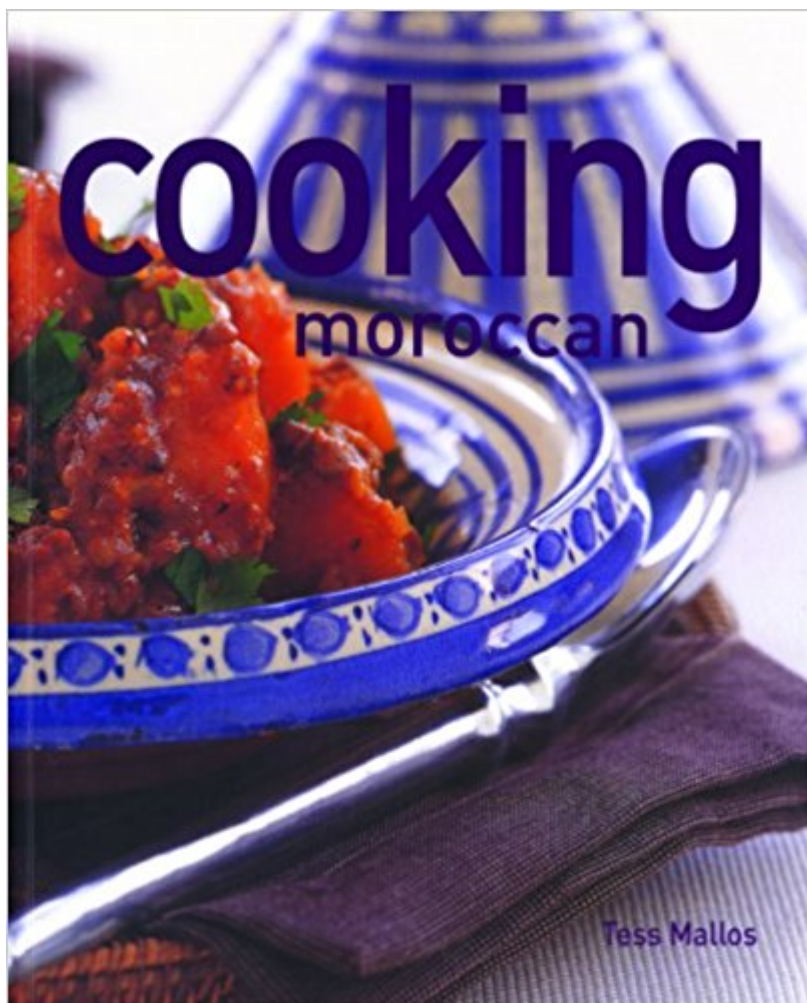


The book was found

Cooking Moroccan (Thunder Bay Cooking)



Synopsis

From Morocco's savory little dishes; Filled Pancakes, Fennel and Olive Salad, Sweet Tomato Jam; to a celebration of "Dishes from the Palace," here are all the tastes and scents of Moroccan cooking. Spicy kebabs, rich vegetarian and meat tagines, perfect couscous, and rosewater-infused desserts are just a few of the pleasures waiting to be discovered in *Cooking Moroccan*. 250 color photographs explain special techniques and show finished dishes; ingredients integral to each cuisine are featured in special expanded focus sections, and cultural tips; a discussion of the traditional Moroccan mint tea service, a look at the spicy tradition of chorizo sausage; immerse the reader in regional cuisines. The practical and inspirational meet in this lavish exploration of Moroccan cuisine.

Book Information

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Customer Reviews

Tess Mallos essentially specialises in writing about the cuisines of the Mediterranean. Her expertise is revealed in this well-constructed text. The text is divided into 4 sections: (i) little dishes, "a tempting array of spicy dips, glistening olives, colorful salads, grilled kabaobs, crisp fried pastries and breads

This book is visually stunning. Many of the recipes are shown with a lovely photograph that just whets the appetite, and the foods and spices are just as delicious. I haven't tried all the recipes, however, I'm willing to broaden my taste horizons. The book is peppered with interesting facts about Moroccan culture and the inclusion of Mint Tea. My only con for this and other books like it, is the lack of information on proper tagine (the crockery) preparation and cooking over coals. This book

doth rock mightily![....]Bon appÃ©tit!

I'm loving this book, great Picts too.

Tried out recipes in my tagine and found them to be delicious crowd pleasers.

I have a vast cookbook collection, multiple ones in Mexican and Italian, many more, too many to mention. But this is the only one I need for Moroccan. They are all uncomplicated and take only a few ingredients to make. I got it a few years ago and still consider it the 'one and only' book I need in this cuisine. The book tells you how to make your own preserved lemons and basic Moroccan spice mixes if you so choose, rather than buying them. I have many times over made the "vegetables (peppers are my choice) with stuffed lamb," and sometimes I swap out the lamb for other ground meats. The taste is addictive and so simple to prepare. The best chicken soup is in here too.. "Chicken soup w/Couscous." I never make the plain kind anymore. It has just the right seasonings that make it stand out and still is very easy to do. I sometimes add chick peas to the soup. . There are so many more recipes from appetizers thru desserts. I bought a tagine that I like to use with some dishes for presentation, but you don't need it. All in all, everything you need for Moroccan is here.

It is difficult to make every recipe in this book because I keep making the same ones over and over once I try them out! Everything in this book is SO GOOD. I sometimes end up improvising for quickly making dinner after work, like using canned stewed tomatoes instead of stewing them myself. There is a variety of easy and difficult recipes in this book, which is appreciated for a learner like myself. Once I've mastered the recipes in this book (and that means eventually buying a tagine as a couple of the recipes call for it), I will definitely be checking out other titles by Tess Mallos. If you're interested in Moroccan cuisine get this book!

Cooking Moroccan by Tess Mallos is a mouth-watering, menu-inspiring compendium of step-by-step recipes showcasing some of the best of Moroccan ethnic and regional cuisine. Superbly enhanced by gorgeous photography throughout, the recipes range from Fava Bean Dip; Preserved Lemon and Tomato Salad; Filled Savory Pancakes; and Lamb Tagine with Sweet Tomato Jam; to Couscous with Chicken and Vegetables; Briouats with Goat Cheese; Trout Stuffed with Dates; and Fried Honey Cakes. Thoroughly "kit-chen cook friendly", Cooking Moroccan is

especially recommended for those who have a special interest in authentic ethnic cooking in general, and North African cuisines in particular.

I wanted to learn to cook Moroccan and this was a good book to start with. Everything that I have cooked has been great. The recipes are easy to follow and not everything involves curry (which I am not a great fan of). I was amazed at the diversity of the food and am anxious to try more recipes. I had a friend who once told me if she used even one recipe out of a cookbook, it was a good book. I have used several and can't decide if I want to make them again or try the others because the things I have made have been so good. Oh, by the way, I am beginning to like curry.

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