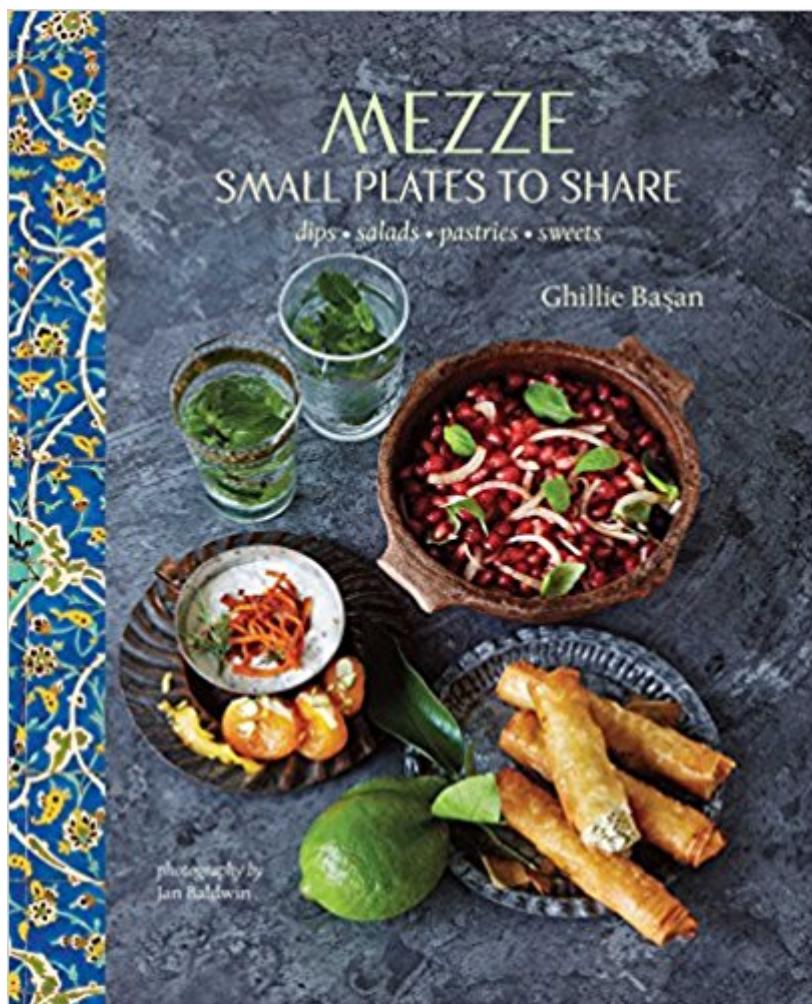


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# Mezze: Small Plates To Share



## Synopsis

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. An ancient tradition, mezze is the heart and soul of modern culinary life in Turkey and the Middle East. The word *Mezze* (in Turkey and Syria and Lebanon) is thought to have derived from the Persian *Mazza* meaning *taste* or *relish* which is exactly what it is •something tasty •designed to be savored with a glass of tea, wine or beer, a fruit sherbet, or a yogurt drink with the aim of pleasing the palate, not to fill the belly. 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 savoury or sweet but always utterly delicious. In this book, you'll discover such exciting recipes as Orange and Date Salad with Chiles and Preserved Lemon; Vine Leaves stuffed with Aromatic Rice; Hot Hummus with Pine Nuts and Chilli Butter; Savory Pastries filled with Feta and Herbs; Baby Saffron Squid stuffed with Bulgur and Zahtar; and Stuffed Dates in Clementine Syrup •nothing beats the magic of mezze.

## Book Information

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## Customer Reviews

Ghillie Basan has worked in different parts of the world as a cookery writer, restaurant critic and journalist. She is Cordon Bleu trained and 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 BBC Good Food Magazine and she is the author of the bestselling “Tagine”, “Flavors of the Middle East”, and “Vegetarian Tagines and Couscous” for RPS.

I had one other book by Ghillie Basan and was very happy with her exquisite approach to Middle Eastern cooking. I bought Mezze and I am totally blown away. I could give her more stars if there were more available. Highly recommended.

very good recipes.

Great item speedily delivered.

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