

## **Salt Time Recipes From A Russian Kitchen Recipes From A Modern Russian Kitchen By Alissa Timoshkina**

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"Werbetext A collection of delicious modern recipes from Siberia and beyond. Klappentext Salt & Time will transform perceptions of the food of the former Soviet Union, and especially Siberia - the crossroads of Eastern European and Central Asian cuisine - with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savour the fragrant Chicken with prunes or treat yourself to some Napoleon cake. 'Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia - or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book I feature recipes that are authentic to Siberia, classic Russian flavour combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches - revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place.' - Alissa Timoshkina Buchrückseite Salt & Time will transform perceptions of the food of the former Soviet Union, and especially Siberia - the crossroads of Eastern European and Central Asian cuisine - with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savour the fragrant Chicken with prunes or treat yourself to some Napoleon cake. 'Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia - or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book I feature recipes that are authentic to Siberia, classic Russian flavour combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches - revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place.' - Alissa Timoshkina Über den Autor und weitere Mitwirkende Alissa is a chef, curator and supper club host. She came to the UK in 1999 from Russia to study and never looked back. Gaining a PhD in film history, Alissa lectured and published on the subject of Russian and European cinemas, and also worked as curator and coordinator of film festivals in London. However, her passion for cooking and hosting dinner parties, gradually turned into an obsession and Alissa left her job to launch a new project: a cinema-supper club called KinoVino, which offers film screenings and sit-down dinners with unique menus inspired by the films. Since its launch in May 2015, KinoVino has established a reputation as one of London's most original projects, redefining the local food and film scene. Alissa has also launched a private events branch of KinoVino, organising product launches and private gatherings. She regularly holds food popups and supper clubs where she explores the cuisine of the former Soviet Union. Alissa was also shortlisted for the 2017 Young British Foodie Awards. Find out more about Alissa and her work at [www.kinovino.org](http://www.kinovino.org) and follow her on Instagram @borsch\_and\_no\_tears"

**Salt and time will transform perceptions of the food of the former soviet union and especially siberia the crossroads of eastern european and central asian cuisine with 100 inviting recipes adapted for modern tastes and western kitchens and evocative storytelling to explain and entice why not try t**

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**Gruzinchiki are fish rolls prepare a thin dough as if for pelmeni roll it out an**

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Do not cover but bring to the boil then reduce the heat to a

minimum and simmer for 30 40 minutes this , salt amp time will transform perceptions of the food of the former soviet union and especially siberia the crossroads of eastern european and central asian cuisine with 100 inviting recipes adapted for m, salt amp time will transform perceptions of the food of the former soviet union and especially siberia the crossroads of eastern european and central asian cuisine with 100 if anyone had to write a russian cookbook.

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**Salt and time recipes from a russian kitchen i am delighted to share the wonderful news that my debut cookbook is out now salt and time explores the culinary heritage that i grew up with delving into the intricate history of russian siberian and soviet cooking it features dishes dear to my family recipes that i ve discovered in soviet**

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with 100 if anyone had to write a russian cookbook.

**Add the chestnut mushrooms and salt and cook over a medium heat for 5 8 minutes until the mushrooms have relea**

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