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Jamie Does celebrates the vibrant food of six very different places: Marrakech, Athens, Venice, Andalucia, Stockholm and the Midi-Pyrénées region of France. Jamie says: 'The food I've embraced on each trip is a mixture of what you could call the clichéd star dishes - the tagines of Morocco, the flamboyant paella of Spain and the zingy fresh flavours of a classic Greek salad - as well as the recipes that I've been inspired to make after walking through the markets and soaking up the vibes of each place. What you'll find in this book is fun, optimistic, escapist food that you can easily cook and enjoy in your own home'.

Jamie Does... Details

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Author : Jamie Oliver

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From Reader Review Jamie Does... for online ebook

Anand Ganapathy says

Recipes from across European countries ...The brief descriptions of each country and their cuisines in each chapter was enthralling. Beautiful pictures of recipes ; Won't be cooking most of these as I don't eat meat or fish or poultry.

Francesca says

Beautiful pictures, but very few functional recipes.

Anwen Garston says

Includes some great recipes from all over Europe.

Nicole says

A cookbook by Jamie Oliver!

I am a big fan of Jamie, but I must admit this is not his best book. The recipes were not really my taste.

Check out one of his other cookbooks:

The Essential Jamie - Superfood

- Super Food for the family

Foxthyme says

How is it possible that Jamie Oliver's books just get better and better? I can't open one without the salivary glands kicking into gear. The recipes made always turn out fabulous. This one shows glimpses into food cultures all round the world.

Christine Jolley says

As usual fantastic stuff from Mr Oliver.

Millicent says

Awesome pictures but other than his section on food and recipes from Sweden, there wasn't much that was novel for me in the book. I tried a French salad, which was meh. I have practically read all of Jamie Oliver's books and have been following him sporadically ever since he debuted as the naked chef, and so far I can say that the only recipes that are guaranteed to be great from Jamie Oliver are his Christmas dishes. He is a lovely down-to-earth soul, but his dishes are really hit or meh.

Mehsi says

Ik zag dit boek in de bibliotheek en besloot het te proberen. Het was zeker een leuk, en ook mooi boek, met veel fotootjes, lekkere recepten, en persoonlijke gedachten. Zeker een aanrader.

Ina says

Actually I wanted to write that with this book I get the feeling to be fed up with my favourite chef. But as I was briefly skipping through the pages again, the enthusiasm grabbed me again. Especially the French and Moroccan section made my senses tingle - could almost smell all the spices and feel the heat... The Swedish section was disappointing though, I think there are a lot better recipes typical for Sweden which do not contain fish. Therefore I recommend this one: Kitchen of Light: The New Scandinavian Cooking ;).

All in all entertaining stories, great pictures and layout as always - maybe one of the best layouts so far. At the end stays just this tiny feeling of assembly-line work because Mr. Oliver is tossing out books in a row ... I'm missing the real passion in his newest books so to say (got the feeling it got lost on the way).

Milena says

Jamie Oliver can do no wrong in my book! I was salivating while just reading the recipes and looking at the pictures. I am looking forward to trying number of recipes, especially Paella, Creamy Mushrooms, Venetian Beef Steak, not to mention Spanish Vine Gelatto!

James says

Lots of tempting dishes from all around the world - what's not to like?!
Ps, My Creamy Mushroom's from the Sweden section have received rave reviews!

Amy Pullen says

Decent cookbook. I don't see myself making many of the recipes (sourcing the ingredients would be a decent amount of work where I live) but I tried the Swedish meatballs tonight and they were pretty good. The

glamour shots of Jamie all over the place probably weren't necessary. I wasn't a big fan of him saying 'traditionally this country would make this dish like this, but I made it this way instead'...over and over. Small tweaks are understandable, but wasn't the whole point not to anglicize the food and to get authentic flavours? Anyway. I saved the recipes for the peach bellini (peach purée & prosecco), Swedish meatballs and a Swedish potato casserole.

Cinta says

It is a lovely cookery book for all those people who love food and cooking. Especially if you love cooking international dishes. The good thing about this book is that you don't only find the recipes, but the nice stories experienced by Jamie Oliver all over the world and surrounding those recipes. Highly recommendable for those food lovers like myself!!

Rebecca says

Some really inspiring recipes in here, one of which is finally a pumpkin tart that doesn't call for canned pumpkin- do you have any idea how difficult that is to find in the UK?! However these aren't really things that you can quickly rustle up for one, and the amount of meat in some is horrific, although he does tell you not to eat it all but to use it later for sandwiches etc.

Anyone who likes this book should read 'Falling Cloudberryes' by Tessa Kiros, it has recipes again grouped by country, some are the same as in Jamie- Italy, Greece, Finland/Sweden- and some are different- South Africa for example.

Elsabe says

Whenever my food mojo is lacking, I can just pick up Jamie and it is all back and beautiful. Where does this man get all the energy to inspire us so?

With more than 33 000 people going through Jamie's Revolution kitchens in the UK (teaching cooking from scratch) - he has to make a change for more people to skip going to a therapist and just get your fix right in your own kitchen. Getting people cooking again get us to not only benefit by eating healthy food but also enjoying the fruits of creativity and get us to connect and find true joy and happiness.

I have once again enjoyed this book tremendously- inspiration galore for the coming Christmas. Can't wait to try some of the twists he has spun on familiar recipes!
