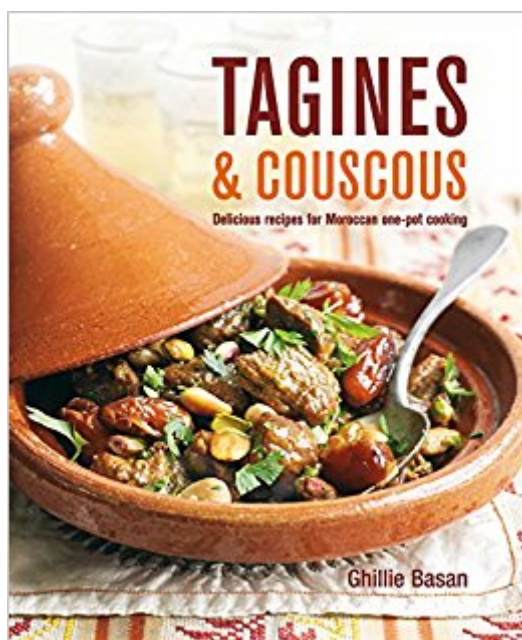


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# Tagines And Couscous: Delicious Recipes For Moroccan One-pot Cooking



## Synopsis

These hearty one-pot meals, flavored with fragrant spices, are cooked and served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of deliciously authentic recipes you will find some of the best-loved classics of the Moroccan kitchen, such as the sumptuous Lamb Tagine with Dates, Almonds, and Pistachios, and the tangy Chicken Tagine with Preserved Lemon, Green Olives, and Thyme. Also included are less traditional but equally delicious recipes for beef and fish—try Beef Tagine with Sweet Potatoes, Peas, and Ginger or a tagine of Monkfish, Potatoes, Tomatoes, and Black Olives. Substantial vegetable tagines include Baby Eggplant with Cilantro and Mint, and Butternut Squash, Shallots, Golden Raisins, and Almonds. Recipes for variations on couscous, the classic accompaniment to tagines, are also given, plus plenty of ideas for fresh-tasting salads and vegetable sides to serve alongside and complete your Moroccan-style feast.

## Book Information

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## Customer Reviews

Ghillie Basan works as a cookery writer, restaurant critic, and journalist. She has written a number of highly acclaimed books on classic cuisines of the Middle East and South-east Asia. Her food and travel articles have appeared in the Sunday Herald, Scotland on Sunday, and BBC Good Food Magazine. Ghillie lives in the Scottish Highlands.

I received a tagine for Christmas and decided to buy Tagines & Couscous by Ghillie Basan as my

first Moroccan cookbook. I was so impressed with the photography and the quality of the recipes that I decided to make a video review showing not only the book but also several of the dishes that I made using this excellent, authentic cookbook. I hope that you find it helpful. Emile Henry Flame Top 2.6-Quart Tagine Red Harissa Paste 8.0 Oz By Zamouri Spices Ras El Hanout 4.0 Oz By Zamouri Spices

The first time I looked through this book, I didn't think I'd get much use from it--sort of an "Oh, well" reaction. But as I have looked through it several more times, I've realized what a good book it is. First, the photography is beautiful--rich color and intricate detail. Second, Basan opens the book with the basics of making some basics: the aged butter called smen (I'm passing on that one); preserved lemons (I've put up my first batch); chermoula (a marinade I'd like to try on fish); harissa paste (a super hot spice mixture I'll avoid); and ras-el-hanout (a very commonly used spice mixture which I'll have to try making on my own unless someone sells it commercially without black pepper). I also like the way the book is divided into sections: lamb tagines (a "tagine" is a food mixture as well as the dish in which this food mixture is cooked), beef & sausage tagines, poultry tagines, seafood tagines, vegetable tagines, couscous dishes, and other side dishes. I've made one lamb tagine and one vegetable tagine, both with good results, and I've marked 13 other recipes I'd like to try. There is a learning curve with these recipes, but don't let the difference intimidate you (I'll admit to being a little scared at first). However, the difference is the fun of trying these new tastes. And you don't need a tagine dish, though I wish I had one--you can use a wide covered frying pan or a heavy iron pot with a lid (like a Le Creuset or Lodge French/Dutch oven).

I've tried several of the recipes and they all have turned out well and tasted great. The recipes are easy to follow and use mostly common ingredients easily found in the grocery store. If you like to try international foods give this cookbook a try.

My daughter brought me a clay tagine from Tunisia. After reading various reviews on the tagine cookbooks, I went with this one. My only problem is that I have to adjust the recipes since my tagine is a bit smaller than the family sized tagines that are used in the book. I love the spice combinations and am anxious to try all the recipes in the book. Good book to cut your teeth on for Moroccan cooking!

I gave this as a gift to my Moroccan son-in-law and he was thrilled with it. This small cookbook

contains some GREAT recipes!!!! I am waiting for him to cook one and invite me to dinner....

I've been using this cookbook for a few days to introduce myself to Moroccan cooking. Between this book (laid out well with lots of gorgeous photos) and youtube, I'm getting the hang of using my new tagine. Enjoyed making the Kefta (lamb meatballs) recipes and also baked lamb with figs. The aged butter recipe though, did not work out and I had to start over using another recipe that required melting the butter instead and then adding the salt directly to the melted butter, straining the foam through a cheesecloth and diffusing the butter with 2 teaspoons of oregano wrapped in a bit of cheesecloth to the melting butter. After pouring the butter in a sterilized jar, there are no pockets this way (melting it). The aged butter recipe from the book formed mold before it was ready where there were air pockets. It did not require melting. All other recipes I tried were very tasty. I highly recommend this cookbook.

Beautiful pictures and clear instructions. I recently purchased a tagine in Morocco and wanted to start making some of the wonderful dishes I experienced in restaurants. The results have been fantastic even for a guy whose cooking talents are limited to following recipes in cookbooks.

My first tagine cookbook, and I recommend it if you're like me...just getting started. The recipes are well explained, and the illustrations are beautiful

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