

cauliflower soup jamie oliver

cauliflower soup jamie oliver is a popular search among food enthusiasts looking for an easy, nutritious, and flavorful soup recipe. In this comprehensive article, you will discover everything you need to know about Jamie Oliver's cauliflower soup—from its health benefits to its essential ingredients and step-by-step cooking method. We delve into tips for achieving a creamy texture, explore tasty variations, and provide serving suggestions that make this dish a standout at any meal. You'll also find answers to frequently asked questions and suggestions for storing and reheating your soup. Whether you're a seasoned cook or just starting out, this guide will help you master the art of cauliflower soup inspired by Jamie Oliver's renowned approach. Read on to uncover expert advice, practical techniques, and creative ideas to elevate your homemade soup experience.

- Understanding Jamie Oliver's Approach to Cauliflower Soup
- Health Benefits of Cauliflower Soup
- Essential Ingredients and Substitutions
- Step-by-Step Guide to Making Jamie Oliver's Cauliflower Soup
- Tips for Achieving the Perfect Texture and Flavor
- Creative Variations on Cauliflower Soup
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- Storing and Reheating Cauliflower Soup

Understanding Jamie Oliver's Approach to Cauliflower Soup

Jamie Oliver is known for his fresh, wholesome, and accessible recipes that emphasize natural flavors and simple techniques. His cauliflower soup recipe showcases the versatility of this humble vegetable, transforming it into a creamy, comforting dish with minimal fuss. By focusing on high-quality ingredients and straightforward steps, Jamie Oliver makes cauliflower soup an appealing option for busy home cooks and families alike. The recipe typically involves gently sautéing aromatics, simmering cauliflower until tender, and blending the mixture into a silky soup. This approach highlights the delicate taste of cauliflower while allowing room for creative additions and personal preferences.

Health Benefits of Cauliflower Soup

Nutritional Profile of Cauliflower

Cauliflower is a nutrient-dense vegetable packed with vitamins, minerals, and antioxidants. It provides a substantial amount of vitamin C, vitamin K, folate, and dietary fiber, all while being low in calories. This makes cauliflower soup an excellent choice for those seeking a healthy, satisfying meal without excess fat or calories.

Benefits of Homemade Soup

- Rich in vitamins and minerals
- Supports digestive health due to fiber content
- Low in saturated fats and cholesterol
- Easy to make gluten-free or dairy-free
- Can be customized for specific dietary needs

Homemade cauliflower soup allows you to control the ingredients, ensuring a nutritious dish free from preservatives and additives. When prepared according to Jamie Oliver's method, you get a wholesome meal that supports overall wellbeing.

Essential Ingredients and Substitutions

Main Ingredients in Jamie Oliver's Cauliflower Soup

Jamie Oliver's cauliflower soup relies on a few key ingredients to achieve its signature flavor and texture. The primary components include fresh cauliflower, onions, garlic, vegetable or chicken stock, and a touch of olive oil. For creaminess, some versions incorporate potatoes or a splash of milk. Herbs like thyme or parsley may be added for aroma and depth.

Common Ingredient Substitutions

- Use leeks instead of onions for a milder flavor.
- Swap chicken stock for vegetable stock to keep the soup vegetarian.

- Replace milk or cream with coconut milk for a dairy-free alternative.
- Add carrots or celery to boost nutrition and natural sweetness.
- Incorporate spices such as cumin or nutmeg for a unique twist.

These substitutions allow you to tailor Jamie Oliver's cauliflower soup to your taste preferences or dietary requirements without sacrificing flavor or quality.

Step-by-Step Guide to Making Jamie Oliver's Cauliflower Soup

Preparation Steps

Start by washing and chopping the cauliflower into florets. Peel and dice the onion, and mince the garlic. If using additional vegetables, prepare those as well. Gather your herbs and measure out the stock.

Cooking Instructions

1. Heat olive oil in a large pot over medium heat.
2. Sauté onions and garlic until softened and fragrant.
3. Add cauliflower florets and cook for a few minutes, stirring occasionally.
4. Pour in the stock and bring to a gentle simmer.
5. Add herbs and seasonings to taste.
6. Cover and cook until the cauliflower is tender, about 20 minutes.
7. Remove from heat and blend the soup until smooth using a hand blender or food processor.
8. Return the soup to the pot, adjust seasoning, and add milk or cream if desired.
9. Heat through before serving.

Following these steps ensures a smooth, flavorful soup that embodies Jamie Oliver's style and attention to detail.

Tips for Achieving the Perfect Texture and Flavor

Blending Techniques

For a silky, restaurant-quality texture, blend the soup thoroughly. A handheld immersion blender offers convenience, but a countertop blender can provide an even creamier result. Blend in batches if necessary and strain the soup for an ultra-smooth finish.

Balancing Flavors

- Season gradually and taste as you go.
- Add a splash of lemon juice to brighten the flavor.
- Roast cauliflower before simmering for a deeper, nutty taste.
- Garnish with fresh herbs or toasted seeds for added complexity.

These tips help you achieve a soup that's both rich in flavor and pleasing in texture, capturing the essence of Jamie Oliver's culinary philosophy.

Creative Variations on Cauliflower Soup

Adding Vegetables and Proteins

Jamie Oliver's cauliflower soup is easily adaptable. Consider adding seasonal vegetables like broccoli, carrots, or sweet potatoes for extra color and nutrition. For a protein boost, stir in cooked chicken, lentils, or white beans.

Flavor Enhancements

- Top with crispy bacon or pancetta for a savory touch.
- Swirl in pesto or truffle oil for gourmet appeal.
- Mix in cheese such as cheddar or Parmesan for added richness.
- Spice it up with chili flakes or curry powder.

These variations allow you to personalize the soup while maintaining its core qualities.

Serving Ideas and Garnishes

Presentation Tips

Serve Jamie Oliver's cauliflower soup in warmed bowls to maintain its temperature. Garnish with freshly chopped herbs, a drizzle of olive oil, or a sprinkle of black pepper. For texture, add toasted seeds or croutons.

Accompaniments

- Crusty bread or sourdough slices
- Grilled cheese sandwiches
- Simple green salad
- Roasted vegetables

Pairing the soup with complementary sides enhances the overall dining experience and makes for a satisfying meal.

Storing and Reheating Cauliflower Soup

Proper Storage Methods

Allow the soup to cool before transferring it to an airtight container. Store in the refrigerator for up to 3-4 days. For longer storage, freeze in portions for up to three months.

Reheating Tips

- Reheat gently on the stovetop over low heat.
- Stir frequently to prevent sticking or separation.
- Add a splash of water or stock if the soup thickens too much.
- Avoid boiling to maintain creaminess.

Proper storage and reheating ensure your cauliflower soup maintains its flavor and texture, making it convenient for meal prep and busy schedules.

Q: What makes Jamie Oliver's cauliflower soup unique compared to other recipes?

A: Jamie Oliver's cauliflower soup stands out for its simplicity, fresh ingredients, and balanced flavors. His method emphasizes natural taste and creamy texture without relying on heavy cream or excessive seasonings.

Q: Can I make Jamie Oliver's cauliflower soup vegan or dairy-free?

A: Yes, you can easily make the soup vegan or dairy-free by using vegetable stock and substituting milk or cream with coconut milk or a plant-based alternative.

Q: How do I prevent cauliflower soup from becoming too watery?

A: To avoid a watery soup, use the correct amount of liquid and simmer the cauliflower until just tender. Blending thoroughly and adding a thickener, such as potatoes, can also help achieve a creamier consistency.

Q: What herbs work best in cauliflower soup Jamie Oliver style?

A: Common herbs used in Jamie Oliver's cauliflower soup include thyme, parsley, and chives. These herbs complement the mild flavor of cauliflower and add freshness to the dish.

Q: Can I add cheese to Jamie Oliver's cauliflower soup?

A: Yes, adding grated cheddar, Parmesan, or another favorite cheese can enhance the richness and flavor of the soup. Stir the cheese in after blending for a smooth result.

Q: How long can I store homemade cauliflower soup in the fridge?

A: Homemade cauliflower soup can be stored in an airtight container in the refrigerator for up to 3-4 days. Ensure it is cooled completely before storing.

Q: Is it necessary to roast the cauliflower before making the soup?

A: Roasting is not required but can add a nutty, caramelized flavor to the soup. Jamie Oliver's basic recipe usually simmers the cauliflower directly, but roasting is an excellent variation.

Q: What are the best garnishes for Jamie Oliver's cauliflower soup?

A: Popular garnishes include fresh herbs, toasted seeds, olive oil drizzle, croutons, and crispy bacon. These add texture and flavor to the finished soup.

Q: Can I freeze cauliflower soup Jamie Oliver style?

A: Yes, cauliflower soup freezes well. Cool it completely, portion into freezer-safe containers, and store for up to three months. Thaw and reheat gently before serving.

Q: What can I serve with Jamie Oliver's cauliflower soup for a complete meal?

A: Serve with crusty bread, grilled cheese, a green salad, or roasted vegetables for a balanced and satisfying meal.

Cauliflower Soup Jamie Oliver

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WINTER BOMBE IDEAS FOR HOMEMADE GIFTS such as FUDGE, BISCOTTI, FLORENTINES or PEAR PICKLE It's a comprehensive guide to every stage of Christmas cooking! _____ 'Excellent' Evening Standard DAILY MAIL BOOKS OF THE YEAR 'A 400-page-plus volume featuring recipes that will become your go-tos for the festive period and beyond' INDEPENDENT _____ With classic recipes for every part of Christmas dinner, veggie alternatives, clever ways to use up all of those leftovers, top tips for cooking meat perfectly, and even recipes for edible gifts and Christmas cocktails - he really has thought of everything! Recipes include: SMART STARTERS like BEEF CARPACCIO or ROASTED APPLE & SQUASH SOUP MAIN DISHES such as ROAST TURKEY, JERK HAM, SALT CRUST SALMON, BAKED SQUASH or NUT ROAST ALL THE ACCOMPANIMENTS from THE BEST ROAST POTATOES to CRANBERRY SAUCE GENIUS WAYS TO USE UP LEFTOVERS including TURKEY RISOTTO, BUBBLE & SQUEAK or WINTER RAGU DELICIOUS DESSERTS like BANOFFEE ALASKA, CHOCOLATE POTS or WINTER BOMBE IDEAS FOR HOMEMADE GIFTS such as FUDGE, BISCOTTI, FLORENTINES or PEAR PICKLE It's a comprehensive guide to every stage of Christmas cooking! _____ 'EXCELLENT' Evening Standard DAILY MAIL BOOKS OF THE YEAR

cauliflower soup jamie oliver: *Jamie's Food Revolution* Jamie Oliver, 2009-10-13 undefined

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cauliflower soup jamie oliver: *7 Ways* Jamie Oliver, 2020-08-20 INCLUDING RECIPES FROM JAMIE'S HIT CHANNEL 4 TV SHOW KEEP COOKING FAMILY FAVOURITES Make everyday meals more exciting with the No. 1 bestselling cookbook, featuring 120 exciting and tasty new recipes _____ Jamie has done his research to find out exactly what we, as a nation, love to eat. He's taken 18 of our favourite ingredients and created 7 new, easy and delicious ways to cook them. We're talking about those meal staples we pick up without thinking - chicken breast, salmon fillet, mince, eggs, potatoes, broccoli, mushrooms, to name but a few. Jamie will share 7 achievable, exciting and tasty ways to cook each of these hero foods, requiring minimal time, effort and a maximum of only 8 ingredients. Jamie's fun, delicious and nutritious recipes include: · Crispy Salmon Tacos · Prosciutto Pork Fillet · Pepper & Chicken Jalfrezi · Mushroom Cannelloni · Beef & Guinness Hotpot · Broccoli & Cheese Pierogi With everything from fakeaways and traybakes to family and freezer favourites, you'll find bags of inspiration to help you mix things up in the kitchen. Discover 7 Ways, the most straight-forward cookbook Jamie has ever written. _____ Readers can't stop cooking from Jamie's brilliant 7 Ways: 'The new 5 Ingredients!' · 'By far the best cook book I have ever bought' 'Might just be the best Jamie book ever' · 'The best book ever' 'One of Jamie's best ideas' · 'The best cook book I've owned' 'Best Jamie book ever' · 'My favourite Jamie Oliver book' _____ 'Easy, achievable and delicious; Oliver has created another fail-safe cookbook for families and those of us who are stretched for time' Daily Telegraph 'This is perfect for anyone stuck in a cookery rut and in need of some inspiration' Daily Mail 'Simple, affordable and delicious food designed for all the family' i

'Cooking dinner just got easier (and tastier) with Jamie's brilliant new book 7 Ways' Mail on Sunday
cauliflower soup jamie oliver: *Jamie's Dinners* Jamie Oliver, 2019-04-11 Jamie's Dinners is a collection of simple, modern family favourites 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith Packed with a huge array of recipes, from very humble classics to exciting new flavours, this is the perfect cookbook for both beginners and pros alike, and with loads of recipes that the whole family will love. With chapters on Sarnies, Salads, Soups, Vegetables, Pasta, Meat, Fish and Desserts, as well as a section on 5-minute wonders and kitchen tips & tricks, this really is a comprehensive cookbook for everyone. Delicious recipes include: · PARMESAN FISH FILLETS with AVOCADO and CRESS SALAD · Awesome SPINACH & RICOTTA CANNELLONI · Summer CHICKPEA SALAD · Super-tasty SPANISH ROAST CHICKEN · STICKY TOFFEE PUDDING

_____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef _____

cauliflower soup jamie oliver: *Soup and Bread Cookbook* Martha Bayne, 2011-11-08 The Soup and Bread Cookbook aims to explore the social role of soup through a collection of terrific, affordable recipes from food activists, chefs, and others. This quirky exploration of the cultural history of soup as a tool for both building community and fostering social justice is the result of a brainstorm: eating your way through a pot of soup day after day can get boring — why not get together and swap some with friends? Now neighbors across the country are getting together regularly for home-based soup swaps. In Chicago, the arts collective InCUBATE uses soup as a microfunding tool. And of course, soup can be a political statement: the radical volunteers of Food Not Bombs have been providing free vegetarian soup to the hungry as a protest against war and social injustice since 1980. These are just a few examples of the stories Bayne wraps around a collection of delicious, accessible, and tested soup recipes.

cauliflower soup 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 prosciutto · TUNA FETTUCCINE with baby courgettes, cherry tomatoes, pecorino and crushed almonds · CHICKEN SKEWERS wrapped in prosciutto 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

cauliflower soup jamie oliver: *I Quit Sugar Slow Cooker Cookbook* Sarah Wilson, 2014-07-09 What's inside this eBook In this book you'll find various sugar-free chapters including: Weekday Dump 'n' Run: Fuss-free recipes you can throw together in the morning and come home to at night. Soups, Stews and Curries: Lush curries and hearty stews to get you through winter. Hearty Breakfast: Overnight breakfast packed with extra nutrition and ready to devour in the morning. Cakes 'n' Puds: Oozy-chocolate brownies, light and moist cakes and classic family favourites. Same-same But Different: All your sugar-laden favourites with an IQS makeover. You'll also find

celebrity contributions from Margaret Fulton, Kate Gibbs and Matt Preston. More about the book Building on the nutritional concepts explored in Sarah Wilson's second print book, international best seller, I Quit Sugar for Life, the Slow Cooker Cookbook is a compilation of densely nutritious meals that are affordable and easy for families and solos.

cauliflower soup jamie oliver: Eat Yourself Healthy Jamie Oliver, 2025-09-11 Kickstart your good life with Jamie's first cookbook for better long-term health - Eat Yourself Healthy. But Jamie's health journey will be all about more not less: more taste, more joy, more energy, more sleep, more of the things that we all want . . . *** INCLUDES 2-WEEK HEALTHY MEAL PLAN KICKSTARTER *** 'Oliver's career has been defined by his mission to try to get Britain eating better...this book is the canonisation of his healthy eating lessons' THE TIMES Looking after yourself begins with food. In Eat Yourself Healthy, Jamie's 120 easy, mouthwatering recipes will energise, satisfy, nourish and revitalise, including: Meatball Traybake Seared Tuna Kimchi Bowl Steak & Sticky Aubergine Salad Mothership Overnight Oats Strawberry Filo Tarts Chocolate Orange Pots ...and plenty more vibrant and tasty recipes for every occasion. This is all about what you can have, not what you can't. Jamie's healthy eating is joyful, generous and so tasty you'll keep coming back to it. For the first time, the book will open with a 2-week nutrition-packed meal plan to kickstart your health journey and 50 helpful health hacks ensure that healthy choices are always easiest choices. This is good food to change your life. Praise for Jamie's approach to delicious, nutritious, tasty food: 'Packed with vitamins, bursting with flavour: irresistible. The healthy recipes that helped Jamie lose two stone' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

cauliflower soup jamie oliver: Doing without Delia Michael Booth, 2016-06-09 'The next Bill Bryson.' New York Times Michael Booth has had his fill of celebrity chefs and their 'on the table in five minutes' recipes. He wants to learn how to cook properly, so he burns his cookery books and, together with his young family, heads for a new life in Paris - reasoning that, if anyone can be trusted to make food complicated, it's the French. Embarking on the ultimate foodie's fantasy, he enrolls at the world's most famous cooking school, Le Cordon Bleu, where wise and battle-scarred French chefs commence their transformation of him into a professional cook. Along the way Booth shares the insider tips and secret techniques of classical cuisine. His odyssey takes him from trauma to triumph, ending in the white-hot heat of the Michelin-starred kitchen of the greatest chef in France.

cauliflower soup jamie oliver: With and Without Steven Payne, 2021-07-15 Rhona sometimes used to say to me that, meeting me as she did when I was only twenty-five, she had had the best years of my life. Truer word was never spoken. While she (to my life-long shame, remorse and regret) unquestionably had some of the worst of me, I like to think, I hope, that she also had — such as it is — all of the best of me. I was twenty-five when we met and forty-six when she died. That's a hefty chunk of an important period of anybody's life and Rhona had it. For all its lows as well as highs, the downs as well as the ups — what else can you expect for two people together almost all the time for twenty-one years? — what Rhona and I had, what we created, was a life. And she was, whatever anybody else says or thinks, despite my grievous mistakes, the centre of mine. There are no perfect people in this world but sometimes — just sometimes — two people can be perfect for each other.

cauliflower soup 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

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cauliflower soup 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

cauliflower soup jamie oliver: Super Food Family Classics Jamie Oliver, 2016-07-14

Freshen up your meals with Jamie's essential collection of healthy and delicious recipes for the whole family Let Jamie teach you how to make healthy eating a part of everyday family life with Super Food Family Classics. With easy-to-follow, tried and tested recipes, Jamie has created a cookbook that will allow you to add more fruit and veg to your family's plates, without sacrificing any flavour - or your time. With these tasty recipes, you can . . . Sneak in extra veg onto their plate with Squash Mac 'N' Cheese · Enjoy a no-arguments family dinner with Chicken Fajitas, Smoky Dressed Aubergines & Peppers · When you need a no-fuss meal on the table fast try Chicken Goujons or Pasta Pesto · Get ahead with freezer-friendly Jumbo Fish Fingers or Proper Chicken Nuggets · Use ingredients your family already love with Sweet Potato Fish Cakes or Chocolate Porridge With valuable advice on everything from cooking with kids and tackling fussy eaters, to good gut health

and how to budget, Jamie's Super Food Family Classics is the kitchen companion every family needs. In Jamie's extensive collection of internationally loved and trusted cookbooks, this is the one about healthy food for all the family 'Brilliant recipes' Mail on Sunday 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

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