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### 09IJYU - JAIDYN MELTON

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Counsels home cooks on how to prepare regionally authentic, healthy, and satisfying small-plate foods in accordance with Mediterranean traditions, offering such options as Spanish pan-seared scallops with anchovy butter, mini-chicken souvlakia, and Greek dolmades.

A Greek native shares the wonders of meze, its rituals, and traditions, introducing eighty recipes that can be used as appetizers or to create a complete meal.

Back in print – the ultimate guide to the most-loved Spanish food, from the authors of the bestselling Spain: The Cookbook With its appetizing dishes of bite-sized food, usually eaten before dinner, tapas and tapas culture are a Spanish way of life... and the most popular and convivial way to enjoy Spanish food. Served in bars all over Spain, good tapas comes from the perfect marriage of food, drink, and conversation. This complete guide contains over 250 easy-to-follow authentic recipes to serve with drinks in typical Spanish style, or to combine as a feast to share.

"Like being transported straight to a tapas bar in Spain." --Time Out As the little sister of Moro, Morito has been serving delicious and innovative tapas and mezze in the heart of London's Exmouth Market for over three years. Morito's cracked plaster walls and striking bright orange Formica bar create a space that is relaxed and welcoming but also edgy and cool, described by Times critic Giles Coren as, "simultaneously supercool and modest, and as much like a brilliant little backstreet place in Spain as you'll find in this country." Sam and Sam Clark's little gem of a tapas bar packs a big culinary punch, attracting critical acclaim and constant queues. Now, with the publication of the cookbook of this hugely successful restaurant, Morito's small plates can be cooked, eaten and shared at home. Photographed over the course of two years often by members of the Morito team - the pages of the book invite you in to celebrate and share the special character and atmosphere of Morito, which people often say 'hits you like a wall of joy'. There are over 150 simple and seasonal recipes arranged in 10 chapters. Choose from (Breads) Za'atar Flatbreads, (Pinchos) Anchovy, Pickled Chilli and Olive Gilda, (Montaditos) Crab Toasts with Oloroso Sherry, (Eggs and Dairy) Huevos Rotos -- Broken Eggs with Chorizo and Potato, (Vegetables) Beetroot Borani with Feta, Dill and Walnuts or Crispy Chickpeas with Chopped Salad, (Fish) Sea bass Ceviche with Seville Orange, or Black Rice with Preserved Lemon, (Meat) Lamb Chops Mechoui with Cumin or Smoked Aubergine with Spiced Lamb and Chilli Butter, as well as a handful of classic Morito puddings and Drinks.

Introduces detailed recipes for canapés and appetizers, along with menu suggestions for a wide range of occasions, advice on portion allocation, tips on planning ahead, and step-by-step instructions.

This charming collection of 100 recipes for everyday cooking and entertaining from Cambridge's Sofra Bakery and Cafe, showcases modern Middle Eastern spices and flavors through exotic yet accessible dishes both sweet and savory. Ana Sortun and Maura Kilpatrick have traveled extensively throughout Turkey and the Middle East, researching recipes and gaining inspiration for their popular cafe and bakery, Sofra. In their first cookbook together, the two demystify and explore the flavors of this popular region, creating accessible, fun recipes for everyday eating and entertaining. With a primer on essential ingredients and techniques, and recipes such as Morning Buns with Orange Blossom Glaze, Whipped Feta with Sweet and Hot Peppers, Eggplant Manoushe with Labne and Za'atar, and Sesame Caramel Cashews, Soframiz will transport readers to the markets and kitchens of the Middle East.

A typical Middle Eastern meal starts with "mezze," a selection of deliciously healthy and mouthwatering bites offered as a taster before the main course. This volume includes more than 90 cold and hot mezze, salads, and pastries from Greece, Turkey, and Lebanon presented in a contemporary way, with readily available ingredients to make them fun and easy.

A sensational collection of more than 150 colorful and vibrant recipes, celebrating the best of summer eating and drinking. The only cookbook you will need this summer celebrates the joy to be had when eating and entertaining in summer. Featuring over 150 delicious recipes and evocative images of sun-dappled dining, this book provides all the inspiration you need to create memorable occasions in the warmer months. Whether you are having an impromptu picnic on the beach with the kids, an al fresco lunch with a friend on a shaded verandah or a romantic dinner under a canopy of stars, you will find just the recipe you need here. The book features the very best dishes that summer's bounty of seasonal produce can create. Chapters include Snacks and Plates to Share—a selection of Mediterranean-style small dishes to share—perfect for serving with drinks on a warm evening. In Salads & Summer Soups, you'll find Courgette, Feta and Mint Salad, Spiced Thai Noodle Salad and iced Gazpacho. Best-Ever BBQ shows you how to get the best from cooking outdoors over charcoal. Try Olive-infused Chicken with Charred Lemons or Sicilian-spiced Seabass with Grilled Tomatoes and Baby Fennel. Sunshine Lunches features great ideas for light meals and picnics. Al Fresco has simple yet stun-

ning ideas for more substantial fare for feeding a crowd in the fresh air, from simple pastas, such as Penne with Melted Ricotta and Herb Sauce to Oven-roasted Peppers with Anchovies and Basil. Finally, a chapter of fresh ideas for Desserts & Drinks includes Watermelon Sorbet, Caramelized Figs with Vanilla Mascarpone Cream, and Peach Iced Tea.

With more than 200 recipes, successfully cook snacks, starters, small plates, stylish bites, and sips for any occasion. Hors d'oeuvres made modern: Today's style of entertaining calls for fuss-free party foods that are easy to make and just as delicious as ever. With more than 200 recipes for tasty pre-dinner bites, substantial small plates, special-occasion finger foods, and quick snacks to enjoy with drinks, Martha Stewart's Appetizers is the new go-to guide for any type of get-together.

A beautiful and detailed journey into the food of Turkey, from the award winning cook and traveller, with 150 recipes and gorgeously photographed throughout

100,000+ COPIES SOLD! TURN SIMPLE FOODS INTO BEAUTIFUL BOARDS WITH MORE THAN 100 EASY RECIPES AND IDEAS. Sharing food on boards is the perfect way to entertain family and friends. With minimum effort and maximum impact you can casually host in style, while focusing on spending time together, rather than being stuck in the kitchen. No cooking skills are required to make these boards (and you!) shine! In *On Boards*, food stylist Lisa Bolton has put together 50 ideas for instantly approachable boards, all with effortless entertaining in mind, as well as 52 recipes for delectable savory and sweet additions like Beet Hummus, Bourbon Bacon Jam, Mashed Potato Dip and Chocolate Salami. The boards can be pulled together in very little time, and each includes presentation and styling tips to impress your guests. Any assortment of food can be pulled into a beautiful board, so you will be able transform whatever is in your fridge and pantry when unexpected guests arrive! With chapters on Everyday Boards, Holiday & Special Occasion Boards, Seasonal Boards and Around the World Boards, you will find inspiration for every gathering. Whether you are looking for a breakfast or brunch board; a board for Christmas Day, Superbowl Sunday or New Year's Eve; a huge celebration or a cozy date night for two, it is included in this collection of gorgeously curated boards. *On Boards* is the gift people give again and again--perfect for those who love to entertain, but not the stress that goes with it!

A mouth-watering collection of dips, bites, salads, and other small plates to share from the Mediterranean and Middle East, to enjoy as appetizers or light meals. *Mezze* features a mouth-watering collection of Mediterranean and Middle Eastern dips, bites, salads, and other small plates to share, to enjoy as appetizers or light meals. At its simplest, mezze can be represented by a bowl of gleaming olives marinated in lemon juice and crushed coriander seeds, or a mixture of roasted nuts and seeds tossed in salt and dried thyme. At its most elaborate, it can be presented as an entire feast comprising a myriad of little colorful dishes, each the bearer of something savory or sweet but always delicious. In this edition you'll discover such exciting recipes as Orange and Date Salad with Chiles and Preserved Lemon; Hot Hummus with Pine Nuts and Chili Butter; Baby Saffron Squid stuffed with Bulgur and Zahtar; and Stuffed Dates in Clementine Syrup—nothing beats the magic of mezze.

From the aromatic tagines of Morocco, to the sweet and sticky pastries that are a legacy of the Ottoman empire, explore the food and rich culinary traditions of the Middle East and the Maghreb with 65 authentic recipes. The fragrant flavors of the Middle East are steeped in a fascinating history of

ancient empires and dynasties, wars, and diverse religions, and the east-west trade routes, all of which have had a lasting influence on the culinary cultures of this vast and turbulent region. The book by award-winning food writer Ghillie Basan chronicles the foods that you would encounter should you travel these ancient lands—they are the recipes that have truly stood the test of time. Recipes include small mezze plates for sharing; meat, poultry, and fish dishes that indulge all of your senses with sumptuous aromas and flavors; vibrant jewel-bright salads, vegetable dishes, and grain bowls, and lastly sweet mouthfuls and drinks influenced by the opulence of the Persian and Ottoman courts make the perfect ending to your Middle Eastern feast.

The countries that circle the Mediterranean share more than the sea's azure waters. They share a love of first courses -- tapas from Spain, hors d'oeuvres and entrees from France, Italy's antipasti and primi piatti, mezethes from Greece, and the meze of the Levant and North Africa. These small dishes reflect the region's extraordinary bounty, its reliance on seasonal produce, and its emphasis on straightforward preparation. More than 220 recipes demonstrate both the unity and the variety of Mediterranean cuisine. Olive oil, garlic, tomatoes, eggplant, peppers, onions, and fresh herbs are the foundation of all Mediterranean cooking. But what a tremendous range of flavors and textures emanate from those ingredients! Often one brilliant idea is manipulated differently by each cuisine. Take flat bread: In Spain we find *Coca de la Huerta*, a summer vegetable flat bread from the Balearic Islands. France offers Provence's *Pissaladiere*, laced with anchovies, onions, and olives. You're probably familiar with Italy's great flat breads (like *Focaccia con Gorgonzola e Pinoli*), but have you ever tasted *Lahmacun*, a Turkish lamb and tomato pizza, spiced with cinnamon, allspice, and cloves? The Mediterranean plays the same game with savory egg pies. You can't enter a tapas bar in Spain without being confronted by some sort of tortilla, the ubiquitous Spanish omelette that appears here with caramelized onions as *Tortilla de Cebollas a la Andaluza*. In the South of France an omelette might be stuffed with *pistou* (the French equivalent of Italian pesto), and in Italy you would find the Italian equivalent of the omelette the *frittata* -- made with roasted sweet peppers. In Greece, the egg has been transformed into a *Sfougato me Kolokithia Apagio*, a baked omelette with rice, zucchini, leeks, feta, and mountain herbs. In Tunisia, echoes of the French occupation can be tasted in the *ajja*, a traditional omelette filled with Tunisia's own spicy *merguez* sausage. For this authentic collection, Joanne Weir ate her way around the Mediterranean cajoling home cooks and restaurant chefs into surrendering their finest recipes. Throughout the book is a reverence for the Mediterranean practice of hanging out at the table with a glass of wine -- or sherry, or ouzo, or raki -- while nibbling on an assortment of delectable little dishes. Let *From Tapas to Meze* bring this gracious tradition into your home. From the Hardcover edition.

A brand-new cookery-cum-travel book featuring over 100 recipes, from the traditional to the contemporary, showcasing the very best produce from the Scottish Highlands.

A collection of recipes inspired by the vibrant and diverse culture of the Levant, the region of the Middle East that stretches along the shores of the eastern Mediterranean. The Levant is a place with a wide palate of tastes embracing numerous cultures in the southeast corner of the Mediterranean, the 'fertile crescent' that was the cradle of civilisation. When it comes to the food of the region chickpeas, tahini, feta, halloumi, aubergine, peppers, courgette, olives, pomegranates, mint, lemon and yogurt are among the staple ingredients. Dishes also call on nuts and seeds, as well as beans and

pulses, plus the magic of fresh herbs and spices. Some of these spices are familiar — cumin, cinnamon, turmeric, caraway, nutmeg and cardamom. Others are unique to the Levant, such as baharat, an Arabic mixed spice, or the lemony tang of sumac. Small plates to relish (relish being the original meaning of the Persian word maza from which the term mezze derives) include popular dips, salads and small bites – hummus, baba ganoush, tabbouleh and falafel – as well as less familiar recipes. Freshly grilled fish and seafood, served with yogurt dips flavoured with spicy harissa paste, or a simple coupling of mint and cucumber, are just the start of an ocean odyssey of tastes. For carnivores, chicken dishes are enhanced by all manner of spicy marinades, such as paprika and lemon-infused taouk; or how about grilled skewers of beef with a tahini-based tarator sauce; or one of the greats of Levantine feasting, a slow-roasted lamb shoulder steeped in spices and served with a pomegranate, yogurt and pistachio sauce. You'll want to return to these delicious dishes time and again.

Join Sally Butcher, owner and chef of iconic Peckham-based café and grocery shop, Persepolis, as she shares her take on Middle Eastern street fare, snacks and mezze. Increasingly, formal dining is being nudged aside in favour of meze-style spreads, and street food has come of age. Meze picks out the Middle East's most exciting street food and snacks including a range of kebabs, nuts, nibbles and sweet halwah, to bring together for family and friends. From Aubergine-wrapped Chicken, and Rabbit and Fig Kebabs, to Lebanese Street Pizza Bread and Sudanese Mashed Broad Beans. With drinks to serve alongside such as Iced Turkish Delight Coffee or Kashmiri Tamarind Cooler, without forgetting puddings for a sweet finish, you too can create the home shawarma experience and the definitive Middle Eastern mezze. Packed with recipes from across the region and Sally's trademark wit and informed anecdotes, this is a burst of intoxicating flavours for all Middle Eastern food enthusiasts.

Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky's mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis for her popular website, An Edible Mosaic—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Fetteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband's homeland comes across in her enthusiasm for putting together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends.

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.

Take your entertaining skills to the next level with these delicious and easy-to-make appetizer recipes. Featuring ideas for both relaxed and formal first courses plus platters suitable for sharing or a buffet table. Take your entertaining skills to the next level with these delicious and easy-to-make appetizer recipes. Featuring ideas for both relaxed and formal first courses plus platters suitable for sharing or a buffet table. Here you'll find a wealth of recipes for simple yet delicious small plates and dishes. Choose from light Asian-inspired ideas such as Japanese Sushi, Sashimi and Chinese Dim Sum. Explore small Mediterranean-style plates. Traditionally served as part of a Spanish Tapas, Fresh Asparagus with Aioli, Sherried Chicken Livers, Melon with Jamon and Shrimp Piri Piri make the perfect tasty yet small start to a meal. Italian Antipasti dishes are the ideal portion-size to enjoy as an appetizer – choose from Little Sausage Stuffed Mushrooms or Classic Tomato and Basil Bruschetta, ideal for light summer dining. French-style Hor D'Oeuvres are a sophisticated choice, especially when served on a large platter for sharing – choose from Provencal Crudites or A French Seafood Platter (Fruits de Mer). For smaller individual plates, look no further than Quick Mini Pissaladières, Celeriac Remoulade and Blanched Green Beans with Hazelnuts and Raspberry Vinaigrette. And of course Terrines and Pates that can be prepared ahead and simply sliced to serve with melba toasts or oatcakes are the ideal solution for the time-pressed hostess. Greece, Turkey and the Middle East have exotic and delicious mezze to offer and these small bites are made for serving with drinks or to whet the appetite for a larger course yet to come. Hot dishes include Pan-fried Halloumi with Capers and Lime, Spicy Baked Feta, Mini Lamb Meatballs and Chicken Wings with Lemon and Garlic while cold options that can be prepared ahead include Lebanese Hot Red Pepper and Walnut Dip and Eggplant Slices in Spiced Honey Sauce. Just add crusty bread and you are ready to eat. Whether you want to slow down the pace of your weekend dinners or at home and enjoy conversation over several courses, feed friends who come for a midweek supper well, or pull out all the stops for a special occasion, you'll find the perfect appetizer recipes here.

Tangy lemony tabbouleh, smoky, rich baba ghanouj, beautifully spiced lamb shank...the recipes in Olives, Lemons & Za'atar provide something irresistible for every occasion. These dishes represent the flavours of Rawia's Middle Eastern childhood with recipes copied faithfully from family cookbooks (her mother's most treasured harissa), and then developed with a creative flourish of her own. Her food is deeply personal and so she includes the classics but also the Mediterranean influences that come from summer holidays in Spain and living in Bay Ridge, the old Italian neighbourhood in Brooklyn. The result is a sensational cross-cultural mix and provides you with everything you need - pickles, yogurt, bread, mezze, salads, stews etc - to enjoy the best home cooking and share the most convivial Middle Eastern hospitality.

'Meticulously collected, compellingly assembled, lovingly told ... informative, delectable and incredibly useful' Yotam Ottolenghi Claudia Roden's A Book of Middle Eastern Food is your ultimate cookbook and guide to the rich and exotic recipes of the Middle East . . . As heard on BBC Radio 4's new 5-part series. First published in 1968, Claudia Roden's bestselling classic Book of Middle Eastern Food revo-



lutionized Western attitudes to the cuisines of The Middle East. Containing over 500 modern and accessible recipes that are brought to life with enchanting stories, memories and culinary wisdom, this book takes readers on a cook's tour of countries including Syria, Lebanon, Egypt, Turkey, Greece and Morocco. Inside there's a delicious array of dishes to try: Hot Stuffed Vine Leaves, Sweet and Sour Aubergine Salad, Courgette Meatballs, Persian Lamb, Moroccan Tagine with Fruit and Honey, Hummus, Tabbouleh, Turkish Delight and Coconut Orange Blossom and Lemon Cake. Now in this beautiful new edition, Roden's timeless work will continue to inform and inspire as the next generation of cooks discovers its riches. 'Roden's great gift is to conjure up not just a cuisine but the culture from which it springs' Nigella Lawson

For many of us, coffee is one of the essential pleasures of life. Now, an award-winning food writer shares the fascinating history of this heavenly brew and covers it all—with recipes and expert advice on all steps of coffee preparation. With charming watercolor illustrations throughout, this is the perfect gift for coffee lovers.

**PERSIANA: THE MUST-HAVE COOKBOOK AND SUNDAY TIMES BESTSELLER** 'The golden girl of Persian cookery' - Observer 'Loving Persiana' - Nigella Lawson 'This is Ottolenghi with rocket fuel' - Times A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

Moving towards a more vegetable-based diet is the only sustainable and healthy way to feed the world. The extraordinary abundance of nutritious plant foods gives great opportunities to conjure them into delicious, planet-friendly meals. Some of the best non-meat dishes come from Africa, Asia, Latin America and the Middle East and we have selected a variety of highlights. From the tempting coconut milk rich dishes of South India, to the warming bean and chili concoctions of South America; from the fragrant soups and stir-fries of Thailand to the delicate wat stews of Ethiopia, this cookbook has intriguing tastes for every palate. • Over 100 vegetarian recipes from all parts of the globe • Recipes presented in meze-style—with suggestions of a number of small dishes that combine to make a full meal - Easy to follow recipes with suggestions for substitute ingredients - Useful facts and helpful hints - Tips on sourcing fair trade and local ingredients - Full-color recipe photographs throughout

2017 James Beard Foundation Book Awards Winner: Vegetable Cooking 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, meze 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 fa-

miliar 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.

'Cookery to me is about history and connection, but to remain vibrant, a cuisine must also evolve.' Thus author Rawia Bishara explains her approach in this book.

A stunning collaboration between the team of experienced chefs at The Real Greek and the restaurant's consultant Tonia Buxton, this is a comprehensive guide to creating restaurant-standard food in the comfort of your own home. From delicious meze dishes to scrumptious feasts of lamb kleftiko and loukaniko this book will be the perfect companion for the restaurant's loyal customers, as well as for those looking to explore the wonders of Greek food. Providing a brief glimpse into the fascinating history of The Real Greek, its suppliers of authentic ingredients and the ideology at the very heart of its menu these recipes will leave you salivating over the page.

'John Gregory-Smith has a passion for Turkish food - and it shows. This is a rich and inviting introduction to the authentic flavours of Turkey, presenting regional dishes and traditional food.' The Book-seller 'A gorgeous mix of modern, regional and traditional Turkish Dishes - I want to cook them all.' Diana Henry In *Turkish Delights* John Gregory-Smith brings his passion for Turkey and its food to your kitchen. He celebrates the best of the country's traditional food with 100 regional dishes, giving each one his simple, modern spin. Forget greasy late-night doner kebabs, John offers the Iskender kebab from the city of Bursa in Northwest Turkey, filled with finely sliced tender lamb, hot tomato and garlic sauce and yogurt. Other tempting dishes include the Ilgin Beef Kofta (pepper and parsley spiked beef from the Central Anatolian region) or his Ottoman-inspired Stuffed Pepper Dolma. With chapters on Breakfast, Meze, Pide and Kofta, Kebabs, Salads, Meat, Seafood, Vegetables and Desserts and Drinks, it is crammed full of exciting flavours and inspiring ideas.

Bring an authentic taste of Spain to your table with this collection of more than 60 mouth-watering recipes for small plates to share. Traditionally served as a bar snack with a glass of sherry or a cold beer, tapas has become a firm favorite thanks to its wide variety and versatility. Whether you are serving an appetizer before a meal, enjoying some small bites with drinks, or going all out and filling the table with multiple dishes to feast on, there is no bad time to indulge in these flavor-filled dishes. This book includes all the classics from the perennially popular Patatas Bravas and Spanish Omelette to Chorizo in Red Wine and Peppers Stuffed with Salt Cod. Many of these dishes can be made in advance for ease, so you too can enjoy time with your friends—Buen Provecho!

The Sunday Times and New York Times Bestseller. Winner at The National Book Awards 2018 Everything you love about Ottolenghi, made simple. Yotam Ottolenghi's award-winning recipes are always a celebration: an unforgettable combination of abundance, taste and surprise. Ottolenghi SIMPLE is no different, with 130 brand-new dishes that contain all the inventive elements and flavour combinations that Ottolenghi is loved for, but with minimal hassle for maximum joy. Bursting with colourful photography, Ottolenghi SIMPLE showcases Yotam's standout dishes that will suit whatever type of cooking you find easy - whether that's getting wonderful food on the table in under 30 minutes, using just one pot to make a delicious meal, or a flavoursome dish that can be prepared ahead and then served when you're ready. These brilliant, flavour-forward dishes are all SIMPLE in at least one (but very often more than one) way: S - short on time: less than 30 minutes I - 10 ingredients or less

M - make ahead P - pantry L - lazy E - easier than you think Ottolenghi SIMPLE is the stunning new cookbook we have all been wishing for: Yotam Ottolenghi's vibrant food made easy.

A mouthwatering collection of recipes for small bites and fingerfood – ideal for serving at parties or any social gathering, large or small.

A beautiful and detailed journey into the food of the middle east, from the award-winning cook and traveler, gorgeously photographed throughout

A collection of over 80 classic and modern recipes from MasterChef semi-finalist Theo Michaels; paying homage to his heritage by championing new modern dishes inspired by the flavours of Greece and Cyprus. Kali orexi is the Greek equivalent of bon appétit and this enticing book will certainly whet your appetite! Organized in chapters entitled Meze, Sea, Land, Sun and Fire, Theo's recipes evoke a sense of connection to nature, seasonality, abundance and sociable eating. Fresh ingredients sing from the plate, from juicy watermelon and glossy kalamata olives, to fragrant oregano-roasted lamb and delicate vine-leaf-baked sea bass. Meze features mouth-watering small plates for sharing from whipped dips to meatballs. The sea is woven into Greek culture and seafood is a staple; enjoy the freshest fish and shellfish cooked simply and served with a squeeze of lemon juice. Meat is a huge part of the Greek diet – rabbit, goat, chicken, lamb are the mainstay with pork enjoyed at Easter celebrations. Cooking over charcoal is part of daily life. The Cypriots use a large rotisserie famous for its souvla (long skewer), while mainland Greece make souvlaki and both BBQ and oven-roasted dishes are included here. Greek yogurt, along with artisan cheeses (feta, halloumi etc.) can be eaten hot (saganaki) or shaved into vibrant salads and the traditions of 'horta' means there are plenty of vegetable dishes to enjoy. Finally, Greek desserts are often just a sweet note to savour with a bitter black coffee or you may prefer a Greek-inspired cocktail such as an Ouzo Sour.

'A spicy educational treat to be savoured: a delight.' Tim Spector The book will take you on a joint culinary and scientific journey through the gut. It is an unapologetic celebration of what I believe to be the most amazing organ of the body, that will enhance and enlighten the way you cook and eat. Saliha Mahmood Ahmed Written by a gastroenterologist and award-winning food writer, Foodology offers a unique perspective on the joy of eating. Explaining the process of digestion and how the food we eat influences the way we feel, Saliha draws on the latest science and her own experiences as both a doctor and a cook, to bring the subject to life. From childhood memories of devouring Indian street food to why munching on a jam doughnut brings gastronomic happiness, Saliha also offers 50 new, simple, delicious and mostly vegetarian recipes to help you explore your gut health and find your own gastronomic happiness. Foodology takes you on a journey from the first smell of food and bite of goodness through to the time it takes for food to leave the system, and all the processes in between. Have you ever thought about why certain smells can make your mouth water, how the texture of food can impact your taste and why some foods can make you bloat? Saliha takes you on an extensive journey through the gut to show you the true joy of food and why gastro-

nomie happiness is so important to our lives. 'A great book for anyone who wants to cook a very tasty supper that hits the spot and also get to know their bodies, moods and emotions better. Foodology is both fascinating and full of delicious meals to enjoy cooking.' Melissa Hemsley 'This is a book in the finest tradition of narrative recipe writing. It's a heavenly mix of whimsy, life and science, grounded in solid technique and blissful flavour.' William Sitwell

The three countries that make up the Fertile Crescent, Lebanon, Syria and Jordan, share many culinary traditions and are justifiably famous for their exquisite and complex cuisines. Once all part of the Ottoman Empire, the countries are bound by a common language and ancient cultural heritage, but they also have distinct regional dishes influenced by the vibrant tapestry of ethnic groups and the amazing array of local ingredients, spices and flavourings. Located in the eastern Mediterranean, this region has benefited from the wonderful natural resources of land and sea. The culture is ancient, absorbing many influences throughout its history of invasion and foreign rule, all of which have contributed to a cuisine rich in variety and taste. This beautiful book presents a mouth-watering selection of classic regional recipes. The world-renowned favourites are all present, with tempting mezze dishes and richly roasted meats and baked fish, as well as spiced couscous and rice dishes. There are also less known, but equally delicious recipes to discover such as Armenian Jewelled Bulgur, White Bean Puree with Feta and Olives, Grilled Fish with dates, and Braised Rabbit with Aubergines. A meal from these countries is often completed with little sweets, and here you can learn how to prepare Stuffed Red Date Preserve, Sweet Pancakes with Scented Syrup, Little Walnut Cakes and Lebanese Coffee with Cardamom. An evocative introduction looks at the impact of history, geography, climate, religion and festivities on the foods and how these influences have created such different dishes across the region. With more than 600 sumptuous specially commissioned photographs, this inspiring book captures the essence of Lebanese, Syrian and Jordanese cooking, and offers you the chance to explore a rich and varied cuisine in your own kitchen.

These hearty one-pot meals, flavored with fragrant spices, are cooked and served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of deliciously authentic recipes you will find some of the best-loved classics of the Moroccan kitchen. These hearty one-pot meals, flavored with fragrant spices, are cooked and served from an elegant, specially designed cooking vessel, also called a tagine. In Ghillie Basan's collection of deliciously authentic recipes you will find some of the best-loved classics of the Moroccan kitchen, such as the sumptuous Lamb Tagine with Dates, Almonds, and Pistachios, and the tangy Chicken Tagine with Preserved Lemon, Green Olives, and Thyme. Also included are less traditional but equally delicious recipes for beef and fish—try Beef Tagine with Sweet Potatoes, Peas and Ginger or a tagine of Monkfish, Potatoes, Tomatoes, and Black Olives. Hearty vegetable tagines include Baby Eggplant with Cilantro and Mint, and Butternut Squash, Shallots, Sultanas, and Almonds. Recipes for variations on couscous, the classic accompaniment to tagines, are also given plus plenty of ideas for fresh-tasting salads and vegetable sides to serve as part of your Moroccan feast.