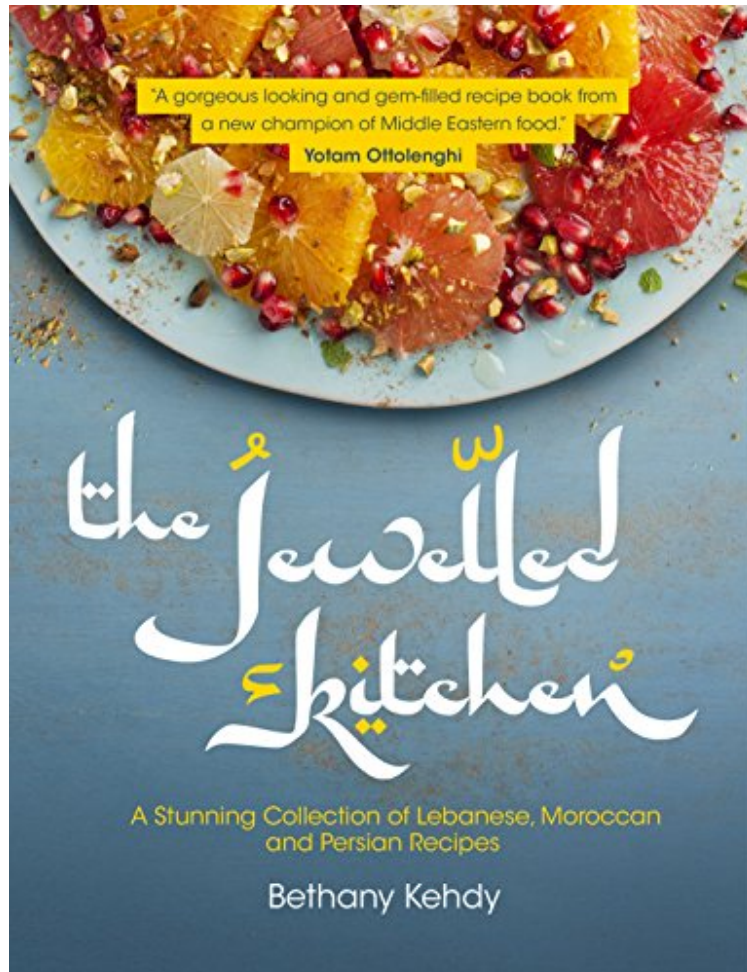


[Free pdf] Jewelled Kitchen: A Stunning Collection of Lebanese, Moroccan, and Persian Recipes

Jewelled Kitchen: A Stunning Collection of Lebanese, Moroccan, and Persian Recipes

Bethany Kehdy

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Bethany Kehdy : Jewelled Kitchen: A Stunning Collection of Lebanese, Moroccan, and Persian Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Jewelled Kitchen: A Stunning Collection of Lebanese, Moroccan, and Persian Recipes:

1 of 1 people found the following review helpful. NiceBy DarrenIngram_dot_comThis is a book that you don't want to start reading when you are in a hurry. Set aside a bit of quiet "me time", kick off your shoes and start to dream, glancing through the hundred-plus different recipes that showcase some of the best Middle East and North African cooking.As well as learning about a possibly new food culture you can make these delights at home as well. Even glancing at the list of "everyday" ingredients such as saffron, pine nuts, pomegranate and figs will show you that you are in for a treat.From an interesting introduction that helps set the scene, helps the reader get to know the author and

her mindset and learn more about the food, one is then dropped straight into the recipes. It is time to get cooking. Whether you are browsing through the book being seduced by the great food photography or you are going straight to a recipe, guided perhaps by the detailed index at the rear, you will find everything you need in a concise yet very well-written page. Most recipes are prefixed by an interesting introduction and accompanied by a clear list of ingredients AND an estimation of a typical preparation and cooking time. Such a little thing can make a world of difference to someone who is possibly nervous or unfamiliar with a style of cooking. Mind you, there is nothing to be nervous about as the recipes do not skimp on their instructions yet it doesn't feel verbose. It is almost as if your hand is being held throughout each and every stage, but it does not feel patronising. About the only complaint is the (relatively) tiny font size that plays havoc with this reviewer's middle-aged eyes. A few more pages and a bigger typeface would have been oh-so-welcome. Oh, on the subject of fonts, the strange "Middle Eastern"-looking font used for each recipe's title was not the easiest to read...But when you look at the sheer number of recipes and their selection then "wow!" springs to mind. Of course, this reviewer cannot state how authentic they are and no doubt that many people hailing from that region will argue that a given recipe cannot be authentic as it is not how their mother used to make it. Yet for the rest of us this will serve possibly as a great introduction to some food from this region and give a great opportunity to have a go and make it at home. On this alone this book is a winner, a keeper, an instant buy. If you've never knowingly tried food from this region and you are open for something new, just buy the book, pick a recipe at random and get cooking. Be prepared, however, to be addicted! Hopefully the author has a further book full of recipes in reserve so that a second volume can be brought out for those who have become addicted to Middle Eastern and North African food thanks to this book!

0 of 0 people found the following review helpful. Fabulous
By Leyla
There are a lot of Middle eastern cooking book out at present, this one is up there with the best of them. The recipes are easy to follow and very well explained, including a little about the actual dish. The photographs are amazing, and the book is beautifully presented. At the end of the book, there is a short explanation of the more exotic ingredients, which is very useful. I will certainly be making some of these fabulous authentic dishes. I was amazed at the authors short bio at the start of the book, what a full gambit of experiences, it is easy to see why this is such a great book that show her love and understanding of the meaning of food.

0 of 0 people found the following review helpful. A feast for your tastebuds
By DelAnne
Title: Jewelled Kitchen - A Stunning Collection of Lebanese, Moroccan, and Persian Recipes
Author: Bethany Kehdy
Published: 8-23-2016
Publisher: Nourish
Pages: 224
Genre: Cooking, Food and Wine
Sub Genre: Cookbooks; International Cuisine
ISBN: 13-978-1848992894
ASIN: B01KE3VMFO
Reviewer: DelAnne
Reviewed For: NetGalley
My Rating: 4.5 Stars
I receive a copy of Jeweled Kitchen from the publisher and NetGalley in exchange for my honest review. For those who have never had the privilege of indulging in middle eastern cuisine your tastebuds are in for a treat with pomegranates Pine Nuts as well as the spices the Middle East is known for. The region is known for its aromatic and flavorful dishes. I was lucky enough to find a restaurant in Atlanta that served authentic middle-eastern cuisine. We learn the life history of Bethany Kehdy from when she went to live with her father in Lebanon at the age of 4, then to live with her mother in Houston when war ravaged her homeland. She would later return to her father's homeland. Her heritage was in both worlds and we benefit because of this. She shares her father's rich culinary history with us through her recipes. Some of the ingredients will need to be found at a specialty stores or if you are lucky you will have a middle eastern market in your neighborhood. For the most part you can find these ingredients and keep them on hand. Believe me it is worth the effort to obtain the odd spice. You will fall in love with the flavors and taste a whole new world. Your family will thank you. There is a world out there to discover so why not start with your stomach. Everything from the simple Venison and Sour Cherry Nest to Slumbering Camomile Chicken to Semolina Pancakes (So delicious!). These are just three of the many recipes to tempt you, but they are easy to follow recipes so even the newest person to the kitchen will be able to produce the same results that look just like the beautifully displayed ones found throughout the cookbook. My rating is 4.5 out of 5 stars

Kehdy's cookbook is an inspired collection of classics and innovative dishes from a part of the world which, at the moment, is enjoying its overdue place in the sun. Her contribution and original, thoughtful and delicious. Go get it! -- Yottam Ottolenghi
Bethany Kehdy is renowned for the contemporary Middle Eastern and North African recipes that she publishes on her blog (dirtykitchensecrets.com). A Lebanese-American born in Houston, Texas and brought up in Lebanon, she spent countless hours learning to cook with her perfectionist teta (grandmother), her vivacious dad and her spirited aunts. Her recipes are a harmonious balance of classic and contemporary, as she draws upon her childhood roots while adding her own personal twist to these iconic recipes. The cuisines from the Middle East and North Africa share many diverse influences and gorgeous key ingredients and spices, such as pomegranates, figs, pine nuts, saffron and sumac. Passionate about food and her heritage, this former Miss Lebanon showcases the sheer brilliance of the dishes of the Levant. Try a fragrant Fish Tagine with Preserved Lemons from the Moroccan chapter; fiery Lamb Shanks with Butterbeans and Tomatoes from the Lebanese; or delicately spiced Chicken, Walnuts and Pomegranate Stew from the Persian. All the cuisines of the regions are covered, including Egyptian, Palestinian, Syrian, Turkish, Iraqi and Jordanian, and all the recipes are easy to make. You'll find yourself drawn into a whole new world and a whole new way of cooking.

About the Author Bethany Kehdynbsp; is an unrivalled chef of today's new Middle Eastern generation. Currently taking the internet by storm with her notable food blog, www.dirtykitchencrets.com, which receives over 100,000 unique visitors a year, plus a growing following on Twitter and Facebook, Bethany works as a recipe developer, freelance food and travel writer and food photographer. She also leads culinary tours across Lebanon and organizes Food Blogger Connect, a conference for food bloggers. @bethanykd