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Savory Orange, Onion, and Olive Focaccia

- 1 ½ tablespoons granulated white sugar
- 2 ½ teaspoons (¼ ounce / 7 grams) active dry yeast
- 1 ¼ cups (315 ml) warm water, divided
- 4 cups (19 ounces / 540 grams) all-purpose flour, divided, plus more for kneading
- 2 teaspoons salt
- Finely grated zest of 3 oranges, about 1 ½ tablespoons
- 4 tablespoons olive oil, divided
- 1 to 2 oranges
- 1 to 1 ½ yellow or red onions
- 1 cup black cured, green, or purple olives
- Sea salt flakes, preferably smoked, coarse salt, or Orange Salt (page 10)
- Freshly ground black pepper, to taste
- Fresh oregano or thyme leaves, optional

WHETHER BAKED UP THICK AND FLUFFY OR ROLLED OUT THIN and crispy, this focaccia highlights the delicious combination of onion, orange, and olives, making a fantastic, unusual bread for dinner, a snack, or part of a light meal. The amount of topping you use will depend on the size of your focaccia as well as the size of your oranges and onions; just know that the flavors mellow and the onions shrink when baked. The focaccia is best eaten warm from the oven but is excellent when cooled.

Place the sugar, yeast, and ¼ cup (65 ml) of the water in a bowl and let stand for 15 minutes until the yeast has dissolved and the mixture is foamy.

Place 3 ¾ cups (500 grams) of the flour, salt, and zest in a large mixing bowl. Rub together with your fingers until blended and there are no clumps of zest; make a well in the center of the flour. Pour 2 tablespoons oil, yeast mixture, and remaining water into the well and stir with a wooden spoon until a rough dough forms; if there are any pockets of flour that won't blend in, add more warm water, 1 to 2 tablespoons at a time, only as needed.

Turn the dough out onto a lightly floured work surface and knead in the remaining ¼ cup (40 grams) flour. Knead the dough for 6 minutes, dusting both the dough and the work surface lightly with more flour to keep the dough from sticking. The dough should be soft, smooth, and elastic.

Oil a large, clean mixing bowl with 1 tablespoon of the oil. Place the ball of dough in the bowl, turning to coat the surface of the dough with oil. Cover the bowl with plastic wrap and a kitchen towel and let rise for 1 hour until double in size.

Prepare the toppings by peeling the oranges, cutting away all the white pith, and slicing across the core into ¼-inch slices, about 6 slices per orange. If you prefer, slice each round into 4 triangles. Peel and trim the onion and slice as thinly as possible—cut the onion in half if easier—separating the slices into rings.

Preheat the oven to 400 degrees F.



Mediterranean Lamb or Veal Meatballs

MEATBALLS

1 cup soft fresh bread crumbs
from crustless sandwich bread
3 tablespoons orange juice
20 to 25 ounces (560 to 700
grams) ground lamb, veal, or
half each lamb and beef
1 large egg, slightly beaten
4 tablespoons finely chopped
fresh coriander or flat-leaf
parsley, plus extra, for garnish
1 large clove garlic, peeled and
finely minced
1 teaspoon salt
½ teaspoon freshly ground black
pepper
¼ teaspoon smoked paprika
¼ teaspoon ground coriander or
cumin
1 teaspoon orange zest or
orange powder
1 tablespoon vegetable or olive
oil
(continued)

ORANGES, LEMONS, AND LOADS OF FRESH AND DRIED SPICES give this dish a bright, distinctive Mediterranean twist to your everyday meatballs in red sauce, whether using lamb, veal, or beef. Have everything prepared, measured, weighed, chopped, minced, and zested before starting the recipe. I added mild Spanish dried ñora peppers, which infuse the sauce with an intriguing hint of sweet and smoky, but the sauce is just as delicious without the peppers.

Place the bread crumbs in a shallow soup bowl and add the orange juice; toss until the bread has soaked up the juice.

Place the ground meat in a large mixing bowl; add the softened bread crumbs and the remaining meatball ingredients except the oil. Using your hands, squeeze and combine until well-blended. Shape into 20–25 well-packed meatballs, about 1 ½–1 ¾-inch diameter. Heat the oil in a large skillet on medium-high heat; add the meatballs and sear on all sides until browned and crispy on the outside, about 4–5 minutes. If cooking the meatballs in 2 batches, add a bit more oil to the pan for the second batch, if needed. Remove browned meatballs from the pan and reserve on a plate.

Lower the heat to medium and add oil to the skillet. Add the onion and garlic and sauté 3–5 minutes or until soft. Add the wine to deglaze the pan, scraping up the brown bits from the bottom, and let the wine boil for 1 minute. Whisk all of the remaining sauce ingredients together in a small bowl, except for the Parmesan, until well mixed. Add to the skillet, stir well, lower the heat slightly, and simmer uncovered, stirring occasionally, until the sauce is slightly thickened, 4–5 minutes. Taste and add more salt and pepper, as desired.

Slide the meatballs into the sauce and simmer, stirring occasionally, until cooked through, about 10 minutes depending on the size of the meatballs and how well you like them cooked.

Serve hot with pasta, topped with chopped fresh coriander or parsley, and Parmesan cheese.

(continued)



Serves 8 to 10

Orange-Honey Spiced Pecan Cake with Cream Cheese Frosting

CAKE

3 medium to large oranges
1 cup (3 ounces / 85 grams)
quick cooking oats
8 tablespoons (4 ounces /
115 grams) unsalted butter,
cubed and softened to room
temperature, plus extra to
prepare pans
1 cup (4.8 ounces / 135 grams)
all-purpose flour, sifted
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground allspice
¼ teaspoon ground nutmeg
¾ cup (150 grams) granulated
white sugar
½ cup (125 ml) honey
½ cup (125 ml) maple syrup
2 large eggs
1 teaspoon vanilla extract
1 cup (3.5 ounces / 100 grams)
coarsely chopped pecans or
walnuts
(continued)

THIS IS AN ASTONISHING CAKE ENVELOPED IN RUSTIC COMFORT. Similar to the warm spice flavors and dense, super moist texture of a carrot cake, but without the carrots, this cake needs nothing more than tangy cream cheese frosting, the perfect foil to the sweet cake and the earthy pecans. Decorate with chopped candied orange zest and more pecans, or by lightly dusting the top of the frosted cake with Orange Sugar (page 49). If you prefer, you can use a 9 x 13-inch cake pan or a cupcake tin, baking for closer to 30 minutes.

Cake

Finely zest 2 of the oranges and set aside. Juice all of the oranges for 1 cup (250 ml) juice. In a small saucepan, bring the juice just to the boil. Remove from heat.

Place the oats in a medium mixing bowl and pour the hot juice over the oats, stirring until moistened. Let stand for 30 minutes.

Preheat the oven to 325 degrees F. Butter and flour two 8-inch (20-cm) round cake pans, tapping out the excess flour or butter and line the bottoms with parchment paper.

In a small bowl, stir together the flour, baking powder, baking soda, salt, and spices.

In a large mixing bowl, beat butter and sugar together on low speed until light and fluffy. Continue beating, adding the honey and syrup in a slow, steady stream. Beat in the eggs, 1 at a time just until blended. Add the zest and vanilla and then beat in the oats, followed by the dry ingredients, beating just until well-blended. Fold in the pecans.

Pour the batter into the prepared pans and bake for about 35–40 minutes until the layers are just set in the center.

(continued)





CHOCOLATE ORANGE GRAND MARNIER
MARBLED MADELEINES



VANILLA WHISKEY PANNA COTTA
WITH CARAMELIZED WHISKEY ORANGES



SPICED RED LENTIL AND CARROT SOUP



FRUITED SHRIMP AND GRILLED ORANGE
QUINOA SALAD