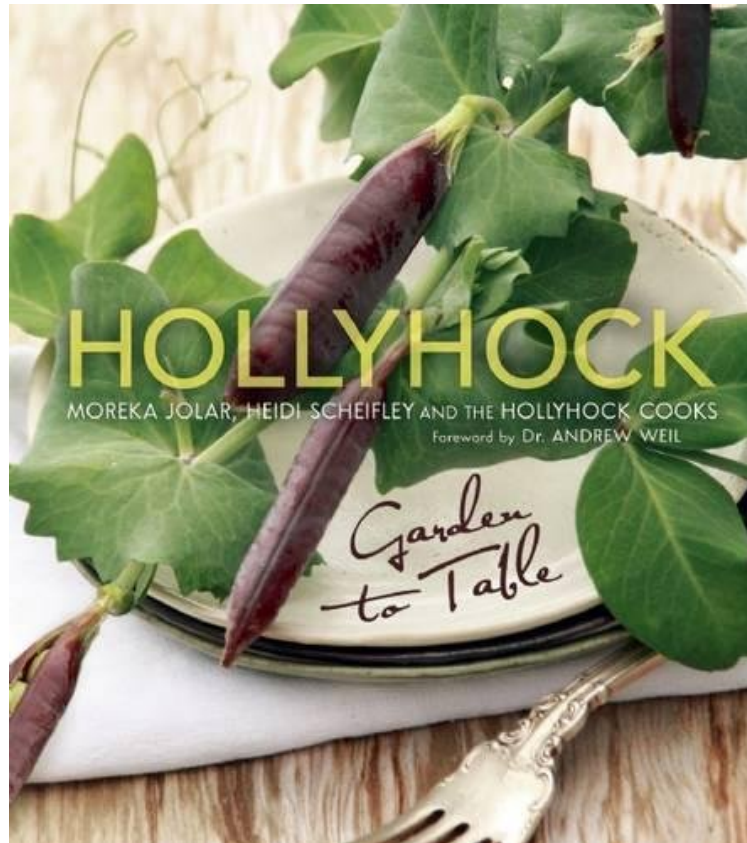


(Free read ebook) Hollyhock: Garden to Table

## Hollyhock: Garden to Table

*Moreka Jolar, Heidi Scheifley*  
audiobook | \*ebooks | Download PDF | ePub | DOC



#931633 in Books 2013-04-09 Original language: English PDF # 1 8.90 x .90 x 8.00l, 1.30 #File Name: 0865717273288 pages | File size: 78.Mb

**Moreka Jolar, Heidi Scheifley : Hollyhock: Garden to Table** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Hollyhock: Garden to Table:

0 of 0 people found the following review helpful. Five Stars By Farid Visited Hollyhock in on Cortez Island BC food was amazing so I had to buy the books 0 of 0 people found the following review helpful. use and simply read Hollyhock's beautiful cookbooks. I can almost take myself back there ... By Betsy A Alles Always lovely to own, use and simply read Hollyhock's beautiful cookbooks. I can almost take myself back there to dwell in their lush gardens and feed myself from their overflowing table of goodness. Yum!! 0 of 0 people found the following review helpful. Best Cook Book Ever By Pamela Rozick I have prepared a number of recipes from this book and they are all excellent. Sweet potato and asparagus frittata is to die for. This book has inspired me to enlarge my gardens and to can in the Fall. Great book!

Hollyhock renowned the world over as an unparalleled center of learning and connection exists to inspire, nourish, and support people who are making the world better. At the heart of this unique institution, located on beautiful Cortez Island, is Hollyhock's spectacular organic garden, just steps from the ocean view kitchen. Serving up exquisite meals

for thirty years, the Hollyhock cooks are back with a new collection, boasting over two hundred new garden-inspired recipes. Hollyhock: Garden to Table invites you to join in a celebration of the beauty of fresh, local food filled with imaginative ideas and seasoned with global inspiration. The versatility of whole grains, healthy oils, and natural sweeteners is showcased in mouthwatering creations such as: Thin-Crust Pizza with Nettle Pesto and Roasted Sweet Potatoes, Asparagus, and Chevre Black Sesame Crusted Albacore Tuna with Ponzu Sauce Soft Polenta with Roasted Butternut Squash, Caramelized Onions, Peas, and Smoked Cheddar Honey Roasted Pears with Balsamic and Mascarpone. Focusing on sustainable seafood and garden-fresh foods from wherever you are, Hollyhock: Garden to Table will have you leafing through its pages for your next great meal again and again. Welcome to the Hollyhock kitchen! Moreka Jolar has been a chef at Hollyhock for fifteen years. She is co-author of the best-selling cookbook Hollyhock Cooks. Heidi Scheifley is a certified gourmet natural foods chef who has cooked in kitchens from Hollyhock on Cortes Island, Canada to Greece to Southeast Asia, Egypt, Israel, Nepal, India, and Hawaii.

Hollyhock-renowned the world over as an unparalleled centre of learning and connection-exists to inspire, nourish and support people who are making the world better. At the heart of this unique institution, located on beautiful Cortes Island, is Hollyhock's spectacular organic garden, just steps away from the ocean view kitchen. Serving up exquisite meals for 30 years, the Hollyhock cooks are back with a new collection, boasting over 200 new garden-inspired recipes. Hollyhock: Garden to Table invites you to join in a celebration of the beauty of fresh, local food-filled with imaginative ideas and seasoned with global inspiration. The versatility of whole grains, healthy oils and natural sweeteners is showcased in mouthwatering creations such as: Thin-Crust Pizza with Nettle Pesto and Roasted Sweet Potatoes, Asparagus and Chevre Black Sesame Crusted Albacore Tuna with Ponzu Sauce Soft Polenta with Roasted Butternut Squash, Caramelized Onions, Peas and Smoked Cheddar Honey Roasted Pears with Balsamic Mascarpone. Focusing on sustainable seafood, and garden-fresh foods from wherever you are, Hollyhock: Garden to Table will have you leafing through its pages for your next great meal again and again. Welcome to the Hollyhock kitchen! About the Author Moreka Jolar has been a chef at Hollyhock Lifelong Learning Centre for 15 years, where she also teaches cooking workshops. She is co-author of the bestselling cookbook, Hollyhock Cooks and co-owner/operator of Cooks Cooperative. Her passion for growing food and the inseparable relationship between garden and table is evident in her fresh and light style of cooking intuitively with what is available and seasonal. Heidi Scheifley has spent the past 15 years in kitchens in Greece, Southeast Asia, Egypt, Israel, Nepal, India, Hawaii and Hollyhock Lifelong Learning Centre on Cortes Island, British Columbia.. She received her certification as a Gourmet Natural Foods Chef at the Bauman College of Holistic Nutrition Culinary Arts. Heidi is co-owner/operator of Cooks Cooperative and is passionate about pure, local, and organic foods.