

Tagines Couscous The Australian Womens Weekly Minis

DK brings you a curated collection of all-new triple-tested Middle Eastern recipes from The Australian Women's Weekly. Australian Women's Weekly (AWW) is one of the most popular collections of cookbooks in Australia, with each book covering a diverse range of cuisines, helping you to create balanced and healthy meals each and everyday, without compromising on flavour! From mouth-watering tagines to crispy falafels and velvety hummus, these easy-to-follow recipes will add new heights to your everyday cooking. With a focus on fresh ingredients, rich flavour combinations, and healthy, balanced meals, and packed with plenty of vegetarian, pescatarian, and plant-based options, these versatile recipes are to be enjoyed by everyone. The Australian Women's Weekly's triple-tested, fuss-free recipes are trusted favourites around the world, and now you can also enjoy them with this collectible series of creative, accessible, and reliable recipe books. A must-have volume for anyone seeking tried-and-tested, fuss-free recipes with an impressive and creative twist, and lovers of Middle Eastern cuisine who want to recreate food from their favourite restaurants and takeaways themselves, this all-encompassing cookbook has something for everyone to enjoy. Sure to get your taste buds tingling, this quick cookbook promises: -Over 90 recipes suitable for all times of the year and a range of occasions -Ingredients are recognisable and readily available in all markets -Every recipe is triple tested in The Australian Women's Weekly test kitchen and by their external recipe testers -Including a mixture of classic recipes and innovative ideas Each book in the series features 80-100 recipes all photographed and with a fresh, modern design, covering a range of cuisines, types of dishes and dietary needs for creating balanced everyday meals. The ideal gift for people seeking quick fuss-free access to revolutionary recipes from the latest lifestyle trends, or those simply wishing to improve their palates and be more adventurous in the kitchen, this no fuss cookbook is sure to help you savour the taste and discover a world of flavour. With over 70 million global sales since their first published book, it's no wonder Australian Women's Weekly is one of the world's best-selling collections of cookbooks! At DK, we believe in the

power of discovery. So why stop there? Discover a broad range of bread, biscuits and baked goods with Australian Women's Weekly - Bakery and hone your health like never before with Australian Women's Weekly - Healthy Eating. Your taste-buds are sure to thank you for it!

Bring the taste of the Mediterranean to your everyday cooking with more than 90 fresh and flavoursome recipes for all occasions. Create fantastic Mediterranean dishes with fresh fish, healthy fats, lean meats, nutritious vegetables and more. Recipes range from classic Italian favourites and colourful Spanish tapas to Greek sharing dishes and rich Middle Eastern flavours, suited to a variety of diet types including vegetarian, pescatarian, and gluten-free. Australian Women's Weekly is one of the most popular and reliable sources of recipes for its vast readership in Australia, New Zealand, and beyond - this recipe series taps into Australia's healthy and vibrant food culture, centred on simplicity, great produce, and multicultural living.

A soulful chef creates his first masterpiece What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully "authentic" documentation of Moroccan home cooking. Yes, the great classics are all here—the basteeya, the couscous, the preserved lemons, and much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically engaging text offer a rare blend of heat, heart, and palate.

This work explores the whole food culture in Sydney, the trends, the fresh produce and exciting market scenes, the restaurants, cafes and the beachside eating society. Bill Granger highlights some of the wonderful spots in Sydney, where he shops for ingredients, and what inspires his recipes.

Recipes from the Middle East & beyond

Middle Eastern

The Food of Morocco

The New Home Cooking

Australian Women's Weekly Middle Eastern

Persiana

Breads, Cakes, Biscuits, And Bakes

Tender, aromatic and wonderfully diverse, North African food is full of subtle flavours, yet it is easy to create and delicious to eat. This newly updated bestseller includes the core recipes for traditional tagines and couscous, but adds the exotic starters, soups and salads that provide perfect companion dishes. Bring the spice and scent of the souk to your kitchen with this little gem.

A cake for every birthday with simple methods of creating one to nine (and a zero for those of us a tad older) and three variations on the theme. This mini is all about numbers and packed with loads of ideas for birthday and anniversary cakes from the Triple Tested® recipes of the Test Kitchens. We've included three different recipes for each number one to ten and added lots of ideas on sweets and other decorations to add the personal touch. You don't have to be a kid to benefit.

For renowned Australian chef Neil Perry, cooking has always been about one thing: using the best-quality produce. This philosophy guides not only how he cooks in his restaurants, but also the meals he makes at home for family and friends. Good Cooking features over 110 simple yet sophisticated recipes that will entice you into the kitchen and inspire you to cook. They draw on culinary influences both global and local to create amazing flavours for every occasion, with seasonal produce always taking the starring role.

The Australian Women's Weekly Pamela Clark Tagines and Couscous Tagines & Couscous Australian Woman's Weekly

Quiches, Kugels, and Couscous

Building a Life in the Ancient Heart of Morocco

Mary Berry 's Quick Cooking

Tagines & Couscous

A pursuit of adventure in the Maghreb

Small Plates to Share

The Complete Collection

One of the world's great cuisines lovingly and meticulously presented by an outstanding authority on food. Reveals the variety and flavor of the country itself. "The Paula Wolfert I know is an adventuress, a sensualist, a perfectionist cook, a highwire kitchen improvisationalist. And this book is the story of her love affair with Morocco." -Gael Green North Africa is the home to one of the world's great cuisines. Redolent of saffron, cumin and cilantro, Moroccan cooking can be as elegant or as down-home hearty as you want it to be. In Couscous and Other Good Food from Morocco, author Paula Wolfert has collected delectable recipes that embody the essence of the cuisine. From Morocco's national dish, couscous (for which Wolfert includes more than 20 different recipes), to delicacies such as Bisteeya (a pigeon pie made with filo, eggs, and raisins among other ingredients), Wolfert describes both the background of each recipe and the best way to prepare it. As if the mouthwatering recipes weren't enough, each chapter

includes some aspect of Moroccan culture or history, be it an account of Moroccan moussems, or festivals, or a description of souks, or markets. Just reading the recipes will be enough to induce ravenous hunger even on a full stomach. Once you've tried the Chicken Tagine with Prunes and Almonds, or the Seared Lamb Kebabs Cooked in Butter, Paula Wolfert's Couscous and Other Good Foods from Morocco will become a well-worn title on your cookbook shelf.

Written by award-winning chef Greg Malouf and his writing partner, this richly illustrated book offers a comprehensive collection of 170 recipes, organized alphabetically according to ingredients widely used in Middle Eastern cooking.

The Medina -- the Old City -- of Fez is the best-preserved, medieval walled city in the world. Inside this vibrant Moroccan community, internet cafes and mobile phones coexist with a maze of donkey-trod alleyways, thousand-year-old sewer systems, and Arab-style houses, gorgeous with intricate, if often shabby, mosaic work. While vacationing in Morocco, Suzanna Clarke and her husband, Sandy, are inspired to buy a dilapidated, centuries-old riad in Fez with the aim of restoring it to its original splendor, using only traditional craftsmen and handmade materials. So begins a remarkable adventure that is bewildering, at times hilarious, and ultimately immensely rewarding. A House in Fez chronicles their meticulous restoration, but it is also a journey into Moroccan customs and lore and a window into the lives of its people as friendships blossom. When the riad is finally returned to its former glory, Suzanna finds she has not just restored an old house, but also her soul.

Lucy has a special gift. Everything she touches turns to magical, sparkling loveliness.' Donna Hay Some days you want to cook; other days the goal is simply 'food in mouths'. Welcome to Every Night of the Week, a cookbook for people who don't like hard-and-fast recipes, by food and recipe writer, stylist and Instagram genie Lucy Tweed. MONDAY has potential. There are lists and ideas. The herbs are fresh and the fridge is full. TUESDAY the week has begun. Can we have efficient and beautifully delicious please? WEDNESDAY we wonder what day it is. Cook with a dash of laziness; it tastes great. THURS ... we're not even typing the full day anymore. What's in the freezer? What can we pimp? FRIDAY is family fun. 'Decorate' your own pizza, kids, or DIY san choy bau. Time to exhale. SATURDAY is the flex day, time to stretch the repertoire. Hmm, who's around for lunch? SUNDAY is for brunch and linner; two leisurely meals, eaten in absolute comfort. THAT EXTRA DAY YOU WISHED FOR is the secret day that will save your bacon Tues-Thurs. 'My signature dish is Lucy's recipe that she taught me in less than an hour. But don't tell anyone; I get a lot of compliments.' Wil Anderson

En Maroc

Amina's Home Cooking

200 Deliciously Simple Recipes for Your Electric Pressure Cooker

The New Book of Middle Eastern Food

Mourad: New Moroccan

Australian Women's Weekly Mediterranean

Australian Women's Weekly Vegetarian

Originally published: Ireland: Penguin Ireland, 2014.

What is Jewish cooking in France? In a journey that was a labor of love, Joan Nathan traveled the country to discover the answer and, along the way, unearthed a treasure trove of recipes and the often moving stories behind them. Nathan takes us into kitchens in Paris, Alsace, and the Loire Valley; she visits the bustling Belleville market in Little Tunis in Paris; she breaks bread with Jewish families around the observation of the Sabbath and the celebration of special holidays. All across France, she finds that Jewish cooking is more alive than ever: traditional dishes are honored, yet have acquired a certain French finesse. And completing the circle of influences: following Algerian independence, there has been a huge wave of Jewish immigrants from North Africa, whose stuffed brik and couscous, eggplant dishes and tagines—as well as their hot flavors and Sephardic elegance—have infiltrated contemporary French cooking. All that Joan Nathan has tasted and absorbed is here in this extraordinary book, rich in a history that dates back 2,000 years and alive with the personal stories of Jewish people in France today.

Exotic spices will permeate your kitchen as you cook up these mouth-watering recipes from Morocco and other North African countries. Savour the sweet, rich aromas of roasted meats and tagines, the Mediterranean influences of salads and vegetables, and the syrupy delights of sweet desserts.

This book is a collection of all our slow cooker recipes produced over the last four years. We have everything from curries and bolognaise to sweet treats. Plus, hints on how to freeze any leftovers. All the recipes in this book are designed for use in a slow cooker.

Morocco

Abu Dhabi Days, Dubai Nights

**A Culinary Journey with Recipes from the Spice-Scented Markets of Marrakech to the Date-Filled Oasis of Zagora
Cooking at the Kasbah**

Mezze

The Australian Women's Weekly Pamela Clark Tagines and Couscous

Recipes from a Lifetime of Surf Travel

Presents an introduction to the food of Morocco, with eighty recipes for appetizers, tangine, coucous dishes, and stuffed pastries, along with a discussion of the country's history and diverse culinary culture.

Finally, a book that contains all the little things we like to eat at Christmas - the nibbles, after-dinner treats, tiny tarts and edible Christmas gifts that make the holiday season such fun. Make this Christmas one your friends and family will never forget by creating little Christmas hors d'oeuvres, mini mince pies, individual Christmas puddings, chocolate-dipped fruit and goodies you can hang from the tree. Nothing spells love quite

like receiving handmade - and homebaked - presents, so whip up a batch of Christmas Miniatures this year and share the spirit of the season with the people you care about the most.

Moroccan cuisine is vibrant, spicy and healthy. While couscous and tagines are the most well-known dishes in the West, roasts, kebabs, salads and barbecues are not to be missed. Moroccan is an illustrated glossary of all the North African ingredients you should know about and there are recipes for those four other essentials: preserved lemons, harissa, chermoulla and ras el nahout. Mint tea and spiced coffee are also here along with dips and savoury pastries to eat throughout the day. The book ends with delectable desserts and sweet pastries.

Explains the rituals of the Moroccan table, describes the basic techniques of Moroccan cooking, and presents recipes for appetizers, soups, salads, main dishes, and desserts

By Design

A House in Fez

Slow Cooker

The Essential Vegan Instant Pot Cookbook

Sanity solutions for the daily dinner grind

Christopher Kimball's Milk Street

The definitive volume on Middle Eastern cooking, a modern classic from the award-winning, bestselling author of The Book of Jewish Food and Claudia Roden's Mediterranean Originally published in 1972 and hailed by James Beard as "a landmark in the field of cookery," this new version represents the accumulation of the author's years of extensive travel throughout the ever-changing landscape of the Middle East, gathering recipes and stories. Now featuring more than 800 recipes, including the aromatic variations that accent a dish and define the country of origin: fried garlic and cumin and coriander from Egypt, cinnamon and allspice from Turkey, sumac and tamarind from Syria and Lebanon, pomegranate syrup from Iran, preserved lemon and harissa from North Africa. Claudia Roden has worked out simpler approaches to traditional dishes, using healthier ingredients and time-saving methods without ever sacrificing any of the extraordinary flavor, freshness, and texture that distinguish the cooking of this part of the world. Throughout these pages she draws on all four of the region's major cooking styles: • The refined haute cuisine of Iran, based on rice exquisitely prepared and embellished with a range of meats, vegetables, fruits, and nuts • Arab cooking from Syria, Lebanon, and Jordan—at its finest today, and a good source for vegetable and bulgur wheat dishes • The legendary Turkish cuisine, with its kebabs, wheat and rice dishes, yogurt salads, savory pies, and syrupy pastries • North African

cooking, particularly the splendid fare of Morocco, with its heady mix of hot and sweet, orchestrated to perfection in its couscous dishes and tagines From the tantalizing mezze—succulent bites of filled fillo crescents and cigars, chopped salads, and stuffed morsels, as well as tahina, chickpeas, and eggplant in their many guises—to the skewered meats and savory stews and hearty grain and vegetable dishes, here is a rich array of Middle Eastern cooking.

Create triple-tested, fuss-free vegetarian recipes that you'll come back to time and again. Vegetarian cooking has never looked so good! With more than 90 fresh and exciting recipes to add to your repertoire, create delicious, healthy, and flavorful everyday vegetarian meals that the whole family will love. Australian Women's Weekly is one of the most popular and reliable sources of fresh, healthy, and easy-to-make recipes. Inside the pages of this vegetarian recipe book, you'll discover: - 90 exciting recipes from the latest lifestyle trends, all photographed and with a fresh, modern design - A wide range of cuisines, types of dishes, and dietary needs to create balanced everyday meals Imperial and metric conversions and dual ingredient vocabulary - Easily recognizable ingredients that you can find in your local supermarket - A mixture of classic recipes and innovative ideas from one of Australia's top-selling and most widely read magazines Your guide to easy, vegetarian home cooking Whether you would like to try a meat-free day or two each week or living a vegetarian lifestyle, this exciting recipe book by Australian Women's Weekly is just what you need! This cookbook contains a wide range of innovative recipes and some old classics to show you how to get the most of everyday vegetarian cooking to maximize your flavors and enjoy something new. From cauliflower burgers, roasted onion socca with chilli yogurt to Za'atar chickpeas and vegetable salad, this book contains recipes from all over the world including India, Japan, Italy, and Mexico. These flavorsome, nutritious everyday recipes cater to all kinds of vegetarian diets including lacto-vegetarian, ovo-vegetarian, and vegan. Even more recipes to discover Are you looking for tried and tested fuss-free recipes? Look no further! Australian Women's Weekly recipe series has fresh, healthy recipes that you can make every day. Try Australian Women's Weekly Mediterranean to explore the taste of the Mediterranean in your kitchen!

BEST COOKBOOK OF THE YEAR - Observer Food Monthly Awards 2014 Persiana: the new must have cookbook. Sabrina Ghayour's debut cookbook Persiana is an instant classic.... The Golden Girl - Observer Food Monthly A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

Discover a world of flavor with more than 90 wholesome and nourishing recipes inspired by the cuisine of the Middle East. From mouthwatering tagines to crispy falafels and velvety hummus, these easy-to-follow recipes will add new heights to your everyday cooking. With a focus on fresh ingredients, rich flavor combinations, and healthy, balanced meals, and packed with plenty of vegetarian, pescatarian, and plant-based options, these versatile recipes will be enjoyed by everyone. The Australian Women's Weekly's tested, fuss-free recipes are trusted favorites around the world, and now you can enjoy them with this collectible series of creative, accessible, and reliable recipe books.

Couscous and Other Good Food from Morocco

Fresh, Healthy Everyday Recipes

Fresh and Foolproof Plant-Based Recipes for Your Electric Pressure Cooker

Kids' Number Cakes

Moroccan

Neil Perry's Good Cooking

Christmas Miniatures

The nation's queen of home cooking brings her foolproof, delicious approach to quick fix recipes. In this brand-new, official tie-in to the major BBC Two series, Mary shows how being in a rush will never be a problem again. Find brilliant 20- and 30-minute meals and enjoy wonderful dishes that can be swiftly assembled and then left to cook away while you do something else. Mary's utterly reliable, always delicious fast dishes tempt any tastebuds and her no-fuss expertise means you can cook from scratch and put mouth-watering home-cooked food on your family's table without compromising on quality or freshness. This stunning cookbook, packed with colourful photography, includes over 120 new recipes, including all the recipes from the series, plus Mary's trademark no-nonsense tips and techniques for getting ahead in the kitchen so cooking is always stress-free. Looking for a fast, satisfying supper? There's Crumble fish pie, Lamb tagine with preserved lemon or Pan-fried spiced falafels. Something special for Sunday lunch or dinner with friends? Roast Venison fillet and peppercorn sauce, 30-minute Beef ragu or Roast fillet pork with sage and mustard sauce followed by Upside-down rhubarb pudding. With Mary's trusted advice and recipes, discover how easy fantastic fast cooking can be.

A collection of 200 easy, delicious recipes for the incredibly popular Instant Pot, packaged in a gorgeous hardcover format with more than 80 stunning photographs throughout. The well-tested, fully authorized recipes in *The Ultimate Instant Pot Cookbook* cover a range of flavors and occasions, making this the ultimate collection of recipes for the home cook who values the convenience of an electric pressure cooker. This is the only book you'll need when looking for tried-and-true classics like creamy tomato soup, ground beef stroganoff, chicken mushroom casserole, or peach cobbler; international favorites like carnitas, chicken tikka masala, or refried beans; and crave-worthy treats like French toast casserole and triple chocolate cheesecake. There are even easy entertaining recipes, like artichoke-spinach dip, and special occasion recipes such as the classic Thanksgiving favorites of mashed potatoes, creamed corn, and more. With special sections of vegetarian recipes and jams, jellies, and pickles, this collection goes deeper than other Instant Pot books and has something for everyone. And recipes for every meal of the day, from breakfast to dessert, make this book your one-stop source for mouthwatering meals all day long. Printed on high-quality paper and bound in a hardcover format filled with beautiful photographs, this is truly the ultimate book for gifting or self-purchase, and destined to become the beloved Instant Pot cookbook.

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.

This enticing collection of more than 75 easy, inventive, well-tested vegan recipes for the incredibly popular electric pressure cooker, the Instant Pot, is the go-to source for mouthwatering plant-based weekday meals. The best-selling Instant Pot makes cooking delicious meals a snap! But finding vegan recipes that are both inspiring and trustworthy has proven difficult, until now. The Essential Vegan Instant Pot Cookbook presents a collection of quick and easy vegan recipes that cover each meal of the day, offering tried-and-true dishes with a modern twist, such as Black Bean Tamale Casserole, Root Vegetable Tagine with Couscous, African Peanut Stew, Jerk Tofu Wraps, and more. And best of all, they're all well-tested and authorized by Instant Pot. With beautiful photography and an attractive package, this book is an indulgence for home cooks who live a plant-based lifestyle as well as healthy eaters looking to incorporate more meatless Mondays into their week.

The Australian Women's Weekly

The Ultimate Instant Pot Cookbook

Artichoke to Za'atar

Flavoursome, Nutritious Everyday Recipes

Delicious recipes for Moroccan one-pot meals

Sydney Food

Australian Women's Weekly Baking

When Jillian Schedneck takes up a position teaching English to a classroom of UAE students in Abu Dhabi, her culture shock is quickly replaced with the rush of a new life shuttling between the conservative society of the Emirates, and the party lifestyle of glittering Dubai just over the border. As she grows into herself among these shifting worlds, her sheltered students also come alive in the classroom as Jillian introduces them to writers such as Virginia Woolf, and feminism.

From Christopher Kimball, one of Epicurious' 100 Greatest Home Cooks of All Time: One of Eater's Biggest Books of Fall 2017

"We want to change the way you cook." For more than twenty-five years, Christopher Kimball has promised home cooks that his recipes would work. Now, with his team of cooks and editors at Milk Street, he promises that a new approach in the kitchen can elevate the quality of your cooking far beyond anything you thought possible. Christopher Kimball's Milk Street, the first cookbook connected to Milk Street's public television show, delivers more than 125 new recipes arranged by type of dish: from grains and salads, to a new way to scramble eggs, to simple dinners and twenty-first-century desserts. At Milk Street, there are no long lists of hard-to-find ingredients, strange cookware, or all-day methods. Skillet-charred Brussels sprouts, Japanese fried chicken, rum-soaked chocolate cake, Thai-style coleslaw, and Mexican chicken soup all deliver big flavors and textures without

your having to learn a new culinary language. These recipes are more than just good recipes. They teach a simpler, bolder, healthier way to cook that will change your cooking forever. And cooking will become an act of pure pleasure, not a chore. Welcome to the new home cooking. Welcome to Milk Street.

Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In *The Food of Morocco*, she brings to bear more than forty years of experience of, love of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced harira (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and savoury breast of lamb stuffed with couscous and dates. The recipes are clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed.

Preparing to travel around the world and fulfill a lifelong dream, Lauren Hughes finds her plans thwarted by ex-football pro Nicholas Randolph who hires her to renovate his newly acquired brownstone - a golden opportunity that surprisingly restores her faith in love. Original.

The Modern Tagine Cookbook

My Search for Jewish Cooking in France: A Cookbook

Modern Middle Eastern Food

Every Night of the Week

A Novel

Recipes from My Moroccan Kitchen

Moroccan & the Foods of North Africa

This is fabulous food from MasterChef Australia favorite Amina that brings together the best of both of her culinary worlds--Korean and Egyptian.

A mouth-watering collection of dips, bites, salads, and other small plates to share from the Mediterranean and Middle East, to enjoy as appetizers or light meals. Mezze features a mouth-watering collection of Mediterranean and Middle Eastern dips, bites, salads, and other small plates to share, to enjoy as appetizers or light meals. At its simplest, mezze can be represented by a bowl of gleaming olives marinated in lemon juice and crushed coriander seeds, or a mixture of roasted nuts and seeds tossed in salt and dried thyme. At its most elaborate, it can be presented as an entire feast comprising a myriad of little colorful dishes, each the bearer of something savory or sweet but always delicious. In this edition you'll discover such exciting recipes as Orange and Date Salad with Chiles and Preserved Lemon; Hot Hummus with Pine Nuts and Chili Butter; Baby Saffron Squid stuffed with Bulgur and Zahtar; and Stuffed

Dates in Clementine Syrup—nothing beats the magic of mezze.

A new collaboration with Australian Women's Weekly--a series of creative, accessible, reliable branded recipe ebooks with fresh photography and a modern design. A variety of exciting Australian Women's Weekly recipes is now available in this collectible series of cookbooks. Australian Women's Weekly (AWW) is one of the most popular and reliable sources of recipes for its vast readership in Australia, New Zealand, and beyond. This recipe series taps into AWW's extensive archive for exclusive combinations of recipes catering to the latest healthy lifestyle trends. With a huge selection of exciting and beautifully photographed recipes, the AWW recipe series covers both classic and current food and diet trends, from one-pot cooking and baking to vegetarian and Mediterranean recipes. This is a fresh series of triple-tested, fuss-free recipes that you'll come back to again and again.

Adventure travel in search of a lost friend to Essaouria, a centre of counter-culture and Berber tradition in late Twentieth Century Morocco. The main character returns years later to recall the two friends' journey further south to the northern Sahara, where colonial history is ending, as events unfolded that changed their personal histories.

First We Surf, Then We Eat

Vibrant, Flavourful Everyday Recipes

Food Arts

Unraveling Oliver

Gourmet

Julie Goodwin's 20/20 Meals: Faster than Pasta

Jim Kempton has spent his life traveling and surfing the world, along the way learning to cook the world's best beach-loving dishes. Now he's sharing his vividly colorful, richly flavorful, and vibrantly healthful collection of more than 90 recipes, along with stories of the best waves, markets, restaurants, adventures, and misadventures that he's experienced, from Australia to Hawaii, the Basque Country to Indonesia, California to Mexico. First We Surf, Then We Eat features a foreword by The Surfer's Journal publisher Steve Pezman, a preface by famed surfer/chef Raphael Lunetta, and photography by Bill Schildge, Jeff Divine, Tom Servais, and Art Brewer.

Australia's favourite home cook, the original Masterchef, Julie Goodwin, returns with all you need to feed a family of four - on a budget and on time. Get a taste of Julie Goodwin's 20/20 Meals with these recipes from the FASTER THAN PASTA chapter of her brand new cookbook. Julie Goodwin is more than just a TV cook - she's an Aussie mum. She knows what you need to feed your

family without breaking the bank or spending hours slaving over a hot stove. 20/20 MEALS is a revolution in home cooking - keeping your dinners simple, wallet-friendly and delicious at the same time. FASTER THAN PASTA features fully illustrated delicious pasta meals, all designed to be cooked before the pasta itself is off the boil! Included in this sample are delicious recipes such as Chorizo and Spinach Pasta, Garlic Prawn Spaghetti, Chicken and Lemon Tagine and Mushroom Fettuccine. Not only are these great pasta recipes fast - they're easy on your wallet - all you need for dinner under \$20!