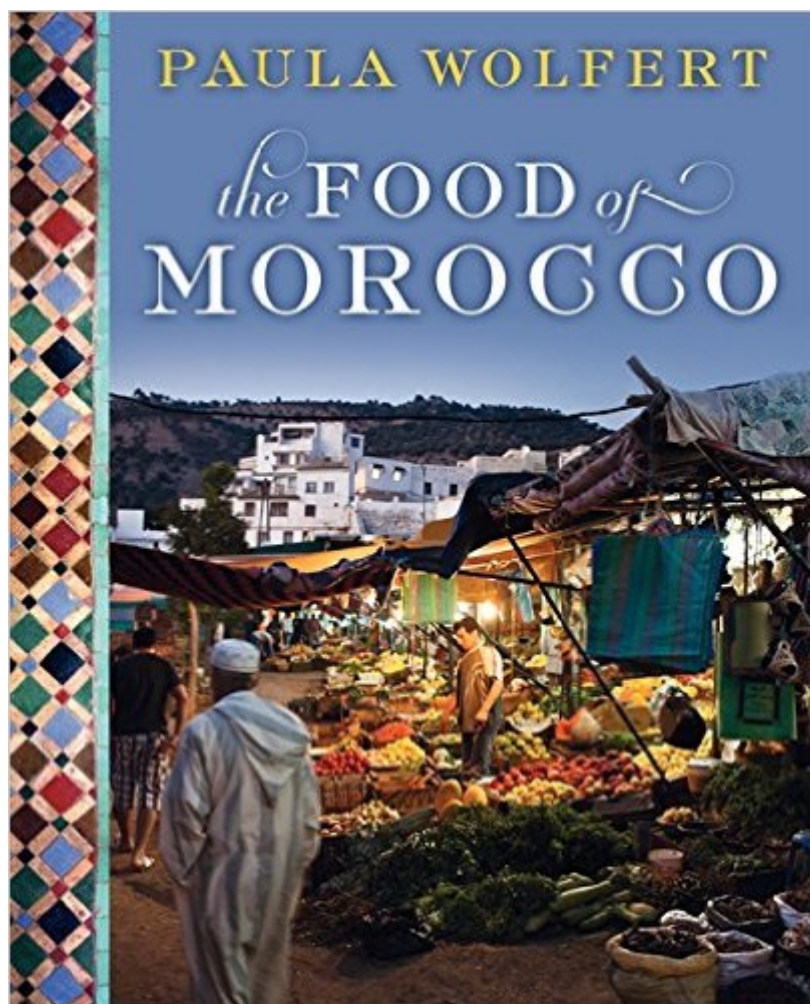


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# The Food Of Morocco



## 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

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## 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?

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