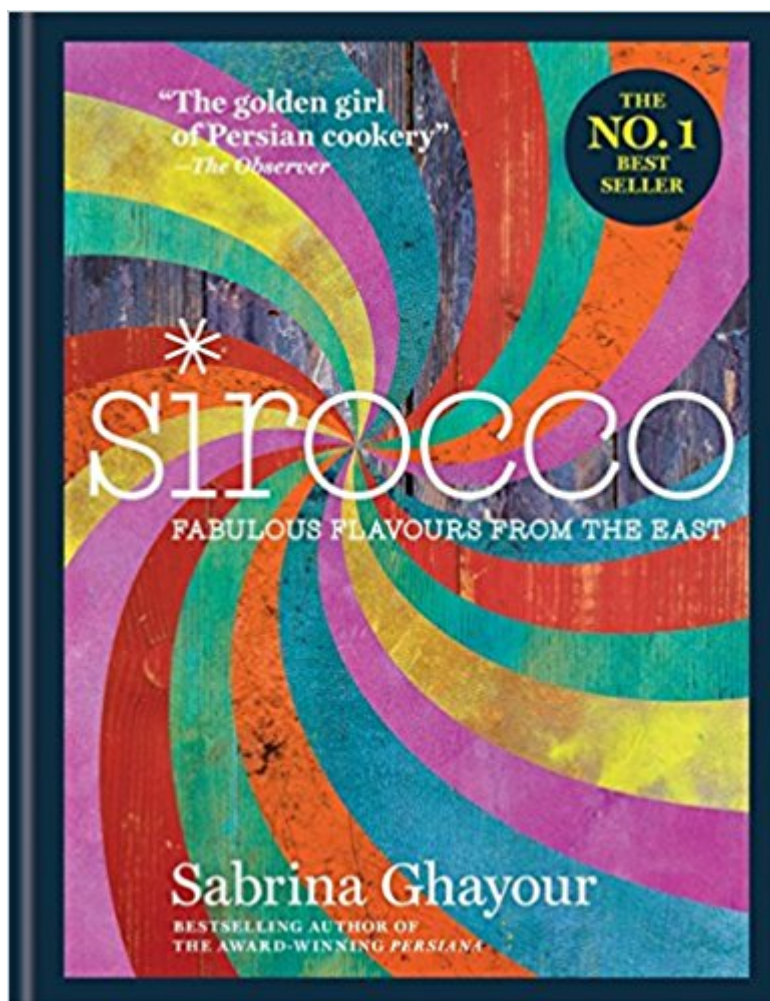




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Sirocco



Synopsis

From the golden girl of Middle Eastern cookery, Sirocco will bring tastes of the East to Western-style dishes in a collection of 100 delicious and accessible recipes. With an emphasis on simple ingredients and strong flavours, Ghayour will bring her modern inspirational touch to a variety of dishes ranging from classics and comfort food to spectacular salads and sweet treats. The No. 1 bestseller Sunday Times bestseller Shortlisted for the Book of the Year - Food & Travel Reader Awards Praise for Persiana: 'Loving Persiana' - Nigella Lawson 'An instant classic' - Observer Food Monthly 'The most exciting debut cookbook of the year' - Sunday Telegraph Stella 'A fantastic treasure trove of good food' - Raymond Blanc 'Sumptuous, thrilling, learned and downright brilliant' - Mail on Sunday 'The most appetizing book - I want to eat every page of it' - Pierre Koffmann 'Sabrina cooks the kind of food I love to eat' - Bruno Loubet 'Brilliant for the novice, the timepoor and even the seasoned cook' - Guardian 'Will have you salivating with Pavlovian gusto on page after page' - Independent 'This book will delight fans of Ottolenghi-style food' - Waitrose Kitchen 'Easy to decipher, packed with lots of flavour and...surprisingly easy to pull off' - Huffington Post 'A gorgeously produced ode to richly spiced, exotic food from the Middle East and beyond' - A Little Bird 'The latest doyenne of Persian food' - Metro

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Customer Reviews

The latest doyenne of Persian food * Metro * A gorgeously produced ode to richly spiced, exotic food from the Middle East and beyond * A Little Bird * Easy to decipher, packed with lots of flavour

and... surprisingly easy to pull off * Huffington Post * This book will delight fans of Ottolenghi-style food * Waitrose Kitchen * Will have you salivating with Pavlovian gusto on page after page * Independent * Brilliant for the novice, the time-poor and even the seasoned cook * Guardian * Sabrina cooks the kind of food I love to eat -- Bruno Loubet The most appetizing book - I want to eat every page of it -- Pierre Koffmann Sumptuous, thrilling, learned and downright brilliant * Mail on Sunday * A fantastic treasure trove of good food -- Raymond Blanc The most exciting debut cookbook of the year * Sunday Telegraph Stella * An instant classic * Observer Food Monthly * Loving Persiana -- Nigella Lawson

A chef, food writer and cookery teacher, Sabrina Ghayour is one of the strongest voices in Middle Eastern food today. Past collaborations include the 'Passage to Persia' pop-up with Anna Hansen at The Modern Pantry with guest chefs Ben Spalding, Omar Allibhoy, Alexis Gauthier and Tim Anderson, Oliver Peyton's 'Friday Night Socials' at The National Gallery and a pop-up at Grain Store with chef Bruno Loubet. With regular appearances at the BBC Good Food Show, Taste London and more, her work has featured in The Times, The Sunday Times, the Evening Standard, the Guardian, The Independent, The Telegraph, delicious. magazine, Waitrose Food magazine, Sainsbury's Magazine and BBC Good Food magazine. She has also appeared on BBC1's Saturday Kitchen, BBC2's Great British Menu and Channel 4's Sunday Brunch. Sabrina's debut first cookbook, Persiana, was awarded 'Best New Cookbook' at the Observer Food Monthly awards 2014 and 'Book of the Year' at the 2015 Food & Travel Awards. Her follow up, Sirocco, debuted at no. 1 and was a Sunday Times bestseller. Connect with Sabrina at www.sabrinaghayour.com Twitter @SabrinaGhayour Instagram @SabrinaGhayour

Sirocco is packed with easy, original eastern/southern Mediterranean inspired recipes. As a collector of cookbooks, and a lover of foods that originate from Iran to Morocco, I can say that Sabrina Ghayour has done an outstanding job of bringing the flavors that make that region unique into the American kitchen. While her pantry is stocked with some things you might not have, yet, once you get there Sirocco will open new possibilities to you...within minutes. Most of the dishes are simple, and can be completed quickly. My only disappointment was that the oven temps are in degrees C or gas marks. It would be nice for the US electronic version of the book to have degrees F in the recipes.

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