

# Mezze Assiettes Du Moyen Orient A Partager

Eventually, you will very discover a additional experience and talent by spending more cash. nevertheless when? pull off you resign yourself to that you require to acquire those all needs in imitation of having significantly cash? Why dont you attempt to get something basic in the beginning? Thats something that will guide you to comprehend even more with reference to the globe, experience, some places, when history, amusement, and a lot more?

It is your definitely own period to take effect reviewing habit. among guides you could enjoy now is **Mezze Assiettes Du Moyen Orient A Partager** below.

**Istanbul Cult Recipes** - Pomme Larmoyer 2016-11-23

Istanbul Cult Recipes invites you to explore an ancient and captivating city through its cuisine - a vast gastronomic culture spanning centuries and influences, from Europe, the Middle East, Central Asia and the Mediterranean. Istanbul's long-standing love affair with food is reflected in the delicacies on offer at all hours of the day and night. The streets of the city pulse with restaurants, cafes and street vendors - each selling their version of dishes beloved throughout Turkey: addictive street food; elegant and contemporary restaurant cuisine; and the fresh, healthy dishes cooked in homes across the country. The recipes mirror this diversity. Take your pick of lively Turkish breakfasts; linger over delectable little plates of meze; try your hand at making breads and kebabs sold from the city's food carts, and master the art of making sweets such as baklava, helva and, of course, the unctuous Turkish delight. With maps highlighting some of the author's favourite food destinations, and profiles on some of the city's proprietors and chefs, let Istanbul Cult Recipes envelop you in its passion for Turkish food.

[CANOES](#) - MAYLIS DE KERANGAL 2023-04-13

**Sumac** - Anas Atassi 2021-03-02

An ode to Syria, recipes from the Syrian kitchen, and to family and friends.

**The Latin American Cookbook** - Virgilio Martinez 2021-11-09

The most comprehensive and varied selection of recipes ever published from one of the most fascinating and diverse regions of the world - under the expert tutelage of globally renowned Peruvian chef, Virgilio Martinez

**Early Netherlandish School** - Martin Davies 1945

**The Little Book of Christmas** - Dominique Foufelle 2017-10-03

A collection of the stories, legends, and rituals surrounding Christmas, featuring colorfully illustrated lithographs. This festive follow-up to *The Little Book of Saints* and *The Little Book of Angels* explores the wonderful rituals and rich history surrounding Christmas. From the story of the nativity to the legends that have inspired beloved holiday traditions (like why Father Christmas arrives through the chimney), this collection includes Christmas customs from around the world. Beautifully illustrated with color lithographs taken from missals and prayer books, this joyful little book is a Christmas treasure for the whole family to gather around year after year.

[Big Book of Fashion Illustration](#) - Martin Dawber 2007-06-06

Intended for fashion illustrators and graphic designers, this book gives a variety of approaches, techniques, and styles for illustrating fashion with hundreds of images.

**Slow Food Nation** - Carlo Petrini 2013-10-08

By now most of us are aware of the threats looming in the food world. The best-selling *Fast Food Nation* and other recent books have alerted us to such dangers as genetically modified organisms, food-borne diseases, and industrial farming. Now it is time for answers, and *Slow Food Nation* steps up to the challenge. Here the charismatic leader of the Slow Food movement, Carlo Petrini, outlines many different routes by which we may take back control of our food. The three central principles of the Slow Food plan are these: food must be sustainably produced in ways that are sensitive to the environment, those who produce the food must be fairly treated, and the food must be healthful and delicious. In his travels around the world as ambassador for Slow Food, Petrini has witnessed firsthand the many ways that native peoples are feeding themselves without making use of the harmful methods of the industrial complex. He relates the wisdom to be gleaned from local cultures in such varied places as Mongolia, Chiapas, Sri Lanka, and Puglia. Amidst our crisis, it is critical that Americans look for insight from other cultures around the world and begin to build a new and better way of eating in our communities here.

**The Mezze Cookbook** - Salma Hage 2018-09-10

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.

**The Other Son** - Nick Alexander 2019-12-17

From the outside, Alice's marriage looks successful. It's true that Ken was never her first choice, but four decades in, she's learned to tolerate him. Their two sons have chosen their own paths, Tim as a successful banker and Matt a carefree globetrotter she can't keep up with. But when circumstances collide to make her question the life she's quietly accepted, Alice realises she's been lying to herself for years. It's time to stand up and put her own happiness first, but where do you begin when you've turned your back on everything? Alice craves the support of someone who understands her, but Tim won't take sides and his trophy wife won't give her the time of day. It seems the only person she can really rely on in her new start is herself. Unless ... Can her other son come through for her? Matt's been travelling so long that she barely knows which continent he's on. But could his experience as the black sheep of the family be just what she needs to finally reveal the secret she's bottled up for years--and find the happiness she gave up on so long ago?

**The Lebanese Cookbook** - Salma Hage 2019-06-12

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.

**Princes & Paupers in the English Church, 1500-1800** - Rosemary O'Day 1981

[Suspended Passion](#) - Marguerite Duras 2016

In 1987 the Bolognese journalist Leopoldina Pallota della Torre met the 73-year-old Marguerite Duras at her flat in the Saint-Germain-des-Pres district of Paris, after sustained efforts to persuade the author to grant her an interview. Subsequently, Duras accorded a whole series of interviews to the young Italian and the result was the publication in 1989 of *La Passione sospesa*, a book which strangely failed to attract the attention of French publishers at the time. Twenty-four years later, the Italian text was rediscovered, rendered into French, published by Les Editions du Seuil and received with acclaim as a major literary event. It was hailed by the critic of the *Nouvel Observateur* as Duras's "secret confession." In its revealing pages, Duras speaks freely on an extraordinary range of subjects: her life as a writer, the cinema, her friendship with Francois Mitterand, her well-known if rather incongruous love of television, her alcoholism, Chekhov and his 'music of silence', football (it triggers a strong sense of 'humanity'), her literary contemporaries (they 'envy' her), Jean-Paul Sartre (responsible for

'France's cultural and political backwardness'), Jacques Lacan (she couldn't make much of his writings), God (is it really possible to be a total unbeliever?) and, most significantly of all perhaps, her childhood in pre-war Vietnam and the influence of her family, with particular insights into a mother she describes as mad and pessimistic and an elder brother who seems to have been a constant figure of menace.

[The Palestinian Table](#) - Reem Kassis 2017-10-23

Authentic modern Middle Eastern home cooking - 150 delicious, easy-to-follow recipes inspired by three generations of family tradition. While interest in Middle Eastern cuisines has blossomed, the nuances and subtleties of Palestinian food are still relatively unexplored. In *The Palestinian Table*, Reem Kassis weaves a tapestry of personal anecdotes, local traditions, and historical context, sharing with home cooks her collection of nearly 150 delicious, easy-to-follow recipes that range from simple breakfasts and quick-to-prepare salads to celebratory dishes fit for a feast - giving rare insight into the heart of the Palestinian family kitchen.

[Ze French Do It Better](#) - Frédérique Veysset 2019-04-17T00:00:00+02:00

Are the French masters at self-promotion, or is there really something behind all that bravado? From fashion to food to the art of seduction — why do we all want their *je ne sais quoi*? And, *sacrebleu*, how do we get it? With tongue-in-cheek humor, this savvy guide takes us on a tour de France rich in history, anecdotes, and *crème-de-la-crème* addresses. The authors introduce us to seven French "tribes" and divulge their most enviable Gallic secrets, from what to take to dinner and why you should never arrive on time, to why written correspondence — from the thank you note to the sexy text — is everything. Covering wardrobe essentials and personal style advice, cult houseware products and infallible recipes, life-enhancing customs and *faux pas* to avoid, this indispensable guide filled with insider scoops unlocks — at last — the secrets for celebrating *la vie en rose*.

[Citizenship and Identity](#) - Engin F Isin 1999-12-07

*Citizenship and Identity* provides an introduction to key debates in sociology and social and political theory on postmodernization and globalization through a critical examination of the often contested concepts of citizenship and identity. The detailed introductory discussion of the relation between the civil and the political, between recognition and redistribution, gives a comprehensive vocabulary for understanding recent and on-going debates. Using the work of T.H. Marshall to frame the discussion of how diasporic, technological, ecological, cosmopolitan, sexual and cultural rights expand the definition of citizenship, the book shows how, in turn, civil, political and social rights have been transformed by postmodernization and globalization. Lucid and comprehensive, *Citizenship and Identity* will be essential reading for students and researchers in sociology, social and political theory and cultural studies.

[Sunset Cocktails](#) - 2021-08-17

From golden ice cubes to crepuscular charcoal dust: sunset-inspired cocktail recipes to enliven that special hour This book is an invitation to transform the simple contemplation of a well-mixed cocktail into a sensory experience of "drinking the sunset." In 2020, French artist and architect Guillaume Aubry (born 1982) asked the celebrated Paris-based American mixologist Sterling Hudson to translate his artistic research on sunsets into cocktail recipes. Based on Aubry's research and Hudson's expertise, *Sunset Cocktails* presents 12 cocktails inspired by the beauty of a sunset, from the dazzling "Regulus," whose saffron ice cube glows gold once submerged in vermouth, to the "Grand Soir," a liquid sunset that infuses a dusting of charcoal into a crisp glass of vodka. With luxurious full-color photographs of the cocktails and the sunsets that inspired them, this volume encourages readers to consider mixology as a creative form of expression in the larger context of art history; in addition to Aubry's own writing on the subject, Japanese poet Ryoko Sekiguchi provides a luminous afterword to prepare readers' imaginations for an aesthetic and gustatory experience. A small-format, easily accessible volume, *Sunset Cocktails* presents Aubry and Hudson's collaboration with a uniquely poetic flair, encouraging readers to reflect upon society's relationship with sunsets and our collective aesthetic experience of quotidian moments of beauty, whether those manifest as a sunset, a fancy cocktail, or both.

[Cookie Love](#) - Jean Hwang Carrant 2019-08-20

In *Cookie Love*, Jean Hwang Carrant reveals the secrets of how to make the ultimate cookies. Owner of a cookie shop in Paris, Jean is an expert cookie-maker and has all the best flavors up her sleeves. Try classics, such as Snickerdoodle or Chocolate Chip, as well as creative alternatives like Beer, White Matcha, or Choc Pecan Cranberry. As well as this,

*Cookie Love* also contains extra tricks to make cookies even more special in recipes such as Cookie Shots, Ice Cream Cookie Sandwiches, and Gingerbread Men. Whether you are looking for a tried and tested classic or a cookie with more unusual flavors, this book has you covered

[Greece: The Cookbook](#) - Vefa Alexiadou 2017-03-20

*Greece: The Cookbook* is the definitive work on the rich and fascinating cooking of modern Greece. *Greece: The Cookbook* is the first truly comprehensive bible of Greek food in English. Rapidly increasing in popularity, Greek food is simple to prepare, healthy and delicious, and, more than most other cuisines, bears all the hallmarks of the rich cultural history of the land and sea from which it is drawn. It is the original Mediterranean cuisine, where olive oil, bread, wine, figs, grapes and cheese have been staples since the beginnings of Western civilization. With hundreds of simple recipes by Vefa Alexiadou, the authoritative grand dame of Greek cookery, the book also includes information on regional specialities, local ingredients and the religious and historical significance of the dishes, and is illustrated with 230 colour photographs. *Greece: The Cookbook* is the definitive work on the rich and fascinating cooking of modern Greece.

[Animals](#) - 2016

Know someone who loves creatures? Animal lovers will fixate on this giant book presenting thirty-two big, bold images of friendly beasts. From a star of children's design in Sweden comes an exquisite array of animals rendered with whimsy and stylish splendor. Every oversize page highlights a different specimen, from an adorable sheep to an elegant flamingo, from an endearing hippo to a silly-looking snake. Each animal's name appears in a different eye-catching type treatment, making for an attractive graphic keepsake sure to find a prominent place in nurseries and bookshelves everywhere.

[Soup for Syria](#) - Barbara Abdeni Massaad 2015-10-15

The world has failed Syria's refugees and some of the world's wealthiest countries have turned their backs on this humanitarian disaster. Syria's neighbours—Lebanon, Jordan, Turkey and Iraq—have together absorbed more than 3.8 million refugees. The need for food relief is great and growing. Acclaimed chefs and cookbook authors from all corners of the world have come together to help food relief efforts to alleviate the suffering of Syrian refugees. Each has contributed a recipe to this beautifully illustrated cookbook of delicious soups. Contributors include: Joe Barza, Mark Bittman, Anthony Bourdain, Sally Butcher, Alexis Couquelet, Aglaia Kremenzi, Carolyn Kumpe, Greg Malouf, Yotam Ottolenghi, Claudia Roden, Ana Sortun, Sami Tamimi, Alice Waters, Paula Wolfert, and many others. Profits from the sale of this cookbook will be donated to help fund food relief efforts to Syrian refugees.

[The Middle Eastern Vegetarian Cookbook](#) - Salma Hage 2016-04-11

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.

[The NoMad Cocktail Book](#) - Leo Robitschek 2019-10-22

JAMES BEARD AWARD WINNER • An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas. Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than 100 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white illustrations). Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad



Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

*Networking Culture* - Gudrun Pehn 1999-01-01

A global approach to the subject of cultural networks at state, regional and city level.

**Mouneh** - Barbara Abdeni Massaad 2018-06

PRESERVING FOOD AND CULTURE THE LEBANESE WAY -- The very best memories connecting us to time and place are often stimulated by the tastes and smells of our childhood. Freshly-baked bread, hot from the oven, sweet homemade jam dribbling down our chins, or the burst of flavor in each dried grape?these memories bring a smile to our faces even as they call to mind the people who made them possible. Do you remember working alongside your grandmother as she lovingly preserved garden-fresh foods to set back for the winter? You watched Jiddo (grandfather) patiently prepare his arak, but could you reproduce his efforts from memory? Are you lucky enough that they kept written records of recipes gleaned from family history and years of experience? If so, count yourself among the very fortunate minority. The reality for many of us is that we no longer enjoy such a strong connection to our culinary roots. As much as we might wish the contrary, the beauty and simplicity of home-preserved pantry items, the mouneh, taken for granted during our childhood, often seems a lifetime away. In Barbara Abdeni Massaad's book, *Mouneh: Preserving Foods for the Lebanese Pantry*, we've been thrown a lifeline to a piece of our cultural and culinary identity. So many things we would love to recreate for our own families become possible within these pages, thanks to the author's diligent research, stunning photography, simply presented instructions and delightful stories.

**The Arabesque Table** - Reem Kassis 2021

Much-loved author and James Beard nominee Reem Kassis presents an acclaimed and unique collection of original contemporary recipes tracing the rich history of Arab cuisine.

**Mezze** - Salma Hage 2018-09-27

Explorez la richesse de la cuisine du Moyen-Orient au fil de plus de 135 recettes à partager, à base de viande, de poisson et de légumes. Entre tradition et modernité, *Mezze* illustre avec gourmandise le mariage entre nourriture et convivialité. L'ouvrage propose également des suggestions d'assortiments de mezze, ainsi qu'un glossaire des ingrédients.

*Cairo* - Max Rodenbeck 2017-10-04

From a noted journalist who has spent much of his life in Cairo, here is a dazzling cultural excavation of that most ancient, colorful, and multifaceted of cities. The seat of pharaohs and sultans, the prize of conquerors from Alexander to Saladin to Napoleon, Cairo--nicknamed "the Victorious"--has never ceased reinventing herself. With intimate knowledge, humor, and affection, Rodenbeck takes us on an insider's tour of the magnificent city: its backstreets and bazaars, its belly-dance theaters and hashish dens, its crowded slums and fashionable salons, its incomparably rich past and its challenging future. *Cairo: The City Victorious* is a unique blend of travel and history, an epic, resonant work that brings one of the world's great metropolises to life in all its dusty, chaotic beauty.

**The Silver Spoon Classic** - The Silver Spoon Kitchen 2019-09-18

A luxurious collection of the best recipes from the world's leading Italian cookbook - with all new photography and design First published in 1950, *Il Cucchiario d'Argento*, or its English-language offspring *The Silver Spoon*, is the ultimate compilation of traditional home-cooking Italian dishes. In this all-new luxurious book, *The Silver Spoon Classic* features 170 of the very best-of-the-best recipes from Italy's incredibly diverse regions. Carefully selected from Phaidon's *Silver Spoon* cookbooks, which have sold more than one million copies worldwide, this new collection features exquisite photography of the dishes, is replete with elegant double ribbons for easy reference, and a sumptuous design and package, which makes for an ideal gift or keepsake for the amateur and serious chef. With dishes for all tastes and seasons, *The Silver Spoon Classic* is the definitive guide to preparing the most important, authentic, and delicious Italian recipes.

**Thereby Hangs a Tail** - Spencer Quinn 2013

Bernie Little and his canine companion, Chet, are private investigators. Both have had some setbacks in life - Bernie in combat, Chet in K-9 dog-training school - but together they make up a team like no other. In *Thereby Hangs a Tail*, Bernie and Chet are hired to investigate threats made against an unlikely target - a pretty, pampered show dog ...

**Animals in Islam** - Basheer Ahmad Masri 1989

*Outcast Europe* - Sharif Gemie 2011-11-17

The period of the 'long' Second World War (1936-1948) was marked by mass movements of diverse populations: 60 million people either fled or were forced from their homes. This book considers the Spanish Republicans fleeing Franco's Spain in 1939, the French civilians trying to escape the Nazi invasion in 1940, and the millions of people displaced or expelled by the forces of Hitler's Third Reich. Throughout this period state and voluntary organisations were created to take care of the homeless and the displaced. National organisations dominated until the end of the war; afterwards, international organisations - the United Nations Relief and Rehabilitation Agency and the International Refugee Organisation - were formed to deal with what was clearly an international problem. Using case studies of displaced people and of relief workers, this book is unique in placing such crises at the centre rather than the margins of wartime experience, making the work nothing less than an alternative history of the Second World War.

**Preserving the Japanese Way** - Nancy Singleton Hachisu 2015-08-11

*Preserving the Japanese Way: Traditions of Salting, Fermenting, and Pickling for the Modern Kitchen* offers a clear road map for preserving fruits, vegetables, and fish through a nonscientific, farm- or fisherman-centric approach. An essential backdrop to the 125 recipes outlined in this book are the producers and the artisanal products used to make these salted and fermented foods. The more than 350 arresting photos of the barrel maker, fish sauce producer, artisanal vinegar company, 200 hundred-year-old sake producer, and traditional morning pickle markets with local grandmas still selling their wares document an authentic view of the inner circle of Japanese life. Recipe methods range from the ultratraditional— Umeboshi (Salted Sour Plums), Takuan (Half-Dried Daikon Pickled in Rice Bran), and Hakusai (Fermented Napa Cabbage)—to the modern: Zucchini Pickled in Shoyu Koji, Turnips Pickled with Sour Plums, and Small Melons in Sake Lees. *Preserving the Japanese Way* also introduces and demystifies one of the most fascinating ingredients to hit the food scene in a decade: koji. Koji is neither new nor unusual in the landscape of Japan fermentation, but it has become a cult favorite for quick pickling or marinades. *Preserving the Japanese Way* is a book about community, seasonality as the root of preserved food, and ultimately about why both are relevant in our lives today. "In Japan, pickling, fermenting, and salting are elevated as a delicious and refined art form, one that Nancy Singleton Hachisu has mastered. This is a gorgeous, thoughtful—dare I say spiritual—guide to the world of Japanese pickling written with clarity and a deep respect for technique and tradition. Nancy understands that salting cherry blossoms and drying squid aren't just about preserving foods—it's about preserving a way of life." —Rick Bayless, author of *Authentic Mexican* and owner of Frontera Grill "In her first gorgeous book, Nancy delved into the soul of Japanese country cooking. In this stunning new volume, we are introduced to the myriad ways of preserving and fermenting that, like the writing and photography, highlight the gentle elegance and beautiful patience of Japanese cookery." —Edward Lee, author of *Smoke & Pickles* and owner of 610 Magnolia "Even if you never yearned to make your own miso or pickle your own vegetables, this beautiful book will change your mind. It's almost impossible to flip through these pages without wanting to join Nancy Singleton Hachisu in the lovely meditation of her cooking. This book is unlike anything else out there, and every serious cook will want to own it." —Ruth Reichl, author of *Tender at the Bone* and former editor-in-chief of *Gourmet Magazine*

**The Suffering of the Immigrant** - Abdelmalek Sayad 2018-03-19

This book is a major contribution to our understanding of the condition of the immigrant and it will transform the reader's understanding of the issues surrounding immigration. Sayad's book will be widely used in courses on race, ethnicity, immigration and identity in sociology, anthropology, cultural studies, politics and geography. an outstanding and original work on the experience of immigration and the kind of suffering involved in living in a society and culture which is not one's own; describes how immigrants are compelled, out of respect for themselves and the group that allowed them to leave their country of origin, to play down the suffering of emigration; Abdelmalek Sayad, was an Algerian scholar and close associate of the French sociologist Pierre Bourdieu - after Sayad's death, Bourdieu undertook to assemble these writings for publication; this book will transform the reader's understanding of the issues surrounding immigration.

**Liguria: The Cookbook** - Laurel Evans 2021-09-28

This book presents to an American audience the cuisine of Liguria—the Italian Riviera—full of dishes that are inventive, inherently seasonal, waste-conscious, plant-forward, and geared toward the home cook.

Italian cuisine never goes out of style. Yet while many are familiar with various regional cuisines of Italy, one of its most gastronomically rich regions has been largely overlooked: Liguria, home of focaccia, pesto, and the Cinque Terre. Award-winning author and food writer Laurel Evans has been immersed in the cuisine of Liguria for 15 years, ever since her Italian boyfriend (now husband, and the photographer for this book) brought her to his family's hillside villa in Moneglia on the Mediterranean coast. There, Evans immersed herself in kitchens, restaurants, and markets, building relationships with the chefs, shopkeepers, producers, and nonne who drive the local cuisine. This book showcases all that she discovered: a cuisine that is beautiful but humble, plant-based and waste-conscious at its core, with a particular spirit and history that she unravels for readers new to the region. From the ultimate pesto, to the definitive focaccia recipe coaxed out of local bakers, to recipes for lesser-known Ligurian specialties like Cappon Magro, *Liguria: The Cookbook* offers readers a personal journey into the heart of the cuisine of this timeless yet ever-evolving region.

**Bethlehem** - Abdelfattah Abu Srouf 2017-12-21

The beautifully spiced "upside-down" dish, Maqlouba, and rosewater-scented ma'moul date cookies are just some of the perfect dinner party recipes in Bethlehem that have been handed down through generations of Palestinians. From healthy, warming soups to mouth-watering, syrupy "helwa" sweets, the authors have gathered recipes and interviews from the residents of Aida refugee camp, Bethlehem to give the reader a glimpse into daily life there as Palestinian land and culture is being rapidly eroded. This beautiful cookbook features the well-loved Palestinian recipes for breads and pastries; meze salads and dips, vegetable dishes and a range of interesting ways to cook and stuff leaves such as vine and mallow leaves. Includes metric measures.

**Dark Symphony** - Christine Feehan 2003-02-25

In this thrilling novel in the #1 New York Times bestselling Carpathian series, Christine Feehan presents the story of one of the oldest Carpathians as he meets the woman meant to be his... Blinded and scarred in a terrible accident, Antoinetta Scarletti made music that thrilled the world with its beauty and passion. Descended from a long line of psychics, Antoinetta has learned to rely on her other senses to "see" the world around her, but nothing could have prepared her for Byron. He came to her, drawn by her music, and became her secret obsession. Others fear him, sensing that he is dangerous—a predator—but for Antoinetta he is her ultimate fantasy, her dream lover. He woos her with kisses full of erotic allure, whispering that she is his light, his salvation. Byron has waited an eternity for her, and he will let nothing stand between him and the woman born to be his lifemate...

**Eat, Habibi, Eat!** - Shahir Massoud 2021-05-04

100 recipes to celebrate the bold flavors, bright colors, and fresh tastes of the Middle East. In Arabic, "habibi" translates to "my darling," and it is this loving endearment, reserved for the closest friends and family, that permeates every recipe that Canadian-Egyptian chef and television host Shahir Massoud has to offer. Sharing mouthwatering street foods and

casual everyday staples, as well as new interpretations of traditional dishes, *Eat, Habibi, Eat!* encourages you to explore the rich spices and irresistible dishes of the Middle East at home. And Shahir's personal stories, all told in his warm and playful voice, are just as captivating as his food (you'll burst out laughing at his mother's insistence that the Egyptian people would never forgive him if he altered the definitive recipe for ful mudammas). Combining his family's heritage meals with his French and Italian chef training, Shahir teaches you how to build the ultimate Egyptian pantry using some special food items, but mostly ingredients that can be found at your local grocery store. From there, you'll dive in to the over 100 mouthwatering recipes for every meal and time of day. From classic mainstays like Shakshuka, Shawarma and Fattoush Salad, to modern plates like Chickpea Fries with Harissa Mayo and Coffee and Coriander Beef Ribs with Pomegranate BBQ Sauce, *Eat, Habibi, Eat!* is a feast for the eyes and the taste buds. Whether you already love Middle Eastern cuisine or have never heard of sumac before, Shahir's sumptuous book will inspire you to try something new in the kitchen and have fun doing it.

**Middle Eastern Sweets** - Salma Hage 2021-08-05

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.

**Gilles & Boissier** - Dorothee Boissier 2021-09-07

The French design duo Gilles & Boissier presents their sumptuously chic interiors and the artistic inspirations behind them. In 2004, Patrick Gilles and Dorothee Boissier—partners both at work and in life—founded their Paris-based interior design studio and furniture line, Gilles & Boissier. The maturity of their style, their simple yet sophisticated aesthetic, and the cinematographic compositions of their interiors allowed the brand to quickly ascend and gain reputation. Front-page designers in the world of interiors, they create projects for private clients and luxury brands all over the world. A unique celebration of their approach to contemporary design, this debut monograph centers on the duo's love of art, and how this shared passion has inspired their interiors. The designers present the inspirations behind their most renowned projects: the much-lauded Baccarat Hotel in New York is an ode to sensual, maximalist style; a palatial private residence on Italy's Lake Como emerges as a study of classical beauty; while a traditional French vacation home in Biarritz comes alive amidst lively pieces by Wolfgang Tillmans, among others. Part interior design monograph, part art book, this new volume will appeal to anyone with an interest in visual arts and stylish French interiors.