

Arabesque - New Edition

By Greg Malouf & Lucy Malouf

Genre : Regional & Ethnic

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Arabesque - New Edition by Greg Malouf & Lucy Malouf is Regional & Ethnic Greg Malouf is widely admired as one of Australia's most innovative and influential chefs. His passion for the food of his Lebanese heritage, combined with his extensive travels, have led him to forge a modern Middle Eastern cuisine. Arabesque, co-written with Lucy Malouf, is a much-loved guide to the food of the Middle East. From apricots to cous cous, pomegranates to silverbeet, this book welcomes the stars of Arabic cooking into the modern kitchen with descriptions of the history and the role the ingredients play, information on selecting and using them, and exciting recipes. The collection of 170 recipes is not slavish to tradition, but rather Greg's modern takes on the food he has grown up with. Seven-Vegetable Couscous is served with Onion Jam and Green Harissa Broth, and Salmon Kibbeh Nayeh is served with Saffron Yoghurt Cheese. Arabesque is a volume to treasure and a cookbook to read and enjoy while discovering new experiences in the kitchen. It is a must for anyone interested in new flavours, techniques and culinary history, and is a source of inspiration for professional chefs, keen home cooks and gourmets alike. **Top Books, Featured Books, Top Textbooks, Top Free Books, Top Audiobooks, Audiobooks, Arts and Entertainment Books, Biographies and Memoir Books, Business and Finance Books, Children and Teens Books, Comics and Graphic Novels Books, Computers and Internet Books, Cookbooks Food and Wine Books, Fiction and Literature Books, Health, Mind and Body Books, History Books, Humor Books, Lifestyle and Home Books, Mysteries and Thrillers Books, Nonfiction Books, Parenting Books, Politics and Current Events Books, Professional and Technical Books, Reference Books, Religion and Spirituality Books, Romance Books, Sci-Fi and Fantasy Books, Science and Nature Books, Sports and Outdoors Books, Travel and Adventure Books**

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[Benares](#)

By : **Atul Kochhar**

At Benares the superior service and setting are the height of luxury, but it is the sublime food that truly sets the restaurant apart. Atul Kochhar's unique, world-class cuisine is showcased in this beautiful book of recipes from his Michelin-starred kitchen. 80 signature dishes reflect the excellent food ethos that Atul has created using the best of British produce with his modern Indian style. Every aromatic desire is explored on a journey to the heart of Benares, revealing exotic fusions and dazzling flavours. Across starters, mains, desserts, sides and accompaniments, each heavenly taste is a tribute to this master's work. This is not the same Atul as seen on TV - it's the Atul who has conquered the Michelin world with his expert gastronomy. Benares is the epicurean artefact the fine-dining room deserves. This is a benchmark work: a cookbook to treasure and use to conjure the masterly Michelin spirit in your home. With excellent photography by Mike Cooper.

[The Food and Cooking of Peru](#)

By : **Flor Arcaya de Deliot**

Discover the rich and vibrant food and cooking of Peru, one of the most delicious, distinctive and

ancient cuisines of the world, with this wonderful new book. It starts by exploring the fascinating story of Peruvian eating traditions, from its roots in the Inca culture, to the rich inheritance of the Spanish Conquistadors, and the later immigrant influences of the Moorish, Genoese, French and Chinese. There then follows a comprehensive guide to the local ingredients and how to use them, from chillies and limes to maize and yucca. The fantastic collection of 60 authentic recipes includes snacks and street foods, enticing chilli-infused main courses, a rich variety of vegetable dishes, and tempting sweetmeats and desserts. Try for yourself the delicious fried pork Chicharones, the irresistible little pastries, Empanaditas, the popular street food Humitas and Butifarras. Illustrated with more than 300 stunning photographs, specially commissioned for this book, and including complete nutritional information for every recipe this book allows you to feast on food that combines the old world with the new, and explore the very best of one of the world's most complex cooking traditions. Flor Arcaya de Deliot was born in Lima, the capital of Peru, where she lived for some years. Her travels since then have given her a taste for national and regional dishes from the countries she has visited, but have also reinforced her love for Peruvian cuisine. She particularly enjoys comparing similar recipes from different regions and analysing their origins and ingredients. Flor has written two Peruvian cookery books and one of her recipes obtained an honorable mention in the annual International Competition for the Potato, organized by the San Martin University in Peru and Unesco.

Everything I Want to Eat

By : **Jessica Koslow**

****Selected as Eater's 2016 Cookbook of the Year** **iBooks Best of 2016 Selection**** The debut cookbook from Jessica Koslow, award-winning chef of LA's popular restaurant Sqirl, featuring more than 100 fresh, market-driven, healthy, and flavorful recipes. Jessica Koslow and her restaurant, Sqirl, are at the forefront of the California cooking renaissance, which is all about food that surprises us and engages all of our senses—it looks good, tastes vibrant, and feels fortifying yet refreshing. In *Everything I Want to Eat*, Koslow shares 100 of her favorite recipes for health-conscious but delicious dishes, all of which always use real foods—no fake meat or fake sugar here—that also happen to be suitable for vegetarians, vegans, or whomever you're sharing your meal with. The book is organized into seven chapters, each featuring a collection of recipes centered on a key ingredient or theme. Expect to find recipes for dishes Sqirl has become known for, as well as brand-new seasonal flavor combinations, including: Raspberry and cardamom jam Sorrel-pesto rice bowl Burnt brioche toast with house ricotta and seasonal jam Lamb merguez, cranberry beans, roasted tomato, and yogurt cheese Valrhona chocolate fleur de sel cookies Almond hazelnut milk Koslow lives in LA, where everyone is known to be obsessively health-conscious and where dietary restrictions are the norm. People come into Sqirl and order dishes with all sorts of substitutions and modifications—hold the feta, please, add extra kale. They are looking to make their own healthy adventures. Others may tack breakfast sausage, cured bacon, or Olli's prosciutto on to their order. So Koslow has had to constantly think about ways to modify dishes for certain diets, which in a way has made her a better, more adaptable cook. Throughout this book, Koslow provides notes and thought bubbles that show how just about any dish can be modified for specific tastes and dietary needs, whether it needs to be gluten-free or vegan. *Everything I Want to Eat* captures the excitement of the food at Sqirl—think of a classic grilled cheese turned playful with the addition of tomato coriander jam—while also offering accessible recipes, like blood orange upside-down cake, that can be easily made in the home kitchen. Moreover, it's an entirely new kind of cookbook and approach to how we are all starting to think about food, allowing readers to play with the recipes, combining and shaping them to be nothing short of everything you want to eat.

A Taste of Italy

By : **Damiano Carrara**

“A well-balanced, deliciously presented cookbook.” — Shelf Awareness The Italian-born, up-and-coming cooking show celebrity brings his passion for Tuscan food to the American table. This beautifully photographed cookbook is alive with vibrant, soul-satisfying food! Growing up in Lucca, Italy, chef Damiano Carrara learned how to cook, not only from his mother and grandmother, but also from his father. Here, he brings those dishes from his family’s table to yours—including his father’s tried-and-true recipe for homemade gnocci with pesto. His comforting, delicious recipes range from Pasta e Fagioli (Pasta and Bean Soup) and Insalata di Farro con Gamberi (Farro Salad with Shrimp) to Finocchi Gratinati (Fennel au Gratin), Lasagne Vegetariana ai Carciofini (Vegetarian Baby Artichoke Lasagna), and Panna Cotta scattered with fresh berries or shaved dark chocolate. This is authentic Italian home-style cooking at its best.

Orange Blossom & Honey

By : **John Gregory-Smith**

Orange Blossom & Honey is a culinary journey across Morocco, from the souks of Marrakesh, through the Sahara, and onto the blustery shores of the Atlantic coast. In researching this book, John travelled into the heart of the High Atlas Mountains to learn the secrets of traditional lamb barbecue, then journeyed north, through the city of Fes, where the rich dishes of the Imperial Courts are still prepared in many homes. From here he continued on to the Rif Mountains, where rustic recipes are made with the freshest seasonal produce. From Moroccan-style paella, cooked in the painted town of Chefchaouen, to stuffed Berber breads baked in the hot desert sands, John has discovered the real food of the country, learning from the locals to reveal little-known dishes, which he then gives his modern twist. The chapters include Streetfood, Salads & Vegetables, Meat & Poultry, Seafood, Tagines and Desserts, plus there is a section of spice mixes and marinades from chermoula to harissa. With mouthwatering recipes, breath-taking location photography and John's infectious enthusiasm, this is an essential addition to every cook's collection.

La cucina Tex-Mex

By : **Anne Laurel Evans**

Secondo John Steinbeck il Texas è uno stato mentale. Di certo, per chi lo conosce attraverso film, libri e musica, è una serie di immagini, di personaggi, di atmosfere e storie esemplari. Con la potenza delle sue suggestioni, è stato ed è una terra mitologica, e della sua mitologia fanno parte i cibi forti e simbolici dei suoi eroi. Sempre secondo John Steinbeck, il Texas si ama o si odia, senza mezze misure; ed è amore quello che trabocca dalle parole di Laurel Evans, la nostra qualificata, divertentissima e un po' nostalgica guida in questa serie di esperienze Tex-Mex. Dalla San Antonio Fiesta alla cena di tacos, dal gran party al ranch alla cucina nomade dei cowboy fino a un Texas più segreto, quello della cucina di mare e delle Texas Hills, scopriamo origini e segreti di ingredienti, ricette e abbinamenti che parlano di una cultura del buon cibo e della convivialità, del piacere di trovarsi, cucinare e gustare insieme. Incontriamo regine del chili, cuochi dei cowboy e pionieri filosofi; impariamo il sistema per fare il vero barbecue texano anche senza Texas intorno. Tutto è talmente caldo, allegro e coinvolgente da far venire voglia di provare l'ultima esperienza, quella che chiude il libro: un'abbondante e sostanziosa prima colazione Tex-Mex... per dimostrare di essere davvero «veri uomini».

K&G - Italienische Küche

By : **kochen & genießen**

Ob Pizza, Pasta, Fleisch und Fisch, Salate und Gemüse, Süßspeisen zum Dahinschmelzen oder vollmundiger Rotwein - die Redaktion der Zeitschrift kochen & genießen hat Ihnen hier die beliebtesten Köstlichkeiten der italienischen Küche zusammengestellt. Alle Rezepte wurden von den Profis der Redaktion mehrfach erprobt und gelingen dank der präzisen Zutatenlisten und

ausführlichen Schritt-für-Schritt-Anleitungen garantiert.

[Japanese Hot Pots](#)

By : **Tadashi Ono & Harris Salat**

Chef Tadashi Ono and food journalist Harris Salat demystify this communal eating tradition for American home cooks with belly-warming dishes from all corners of Japan. Using savory broths and healthy, easy-to-find ingredients such as seafood, poultry, greens, roots, mushrooms, and noodles, these classic one-pot dishes require minimal fuss and preparation, and no special equipment—they're simple, fast recipes to whip up either on the stove or on a tableside portable burner, like they do in Japan. Wholesome, delicious Japanese comfort food, hot pot cooking satisfies the universal desire for steaming, gratifying and hearty meals the whole family can enjoy.

[Je passe mon CAP Cuisine en candidat libre](#)

By : **Christophe Dovergne**

Vous avez toujours rêvé de devenir cuisinier ? Vous souhaitez changer de vie, vous reconvertir ou tout simplement vous hisser au même niveau que les pros ? Vous avez toujours rêvé de devenir cuisinier ? Vous souhaitez changer de vie, vous reconvertir ou tout simplement vous hisser au même niveau que les pros ? C'est le moment de vous lancer et de passer votre CAP cuisine en candidat libre avec l'aide de Chef Christophe, professeur en lycée hôtelier, et Nathalie Richard-Vitton, fraîchement diplômée. Ce duo professeur-élève vous offre toute son expertise pour vous permettre de décrocher haut la main le précieux sésame. Vous y trouverez tout le nécessaire pour vous préparer à l'épreuve pratique : présentation détaillée des épreuves pour éviter les mauvaises surprises le jour J, description complète de la boîte à outils du cuisinier, conseils d'organisation avisés, et surtout 45 recettes en pas à pas illustrés pour vous permettre de vous entraîner sur l'ensemble du programme. Elles regroupent les techniques à maîtriser pour réussir à coup sûr votre examen, ainsi que des fiches d'auto-évaluation pour mesurer votre progression au fil des mois. Et si certains gestes vous posent encore problème, pas de panique ! Les deux acolytes ont pensé à tout et mettent à votre disposition sur un site internet dédié des vidéos explicatives, ainsi que et des fiches de révision pour vous préparer à la partie théorique de l'examen. Alors, à vous de jouer ! - Les entrées : Œuf à la gelée et au jambon, sauce cocktail, Quiche facile aux fruits de mer ou Assortiment de crudités : trois exemples pour acquérir des méthodes de travail indispensables. Les techniques mises en œuvre sont nombreuses avec entre autres : concasser et hacher du persil, pocher des œufs ou encore gratter et laver des moules. - Les plats : Dos de cabillaud poché, beurre blanc, pommes à l'anglaise, Œufs brouillés, Poulet comme un bourguignon, pommes purée ou enfin Carré d'agneau, purée onctueuse de haricots blancs et béarnaise classique. Grâce à ces recettes réparties en quatre catégories distinctes : poissons, œufs, volailles et viandes ; validez vos acquis étape par étape, en passant par les préparations préliminaires, les appareils, fonds, sauces et les cuissons. - Les desserts : Même si vous avez opté pour le CAP cuisine et non pâtisserie, le dessert est une étape à ne pas négliger lorsque vous vous entraînez ! Utiliser une poche à douille et glacer au fondant n'auront plus aucun secret pour vous. Bavaoises au café, Brioches parisiennes et Riz au lait onctueux sont au programme. Si vous ne devez acheter qu'un livre pour atteindre votre objectif et obtenir votre CAP cuisine, c'est celui-ci !

[Pizza - Sale&Pepe](#)

By : **AA.VV.**

La prima pizza fu inventata nel 1889 da un pizzaiolo napoletano in onore della regina Margherita di Savoia e fu creata con i colori della bandiera italiana: il rosso del pomodoro, il bianco della mozzarella e il verde del basilico. Da allora la pizza si è diffusa in tutto il mondo e ovunque è sinonimo di piatto italiano. E da quella semplice versione sono derivate tante varianti a base di

formaggi, salumi, verdure e persino pesci, molluschi e crostacei. Tante ricette gustose da preparare con successo anche a casa.

Buy Arabesque Pop Music CDs and shop with confidence on eBay! Great Savings & Free Delivery / Collection on many items. We will do so too. We'll strive to resolve your problem. Condition: new. Land of grooves. £10.29. The arabesque is a form of artistic decoration consisting of "surface decorations based on rhythmic linear patterns of scrolling and interlacing foliage, tendrils" or plain lines, often combined with other elements. Another definition is "Foliate ornament, used in the Islamic world, typically using leaves, derived from stylised half-palmettes, which were combined with spiralling stems". It usually consists of a single design which can be 'tiled' or seamlessly repeated as many times as desired. Within