

200 Tagines Moroccan Dishes: Hamlyn All Colour Cookbook (Hamlyn All Colour Cookery)

For centuries herbs and spices have been an integral part of many of the world’s great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men’s fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency. In Culinary Herbs and Spices of the World, Ben-Erik van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb’s characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand’s curiosity for more information about new dishes from little-known culinary traditions. People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. Culinary Herbs and Spices of the World will appeal to those inquisitive foodies in addition to gardeners and botanists.

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. 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. Hearty vegetable tagines include Baby Eggplant with Cilantro and Mint, and Butternut Squash, Shallots, Sultanas, 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 as part of your Moroccan feast.

It’s easy to create authentic Italian flavor at home with this wonderful collection. Ranging from homemade gnocchi with pesto, to fried calamari, to spinach and pea frittata to watermelon granita, these recipes will transform an ordinary kitchen into a trattoria in Rome.

With over 200 recipes infused with the deep and enticing flavours of Morocco, you can make every meal a journey to a far off land and enchant friends and family alike with delicious home cooked meals. From soups and tagines to saffron-scented delicacies and pastries, Hamlyn All Colour Cookbook 200 Tagines & Moroccan Dishes includes everything from authentic recipes on how to make Preserved Lemons to entire chapters on pastillas, kebabs and couscous. Beautiful photographs and clear instructions make this book perfect for every cook at all ability levels.

Hamlyn All Colour Cookery: 200 Light Slow Cooker Recipes

25 Recipes for Slow-Cooked Meals

A Culinary Journey for the Love of Biryani

Enjoy the Moroccan Tastes

The Art of The Moroccan Tagine - 15 of the Most Iconic Traditional Tagine Recipes

Hamlyn All Colour Cookery: 200 Mexican Dishes

Taste the many depths and flavours of Morocco, with 200 recipes for tagines, salads, snacks and much more. Featuring clear photographs and step-by-step instructions, Hamlyn All Colour: 200 Easy Tagines and More is a fantastic choice for cooks of all abilities.

Good food is essential for good health -- even when you're a student living in uni accommodation. The Hamlyn All Color Student Meals cookbook is the ultimate reference for healthy and delicious recipes that are easy enough for a first time cook to follow -- and tasty enough that a cheap takeaway will become a thing of the past. It contains over 200 mouth-watering dishes and includes everything from traditional favorites like Shepherd's Pie to more exotic fare that is sure to impress your friends, plus entire sections on sweet treats and drinks. With clear step-by-step instructions, plus preparation and cooking times, making great food as a student has never been easier.

Italians are famous for their fabulous food and their passion for cooking - ingredients must be fresh and seasonal, cooking techniques must merely enhance the delicious natural flavour of food. Italian cuisine has also become hugely popular in the UK, with an Italian restaurant appearing on nearly every high street. From antipasti to indulgent desserts, this book provides you with 200 delicious ideas for re-creating that authentic Italian flavour in your own home. Each dish is accompanied by easy-to-follow instructions and a full page colour photograph to ensure perfect results every time.

Tagines are the rich and aromatic casseroles that form the basis of traditional Moroccan cooking. 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.

Like Chilli? 360 Recipes for Cooking Fast and Healthy Food

200 Italian Favourites

Hamlyn All Color

Hamlyn All Colour Cookery: 200 Fast Chicken Dishes

A Stunning Collection of Lebanese, Moroccan and Persian Recipes

200 Easy Tagines and More

Cooking a meal from scratch can be a satisfying, relaxing and rewarding experience, no matter what your level of experience and time available. If you are keen to develop your culinary skills but are unsure where to begin, Hamlyn All Colour Cookbook: 200 Really Easy Recipes provides the perfect solution. Here is a collection of varied and simple-to-make dishes for every occasion, from starters and main meals to delicious desserts. Why not impress your friends and family with roasted pumpkin soup, a warm scallop salad or perhaps a caramel ice cream cake?

Would you like to cut down on convenience food? Want to eat home-cooked meals but just don't have the time or energy to prepare them after a busy day? Then a slow cooker could be the solution for you. Requiring only minimal preparation, a slow cooker will cook your ingredients throughout the day or overnight, producing a delicious meal that will be ready to eat as soon as you are. Hamlyn All Colour: 200 Slow Cooker Recipes provides over 200 recipes for you to enjoy, with delicious ideas for breakfasts and light bites, meat dishes, vegetarian meals, fish and seafood dishes and desserts.

Your typical book of tagine recipes! The complete authentic Moroccan tagine experience packaged in a small 30 pages booklet. My name is Reda, I am Moroccan and I want to share this knowledge with you now because I know for a fact that it will free so many of you from the tedious trials and mistakes of daily tagine cooking attempts. This is the manual that everyone needs to learn how to prepare and cook the best Moroccan tagine recipes correctly like a Moroccan chef. You won't find this level of information anywhere else Because with the help of this book, you can save time and energy by following all the traditional tips, tricks, and advice it has to offer. Get your copy now!

Chicken and Dumplings, Fried Green Tomatoes, Cornbread, Collard Greens, and Sugared Pecans! By any measure, the Blue Willow Inn in Social Circle, Georgia is as southern as you can get. Proprietor Billie Van Dyke says that no one is allowed to leave hungry, and certainly no one should after feasting on a variety of Southern salads, meats, vegetables, breads and desserts and, of course, sweet tea, the "Champagne of the South," and lemonade. Housed in a gloriously restored southern mansion, The Blue Willow Inn is home to Southern hospitality and charm at its best. The Blue Willow Inn Cookbook offers delicious Southern recipes, vintage pictures from the early days of Social Circle, and fascinating anecdotes about the restaurant. It's a book that's wonderful for reading or for cooking. The greatest restaurants in America are its wonderful independent regional restaurants. And there are no greater experts on America's regional restaurants than Michael and Jane Stern. "Coast to coast," said the New York Times, "they know where to find the freshest lobster rolls, the fluffiest pancakes, the crispiest catfish."

200 Low Fat Dishes

Hamlyn All Color Cookbook

200 Really Easy Recipes

Easy Tagine

Hamlyn All Colour Cookery: 200 Slow Cooker Recipes

Hamlyn All Colour Cookery: 200 Student Meals

Experts in the UK advise us to eat two portions of fish each week, one of them being an oily fish such as salmon or tuna. Fish has long been considered beneficial to the health, making a delicious meal that is low in harmful saturated fats and, in the case of oily fish, high in omega-3 fatty acids. These essential fatty acids have been shown to reduce the risk of cardiovascular disease and lower blood pressure. Hamlyn All Colour Cookbook: 200 Fab Fish Dishes provides an array of delicious ideas for introducing more fish and seafood to your diet, including recipes for starters, soups, main courses and barbecues.

Make the most of your time with this new collection of fast recipes from the ever-popular Hamlyn All Colour series. Chicken is a versatile and inexpensive ingredient that is both nutritious and easy to prepare, making it an ideal solution for a quick-fix dinner. With a collection of recipes that take up to 30 minutes

to cook, Hamlyn All Colour Cookbook: 200 Fast Chicken Dishes offers a variety of fresh ideas for a swift meal.

Daisy Martinez is America's most exciting and beloved new television cook. Here, at last, is her first cookbook, with all the recipes from her acclaimed show--and most can be made in under thirty minutes! In Daisy Martinez's kitchen, salsa music is always playing. Laughter fills the air, along with delicious aromas of the amazing meal to come. Friends, neighbors, and family members are ever-present, sneaking tastes from every pot. And in the center of it all, Daisy is laughing, singing, tasting, and appreciating everything that her kitchen--and life!--has to offer. Does this sound like your kitchen? If not, don't despair. In this book and on her acclaimed national public television series, Daisy Cooks!, Daisy teaches you how to bring excitement back to the table with Latin-inspired food that your friends and family will love! Some of these recipes will remind you of meals you've enjoyed in restaurants. Some are great variations on dishes you already cook. Some are totally new. All of them will rock your world. Daisy's flavorful, satisfying interpretation of the best dishes from Puerto Rico, Mexico, Spain, Cuba, the Dominican Republic, and Central and South America all taste like the results of a day in the kitchen--but in reality, most take only thirty minutes to prepare. Here, you'll find the techniques that Daisy learned at the French Culinary Institute, along with her mother's and grandmother's time-tested tricks! This winning combination results in dishes that range from elegant Chicken Braised with Figs to soul-satisfying Cuban Black Bean Soup to to-die-for homemade Dulce de Leche. And then, of course, there are Daisy's "Top Ten Hits"--the recipes that, once you try them, are guaranteed to change the way you cook forever. In this first chapter, Daisy shows how simple flavor boosters, in addition to a few easy techniques, can make every meal mouthwateringly special. In Daisy's words, "If you can season, cook, and dress pork chops and serve them alongside fragrant yellow rice in less than thirty minutes, I can't imagine why you'd eat anything from a cardboard carton!" With ingredients that are found in almost every supermarket, equipment that every kitchen contains, and a little bit of adventurousness on your part, the recipes in this book will transform your mealtimes for good. So jump right in--it's time to get Daisy-fied!

Everyone likes to eat healthily and eat well, but sometimes it’s difficult to combine the two without your diet becoming repetitive. However, help is at hand in the form of Hamlyn All Colour Cookbook: 200 Low Fat Recipes, a cookbook crammed with low-fat recipes. Choose from 200 simple, healthy, tasty meals including Thai-style Haddock Parcels with Coconut Rice, Chargrilled Lamb with Hummus & Tortillas, Monkfish Brochettes with Cannellini Beans & Pesto and Spicy Goan Aubergine Curry. And once you’ve enjoyed your main course, treat yourself to a wide selection of low-fat desserts such as the Mango & Passion Fruit Trifle or Chocolate & Nectarine Soufflé Cake.Every recipe is accompanied by a full-page colour photograph and clever variations and ideas so that you have over 200 meals to choose from, meaning you and your family can stay healthy and happy without going hungry!

Tagines & Couscous

The New Mediterranean Table

Hamlyn QuickCook

The Big Family Cooking Showdown

200 Tagines & Moroccan Dishes

Tagine

Step inside Easy Tagine with simple-to-follow recipes and gorgeous photography, and immerse yourself in the fabulous scents, tastes and colours that are rife in Moroccan cuisine. Step inside Easy Tagine with simple-to-follow recipes and gorgeous photography, and immerse yourself in the fabulous scents, tastes and colours that are rife in Moroccan cuisine. 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. Using all sorts of fabulous herbs and spices—including cinnamon, ginger, turmeric, mint, cumin and coriander (to name only a few!)—this compilation of incredible North African recipes will soon have your kitchen smelling delicious. Learn how to make traditional lamb tagines and all of their amazing variations in the section dedicated to the famous dish. Then discover how to make options such as a Chorizo Tagine with Lentils and Fenugreek, or a Duck Tagine with Pears and Cinnamon. The mixture of sweet and spice is essential to sumptuous Moroccan food, and with this book, you'll learn how to master it all. Explore the myriad of varieties with beef tagines, seafood tagines, vegetable tagines, a section on couscous, a chapter on sweet treats and drinks, and so much more! You ’ ll never need to step out of your home for a taste of Morocco again!

Make the most of your time with this new collection of fast recipes from the popular Hamlyn All Colour series. Whether you are a seasoned vegetarian or simply trying to cut down on your meat intake, Hamlyn All Colour Cookbook: 200 Fast Vegetarian Dishes offers a variety of vegetarian recipes that can be ready in no more than 30 minutes. Recipes include spicy Arrabbiata Polenta Bake; Pasta with Goats’ Cheese & Walnut Sauce; and Pineapple Fritters (for when your sweet tooth is calling).

Bring the exotic flavors of North Africa home. With over 200 recipes infused with the deep and enticing flavors of Morocco, you can make every meal a journey to a far off land and enchant friends and family alike with delicious home cooked meals. From soups and tagines to saffron scented delicacies and pastries, Hamlyn All Color Cookbook 200 Stews & Moroccan Dishes includes everything from authentic recipes on how to make Preserved Lemons to entire chapters on pastillas, kebabs and

couscous. Beautiful photographs and clear instructions make this book perfect for every cook at all ability levels.

Authentic yet easy-to prepare recipes that take their inspiration from Morocco.

Hamlyn All Colour Cookery: 200 Recipes for Kids

Hamlyn All Colour Cookery: 200 Light Chicken Dishes

The Moroccan Tajine

The Vegetarian Student Cookbook

All the Best Recipes from the BBC Series

The Modern Tagine Cookbook

"A Culinary Journey for the love of biryani: Over 100 Tantalizing Recipes Biryani is the one special dish that certainly speaks to our taste buds from a platter with flavors gathered from different parts of the Indian subcontinent and the world outside. Even the name can be spelled in various ways: biryani, buriyani, biriani, breyani, etc. These remind us of the different shades it comes in, which are unique to the different regions, cultures, traditions and styles of cooking. In this book, the authors have laid out over 100 tantalizing Biryani recipes from in and around India (Awadhi to Hyderabadi biryani) as well as the globe (Iranian to Durban biryani). They all hold in their core, traditional values, ingredients and varied styles, which make each one of them unique. To top it all the book has tips that include information on meat cuts, rice variations (tehri, pulao, and pilaf), Indian pot-style cooking (Degchi, or handi), side accompaniments including wine pairings and many more things supporting both Indian and International styles of cooking. Follow these Recipes, Keep Calm and add some Dum to your Biryani!"

New Cookbook from Former ‘Miss Lebanon’ Explores Modern Middle Eastern Cooking The Middle East cradles an ancient cuisine—one of the oldest in the world. Despite its pedigree, conflict in the region has largely kept it under wraps to a wider audience. Hummus, tabbouleh, and stuffed vine leaves now receive global recognition, but there still exists this vast and distinct culinary heritage that remains unexplored: wholesome stews, exotic casseroles and a range of home cooking which revolves around humble, yet delicious vegetables and grains. It is these that routinely welcome home hungry school children and soothe the appetites of tired workers. They too must be shared with the world. For the past five years, Lebanese-American Bethany Kehdy has sought to demystify Middle Eastern food through her blog DirtyKitchenSecrets.com and her Taste of Lebanon tours. In her debut book, Pomegranates & Pine Nuts, she provides 100+ new recipes that will introduce you to the wonders of the Middle East and change any thought you might have had that this hearty cuisine is complicated or laborious.

Few meals are more satisfying than a hearty tagine--the rich, fragrant Moroccan stew that is served from its own elegant cooking vessel, also called a tagine. Meat, poultry, fish, or vegetables are simmered gently in the steam of the pot's conical lid, and the food, deliciously flavored with spices and fruit, remains tender and moist. In Ghillie Basan's collection of aromatic tagines you will find some of the best-loved classics of the Moroccan kitchen, such as Lamb Tagine with Prunes, Apricots, and Almonds, and the tangy Chicken Tagine with Green Olives and Lemon. Also included are less traditional but equally delectable recipes for beef and meatball tagines. If you enjoy a succulent fish dish, you can try Monkfish Tagine with Potatoes, Cherry Tomatoes, and Olives, or Red Mullet with Lemon and Mint. For vegetarians there is a varied choice, from a sweet, syrupy tagine of Yams, Carrots, and Prunes to a summery dish of Artichoke Hearts with Peas and Saffron. Every recipe includes suggestions for accompaniments and side dishes. The perfect introduction to the distinctive tastes of Morocco.Ghillie Basan has worked in different parts of the world as a cookery writer, restaurant critic and journalist. She is Cordon Bleu trained and has a degree in Social Anthropology. She has written a number of highly acclaimed books on classic cuisines of the Middle East and South-east Asia, and her food and travel articles have appeared in the Sunday Herald, Scotland on Sunday and BBC Good Food Magazine.

Get your family cooking and eating together with 120 delicious and inspiring recipes from The Big Family Cooking Showdown. Tuck into crispy smoked chilli pork tacos with apple and avocado salsa, sweet and spicy chilli chicken, succulent chicken cacciatore with white bean mash and garlic green beans, mouth-watering fish curry, fabulously rich Irish cream ice cream and indulgent espresso martini tiramisù, all simplified for the home cook. From familiar favourites like Homemade Fish and Chips, Vegetable Lasagne and Steak and Kidney Pie, to fresh ideas like Red Prawn Curry and Ginger Roast Chicken with Spiced Squash, plus plenty of straightforward oven bakes, there's inspiration galore for family suppers and delicious desserts. Each

dish from the show has been simplified with clever shortcuts and advice to make every recipe fuss-free. With original recipes from Rosemary Shrager and helpful tips from the competing families, The Big Family Cooking Showdown is the ultimate recipe book for anyone who wants to bring their family together around the kitchen table. Including Tantalizing Recipes for Spice Blends and Accompaniments

Hamlyn All Colour Cookbook

Delicious recipes for Moroccan one-pot meals

150 Best Tagine Recipes

Healthy Living James

The Blue Willow Inn Cookbook

A dairy-free rich chocolate tart that only takes 10 minutes to make? Banana waffles drizzled with maple syrup that are gluten-free? Flaky sausage rolls that are totally plant-based? Goopy nut butter choc pots made without eggs and ready to eat, fresh from the oven, in just 15 minutes? If you have suffered ill health or have food allergies and intolerances and are looking for recipes that can be made in minutes, with instructions you can understand, using ingredients you probably already have and are guaranteed healthy and tasty, then this is the only cookbook you need in your kitchen. Healthy Living James includes 80 delicious recipes, each one gluten-free, dairy-free, egg-free and mainly plant-based (but with easy options to add in meat or fish). Every recipe aims to teach you how easy it is to cook this food, using affordable supermarket ingredients and a couple of pots and pans, even if you have limited time, energy or skill. 'I've created a cookbook to cater for all, no matter your allergies or food choices. No judgement or preaching, just accessible recipes for all to enjoy. That's why I've opened this recipe book up so that you can use whatever flour, milk, cheese, meat or fish you want.' Recipes include: Chocolate Peanut Butter Shake & Take Oats Strawberry Granola Pot Tex-Mex Quinoa Salad Homemade Pot Noodle Mushroom Stroganoff 20-Minute Fish Curry Chickpea & Avocado Smash Burgers Cheesy Gnocchi Bake Meat-Free Ball Marinara Sub Garlic Flatbread Salt & Vinegar Smashed Potatoes 'Healthy Living James is the book that I needed when I was struggling with my health. Ten years ago, I fell seriously ill out of the blue, which left me bed-bound for two years and house-bound for the next four. I knew that food could be an important part of my recovery journey, but I had no idea how to cook and no energy to concentrate on complicated instructions. I was looking for quick, easy and healthy recipes, with just a handful of ingredients and basic steps that even I could follow. I couldn't find anything suitable, so I decided to teach myself.'

In this book you'll find low-calorie recipes to suit all occasions. Warming soups, stews and casseroles that can cook slowly all day and be ready when you come in from work are perfect for dieters as they are a secret weapon against evening binging on fast food when you're too tired to cook. You'll be surprised at the selection of fresh-tasting lighter meals that really lend themselves to slow cooking. Let your slow cooker make your dieting effortless!

Get ready to experience a tantalizing side of slow cooking with this one-stop guide to the delicious world of tagines. Named for the traditional Moroccan cooking vessel, these mouthwatering meals are simmered to perfection, ensuring every bite is infused with the maximum amount of flavor. Including traditional recipes such as Chicken with Pomegranate and Walnuts and Fish with

Chickpeas and Peppers, this deck also features modern classics that show the versatility of the tagine—such as Catalan Beef Ragout and Ossobuco alla Milanese. And with professional tips and tricks throughout, this deck makes it easy for anyone to master the fine art of tagine cooking.

With food costs growing every year, many of us can do nothing but buy the same cheap ingredients each week, resulting in us eating the same old meals every day. However, with Hamlyn All Colour Cookbook: 200 Budget Meals this will become a thing of the past. This book shows you how to take these inexpensive ingredients and, with a bit of ingenuity and flair, turn them into sumptuous meals for any occasion. From soups and starters to suppers and desserts, there are 200 recipes for every chef on a shoestring budget, including clever variations and new ideas for delicious dishes. With tastebud-tingling photography and clear step-by-step instructions for every recipe, the only thing you need to worry about is which recipe to cook next!

Lighthearted at Home:The Very Best of Anne Lindsay

Hamlyn All Colour Cookery: 200 Halogen Oven Recipes

The Tagine Deck

Ainsley's Mediterranean Cookbook

Modern and Rustic Recipes Inspired by Traditions Spanning Three Continents

Over 100 Tantalizing Recipes

Tagine means both the container, the typical terracotta dish, and its contents. The TAJINE was born in North Africa, Morocco. All the dishes prepared in the TAJINE are called TAJINE (for example: chicken tagine and lemon, TAJINE with small weights and artichokes, TAJINE fish ...).The sealed lid allows the ingredients to steam.The lid ball makes it easy to lift to check cooking or add ingredients.Once the TAJINE is ready, place it on the table and remove the lid in front of the guests.By its shape, the base facilitates the service of the dish.In Morocco, traditional TAJINE is cooked (or rather cooked) in a (KANOUN). This small stove (kind of barbecue), round terracotta, which is filled with charcoal is used to support the TAJINE. The embers of hot coals give a low and regular temperature, essential element to the sweet and long cooking tagine.on this book you will enjoy many of tagine recipes that prepared with meat, chicken or fish.

An Unforgettable Homage to Mediterranean Cuisine Sameh Wadi's award-winning restaurants are just the beginning of his talents. He has a spice company, was a semifinalist for the James Beard Foundation "Best Chef " and "Rising Star" awards and was raised by two avid home cooks. Born in the Middle East, he grew up cooking and eating Mediterranean food. Here, he offers a collection of recipes that represent an exceptional look into his rich heritage, the culinary foundation that has propelled him to the top of the American restaurant scene. Sameh has a knack for making the exotic accessible. He will introduce you to new as well as familiar flavors in this collection of traditional and modern recipes. He takes influences from everything from Mediterranean street food to top gourmet offerings and gives you the best of the Mediterranean, one recipe at a time. Sameh believes in "the language of spices" and uses them to weave a story with flavor, texture and aroma. Mindful of the ancient civilizations and empires built around the spice trade, he layers rich culture, heritage, traditions and strong historical connections into each dish. The result is a vibrant cookbook showcasing the incredible flavors of Mediterranean cuisine. With a dash of European cookery, some exotic spices, rich and exciting recipes, and an abundance of great flavor, this book is a must-have for every passionate cook out there.

360 hot and spicy recipes to fit the time you have available. Including tasty recipes for Aubergine, Tomato and Chillli Curry, Spiced Okra, Tomato and Coconut Saute, Piri Piri Griddled Squid with Mint and Coriander, Turmeric Mackerel Skewers with Chillli Rice Noodles and Harissa Spiced Turkey and Vegetable Skewers, there are plenty of fresh ideas and exotic tastes, however rushed you may be.

Chicken is the most widely-consumed meat on the planet. It is inexpensive, quick to cook and hugely versatile, and its mild flavour makes it a favourite with people of every age, making it a great choice for a family meal. Chicken is a great choice for dieters because it contains a lot of protein and very little fat - steamed or grilled chicken breast is one of the leanest and healthiest meats available. Not only that, but its mild flavour means it can be adapted to an infinite number of different ingredients, from the delicate tastes of Mediterranean foods, such as basil and olives, right through to the rich and heady spicy stews and curries of India. Think of chicken as a deliciously light and low-fat blank canvas to which you can add all your favourite flavours, and be inspired by the global influences of this recipe collection.

200 Fab Fish Dishes

Daisy Cooks!

delicious recipes for Moroccan one-pot cooking

Culinary Herbs and Spices of the World

200 Fast Vegetarian Recipes

200 Italian Favorites

Halogen ovens are super convenient, compact appliances that can be kept on your kitchen counter. They heat with a combination of infra red and convection to cook food 40% faster than a conventional oven - without any of the dreaded soggyness associated with microwaves. Using a combination of racks you simply layer the food, set the dials and produce a whole meal from one appliance. Whether it's simply defrosting a joint of meat or making a more elaborate recipe, a halogen will take the time and hassle out of all your favourite dishes. As ever with our popular Hamlyn All Colour series, you'll find 200 delicious recipes with step-by-step instructions and colour photography to ensure perfect results every time. Why not discover how easy halogen cooking can be?

Travel the Med without leaving your kitchen. Join national treasure Ainsley Harriott on his culinary journey through the Mediterranean discovering the very best recipes to cook back home. Ainsley's Mediterranean Cookbook includes all the recipes from his major 10-part ITV1 series. Journeying through Spain, Sardinia, Morocco, Corsica and Jordan, Ainsley shows how easy and enjoyable it can be to make fresh, healthy, delicious meals. From simple salads and dips to everyday favourites like pasta and risottos, satisfying meats, flavoursome vegetarian mains and light fish dishes, Ainsley's recipes are perfect for a relaxed gathering of family and friends or hassle-free midweek meal. Recipes include: Corsican mint omelette Moroccan vegetable and sesame seed parcels Courgette, lemon and pecorino spaghetti Butternut squash and sweet potato tagine Nutty pearl couscous with feta and dates Aromatic fish pilaf Pasta shells with sausage, tomato and fennel sauce Hazelnut and chocolate cake Orange and cinnamon hot chocolate

Anne Lindsay has shared her love of food with Canadians for the past three decades, bringing flavour to healthy eating and inspiring a nation with her easy-to-make, delicious recipes. Lighthearted at Home is a collection of her very best. From international foods such as burritos, curries and stir-fries, to satisfying soups, stews and roasts, Anne offers you recipes for every occasion. Whether you're preparing a quick weeknight dinner, a relaxed Sunday supper or a vegetarian feast, this indispensable book has the healthful recipes your family will love. Lighthearted at Home contains More than 500 fully tested recipes, reviewed by the registered dieticians of the Heart and Stroke Foundation, complete with nutritional analysis Tips throughout on healthy eating, cooking techniques, make-ahead instructions and ingredient substitutions Complete menu plans for every day and entertaining Stunning colour photography A portion of the proceeds from the sale of this book will go to support the work of the Heart and Stroke Foundation. The Heart and Stroke Foundation, a volunteer-based health charity, leads in eliminating heart disease and stroke and reducing their impact through the advancement of research and its application, the promotion of healthy living, and advocacy. For further information, call toll free, 1-888-HSF-INFO (473-4636). You can also visit their website at heartandstroke.ca.

All the basics in one book! This is the essential cookbook for students learning to cater for themselves Over 200 recipes ranging from cheap eats for one, to meals for entertaining mates All the recipes are easy to follow with clear instructions so that even the most inexperienced of cooks can attempt them with confidence Recipes include the favourites like veggie burgers and nut roast as well as more adventurous dishes like mushroom and mozzarella stacks

Spicy stews from Morocco

200 Stews and Moroccan Dishes

Hamlyn All Colour Cookery: 200 Easy Tagines and More

Hamlyn QuickCook: Hot & Spicy

200 Budget Meals

Delicious recipes for Moroccan one-pot cooking

As parents, we all know that children can be notoriously difficult to cook for. Many of us fall into the habit of cooking the same dishes over and over again, simply because we cannot bear the idea of scraping wasted food into the bin at the end of a meal. However, a child's formative years are when they learn to accept and like new foods, and it is therefore of great importance to encourage them with new tastes and different textures as often as you can. Hamlyn All Colour Cookbook: 200 Recipes for Kids has been put together with this in mind, but also with the knowledge that children are generally fussy creatures and like their food to be simple and to look good. Each recipe has been photographed to show you exactly what you will be cooking (and what they will be eating), and has of course been tested for child-appeal. To prevent your children getting bored by the same meals, we have also added a creative variation at the end of each recipe.

This delicious range of dishes will inspire you to spice up your repertoire and include the distinctive flavours of Mexico in your cooking. Have a taco night and cook up a classic spread, or get creative and sample some less familiar dishes, such as Coconut Seabass Ceviche, Chilled Avocado Soup and Spicy Clams with Bacon. Leave room for exotic dessert ideas - Tequila Roasted Pineapple, Margarita Lime Pie and Mexican Three-Milk Cake will all provide a tasty talking point when you have guests.

Moroccan One-pot Cooking - Tagine Cookbook

Over 80 delicious gluten-free and dairy-free recipes ready in minutes

Latin Flavors That Will Rock Your World

Hamlyn All Colour Cookery: 200 Fab Fish Dishes

Pomegranates & Pine Nuts