

baked beans recipe jamie oliver

Baked Beans Recipe Jamie Oliver: A Hearty Twist on a Classic Favorite

baked beans recipe jamie oliver is one of those comforting dishes that brings warmth and flavor to any table. Whether you're looking to jazz up your breakfast, add a tasty side to your barbecue, or simply enjoy a wholesome meal, Jamie Oliver's take on baked beans offers a fresh and vibrant approach. Known for his simple yet flavorful recipes, Jamie's version infuses traditional baked beans with a perfect balance of herbs, spices, and natural sweetness, making it a must-try for anyone who loves hearty, home-cooked meals.

If you've ever wondered how to elevate canned beans into something truly special or want to master a slow-cooked, rich baked beans recipe from scratch, Jamie Oliver's method is both accessible and rewarding. Let's dive into what makes this recipe stand out and how you can recreate it in your own kitchen.

Why Choose Jamie Oliver's Baked Beans Recipe?

Jamie Oliver has a knack for turning humble ingredients into incredible dishes with minimal fuss. His baked beans recipe is no exception. Unlike traditional baked beans that often rely heavily on sugar-laden sauces or canned shortcuts, Jamie emphasizes fresh ingredients and natural flavors, making the dish healthier and more vibrant.

One of the standout features of his recipe is the use of fresh herbs and a blend of spices that complement the beans perfectly without overpowering them. This approach not only enhances the texture and taste but also adds a depth of flavor that's often missing in store-bought versions.

Fresh Ingredients Make All the Difference

Jamie's baked beans recipe typically calls for dried haricot or navy beans, which, when soaked and cooked slowly, develop a creamy texture that canned beans can't match. The beans are simmered with fresh tomatoes, onions, garlic, and a hint of smoked paprika or chili flakes to add subtle smokiness and warmth.

By using fresh herbs like thyme or rosemary and natural sweeteners like honey or a touch of maple syrup, the dish achieves a perfect harmony of sweet, smoky, and savory notes. This balance is what makes Jamie Oliver's baked beans so memorable and delicious.

Step-by-Step Guide to Making Jamie Oliver's Baked Beans

Crafting this baked beans recipe isn't complicated, but it does reward patience and careful seasoning. Here's a simplified outline to get you started:

Ingredients You'll Need

- 250g dried haricot or navy beans (soaked overnight)
- 1 large onion, finely chopped
- 2 garlic cloves, minced
- 400g canned chopped tomatoes or fresh tomatoes, diced
- 1 tbsp tomato paste

- 1 tsp smoked paprika
- 1 tbsp honey or maple syrup
- Fresh thyme or rosemary sprigs
- Salt and freshly ground black pepper
- Olive oil
- Water or vegetable stock

Preparation and Cooking Tips

1. **Soak the Beans:** Start by soaking the dried beans in plenty of cold water overnight. This helps soften them and reduces cooking time.
2. **Cook the Beans:** Drain and rinse the beans, then place them in a large pot with fresh water. Bring to a boil, reduce heat, and simmer gently for about 1 to 1.5 hours until tender but not mushy.
3. **Sauté the Base:** In a large pan, heat olive oil and gently cook the onion and garlic until soft and fragrant. This forms the flavor foundation.
4. **Add the Tomatoes and Seasonings:** Stir in the chopped tomatoes, tomato paste, smoked paprika, and honey. Add the fresh herbs and season with salt and pepper.
5. **Combine and Simmer:** Drain the beans and add them to the tomato mixture. Pour in some

vegetable stock or water to achieve a rich, saucy consistency. Let everything simmer gently for 20-30 minutes, allowing flavors to meld beautifully.

6. **Adjust Seasoning:** Taste and adjust salt, pepper, or sweetness as needed. Remove herb sprigs before serving.

How to Serve Jamie Oliver's Baked Beans

This baked beans recipe is incredibly versatile. You can serve it as a hearty breakfast alongside eggs, toast, and grilled tomatoes, or as a warming side dish with grilled meats or roasted vegetables. Jamie often suggests pairing it with crusty homemade bread or fluffy mashed potatoes, which soak up the delicious sauce.

For a fun twist, try spooning the beans over baked sweet potatoes or mixing them into a vibrant salad for a protein boost. The natural sweetness and smokiness of the dish complement many flavors, making it a crowd-pleaser at any meal.

Adding Your Personal Touch

One of the joys of cooking Jamie Oliver's recipes is how adaptable they are. Feel free to experiment with:

- **Spices:** Add a pinch of chili flakes or cumin for a bit more heat and complexity.
- **Herbs:** Swap thyme for oregano or add fresh parsley at the end for brightness.

- **Vegetables:** Toss in diced bell peppers, carrots, or mushrooms for extra texture and nutrients.
- **Protein Boost:** Stir in cooked chorizo, smoked bacon, or even some shredded chicken for a heartier meal.

Why Homemade Baked Beans Outshine Canned Versions

Many people default to canned baked beans for convenience, but making Jamie Oliver's baked beans recipe at home offers several advantages. Not only can you control the ingredients, avoiding preservatives and excess sugar, but you also get to tailor the flavors to your liking.

The slow-cooked beans have a richer, creamier texture, and the fresh tomato base tastes far superior to the overly sweet, tangy sauces found in cans. Plus, the satisfaction of creating a dish from scratch — especially one as comforting as baked beans — is well worth the effort.

Storage and Leftover Ideas

Leftover baked beans keep well in the refrigerator for up to 3 days and can be frozen for longer storage. Reheat them gently on the stove or in the microwave.

Don't let leftovers go to waste; use them in:

- Baked bean and cheese toasties
- Hearty bean chili

- A topping for loaded baked potatoes
- In wraps or burritos with fresh salad and avocado

Jamie Oliver's baked beans recipe is a wonderful foundation for all kinds of meals, making it a versatile addition to your culinary repertoire.

Exploring Jamie Oliver's approach to baked beans brings new life to a classic dish. With fresh ingredients, simple techniques, and a focus on natural flavors, you can enjoy rich, satisfying baked beans that feel homemade and wholesome every time. So grab some dried beans, fire up your stove, and discover how delightful baked beans can truly be.

Frequently Asked Questions

What ingredients are needed for Jamie Oliver's baked beans recipe?

Jamie Oliver's baked beans recipe typically requires haricot beans, tomatoes, onions, garlic, smoked paprika, chili, mustard seeds, maple syrup or brown sugar, apple cider vinegar, and olive oil.

How long does it take to make Jamie Oliver's baked beans from scratch?

It usually takes about 1 to 1.5 hours to prepare and cook Jamie Oliver's baked beans from scratch, including soaking the beans if using dried beans, or about 30-40 minutes if using canned beans.

Can Jamie Oliver's baked beans recipe be made vegan?

Yes, Jamie Oliver's baked beans recipe is naturally vegan as it uses plant-based ingredients like beans, tomatoes, and spices without any animal products.

What makes Jamie Oliver's baked beans recipe different from traditional baked beans?

Jamie Oliver's recipe uses fresh ingredients and a blend of spices like smoked paprika and mustard seeds to create a smoky, tangy flavor, and often incorporates natural sweeteners like maple syrup rather than processed sugars.

How should Jamie Oliver's baked beans be served?

Jamie Oliver's baked beans can be served hot as a side dish with toast, eggs, or grilled meats, or used as a topping for baked potatoes and burgers for a flavorful meal.

Additional Resources

Baked Beans Recipe Jamie Oliver: A Culinary Exploration

baked beans recipe jamie oliver has garnered significant attention among home cooks and culinary enthusiasts who admire the British chef's approach to simple yet flavorful dishes. Jamie Oliver's take on baked beans transcends the conventional canned variety, offering a fresh, homemade alternative that emphasizes natural ingredients, balanced spices, and a hearty, comforting texture. This article delves into the intricacies of Jamie Oliver's baked beans recipe, analyzing its components, preparation, and the reasons behind its popularity.

Understanding Jamie Oliver's Approach to Baked Beans

Jamie Oliver is renowned for his philosophy of returning to the roots of cooking — using fresh, wholesome ingredients and straightforward techniques that elevate everyday meals. His baked beans recipe exemplifies this ethos by steering away from processed shortcuts, focusing instead on layering flavors through slow cooking and natural sweeteners.

Unlike commercial baked beans, which often rely on additives and high sugar content, Jamie's recipe opts for dried beans, typically haricot or navy beans, which are soaked and then simmered gently. This method not only improves the texture, ensuring the beans are tender yet intact, but also enhances digestibility and nutritional value.

Key Ingredients and Flavor Profile

At the heart of Jamie Oliver's baked beans recipe lies a combination of ingredients that balance sweetness, acidity, and smokiness. Common components include:

- **Dried white beans:** Soaked overnight and cooked until tender, providing a creamy base.
- **Tomatoes and tomato purée:** Adding acidity and body, these ingredients form the sauce's backbone.
- **Smoked paprika or smoked bacon:** A subtle smoky note that differentiates homemade baked beans from their canned counterparts.
- **Onions and garlic:** Aromatics that infuse depth and complexity.
- **Brown sugar or honey:** Natural sweeteners that counterbalance the acidity of tomatoes.

- **Mustard or Worcestershire sauce:** Providing umami and a slight tanginess.

This carefully curated blend results in a savory, slightly sweet, and tangy dish that is both comforting and versatile.

Preparation Techniques and Cooking Methods

One of the distinguishing features of Jamie Oliver's baked beans recipe is the emphasis on slow cooking. After soaking the beans overnight, they are simmered for an extended period, allowing the flavors to meld and the beans to achieve a tender consistency without becoming mushy.

Jamie often recommends cooking the beans in a heavy-bottomed pan or a Dutch oven to ensure even heat distribution. The sauce is prepared separately, with onions and garlic gently sautéed before adding tomatoes, spices, and sweeteners. Once combined, the beans and sauce simmer together, typically for an hour or more, which intensifies the flavors and creates a rich, cohesive dish.

This slow-cooking approach contrasts sharply with the convenience of canned baked beans but rewards patience with superior taste and texture.

Health and Nutritional Considerations

Jamie Oliver's baked beans recipe is notable not only for flavor but also for its nutritional advantages. Using dried beans avoids the excess sodium and preservatives often found in canned varieties. Beans are an excellent source of plant-based protein, dietary fiber, and essential vitamins and minerals such as iron and folate.

Moreover, by controlling the amount of sugar and salt added, Jamie's method results in a healthier

dish that fits well within balanced diets. The inclusion of natural sweeteners like honey or brown sugar, rather than refined sugars, aligns with contemporary nutritional recommendations.

Comparisons with Traditional and Commercial Baked Beans

When comparing Jamie Oliver's recipe to standard baked beans available in supermarkets, several distinctions emerge:

- **Ingredient Quality:** Jamie's recipe prioritizes fresh, whole ingredients over processed additives.
- **Flavor Complexity:** The slow cooking and use of smoked elements create deeper, more nuanced flavors.
- **Texture:** Home-cooked beans maintain their integrity without the overly soft or mushy consistency sometimes found in canned options.
- **Customization:** The recipe allows flexibility in adjusting spice levels, sweetness, and smokiness to personal preferences.
- **Preparation Time:** The main drawback is the time investment required, which is significantly longer than heating canned beans.

This trade-off between convenience and quality is a key consideration for home cooks deciding whether to adopt Jamie Oliver's method.

Versatility and Serving Suggestions

Jamie Oliver's baked beans are not confined to a single culinary use. Their rich flavor and hearty texture make them suitable for various applications:

1. **Breakfast staple:** Served alongside eggs, toast, and grilled tomatoes for a traditional English breakfast.
2. **Comfort food:** As a side dish to barbecues or roasted meats.
3. **Vegetarian meals:** Incorporated into wraps, salads, or as a base for bean burgers.
4. **Enhancing other recipes:** Added to stews or casseroles for extra protein and flavor.

This adaptability contributes to the recipe's enduring appeal among diverse audiences.

Potential Challenges and Tips for Success

While the baked beans recipe Jamie Oliver promotes is accessible, several practical challenges may arise, particularly for novice cooks:

- **Soaking and cooking time:** The requirement for overnight soaking and prolonged simmering demands planning ahead.
- **Achieving the right texture:** Overcooking can lead to mushy beans, while undercooking results in hardness.

- **Balancing flavors:** Adjusting sweetness, acidity, and smokiness to personal taste may require experimentation.

To mitigate these issues, Jamie suggests tasting frequently during cooking and adjusting seasoning incrementally. Using a slow cooker can also streamline the process, providing hands-off cooking with consistent results.

In summary, Jamie Oliver's baked beans recipe offers a refined, wholesome alternative to traditional canned versions. Its emphasis on fresh ingredients, slow cooking, and balanced seasoning aligns with contemporary culinary trends favoring health and authenticity. While it demands more time and attention, the resulting dish rewards effort with superior flavor, texture, and nutritional value, making it a worthy addition to any home cook's repertoire.

Baked Beans Recipe Jamie Oliver

baked beans recipe jamie oliver: *Simply Jamie* Jamie Oliver, 2024-11-12 MAKE YOUR LIFE SIMPLER AND MORE DELICIOUS SIMPLY JAMIE IS THE NEW MUST-HAVE COOKBOOK THAT MAKES IT EASY TO FIT GOOD FOOD INTO BUSY LIVES In five knockout chapters covering Midweek Meals, Weekend Wins, One-Pan Dinners, Pantry Love and Delicious Desserts, Simply Jamie exists to inspire you to get cooking. Whatever your needs, you can trust that these recipes will slot right into your busy life, with total ease--from 15-minute-to-table dishes and no-time-to-shop pantry rescues to weekend wins that create smart leftover ideas, making mealtimes a breeze in the days that follow. Chapters include: MIDWEEK MEALS: Think simple dinners, quick lunches, clever ingredient shortcuts and fast flavor bombs like Jarred Pepper Pasta and an effortless Smash Burger. WEEKEND WINS: Meal planning, made easy! Get organized on the weekend, then transform the leftovers into ingenious dishes in the days that follow. Think Batch-It-Up Bolognese, Versatile Cornbread and more. ONE-PAN DINNERS: Let the oven do the hard work with clever assembly meals like Roasted Veg with Camembert Fondue and Gochujang Chicken Noodle Bake. PANTRY LOVE: Delight in the best of your pantry with Jamie's thrifty recipes--Pantry Raid Fishcakes, Harissa Butter Beans and beyond. DELICIOUS DESSERTS: Hit the sweet spot with Jamie's ultimate shortcuts to delicious desserts like Decadent Chocolate Cake 5 ways and Fabulous Canned Fruit Granitas. This is a book about inspiration and bringing joy back into the kitchen.

baked beans recipe jamie oliver: *Not Your Mother's Casseroles* Faith Durand, 2017-10-31 The cookbook that brought casseroles into the twenty-first century is back with glorious new one-dish recipes that give starchy, too-fatty casseroles the boot. Simple, fresh, wholesome, and delicious, these one-dish meals fit the way we eat and live today. Author Faith Durand opens up a whole new world of casserole cookery with more than 225 recipes to suit every taste and lifestyle. Canned vegetables, boxed cheese, condensed soups baked into a grey goop are a thing of the past! In this

updated edition, Faith Durand brings together the simplicity of the one-pot meal with fresh and healthy ingredients to create casseroles that are decidedly “not your mother’s.” Not only will you get inspired recipes like Lemon Brioche French Toast, Spicy Butternut Squash, and Strata with Bacon, but Faith has included modern interpretations of classics like Green Bean Casserole and Hearty Lasagna with Sausage. Also featuring vegan recipes and gluten-free offerings, Not Your Mother’s Casseroles: Revised and Expanded Edition will fit any specialty diet.

baked beans recipe jamie oliver: Jamie's 15-Minute Meals Jamie Oliver, 2015-03-12 Create delicious, nutritionally balanced dishes in just 15 minutes with the revolutionary kitchen companion, Jamie's 15-Minute Meals 'Far and away the most balanced and exciting everyday cookbook out there' THE TIMES _____ Packed with clever, methodical, recipes full of big flavours, Jamie's 15 Minute Meals takes the concept of fast, everyday food to a new level. In this essential collection, Jamie has taken inspiration from all over the world, embracing tastes that we all love and playing on classic chicken, steak, pasta and global street food dishes. You'll be amazed what you can create in just 15 minutes . . . - CHICKEN TIKKA with lentil, spinach and naan salad - GLAZED PORK FILLET with Cajun-style pepper rice - CRAB BOLOGNESE with crunchy fennel salad - MEXICAN TOMATO SOUP with chilli nachos - FALAFEL WRAPS with grilled veg and salsa Whether you're cooking for your family or grabbing a quick bite, Jamie's 15 Minute Meals has the perfect combination of light snacks and hearty meals to satisfy everyone. These are some of the quickest, easiest meals Jamie's ever done, reliable companion for you and your family. In Jamie's extensive collection of internationally loved and trusted cookbooks, this is the one about cooking good food, fast. 'Far and away the most balanced and exciting everyday cookbook out there - and if you liked 30-Minute Meals, this will knock your socks off. Jamie should be given the Victoria Cross' The Times

baked beans recipe jamie oliver: Easy Air Fryer Jamie Oliver, 2025-05-13 Get ready for Jamie's next cookbook, coming Spring 2025! Now available for preorder. TRANSFORM YOUR AIR FRYER COOKING WITH JAMIE OLIVER'S EASY, VERSATILE, AND DELICIOUS RECIPES--PRE-ORDER TODAY! Whether you're new to air frying or an expert, Jamie's here to help you take your gadget to the next level—enter Easy Air Fryer. The result of months of experimentation, this is the book to show you just how delicious and versatile air frying can be. Whether prepping ahead or cooking to order, Jamie will have you making meals people won't believe were created in the air fryer. Chapters include Quick Fixes, New Classics, Big Up the Veg, Super Salads, A Little Bit Fancy, Cute Canapes, Get Your Bake on and Delightful Desserts. Full of hacks, inspiration and new ideas, Jamie's Easy Air Fryer will have you cooking easy, tasty, nutritious food time and again.

baked beans recipe jamie oliver: 150 MEXICAN RECIPES JESSICA INGLATERRA, 2024-02-16 ☐ Explore the Authentic Flavor of Mexico: 150 Exclusive Recipes in an Incredible Ebook! ☐☐ ☐ Get ready for an extraordinary culinary journey with our Ebook Flavor of Mexico: 150 Authentic Recipes. Uncover the secrets of Mexican cuisine, exploring a rich tapestry of flavors, aromas, and traditions that will turn your meals into true feasts for the palate! ☐ What makes our Ebook special? 1☐ Exceptional Variety: From classic tacos and guacamoles to lesser-known dishes, our book offers a careful selection of 150 recipes that represent the true heart of Mexican cuisine. 2☐ Easy to Follow: Each recipe is carefully explained, from authentic ingredients to simplified step-by-step instructions, making Mexican cuisine accessible to everyone, even kitchen beginners. 3☐ Tips from Local Chefs: We've incorporated secrets directly from Mexican kitchens, ensuring that your culinary experience is genuine and authentic. 4☐ Culinary Adventure at Home: Transform your daily meals into vibrant flavor festivals, providing you and your loved ones with a unique and unforgettable experience. ☐ Exclusive Bonuses: In addition to delicious recipes, we offer special bonuses, such as decoration tips to create a Mexican atmosphere in your home and suggestions for pairing with the best beverages. ☐ Whether you're a culinary enthusiast or a lover of Mexican culture, this Ebook is the key to unlocking a universe of authentic flavors. Don't miss the chance to become the Mexican chef of your home - get it now and embark on this exciting culinary journey! ☐☐

baked beans recipe jamie oliver: Jamie's Food Revolution Jamie Oliver, 2009-10-13 undefined

baked beans recipe jamie oliver: Veg Jamie Oliver, 2019-08-22 JAMIE OLIVER IS BACK WITH OVER 100 BRILLIANTLY EASY, DELICIOUS & FLAVOUR-PACKED VEG RECIPES Includes ALL the recipes from Jamie's Channel 4 series MEAT FREE MEALS _____ Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavour combinations, this book ticks all the boxes. Discover simple but inventive veg dishes including: · ALLOTMENT COTTAGE PIE with root veg, porcini mushrooms, marmite & crispy rosemary · CRISPY MOROCCAN CARROTS with orange & thyme syrup, tahini & harissa rippled yoghurt · SPICED PARSNIP SOUP with silky poppadoms & funky chips · WARM GRAPE AND RADICCHIO SALAD with toasted pine nuts, sticky balsamic & honey · HASSELBACK AL FORNO with root veg galore, wilted spinach & lentils With chapters on Soups & Sarnies, Brunch, Pies Parcels & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Jamie's recipes will leave you feeling full, satisfied and happy - and not missing meat from your plate. _____ GUARDIAN COOKBOOKS OF THE YEAR 'Brilliant' Mail on Sunday 'There's something for everyone' Daily Telegraph 'Dishes are vibrant and full of flavour and this book is all about making them affordable and easy' Independent 'Jamie makes vegetarian cooking easy, fun and accessible with recipes that can be whipped up after a long day at work. There are bags of flavour in every one - and they're all family-friendly' Good Food

baked beans recipe jamie oliver: Sail Away Nicola Rodriguez, 2011-12-09 You long to escape the daily grind, buy a boat and sail away. This book tells you how to turn your dreams into a reality. There is practical advice on everything from choosing a boat to crossing oceans. You'll be guided through each step of the preparation before casting off on your adventure of a lifetime. There's information on everything the would-be blue water sailor needs to consider, including safety, communications, children, ocean passages and budgeting. _x000D_ Learn about routes and destinations around Europe, the Caribbean, the Pacific and beyond to help you cruise the Mediterranean, cross the Atlantic or circumnavigate the world. Colour photographs and charts will inspire and inform in this essential guide for the 21st century blue water sailor.

baked beans recipe jamie oliver: Culinary Linguistics Cornelia Gerhardt, Maximiliane Frobenius, Susanne Ley, 2013-07-04 Language and food are universal to humankind. Language accomplishes more than a pure exchange of information, and food caters for more than mere subsistence. Both represent crucial sites for socialization, identity construction, and the everyday fabrication and perception of the world as a meaningful, orderly place. This volume on Culinary Linguistics contains an introduction to the study of food and an extensive overview of the literature focusing on its role in interplay with language. It is the only publication fathoming the field of food and food-related studies from a linguistic perspective. The research articles assembled here encompass a number of linguistic fields, ranging from historical and ethnographic approaches to literary studies, the teaching of English as a foreign language, psycholinguistics, and the study of computer-mediated communication, making this volume compulsory reading for anyone interested in genres of food discourse and the linguistic connection between food and culture. Now Open Access as part of the Knowledge Unlatched 2017 Backlist Collection.

baked beans recipe jamie oliver: Star Fish Daisy Jones, 2014-10-01 Go ahead. Feel smug. With Star Fish in your hands, there will no longer be anything fishy about the seafood meals you produce. In fact, the lip-smackingly good recipes in this book use only the top ten most sustainable fish off the SASSI (SA Sustainable Seafood Initiative) green list. In this surprisingly funny, surprisingly fascinating read, author Daisy Jones takes you on an epic road trip to meet the farmers, conservationists, fishermen and scientists who will protect the top ten in the years to come. You'll visit a vloeking oyster farmer in a wasteland on the West Coast and a high-heeled SASSI scientist. You'll meet an abundantly bearded kabeljou farmer in Paternoster, a third-generation treknetter in Fish Hoek and an Irish-accented aquaculturist in East London. Daisy has conducted hours of interviews on boats, rafts and on farms to find out why her top ten are not in danger of overfishing and why catching them does no damage to the environment. The chapters on each fish, and the paintings and illustrations that accompany them, will secure the top ten in your memory - a

phenomenon sure to come in handy when you shop or dine out sans SASSI checklist. The recipes at the end of each chapter, gorgeously photographed by Craig Fraser, tempt those of us in the habit of opting for white linefish and prawns to try something meatier (yellowtail), oilier (sardines) or slurpier (mussels). A chart at the end of the book provides green alternatives to orange- and red-listed fish - both local and overseas varieties. There's a word on SASSI, a word on the MSC (Marine Stewardship Council) and a word on the state of our oceans. It's an adventure, switching to green fish. And it's the right thing to do.

baked beans recipe jamie oliver: 5 Ingredients Mediterranean Jamie Oliver, 2023-08-31
QUICK & EASY RECIPES FOR EXCITING EVERYDAY COOKING THE BRAND NEW 5 INGREDIENTS COOKBOOK FROM JAMIE OLIVER A NO. 1 SUNDAY TIMES BESTSELLER AND A SUNDAY TIMES COOKBOOK OF THE YEAR: 'Flavour without fuss' FEATURING RECIPES FROM THE HIT NEW CHANNEL 4 SHOW JAMIE'S 5 INGREDIENT MEALS 5 Ingredients Mediterranean is everything people loved about the first book, but with the added va-va-voom of basing it on Jamie's lifelong travels around the Med. With over 125 utterly delicious, easy-to-follow recipes, it's all about making everyday cooking super-exciting, with minimal fuss - all while transporting you to sunnier climes. You'll find recipes to empower you to make incredibly delicious food, but without copious amounts of ingredients, long shopping lists or loads of washing up. 65% of the recipes are meat-free or meat-reduced, and all offer big, bold flavour. With chapters including Salads, Soups and Sarnies, Pasta, Veg, Pies and Parcels, Seafood, Fish, Chicken and Duck, Meat and Sweet Things, you'll find something for every day of the week, and every occasion. Dishes include: Tender smoky aubergine Epic prawns & beans Rogue ratatouille risotto Sizzling squid Island salad Herby steak & crispy potatoes Easy fig tart Jools' chocolate dreams It's a real celebration of hero Mediterranean flavours and ingredients - quick and easy recipes for exciting everyday cooking. Number 1 Sunday Times bestseller, September 2023 Sunday Times Cookbook of the Year, 2023

baked beans recipe jamie oliver: Soup Kitchen Annabel Buckingham, Thomasina Miers, 2005
The finest soup recipes from the top chefs of today, from Rick Stein and Delia Smith to Giorgio Locatelli and Jamie Oliver. The book is supported by Hugh Fearnley-Whittingstall, the highly acclaimed presenter of Channel 4's River Cottage and Return to River Cottage. Few foods make us feel as good as soup. From the thick tomato soup of childhood to restorative spicy concoctions on chilly evenings, soup and well-being go hand in hand. Now this fantastic collection brings together 100 recipes from top food writers and chefs at work today. From Delia Smith's Butternut Squash Soup with Toasted Sweetcorn to Jamie Oliver's Chickpea, Leek and Parmesan Soup, there are soups here for every need, whether quick post-work suppers or more sophisticated ideas to serve friends. Headed up by Hugh Fearnley-Whittingstall, who introduces the book and gives his practical advice on stocks and key soup-making techniques, it takes a seasonal approach so you can get the best from fresh ingredients. Quirky, interesting photography and design make this a book with real personality, and royalties will go to homeless charities, including the Salvation Army and Crisis. Turner / Delia Smith / Sam Clarke / Marco Pierre-White / Mary Contini / Giorgio Locatelli / Richard Corrigan / Michel Roux Jnr / Prue Leith / Jamie Oliver

baked beans recipe jamie oliver: Jamie Cooks Italy Jamie Oliver, 2018-08-09 'Every bookshelf needs this - it's Italian food, but not as you know it' The Times Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Delicious recipes include . . . · GRILLED APRICOT SALAD with thyme, mozzarella, pink peppercorns and proscuttio · TUNA FETTUCINE with baby courgettes, cherry tomatoes, pecorino and crushed almonds · CHICKEN SKEWERS wrapped in proscuttio with salsa verde stuffing, potatoes and tomatoes · LIMONCELLO TIRAMISU with vanilla mascapone, crushed cherries and white chocolate Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has

chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. _____ *SHORTLISTED FOR A NATIONAL BOOK AWARD* 'An irresistible collection of classic Italian recipes . . . An essential purchase for any fan of Italian cuisine' Daily Express 'Food is described in Jamie's trademark cheeky chappy style, but infused with real, in-depth knowledge of Italian food. Bravo, Jamie' Daily Mail

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