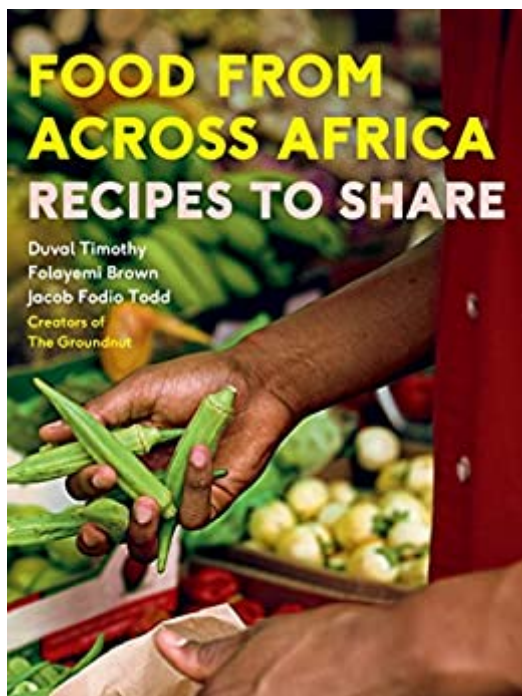


The book was found

Food From Across Africa: Recipes To Share



Synopsis

Discover the amazing cuisine of Africa with this beautiful full-color cookbook featuring classical and modern African dishes. With its diverse, delicious flavors, African food is one of the best on the planet, yet remains little known to many in the wider world. To introduce this wonderful cuisine, Duval Timothy, Jacob Fodio Todd, and Folayemi Brown started their popular bi-monthly London supper club The Groundnut to showcase the food of their childhoods, dishes that reflect their heritage in Western and Eastern Africa. Based on their sold-out events, *Food from Across Africa* features both traditional recipes, many of which have been passed down through the generations, as well as experimental dishes using new ingredients and combinations: from the fragrant and ubiquitous West African dish, jollof rice, to innovative modern offerings like aromatic star anise and coconut chicken served in a steaming plantain leaf. *Food from Across Africa* includes nine complete menus with dishes that complement and enhance one another—from cocktails and juices to main courses, vegetables, sides, and desserts. Instead of making explicit distinctions, the menus represent the way these dishes fit together, whether attached by season, dominant flavors, or by another unifying point of inspiration. Easy to follow and cook, each recipe includes a short history and uses ingredients found in local markets. Pork in Tamarind, Mustard Prawns, Baked Broccoli Falafel, Pineapple Jam, Spinach & Green Bean Salad with Peanut Pesto, Banana Almond Cake, Pickled Peppers, Baked Plantain, and much more—the mouthwatering fare in *Food from Across Africa* is meant to be eaten communally, with family, friends, and neighbors, and enjoyed with all the senses. Our food encourages tactility, with influences from our childhoods growing up eating freshly picked mangoes sprinkled with salty chili powder, being served juice in a peeled, cored, and squeezed orange and hand rolling and dunking balls of eba into okra soup then straight into your mouth. A celebration of a fascinating and flavorful culture, bursting with dozens of gorgeous full-color photos, *Food from Across Africa* is a bounty of delights, presenting food that is simple, balanced, beautiful, and fabulous to share.

Book Information

File Size: 76979 KB

Print Length: 336 pages

Publisher: Ecco (June 14, 2016)

Publication Date: June 14, 2016

Sold by: HarperCollins Publishers

Language: English

ASIN: B0166JZYZO

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #361,409 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #33

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > African

#88 in Books > Cookbooks, Food & Wine > Regional & International > African #120541

in Kindle Store > Kindle eBooks > Nonfiction

Customer Reviews

These recipes remind me of home (Jamaica). Everything is very clearly described, lovely pictures, instructions easy to follow, and the stories throughout the book are a pleasure to read. I own a copy on kindle but I'll be buying the hardcover as a gift for someone from Sierra Leone. She taught me how to make groundnut stew, but with the recipe from this book, I was able to tweak it a bit and create something I am more in tune with. Another great plus was seeing the dairy free options! This is book that anyone can enjoy, from omnivores to vegans, there is truly enough for everyone to enjoy. Well done. These recipes are truly better shared with loved ones.

You rarely see a cookbook that incorporates such a variety of African recipes. A lot of cookbooks that say they are African contain junk you wouldn't really want to fix for friends. This one has a lot of meals that you would look forward to. Add it to your Caribbean and Mediterranean books that you pull out for a change of pace from standard fare.

I am really enjoying this cookbook!

Good recipes

It was fun to read -- & very interesting. I did not have time to try the recipes because I had bought it as a birthday present & had to send it on to my brother, who had been stationed in Africa with the Peace Corps & really loved receiving it!

I received one of these cookbooks and I can say that it is amazing. The quality of the pictures is astounding and the recipes are easy to follow.

[Download to continue reading...](#)

Food From Across Africa: Recipes to Share VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Africa: African History: From Ancient Egypt to Modern South Africa - Stories, People and Events That Shaped The History of Africa (African Folktales, African ... Africa, Somalia, Nelson Mandela Book 3) South Africa: related: south africa, africa, safari, Kruger, Western Cape, Stellenbosch, Paarl, Cape Town, republic of south africa, campaign Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1) Read and Share Toddler Bible (Read and Share (Tommy Nelson)) Read and Share Bible: Over 200 Best Loved Bible Stories (Read and Share (Tommy Nelson)) Our Together-time Bible: Read and Share (Read and Share (Tommy Nelson)) Read and Share: Stories About Jesus (Read and Share (Tommy Nelson)) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) A Kitchen in Tunisia: Tunisian Recipes from North Africa (Tunisian Recipes, Tunisian Cookbook, Tunisian Cooking, Tunisian Food, African Recipes, African Cookbook, African Cooking Book 1) 30 Day Whole Food Slow Cooker Challenge: Whole Food Recipes For Your Slow Cooker â “ Quick And Easy Chef Approved Whole Food Recipes For Weight Loss (Slow Cooker Cookbook) 30 Day Whole Food Slow Cooker Challenge: Quick and Easy Whole Food Slow Cooker Recipes For The Everyday Home â “ Delicious, Triple-Tested, Family-Approved Whole Food Recipes (Slow Cooker Cookbook) Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino

Food - Filipino Meals - Filipino Recipes- Pinoy food) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)