

## The Middle Eastern Vegetarian Cookbook

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The Middle Eastern Vegetarian Cookbook (FOOD COOK): Amazon ...

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Salma Hage – THE MIDDLE EASTERN VEGETARIAN COOKBOOK – THE ...

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The Middle Eastern Vegetarian Cookbook eBook: Hage, Salma ...

Brand new Book. 2017 James Beard Foundation Book Awards Winner: Vegetable CookingA collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, The Lebanese Kitchen, also published by Phaidon.A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage's new book is in line with the current Western trends of consciously reducing meat, and the ...

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The Middle Eastern Vegetarian Cookbook

The Middle Eastern Vegetarian Cookbook A collection of vegetarian and vegan dishes influenced by Middle Eastern flavors, from Salma Hage, author of the bestselling The Lebanese Kitchen Salma Hage

The Middle Eastern Vegetarian Cookbook | Food / Cook ...

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The Middle Eastern Vegetarian Cookbook by Salma Hage

Acclaimed as the master of modern Middle Eastern cooking, Greg Malouf, along with writing partner Lucy Malouf, has produced six award-winning cookbooks. In 2012 Greg took over the reins at the iconic Petersham Nurseries Cafe in Richmond, where his Middle Eastern take on seasonal dining earned the restaurant a Michelin star.

New Feast: Modern Middle Eastern Vegetarian: Amazon.co.uk ...

Here are a few of the best Middle Eastern cookbooks from our favourite authors, including Claudia Roden, Yotam Ottolenghi and Tony Kitous. Falastin by Sami Tamimi and Tara Wigley. Falastin is a celebration of the people, culture and food of Palestine from two key members of the core Ottolenghi team. Sami Tamimi co-wrote Jerusalem with Yotam, while Tara Wigley was one of the writers of SIMPLE, so there's not only a foreword by Ottolenghi, but the recipes boast the same vibrant authenticity ...

Best Middle Eastern Cookbooks 2020 | Lebanese Recipe Books ...

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The Middle Eastern Vegetarian Cookbook by Salma Hage ...

Hearing about her new cookbook, The Middle Eastern Vegetarian Cookbook, we couldn ' t wait more to get hold of it! And it wasn ' t a big surprise to discover an impressive and varied collection of good-looking, vegetarian and vegan dishes that highlight the variety and complexity of Middle Eastern flavours.

The Middle Eastern Vegetarian Cookbook - FoodCrafters

The Middle Eastern Vegetarian Cookbook - Kindle edition by Hage, Salma. Download it once and read it on your Kindle device, PC, phones or tablets. Use features like bookmarks, note taking and highlighting while reading The Middle Eastern Vegetarian Cookbook.

The Middle Eastern Vegetarian Cookbook - Kindle edition by ...

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, The Lebanese Kitchen. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage's new book is in line with the current Western trends of consciously reducing meat, and the ancient ...

The Middle Eastern Vegetarian Cookbook | Salma Hage ...

14 best vegetarian cookbooks. It's a great time to be a veggie, and these new releases, packed full of diverse and delicious recipes, prove it

14 best vegetarian cookbooks | The Independent | The ...

T he Middle Eastern Vegetarian Cookbook by Salma Hage This is an older cookbook but it explains the basics very well, and it is excellent to use with a combination of another recipe book. A favorite is Split Green Pea Soup. The Saffron Tales: Recipes from the Persian Kitchen by Yasmin Khan

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, The Lebanese Kitchen, also published by Phaidon. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage ' s new book is in line with the current Western trends of consciously reducing meat, and the ancient Middle Eastern culture of largely vegetarian, mezze style dining. Traditionally, the Middle Eastern diet consisted largely of vegetables, fruits, herbs, spices, pulses, grains and legumes. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Drawing inspiration from ancient and prized Phoenician ingredients, from grassy olive oil to fresh figs and rich dates, this book offers an array of delicious breakfasts and drinks, mezze and salads, vegetables and pulses, grains and desserts. Salma shows how to easily make the most of familiar everyday fruits and legumes, as well as more exotic ingredients now widely available outside of the Middle East, with nourishing recipes so flavourful and satisfying they are suitable for vegetarians and meat-eaters alike.

Back in print - the definitive book on Lebanese home cooking, featuring 500 authentic and delicious easy-to-make recipes On the shores of the eastern Mediterranean and a gateway to the Middle East, Lebanon has long been regarded as having one of the most refined cuisines in the region, blending textures, and ingredients from a myriad sources. First published as The Lebanese Kitchen and now back in print under its new title, The Lebanese Cookbook, this is the definitive guide, bringing together hundreds of diverse dishes, from light, tempting mezzes and salads, to hearty main courses, grilled meats, sumptuous sweets, and refreshing drinks.

NEW IN PAPERBACK The vegetarian cuisine of the Middle East and North Africa is a treasure chest of pungent herbs and spices, aromatic stews and soups, chewy falafels and breads, couscous, stuffed grape leaves, greens and vegetables, hummus, pizzas, pies, omelets, pastries and sweets, smooth yogurt drinks, and strong coffees. Originally the food of peasants too poor for meat, vegetarian cooking in the Middle East developed over thousands of years into a culinary art form influenced both by trade and invasion. It is as rich and varied in its history as it is in flavor—culinary historians estimate the Arab kitchen has over 40,000 dishes! Now noted food writer Habeeb Salloum has culled 330 savory jewels from this never-ending storehouse to create Classic Vegetarian Cooking from the Middle East—a rich, healthful, and economical introduction to flavors and aromas that have stood the test of time.

Enjoyment, hospitality, tradition, creativity, sustainability and joy of life these starting points were the inspiration for this book. The cooking of vegetables is treated with reverence in the lands that make up the rich and varied tapestry of the Middle East. The people depend on the grains and pulses, nuts, vegetables and fruits of the region for their daily food and Parvin Razavi has taken the fresh and varied cuisines of Iran, Armenia, Syria, Lebanon, Jordan, Egypt, Morocco and Turkey to create a beautiful vegan cookbook. Whether as a main course or for the traditional mezze, this book contains dishes that blend natural culinary delights from the various food cultures and combines them with contemporary approaches. Here are warm and spicy stuffed vegetables, cool and fragrant soups, delicate preserves, pilafs, breads, pickles, relishes and pastries. The varied cuisines of the Middle East provide a wealth of vegan recipes. PARVIN RAZAVI was born in Iran and spent her early years at the Caspian Sea and in Tehran until their family emigrated to Europe. She had always been fascinated by her family kitchen and her culinary talent was valued for many years just among her circle of friends, before she made her passion into her profession. From then on, she wrote her own very successful foodblog 'thx4cooking' and began as an editor at Biorama, a magazine for a sustainable lifestyle.

A collection of two hundred and fifty recipes for vegetarian dishes from the Middle East.

A vibrant collection of exciting, exotic, and sharing-plate recipes from across the Middle East More than 135 home-cooking recipes in this book explore the regional diversity of Middle Eastern sharing dishes, from Lebanon and Iran to Turkey and Syria. Divided by style of dish, the book features both meat-based and vegetarian dishes, along with suggested mezze-style menus and a glossary of ingredients. From Roasted Cauliflower with Tahini and Smoked Paprika to Pistachio and Pomegranate Cakes, The Mezze Cookbook is packed with both traditional and modern takes on this age-old way to share food. This cookbook is filled with vegetarian, meat-based, and fish recipes for everyone to enjoy. From the author of the acclaimed The Lebanese Kitchen and the James Beard Award-winning The Middle Eastern Vegetarian Cookbook, also published by Phaidon.

Hip, healthy, and flavorful, Tahini & Turmeric delivers vegan haute cuisine in 101 easy-to-prepare recipes With gorgeous full-color photos, artful writing, and out-of-the-box recipes, you'll see why this duo's successful and heart-healthy website, MayIHaveThatRecipe.com, has such a dedicated following. Drawing on the ancient traditions of Turkey, Lebanon, and Israel to the trendy palates of Barcelona, Spain, Cohen and Fox showcase delicious vegan dishes with sophisticated flavor profiles and beautiful, crowd-pleasing presentations. From brunch specials such as Chickpea and Pepper Shakshuka and Zucchini Fritters with Yogurt Cucumber Sauce, to rich, intensely-flavored desserts, like Creamy Tahini Cheesecake and Rose Water Pudding Tartelettes with Pomegranate and Pistachios, there's a dish for every meal. Paired with fresh greens, the salads and appetizers can more than hold their own for an easy weeknight supper that is healthy, filling, and beautiful. Entrées such as Harissa meatless meatballs with Aromatic Turmeric Broth and Sweet and Savory Quinoa Stuffed Eggplant do double duty for everyday or holiday. With detailed explanations of Middle Eastern foods, and suggestions on the best way to build up a home pantry of staples, you'll discover a world of flavor. Once you begin cooking from Tahini & Turmeric, you'll find yourself experimenting with pistachios and pomegranate syrup—and, of course, tahini and turmeric.

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and—at the sweeter end of scale—cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

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.

Offers Indianand Asian-style recipes for preparing vegetables, beans, rice, eggs, milk products, breads, noodles, appetizers, and desserts

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