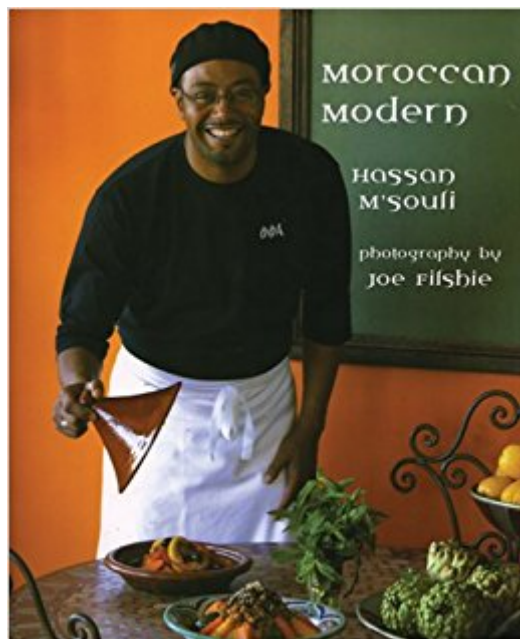


The book was found

Moroccan Modern



Synopsis

The cuisine of Morocco is rated among the best in the world. In Moroccan Modern, Hassan M'Souli, executive chef and owner of Out of Africa restaurant on Sydney's northern beaches, shares over 100 of his favorite recipes. Learn how to cook using traditional recipes, creating the fabulous flavors of Morocco. Feast on favorites such as fish or chicken tagine, learn the secret to making perfect couscous, experiment with new spice blends and mixes, create salads using ingredients such as dates, almonds, and oranges, and enjoy exotic Moroccan desserts and drinks.

Book Information

Hardcover: 223 pages

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Product Dimensions: 10.3 x 8.7 x 0.8 inches

Shipping Weight: 2.3 pounds

Average Customer Review: 3.8 out of 5 stars 15 customer reviews

Best Sellers Rank: #1,019,708 in Books (See Top 100 in Books) #130 in Books > Cookbooks, Food & Wine > Regional & International > African #385 in Books > Cookbooks, Food & Wine > Regional & International > European > Mediterranean

Customer Reviews

Executive Chef Hassan M'Souli has owned and operated three restaurants specializing in Moroccan cuisine. He has appeared on numerous television shows and had many articles written about Moroccan food. His current restaurant, Out of Africa, has been nominated by the Catering Association as a finalist in Sydney's Best Restaurant Awards for the past six years.

My book was in better condition than described! It was actually brand new with the exemption of a personal note on the inside cover. Apparently it was a gift to someone and they never used it. The book arrived after the expected due date and when I contacted the vendor they graciously refunded my purchase price. I am extremely pleased with both my purchase and the Better World Books!

Great Moroccan recipes and easy to prepare meals. Good product

Having my Moroccan husband love everything I have made from this book, is worth its' weight in Gold! My husband doesn't need recipes to cook because he has done it for 30 years (but still doesn't have consistent results when he cooks) but being an American, I needed to measure and have directions to follow. The Harira in this book was according to three Moroccans - the best they ever tasted and the dish with beef stew meat, artichoke hearts and fava beans (I substituted Lima beans) was also a huge hit.

After receiving a tagine and not knowing quite what to do with it, I went right to for a cookbook. You will not regret purchasing this one for a fun and exotic look at Moroccan food, customs and recipes. I gave it 4 instead of 5 stars, as the tagine recipe section is a little slim. Although we don't eat meat or poultry, the fish recipes are great, and all can be made with what you find in American grocery stores, so no off the wall ingredients you will never find here. I even have enough confidence now to experiment with the recipes and adapt the lamb and beef and chicken ones to veggies and fish.

Excellent book! The reason I gave it a 4 instead of a 5 is that some of the ingredients are hard to find and the recipes are only for those who love a cooking challenge. It works for me, but not for someone who is just starting to explore the wonders of Moroccan cooking.

I know this says "modern", but I know moroccan cuisine, and this book is, at best, only remotely inspired from rich and savory real moroccan cuisine....

This book has excellent recipes in it, which are easy to follow and certainly impress anyone whom you might cook for. Thoroughly recommended.

I bought a Le Creuset tagine, and thought this cookbook would be full of recipes for cooking with it. Well, it isn't. I should have looked a little more carefully at the contents. It is a beautiful book, and the recipes all sound very tempting, but there is only a handful of recipes for a tagine, and even those are not really for cooking with a stove top tagine. You make them in a dutch oven or heavy saucepan, and then serve them in a tagine for presentation. If you are looking for a book of tagine recipes, to be cooked in a tagine, look for another cook book.

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