



## Easy Tagine: Delicious Recipes for Moroccan One-Pot Cooking

By Ghillie Basan

Ryland, Peters Small Ltd, United Kingdom, 2012. Paperback. Book Condition: New. 190 x 190 mm. Language: English . Brand New Book. In this collection of aromatic tagines, salads, side dishes and sweet things, you'll be sure to find best-loved classics from the Moroccan kitchen. Traditional Lamb Tagines provides winning combinations of sumptuous flavours such as Lamb Tagine with Prunes, Apricots and Honey. Beef, Kefta and Sausage Tagines includes options such as Chorizo Tagine with Lentils and Fenugreek. Chicken and Duck Tagines are delicious cooked with plenty of spice. Try a Duck Tagine with Pears and Cinnamon. Exciting Fish and Seafood Tagines include Tagine of Monkfish, Potatoes, Cherry Tomatoes and Black Olives. Vegetable Tagines are brought to life with warm and tasty spices. Try a Tagine of Artichokes, Potatoes and Saffron. Traditional Couscous Dishes are perfect for a dinner party. Try a Fish and Shellfish Kdra with Couscous. Roasts and Pan Fries are also delicious made with Moroccan spices. Try Char-grilled Quails with Kumquats. Find the perfect accompaniment with Vegetable Side Dishes such as Honey-glazed Pumpkin with Spices. Soups and Small Bites contains great appetizers and snacks. Try a Rustic Tomato and Vegetable Soup with Ras-el-hanout. Finally, Sweet Things...



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