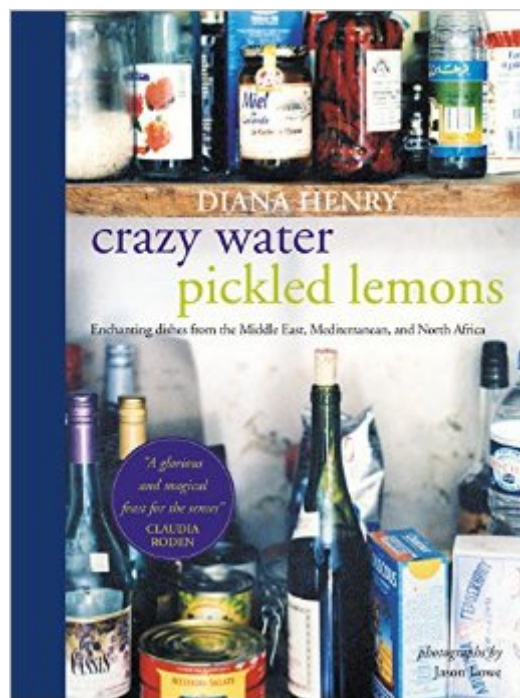


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# Crazy Water, Pickled Lemons: Enchanting Dishes From The Middle East, Mediterranean And North Africa



## Synopsis

In this culinary exploration of the Mediterranean, Middle East, and North Africa, Diana Henry has gathered together dishes that combine exotic flavors in ways long forgotten - or never discovered - in many Western kitchens. Colorful, aromatic and perfumed ingredients, from leathery pomegranates, with their insides bursting with ruby seeds, to flower-waters that allow you to drink in the scent of a garden, combine to bring an intoxicating whiff of the exotic to your table and pleasure to your kitchen. The core ingredients of these cuisines are increasingly available so dishes such as Chermoula-marinated Tuna, Fennel, Pomegranate and Feta Salad, and Lavender, Orange and Almond Cake are both delicious and accessible to cook.

## Book Information

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## Customer Reviews

As a former culinary instructor and chef, I found this book amazing. Not laid out in the traditional fashion, the author takes each chapter to feature one or two ingredients from Middle East cookery, then describes them so beautifully. The information given at the beginning of each chapter is as delicious as the recipes!

I bought this book straightaway after thumbing through it. It is what some modern foodies would call pure food porn: there are gorgeous pictures and stories to go with the recipes. One thing I particularly like is that Ms. Henry includes recipes for the condiments such as for preserved lemons and harissa. These items simply aren't available where I live, but I can make them myself for use in

the recipes. She also offers reasonable alternatives for many hard-to-find items such as apples or pears for quinces and grape juice/balsamic vinegar mix for grape saba. As another reviewer said, it is not organized in military fashion, but I read cookbooks for fun, so that is no nevermind to me. The comments on the "odd" typeface elude me--I find nothing wrong with it, as it seems no different from other modern cookbook formats. This is a fun overview cookbook for mediterranean cooking that is a good place for new cooks to start exploring these food genres. For the experienced cook it is a fun read and has some off the beaten track recipes.

I have had this book for years and have made several recipes from it. Yes, some of them are a bit involved, but for a special meal, they make the whole experience of creating the dish special.

Mouth watering, beautifully put together...the food and the book itself. Buy this for yourself and enjoy the read as much as the cooking. Buy it for a friend and you might get Herb-Scented Chocolate Truffles along with the thank-you note.

This is the most beautiful cookbook! It was given to me as a gift and I have cooked about half the dishes in it. I have never ever tried a dish without being blown away by how amazing the flavours are. No matter how strange the combination of ingredients may sound, everytime it is superb (the rosemary lemon cake is to die for). The way it is arranged by ingredients as opposed to "salads" "main course" etc. is what makes this such a delightful book. There are millions of books out there that are divided like that-if that is what you are after then get an A-Z of cooking. Instead, Henry divides into groups, sweet, citrus, fruits of longing (fig, pomegranate and all the exotic like) and has recipes that revolve around this theme. This encourages you to think about how to use ingredients in both sweet and savoury ways. It is for the cook who is interested in trying something a little different, however all the recipes are easy enough for anyone who has a reasonable understanding of cooking. I prefer cookbooks that involve you in all aspects as opposed to how to cook something in 10 minutes. Crazy water pickled lemon does just that, with beautiful introductions explaining how the recipes made it into the book. A fantastic buy for the cook who wants to create beautiful dishes.

Fortunately I discovered this writer when one of her cookbooks, Plenty, was greatly reduced. I immediately borrowed or bought her other ones. For the reasons that other reviewers have deducted stars, I have added them. Her layouts make sense - and her words inform and inspire to try it and her recipes work. Artistically, the photographs work well and transports me on this

particular culinary journey. Her recipes for ice cream(raisin and sherry or lemon and basil) do not require an ice cream maker! I wish that I had bought this cookbook first - as my introduction to Middle Eastern flavours and cookery. Honestly, I have not cooked from any of my Claudia Roden or Paula Wolfert cookbooks on the same subject. Ms. Henry takes all fear out of cooking. This cookbook compliments my three Ottolenghi ones.

Diana Henry's books are wonderfulâ "gorgeously written and photographed, and the recipes are so good. I've loved each of her books so far.UPDATE: I've made many of the recipes from this book now and my family has enjoyed them all. Very glad to have purchased this.

This is a beautiful book. I am happy with most of the recipes. However, there is a lot of meat and sauce drenched fish recipes which I'm not a fan of. If you are then, I think it's a perfect book for you. The vegetable and rice dishes are great. So over all I think it's a well rounded book. Not amazing, but good.

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