



Creative, easy-to-prepare recipes inspired by my family and travels

# Perfect Flavors

By **Naomi Nachman**  
Author of *Perfect for Pesach*

- More than 130 fantastic, creative recipes, with tips and variations
- Eye-popping photos
- Tips to kitchen essentials, herbs, and spices

**Naomi Nachman** is a renowned, round-the-world cooking teacher, food columnist, recipe developer, and personal chef. *Perfect Flavors* brings us exotic recipes from all over the world — and old favorites with a new twist. Whether you're looking for elegant and sophisticated cuisine or a quick and wholesome meal, you'll find what you need among these delicious and doable recipes.

## Perfect for Pesach WITHOUT SUBSTITUTIONS

### Appetizers

52 | Tuna Crudo

### Salads

78 | Tomato Mushroom and Herb Salad  
84 | Spicy Slaw

### Soups

88 | Stocks (veg, chicken, and beef)

### Fish

114 | Salt-Crusted Branzino

### Poultry

140 | Orange and Rosemary Spatchcocked Chicken

### Meat

166 | Grill Board  
172 | Mole-Inspired Short Ribs  
92 | Vegetable Braised Brisket  
190 | Overnight Corned Beef

### Sides

228 | Gremolata Cauliflower  
232 | Bone Marrow Potatoes

## Perfect for Pesach

See the individual recipes below for Passover cooking instructions. Note that in general wherever flour or corn starch is called for, **potato starch** can be used instead, and **matzah meal** or **Passover crumbs** can sub in for panko crumbs or bread crumbs. We are so lucky to have **Passover vinegars** and **soy sauce** that can be easily substituted for those you use all year.

### Appetizers

50 | **Ceviche** Serve with matzah.  
40 | **Brisket Fries with Garlic Mayo** Omit seeded mustard.  
30 | **Hummus Board** Meat and Israeli Salad topping can be used as is; sub in Hummus Quinoa from *Perfect for Pesach*.

### Salads

64 | **BLT Salad** Omit mustard and use Passover croutons where available.  
84 | **Pickled Vegetables** Use Passover vinegar.  
66 | **Grilled Chicken Harvest Salad** Use Passover vinegar.  
68 | **Summer Chicken Salad** Omit mustard and poppy seeds.  
74 | **Power Bowl** Omit granola or use Granola recipe from *Perfect for Pesach*.  
82 | **Fried Goat Cheese Butternut Squash Salad** Omit sesame seeds; use Passover vinegar.

### Soups

90 | **Crock Pot Onion and Flanken Soup** Omit miso.  
92 | **PHO** Omit sesame oil; use Passover soy sauce. Omit rice noodles; use Passover crepes from *Perfect for Pesach*, p.14  
110 | **New England Fish Chowder** Omit corn.

### Fish

124 | **Sheet Pan Flounder with vegetables** Use Passover teriyaki sauce.  
132 | **Flounder Parmesan** Use potato starch instead of flour; sub in Passover panko crumbs or matzah meal; omit honey mustard.  
134 | **Teriyaki Glazed Salmon** Use Passover soy sauce.  
136 | **Sweet Chili Sauce** Omit sesame seeds.

### Poultry

158 | **Pargiyot Sweet and Sour** Use potato starch instead of flour.  
152 | **Italian Grilled Chicken Cutlets** Use Passover vinegar.  
144 | **Moroccan Chicken** Omit saffron threads.  
146 | **Winner Winner Chicken Dinner** Use Passover teriyaki sauce.  
154 | **Turducken Capon** Omit bread crumbs add in 1 egg as a binder instead. If duck fry is not available use beef fry.

### Meat

186 | **Veal Milanese** Omit mustard.  
170 | **Spaghetti Bolognese** Serve meat sauce over mashed potatoes.  
178 | **Wine and Pomegranate Roast** Omit mustard; use 1 full cup wine instead of ½ cup pomegranate juice if not available.  
180 | **Pulled Lamb Pizza** Make pulled lamb and pesto sauce. Use matzah as the base for the warm meat and pesto sauce; it is not necessary to place loaded matzah in the oven.  
188 | **Jerk Rubbed London Broil** Omit allspice. Use chili powder in place of ancho chili powder.

### Dairy

212 | **Stuffed Potato Three Ways: Cheesy, Bagels & Lox, and Mexican** Omit Everything seasoning; use heavy cream instead of half and half.  
200 | **Dill-Infused Crepes with Goat, Onion, and Mushroom Filling** Use filling with Passover crepes from *Perfect for Pesach*; add dill to the crepes.  
192 | **Cheese Board** Spread Parmesan cream spread on matzah; use nuts as is.  
198 | **Green Shakshuka** Use Passover za'atar.  
202 | **Butternut Squash and Feta Lasagna Roll Ups** Place filling between layers of matzah.  
214 | **Roasted Eggplant** Use diced tomatoes in place of fire roasted.

### Sides

234 | **Zucchini Parm Chips** Use Passover crumbs.  
240 | **Crunchy Brussels Sprouts** Use Passover crumbs.  
224 | **Grilled Vegetable Board** Omit mustard from dipping sauce.  
250 | **Roasted Potatoes with Mushrooms** Omit mustard; use Passover vinegar.  
246 | **Jewel Tone Farro** Use quinoa instead of farro.

### Dessert

283 | **Rose Sangria** If available, use triple sec or omit