes home and brings us what he

does best in James Martin's Great British Adventure. The book sees James travel from coast to coast, cooking and eating everywhere from Whitby to Snowdonia, Bristol to Belfast, and Orkney to Padstow. On the way he cooks classic British dishes alongside some more surprising recipes, all with the best ingredients this small island has to offer.

It's the culinary journey that's right on your doorstep and here are recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

recipes from james martin: James Martin - the Collection James Martin, 2008 James Martin is famous for his easy-to-follow recipes. Now, finally, you can find your favourite James Martin recipes from his previous titles - Eating In with James Martin, James Martin's Great British Dinners, James Martin's Easy British Food, James Martin's Great British Winter Cookbook and Delicious! The Deli Cookbook - all in one place! Dishes range from traditional British classics such as Roast Beef and Yorkshire Pudding, Steak and Kidney Pie and Spotted Dick and Custard to more recent favourites that have been imported from abroad, such as Pizza Margherita, Chicken Kiev and Black Forest Gateau. James simplifies traditionally complex recipes and focuses on easy dishes to make this book perfect for even the most inexperienced home cook.

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recipes from james martin: James Martin's Islands to Highlands James Martin, 2020-03-19 Since going on his Great British Adventure in 2019, James Martin has taken to the road again (and the sea and skies, too!) to bring us a new British recipes cookbook, featuring more of his favourite stunning - and occasionally remote - locations around the UK. With a foreword by Tom Kerridge, this new celebration of the unique food of the British Isles sees James travel from islands to Highlands, cooking and eating everywhere from Cornwall to Scilly, Jersey and Guernsey, Isle of Man to Shetland, the Peak District, Lake District and Yorkshire Moors, and from Wales to Skye. He takes advantage of the best ingredients the country has to offer, making Poached Turbot with a Creamy Herb Sauce on a boat in Guernsey, BBQ Pork Burgers on the Isle of Man, traditional Singing Hinnies in Northumberland - and more surprising dishes like Hoisin Duck on beautiful St Martin's in the Isles of Scilly. It's another inspiring culinary journey for fans of the show and there are 80 recipes from the series, along with details of the producers and chefs James visits, and exclusive photography from behind the scenes on this extraordinary food trip.

recipes from james martin: James Martin's Saturday Morning Cookbook James Martin, 2025-11-06 Searching for meal inspiration? Something simple but stunning? Look no further than this curated collection of recipes from James Martin's Saturday Morning ITV show. James has compiled a selection of dishes that will have you cooking from scratch through the week and into the weekend, with brunches and lunches, easy one-pots, weeknight favourites, recipes for easy entertaining and, of course, some sweet treats. And he's even asked some of his top guest chefs, including Si King, Asma Khan and Nathan Outlaw, to contribute their winning recipes, too. Recipes include Prawn Linguine, Thai Pot Roast Chicken, Blooming Onion with Dahl and a Dubai Chocolate Bar - these are dishes that are elevated enough to impress friends and family, but straightforward enough for you to master in a home kitchen. And with James's expertise at your side, offering handy tips and tricks, you'll have the confidence to spice up your repertoire and have fun in the kitchen.

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recipes range from family favourites such as soups, roasts and one-pots, to more unexpected and adventurous dishes that embrace the slow philosophy, such as Fresh mackerel pickled with oil, vinegar and whole spices or Fillet of beef wrapped in clingfilm and slowly roasted until cooked perfectly to medium rare. Slow Cooking shows how, by preparing a few good-quality ingredients, and cooking or marinating them slowly for a least an hour, everyone can produce showstopping dishes with very little fuss.

recipes from james martin: Fast Cooking James Martin, 2013-09-12 Using good-quality ingredients, smart store-cupboard shortcuts and time-saving ideas, James Martin shows how to put delicious, everyday food on the table in next to no time. Each recipe is straightforward to shop for with easy-to-find ingredients, and can be prepared from start to finish in 20 minutes, including any accompaniments. Additionally, there are clever tips about how to adapt and vary the dishes to suit your time constraints. Divided into chapters on starters, main courses and desserts, there are plenty of quick after-work suppers, such as smoked haddock fishcakes with quick hollandaise, or hot noodle soup with chilli and mushrooms, as well as simple-but-stunning dishes for entertaining when you're short of time, such as sushi salmon with hot sizzling sesame oil, or roast duck with cumin-spiced lentils. Delicious yet speedy puddings include a 5-minute banoffee cheesecake, whoopee cakes and strawberries with vodka sabayon.

recipes from james martin: More Home Comforts James Martin, 2016-01-13 More Home Comforts introduces 100 new recipes from James Martin, favourites that you will want to cook time and time again. This brand new book features super-fast Instant Comforts, including Pea and Parmesan Soup and Keralan Prawns; Sharing Comforts for when you have a tableful, like Lamb Belly with Barbecue Sauce or Dahl Chicken with Naan Bread; Childhood Comforts such as soothing Fish Pie or Tomato Soup; Posh Comforts for when you're entertaining, with the likes of Carpaccio of Tuna and Perfect Rump Steak; Indulgent Comforts that are naughty but nice (Dark and White Chocolate Cherry Brownies, Churros with Peaches and Custard); and Sweet Comforts, with classic cakes and bakes like Fruit Meringue Gateau and Sticky Toffee Roulade. James guides you through the recipes with their clear, easy-to-follow instructions and beautiful photography. Whether you want a seasonal summer salad or an autumnal roast, here are all the recipes you will need from a master of his trade.

recipes from james martin: Butter James Martin, 2021-10 Butter is the essential book for anyone who loves to cook with this glorious, versatile ingredient. Through over 130 original recipes, James Martin presents some of his favourite new dishes and classics - everything from savoury delights like Butter-poached lobster, Truffle butter brioche, Chicken with 'nduja butter and Dover sole meunière, to sweet treats including Rhubarb custard bread and butter pudding, Shortbread and Rum Baba. Butter can bring so much to a plate of food and James showcases this comforting superstar of cooking to its very best.

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recipes from james martin: James Martin's Desserts James Martin, 2020

recipes from james martin: Home Comforts James Martin, 2014-12-04 James Martin's huge popularity is due to his simple and accessible recipes. This tie-in book to his enormously successful Home Comforts series sees James in his comfort zone, cooking the food he loves best. He champions local produce and loves growing his own, and this irresistible collection of recipes ranges from fancy dinners to impress friends, to those times when you just need to grab lunch for one in a hurry. The chapters reflect this, they are divided into Lighter Comforts, Quick Comforts, Easy Comforts, Slow Comforts, Spicy Comforts, Sweet Comforts and Baked Comforts. Much-loved for his trademark wholesome, hearty British food, in this book James shows off a fresh, light and ultra-modern side, too, in dishes like Shaved cauliflower salad with barbecued honey tomatoes. The very British love of spicy foods is properly indulged with recipes from all over the world, including Indian deep-fried soft-shell crab with a delicious home-made lime pickle. There is also the true comfort food - such as Chicken and wild mushroom frying pan pie - and old favourites such as chicken Kiev. James is

famous for his fabulous puddings and this book does not disappoint. Try the mouth-watering Chocolate and clementine steamed pudding, or bake Lavender shortbread to eat with Lavender crème caramel. Beautifully shot in James's own home, this is a book of irresistible recipes to use everyday for years to come.

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recipes from james martin: Masterclass Text Only: Make Your Home Cooking Easier James Martin, 2011-06-23 TEXT ONLY EB TV favourite James Martin is back with another collection of brilliant recipes.

recipes from james martin: James Martin's Spanish Adventure James Martin, 2023-10-26 James Martin is back travelling and exploring local cuisines, this time in Spain, a country rich in culinary history and culture. James travels across the breadth of Spain, from Extremadura to San Sebastian, discovering the country's diverse regions through food. James Martin's Spanish Adventure is inspired by the fine dining, rustic eateries, fresh ingredients and traditional recipes of Spain with James cooking his own take on local dishes to create stunning recipes for the home cook. From padron peppers and pulpo to olives and oranges, this book is a celebration of Spain's top-quality produce and showcases the best recipes from James's culinary adventure.

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