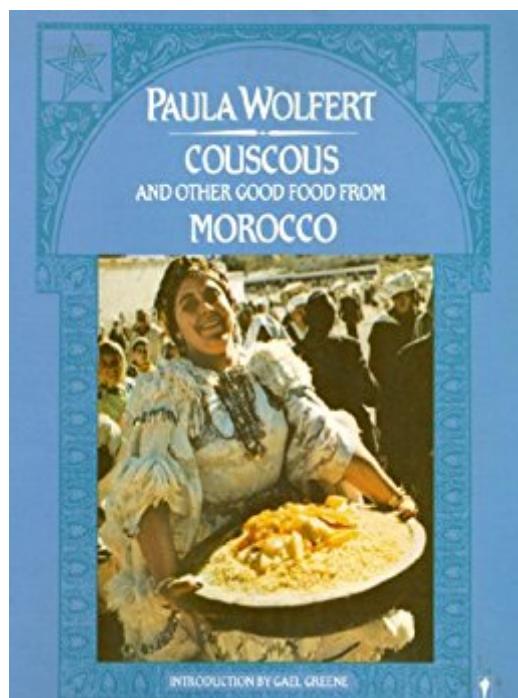


The book was found

Couscous And Other Good Food From Morocco



Synopsis

Since it was first published in 1973, Couscous and Other Good Food from Morocco has established itself as the classic work on one of the world's great cuisines, and in 2008 it was inducted into the James Beard Cookbook Hall of Fame. From the magnificent bisteeyas (enormous, delicate pies composed of tissue-thin, buttery layers of pastry and various fillings) to endless varieties of couscous, Paula Wolfert reveals not only the riches of the Moroccan kitchen but also the variety and flavor of the country itself. With its outstanding recipes, meticulous and loving research, and keen commitment to the traditions of its subject, this is one of those rare cookbooks that are as valuable for their good reading as for their inspired food.

Book Information

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Customer Reviews

After a recent trip to Morocco, I wanted to recreate some of the great, unusual food we had there. This book does not disappoint. Although I am not a "cook" and some things were fairly complicated, I could follow these recipes with ease. I ordered a large tagine online, because the ones in Morocco would not fit in my suitcase. Worth getting one for using this book for true Moroccan food.

Came on time. Paula posted condition as very good, actually it was Excellent condition!Great Thanks!

I love all of Paula Wolfert's cookbooks. Her recipes are well tested and all of them seem to be very good.

I have developed a passion for Moroccan food and as a result, a curiosity for the history of its preparation. I purchased this book for exactly that reason - And loved it. I read it cover to cover, comparing how the many dishes were prepared from the author's perspective and how thirty-five years later I, in the United States, prepare many of the same dishes. Paula Wolfert's passion and excitement for Moroccan cooking and its' people is infectious. It was interesting to read how the various dishes were prepared over thirty years ago, marveling at how many of the ingredients are almost commonplace in the U.S. today. Although this cookbook is thirty-five years old and many of the recipes have been updated by more recent cookbooks, I still recommend this book highly. It is one of over a dozen books I have on Moroccan cooking and still has a place in the library of anyone who has a passion for Moroccan food.

A great cookbook!

I am just so pleased to have this cookbook along with Paula's other book, "The Food of Morocco". Couscous is such an integral part of Moroccan family life and now I can better appreciate that having visited the country recently. Friday will be Couscous Day even for this American - for a while, at least. It will be a new and welcomed adventure for me as I test each of the recipes. Thanks to the author, she captured my attention not just with her recipes but with her love and appreciation of Moroccan life.

This book has the recipes and wonderful background on cooking in Morocco. All the recipes - the classic couscous, Chicken with Lemons and Olives, Beef and Prunes, Bisteeya - and discussion of how Wolfert got the recipes. A classic and a must-buy for anyone who loves Morocco and Moroccan food.

Great recipes. A must for Foodies.

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