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Tagine: Spicy Stews From Morocco



Synopsis

These hearty meals, flavored with spices and fruit, are served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of aromatic recipes you will find some of the best-loved classics of the Moroccan kitchen, such as the sumptuous lamb tagine with prunes, apricots, and almonds, and the tangy chicken tagine with green olives and lemon. Also included are less traditional but equally delicious recipes for beef and fish. Vegetarians, too, have a delightful and varied choice. Every recipe includes suggestions for accompaniments and side dishes.

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Customer Reviews

Ghillie Basan has worked in many parts of the world as a cookery writer, restaurant critic, and journalist. She has written a number of highly-acclaimed books on classic cuisines of the Middle East and South-east Asia. Her food and travel articles have appeared in the Sunday Herald, Scotland on Sunday, and BBC Good Food Magazine. Ghillie lives in the Scottish highlands.

We've prepared seven of the recipes and all were delicious. We borrowed my sister's tagine, but now we're going to buy one of our own. My sister said that it would serve you well not to buy the less expensive tagines. She tried it but the results were not the same, so she paid around \$100 for one and the results were phenomenal. All I know is we used her 2nd tagine and our recipes turned out to be awesome.

This very thin volume contains basic recipes with very little information. It is something that would find bundled as a supplement to your Sunday newspaper.

If you have recently purchased a Tagine and are thinking "now what do I do," here's your answer. This small but bright and beautiful cookbook is chock full of a large variety of meals to be fixed in the wonderful pot called a Tagine. My granddaughter is a vegetarian and had purchased a Tagine to stir up all her concoctions in. Since I like to use formal recipes a bit more than she does, I bought the pot and started a search for the right cookbook. Of all of them this is the one I liked best. It explains the methodology, shows a few types of tagines, including the one I bought, and gives a little background history. But best of all is the large variety of recipes to be cooked in this wonderful, and very attractive, stovetop pot. Don't think that the book is exclusively a vegetarian cookbook. It's not. Moroccans love their lamb, beef and chicken dishes. But there are quite a few "vegetables only" dishes too. In short, I love this cookbook. Oh, I almost forgot, a number of the meals require preserved lemons. If you cannot find them at your local stores, you can purchase them through .

An initial disclaimer that I do not have a Tajine cook-pot but use a cast iron pot and my oven and it works like a charm. Typically, for a Tajine, you will need to keep the moisture for that goodness to develop so a heavy pot bringing back the steam down may do. The book now: nice pictures but the Kindle version is a bit ill-formatted with for example, one page you get huge letters font, another a normal size letter or the next recipe starting on the same page than the one you read, funny titles squished on the right hand side and so on. If I had the source, I would do better ... The book is lacking a comprehensive front index you can use to jump directly to your favorite recipe (it is a section index only) which I find to be a major miss for a recipe book (there is a detailed index at the end). The recipes themselves are fine and the book starts with some cultural background and a review of the essential ingredients you will need (and how to make them) which is a plus. I tried the lamb with honey prunes and apricots, was quite fun of the lamb and quinces (I did not have quinces so, got some inspiration), the chicken with preserved lemon - all are close to authentic. The book also has less traditional recipe in my view: I never heard of a Chorizo based Tajine and some of the recipes are closer to traditional couscous than Tajine. In the fish section, the recipe seem "generic Mediterranean" (like the Monkfish with black olive - I have eaten variance of this from Spain to the south of France) rather than Moroccan specific. But the book will do well for you to get inspirations.

Bought this for a friend and loved it so much I bought myself one. I have another book on tagine

cooking, but this one looked too good to pass up--especially for the price. If you are new to this type of cuisine, I would try this one... not a million ingredients needed and very approachable recipes...meat, seafood, and vegetarian. A previous review complained of the use of cooked fruit...this is a very common ingredient in Morocco, dried apricots, raisins, etc., are prevalent. I don't like that much fruit in my savory meals either, so I simply use it sparingly. Another review stated they wished there were more vegetarian recipes, I found there to be quite a lot! And those with meat can be made w/o the meat. In fact, some of the recipes in front of book using lamb, I will substitute chicken or beef bc I am not a fan of lamb. You still get the different spice mixes and blends to make each of those recipes different than another. Recipes can always be tweaked. These are no exception. Cooking is not an exact science like baking is, so make it your own. It shouldn't hold one back from seeing the good that this book offers. There's a color pic of each recipe too, which I love! It has fewer recipes than other books, but it's also half the price of other books. So I think to be fair, you have to look at all the pros and cons, and for the money, this is a good book to have.

Another winner of a recipe book. Each and every tagine is perfectly described. The flavors are excellent and the descriptions extremely well done. I particularly like the fish tagine, but they are all very good!

This is a nice book with great pictures and appealing recipes. At the moment I have not had time to try them

I bought this book because I have had her "Tagines and Couscous" book for several years now and it is full of wonderful recipes. I have made a lamb tagine from this book and it was delicious, but since there are only two of us, we ate it for 3+ meals. I did notice that one of the chicken recipes from the first book is repeated in here, which was disappointing, but there are vegetarian recipes in this book that were not in the first book. If you enjoy these stews with their exotic spices, you will enjoy this cookbook.

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