



Flavours of Morocco: Tagines and Other Delicious Recipes from North Africa (Hardback)

By Ghillie Basan

Ryland, Peters Small Ltd, United Kingdom, 2016. Hardback. Book Condition: New. 254 x 216 mm. Language: English . Brand New Book. Start your culinary journey by discovering Kemia Salads. Kemia are small bites eaten at the start of a meal. Try recipes for Mini Fish Kefta with Saffron or a Carrot and Cumin Salad with Orange Flower Water. Next enjoy Soups, Breads Savoury Pastries. Try Rustic Tomato and Vegetable Soup with Ras-el-Hanout or Creamy Pumpkin Soup with Aniseed and Saffron, served with Moroccan Country Bread. Bake the Classic Chicken Pie with Cinnamon (B Stilla); or little Pastries Filled with Spicy Minced Meat. A chapter on Tagines, K dras Couscous features the popular Lamb Tagine with Almonds, Prunes and Apricots; Chicken Tagine with Preserved Lemons, Green Olives and Thyme; K dras (stews), such as Chicken K dras with Chickpeas, Raisins and Red Peppers, all served with buttery couscous. Grills, Pan-fries Roasts include Souk Kebabs with Roasted Cumin and Paprika; Baked Trout Stuffed with Dates; and Roast Duck with Honey, Pears and Figs. Delicious Vegetables, Side Dishes Preserves include Casablancon Stuffed Tomatoes and Honey-glazed Pumpkin with Spices. Finally, Sweet Snacks, Desserts Drinks brings treats such as Fresh Figs with Walnuts and Honey...



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