

Casablanca My Moroccan Food

****FREE SAMPLER**** Fress (Yiddish): 'to eat copiously and without restraint' Catch a glimpse of the wonderful Fress, from Masterchef finalist Emma Spitzer, before it publishes in April. Emma's style of cooking is unfussy and uncomplicated, extracting the maximum flavour from the humblest of ingredients without spending hours in the kitchen. Her melting pot of inspiration embraces Poland and Russia, Jewish recipes learned from her mother, travels in Israel, Egypt, Jordan and North Africa, as well as Algerian recipes shared by her mother-in-law. Her recipes are packed with punchy flavours and delicious spices. Big on flavour and spice, this is happy, sociable food to feed the soul.

Tagines are the rich and aromatic casseroles that form the basis of traditional Moroccan cooking. These hearty one-pot meals, flavored with fragrant spices, are cooked and served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of deliciously authentic recipes you will find some of the best-loved classics of the Moroccan kitchen, such as the sumptuous Lamb Tagine with Dates, Almonds, and Pistachios, and the tangy Chicken Tagine with Preserved Lemon, Green Olives, and Thyme. Also included are less traditional but equally delicious recipes for beef and fish—try Beef Tagine with Sweet Potatoes, Peas, and Ginger or a tagine of Monkfish, Potatoes, Tomatoes, and Black Olives. Substantial vegetable tagines include Baby Eggplant with Cilantro and Mint, and Butternut Squash, Shallots, Golden Raisins, and Almonds. Recipes for variations on couscous, the classic accompaniment to tagines, are also given, plus plenty of ideas for fresh-tasting salads and vegetable sides to serve alongside and complete your Moroccan-style feast.

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Turn ordinary ingredients into extraordinary dishes. Return to basics, slow down, enjoy the process, minimise waste, and follow the seasons to create effortless meals packed with flavour. Life can be tough, chaotic and often unfathomable. So many things are outside of our control, so let's take the light where we can, and make something good for supper. From renowned food writer and broadcaster, Rosie Birkett, comes a truly delicious collection of recipes certain to inspire readers to become truly instinctive home cooks. Embracing seasonal ingredients, *The Joyful Home Cook* shows us how to coax the most flavour out of every morsel to deliver nourishing and beautiful meals every day of the year. As well as resurrecting underused home cooking skills like smoking, brining and fermenting with an eye to getting the most out of every ingredient, this cookbook applies a thoroughly modern approach to flavour combinations and global culinary influences... Including practical tips such as how to cook cleverly to minimise waste, as well as putting recipe surpluses to put to shrewd use elsewhere, Rosie reveals how make the most out of every ingredient. Follow her tips and techniques to cultivate well-stocked culinary arsenals you can call upon any time to effortlessly create game-changing meals for friends and family; from homemade sourdough to pickled veg, pistachio pesto to peach eton mess, learn how to cook up a feast of joyful flavours in no time at all.

A literary cookbook that celebrates food and poetry, two of life's essential ingredients. In the same way that salt seasons ingredients to bring out their flavors, poetry seasons our lives; when celebrated together, our everyday moments and meals are richer and more meaningful. The twenty-five inspiring poems in this book—from such poets as Marge Piercy, Louise Glück, Mark Strand, Mary Oliver, Billy Collins, Jane Hirshfield—are accompanied by seventy-five recipes that bring the richness of words to life in our kitchen, on our plate, and through our palate. *Eat This Poem* opens us up to fresh ways of accessing poetry and lends new meaning to the foods we cook.

Grand imperial cities, calm desert oases, Mediterranean beaches, and ancient history: experience an incredible crossroads of culture with *Moon Morocco*. Inside you'll find: Flexible itineraries including one week in Marrakesh, retreats to Fez, Casablanca, and the Sahara, mountain excursions, and the two-week best of Morocco Strategic advice for history and culture buffs, beachgoers, adventure junkies, and more Top sights and unique experiences: Cook your own traditional tajines in a restored riad or treat yourself to world-class French cuisine. Trek the soaring peaks and jaw-dropping valleys of Morocco's four mountain ranges (by foot, or by mule!), or relax on miles of idyllic beaches. Sip refreshing mint tea and unwind in a traditional hammam, haggle at a busy souk, or explore one of Morocco's nine UNESCO World Heritage Sites Insight from Morocco expert Lucas Peters on how to support local and sustainable businesses, avoid crowds, and respectfully engage with the culture Full-color, vibrant photos and detailed maps throughout Reliable background on the landscape, climate, history, government, and cultural customs and etiquette, plus useful tips on public transportation, car and bike rentals, and air travel Handy tools including Darija and French phrasebooks, visa information, and accommodations, and travel tips for families, seniors, travelers with disabilities, and LGBTQ travelers With *Moon's* practical advice and local know-how, you can experience the best of Morocco. Sticking to Marrakesh? Try *Moon Marrakesh & Beyond*.

Presents an introduction to the food of Morocco, with eighty recipes for appetizers, tagine, couscous dishes, and stuffed pastries, along with a discussion of the country's history and diverse culinary culture.

'A delicious evocation of place and memory from one of my favourite cooks.' Allan Jenkins, Editor of *Observer Food Monthly* 'This book is so much more than a cookbook, it's a love song to a very special place and we are lucky to have the brilliant Marianna as our guide.' Itamar Srulovich, co-founder of Honey & Co. 'I want to make everything in this beautiful book. An absolute treasure.' Rosie Birkett, author of *The Joyful Home Cook* With photography from Elena Heatherwick, the Fortnum & Mason Food and Drink Photographer of the Year 2020 Marianna Leivaditaki is a natural storyteller. She grew up in Chania, on the Greek island of Crete, and spent her childhood helping out in the family-run taverna. After school, she carried around her blue notebook, writing down all the recipes she would like to cook, helped

by the Greek grannies' kitchen wisdom. Marianna's love for the food of her heritage flows off every page, but she also has a contemporary take on it. As head chef of Morito in Hackney, she has championed high-quality ingredients, presenting them in simple, stunning sharing plates, and has been critically acclaimed for doing so. These inspirational recipes derive from the SEA, the LAND and the MOUNTAINS. We all know the health benefits of a Mediterranean diet, rich in olive oil, fresh vegetables and fruit, nuts, fish and whole grains, as well as the importance of how you eat and appreciate your food. Marianna offers achievable, yet delicious dishes celebrating seasonal, fresh food that you can take time to enjoy with friends and family.

One of Cooking Light's 10 Favorite Cookbooks of the Year: "Inventive and heartily satisfying twists on Middle-Eastern-meets-Mediterranean cuisine." —The New York Times Einat Admony is a twenty-first-century balaboosta (Yiddish for "perfect housewife"). She's a mother and wife, but also a chef busy running three bustling New York City restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she loves—her children, her husband, and the many friends she regularly entertains. Here, Einat's mixed Israeli heritage—Yemenite and Persian—seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more. "Engagingly written, with humor, enthusiasm and great stories." —The Jewish Week "A multinational smorgasbord of intensely flavorful dishes." —Publishers Weekly (starred review)

Stunning location photography and a fascinating introduction to the culture of Morocco makes this book the perfect companion for your adventure into Moroccan cuisine. This beautifully crafted Moroccan cookbook features over 60 recipes from all over Morocco. Moroccan cuisine has been influenced by interactions and exchanges with other nations and cultures over the centuries. This Moroccan cooking book contains sections that cover basic recipes, breads, pastries, appetizers, soups, side dishes, poultry, meat, seafood, desserts, and drinks. This unique collection of over 60 recipes reveals the treasures of regional Moroccan food. Discover all-time favorites like Caraway Soup, Slow-Cooked Lamb Stews, Spicy Salads, Flat Breads, sublime desserts, and, of course, Mint Tea—the national drink. Authentic Recipes from Morocco, a collection of delicious recipes—with explanations of special ingredients and easy-to-follow steps—will help bring the flavors of this fabled kingdom to your very own home. Delicious Moroccan recipes include: Fresh Fava Bean Salad Goat Cheese Pastries Moroccan Caraway Soup Chicken with Apricot Sauce and Pine Nuts Lamb Stuffed with Couscous and Dates Veal with Crisp-Fried Cauliflower Baked Fish Stuffed with Almonds and Dates Almond Crescents Green Mint Tea

NATIONAL & REGIONAL CUISINE. For over fifty years Sarah Elmaleh, the Moroccan-Jewish mother of a large immigrant family in the US, cooked sumptuous meals for family and friends. Her unique blend of Jewish and Oriental cookery, derived from early years in the port town of Essaouira, Morocco, formerly known as Mogador, produced hundreds of recipes, most of which she kept in her head, until her granddaughter, Lisa Elmaleh Craig, sat her down and made her divulge her culinary secrets. This charming book combines recipes, reminiscences and research with the author's own line drawings and colour plates, to provide a verbal feast for the food-oriented reader as well as recipes ranging from a simple breakfast to a family feast.

Andrew Carmellini, two-time James Beard Award winner, acclaimed author of *Urban Italian*, and executive chef—owner of the hit New York City restaurants *Locanda Verde* and *The Dutch*, takes readers on a wonderfully rich and diverse tour through the ingredients and cuisines that constitute American flavor. For most of his life, Andrew Carmellini has been hitting the road, tasting the best of American flavors. Whether on childhood trips escaping from the hard-bitten winters of Ohio to sunny Florida and its fresh citrus fruit, cross-country trips in pursuit of the Great American Breakfast, or five-meal-a-day swings through barbecue country, he absorbed everything he could about regional cooking, American-style, at every stop. In *American Flavor*, Carmellini shares the lessons of his culinary life on the road in recipes and stories that get at the soul of how we eat today. Using the traditional regional foodways and the multicultural neighborhoods, global eateries, and ethnic groceries that dot the American landscape as his inspiration, he introduces delectable, enticing dishes that deliver maximum impact yet are surprisingly simple to make. In the book, you'll find cheese pierogies inspired by the Polish church ladies of Carmellini's native Cleveland right next to his take on savory-sweet barbecued beef short ribs from L.A.'s Korea Town; seriously smoky southwestern mole alongside savory lamb stew that takes its flavors from Astoria, the historically Greek neighborhood in Queens, New York. Every recipe reflects Carmellini's laid-back style, midwestern roots, big-city palate, and dedication to great ingredients and serious flavor. Along with the recipes are true-life tales of Carmellini's crazy culinary travels across America, into Canada, and even to Europe. Whether he's hunting ramps with the locals during an extern summer at a Virginia mountain resort or sampling some of the surprising off-menu specials at a hippie café in Vancouver, British Columbia, these hilarious, engaging stories tell the tale of the education of an American chef inside the kitchen—and out. Entertaining and inspiring, *American Flavor* is a book that readers will turn to again and again, not only for special occasions and everyday meals, but also as a portrait of real American food in the twenty-first century: sophisticated but down-to-earth, rustic but refined, and always deeply flavored and delicious.

Bring Morocco into your kitchen with Ruth Barnes, the *Petite Gourmande*. In *Sharing Morocco: Exotic Flavors from My Kitchen to Yours*, Ruth Barnes brings to life the rich culinary history of her family's homeland while also making the cuisine accessible to the home cook. She shares her tips and techniques for preparing Moroccan classics like *bastilla*, lamb with apricots and prunes, and chicken with preserved lemons, as well as more familiar dishes like *baba ganoush*, *baklava*, and kebabs. Like so many home cooks, Barnes is a busy spouse, parent, and professional who cannot spend all day in the kitchen preparing complicated meals. But, like so many, she is committed to serving her family home-cooked meals that are fresh, healthy, and flavorful. In *Sharing Morocco*, she has simplified the recipes that she loves by identifying common ingredient substitutes or demystifying the complex spice combinations so often found in Moroccan cuisine. She does not shy away from shortcuts, like utilizing pre-made phyllo dough. And, as an avid hostess, she is an advocate for freezing an extra batch of this or that to serve to unexpected guests! *Sharing Morocco* is an ideal cookbook for home cooks who are new to the flavors of the Middle East or who simply enjoy exotic food. Readers will find Barnes to be a warm and welcoming guide to a culinary journey of the colorful spices and vibrant flavors of her homeland.

Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In *The Food of Morocco*, she brings to bear more than forty years of experience of, love of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced *hariria* (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and savoury breast of lamb stuffed with couscous and dates. The recipes are clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed.

More than 300 recipes from Tunisia, Morocco, and more: "A tour of North Africa for the traveler, the chef, the shopper and the taste buds." —Glasgow Herald Arto der Haroutunian takes adventurous cooks on a tour of Morocco, Algeria, Tunisia, and Libya in this comprehensive guide to North African food. There are over 300 recipes for traditional dishes such as tagines, stews, soups, and salads using such classic

ingredients as fiery spices, jewel-like dried fruits, lemons, and armfuls of fresh herbs. Simplicity is at the heart of the medina kitchen. The exotic fuses with the domestic to produce dishes that are highly flavored yet quick and easy to prepare. Vegetables are prepared in succulent and unusual ways while dishes such as chicken honey and onion couscous, and “gazelle horns” filled with almonds, sugar and orange blossom water, provide a feast for both the imagination and the palate. Tunisian cuisine is perhaps the hottest of the region, due in large part to the popularity of the chili paste harissa. As well as a strong French influence, pasta is a passion in Tunisia. Morocco’s great forte is its tagines and sauces—with meat and fish being cooked in one of four popular sauces. And Libya, although less gastronomically subtle than Tunisia and Morocco, excels in soups and patisserie. From simple street fare to elaborate banquet food, this collection represents the cooking of the region with refreshingly uncomplicated techniques, short lists of ingredients, and the comforting, elemental flavors of various spices and seasonings.

Middle Eastern food is meant for sharing, and in *The Jewelled Table*, Bethany Kehdy departs from the common mezze theme to explore the way locals cook, eat and entertain at home. The book and its chapters are ordered in the style one goes about ‘jewelling’ a table in the Middle East, whether for everyday meals or for celebratory feasts, always much inspired by the seasons and the ritual of hospitality. Featuring over 100 ancient and modern recipes – including appetisers, drinks, show-stopping mains, fuss-free sweets and more – and menu plans that take the stress out of entertaining, Bethany illustrates that with a few key ingredients, this is the perfect fit for every occasion. With her signature flair for creative and tantalising flavour combinations, Bethany introduces dishes such as Winter’s tabbouleh, Orange blossom chicken barida, Charred asparagus & dried lime soup and more. This is Middle Eastern food like you’ve never seen it. Set against the backdrop of beautiful location shots, and Bethany’s charming anecdotes with a lens on history, lineage and etymology, *The Jewelled Table* is an essential cookbook for anyone who loves the flavours of the Middle East.

Includes recipes, regional and family stories, histories and personal memoir, in "...this cultural mosaic that characterizes the northwest corner of Africa, Al Mahgreb Al Aqsa, Land Where the Sun Sets"--Cover [p.] 2.

In the tradition of *A Year in Provence* and *Under the Tuscan Sun*, acclaimed English travel writer Tahir Shah shares a highly entertaining account of making an exotic dream come true. By turns hilarious and harrowing, here is the story of his family’s move from the gray skies of London to the sun-drenched city of Casablanca, where Islamic tradition and African folklore converge—and nothing is as easy as it seems.... Inspired by the Moroccan vacations of his childhood, Tahir Shah dreamed of making a home in that astonishing country. At age thirty-six he got his chance. Investing what money he and his wife, Rachana, had, Tahir packed up his growing family and bought Dar Khalifa, a crumbling ruin of a mansion by the sea in Casablanca that once belonged to the city’s caliph, or spiritual leader. With its lush grounds, cool, secluded courtyards, and relaxed pace, life at Dar Khalifa seems sure to fulfill Tahir’s fantasy—until he discovers that in many ways he is farther from home than he imagined. For in Morocco an empty house is thought to attract jinns, invisible spirits unique to the Islamic world. The ardent belief in their presence greatly hampers sleep and renovation plans, but that is just the beginning. From elaborate exorcism rituals involving sacrificial goats to dealing with gangster neighbors intent on stealing their property, the Shahs must cope with a new culture and all that comes with it. Endlessly enthralling, *The Caliph’s House* charts a year in the life of one family who takes a tremendous gamble. As we follow Tahir on his travels throughout the kingdom, from Tangier to Marrakech to the Sahara, we discover a world of fierce contrasts that any true adventurer would be thrilled to call home.

Named a Best Book of the Year by the Los Angeles Public Library This hilarious, colorful portrait of a sex worker navigating life in modern Morocco introduces a promising new literary voice. Thirty-four-year-old prostitute Jmiaa reflects on the bustling world around her with a brutal honesty, but also a quick wit that cuts through the drudgery. Like many of the women in her working-class Casablanca neighborhood, Jmiaa struggles to earn enough money to support herself and her family—often including the deadbeat husband who walked out on her and their young daughter. While she doesn’t despair about her profession like her roommate, Halima, who reads the Quran between clients, she still has to maintain a delicate balance between her reality and the “respectable” one she paints for her own more conservative mother. This daily grind is interrupted by the arrival of an aspiring young director, Chadlia, whom Jmiaa takes to calling “Horse Mouth.” Chadlia enlists Jmiaa’s help on a film project, initially just to make sure the plot and dialogue are authentic. But when she’s unable to find an actress who’s right for the starring role, she turns again to Jmiaa, giving the latter an incredible opportunity for a better life. In her breakout debut novel, Meryem Alaoui creates a vibrant picture of the day-to-day challenges faced by working people in Casablanca, which they meet head-on with resourcefulness and resilience.

A groundbreaking culinary work of extraordinary depth and scope that spans more than one thousand years of history, *A Mediterranean Feast* tells the sweeping story of the birth of the venerated and diverse cuisines of the Mediterranean. Author Clifford A. Wright weaves together historical and culinary strands from Moorish Spain to North Africa, from coastal France to the Balearic Islands, from Sicily and the kingdoms of Italy to Greece, the Balkan coast, Turkey, and the Near East. The evolution of these cuisines is not simply the story of farming, herding, and fishing; rather, the story encompasses wars and plagues, political intrigue and pirates, the Silk Road and the discovery of the New World, the rise of capitalism and the birth of city-states, the Crusades and the Spanish Inquisition, and the obsession with spices. The ebb and flow of empires, the movement of populations from country to city, and religion have all played a determining role in making each of these cuisines unique. In *A Mediterranean Feast*, Wright also shows how the cuisines of the Mediterranean have been indelibly stamped with the uncompromising geography and climate of the area and a past marked by both unrelenting poverty and outrageous wealth. The book’s more than five hundred contemporary recipes (which have been adapted for today’s kitchen) are the end point of centuries of evolution and show the full range of culinary ingenuity and indulgence, from the peasant kitchen to the merchant pantry. They also illustrate the migration of local culinary predilections, tastes for food and methods of preparation carried from home to new lands and back by conquerors, seafarers, soldiers, merchants, and religious pilgrims. *A Mediterranean Feast* includes fourteen original maps of the contemporary and historical Mediterranean, a guide to the Mediterranean pantry, food products resources, a complete bibliography, and a recipe and general index, in addition to a pronunciation key. An astonishing accomplishment of culinary and historical research and detective work in eight languages, *A Mediterranean Feast* is required—and intriguing—reading for any cook, armchair or otherwise. *Orange Blossom & Honey* is a culinary journey across Morocco, from the souks of Marrakesh, through the Sahara, and onto the blustery shores of the Atlantic coast. In researching this book, John travelled into the heart of the High Atlas Mountains to learn the secrets of traditional lamb barbecue, then journeyed north, through the city of Fes, where the rich dishes of the Imperial Courts are still prepared in many homes. From here he continued on to the Rif Mountains, where rustic recipes are made with the freshest seasonal produce. From Moroccan-style paella, cooked in the painted town of Chefchaouen, to stuffed Berber breads baked in the hot desert sands, John has discovered the real food of the country, learning from the locals to reveal little-known dishes, which he

then gives his modern twist. The chapters include Streetfood, Salads & Vegetables, Meat & Poultry, Seafood, Tagines and Desserts, plus there is a section of spice mixes and marinades from chermoula to harissa. With mouthwatering recipes, breath-taking location photography and John's infectious enthusiasm, this is an essential addition to every cook's collection.

This rollicking and panoramic history of Casablanca during the Second World War sheds light on the city as a key hub for European and American powers, and a place where spies, soldiers, and political agents exchanged secrets and vied for control. In November 1942, as a part of Operation Torch, 33,000 American soldiers sailed undetected across the Atlantic and stormed the beaches of French Morocco. Seventy-four hours later, the Americans controlled the country and one of the most valuable wartime ports: Casablanca. In the years preceding, Casablanca had evolved from an exotic travel destination to a key military target after France's surrender to Germany. Jewish refugees from Europe poured in, hoping to obtain visas and passage to the United States and beyond. Nazi agents and collaborators infiltrated the city in search of power and loyalty. The resistance was not far behind, as shopkeepers, celebrities, former French Foreign Legionnaires, and disgruntled bureaucrats formed a network of Allied spies. But once in American hands, Casablanca became a crucial logistical hub in the fight against Germany--and the site of Roosevelt and Churchill's demand for "unconditional surrender." Rife with rogue soldiers, power grabs, and diplomatic intrigue, Destination Casablanca is the riveting and untold story of this glamorous city--memorialized in the classic film that was rush-released in 1942 to capitalize on the drama that was unfolding in North Africa at the heart of World War II.

"Demystifying the rituals behind the recipes." --Publishers Weekly "A welcome addition to a subject that suffers from a paucity of published information; it's fascinating reading . . . a tantalizing sample of Moroccan cooking." --Cuisine "Besides the recipes, the cookbook offers information on the culture and methods of cooking." --Los Angeles Times "Makes Moroccan cooking fascinating as well as easy." --Vicksburg Post For people with inquisitive palates, for adventurous cooks wishing to expand their culinary repertoires, and for the thousands of tourists who visit Morocco and return with delicious memories, this definitive work serves up Moroccan cuisine and does not disappoint. Amateur and expert chefs alike will relish in these simple, clear recipes. All the classic Moroccan specialties are included, and no special equipment is required to create the wide variety of dishes ranging from couscous, frackh (baked beans), hareera (a rich, thick soup), and ulk'tban (shish kebob). Two charming portraits--one of the land and people of Morocco and one of its master chefs--round out this authentic collection of recipes.

Embark on a culinary journey with The Food of Morocco from the souks of Marrakech and the kitchens of Rabat to Casablanca's teahouses and the banquets of Fez. Discover the true essence of Moroccan cooking: a diverse meld of spices and exotic flavors. Vibrant location photography captures the colors of Morocco's bustling medinas. Instructional photographs and helpful hints accompany each recipe, making The Food of Morocco accessible to cooks of all levels of experience. A glossary of ingredients and equipment demystifies unfamiliar techniques and helpful substitution tips ensure that all palates will be satisfied.

Winner of the 2014 James Beard Award for Outstanding Chef: the top chef in the country A traditional Italian meal is one of the most comforting—and delicious—things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Osteria Mozza and Pizzeria Mozza, co-owned with restaurateurs Mario Batali and Joe Bastianich. A reservation at Mozza has been the hottest ticket in town since the restaurants opened and diners have been lining up for their wildly popular dishes. Finally, in The Mozza Cookbook, Silverton is sharing these recipes with the rest of the world. The original idea for Mozza came to Nancy at her summer home in Panicle, Italy. And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home. But do not confuse authentic with conventional! Under Silverton's guidance, each bite is more exciting and delectable than the last, with recipes such as: Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes, Pine Nuts, Currants, and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage, Panna, and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello-soaked Raisins and Banana Gelato Olive Oil Gelato In the book, Nancy guides you through all the varieties of cheese that she serves at the Mozzarella Bar in the Osteria. And you'll find all the tricks you need to make homemade pastas, gelato, and pizzas that taste as if they were flown in directly from Italy. Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes—both familiar and intricate—easy to follow and hard to resist. It's no wonder it is so difficult to get a table at Mozza—when you're cooking these dishes there will be a line out your door as well.

She believes one of the greatest assets of Middle Eastern cuisine is its inherent fluidity, its remarkable capacity to adapt and transform over time. In Levant, she offers more than 100 recipes that represent a new modern style. These are the very best of the dishes she has developed over the last twenty years in her New York City restaurant for the contemporary palate. Relying on a traditional pantry (including olive oil, tahini, za'atar, sumac), she updates classic flavour profiles to dazzling effect. The Mediterranean diet has always been a healthy one, with so many of what we now call 'superfoods' at its base. But here Rawia takes it a step further by focusing on dishes that are naturally vegetarian or vegan and gluten-free, as well as meat dishes where vegetables take the leading role. These recipes represent the way more and more people eat and cook today. Among them are Cauliflower 'Steak' with Pomegranate Molasses, Roasted Beetroot Hummus, Jerusalem Artichoke and Beef Stew, Peppers with Walnut Stuffing and Freekeh and Butternut Squash Salad. Levant explores the sensational cross-cultural possibilities of culinary exchange; it sets the path for the future of Middle Eastern cooking.

CasablancaMy Moroccan FoodMitchell Beazley

A soulful chef creates his first masterpiece What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully "authentic" documentation of Moroccan home cooking. Yes, the great classics are all here—the basteeya, the couscous, the preserved lemons, and much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically

engaging text offer a rare blend of heat, heart, and palate.

OBSERVER RISING STAR IN FOOD 2018 'a book that is infused with the flavours of Morocco and is as accessible as it is inspiring' - Nigella Lawson 'It practically sings with aromatic spices and ingredients' - Delicious. 'Breathes new life into Moroccan food' - BBC Good Food Morocco is one of the top destinations in the world. This beautiful North African country lies on the border of Europe and the rest of the Arab world, drawing people in with its colourful souks, vibrant landscapes, cheerful hospitality and, most importantly, the food. Casablanca is the exciting debut from Moroccan chef Nargisse Benkabbou. This book features recipes for simple and satisfying dishes such as Artichoke, baby potato & preserved lemon tagine, Sticky ras el hanout & peach short ribs and Buttermilk chicken kebabs. Also featured are tasty western classics with a unique Moroccan twist: try your hand at Orange blossom, beetroot & goats' cheese galette, Roasted almond & rainbow couscous stuffed poussin and Moroccan mint tea infused chocolate pots. Nargisse breathes new life into Moroccan cuisine, blending that authentic Moroccan spirit and the contemporary to create accessible recipes for the everyday.

This beautiful book uses the ingredients and techniques of Moroccan cooking to introduce dishes that are as much fun to make and serve as they are to eat.

Explains the rituals of the Moroccan table, describes the basic techniques of Moroccan cooking, and presents recipes for appetizers, soups, salads, main dishes, and desserts

'I've been submerged in the cuisines and food culture of Spain and Italy for well over a decade and explored the many regions of these magnificent countries with their markedly different styles and nuances. Throughout the years I've become more and more intrigued by the regions where the Moorish influence has left a pronounced mark and combined seamlessly with the local flavours and ingredients to produce an exotic, full flavoured and vibrant cuisine.' Within these pages, Ben Tish explores this further with over 100 mouth-watering recipes guaranteed to delight anyone who eats at your table. Spices, fruits and incredible flavours that the Moors introduced, such as cumin, cardamom, saffron, coriander, ginger, apricots, watermelons and pomegranates were absorbed into the cultures of Spain, Sicily and Portugal, creating big flavoured dishes with a sun-soaked, exotic taste of North Africa and the Arabic world combined with local heritage, all of which can be found in this book. With chapters such as breakfast, brunch and bread, grilling and smoking, fresh, and sweet and sour, Ben offers his own interpretations of these classic recipes, including shakshuka, red prawn crudo, spiced venison and quince pinchos, wood-baked Moorish chicken pine nut and raisin pie, slow cooked fish and shellfish stew with saffron and star anise and octopus and smoked paprika with black beans and rice. This food to share and enjoy, bringing a little extra flavour to your kitchen.

Since it was first published in 1973, Couscous and Other Good Food from Morocco has established itself as the classic work on one of the world's great cuisines, and in 2008 it was inducted into the James Beard Cookbook Hall of Fame. From the magnificent bisteeyas (enormous, delicate pies composed of tissue-thin, buttery layers of pastry and various fillings) to endless varieties of couscous, Paula Wolfert reveals not only the riches of the Moroccan kitchen but also the variety and flavor of the country itself. With its outstanding recipes, meticulous and loving research, and keen commitment to the traditions of its subject, this is one of those rare cookbooks that are as valuable for their good reading as for their inspired food.

This is not a book about what it's like to be old. It's about what it's like to have lived. There is no food quite like a grandmother's time-perfected dish. Inspired by their own grandmothers – and the love they shared through the food they served – Anastasia Miari and Iska Lupton embarked on a mission: from Corfu to Cuba, Moscow to New Orleans, and many more in between, they set out to capture cooking methods, regional recipes and timeless wisdom from grandmothers around the world. The result is Grand Dishes, a journey across four years of cooking with the world's grandmothers, a preservation not just of recipes but of the stories – told through the dishes – that have seasoned these grandmothers' lives. Featured alongside are contributions from celebrated chefs and food writers, each with their own grandmother's recipe to share. Rich with the insight that age brings, elegant portraits, diverse recipes, and techniques unique to a region, a grandmother and her family, this is a book to pass down through generations.

Discover Easy Moroccan Cooking. Get your copy of the best and most unique Moroccan recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on Moroccan cooking. The Moroccan Cookbook is a complete set of simple but very unique Moroccan recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the Moroccan Recipes You Will Learn: Herbed Grilled Chicken Breasts Saucy Moroccan Meatballs Tagine Casablanca Chicken Spicy Salmon Fillets Zesty Carrot Salad Sweet Prunes Lamb Stew Traditional Quick Moroccan Couscous Span-roccan Tilapia Stew Moroccan Style Chops Spiced Up Baked Lamb Hearty Artichokes Stew Blooming Cauli-Beef Stew Vegan Veggies Stew Basmati Pilaf Zesty Pimento Chicken Full Moroccan Dinner Veggies Pilaf Skillet Kalamata and Currents Tagine Minty Lamb Chops Orangy Chicken Stew Chili Squash and Lamb Stew Stuffed Bell Pepper Caps Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Moroccan cookbook, Moroccan recipes, Moroccan recipe book, Moroccan, Moroccan food, Moroccan cooking, Moroccan cuisine

Are you interested in Moroccan food? Do you need more recipes, or just want to dive deeper into these healthy and delicious cuisines? Do you not even know where to start? If this sounds like you - then keep reading! Moroccan Tagine is one of many highly-accepted dishes among native people and foreign visitors - it is varied, and easy to mold to your own preferences or diets, creating something that can be changed and adjusted to everyone's needs is bound to be popular. You can avoid certain ingredients, substitute others, make it vegetarian or not. It can be healthy and delicious, it can incorporate fruits. In this book, you'll learn the following: What exactly is Tagine, and how does it work? How to use a Tagine, in a way that even the absolute novice won't be scared off. What beginner-friendly tagine recipes are there? How to make tagine cooking with a tagine? Tagine healthy and delicious? Moroccan tagine recipes, with suggestions and adjustments to help you create the exact dish you want or need. AND SO MUCH MORE! It doesn't

matter if you've just been wanting to diversify your menu, or have been interested Moroccan food in particular. You don't need to be a master chef to make these delicious ethnic dishes - from beginner to intermediate, it breaks down all of the recipes into something everyone could do, with delicious photos to keep you hungry. No questioning what you're doing, what the food contains. Moroccan recipes have a high level of flavor; they add a variety of spices that are prepared for the palate, whether with meat or vegetables. Would you like to try them? If you're ready to try something new and really dive into these dishes - then look no further! This book was made for you. Don't waste another minute - scroll up and hit "BUY NOW" to get started today!

Morocco, Turkey, and Lebanon offer some of the world's most exciting cuisines. In this delectable cookbook, the award-winning, bestselling author of *The Book of Jewish Cooking* and Claudia Roden's *Mediterranean* translates the subtle play of flavors and cooking techniques to our own home kitchens. Interweaving history, stories, and her own observations, she gives us 150 of the most delicious recipes: some of them new discoveries, some reworkings of classic dishes—all of them made even more accessible and delicious for today's home cook. From Morocco, the most exquisite and refined cuisine of North Africa: couscous dishes; multilayered pies; delicately flavored tagines; ways of marrying meat, poultry, or fish with fruit to create extraordinary combinations of spicy, savory, and sweet. From Turkey, a highly sophisticated cuisine that dates back to the Ottoman Empire yet reflects many new influences today: a delicious array of kebabs, fillo pies, eggplant dishes in many guises, bulgur and chickpea salads, stuffed grape leaves and peppers, and sweet puddings. From Lebanon, a cuisine of great diversity: a wide variety of mezze (those tempting appetizers that can make a meal all on their own); dishes featuring sun-drenched Middle Eastern vegetables and dried legumes; and national specialties such as kibbeh, meatballs with pine nuts, and lamb shanks with yogurt.

In *What's Gaby Cooking Everyday California*, Gaby Dalkin shares more than 125 of her favorite simple and fresh recipes and offers a glimpse into what it's like to "go coastal." It's about always having something tasty to eat, thanks to handy and delicious pantry staples (avocado oil! quinoa! limes! dark chocolate!), as well as an arsenal of easy and healthy recipes, like Chimichurri Cauliflower Rice Bowl with Grilled Fish, Taco Skillet Bake, and Street Corn Pizza. The book covers all the staples—avocado toast, grain bowls, greens, carbs, healthy mains, cocktails, and more. For Gaby, California is not so much a place but a state of mind, and this cookbook proves that no matter where you live, you can still apply the same philosophy. All it takes is finding the freshest produce you can, stocking up on some versatile pantry staples, and keeping flavors and techniques simple. After that, the only thing left to do is kick back, pour yourself a California Girl Margarita, and listen for those ocean waves.

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