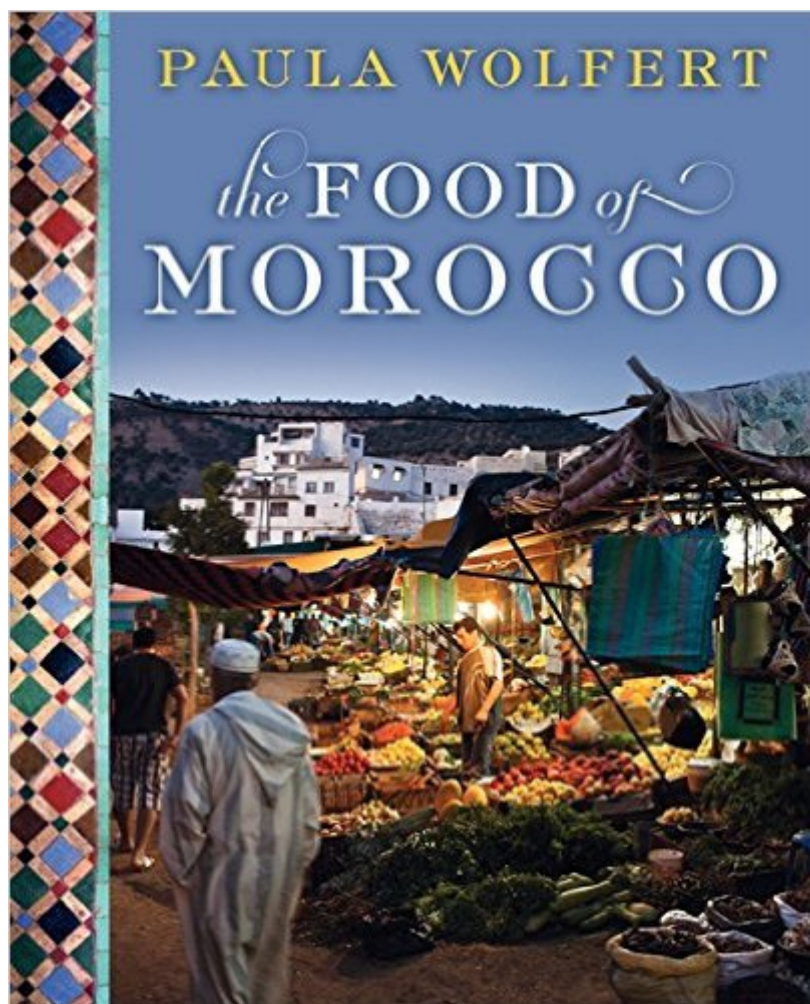


The book was found

The Food Of Morocco



Synopsis

A cookbook by Paula Wolfert is cause for celebration. Ms. Wolfert may be America's most knowledgeable food person and her books are full of insight, passion and brilliance. "Anthony Dias Blue, CBS Radio, NY I think she's one of the finest and most influential food writers in this country | one of the leading lights in contemporary gastronomy. "Craig Claiborne Paula Wolfert, the undisputed queen of Mediterranean cooking, provides food lovers with the definitive guide to The Food of Morocco. Lavishly photographed and packed with tantalizing recipes to please the modern palate, The Food of Morocco provides helpful preparation techniques for chefs, home cooks, and any serious student of the culinary arts and culture. This is the perfect companion to Wolfert's classic, Couscous and Other Good Food from Morocco "a 2008 inductee into the James Beard Cookbook Hall of Fame "and fans of Claudia Roden, Elizabeth David, Martha Rose Schulman, and Poopa Dweck will be delighted by this extraordinary culinary journey across this colorful and exhilarating land.

Book Information

Hardcover: 528 pages

Publisher: Ecco (November 5, 2009)

Language: English

ISBN-10: 9780061957550

ISBN-13: 978-0061957550

ASIN: 0061957550

Product Dimensions: 8.5 x 1.5 x 10.5 inches

Shipping Weight: 5.9 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (106 customer reviews)

Best Sellers Rank: #77,154 in Books (See Top 100 in Books) #8 in [Books > Cookbooks, Food & Wine > Regional & International > African](#) #21 in [Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern](#)

Customer Reviews

This book gives the ambitious American home cook all the info needed to create stunningly delicious Moroccan meals. Of the nine recipes I've made in the month I've owned it, eight--the almond milk drink, the cucumber and orange water salad, the crushed spiced carrot salad, the basic couscous recipe, the chicken tagine with apricots and pine nuts, the chicken smothered in tomato jam, the lamb tagine with toasted almonds and hard-cooked eggs and the tangier-style

chickpea-lentil soup called harira--were lick your chops 'can we make this again tomorrow' amazing. The last one, a carrot salad with cumin, cinnamon and sweet paprika, was pretty good but given all the other amazing recipes in this book I probably won't make it again. To use this book you need to be ready to start the day before, if needed--as many recipes have a few do-ahead steps such as soaking chickpeas or fermenting flour with lemon juice overnight. You can buy much of what you need at a regular supermarket, but the recipes are better if you follow the advice on ingredients at the beginning of the book. For example, for many dishes, Ms. Wolfert recommends Ceylon cinnamon, a milder-tasting version of the spice than the standard American version; I bought some on and it is delicious. If you are really ambitious, you can make your own preserved lemons...which marinate a month before they are ready. For the most part, the instructions are detailed and clear. The book could have benefited from user testing in some parts. Occasionally there are unclear spots--for example, is the tagine supposed to be covered or not?

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

The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The Food of Morocco Couscous and Other Good Food from Morocco The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) A House in Fez: Building a Life in the Ancient Heart of Morocco Morocco (Countries Around the World) Memory, Music, and Religion: Morocco's Mystical Chanters (Studies in Comparative Religion) Tagine: Spicy stews from Morocco Kaffe Fassett's Quilts in Morocco: 20 designs from Rowan for patchwork and quilting Moroccan Arabic: Shnoo the Hell is Going On H'naa? A Practical Guide to Learning Moroccan Darija - the Arabic Dialect of Morocco (2nd edition) (Educational Resources) Algeria, Morocco & Tunisia 1:2,500,000 Travel Map (Geographical) GIZI National Geographic Traveler: Morocco The Rough Guide to Morocco Morocco Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) 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) Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes Food Service Menus: Pricing and Managing the Food Service Menu for Maximun Profit (The Food Service Professional Guide to Series 13) Food Politics: How the Food Industry Influences Nutrition, and Health, Revised and Expanded Edition (California Studies in Food and Culture) More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture)

