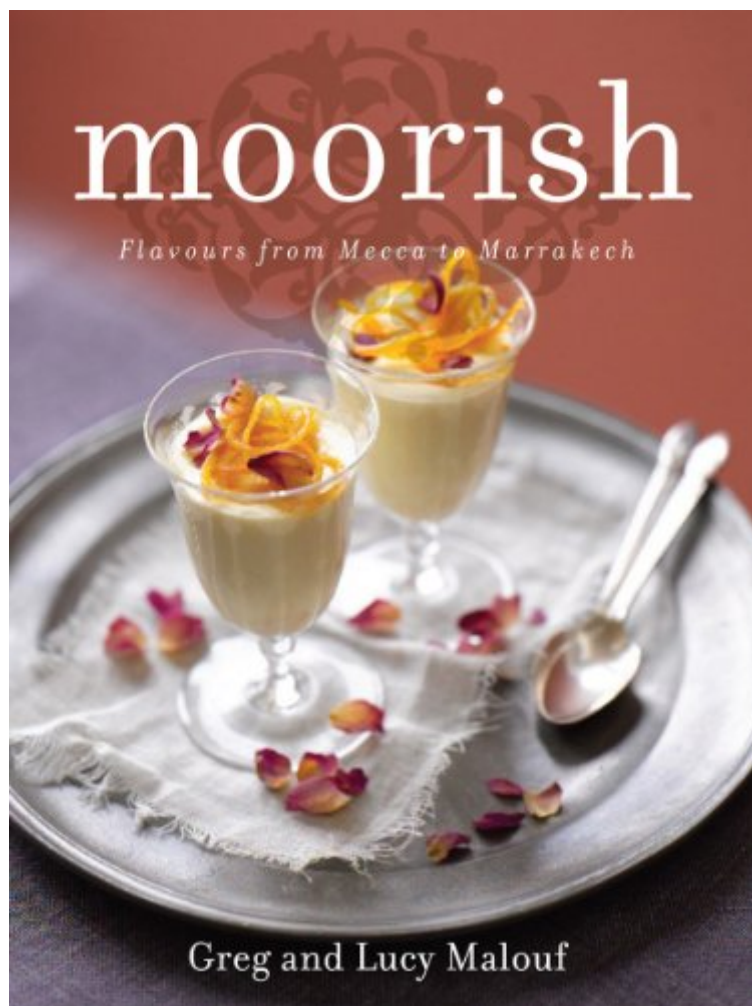


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# Moorish



## Synopsis

This collection of mouth-watering recipes is inspired by the exciting flavours of North Africa, Spain, the Eastern Mediterranean and the Middle East - regions united by a common thread that winds its way back to Arabia. Moorish begins with recipes for spice blends, dressings, relishes, pickles and preserves that best define the cuisine. With these basics in your pantry and refrigerator, you'll be able to transform the most mundane ingredients into deliciously different Moorish snacks and soups; meat, vegetable and poultry dishes; and irresistible cakes and desserts.

## Book Information

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## Customer Reviews

I absolutely love this book! I really thought I had enough Middle East cookbooks, but this one is so unique that I can't stop reading it. And the recipes are so simple and very tasty. One of my favorite recipes is, for example, grilled salmon with olive oil, garlic, lime, toasted fennel and Ras El Hanout. So simple yet so delicious. Greg Malouf outdid himself once again.

This stylish book presents not only the cuisine of the Moroccan world , but wonderful photography of food, presentation and place .As a travel journal alone , it stands in its own right. One cannot remain a casual browser - the delectable tastes and aromas arise from the pages, summoning the reader to just get cooking. The quality publication deserves a place on display beyond the kitchen shelf.

Beautiful book, as expected. Fast, efficient vendor.

I just loved this and all of the other Malouf books available on Kindle for their wisdom, knowledge, skill, history, recipes. What I hate though is the unthoughtout presentation of their product. It almost feels like they have no respect for their buyers, cooks, consumers. No thought has been put into thinking how a person might use these books. There is no linked index of recipes, there is no bookmarking process, there is no way to return to your previous spot or to the Contents, without knowing the location number. All in all these books feel like a rip off. If presentation is not more thoughtful then you are going to spoil what should be a great Kindle experience and turn away tons of prospective buyers. This message is not just for the Malouf publishers and for Kindle but for all writers and e-book presenters - take the time, think it through, out yourself in the shoes of the user, get it right, or you can be sure that I for one will stop buying your books.

THIS IS A GREAT BOOK FOR A PERSON INTERESTED IN LEARNING ABOUT FOOD OF THE MIDDLE EAST NORTH AFRICA, SPAIN AND THE EASTERN MEDITERRANEAN. IT HAS SPICE BLENDS I HAVE NOT SEEN BEFORE IN OTHER COOKBOOKS OF THIS REGION. IT HAS DELICIOUS AND INTERESTING RECIPES LIKE PORK ROASTED IN PEPPER AND CINNAMON, AND THE MEDJOL DATE ICE CREAM WHICH IS VERY DELICIOUS. I WOULD RECOMMEND THIS BOOK TO COOKS WHO ENJOY THE PLEASURE OF EATING GOOD FOOD, AND THOSE WHO ENJOY PREPARING GOOD FOOD NO MATTER WHERE IN THE WORLD IT COMES FROM.

Another fantastic book by Greg Malouf, this book is a keeper, and a must have for any serious cook.

Unlike a lot of Greg and Lucy Malouf's books is basically just recipes. This is great for me because it's a lot easier to find the recipes in this book than in some of their others. One thing that's a little difficult is that the measurements use the metric system. I have a kitchen scale, so I can weigh things out, but sometimes things like 150 ml of Tahini sauce can be tricky. We've only had a chance

to make one recipe so far, the Lentils and Rice with Caramelised Onions, but I really enjoyed it. We didn't use purple onions (as directed), but the standard yellow ones worked just fine. The sections of this cookbook include: Dry Mixed Spices Wet Mixed Spices Dressings and Relishes Pickles and Preserves Soups Salads Snacks Grains, Pasta and Pulses Poultry Meat Seafood Vegetables Desserts Cakes and Cookies There is also a Cook's Notes section with some explanation of measuring units. A lot of the recipes look good, I just haven't had the time to make more of them.

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