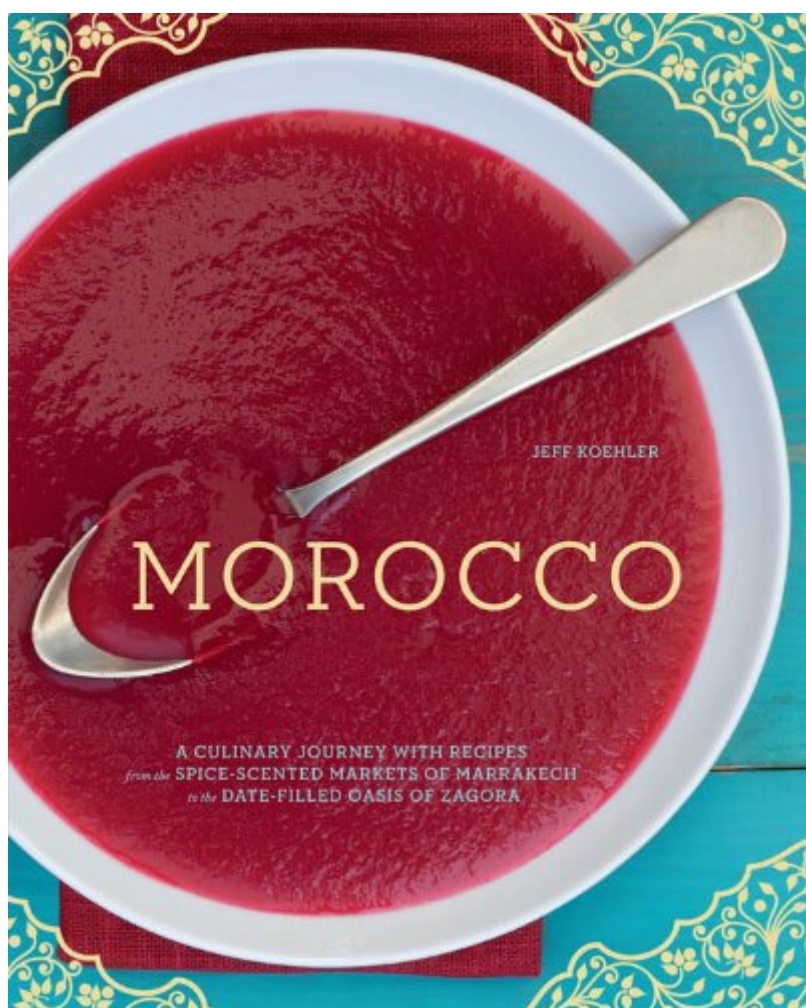


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Morocco: A Culinary Journey With Recipes From The Spice-Scented Markets Of Marrakech To The Date-Filled Oasis Of Zagora



Synopsis

With a wide range of exotic flavors and cooking styles, Morocco includes 80 recipes with Spanish influences, rustic Berber styles, complex, palace-worthy plates, spicy tagines, and surprisingly easy to make street food. From piquant appetizers like cumin-spiced potato fritters, to classic tagine and couscous entrees, and stuffed pastries like Seafood Pastilla, to fragrant sweets like Honeyed Phyllo Triangles Stuffed with Almonds, and, of course, Mint Tea, this beautiful collection of recipes surprises and inspires the home cook. Gorgeous photographs of such iconic Moroccan scenes as the markets of Marrakech and the date-filled oasis of Zagora capture the diverse flavors of this sun-splashed country.

Book Information

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Customer Reviews

Everything we've tried has been absolutely delicious. My husband and I spent a little time on our honeymoon in Morocco and this takes us right back. If you're health conscious, and like a lot of flavor, you'll be delighted with the book. As a great bonus, most of the recipes are really good for you. A lot of the dishes are really colorful, so you'll get a great aesthetic

punch on the plate. This is a beautiful cookbook. The photos, paper, and binding are fantastic quality. Pictured below: 1) Grilled Marinated Chicken Brochettes p.92, Cucumbers in Sweet Marinade with Oregano p.99, and Grated Carrot and Orange Salad p.102. Fantastically fresh and flavorful dinner with minimal effort. It took about 20 minutes to pull together, then rests in the fridge for 2 hours, then grills for 5 and gets a quick garnish. The cucumber dish calls for za'atar.

Penzeys Spices online carries it if your grocer doesn't. The carrot salad calls for a splash of orange flower water. If you're not familiar with that, a good grocery store will have that on the beverage aisle, probably near the juices. 2) Harira. It's a beef and chickpea stew with tomatoes, onion, celery, herbs and spices, lemon, and a sprinkling of broken angel hair pasta. So delicious and so healthy! This stew takes about 2 hours in total, but only about 20 minutes of attention from the cook. I adored the dates, figs accompanying it. 3) Couscous with Pumpkin (and lamb!) - p182. Delicious and so simple to make. I can't wait to make the mint tea. I saw the tall Moroccan tea glasses at World Market. They're hand-wash only, but pretty enough to be worth it. :)

The presentation technique is dated but has tagine recipes galore.

I got hungry just reading the book. Love the ease of most of the recipes but need to search for some of the ingredients.

This book is everything I expected and more. One Great Cookbook.

Beautiful pictures. Simple instructions

I was recently fortunate enough to travel to Morocco, and this cook book was a wonderful way to keep the Moroccan visit alive.

Great history, great pictures and very interesting recipes to try! Glad I bought it!

Interesting and written well with a keen eye to culture and recipes.

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