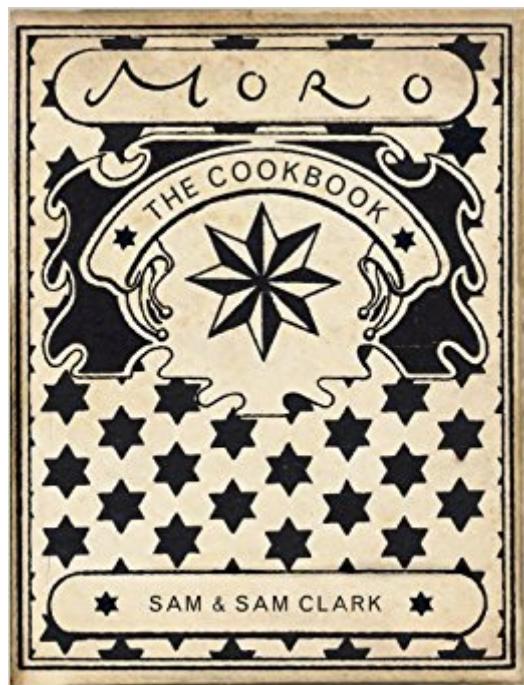


The book was found

Moro: The Cookbook



Synopsis

The Moro menu encompasses dishes that originated in Spain and dishes from the Muslim Mediterranean, two areas linked in history by the Moors' 700-year occupation of Spain. The book is much more than a simple catalogue of recipes; the chefs also communicate the romance and tradition inherent in each dish and their writing is informed by an intimate knowledge of long-established culinary and cultural traditions. In a market saturated with impersonal restaurant cookbooks, this book has a refreshingly different feel. It oozes character and is written and designed with palpable passion and insight.

Book Information

Paperback: 256 pages

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Customer Reviews

Ã¢ "This is the book IÃ¢ "ve been waiting for.Ã¢ -- Nigella LawsonÃ¢ "This is a superb collection of recipes, all of which I plan to cook.Ã¢ -- Rose GrayÃ¢ "I could happily cook my way through this book from start to finish.Ã¢ -- Evening StandardÃ¢ "The recipes are mouth-wateringly delicious, the photography suitably gorgeous; itÃ¢ "s a winner of a book.Ã¢ -- Time OutÃ¢ "A magical book full of rare and special flavours.Ã¢ -- The ObserverÃ¢ "The Clarks have a way of making food taste wonderful.Ã¢ -- Claudia Roden

The word Ã¢ "Moro,Ã¢ " meaning Ã¢ "MoorÃ¢ " in Spanish, encapsulates a certain style of cooking that draws on the intense flavors of Spanish, North African, and eastern Mediterranean cuisines. A heady blend of warm spices and fiery sauces, slowÃ¢ "œcooked

earthy stews and delicate flavorings, these are simple dishes— it is the resulting flavors that are wonderfully complex. In *Moro: The Cookbook*, chef-owners Sam and Sam Clark have distilled their restaurant's most accomplished recipes, beginning with a dazzling array of savory breads, soups, mezze, and tapas. Among the main dishes is lamb simmered with artichokes, while desserts include a Seville orange tart. This stylishly designed volume features 200 recipes and 120 color photos.

The backstory for this is supposed to be the Moorish influence on Spanish cooking. It starts out with Baba Ganoush, Tabbouleh, Falafel, and Kibbeh, but then then it moves into Croquetas de Jamon, Manteca Colorado, and a chestnut and chorizo soup, which is hard to align with Moorish cooking. That said, I can picture using about half of the recipes in this book, which is a lot higher percentage than most books. There are some excellent ideas here and some good side information. Also, the dry measures are in weight, rather than volume, making it a lot easier to duplicate. All of the measures are in metric, which might terrorize some, but is very straightforward. It has become hard to find measuring cups and kitchen scales that don't include metric. Oven temperatures are in C, F, and the weird British single digit settings.

superb - wish it was available for kindle..... but one of the best cookbooks out there... this book is filled with passion and I can stop rabbiting on actually - it's already famous. If you've been to a mate's house and they've prepared something that's at once clever and simple and all kinds of different... chances are it's from this book.

Moro is a great restaurant and the cook books are as well. They have expanded my cooking range. I go back to them again and again and on the rare occasion when I am in London I eat at the restaurant enjoying it each time.

This book uses basic ingredients and some wonderful spices that make cooking a true delight. I've since bought a tagine which hasmade cooking easy, fun and delicious.

i bought all 3 cookbooks very unique and great voice and easily executed delicious recipes.

A superb cookbook with fabulous recipes. I have eaten there and this restaurant is first rate.Wonderful book.Get it! M. Ross

Love the recipes and the background stories, history of the country of origin and photos.

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