

## ★ Polish'd: Modern Vegetarian Cooking from Global Poland

**Michał Korkosz**

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Acclaimed food blogger and columnist Michał Korkosz's *Polish'd* brims with dazzling recipes and inviting stories—virtuosic, vegetarian takes on traditional Polish cuisine with multicultural influences.

Organized by cooking technique, from raw to deep fried, the book features a generous blend of recipes. Some refashion Polish comfort foods like chilled chłodnik soup, pierogies, and dumplings, while others reflect a freewheeling integration of global flavors, from harissa to miso. Korkosz's inventiveness with humble ingredients is demonstrated throughout, as with Roasted Parsley Root with Whiskey Jam, smoked twarog and mint, and Lentil Soup zipped up with toothsome layers of horseradish, smoked paprika, and roasted chickpeas.

Korkosz has a passion for transforming traditional Polish ingredients like cabbage and beets in unusual ways and for thrifty “stem-to-leaf” use of root vegetable tops and peels. Many dishes also feature bold and sophisticated color combinations, reflected in the luminous food photographs and vibrant graphics of the chapter dividers.

No Polish cookbook would be complete without a discussion of fermented and preserved dishes. There is a delightful array of pantry recipes, including various vegetable pickles, like fermented “sour candy” cherry tomatoes and ginger-spiced fermented radishes (these are married with pasta and walnut cream). The Polish dessert tradition gets the Korkosz twist with unexpected combinations of sweet and savory in baked creations and Caramel Plums on pillows of sour cream, kissed with candied hazelnuts and grassy rapeseed oil.

The book's engaging stories about Korkosz's kitchen experiences are as inviting as its recipes. He writes that cooking “felt like a prayer,” a sanctuary, a playground. He also imparts his playfulness and delight in culinary experimentation as he shares numerous tips and tricks to help home cooks achieve “restaurant-level” results.

Exuberant as a mazurka, *Polish'd* is a colorful introduction to fresh, innovative vegetarian cooking.

RACHEL JAGARESKI (September / October 2023)

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