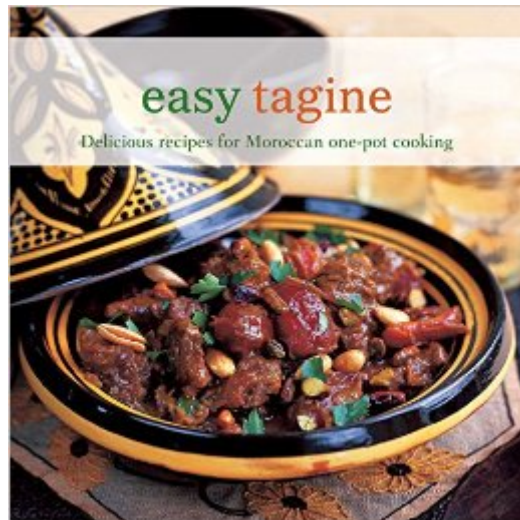


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# Easy Tagine: Delicious Recipes For Moroccan One-pot Cooking



## Synopsis

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 Kâdra 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 and Drinks will make the perfect finishing touch to any Moroccan menu. Try Fresh Figs with Walnuts and Honey or a refreshing Mint Tea.

## Book Information

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## Customer Reviews

You cannot imagine my disappointment when I ordered this book to go with my new clay tagine, only to discover the following:1) Most recipes require stove-top cooking, which can only be done in a heavy casserole dish, a Le Creuset-style iron pot, or a diffuser on a gas stove (which runs the risk of

cracking the clay oven)2) The few oven-based recipes recommend a temperature of 375 - 400 degrees F, crucially about 25 - 50 degrees too hot for a real tagine. Many of the recipes are fiddly, requiring many (ten or more) ingredients, several of which are extremely specialized. The descriptions of how to cook are often hard to follow, eg, page 75 instructs to place a marinated fish onto a plate, add two sauces to a dish, add the fish to the dish, cover with foil (surely the lid?) and bake for 10 - 20 minutes until the fish is cooked through. Hmm. 10 to 20 minutes is an unfortunate lack of guidance when steaming fish. I realize it depends on the size of the fish, but this sort of thing can't be checked and some sort of size/thickness-related guidance would have been very welcome. On the positive side, the book is nicely photographed and the book includes many (actually too many) caveats for those trying to recreate the recipes without the aid of a tagine. In short, I strongly suspect there are better books to use with an actual tagine. The real problem with this book, aside from an occasional lack of clarity, is the title. It should be: "Challenging Cuisine: delicious recipes for North African cooking in a variety of modern kitchen appliances." If that appeals, this might be the book for you. For my part, I can't help being deeply disappointed.

The Tagine and Couscous book also by Ghille Basan made me much happier than this book. I'll probably give this one away, since in a small NYC apt we don't keep things we don't want. It's not that it's bad, but the other book is GREAT! I gave that one 5 stars.

highly recommend this cook book, easy and exciting recipes must have for cooking with a tagine authentic recipes in this book

This is a great book. I was very pleased with its content and is a wonderful addition to my middle eastern cookbook collection.

This book is perfect for those starting out with Moroccan cooking. The recipes are easy to read and fun. The pictures and other information in the book are a great addition. Thanks!

Great recipes. Cooked a few so far, and each was a great success. Made them again and again so did not have a chance to try out additional new ones.

This book has some really great and easy recipes that impress. I bought this book for a friend of mine who is a foodie because she loved the recipes I have made from it.

great, easy to follow recipes. Need to have a tagine in which to cook them, but if you have the pot, you need this recipe book!

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