

(Free download) Malouf: New Middle Eastern Food

Malouf: New Middle Eastern Food

Greg Malouf, Lucy Malouf
*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



READ ONLINE

#456806 in Books 2012-10-09 2012-10-09 Original language: English PDF # 1 11.25 x 1.50 x 9.251, 4.67
#File Name: 1742701450416 pages | File size: 47.Mb

Greg Malouf, Lucy Malouf : Malouf: New Middle Eastern Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Malouf: New Middle Eastern Food:

0 of 0 people found the following review helpful. Good Recipes/Bad graphic design and layoutBy Kate GilbertHorrible typography. It might seem silly to criticize this but it seems to be a problem with Malouf's books. I have his other book and it, too, was designed by someone in love with gray and taupe. In the case of this book (New Middle Eastern Food) the recipes themselves are printed in such a grey typeface that they are almost impossible to read. Definitely impossible to scan or see from a distance, such as when you have the book propped open because you are cooking from it. I think the recipes are good but so far I haven't enjoyed trying to cook from the book because I have to keep checking and re-reading the recipes to make sure I'm not missing something.0 of 0 people found the following review helpful. The book expects experience and uses metric units. Worth it though.By MarinaLove the book, the recipes I've tried are delicious, I will note two points. it's written for moderately experienced cooks, easily throwing around processes like blanch and expects access to a divers range of produce and spices, some of which are

hard to find in places like central Kansas. My second note is it was written for European style cooking, or cooking by weight on the metric scale. It was well worth buying a scale that will change units for the kitchen though. 3 of 3 people found the following review helpful. Excellent! By Nina D Another beautiful book from Greg Malouf - mouthwatering recipes, clear instructions and excellent photography! Great addition to any cookbook collection.

A stunning and comprehensive compendium of modern Middle Eastern recipes. The recipes in this luminous volume are inspired by countries that make up the Middle East; from North Africa and Moorish Spain through Turkey, Lebanon, Syria, and Jordan to Iran and the Arabian Peninsula. Malouf reflects the Middle Eastern spirit of generosity and sharing with the 300-plus recipes organized into seven sections including Soups, Small Dishes, Large Dishes, Side Dishes, Bakery, Sweet, and Larder. As refined and exquisite as the dishes look, they're all achievable in a home kitchen. Try goat cheese in vine leaves, seared scallops with almond crumbs or Egyptian eggs in dukkah to start, perhaps followed by veiled quail with rice, date and rose petal stuffing, or cardamom and honey-glazed duck breasts. For a red meat fix, there is the slow-cooked lamb with quinces or the whole beef fillet in coriander-peppercorn rub. Try the salmon grilled with fennel, lime and sumac with a honey-roasted pear and walnut Salad, wild mushroom couscous, or seven vegetable tagine. And to finish on a sweet note, there's sticky ginger cake, profiteroles with thick fig cream, watermelon and rosewater sorbet or even a Turkish Delight martini. Malouf brings the exotic spices and delicious flavors of Middle Eastern cuisine to life in your home!

"One of the most gorgeous cookbooks out so far. The Maloufs put the heady aromas, exotics spices, complex flavors and delightful textures of Middle Eastern cuisine within reach. Recipes for spice mixes, dressings, relishes and jams are included." ~Modesto Bee "...restaurant-quality dishes accessible with down-to-earth guidance doled out with a sense of charm and disarming modestly." ~Saveur Magazine "...tantalize your senses by the lush photographs and inspirational and innovative recipes." ~The Wandering Eater About the Author Widely acclaimed as the master of modern Middle Eastern cooking, Greg Malouf has been the head chef in London's Michelin starred Petersham Nurseries as well as owning a restaurant in Dubai. Lucy Malouf is a Melbourne-born food writer and editor. Together with her former husband, Greg Malouf, she is the co-author of six award-winning cookbooks.