

## Greek Pastries And Desserts

*'This spectacular book is filled with comforting, delicious recipes' Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. 'Taverna... brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. Vinesh Johny and Andrés Lara, two brilliant pastry chefs, educators and friends, come together to show you pastry like you've never tasted before. With years of experience teaching in renowned pastry schools around the world, this creative duo will show you how to build exquisite treats from the ground up, using delightfully unexpected flavor combinations and carefully layered textures. Whether you're looking to level up your home baking skills or you're a pastry pro looking for some inspiration, this collection of in-depth step-by-step recipes will amaze your dinner guests and leave you feeling like a pastry magician. Inspired by the amazing treats Vinesh and Andrés tasted while traveling the globe, these recipes are an exciting mash-up of all the delicious sweets the world has to offer. Give French classics a delicious makeover with recipes like Saffron Milk Brioché, Rocky Chocolate Financier and Cinnamon Roll Crème Brûlée. Learn to incorporate key spices for a burst of unexpected flavor in the Szechuan Peppercorn Hazelnut Tart, play with your vegetables in the Carrot Confit Pumpkin Pie and celebrate texture with the Crunchy Potato Chip Tart. Detailed directions walk you through every recipe, while special tips on timing and assembly help you to perfect your creations. With this collection, you'll master essential techniques with ease and discover the imaginative, contemporary tricks that Vinesh and Andrés use to make the art of pastry their own.*

*Enjoy The Pleasures Of Greek Foods Anywhere You Are Greek cuisine is Mediterranean cuisine influenced by many cultures. Greek foods taste amazing and are extremely healthy for you. They have been around for thousands of years, but still retain freshness in every meal with unique spices that will intoxicate your senses.The secret of Greek cuisine is its good quality fresh ingredients,proper use offerbs and spices, the famous Greek olive oil and its basic simplicity. This book offers an exceptionally rich and diverse array of Greek foods to enjoy. Here's A Peek At What's Inside: •An Overview of Greek takeout food. •Ingredients used in Greek cooking, cooking methods and required cooking equipment used to prepare Greek meals •Classic appetizers like the Dolmades, Hummus & the Taramosalata •Traditional salads like the Horiatiki Salata, Salata Marouli and the Froutosalata •Satisfying soups like Avgolemono With Orzo, Hortosoupa & the Greek Tomato Soup With Orzo •Easy-to- prepare takeout sandwiches like the Greek Sloppy Joes & the Greek Salad Pita Sandwich •Delicious beef, pork and lamb recipes like the Stifado, Moussaka & the Paidakia Skaras •Delightful chicken recipes like the Chicken Pilaf Aztem & the Chicken Kapama •Tasty seafood recipes like the Arides Tourkolimano, Kalamaria Yemista & the Greek Octopus with Pasta •Healthy vegetable and side recipes like the Tzatziki, Bamies Me Saltsa and the Fasolakia •Sweet desserts like the Greek Bougatsa With Phyllo, Halvah & the Loukoumades Each recipe is fresh, inviting and unforgettable! Download Now!*

*Baker's Royale turns basic desserts upside-down with additive flavors and gorgeous presentations: the only sweets book you'll need this year! Baker's Royale is a dessert cookbook that revisits-and revamps-classic recipes for the modern baker. Naomi Robinson thinks outside the cake mix box in her kitchen and on her site, BakersRoyale.com, mixing and matching for mash-ups that wow. Her exciting flavor combinations and eye for the easiest show-stoppers struck a chord, and readers clamored for more of her inventive sweets. The book includes 75 classic recipes with a twist: Burnt Caramel Custard Pie French Silk Crunch Cake Cannoli Cakelets Raspberry Almond Opera Cake Apple Pie Marshmallows Shortcuts like premade cookie dough and candy garnishes make these desserts as practical as they are fanciful. Stunning photography throughout showcases Naomi's unique style, which is as delicious as it looks.*

**Moosewood Restaurant Book of Desserts**

**The Thread**

**Eternal Greece**

**A Recipe Collection of Greek Pastries**

**Old-School Pastries with an Insanely Delicious Twist**

**The Art of French Pastry**

**Authentic and Mouthwatering Recipes from Greece and the Eastern Mediterranean Shown in 230 Easy-to-Use Step-by-Step Photographs**

Moving beyond familiar rustic, old-fashioned Greek fare are the delicious and unique offerings of premier chef, Pano Karatassos, tailored for the home cook. These 100 best-loved recipes served at Chef Pano’s award-winning Atlanta restaurant, Kyma, showcase his inspiration: paying homage to the flavors and traditions of Greece, and to the wealth of insight about Greek cooking passed down from his grandmother; his classical French training, and even a touch of his Southern roots. The 100 dishes are Chef Pano’s updated takes on Greek flavor combinations and ingredients. Meze include Spicy Red Pepper Feta Spread; Grilled Eggplant and Walnut Spread; Steamed Mussels with Feta Sauce; Braised Octopus with Pasta and Tomato Sauce; and Lamb Phyllo Spirals. Entrees showcase seafood in Braised Whole Fish with Tomatoes, Garlic, and Onions and Olive Oil-Poached Cod with Clams and Melted Leeks; as well as meat dishes such as Grilled Lamb Chops with Greek Fries. Manouri Cheese Panna Cotta, Semolina Custard and Blueberry Phyllo Pies, and Hazelnut Baklava Sundaes are among the desserts. Accompanying the dishes are approximately 60 full-color photographs by renowned food photographer Francesco Tonelli. Greek wine expert Sofia Perpera provides the wine pairings. Delicious and healthful and redolent of the flavors of the Mediterranean, it's no wonder that Greek food is so beloved. Offering 170 recipes, this delightful cookbook draws together ingredients from the everyday Greek kitchen, all readily available. Beautifully photographed, "Modern Greek" reveals this much-favored cuisine in a fresh and contemporary light.

Debbie Matenopoulos grew up in a traditional Greek household, eating delicious, authentic Greek cooking that her family had passed down for generations. When Debbie started her television career in New York on The View, she began eating a standard American diet. Despite carefully limiting how much she ate, she found herself gaining weight and losing energy. Debbie moved on to anchor and special correspondent positions at E! News and TV Guide Channel, then to many other roles that had her on the go all the time. It was only when she returned to her traditional Greek diet that she found herself easily—and healthily—realizing her natural weight and regaining the stamina she had as a teenager. In It's All Greek to Me: Transform Your Health the Mediterranean Way with My Family's Century-Old Recipes, Debbie shares 120 of her family's traditional Greek recipes and adds her own touch to make them even healthier and easier to prepare. After tasting Debbie’s dishes, such as her mouthwatering version of Spanakopita and her take on Fasolatha, you'll be amazed that these delicious foods are good for you. Debbie even includes tips on how to adapt her recipes to meet any dietary needs, so all readers can enjoy her hearty meals. With a foreword by Dr. Michael Ozner, one of the nation’s leading cardiologists, the recipes in It’s All Greek to Me adhere to the healthiest diet on the planet: the traditional Mediterranean Diet. Modern science is catching up to what Greeks have known for millennia: health comes from eating natural, whole-food ingredients that haven’t been processed or pumped full of hormones, antibiotics, or preservatives. Let It’s All Greek to Me bring your friends and family together to share in the experience of a Greek meal and way of life. Opa! A portion of all proceeds will benefit the ALS Association.

Food for me is the essence of life and life shared with family and friends is beautiful. Food in general brings people together -- it's part of the glue that binds society. Being Greek is about celebrating life with the ones we love. It's about spreading the table with delicious dishes bringing everyone together, feasting, laughing, drinking, listening to music, singing and dancing. Treasured moments to become lifelong treasured memories. What I have come to realise over the last few years, especially since setting up the "Sweet Greek Shop", is that cooking fulfils those basic needs we all have - the need to create, contribute, share and love. For me, this encapsulates the essence of cooking something special for the ones we love. It's the using of our own hands to make something out of simple, honest ingredients, something prepared not for sustenance or financial gain, but purely for the purpose of bringing warmth and happiness, however small, to another person's life. Family, life, my friends, their good health and happiness, my culture and heritage are all the things that matter to me. It's respecting the legacy that our parents have left us and passing it onto future generations. The recipes that I have chosen to include in this book hold a lot of meaning for me. Some, are more traditional, others are more simple, and some are from my travels in Greece. All the dishes, apart from being delicious are simple, pragmatic and achievable in your own kitchen. Everyone relates to food based on their own experiences and its these experiences that create treasured memories and is what life is all about. Happiness is where the heart is, and the heartbeat of my home is the kitchen.

New-School Sweets

Middle Eastern Sweets

The Foods of Greece

Rick Stein's Long Weekends

Greek Vegetarian Cookery

Transform Your Health the Mediterranean Way with My Family's Century-Old Recipes

Feel Good Food

*To accompany the major BBC Two series, Rick Stein's Long Weekends is a mouthwatering collection of over 100 recipes from ten European cities. Rick's recipes are designed to cater for all your weekend meals. For a quick Friday night supper Icelandic breaded lamb chops will do the trick, and Huevos a la Flamenca makes a tasty Saturday brunch. Viennese Tafelspitz is perfect for Sunday lunch, and of course no weekend would be complete without Portuguese custard tarts or Berliner Doughnuts for an afternoon treat. Accompanied by beautiful photography of the food and locations, and complemented by his personal memories and travel tips for each city, Rick will inspire you to re-create the magic of a long weekend in your own home.*

*A comprehensive collection of the most popular and tempting desserts created by Moosewood Restaurant chefs over the past two decades. Frequent visitors to the renowned Moosewood Restaurant know to leave room for one of the enticing offerings on the daily dessert board: comforting bread puddings and cobblers, rich poundcakes and cheesecakes, luscious seasonal fruit desserts, and pies of all descriptions. Here are desserts for every occasion, from the awesome, multi-tiered Festive Celebrations Cake to quick little cookies and muffins to slip into a lunch box or onto a tea tray. There are sumptuous low-fat favorites like Chocolate Cherry Clafouti and Pear Meringue Tart, easy home-style desserts including Gingerbread Cupcakes and Dark Chocolate Pudding with Bananas, and helpful lists of vegan desserts, children's favorites, and last-minute options (when a minor miracle is in order). As always, each recipe has been carefully tested and retested by the cooks at Moosewood to help ensure consistent results every time. Quick to prepare and made with readily available ingredients, the recipes in Moosewood Restaurant Book of Desserts are the kind of satisfyingly down-to-earth, mouth-watering treats you'll enjoy making for friends and family (and yourself) time and time again.*

*"Greeks are known for their love of cooking and the famous Greek pastries and sweets are an integral part of their customs and hospitality. Share in our holiday traditions by preparing some of our favorite deserts." -- [page 1].*

*Presents a comprehensive guide to preparing Greek cuisine, from basic recipes and sauces to seafood, meat entrees, pies, bread, and traditional pastries.*

*75 Favorite Greek Food Takeout Recipes For Everyone*

*Modern Greek*

*Sunny Mediterranean Cuisine*

*Greek Pastries and Appetizers*

*50 Greek Recipes*

*Under the Olive Tree*

*The Food and Wine of Greece*

This series is a passport to the great culinary traditions from around the world. Each book offers 40 classic and innovative recipes from the most popular cuisines, with an introduction to the cooking heritage and exotic ingredients found in the region.'

A Greek at heart, Ruth desired to preserve her heritage by sharing her family’s stories and regional specialties of cuisine. With over 80 recipes (half of which are gluten-free) Ruth has cooked, styled and captured a modern yet nostalgic depiction of her life. The New York Times Editors` Choice collection of recipes featuring the seasonal foods and flavors of Greek and Mediterranean cuisine. The classic cookbook of Greek cuisine, Rosemary Barron` s Flavours of Greece is regarded as the most authentic and authoritative collection of Greek recipes. Food explorers and cooks of all levels will enjoy more than 250 regional and national specialties—from the olives, feta, and seafood of mezes; to delicate lemon broths, hearty bean soups, grilled meats and fish, baked vegetables and pilafs; to fragrant, gooey honey pastries. Based on decades of research and refinement from Barron` s legendary cooking schools on the island of Crete and in Santorini, these delicious recipes have set the standard for contemporary Greek cuisine, showcasing seasonal foods and flavors perfect for informal eating with family, friends, and entertaining.

Have you been out of meal ideas lately? Do you enjoy trying new cuisine? Are you looking for amazing desserts and pastries? If yes is your answer, then you are in great luck! This ultimate cookbook offers you 55 best desserts and pastries from Greek cuisine. The author lovingly chose the most traditional recipes. The desserts that Greek mothers were making for ages. Well-balanced, delicious and traditional desserts for any occasion and everyday cooking. Don't be discouraged by a new cuisine. The recipes are simple, and ingredients are widely accessible. You don't need to be an experienced chef either to cook with this book. From succulent baklava, halva, chocolate and fruit cases to delicious pastries, the plethora of flavors will satisfy the most jaded foodie. Have a taste of a new culture with this traditional Greek cookbook. Buy it now and discover new flavors.

A Novel

Homemade Greek Takeout Cookbook

Recipes from the Heart of the Mediterranean

Master Greek Desserts

My Shared Table

The Greek Feast Santa Barbara Style

Memories Made in a Greek Kitchen

An authentic, indulgent collection of dessert recipes from across the Middle East, from one of the region's most loved home cooks Whether you start your day with something sweet, finish it with something sweet, or make sure sweets are within reach all day long, you'll find serious inspiration in the pages of Salma Hage's latest cookbook for home cooks. The Middle East's wide range of cultures, ingredients, and influences informs the array of dishes she includes - spiced cookies, cream-filled pancakes, aromatic pastries, and delicious cakes - with recipes that are easy to follow and celebrate simple-to-source spices and taste combinations.

Greece: The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece. Greece: The Cookbook is the first truly comprehensive bible of Greek food in English. Rapidly increasing in popularity, Greek food is simple to prepare, healthy and delicious, and, more than most other cuisines, bears all the hallmarks of the rich cultural history of the land and sea from which it is drawn. It is the original Mediterranean cuisine, where olive oil, bread, wine, figs, grapes and cheese have been staples since the beginnings of Western civilization. With hundreds of simple recipes by Vefa Alexiadou, the authoritative grand dame of Greek cookery, the book also includes information on regional specialties, local ingredients and the religious and historical significance of the dishes, and is illustrated with 230 colour photographs. Greece: The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece.

Tessa Kiros presents a beautiful collection of traditional and modern Greek recipes, complete with stunning photography from the country, in her signature style.

'Glorious and sumptuous. From the simplest dishes through to the more complex, Irini totally captures the gastronomy of Greece.' Victoria Hislop 'This is my favourite cookbook of the year. A total joy from start to finish.' Russell Norman 'A treasure trove of personal and factual information about the food of Greece and its islands.' Simon Rogan Under the Olive Tree is a stunning and user-friendly collection of delicious Greek family recipes from Irini Tzortzoglou, the 2019 champion of MasterChef UK. Including accessible, everyday dishes for the home cook, as well as an entertaining section full of Irini's tips and tricks for when you have a little more time or want to impress your guests. Not only is Irini a fabulous cook, but she is a great teacher who cannot wait to show readers the dishes of her beloved homeland. With over 80 recipes, from breakfasts to quick dinners via salads full of sunshine, and on to feasting for Christmas, Easter and dinner parties, this cookbook is Irini's celebration of Greece. 'These recipes represent me as a cook and diner in that I like to experiment a little in putting flavours together, mixing classic combinations with my own touches.' Recipes include: \* Chickpea and cumin fritters with a lemon and coriander yoghurt dip \* Cured salmon with star anise, yoghurt and ouzo cream, cucumber and fennel salad \* Aubergine topped with bulgur, sultanas, sundried tomatoes and pine nuts \* Braised Octopus in Red Wine with Sweetcorn Puree and Pepper Salsa \* Moussaka with beef, aubergine and red pepper sauce \* Slow-roasted lamb with herbs, lemon, mustard and honey \* Olive Oil, Almond and Candied Orange Baklava

A Collection of Family Recipes from Saint Barbara Greek Orthodox Church

My Greek Table

75 Twists on All Your Favorite Sweets

A Little Bit of Honey

More Than 250 Classic and Modern Dishes from the Mainland and Islands

Sweet Greek Life

Celebrity chef and award-winning cookbook author Diane Kochilas presents a companion to her Public Television cooking-travel series with this lavishly photographed volume of classic and contemporary cuisine in My Greek Table: Authentic Flavors and Modern Home Cooking from My Kitchen to Yours. Inspired by her travels and family gatherings, the recipes and stories Diane Kochilas shares in My Greek Table celebrate the variety of food and the culture of Greece. Her Mediterranean meals, crafted from natural ingredients and prepared in the region's traditional styles—as well as innovative updates to classic favorites!cover a diverse range of appetizers, main courses, and desserts to create raucously happy feasts, just like the ones Diane enjoys with her family when they sit down at her table. Perfect for home cooks, these recipes are easy-to-make so you can add Greece's delicious dishes to your culinary repertoire. With simple-to-follow instructions for salads, meze, vegetables, soups, grains, savory pies, meat, fish, and sweets, you'll soon be serving iconic fare and new twists on time-honored recipes on your own Greek table for family and friends, including: ▫ Kale, Apple, and Feta Salad ▫ Baklava Oatmeal ▫ Avocado-Tahini Spread ▫ Baked Chicken Keftedes ▫ Retro Feta-Stuffed Grilled Calamari ▫ Portobello Mushroom Gyro ▫ Quinoa Spanakorizo ▫ Quick Pastitsio Ravioli ▫ Aegean Island Stuffed Lamb ▫ My Big Fat Greek Messia dessert of meringues, Greek sweets, toasted almonds and tangy yogurt Illustrated throughout with color photographs featuring both the food and the country, My Greek Table is a cultural delicacy for cooks and foodies alike.

Greece and its many islands are rich with traditional and regional culinary dishes that go far beyond the standard fare of moussaka and spinach pie. To gather these special recipes and the culture that surrounds them, Diane Kochilas spent more than fifteen years living and traveling in Greece. From home cooks and professional chefs she coaxed a wonderful array of authentic recipes to augment her own creations, adapting where necessary to make them accessible to modern cooks with modern ingredients. This tantalizing collection of recipes covers all aspects of Greek cuisine and pays tribute to the history and tradition behind each dish. Each chapter—from olives and bread to appetizers, stews, savory pies, fish, poultry, meat, eggs, grains, vegetables, and sweets—is filled with detail on the ancient, religious and folkloric origins or various dishes. Basic preparations, such as those forphylllo, avgolemono, and grilling of fish and game, are covered, as are regional variations and local specialties, secrets of village home cookes, and guidelines on how to serve the foods in typical Greek fashion. Also included is a helpful guide on where and how to obtain Greek specialty items by mail.

"Part of the balance of life lies in understanding that different days require different ways of eating . . ." Whatever the occasion, food-in the making and the eating-should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to soothe and uplift.

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the

Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop." Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to mix it up with over 200 customizable variations in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

It's All Greek to Me

Baker's Royale

Taverna

Greek Pastries and Desserts

100 Recipes for Meze, Entrées, and Desserts

170 Contemporary Recipes from the Mediterranean

Food from Many Greek Kitchens

Spago's pastry chef's recipes for such desserts as crème brûlée, chocolate caramel tart, oatmeal raisin cookies, and souffléed crème fraîche pancakes with strawberry sauce are accompanied by handy baking techniques, tricks, and personal anecdotes.

An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, Kings of Pastry, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.

Describes Greek cuisine and shares traditional recipes for appetizers, salads, egg dishes, fish, seafood, vegetables, meat, breads, pastries, and desserts

Learn the secrets of authentic Greek home cooking from Vefa Alexiadou. She is also a professional chemist and combines her practical experience as a lifetime home cook with scientific principles. "Vefa's delicious recipes always remind me of the beauty of Greece".--Melina Merkouris.

Greece: The Cookbook

BraveTart: Iconic American Desserts

From Brooklyn to Beverly Hills : Recipes from the Sweetest Life Ever

Modern Greek Cooking

Beyond the Greek Salad

Hellenic Kanella

More than 250 Great New Recipes: A Cookbook

*The sun-drenched fruit, vegetables, nuts and spices of Greece produce the rich and robust tastes and aromas that characterize the dishes of this region. This volume combines classic and contemporary influences in an assortment of mouthwatering recipes. There are dishes for every occasion including soups and starters, salads, fish and seafood, poultry and meat dishes, grains and pulses, and pastries and desserts. Afelia, Avgolemono and Kleftiko are just some of the tasty, traditional dishes in the book. Illustrated with more than 230 photographs, this fabulous collection will take you on an evocative and exciting culinary tour of the Eastern Mediterranean.*

*"A brilliant page turner...rich with drama and historical detail." --Glamour (UK) A beautiful and epic novel that spans nearly a hundred years, The Thread is a magnificent story of a friendship and a love that endures through the catastrophes and upheavals of the twentieth century--both natural and man-made--in the turbulent city of Thessaloniki, Greece. Victoria Hislop, internationally bestselling author of The Island and The Return, has written a wonderfully evocative and enthralling saga enriched by deep emotion and sweeping historical events, from fire to civil war to Nazi brutality and economic collapse. The Thread is historical fiction at its finest, colorful and captivating with truly unforgettable characters--a novel that brilliantly captures the energy and life of this singular Greek city.*

*A Companion to Food in the Ancient World presents a comprehensive overview of the cultural aspects relating to the production, preparation, and consumption of food and drink in antiquity. • Provides an up-to-date overview of the study of food in the ancient world • Addresses all aspects of food production, distribution, preparation, and consumption during antiquity • Features original scholarship from some of the most influential North American and European specialists in Classical history, ancient history, and archaeology • Covers a wide geographical range from Britain to ancient Asia, including Egypt and Mesopotamia, Asia Minor, regions surrounding the Black Sea, and China • Considers the relationships of food in relation to ancient diet, nutrition, philosophy, gender, class, religion, and more*

*In 1980 Vefa Alexiadou self-published her first cookbook in her native Greece, and the rest, as they say, is history. Her books are perennial bestsellers in her country. Since 1990 she has appeared daily on Greek Antenna TV's most popular morning talk show which is now seen in North America by satellite. The 290 recipes in Greek Cuisine reflect the traditional food of Greek households and holidays. Enticing photographs and a word about historical or religious context accompany each recipe.*

*Greek*

*55 Delicious and Easy Recipes from Greece*

*Regional Foods from All Around Greece*

*Vefa's Kitchen*

*Holiday Classics*

*90 Pictures in Photogravure*

*Flavours of Greece*

From appetizers to cakes and desserts, these recipes combine the freshest ingredients--whole grain flour, olive oil, lemons, yogurt and cheese, wild herbs, among others--in ways that will tantalize the palates of both vegetarians and lovers of traditional Greek food. To complement the 200 recipes, the author outlines religious, historical, and other influences on Greek cuisine. He also relates anecdotes of his life in Greece and accounts of folk customs there. A full array of mouth-watering dishes is included, along with a note on the pronunciation of Greek words and an extensive glossary. The recipes include Cucumber and Yogurt Dip, Bean Soup with Hot Peppers, Chick Peas with Apricots, Cauliflower Fritters, Olive and Orange Salad, Cheese Rolls, Melon with Honey Dressing, and Semolina Halva.

Greek Pastries and DessertsGreek Pastries and DessertsVefa Alexiadou

Greek Desserts

A Companion to Food in the Ancient World

Vegetarian & Seafood Recipes

Desserts by the Yard

Simply Nigella

Authentic Flavors and Modern Home Cooking from My Kitchen to Yours

Greek Cuisine