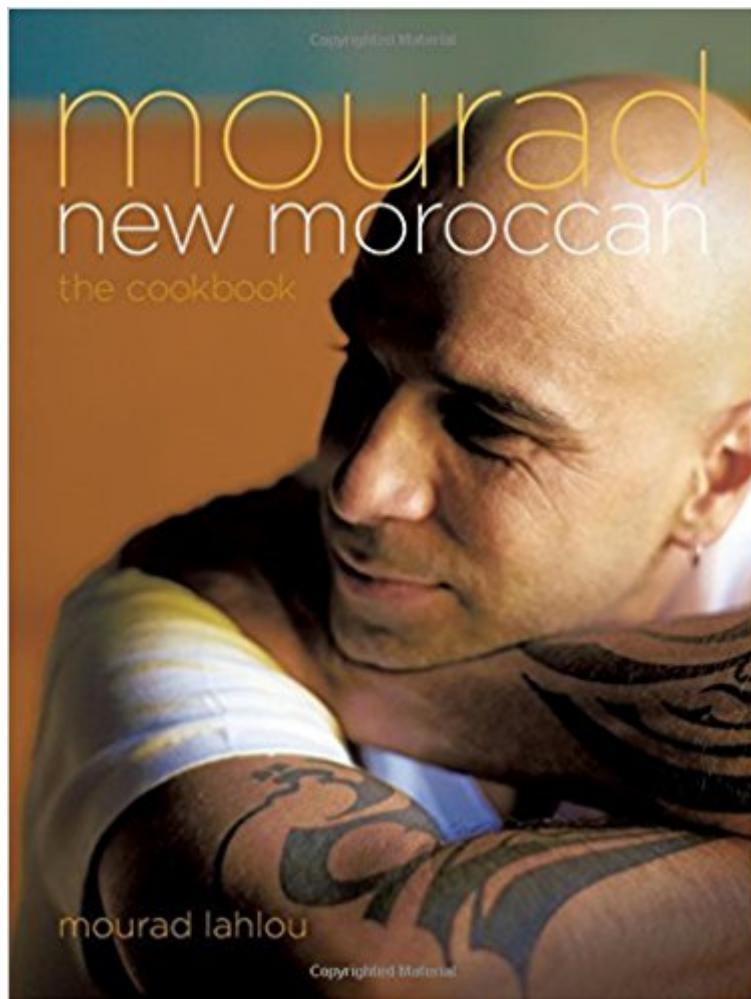


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# Mourad: New Moroccan



## Synopsis

A soulful chef creates his first masterpieceWhat Mourad Lahlou has developed over the last decade and a half at his Michelin-starredÃ  ª San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tirelessÃ  ª exploration of his curious mind. His book is anything but a dutifully Ã¢ ªauthenticÃ¢ ª ¦theÃ  ª basteeya, the couscous, the preserved lemons, and much more. But Mourad adaptsÃ  ª them in stunningly creative ways that take a Moroccan idea to a whole new place.Ã  ª The 100-plus recipes, lavishly illustrated with food and location photography, andÃ  ª terrifically engaging text offer a rare blend of heat, heart, and palate.

## Book Information

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## Customer Reviews

Winner, Northern California Independent Booksellers Book of the Year Award for Food Writing Best Cookbooks of the Year, Good Morning America Best Books of the Year, Publishers Weekly Ã¢ ªIntoxicating.Ã¢ ª ¦San Francisco Chronicle Ã  ª Ã¢ ªEvery once in a while, a fabulous cookbook shows up that takes you into an entirely new world. . . . Mourad LahlouÃ¢ ª ¦s beautiful debut cookbook, Mourad: New Moroccan, belongs in this exalted category.Ã¢ ª ¦BookPage Ã  ª Ã¢ ªLahlou takes Moroccan classics, such as couscous and preserved lemons, and adapts them in new and unusual ways.Ã¢ ª ¦Ã¢ ª ¦Publishers Weekly, starred review

Arriving in California from Marrakesh in 1985 to go to college, a homesick young Mourad Lahlou began to channel memories of watching his mother and aunts as they prepared traditional Moroccan dishes at home. He started to cook for himself, then for friends, and then for friends of friends. He completed a master's degree in macroeconomics, but the lure of the kitchen pulled him from his doctorate, and he opened his first restaurant, in San Rafael, California, in 1997. He then opened the decidedly modern Aziza, named after his mother, in San Francisco in 2001, to international acclaim. In 2009, he won Iron Chef America by the largest margin in the history of the show.

This is an outstanding book, offering an authentic take on cooking Moroccan food in the USA. The author is a Moroccan native with an almost Zen-like take on the essence of Moroccan food without access to a Moroccan souk. The chapter on couscous alone is worth the purchase price and more. It is on a par, IMO, although in a different and definitely more modern way, to Paula Wolford's tour de force on the subject, Couscous and other good food from Morocco, which I personally own and use regularly. Mourad's New Moroccan should be a serious contender for a James Beard award. Major props to Chef Lahlou, and thank you for the wonderful meals!

Obsessed. I live near Lahlou's restaurant Aziza, and it deserves all of the accolades it has received. If you live in, near, or have a chance to visit SF, Aziza is a must. Some of the dishes found on the menu (which rotates frequently) are in this book. I particularly fell in love with a piquillo almond spread at the restaurant and was delighted the recipe was in this cookbook. The spread and the accompanying flatbread turned out just as they tasted at the restaurant, a testament to the author and not my skills as a cook. The stories about Morocco and the passion the chef exhibits with respect to spices is inspiring. An enjoyable read and beautiful cookbook. Just wonderful.

My family and I have been going to Aziza (Mourad's restaurant) since 2007 and have savored every mouthful. We have witnessed its evolution from a nice neighborhood place with hearty soulful Moroccan food to the gastronomic creative force it is today, without losing its integrity or forsaking its best dishes like the basteeya or lamb shanks. So, I was thrilled when I received this beautiful cookbook as a birthday present last week. And I have barely put it down since then (only to make lamb shanks, spiced prunes, preserved lemons, etc...). Not only are the completed dishes delectable, but Mourad's methodical instruction is exquisitely precise and in the best format I've seen in any cookbook (and I have at least 50). And includes wonderful technique tips as well, such

as how to properly handle phyllo so it doesn't dry up or curl when cooked. His description of the origin of many of the dishes and his childhood memories of learning to cook from his grandparents will transport you there. We all have favorite recipes we go to for comfort foods and other ones for entertaining; the recipes in this book hit both categories at once.

Aliza has been my favorite San Francisco restaurant since it first opened. Having traveled extensively in Morocco, falling in love with its people and cuisine, I thoroughly enjoyed reading this cookbook. The stories of Mourad's childhood and introduction to food was especially interesting. I highly recommend this cookbook to anyone wanting interested in the cuisine of north Africa.

This is a beautiful book filled with personal, insider home cooking information, culture and background. I enjoyed the entire holistic approach to Moroccan cooking and the opportunity to look inside its authenticity; beautiful photography as well. I also enjoyed trying some of the recipes, although I cut back on the amounts suggested for the spices so I could enjoy the flavor without having too much heat....a personal preference. Mourad Lahlou seems like an interesting, enchanting person and it would be a treat to someday be able to visit his restaurant. I think I'll also buy another book on cooking with the tagine but I'm glad I read this one first for all the wonderful background information.

This is the only cookbook I have ever read cover to cover. Mourad's love for family and food really shines through in his descriptions and photos. I have made about 4 recipes and have found each to be perfect.

10 stars if I could.....What an amazing job researching this cuisine and breaking it down in a gracious way! Thank you for the love you have for food. What a tremendous effort! I am Moroccan Berber, and very proud of this book. Everything is just perfect! This guy just nailed the subject. It's perfect. Thank you chef for a job well done, Joe

Moroccan meets California cuisine in this delightful cookbook by this accidental yet now reknowned chef. The book begins with seven cooking classes on the building blocks of Moroccan cooking. The instructions on creating spice blends are integral to the cooking you will master from this warm and generous master chef. The book is well written, easy to follow, with ample beautiful photos which inspire one to recreate those spendid dishes. A great gift for any adventuresome chef in your life

(and purchasing it for him/ her would be enlightened self interest).

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