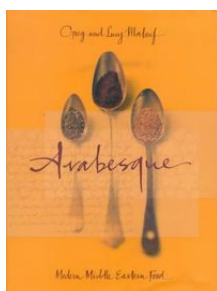


ARABESQUE

Greg Malouf is widely admired as one of Australia's most innovative and influential chefs. His passion for the food of his Lebanese heritage, combined with his extensive travels, have led him to forge a modern Middle Eastern cuisine. Arabesque, co-written with Lucy Malouf, is a much-loved guide to the food of the Middle East. From apricots to cous cous, pomegranates to silverbeet, this book...



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Arabesque

Author	Greg Malouf
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Filesize	0 bytes
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Reader's Opinions

I wanted to like this book - the title and a quick glance seemed full of promise - but I found the layout annoying - the recipes seem to disappear within the book. Maybe if I was a more dedicated foodie wanting to immerse myself more in modern 'Arabic' (via Australia) food culture I might have liked it more.

My take on recipe books is that if a book gives me one good thing, one food parcel that adds to my life it's been worth it. Why should it not be worth \$40, one fine recipe? This book passes that test, its baba ghannooj and tabbouleh are the best I've come across. Still, there is something about this book that misses...