



Ancient Traditions, Contemporary Cooking

The Modern Tagine Cookbook

A Literary Feast of Recipes Inspired by Poetry

This beautiful book uses the ingredients and techniques of Moroccan cooking to introduce dishes that are as much fun to make and serve as they are to eat.

This book explores the global spread of English and its ramifications for the status of English in Morocco. It sheds light on motivational issues in English language teaching and learning in Moroccan higher education and examines various teaching practices in terms of: teaching effectiveness, assessment and evaluation, written feedback, English-Arabic translation, and undergraduate supervision. In addition to identifying critical issues in the discipline of English studies and the main challenges facing English departments from historical, institutional, and pedagogical perspectives, it suggests strategies for addressing and overcoming them.

'A delicious evocation of place and memory from one of my favourite cooks.' Allan Jenkins, Editor of Observer Food Monthly 'This book is so much more than a cookbook, it's a love song to a very special place and we are lucky to have the brilliant Marianna as our guide.' Itamar Srulovich, co-founder of Honey & Co. 'I want to make everything in this beautiful book. An absolute treasure.' Rosie Birkett, author of The Joyful Home Cook With photography from Elena Heatherwick, the Fortnum & Mason Food and Drink Photographer of the Year 2020 Marianna Leivaditaki is a natural storyteller. She grew up in Chania, on the Greek island of Crete, and spent her childhood helping out in the family-run taverna. After school, she carried around her blue notebook, writing down all the recipes she would like to cook, helped by the Greek grannies' kitchen wisdom. Marianna's love for the food of her heritage flows off every page, but she also has a contemporary take on it. As head chef of Morito in Hackney, she has championed high-quality ingredients, presenting them in simple, stunning sharing plates, and has been critically acclaimed for doing so. These inspirational recipes derive from the SEA, the LAND and the MOUNTAINS. We all know the health benefits of a Mediterranean diet, rich in olive oil, fresh vegetables and fruit, nuts, fish and whole grains, as well as the importance of how you eat and appreciate your food. Marianna offers achievable, yet delicious dishes celebrating seasonal, fresh food that you can take time to enjoy with friends and family.

For more than 60 years, tourists visiting Casablanca tried to visit Rick's Café Americain only to discover that Warner Brothers had built the entire set on a studio back lot. It was a Hollywood fantasy until Kathy Kriger came along, that is, and decided after 9/11 to bring the imaginary gin joint to life. In RICK'S CAFE, she takes us through souk back alleys, the Marché Central's overflowing food stalls, and the shadowy Moroccan business world, all while producing, directing, casting, and playing lead actress in her own story. Instead of letters of transit, she begged for letters of credit; the governor of Casablanca watched her back instead of Captain Renault; and at the piano, playing "As Time Goes By," sits not Sam but Issam. She encountered paper pushers, absent architects, dedicated craftsmen, mad chefs, and surprising allies. It took over two years, but now, as Captain Renault says to Major Strasser, "Everybody comes to Rick's." Here is the remarkable story of a woman who turned Hollywood fantasy into Moroccan reality and made her dream come true.

Fress

Grow Harvest Cook

Aegean

Modern Morocco

50 Delicious Moroccan Recipes for Authentic Moroccan Cooking (2nd Edition)

My Moroccan Food

Casablanca

In the tradition of A Year in Provence and Under the Tuscan Sun, acclaimed English travel writer Tahir Shah shares a highly entertaining account of making an exotic dream come true. By turns hilarious and harrowing, here is the story of his family's move from the gray skies of London to the sun-drenched city of Casablanca, where Islamic tradition and African folklore converge—and nothing is as easy as it seems.... Inspired by the Moroccan vacations of his childhood, Tahir Shah dreamed of making a home in that astonishing country. At age thirty-six he got his chance. Investing what money he and his wife, Rachana, had, Tahir packed up his growing family and bought Dar Khalifa, a crumbling ruin of a mansion by the sea in Casablanca that once belonged to the city's caliph, or spiritual leader. With its lush grounds, cool, secluded courtyards, and relaxed pace, life at Dar Khalifa seems sure to fulfill Tahir's fantasy—until he discovers that in many ways he is farther from home than he imagined. For in Morocco an empty house is thought to attract jinns, invisible spirits unique to the Islamic world. The ardent belief in their presence greatly hampers sleep and renovation plans, but that is just the beginning. From elaborate exorcism rituals involving sacrificial goats to dealing with gangster neighbors intent on stealing their property, the Shahs must cope with a new culture and all that comes with it. Endlessly enthralling, The Caliph's House charts a year in the life of one family who takes a tremendous gamble. As we follow Tahir on his travels throughout the kingdom, from Tangier to Marrakech to the Sahara, we discover a world of fierce contrasts that any true adventurer would be thrilled to call home.

Bordered by Russia, Turkey, Azerbaijan and Armenia, and situated at a crossroads on an ancient East-West trading route, Georgia's rich and diverse history is nowhere more evident than through its cuisine and legendary hospitality. Central and unique to the culinary tradition of Georgia is the 'supra', a coming together of family and friends to share heart-warming toasts, great conversation, free-flowing drink and, most importantly, dish upon dish of mouth-watering food. In this, her first book, Tiko Tuskadze, chef-owner of London's celebrated Little Georgia restaurant, opens her kitchen to share her love for the food of her home country and the recipes and stories that have been passed down through her family for generations. The book opens with an introduction to the delicious, yet little-known, food of Georgia and an exploration and explanation of the traditions and cultural significance of the supra. Tiko shares over 100 of the dishes that come together to make Georgian cuisine a true celebration of its country's unique climate, history and culture. Recipes follow the authentic procession of dishes, starting with pâtés and sauces then salads, which are traditionally laid out on the table before guests arrive; moving on to sections on soups, bread and cheese, meat dishes, poultry dishes, fish dishes, vegetable dishes and ending with a few fruity treats. The recipes range from the iconic Khachapuri (cheese bread), Kebabi (lamb kebabs) and Khinkali (dumplings), to lesser-known classics, such as Ajapsandali (aubergine stew) and Ckmeruli (poussin in garlic and walnut sauce). With wonderful stories and beautiful illustrations throughout, this book is the ultimate resource for anyone interested in discovering this unique and varied cuisine with the dual values of family and celebration firmly at its heart.

One of Cooking Light's 10 Favorite Cookbooks of the Year:"Inventive and heartily satisfying twists on Middle-Eastern-meets-Mediterranean cuisine." —TheNew York Times Einat Admony is a twenty-first-century balaboosta (Yiddish for "perfect housewife"). She's a mother and wife, but also a chef busy running three bustling New York City restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she loves—her children, her husband, and the many friends she regularly entertains. Here, Einat's mixed Israeli heritage—Yemenite and Persian—seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more. "Engagingly written, with humor, enthusiasm and great stories." —The Jewish Week "A multinational smorgasbord of intensely flavorful dishes." —Publishers Weekly (starred review)

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.

Eat This Poem

Balaboosta

Vibrant recipes from the heart of Lebanon

Tagine Cookbook

280 Recipes from the Ground Up

Moroccan Cookbook

The Caliph's House

**A soulful chef creates his first masterpiece** What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully "authentic" documentation of Moroccan home cooking. Yes, the great classics are all here—the basteeya, the couscous, the preserved lemons, and much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically engaging text offer a rare blend of heat, heart, and palate.

**Are you interested in Moroccan food? Do you need more recipes, or just want to dive deeper into these healthy and delicious cuisines? Do you not even know where to start? If this sounds like you – then keep reading!** Moroccan Tagine is one of many highly-accepted dishes among native people and foreign visitors – it is varied, and easy to mold to your own preferences or diets, creating something that can be changed and adjusted to everyone's needs is bound to be popular. You can avoid certain ingredients, substitute others, make it vegetarian or not. It can be healthy and delicious, it can incorporate fruits. In this book, you'll learn the following: What exactly is Tagine, and how does it work? How to use a Tagine, in a way that even the absolute novice won't be scared off. What beginner chefs need to appreciate concerning cooking with a tagine Top healthy and delicious Moroccan tagine recipes, with suggestions and adjustments to help you create the exact dish you want or need. **AND SO MUCH MORE!** It doesn't matter if you've just been wanting to diversify your menu, or have been interested Moroccan food in particular. You don't need to be a master chef to make these delicious ethnic dishes – from beginner to intermediate, it breaks down all of the recipes into something everyone could do, with delicious photos to keep you hungry. No questioning what you're doing, what the food contains. Moroccans have a high taste of food; they add special spices typically prepared for tagine, whether with meat or vegetables. Would you like to try this? If you're ready to try something new and really dive into these dishes – then look no further! This book was made for you. Don't waste another minute – scroll up and hit "BUY NOW" to get started today!

Explains the rituals of the Moroccan table, describes the basic techniques of Moroccan cooking, and presents recipes for appetizers, soups, salads, main dishes, and desserts

'Florentine is a book that appeals both to my sense of nostalgia and my appetite. It's a beautiful book, with gorgeous pictures of Florence, and snatches of Florentine life, but is far from being a coffee-table book: the recipes take you there just as evocatively.' Nigella Lawson Stroll through the streets of Florence with the 2020 edition of Emiko Davies' award-winning Florentine. This new format cookbook beautifully packages Emiko's recipes, photographs and insights, each informed by her experience of Tuscany's capital over more than a decade. As well, it includes new neighbourhood itineraries – from 24 Hours in Florence, to Day Trips Outside the City Centre, to Best Bistecca and Pastry Shops, to Shopping for Cook's Tools. Emiko's recipes transport readers to the piazzas of Florence. From her torta di mele – a reassuringly nonna-esque apple cake – to ravioli pera e ricotta – mouthwateringly buttery pear and ricotta ravioloni – she shares an enchanting culinary tour of the city. Visit pastry shops bustling with espresso-sippers, hole-in-the-wall wine bars, busy food vans and lunchtime trattorias, and learn how and why the people of Florence remain so proudly attached to their unchanging cuisine. It's a cuisine that tells the unique story of its city, dish by dish. From the morning ritual of la pasticceria (the pastry shop) and il forno (the bakery), the tantalising fresh produce of il mercato (the market) and il macellaio (the butcher) through to the romance of la trattoria. With a nod to Florence's rich history, Florentine offers traditional dishes beloved in homes across the region too, including schiacciata fiorentina (orange and vanilla cake), apricot jam crostata (apricot jam pie), piselli alla fiorentina (peas cooked in tomato sauce) and cinghiale con le olive (stewed wild boar with olives). Seasons and long-held food traditions play an important role in the Tuscan kitchen and this is reflected in every Florentine menu, bakery window or market stall. A Japanese-Australian who lives in the hills of Tuscany with her Italian sommelier husband and their family, Emiko says that one of the things she has come to appreciate is that there is no such thing as Italian cuisine; rather, Florentine is about offering readers a local's perspective on one of the country's 20 regional cuisines. In this case, the one that has won her heart.

Utah Food Traditions

Orange Blossom & Honey

Street Cafe Morocco

Food of Morocco

Living Tangier

Morocco

**Delicious recipes for Moroccan one-pot meals**

*Since the early 1990s, new migratory patterns have been emerging in the southern Mediterranean. Here, a large number of West Africans and young Moroccans, including minors, make daily attempts to cross to Europe. The Moroccan city of Tangier, because of its proximity to Spain, is one of the main gateways for this migratory movement. It has also become a magnet for middle- and working-class Europeans seeking a more comfortable life. Based on extensive fieldwork, Living Tangier examines the dynamics of transnational migration in a major city of the Global South and studies African "illegal" migration to Europe and European "legal" migration to Morocco, looking at the itineraries of Europeans, West Africans, and Moroccan children and youth, their strategies for crossing, their motivations, their dreams, their hopes, and their everyday experiences. In the process, Abdelmajid Hannoum examines how Moroccan society has been affected by the flows of migrants from both West Africa and Europe, focusing on race relations and analyzing issues related to citizenship and social inequality. Living Tangier considers what makes the city one of the most attractive for migrants preparing to cross to Europe and illustrates not only how migrants live in the city but also how they live the city—how they experience it, encounter its people, and engage its culture, walk its streets, and participate in its events. Reflecting on his own experiences and drawing on the work of Hannah Arendt, Edward Said, Tayeb Saleh, Amin Maalouf, and Dany Laferrière, Hannoum provokes new questions in order to reconfigure migration as a postcolonial phenomenon and interrogate how Moroccan society responds to new cultural processes.*

*Fress (Yiddish): 'to eat copiously and without restraint' 'Fress, the knockout debut cookbook from Emma Spitzer, a 2015 finalist on Britain's 'Masterchef' show, seamlessly blends Ashkenazic and Sephardic culinary heritage ... Spitzer is a Brighton-born travel business entrepreneur who now caters and teaches cooking classes ... her voice is that of a home cook privileged to be a part of the new food world order, acknowledging her Russian roots, her mother-in-law's Israeli feasts, British celebrity chef John Torode and cookbook author Claudia Roden. There's a touch of Yotam Ottolenghi in the book's images - vegetables that look lush and savoury on the plate. Props to the styling team, who make even beef-stuffed artichokes look handsome.' The Washington Post Emma Spitzer's style of cooking is unfussy and uncomplicated, extracting the maximum flavour from the humblest of ingredients without spending hours in the kitchen. For Fress, her melting pot of inspiration embraces Poland and Russia, Jewish recipes learned from her mother, travels in Israel, Egypt, Jordan and North Africa, as well as Algerian recipes shared by her mother-in-law. Big on flavour and spice, Fress is full of happy, sociable food to feed the soul.*

Spicy stews from Morocco

Couscous and Other Good Food from Morocco