



Notes from the Larder: A Kitchen Diary with Recipes

Nigel Slater

[Download now](#)

[Read Online](#) 

Notes from the Larder: A Kitchen Diary with Recipes

Nigel Slater

Notes from the Larder: A Kitchen Diary with Recipes Nigel Slater

Following on the success of *Tender and Ripe*, this companion to the bestselling *Kitchen Diaries* is a beautiful, inspiring chronicle of a year in food from beloved food writer Nigel Slater.

Britain's foremost food writer returns with his quietly passionate, idiosyncratic musings on a year in the kitchen, alongside more than 250 simple and seasonal recipes. Based on Slater's journal entries, *Notes from the Larder* is a collection of small kitchen celebrations, whether a casual supper of grilled lamb, or a quiet moment contemplating a bowl of cauliflower soup with toasted hazelnuts. Through this personal selection of recipes, Slater offers a glimpse into the daily inspiration behind his cooking and the pleasures of making food by hand, such as his thoughts on topics as various as the kitchen knife whose every nick and stain is familiar, how to make a little bit of cheese go a long way when the cupboards are bare, and his reluctance to share desserts.

Notes from the Larder: A Kitchen Diary with Recipes Details

Date : Published September 24th 2013 by Ten Speed Press (first published 2012)

ISBN : 9781607745433

Author : Nigel Slater

Format : Hardcover 544 pages

Genre : Food and Drink, Cookbooks, Cooking, Nonfiction, Food, Reference

 [Download Notes from the Larder: A Kitchen Diary with Recipes ...pdf](#)

 [Read Online Notes from the Larder: A Kitchen Diary with Recipes ...pdf](#)

Download and Read Free Online Notes from the Larder: A Kitchen Diary with Recipes Nigel Slater

From Reader Review Notes from the Larder: A Kitchen Diary with Recipes for online ebook

Karen Lowton says

I can't believe I've reached the ripe old age of 45 without owning any of Nigel Slater's books! I've heard him on the radio and thought his recipes sounded simple yet delicious, and now, finally, I am the proud owner of The Kitchen Diaries II. I go between wanting to keep this book in pristine condition for its whole feel and presentation - it could pass quite easily as an arty coffee-table book - or a working food-stained kitchen recipe book (I've just made the chocolate muscovado banana cake and the light spring onion omelettes, both delicious and to be made again and again). The recipes and engaging writing about food are set out by month, with simple, easily obtainable ingredients and no complicated messing about for hours in the kitchen either. Very highly recommended.

Becki Iverson says

I was a little horrified when I saw how long this book was after it arrived, but no matter - I flipped through it super quickly. Part Mark Bittman, part M.F.K. Fisher or Tamar Adler, this is a lyrical, seasonal approach to cooking that I thoroughly enjoyed, especially in this season of winter when I'm inside and yearning for a long, slow cooking process. There are many recipes in this book but they're almost all simple and accessible. The best part is truly the context surrounding each recipe, the slips of notes or brief page-long essays that muse on the seasons, focus on a particular kind of food, or simply say something about how the day went. I find reading diaries to be somewhat boring usually, but I really enjoyed that feel in this book - it made the recipes really come alive. This is a book for people who fancy themselves foodies, for chefs who track their progress, or anyone else interested in development over time and particularly how that relates to food. A simple, lyrical (but long) book - I really enjoyed it.

Fiona says

This series is just fabulous even if you never make a thing Slater will empower the way you approach cooking, gardening and eating

Lily says

I found some magic in the chronology of the first book. The second book is still pretty charming though.

Elizabeth says

The problem with checking Nigel Slater cookbooks out from the library is that I need time to really digest them. Though my natural inclination is to race through his books in a single sitting, I try to take them in small portions, a few pages (or meals) at a time, in order to maximize the pleasure of his writing, and the

meals I imagine him eating, and the meals I imagine making as a result of my enjoyment of reading about them.

Alas, this time taking it slow has resulted in fines. That'll teach me to just buy the dang book next time.

Deb says

I have been cooking along out of this gorgeously-written Nigel Slater tome for the past 6 months as part of I Heart Cooking Clubs. If you need a clear and direct recipe or photos in your cookbook, you may not love this book as much as I do. But, if you are like me and like to savor the writing in cookbooks like a novel and love to work with "sketches" of recipes, you will adore this book. I keep it on my nightstand and open it up and just read, as well as cook from it. Set up by month to follow a year in the kitchen, it is a treasure trove of Nigel Slater's thoughts and wonderful food writing.

So far I made (and loved): Needs, Must Pasta (a simple and amazing fettuccine Alfredo):

<http://kahakaikitchen.blogspot.com/20...>, Pasta with Creamy Basil-Caper Sauce (I keep making the sauce for pasta and fish and to top soup): <http://kahakaikitchen.blogspot.com/20...>, the intoxicating and addicting version of Bánh Mì (aka 'Sour, Hot, Crisp, Soft. A Sandwich for the Senses'):

<http://kahakaikitchen.blogspot.com/20...>, a scrumptious lemon compound butter for fish:

<http://kahakaikitchen.blogspot.com/20...>, and delightful Little Green Onion & Ricotta Omelettes with Asian Dipping Sauce: <http://kahakaikitchen.blogspot.com/20...> and I loved them all.

BecksR says

Another lip-smacking, inspiring tome from Mr Slater.

His appeal is that he not a 'chef' ...rather a cook who is passionate about the foods and tastes that he discovers. He writes with such enthusiasm and sensory pleasure ...the idea of cooking his food is in your mind before you even see the recipes, you just want to share in the wonder of the experience!

Alongside that, this is a beautiful book which aesthetically lures you in.. evocative pictures and colours. Impossible to resist. Despite its glorious grandeur you still want to cook from it immediately.

Rebecca says

Oh Nigel, you've done it again... where would I be without you?!

So far I have tried:

- sea bass with rosemary and capers: delicious! A romantic meal with my boyf, who had never had sea bass before. We cooked one bigger fish instead of two, and it worked out wonderfully.

- parsley risotto: didn't do the parmesan crisps that go along with this, and as I already know how to make risotto I just looked at how he included the parsley - very clever idea to boil the stalks in with the stock to include their flavour. I also added some left over chicken from the same bird as the stock, but the risotto would have still been lovely without it.

- bacon and celeriac soup: all that grating takes aaaaages (I will probably just chop the celeriac into chunk

next time, as it gets blended) but it is mostly worth it... and think of your arm muscles!

- Marmalade chocolate ice cream: delicious but i did run into some problems... Nigel says it can be churned by hand or in a machine, but I'm afraid it just *wouldn't* churn in the machine, I tried several times then resorted to hand. I think this is because of the marmalade, which Nigel says gives a soft scoop texture... but it also lowers the freezing point!

What I love about both Nigel's *Diaries* is that they are simply wonderful, inspiring reads. Even when I don't follow the exact recipes pretty much every page gives me a new idea to include in my cooking. Thanks to Nigel, I've started putting salt in my porridge, and oh my gosh you would not believe the difference it makes!

All Hail Saint Nigel! <3

Julie Davis says

I loved, loved, loved Slater's Kitchen Diaries. In fact, it is next to my sink where I look at it every few days to keep myself seasonally inclined for cooking. And, of course, for inspiration.

When I saw that there was a second Kitchen Diary, it was at the perfect time. Just got another freelance job. So a little treat is in order. Right? Well, that's how it works in MY checkbook!

=====

This doesn't have the complete charm of the original, but is still quite good. I'm reading along month-by-month so it will take a year before I'm done.

=====

Done! I stand by my statement above that it doesn't match the first Kitchen Diaries book. However, it is quite good and I have about 15 recipes marked to try out. A good deal of the charm, of course, is in Slater's poetic, evocative writing which is enjoyable whether one wishes to actually cook from this book or not.

UPDATE 2014

Stacked next to the bathroom sink as a bit of daily food reading before bed. Quite satisfying to reread this way and it serves the purpose of keeping me thinking seasonally. Love that. And Slater's "normal person" sensibilities.

Valerie says

I've got a confession to make. I'm in love with Nigel Slater's cooking and his recipes and he could come to my home and be my kitchen slave forever. Needless to say, despite ogling his dishes on the television, I bought his books. Well, I bought two: *The Kitchen Diaries: A Year in the Kitchen* (2005) and *The Kitchen Diaries 2* (2012). Not only are they filled with great recipes but, importantly to me, the text in between the recipes is engagingly descriptive and effortlessly witty.

Nigel Slater is my kind of cook as his recipes are straight-forward, easy to understand, and generally use ingredients that are either already in our cupboards, fridges and freezers, or readily available to most of us. I suppose I fell in love with Nigel's cookery skills by watching his television programmes. He has such a

relaxed way about him, such an ordinary way of speaking to the viewer, such a no-nonsense approach to cooking, that he convinced me absolutely that 'I can do that'. Which actually remains to be seen, of course. His Kitchen Diaries books are like that. They are far more than just recipe books. They are, as they state, diaries. The narrative from the author, Nigel Slater, is almost poetic with descriptions of his garden, the plants, the weather, the shops that he frequents, the produce that he so loves. You can sit and happily read these books as if they were simply delightful novels that paint vivid pictures with words. They are treasures to be cherished. Really.

" April 17... " Could there ever be the perfect day? Maybe not, but today is as close as it gets. Bright sunshine and cool breeze, the scent of wallflowers and narcissus on the air; a farmers' market with sorrel, young pigeons and good rhubarb, and an afternoon so hot and sunny you could fry eggs on the pavement. I gave in and bought my first tomatoes too, a vine or two of the early Campari... "

As sometimes is the case with writers publishing a second book some years later, the recipes are not, in this case, a repetition of the first book with a few changes and really just ripping off the buyer. The paper quality is very good in both books, as are the plentiful coloured photographs (by Jonathan Lovekin) of the dishes. There is not, however, one photograph per recipe which might disappoint some but this doesn't really matter to me as Nigel's instructions are so very clear and there are so many recipes to enjoy that I don't think it would have been feasible to have a photo for each one. If I were to have one tiny complaint it is that the photographs have no caption so you have to match the recipe to the image, but the recipe is not far away and generally it is quite obvious at a glance. Nigel Slater has divided his book up into months although not necessarily one recipe for each day of the month, and there is an index at the back too if you are looking for a recipe that uses a particular ingredient. The 2005 book has 400 pages and the 2012 book has 544 pages in all. With regard to the 2005 book, I bought the paperback (for the sake of economy) and my 2012 book is the hardback version which has a nice satin ribbon for keeping one's place in the book. Both were at a great discount through Amazon. When I went to purchase them the older 2005 book, in the hardback version, was actually a lot more expensive than the hardback of the 2012 book, but I don't mind buying paperback books, especially quality ones.

Lesley Lee says

Loved this just as much as Volume 1. Now to start Volume 3. Love his take on life and food. Books to go back to time and time again.

Darren says

This very weighty tome is a kitchen diary offering many observations, facts, happenings and of course over 250 different seasonal recipes from acclaimed British food writer and broadcaster Nigel Slater.

Would it be fairer to describe this book as a more edited, polished memory dump from the author, providing a little bit of everything along the way that is wrapped around a diary? The author is clear to note that whilst items follow over the course of a year, they are not a strict chronology but more a focussed collection of events that have happened over the years, so something that happened on a given November day would have happened on that given day, but not necessarily in the same year as the previous or subsequent diary "entry". Not that it makes a difference in the grand scheme of things though!

This is a book that, to be fair, you will get as much out of it as you put in through reading and

comprehension. If you use the book solely as a source of recipes then, whilst you will invariably find many interesting recipes from the sheer multitude on offer, you will be missing much by ignoring the surrounding text.

When browsing through this book one notes that whilst the recipes have been "translated" to U.S. imperial units, at the same time ignoring their metric equivalencies, there are many cultural references that might have non-native Britons scratching their head in puzzlement before seeking clarification to a small, possibly insignificant point. There are a number of average to relatively good photographs to break up the text but they just don't feel like they fit, feeling instead that they are there solely as filler material to "illustrate" the book. Technically the photographs are quite good, particularly when they accompany a recipe yet many just feel out of place. It would have been better to have had smaller photographs accompanying EACH recipe and then use a few hand-drawn illustrations if one did need a "barrier" or "filling" image. A small thing that doesn't detract from the overall delight of this book, but when you pay a premium price for something one becomes invariably more picky over the smallest of things.

The end of the book featured a very detailed index to the recipes, referenced by key ingredient) which is a Godsend when you see the sheer bulk of this book. It would have been nice if each chapter (month) had a separate list of the recipes within to help navigate as the internal signposting is quite sparse... but it was not to be. Even a mini index to some "key happenings" or traditions would have been appreciated.

This book was an enjoyable gambol throughout a typical "year" of a British food writer and active cook. If you have enjoyed other books by this author then you won't be disappointed but if the name Nigel Slater doesn't mean anything to you, it could also be a good introduction to his work, his viewpoints and style - and after that there is no shortage of other Nigel Slater books to keep you occupied for a long time.

Notes from the Larder: A Kitchen Diary with Recipes, written by Nigel Slater and published by Ten Speed Press. ISBN 9781607745433, 545 pages. Typical price: USD40. YYYY.

// This review appeared in YUM.fi and is reproduced here in full with permission of YUM.fi. YUM.fi celebrates the worldwide diversity of food and drink, as presented through the humble book. Whether you call it a cookery book, cook book, recipe book or something else (in the language of your choice) YUM will provide you with news and reviews of the latest books on the marketplace. //

Beka says

Lovely pictures and stories.

The Queen says

As the year comes to a close and we start on the path toward longer days and the coming of springtime, there can be no better book to curl up with than Nigel Slater's, "Notes from the Larder, A Kitchen Diary," published this fall in the United States. The cookbook received Amazon's and Food and Drink's Book of the Year Award in the United Kingdom.

For anyone not familiar with Mr. Slater, he is a self-described "writer who cooks." A true Englishman who loves his garden and the seasonal pleasures of its bounty, Mr. Slater finds joy in calmly reworking recipes

until they finally come together in a way that he deems fitting for that particular day, or moment in time: “What intrigues me about making something to eat is the intimate details, the small, human moments that make cooking interesting.”

Mr. Slater is a BBC television series presenter and documentarian. He is author of eight cookbooks and a memoir, “Toast, “ which was recently made into a major BBC film. As the weekly food columnist with “The Observer Magazine” for over twenty years, Mr. Slater has a large and well-deserved loyal following. You can find his recipes and photographs of his food and garden at www.nigelslater.com.

For me, the lovely muted photographs from both the kitchen and the garden were worth the price of the book. But it is his words, and his thorough enjoyment of the essence of the ingredients and how they come together, often quite simply, that create the true magical images set out on each page.

Neveah says

In which Nigel goes to Japan... this is a wonderful book and Nigel Slater is pretty much the God of cooking as far as I'm concerned. Date set to July but tbh I've read this all the way through a couple of times over the last few years.
