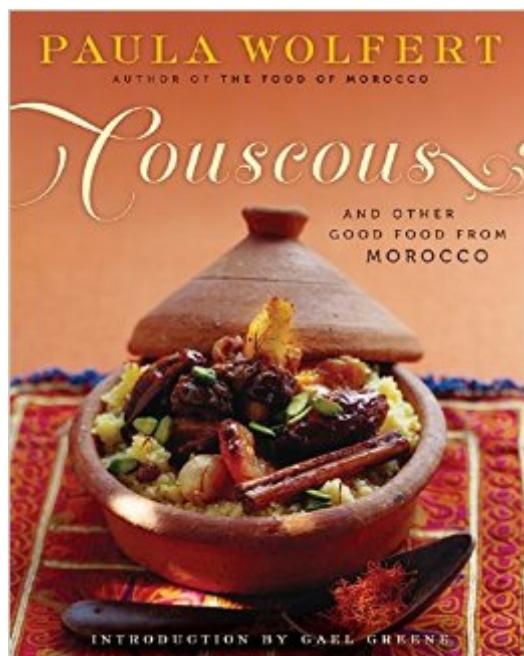


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Couscous And Other Good Food From Morocco



Synopsis

Since it was first published in 1973, Couscous and Other Good Food from Morocco has established itself as the classic work on one of the world's great cuisines, and in 2008 it was inducted into the James Beard Cookbook Hall of Fame. From the magnificent bisteeyas (enormous, delicate pies composed of tissue-thin, buttery layers of pastry and various fillings) to endless varieties of couscous, Paula Wolfert reveals not only the riches of the Moroccan kitchen but also the variety and flavor of the country itself. With its outstanding recipes, meticulous and loving research, and keen commitment to the traditions of its subject, this is one of those rare cookbooks that are as valuable for their good reading as for their inspired food.

Book Information

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Customer Reviews

The problem with the first major book on a cuisine being the best is everyone writing books afterward feels they have to change things, usually for the worse. For instance, if I were to write a Moroccan cookbook today, the best I could do is one line, directing the reader to buy this book instead. Otherwise, I would have to try to simplify recipes to their detriment, clutter them up with disastrous result, or scrape the bottom of the barrel for more original recipes that aren't particularly good. So even though this book has few illustrations and was written in the 70's, if you actually want to cook Moroccan food you really don't have any choice. You simply must buy this book and cook through it because every other author on the subject has done the same and cowers in the shadow of this achievement.

This book is the "Western-wife-of-Moroccan-husband" dream come true, & is the most well-researched, comprehensive manual on Moroccan cuisine I've seen. The high point is Wolfert's very detailed lesson in properly preparing & steaming Moroccan couscous grains (a far cry from our boxed couscous), a lesson often lacking in other cookbooks. Another gem is her extensively-researched compilation of ras el hanout components. She clarifies western-translation of Moroccan ingredients, provides useful preparation shortcuts, & helpfully suggests alternative ingredients & equipment for the western cook. Importantly, she points out (& even provides a map with detailed examples) regional differences in preparation of many dishes - differences of which many Moroccans themselves may not be aware. This information is vital for the western wife attempting to prepare her Moroccan husband his favorite home-cooked meal. The book is also a great read, esp. her stories of life in Morocco, & excellent cultural/religious background information. It has tons of useful reference material, including complete menus, specialty-food suppliers in the US, a full discussion of the spices/herbs/waters used in Moroccan cuisine, et al. Most importantly, after some practice on my part, my picky Moroccan husband has been thrilled with the results!! I would also highly recommend Robert Carrier's "Taste of Morocco" (see his shebbekia recipe); & for helpful, color photos (& recipes of course), Kitty Morse's "Cooking At The Casbah" & Fatema Hal's "The Food of Morocco" (from the "Food of.." series).

I can not praise this book enough! It deserves more than 5 stars! The recipes are wonderful and truly AUTHENTIC; the ingredients are simple and easy to find in any market or store. And the recipes are delicious! They take me back to Morocco! I love the fact that the book is not only recipes but little facts, stories, adventures and knowledge about Morocco as well. It reads as a cookbook and a story book all in one! I envy all the years she got to spend there and the knowledge she learned from the other cooks in Morocco! This book is a MUST for anyone who loves to try different foods and especially if you have a Moroccan friend, fiance or husband. They will be suitably impressed with your skill and will wonder where you learned how to make the food! My husband absolutely loves that I have learned how to cook some dishes that he is used to eating in his homeland. I also recommend if you get this book, get Kitty Morse's as well; they go hand in hand like a set. You will have a good Moroccan food base to cook for quite some time to come!

Greetings Readers: Back before there was an ".com." I fell in love with Moroccan food (and decor) after visiting a local Moroccan restaurant in the Los Angeles area. I quickly gave my living room a

Moroccan makeover and patiently waited for the book to arrive by mail from the publisher in New York. When I opened it tears of joy dropped onto the title page (true). I have tried no other Moroccan cookbook. I don't need to. My favorites are: Moroccan Bread, Bisteeya, Eggplant Salad, Chicken with Lemon and Olives, the Couscous from Rabat, and Orange and Walnut Salad. The Snake, a divine desert of sweetened almond paste flavored with rose water or orange flower water, is rolled in flaky light layers of dough and baked in the shape of a snake. Your guests will not be able to resist it, even when they say they are full! The roasted spring lamb that had marinated all night in butter, herbs and spices came out hot and steaming and full of fabulous aroma. There are still so many recipes that I want to try and look forward to making. I highly disagree with other reviewers that the book should be updated. It is an accurate portrayal of the time in which it was written and like all great art, should not be tampered with. Paula's stories and recipes are a delight. I always envision her storming through the Souks, as she seeks out just the right item for the menu she has in mind. Bravo Paula, you've definitely made your mark in culinary history!

This is my most beloved (and food-stained) cookbook! Bisteeya is perhaps the most wonderful dish in the world... and Paula offers several ways to make it, along with amazing couscous, tagines and deserts. Everything is doable, even with some modification to suit the underequipped kitchen. If you enjoy good ethnic food, then this book is certainly for you! My only complaint: the estimated cooking times are way off... but every dish is BY FAR worth the wait! thank you Paula! vegetarians/vegans: this book contains a majority of meat-oriented dishes. I still recommend it for v/v's simply for the spice combinations and potential for modification. the 7-vegetable couscous minus the chicken is still palette-blowing!

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