

# Jamie Oliver

"Britain's most  
exciting chef"  
Daily Mail

*The Naked Chef 2*





<b>WATERCRESS, ROCKET, SWEET PEAR, WALNUT AND PARMESAN SALAD.....</b>	<b>6</b>
<b>BAKED JERUSALEM ARTICHOKES, BREADCRUMBS, THYME AND LEMON .....</b>	<b>7</b>
<b>WOK-COOKED FRAGRANT MUSSELS .....</b>	<b>8</b>
<b>CRÉME BRÛLÉE - THE WAY I LIKE IT .....</b>	<b>9</b>
<b>STIR-FRIED CHINESE GREENS WITH GINGER, OYSTER AND SOY SAUCE .....</b>	<b>10</b>
<b>OLIVER'S TWIST.....</b>	<b>11</b>
<b>CELLOPHANE NOODLE SALAD.....</b>	<b>11</b>
<b>MANGO LASSI.....</b>	<b>12</b>
<b>MONKFISH WRAPPED IN BANANA LEAVES WITH GINGER, CILANTRO, CHILE, AND COCONUT MILK.....</b>	<b>13</b>
<b>INDIVIDUAL QUICK ENGLISH TRIFLE .....</b>	<b>14</b>
<b>PECAN VANILLA ICE CREAM WITH MAPLE SYRUP .....</b>	<b>15</b>
<b>SPAGHETTI WITH WILD MUSHROOMS.....</b>	<b>16</b>
<b>MUSHROOM SARNIE .....</b>	<b>17</b>
<b>WARM ROCKET SALAD .....</b>	<b>18</b>
<b>SPAGHETTI PUTTANESCA.....</b>	<b>19</b>
<b>FRUIT COBBLER .....</b>	<b>20</b>
<b>POT-ROASTED PORK IN WHITE WINE WITH GARLIC, FENNEL, AND ROSEMARY.....</b>	<b>21</b>
<b>SALAD OF MARINATED CHARRED SQUID WITH CANNELLINI BEANS, ROCKET, AND CHILE .....</b>	<b>22</b>
<b>PANETTONE BREAD AND BUTTER PUDDING.....</b>	<b>23</b>
<b>PROPER POLENTA .....</b>	<b>24</b>
<b>CHICKEN IN MILK.....</b>	<b>25</b>
<b>CALZONE .....</b>	<b>26</b>
<b>SQUASHED CHERRY TOMATO AND SMASHED OLIVE BRUSCETTA.....</b>	<b>28</b>
<b>MY MUMS SPOTTIER DICK .....</b>	<b>29</b>
<b>MINTY MUSHY PEAS .....</b>	<b>30</b>
<b>FISH AND CHIPS .....</b>	<b>31</b>
<b>BASIL AND LIME SORBET.....</b>	<b>32</b>
<b>TAGLIATELLE WITH SAFFRON, SEAFOOD, AND CREAM .....</b>	<b>33</b>



<b>SEARED CARPACCIO OF BEEF WITH ROASTED BABY BEETS, CREAMED HORSERADISH, WATERCRESS AND PARMESAN .....</b>	<b>34</b>
<b>PORTUGUESE CHOCOLATE TARTS.....</b>	<b>35</b>
<b>ROASTED SWEET GARLIC AND THYME RISOTTO WITH TOASTED ALMONDS AND BREADCRUMBS .....</b>	<b>37</b>
<b>BEEF WITH SOY SAUCE AND GINGER .....</b>	<b>39</b>
<b>THE EASIEST SEXIEST SALAD IN THE WORLD .....</b>	<b>40</b>
<b>MARGARITAS .....</b>	<b>40</b>
<b>SALMON WITH HERBS IN NEWSPAPER.....</b>	<b>41</b>
<b>BRUNCH BREADS.....</b>	<b>42</b>
<b>CHICKEN BREAST BAKED IN A BAG .....</b>	<b>44</b>
<b>COOK IN CURRY SAUCE.....</b>	<b>45</b>
<b>LEMON PICKLE.....</b>	<b>47</b>
<b>CHOCOLATE MOUSSE WITH SESAME SNAPS .....</b>	<b>48</b>
<b>HUGE YORKSHIRE PUDDINGS .....</b>	<b>49</b>
<b>BEST ROAST BEEF .....</b>	<b>50</b>
<b>SEARED SALMON WITH COURGETTES, ASPARAGUS, AND ROCKET.....</b>	<b>52</b>
<b>PORK AND CRACKLING .....</b>	<b>53</b>
<b>BAKED JERUSALEM ARTICHOKES WITH BREAD CRUMBS, THYME AND LEMON.....</b>	<b>55</b>
<b>MARINATED FETA CHEESE SALAD.....</b>	<b>56</b>
<b>ROASTED HAMILTON POUSSIN WRAPPED WITH STREAKY BACON AND STUFFED WITH POTATOES AND SAGE.....</b>	<b>57</b>
<b>SPICED CHERRY TOMATO CHUTNEY .....</b>	<b>58</b>
<b>SALTED PRESERVED LEMONS .....</b>	<b>59</b>
<b>CHUNKY COCONUT, TOMATO, CUCUMBER AND LIME RELISH .....</b>	<b>60</b>
<b>FRAGRANT GREEN CHICKEN CURRY .....</b>	<b>61</b>
<b>VEGETABLE TEMPURA .....</b>	<b>62</b>
<b>PRALINE SEMI-FREDDO .....</b>	<b>64</b>
<b>CHOCOLATE FRIDGE CAKE .....</b>	<b>66</b>
<b>JOOLS' BOLOGNAISE SAUCE.....</b>	<b>67</b>
<b>SPAGHETTI WITH RED ONIONS, SUN DRIED TOMATOES, BALSAMIC VINEGAR AND BASIL</b>	<b>68</b>



<b>PARTY CAKE .....</b>	<b>69</b>
<b>ORANGE AND POLENTA BISCUITS .....</b>	<b>70</b>
<b>BANANA AND HONEY SMOOTHIE .....</b>	<b>71</b>
<b>THE KING OF PUDDINGS.....</b>	<b>72</b>
<b>SLOW ROASTED DUCK .....</b>	<b>73</b>
<b>CHOCOLATE CAMBRIDGE CREAM .....</b>	<b>75</b>
<b>MARINATED LAMB .....</b>	<b>77</b>
<b>MY FAVOURITE WAY OF DRESSING OYSTERS.....</b>	<b>79</b>
<b>SUMMER FRUIT AND PROSECCO JELLY .....</b>	<b>80</b>
<b>PINE NUT AND HONEY TART .....</b>	<b>81</b>
<b>CHILI CON CARNE .....</b>	<b>83</b>
<b>THE BEST PASTA SALAD .....</b>	<b>84</b>
<b>THE BEST HOT CHOCOLATE .....</b>	<b>85</b>
<b>SUSHI ROLLS.....</b>	<b>86</b>
<b>PIZZA.....</b>	<b>87</b>
<b>PANCAKES .....</b>	<b>89</b>
<b>MUSSELS AND SWEET LEEKS.....</b>	<b>91</b>
<b>CHRISTMAS BOMBE .....</b>	<b>92</b>
<b>BROKEN POTATOES .....</b>	<b>94</b>
<b>PORK WITH PEACHES.....</b>	<b>95</b>
<b>LINGUINE WITH PANCETTA, OLIVE OIL, CHILE, CLAMS AND WHITE WINE SAUCE.....</b>	<b>96</b>
<b>SALMON FILLET WRAPPED IN PROSCIUTTO WITH HERBY LENTILS, SPINACH AND YOGHURT .....</b>	<b>97</b>
<b>BAKED FENNEL WITH GARLIC BUTTER AND VERMOUTH.....</b>	<b>98</b>
<b>PINEAPPLE AND GRAPEFRUIT FRAPPE .....</b>	<b>99</b>
<b>CAMPARI AND PASSIONFRUIT SORBET.....</b>	<b>100</b>
<b>SALAD OF BOILED POTATOES, AVOCADO AND CRESS .....</b>	<b>101</b>
<b>CELERIAC AND CELERY SALAD .....</b>	<b>102</b>
<b>BOTHAM BURGER.....</b>	<b>103</b>
<b>CAJUN SPICY RUB .....</b>	<b>104</b>



.....	104
<b>HOT AND FRAGRANT RUB.....</b>	<b>105</b>
.....	105
<b>YOGHURT, MINT AND LIME MARINADE .....</b>	<b>106</b>
<b>ASIAN MARMALADE.....</b>	<b>107</b>
<b>SEARED ENCRUSTED CARPACCIO OF BEEF .....</b>	<b>108</b>
<b>SLOW-COOKED AND STUFFED BABY BELL CHILE PEPPERS .....</b>	<b>109</b>
<b>BLACKENED SWEET AUBERGINE.....</b>	<b>110</b>
<b>SWEET CHILI AND PEPPER SALSA .....</b>	<b>111</b>
<b>APRICOT AND PISTACHIO TARTE TATIN.....</b>	<b>112</b>
<b>SEA BASS WITH FENNEL AND OLIVES .....</b>	<b>113</b>
<b>STICKY CHOCOLATE SPONGE PUDDING .....</b>	<b>114</b>
<b>STEAK WITH A SPICY RUB .....</b>	<b>115</b>
<b>TOMATO AND RUNNER BEANS .....</b>	<b>116</b>
<b>MASH .....</b>	<b>117</b>
<b>SLOW-ROASTED LEG OF PORK WITH SPICY SCRATCHINGS.....</b>	<b>118</b>
<b>SUMMER CRUMBLE.....</b>	<b>119</b>



### **Watercress, Rocket, Sweet Pear, Walnut and Parmesan Salad**





## **Baked Jerusalem Artichokes, Breadcrumbs, Thyme and Lemon**





## **Wok-cooked Fragrant Mussels**







## Crème Brûlée - The Way I like It





## **Stir-Fried Chinese Greens with Ginger, Oyster and Soy Sauce**





**Oliver's Twist**

**Cellophane Noodle Salad**



**Mango Lassi**



**Monkfish Wrapped in Banana leaves with Ginger, Cilantro, Chile, and Coconut Milk**



## Individual Quick English Trifle



## **Pecan Vanilla Ice Cream with Maple Syrup**



## **Spaghetti with Wild Mushrooms**





**Mushroom Sarnie**



## **Warm Rocket Salad**



## **Spaghetti Puttanesca**



## **Fruit Cobbler**



## **Pot-roasted Pork in White Wine with Garlic, Fennel, and Rosemary**



## **Salad of Marinated Charred Squid with Cannellini beans, Rocket, and Chile**



## **Panettone Bread and Butter Pudding**



## **Proper Polenta**



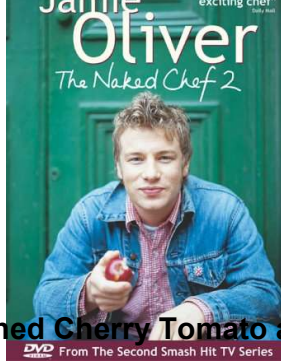


**Chicken in Milk**



**Calzone**





## Squashed Cherry Tomato and Smashed Olive Bruscetta



**My Mums Spottier Dick**



**Minty Mushy Peas**



## **Fish and Chips**



## **Basil and Lime Sorbet**





## **Tagliatelle with Saffron, Seafood, and Cream**



**Seared Carpaccio of Beef with roasted Baby Beets, Creamed Horseradish, Watercress and Parmesan**

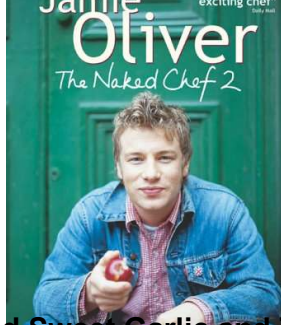
Yield: 6 servings  
Cook Time: 35 minutes

Prep Time: 15 minutes  
Difficulty: Medium



## **Portuguese Chocolate Tarts**

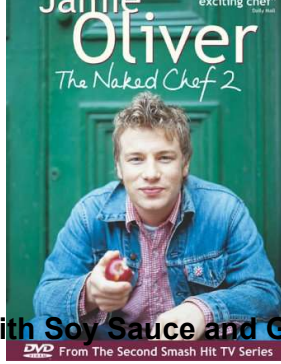




## Roasted Sweet Garlic and Thyme Risotto with Toasted Almonds and Breadcrumbs

**DVD** From The Second Smash Hit TV Series





## Beef with Soy Sauce and Ginger



## **The Easiest Sexiest Salad in the World**

**Margaritas**



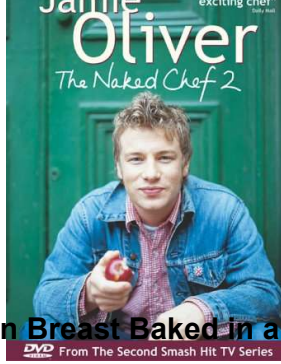


## **Salmon with Herbs in Newspaper**



## **Brunch Breads**



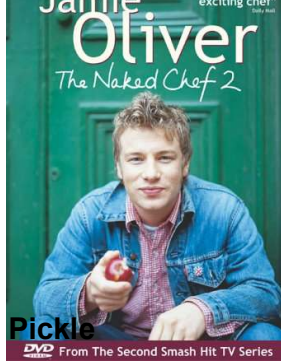


## Chicken Breast Baked in a Bag



**Cook in Curry Sauce**





Lemon Pickle



## **Chocolate Mousse with Sesame Snaps**



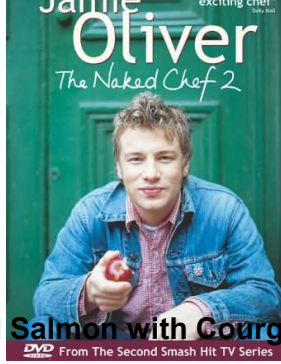


## **Huge Yorkshire Puddings**



## **Best Roast Beef**



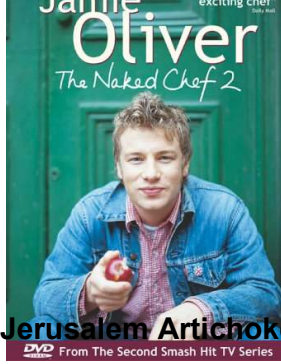


**Seared Salmon with Courgettes, Asparagus, and Rocket**



## **Pork and Crackling**





## Baked Jerusalem Artichokes with Bread Crumbs, Thyme and Lemon



## **Marinated Feta Cheese Salad**





**Roasted Hamilton Poussin Wrapped with Streaky Bacon and Stuffed with Potatoes and Sage**



## **Spiced Cherry Tomato Chutney**



## **Salted Preserved Lemons**



## **Chunky Coconut, Tomato, Cucumber and Lime Relish**

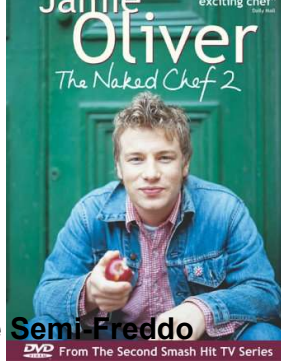


## **Fragrant Green Chicken Curry**



## **Vegetable Tempura**

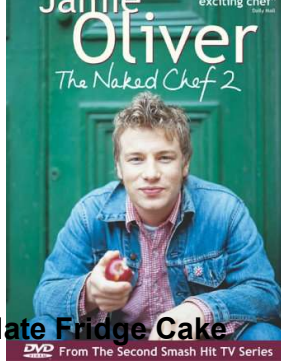




**Praline Semi-Freddo**







## Chocolate Fridge Cake



**Jools' Bolognese Sauce.**



---

**Spaghetti with Red Onions, Sun Dried Tomatoes, Balsamic Vinegar and Basil**



## Party Cake





## **Orange and Polenta Biscuits**



## **Banana and Honey Smoothie**



---



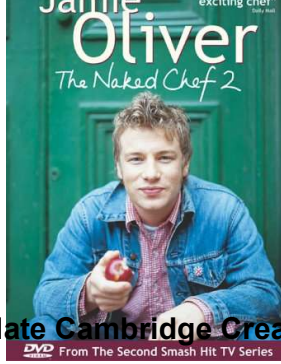
**The King of Puddings**





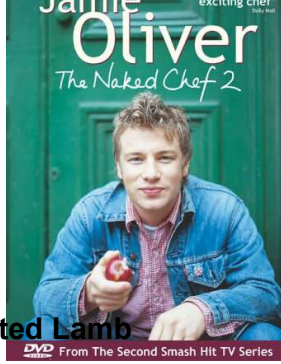
## **Slow Roasted Duck**





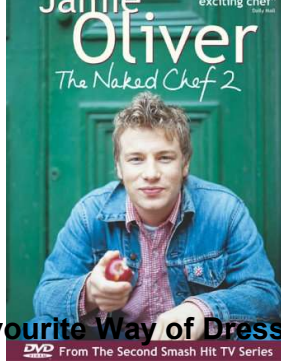
**Chocolate Cambridge Cream**





## Marinated Lamb





## My Favourite Way of Dressing Oysters



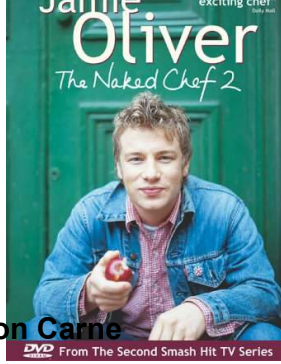
## **Summer Fruit and Prosecco Jelly**





## **Pine Nut and Honey Tart**





## Chili con Carne



## **The Best Pasta Salad**



## **The Best Hot Chocolate**



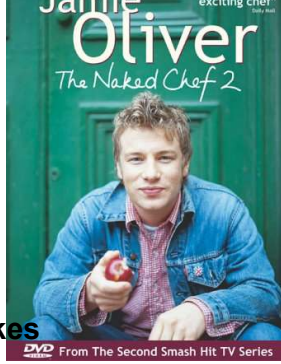
## **Sushi Rolls**



**Pizza**

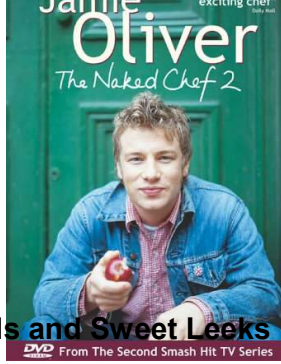






Pancakes



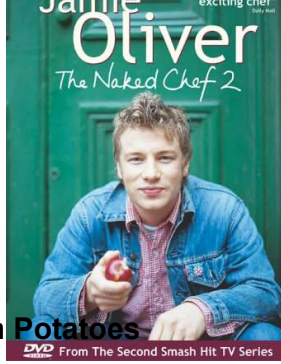


## Mussels and Sweet Leeks



**Christmas Bombe**





Broken Potatoes



## **Pork with Peaches**



**Linguine with Pancetta, Olive Oil, Chile, Clams and White Wine Sauce**





## **Salmon Fillet Wrapped in Prosciutto with Herby Lentils, Spinach and Yoghurt**



## **Baked Fennel with Garlic Butter and Vermouth**



## **Pineapple and Grapefruit Frappe**



## **Campari and Passionfruit Sorbet**



## **Salad of Boiled Potatoes, Avocado and Cress**



## **Celeriac and Celery Salad**



**Botham Burger**



## **Cajun Spicy Rub**





## Hot and Fragrant Rub



## **Yoghurt, Mint and Lime Marinade**



**Asian Marmalade**



## **Seared Encrusted Carpaccio of Beef**



## **Slow-Cooked and Stuffed Baby Bell Chile Peppers**



## **Blackened Sweet Aubergine**



## **Sweet Chili and Pepper Salsa**



## **Apricot and Pistachio Tarte Tatin**





## **Sea Bass with Fennel and Olives**



## **Sticky Chocolate Sponge Pudding**



## **Steak with a Spicy Rub**



## **Tomato and Runner Beans**



**Mash**



## **Slow-Roasted Leg of Pork with Spicy Scratchings**



## Summer Crumble