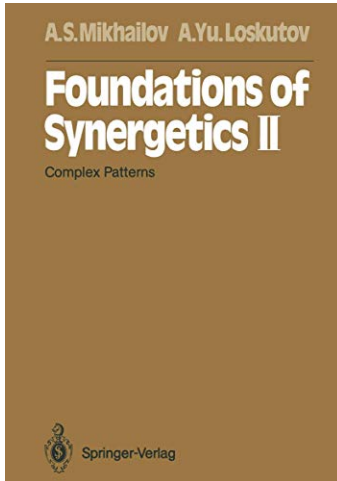


# [PDF] Couscous And Other Good Food From Morocco

Paula Wolfert - pdf download free book

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## Books Details:

Title: Couscous and Other Good Food  
Author: Paula Wolfert  
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Couscous and Other Good Food has been added to your Cart. Add a gift receipt for easy returns. Buy used 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. Morocco is a Muslim majority country that will make it easier for Muslim tourists from all over the world to choose the authentic Moroccan menus that they want to try. But don't worry! Non-Muslim tourists can still be enjoying their authentic dishes without exception. The presentation of Couscous is also quite unique. It is shaped like a pyramid on a large plate with side dishes around it. The side dishes that usually served with couscous are generally in the form of boiled meat and vegetables. One of the tribes in Morocco, Berbers usually add raisins and buttermilk to the couscous they consume. Come and see for yourself the delicacy of each food that can arouse your tastes! Are you on Pinterest? Pin these! Here are 21 Moroccan foods to try when visiting Morocco (depending on how adventurous you like to eat). Couscous is originally from Morocco and typically served with meat or vegetable stew. Traditionally, they prepare couscous on the Muslim holy day (Friday) and for special occasions, but you can find it at most restaurants and cafes. Restaurants: Cafe Clock, Fes | Restaurant Naima, Marrakech. Try it at Home: Moroccan Couscous Recipe. Pin. 3. Zalouk. Moroccan cuisine is a lot more than just couscous and tajines. From cooked vegetable salads and slow-cooked meats to fresh fruits and flaky pastries with orange-flower water, the flavours on offer are mouth-watering. B'saha here's to your health. Year in Food. The food you find in Morocco is likely to be fresh, locally grown and homemade, rather than shipped in, microwaved and served semi-thawed. Most Moroccan ingredients are cultivated in small quantities the old-fashioned way, without GMOs (genetically modified organisms), chemical fertilisers, pesticides or even mechanisation. Other than Moroccan weddings, the best place to have mechoui is right off Marrakesh's Djemaa El Fna around lunchtime, served with olives and bread in Mechoui Alley.