

## Orange Blossom Honey: Magical Moroccan Recipes From The Souks To The Sahara

Previously published under the title of **An Indian Housewife's Recipe Book**, this new edition celebrates 25 years of being in print. Laxmi Khurana is an Indian housewife living in the UK. Her recipes have been handed down to her through the generations, and admired by her family and friends. Here, in her classic curry cookbook, she makes them available to everyone, so you can re-create authentic Indian meals for all the family - from starters to raitas, chutneys and pickles to sweets, as well as the ever popular curries - all with minimum fuss and maximum satisfaction that this is the real thing.

•Recipes for traditional 'family' dishes, not normally served in Indian restaurants •Uses ingredients and spices that are widely available •Simple, economical dishes that anyone can make  
Some reader reviews: 'The recipes are very simple and clear to follow. They produce the best curries I have ever made. The ingredients can all be found easily in any supermarket.' 'It doesn't require you to pre-prepare 6 basic sauces first. Just pick up the book and cook.' 'Good, honest and easy everyday cooking for those of us addicted to Indian food.'

**A Dictionary of Moroccan Arabic** presents, in a range, the core vocabulary of everyday life in Morocco - from the kitchen to the mosque, from the hardware store to the natural world of plants and animals. It contains myriad examples of usage, including formulaic phrases and idiomatic expressions. Understandable throughout the nation, it is based primarily on the standard dialect of educated Moroccans from the cities of Fez, Rabat, and Casablanca. All Arabic citations are in an English transcription, making it invaluable to English-speaking non-Arabists, travelers, and tourists - as well as being an important resource tool for students and scholars in the Arabic language-learning field.

A man's home is his castle, or so the saying goes, but could it withstand an attack by Attila and the Huns, Ragnar and the Vikings, Alexander and the Greeks, Genghis Khan and the Mongols, or Tamerlane and the Tartars? **Backyard Ballistics** author William Gurstelle poses this fascinating question to modern-day garage warriors and shows them how to build an arsenal of ancient artillery and fortifications aimed at withstanding these invading hordes. Each chapter introduces a new bad actor in the history of warfare, details his conquests, and features weapons and fortifications to defend against him and his minions. Clear step-by-step instructions, diagrams, and photographs show how to build a dozen projects, including "Da Vinci's Catapult," "Carpini's Crossbow," a "Crusader-Proof Moat," "Alexander's Tortoise," and the "Cheval-de-frise." With a strong emphasis on safety, the book also gives tips on troubleshooting, explains the physics behind many of the projects, and shows where to buy the materials. By the time they've reached the last page, at-home defenders everywhere will have succeeded in creating a fully fortified home.

From supper for two on a candlelit urban roof terrace to a picnic lunch for friends on the sitting-room carpet, this is a book of imaginative and beautiful ideas for small gatherings. There will be no need to invest in a haul of priceless crockery and silver cutlery; instead, you'll be inspired to use what you have: to repurpose old Moroccan tiles for butter dishes, say, or use a rolled-down brown paper bag for a bread basket. Built around the elements of a good table from linens to glasses, flowers to serving platters you'll learn how to make a handsome table with scant resources. With genius tips on how to unearth treasures in junk shops, easy guides for simple things to make at home; effortless ideas for simple flowers and recipes for delicious homemade condiments every table you lay will be special. The look is simple, artistic and uncomplicated, celebrating the intimate and unique experience of eating well with the people you love.

**The Spice Tree**

**Shelters, Shacks and Shanties**

**A Kitchen Grimoire**

**Build Catapults, Crossbows, Moats, Bulletproof Shields, and More Defensive Devices to Fend Off the Invading Hordes**

**Health and Ritual in Morocco**

**Defending Your Castle**

**Turkish Delights**

**Fire and Spice**

'Mighty Spice Cookbook' will take you on a culinary journey across the globe - with 100 inspiring recipes from the Far East, North Africa and South America.

ÊIf my present reader happens to be a Boy Scout or a scout-master who wants the scouts to build a tower for exhibition purposes, he can do so by following the directions here given, but if there is real necessity for haste in the erection of this tower, of course we cannot build one as tall as we might where we have more time. With a small tower all the joints may be quickly lashed together with strong, heavy twine, rope, or even wire; and in the wilderness it will probably be necessary to bind the joints with pliable roots, or cordage made of bark or withes; but as this is not a book on woodcraft we will suppose that the reader has secured the proper material for fastening the joints of the frame of this signal-tower and he must now shoulder his axe and go to the woods in order to secure the necessary timber. First let him cut eight straight polesÑthat is, as straight as he can find them. These poles should be about four and one half inches in diameter at their base and sixteen and one half feet long. After all the branches are trimmed off the poles, cut four more sticks each nine feet long and two and a half or three inches in diameter at the base; when these are trimmed into shape one will need twenty six or seven more stout sticks each four and one half feet long for braces and for flooring for the platform.

Discover the delicious, aromatic and vibrant food of Sri Lanka in this beautifully illustrated cookbook with 100 sumptuous recipes. Feather-light hoppings, fiery sambols, subtly spiced curries and unique 'vada' (fried snacks) come together in this definitive collection of Sri Lanka's most authentic and exciting recipes. As Sri Lanka is being rediscovered a travel destination, its varied cuisine is also under the spotlight. As well as absorbing influences from India, the Middle East, Far East Asia and myriad European invaders, the small island also has strong Singhalese and Tamil cooking traditions and this cookbook brings these styles together to showcase the best of the country's culinary heritage. These healthy and wholesome recipes draw on the strong traditions of the island, with quick recipes for light lunches, larger meals to share with family and friends, as well as mouth-watering desserts for those with a sweet tooth.?

Dig into 100 recipes that celebrate the island's wonderful ingredients, from okra and jackfruit to coconut and chillies, and explore its culture through stunning original travel photography of the country, its kitchens and its people.

The Magic City Edith Nesbit The Magic City by Edith Nesbit When young Philip Haldane builds a play city out of odds and ends, the fantastic creation comes to life, and he and new stepsister Lucy are magically transported into it. Now they must try to save the Magic City by fulfilling an ancient prophecy—despite a mysterious adversary determined to steal their glory for herself. How Philip and Lucy come to forge a friendship and together triumph over impending disaster makes for a riveting read. We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience. We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.

The Book of St John

Fragrant recipes from the Silk Road and beyond

Magical Moroccan recipes from the souks to the Sahara

Inspired Plant-Based Recipes for Every Season: A Cookbook

Fast Feasts

Cooking and Living in the French Style

Saffron in the Souks

Quick, easy recipes with a Middle Eastern twist

**Orange Blossom & Honey** is a culinary journey across Morocco, from the souks of Marrakesh, through the Sahara, and onto the blustery shores of the Atlantic coast. In researching this book, John travelled into the heart of the High Atlas Mountains to learn the secrets of traditional lamb barbecue, then journeyed north, through the city of Fes, where the rich dishes of the Imperial Courts are still prepared in many homes. From here he continued on to the Rif Mountains, where rustic recipes are made with the freshest seasonal produce. From Moroccan-style paella, cooked in the painted town of Chefchaouen, to stuffed Berber breads baked in the hot desert sands, John has discovered the real food of the country, learning from the locals to reveal little-known dishes, which he then gives his modern twist. The chapters include Streetfood, Salads & Vegetables, Meat & Poultry, Seafood, Tagines and Desserts, plus there is a section of spice mixes and marinades from chermoula to harissa. With mouthwatering recipes, breath-taking location photography and John's infectious enthusiasm, this is an essential addition to every cook's collection.

James Beard Award winning author Georgeanne Brennan shares a lifetime of French farmhouse cooking—combining ingredients from forest, field, sea, and stream—in casual meals for friends and family. Following an approach to daily cooking that's rooted firmly in the French tradition, Brennan crafts recipes driven by the seasons and the outdoors. Paired with lovely lifestyle photography, this inspiring cookbook weaves together her personal experience, stories, and tips about how to create a sustainable life—one that celebrates the relationship between the land and the table, and among food, family, and friends—no matter where you reside. The Potager: Year-Round Vegetables: green garlic and new potato soup; charred artichokes with fresh herb dipping sauce; zucchini and pine nut fritters; fennel and chicken braised with lemon; savory chard and raisin tart; sweet pepper and shelling bean Gratin; parsnip soup with toasted almonds; winter beignets with sauce verte The Orchard: Fruits & Nuts: homecured olives, cherry and onion chutney for seared duck breast, chestnut and pork stew, pear, arugula and shaved parmesan salad, mulberry and pistachio tart, chestnut cream profiteroles The Barnyard: Cows, Goats, Sheep, Pigs, Chickens, Ducks & Rabbits: foie gras terrine, chicken liver pâté, shredded duck confit and cornichon buns, beef braised in red wine and bone marrow, roast chicken with potatoes and droppings, stuffed breast of lamb-Michoui style, frozen meringues and fruit cream The Forest & Fields: Wild Things : snail stuffed mushroom, wild mushroom soup, foraged greens and prosciutto salad, quail with juniper glaze and shallots, fresh bay leaves skewered with lamb and peppers, Crème Brûlée with Black Truffles, lavender pepper goat cheese. Water: Fish & Shellfish: smoked trout pate, thin sliced raw scallops with wild fennel pollen, pot de poisson, Moules Gratinée, sea bass with lemon verbenas beurre blanc, sea urchin sauce With lovely recipes and tips to sustainable life, La Vie Rustic allows you to live the French lifestyle in your home!

In Turkish Delights John Gregory-Smith brings his passion for Turkey and its food to your kitchen. He celebrates the best of the country's traditional food with 100 regional dishes, giving each one his simple, modern spin. Forget greasy late-night doner kebabs, John offers the Iskender kebab from the city of Bursa in Northwest Turkey, filled with finely sliced tender lamb, hot tomato and garlic sauce and yogurt. Other tempting dishes include the Ilgin Beef Kofta (pepper and parsley spiked beef from the Central Anatolian region) or his Ottoman-inspired Stuffed Pepper Dolma. With chapters on Breakfast, Meze, Pide and Kofta, Kebabs, Salads, Meat, Seafood, Vegetables and Desserts and Drinks, it is crammed full of exciting flavours and inspiring ideas.

Learn the secret to incredible homemade curries for National Curry Week. From the founder of Mowgli and BBC's Top of the Shops and Recipes That Made Me. Cook authentic curries at home with Nisha's 4 simple steps and delicious, family recipes. Nisha's infographic spice

trees show you which spices and ingredients always go together in the Indian kitchen while Nisha's recipes for generous, flavoursome food bring the flavour pairings to life. 'Nisha's book is brilliant - stunning recipes' Tom Kerridge

The Magic and Science of Jewels and Stones

Wholefood Recipes from Egypt, Lebanon, and Morocco

Orange Blossom and Honey

The Art of Small Gatherings

The Sunshine Diet

The Time Traveler's Wife

The Food of Morocco

Vol.1

OBSERVER RISING STAR IN FOOD 2018 'a book that is infused with the flavours of Morocco and is as accessible as it is inspiring' - Nigella Lawson 'It practically sings with aromatic spices and ingredients' - Delicious. 'Breathes new life into Moroccan food' - BBC Good Food Morocco is one of the top destinations in the world. This beautiful North African country lies on the border of Europe and the rest of the Arab world, drawing people in with its colourful souks, vibrant landscapes, cheerful hospitality and, most importantly, the food. Casablanca is the exciting debut from Moroccan chef Nargisse Benkabbou. This book features recipes for simple and satisfying dishes such as Artichoke, baby potato & preserved lemon tagine, Sticky ras el hanout & peach short ribs and Buttermilk chicken kebabs. Also featured are tasty western classics with a unique Moroccan twist: try your hand at Orange blossom, beetroot & goats' cheese galette, Roasted almond & rainbow couscous stuffed poussin and Moroccan mint tea infused chocolate pots. Nargisse breathes new life into Moroccan cuisine, blending that authentic Moroccan spirit and the contemporary to create accessible recipes for the everyday.

If you're looking for a quick, tasty meal after work but feel like you've lost your cooking mojo, or fancy hosting dinner but don't know where to start, Fast Feasts is just the book for you. John Gregory-Smith shares over 60 recipes that are big on taste yet simple to whip up, all featuring his signature Middle Eastern twist. Cooking should be fun, and sharing a meal with friends or family is one of life's simple pleasures. In Fast Feasts, you'll discover that the secret to effortless culinary magic is a few punchy store-cupboard staples – a teaspoon of smoked paprika here, a drizzle of tahini there, and suddenly your Tuesday night traybake is transformed into a wicked meal. If you're tired of toast, have a vibrant hummus bowl the next time you're working from home. Or try John's insanely good lamb and halloumi burgers, perfect for Friday night dinner with friends. John also includes cheats on how to make simple meals sing, including ideas for jazzed-up mayos, quick salad dressings and zingy spice mixes, as well as menu plans that make entertaining a cinch. Fast Feasts is a fresh and unintimidating take on Middle Eastern food, featuring ingredients that can be found at your local store, and recipes that are as easy to prepare as a meal subscription box. So, whether you're after killer comfort food, a banging brunch or dinner in front of the TV, look no further. Amazon #1 bestseller and featured on This Morning and Sunday Brunch.

These hearty one-pot meals, flavored with fragrant spices, are cooked and served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of deliciously authentic recipes you will find some of the best-loved classics of the Moroccan kitchen. These hearty one-pot meals, flavored with fragrant spices, are cooked and served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of deliciously authentic recipes you will find some of the best-loved classics of the Moroccan kitchen, such as the sumptuous Lamb Tagine with Dates, Almonds, and Pistachios, and the tangy Chicken Tagine with Preserved Lemon, Green Olives, and Thyme. Also included are less traditional but equally delicious recipes for beef and fish—try Beef Tagine with Sweet Potatoes, Peas and Ginger or a tagine of Monkfish, Potatoes, Tomatoes, and Black Olives. Hearty vegetable tagines include Baby Eggplant with Cilantro and Mint, and Butternut Squash, Shallots, Sultanas, and Almonds. Recipes for variations on couscous, the classic accompaniment to tagines, are also given plus plenty of ideas for fresh-tasting salads and vegetable sides to serve as part of your Moroccan feast.

Middle Eastern cuisine is renowned the world over for its sophistication, variety, and flavor. Bilhana (Egyptian for 'bon appétit') brings a contemporary twist to traditional Middle Eastern dishes with the use of healthy cooking methods and the freshest ingredients the region has to offer. Spanning the vast area south of the Mediterranean from the East (Lebanon and Egypt) to the West (Morocco), from simple mezze or breakfast dishes to elaborate stews and roasts, the recipes in this book showcase the vibrant colors and immense variety of Middle Eastern cooking as well as being easy to follow. Included are recipes for Roasted Eggplant with Tahini, Alexandrian Grilled Shrimp, Shakshuka, Moroccan Lamb Stew, Vegan Moussaka, Green Beans in Garlic and Caramelized Onions, Pomegranate and Guava Salad, and much more. Exquisitely illustrated with more than 130 full-color photographs.

La Vie Rustic

The Set Table

My Moroccan Food

Recipes from Jerusalem to Marrakech and Beyond

Bilhana

Handbook of African Medicinal Plants, Second Edition

Fresh & Classic Recipes from my Lebanese Kitchen

Vibrant recipes from the heart of Lebanon

From the vibrant souks of Tripoli and Beirut to the quiet calm of the Chouf Mountains and Qadisha Valley, Lebanon is a land of bold colours, exquisite flavours and hidden beauty. For this gorgeous book, John Gregory-Smith travelled the length and breadth of the country to bring back the very best of Lebanese cuisine. Classic streetfood, delicate pastries and little known Druze recipes are given John's signature twist, creating dishes that are bursting with flavour and sure to become star players in your kitchen. With stunning location photography to bring the country to life, Saffron in the Souks is sure to delight and inspire its readers.

A decadent collection of magical dishes and feasts created by the herbalist, witch, chef and co-owner of Catland Books, Melissa Madara. The feast is a meeting place between family and friends, between humans and gods. This decadent collection of enchanting dishes is an indispensable companion to kitchen witchcraft, revealing the storied history and seductive art of magical cooking. With witch, herbalist and chef Melissa Jayne Madara as your guide, explore five facets of the occult through food: traditional recipes, the wheel of the zodiac, devotional meals to the planets, seasonal feasts to celebrate solstices and equinoxes, and practical spellwork. Recreate a pagan feast of lamb roasted with milk and honey, with cheesecake baked in fig leaves for dessert. Celebrate a Gemini birthday with herbed fondue, followed by lemongrass pavlova. Align with the poetic pleasures of Venus with edible flower dumplings, or commune with Saturn over blackberry pulled pork sandwiches. Enjoy the vibrancy of the spring equinox with herb and allium quiche with a potato crust, radish salad with cherry blossom vinaigrette and jasmine tea shortbread. Share an evening of storytelling over mugwort and catnip divination tea, or embody an otherworldly spirit with ritual bread masks. Packed with ancient knowledge, practical advice and witchcraft expertise, this book will help you develop your craft through culinary creativity. Gather, share, and rediscover the most fundamental of human rituals: the divine indulgence of the senses and the soul. "Published simultaneously in Canada by Thomas Allen & Son, Limited."

With over 50,000 distinct species in sub-Saharan Africa alone, the African continent is endowed with an enormous wealth of plant resources. While more than 25 percent of known species have been used for several centuries in traditional African medicine for the prevention and treatment of diseases, Africa remains a minor player in the global natural products market largely due to lack of practical information. This updated and expanded second edition of the Handbook of African Medicinal Plants provides a comprehensive review of more than 2,000 species of plants employed in indigenous African medicine, with full-color photographs and references from over 1,100 publications. The first part of the book contains a catalog of the plants used as ingredients for the preparation of traditional remedies, including their medicinal uses and the parts of the plant used. This is followed by a pharmacognostical profile of 170 of the major herbs, with a brief description of the diagnostic features of the leaves, flowers, and fruits and monographs with botanical names, common names, synonyms, African names, habitat and distribution, ethnomedicinal uses, chemical constituents, and reported pharmacological activity. The second part of the book provides an introduction to African traditional medicine, outlining African cosmology and beliefs as they relate to healing and the use of herbs, health foods, and medicinal plants. This book presents scientific documentation of the correlation between the observed folk use and demonstrable biological activity, as well as the characterized constituents of the plants.

Therapeutic Applications of Honey and its Phytochemicals

Over 100 brand new recipes from London's iconic restaurant

Sephardic Cuisine from Morocco

Sri Lanka: The Cookbook

50 Traditional Easy Recipes with Pictures, (8,5x11 Inches) with Colors

Stunning regional recipes from the Bosphorus to the Black Sea

Rose Water and Orange Blossoms

John Gregory-Smith's new book is a revelation. Drawing inspiration from Thailand, China, Taiwan, Malaysia, India, Mexico, Turkey, and Morocco, Gregory-Smith has created recipes that are super-quick to prepare and full of savory flavors. Whether you're looking for a Mighty Bite, a Not Quite Lunch, a Midweek Lifesaver, Something Spectacular, or a Naughty but Nice recipe, even the most complicated meal takes less than 45 minutes to make. Try the Taiwanese Beef Noodles, ready in 15 minutes, and made with a mix of spices that don't take long to cook, or his Cinnamon Fig Tarts, which you can make in 25 minutes. Here you'll find exotic flavors and tongue-tingling spices from every corner of the globe--all super fast. With Mighty Spice Express, your spicy dishes don't have to simmer for hours or steep in complicated mixtures. Put away the pestle and mortar. Get all the taste without the sweat.

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories' Nigella Lawson 'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It's also about the importance of the table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne.' Diana Henry, The Telegraph 'The Book of St. JOHN, part food gospel, part memoir, part recipe book.'

Observer Food Monthly Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking - they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod's roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

Brought to you by the award-winning chefs behind the Honey & Co. empire, Sarit Packer and Itamar Srulovich present simple and delicious Middle Eastern dishes that are easy to make and a pleasure to serve. Wholesome, fresh and seasonal ingredients are organised into chapters For Us Two, For Friends, For the Weekend, For a Crowd and The Kitchen. Enjoy authentic recipes like Jerusalem sesame bread filled with harissa and lemon chicken, tuck into a crisp salad with saffron-poached pears with walnut tahini, or delight in a fish pastilla or a rabbit stifado, among many more. The mouth-watering recipes featured in this book are quick

and simple to make. Whip them up for lunch or a weekend meal without forward planning, special ingredients or fancy equipment – these will quickly become staple recipes that you, friends and family will revisit again and again.

THE MOMO COOKBOOK contains eighty-eight authentic North African recipes which allow the reader to make these spicy and aromatic dishes at home. Each chapter concentrates on the food of a particular region - Morocco, Algeria or Tunisia - and text from the award-winning author Janine di Giovanni relates the recipes to the rich history and culture of these remarkable regions. Some of the delicious dishes which can be recreated include lamb ribs with coriander crust and tagine mqualli of beef and fennel. There are also 'modern' dishes inspired by authentic North African cooking and recently created in the restaurant such as croustillant of skate with cucumber and coriander and sea bass fillet with tabbouleh and citrus juice. THE MOMO COOKBOOK provides an exciting opportunity to experiment with the spices and subtle flavours of Morocco, Algeria and Tunisia, but the rich location photography and detailed descriptions of life there means it is much more than just a cookbook - it is also a fascinating evocation of the spirit of North Africa.

The Momo Cookbook

A Gastronomic Journey Through North Africa

Fast, Fresh and Full-on Flavours from Street Foods to the Spectacular

Over 100 traditional recipes

The Magic City

Middle Eastern recipes from our kitchen

The Modern Tagine Cookbook

Get Some Sunshine into Your Life, Lose Weight and Feel Amazing – Over 120 Delicious Recipes

**During Spains infamous inquisition, Jews were forced to flee the country for more welcoming shores.**

**Many of the refugees landed in Northern Africa, specifically Morocco, and a unique cuisine was born of the marriage of Spanish, Moorish and traditional Jewish culinary influences. This volume celebrates this cuisine presenting the elegant and captivating flavours passed down through generations of Moroccan Jews. It provides sample menus for all major Jewish holidays, and includes recipes for fresh fava bean soup with cilantro for Passover, chicken couscous with orange blossom water for the Day of Atonement and honey doughnuts for Hannukah. It emphasizes the connection between food, family and tradition as recipes are interspersed with letters between mothers and newly married daughters.**

**Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In The Food of Morocco, she brings to bear more than forty years of experience of, love of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced hariria (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and savoury breast of lamb stuffed with couscous and dates. The recipes are clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed.**

**Eva Kosmas Flores finds inspiration in her Greek heritage and the bountiful produce of her garden in Oregon. She uses both to craft her seasonal and approachable recipes, each paired with a mouthwatering image. The bounty of fresh, vibrant produce overflowing from her garden comes through on every page, and Flores undertakes rigorous recipe testing to share her most creative, delicious ways to make use of these foods. Showcasing her unforgettable, atmospheric photography style, First We Eat is a gorgeous reference on seasonal cooking that celebrates the beauty of the Pacific Northwest, Mediterranean influences, effortless and stylish presentations, and simple preparations, all designed to share with friends and family.**

**Dutch writers and cooks Nadia Zerouali and Merijn Tol are in love with the culture and foods of the Mediterranean-Arabian world. They set out on a journey that took them across Morocco and Tunisia, Syria and Lebanon, Sicily and Spain, to experience the rich, exotic flavors of the Middle East. Here, they unpack the secrets to the region's healthful and intensely flavorful food. They teach the reader about the ingredients—from orange blossom and honey to coriander and argan oil—and how to use them to maximize taste. The region's food is alive with color, as illustrated by the luscious photographs that accompany the more than 100 recipes. But it is the taste and texture of the foods that will win readers' hearts: creamy labne, sweet pomegranate, flaky filo pastry, silky hummus. There are whole grains, such as simple summer bulgur salads and vegetable couscous, and tricks for preparing meat to be as flavorful as possible. Easy enough for cooking novices, Under the Shade of Olive Trees will transport readers to a magical, delicious region of the world.**

**Moroccan Bakery, Sweets and Pastry**

**Under the Shade of Olive Trees**

**Fast, Fresh and Vibrant Dishes Using No More Than 5 Spices for Each Recipe**

**Orange Blossom & Honey**

**Mighty Spice Cookbook**

**Moroccan-English**

**Marrakesh by Design**

**A Dictionary of Moroccan Arabic**

*In Health and Ritual in Morocco, J. L. Mateo Dieste analyzes the many notions of the body in contemporary Morocco and shows how a rich universe of healing systems and rituals conforms to social and historical power relationships.*

*Tim Wilson and Fran Warde have teamed up to create this comprehensive reference work and inspirational collection of*

recipes. For each type of meat, the book recommends the best breeds, advises which cuts suit which style of cooking and tells you what to ask your butcher in order to buy the best quality. There are more than 100 recipes arranged according to season, from Sticky citrus-marinated pork chops in April through Moroccan chicken with preserved lemons in July to Slow-baked herb-crusted leg of mutton in December. Through monthly farm diaries, the book also reveals what life is really like on a thriving British farm. Packed with specially commissioned photographs taken on the farm as well as in the kitchen by renowned photographer Kristin Perers, this is a uniquely beautiful and useful book.

A fragrant treasure trove of recipes from across the globe Spices have been bringing fragrance and fire to food for thousands of years, and they are as relevant today as they have always been - versatile, healthy, economical, and, more importantly, utterly delicious. However, many people find spices confusing and equate them to endless shopping lists or old jars gathering dust in their cupboards. This treasure trove of recipes from 'spice master' John Gregory-Smith will demystify the spice cupboard and show readers how to blend these delicious flavours for mouthwatering results. The book opens with a fascinating introduction to spice cookery and a full glossary of the different spices, their flavour notes and how to use them. Drawing inspiration from all over the world, the recipes in this book offer a culinary passport to China, Vietnam, Cambodia, Thailand, Indonesia, Malaysia, India, Sri Lanka, Lebanon, Turkey, Morocco, Mexico and beyond. Try Vietnamese Star Anise & Lemongrass Chicken Claypot, Indian Fish Cakes with Coriander & Coconut Chutney or Manchurian Lamb with Tamarind Slaw and Griddled Chilli Potatoes. The recipes are divided into chapters on street food, curries, salad, grills, stews, vegetables, meat and desserts and drinks, and offer delicious dishes for any time of the week, from quick and easy mid-week meals to sumptuous weekend feasts. Every recipe is accompanied by a stunning photograph of the finished dish and accompanied by wonderfully evocative stories from John's travels. Whatever the occasion, the food contained in these pages is a feast for the senses that will make any meal a celebration.

Shelina knows how easy it is to let a busy lifestyle get in the way of looking after your health. Here, the food-loving MasterChef winner shares her favourite healthy recipes, inspired by exotic holidays and her Mauritian heritage, that helped her lose over 20 kilos (3 stone). Her diet is simple - homemade, whole food, packed with flavour and colour. Her recipes will keep you feeling full and happy as you shed the pounds and get into the best health - try Steamed Hake with Wasabi, Soy and Ginger, Baked Moroccan Eggs, Braised Chicken with Tamarind and Pak Choi, Roasted Aubergines with Fennel and Labneh and Make-ahead Banana Bread and Orange Blossom and Rose Creme Brulee. This is healthy eating made simple, effortless and sustainable. Includes beautiful food photography and each delicious recipe comes with a calorie, sugar and fat count per portion so you know exactly what you're eating. All recipes have been nutritionally approved.

Mighty Spice Express Cookbook

First We Eat

My New Roots

Indian Cooking Made Beautifully Simple

The Story-book of Science

The Witch's Feast

Delicious recipes for Moroccan one-pot meals

An Indian Housewife's Recipe Book

Publishers Weekly's Top 10 Cookbooks for Spring 2015 Pomegranates and pistachios. Floral waters and cinnamon. Bulgur wheat, lentils, and succulent lamb. These lush flavors of Maureen Abood's childhood, growing up as a Lebanese-American in Michigan, inspired Maureen to launch her award-winning blog, Rose Water & Orange Blossoms. Here she revisits the recipes she was reared on, exploring her heritage through its most-beloved foods and chronicling her riffs on traditional cuisine. Her colorful culinary guides, from grandparents to parents, cousins, and aunts, come alive in her stories like the heady aromas of the dishes passed from their hands to hers. Taking an ingredient-focused approach that makes the most of every season's bounty, Maureen presents more than 100 irresistible recipes that will delight readers with their evocative flavors: Spiced Lamb Kofta Burgers, Avocado Tabbouleh in Little Gems, and Pomegranate Rose Sorbet. Weaved throughout are the stories of Maureen's Lebanese-American upbringing, the path that led her to culinary school and to launch her blog, and life in Harbor Springs, her lakeside Michigan town.

A most untraditional love story, this is the celebrated tale of Henry DeTamble, a dashing, adventuresome librarian who inadvertently travels through time, and Clare Abshire, an artist whose life takes a natural sequential course. Henry and Clare's passionate affair endures across a sea of time and captures them in an impossibly romantic trap that tests the strength of fate and basks in the bonds of love. "Niffenegger's inventive and poignant writing is well worth a trip" (Entertainment Weekly).

At long last, Sarah Britton, called the "queen bee of the health blogs" by Bon Appétit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah's adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one's health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

Honey typically has a complex chemical and biochemical composition that invariably includes complex sugars, specific proteins, amino acids, phenols, vitamins, and rare minerals. It is reported to be beneficial in the treatment of various diseases, such as those affecting the respiratory, cardiovascular, gastrointestinal, and nervous systems, as well as diabetes mellitus and certain types of cancers; however, there is limited literature describing the use of honey in modern medicine. This book provides evidence-based information on the pharmaceutical potential of honey along with its therapeutic applications and precise mechanisms of action. It discusses in detail the phytochemistry

*and pharmacological properties of honey, highlighting the economic and culturally significant medicinal uses of honey and comprehensively reviewing the scientific research on the traditional uses, chemical composition, scientific validation, and general pharmacognostical characteristics. Given its scope, it is a valuable tool for researchers and scientists interested in drug discovery and the chemistry and pharmacology of honey.*

*Decorating with All the Colors, Patterns, and Magic of Morocco*

*Casablanca*

*Good Food for Simple Gatherings from My Pacific Northwest Kitchen*

*The Scent of Orange Blossoms*

*Ginger Pig Meat Book*

*Honey & Co: At Home*

*Conceptions of the Body and Healing Practices*

special RAMADAN recipes Moroccan cuisine is interactions by Morocco's associations and trades, with different cultures and nations over the centuries. Moroccan cuisine is regularly a beautiful mix of Arabic, Andalusian, and Mediterranean cuisines with a slight European and SubSaharan impact. Moroccan cuisine has also influenced by the different religions of emigrants to this country on all his history. That include Jewish, Christian and Muslims. This is how Moroccan cuisine was ranked 2nd best gastronomy in the world in 2014 by WorldSIM Travel Blog. Moreover, the Moroccan city Marrakesh is besides the gastronomic destination number 1 in the TripAdvisor ranking. When we talk about Moroccan cuisine, the first think we think about is the Moroccan Tagine, Couscous, Harira, Bestila, Mechoui... on this book we will not talk about anything of this. This book is only for the Moroccan pastry, sweets and baking. All what Moroccans serves with the Moroccan mint tea in breakfast or anytime for visitors. (baghrir, msemen, Gazelle Horns, Makrout, and more ...) You will find on this book: THE MOROCCAN TEAHARCHABAGHRIRMSEMENSMLAQUITURBANS OF THE JUDGE (RAZAT EL KADI "BATBOUT", ONE OF THE MOROCCAN BREADS "SFENJ", MOROCCAN BEIGNETSCHURROSALMOND FRIENDS AND SESAME WITH ORANGE FLOWER30FEKKAS WITH ALMONDSBASSBOUSSA WITH COCONUTKALB EL LOUZ (HEART OF ALMOND)THE KAAKS OF OUJDAALMOND CORNETSGAZELLE HORNS AND RINGS OF ALMONDSJAM COOKIES SNOW BALLS (A SMALL CAKE MADE OF JAM AND COCONUT NUTS)67COCO-ALMOND BALLS WITH SAFRAN-PEPPER FLAVOR69MAKROUT ARAYECH GHRIBAS MOROCCAN SHORTBREAD (ORIGIN RECIPE)MOROCCAN CHEBBAKIA: SAND ROSES WITH HONEY AND SESAMEZLABIABRIOUATES WITH ALMONDMHANCHABAKLAWASELLOUTAKNETTAand more recipes, ..Don't forget the good reviews if you like this book, be sure that will motivate me to produce more similare books, that give you a good experience about cooking.WELCOME TO MY PAGEhttps://www.instagram.com/barbara.david20/