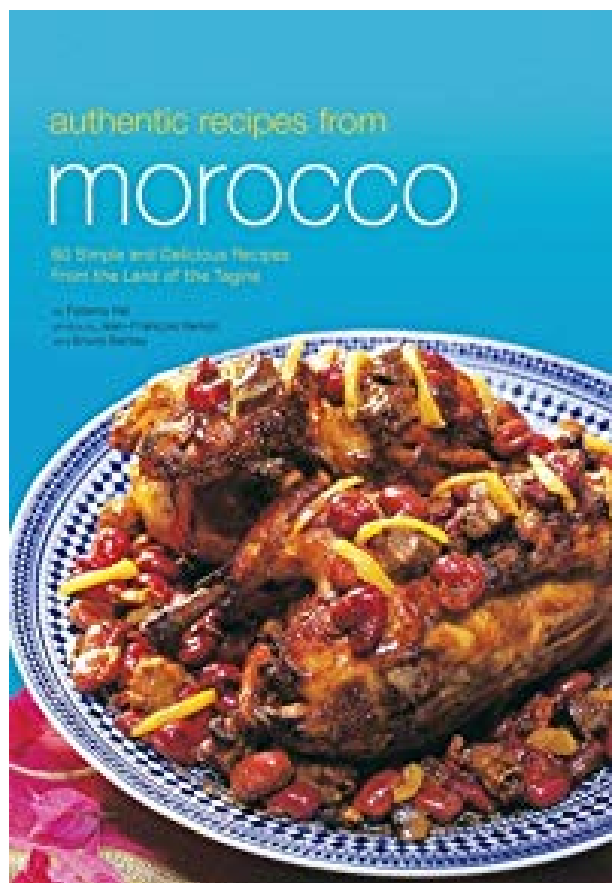


# Authentic Recipes from Morocco



<b>Author:</b>	Fatema Hal
<b>ISBN10:</b>	0794603254
<b>Goodreads Rating:</b>	4.00
<b>Published:</b>	December 15th 2007 by Periplus Editions
<b>Genre:</b>	Food and Drink
<b>ISBN13:</b>	9780794603250
<b>Language</b>	English
<b>Pages:</b>	112

[Authentic Recipes from Morocco.pdf](#)

[Authentic Recipes from Morocco.epub](#)

Stunning location photography and a fascinating introduction to the culture of Morocco makes this book the perfect companion for your adventure into Moroccan cuisine. This beautifully crafted Moroccan cookbook features over 60 recipes from all over Morocco. Moroccan cuisine has been influenced by interactions and exchanges with other nations and cultures over the centuries.

This Moroccan cooking book contains sections that cover basic recipes, breads, pastries, appetizers, soups, side dishes, poultry, meat, seafood, desserts, and drinks. This unique collection of over 60 recipes reveals the treasures of regional Moroccan food. Discover all-time favorites like Caraway Soup, Slow-Cooked Lamb Stews, Spicy Salads, Flat Breads, sublime desserts, and, of course, Mint Tea—the national drink. Authentic Recipes from Morocco, a collection of delicious recipes—with explanations of special ingredients and easy-to-follow steps—will help bring the flavors of this fabled kingdom to your very own home. The first part of this book is divided into nine sections, each one diving into detail about Moroccan cooking and North African cuisine. These sections cover the diverse types of food in Morocco, the history of Moroccan cuisine, cooking in the royal kitchens, food by way of trade, food and religion, Moroccan hospitality, authentic ingredients, and more! Delicious Moroccan recipes include: Fresh Fava Bean Salad Goat Cheese Pastries Moroccan Caraway Soup Chicken with Apricot Sauce and Pine Nuts Lamb Stuffed with Couscous and Dates Veal with Crisp-Fried Cauliflower Baked Fish Stuffed with Almonds and Dates Almond Crescents Green

Mint Tea