

Egyptian Cooking



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著者:Abdenmour, Samia/ Waite, Graham (PHT)

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Since its original publication twenty years ago, Samia Abdenmour's *Egyptian Cooking* has become a true classic - a must-have cookbook for anyone who wants to eat as the Egyptians do. From hearty staples like foul midammis (stewed fava beans) and kushari (a mix of pasta, rice, and lentils under a rich tomato sauce) to more complex meals such as roast leg of lamb and baked stuffed fish, *Egyptian Cooking* runs the gamut of the national cuisine. Now, in this revised and expanded edition, Abdenmour has added over eighty new recipes from all over the Middle East, including some of the most popular dishes from the Levant, the Gulf, and North Africa. With some 480 recipes and mouthwatering color photographs, this versatile guide gives users a wide array of basic meals and sumptuous dishes. With entries organized under the categories of Mezze, Breakfast, Main Courses, Sweets and Desserts, and Beverages, *Egyptian Cooking* offers a comprehensive collection of Middle Eastern recipes in one volume. Spiral-bound for easy accessibility while cooking, this practical handbook offers detailed advice on shopping, food preparation, and unusual ingredients, as well as the Arabic names for individual items and recipes. Ideal for the novice as well as the experienced cook, this expanded edition of an Egyptian bestseller is the ideal introduction to cooking this delicious cuisine at home.

作者介绍:

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