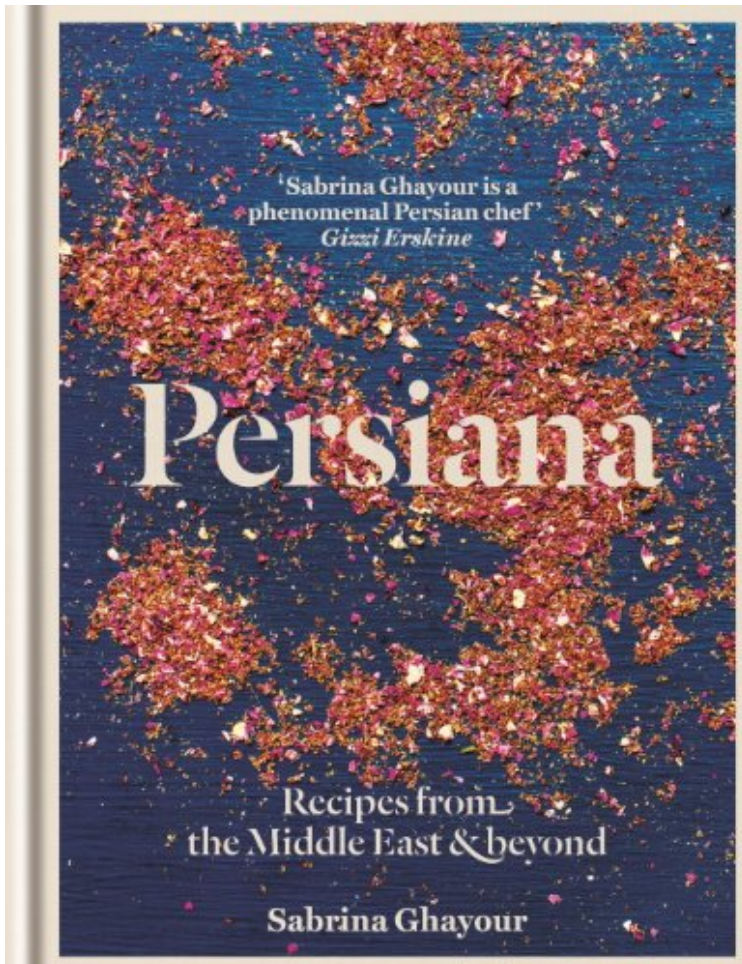


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Persiana: Recipes from the Middle East beyond (English Edition)



Par Sabrina Ghayour
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treasure trove of good food! Within these pages, the cook will find recipes for tagines, soups, stews, salads and plenty of sweet treats. Through the pages of *Persiana*, Sabrina delivers the Eastern promise in its delicious, gastronomic form. If you want to eat like an Arabian Knight, then start here...but be sure to stock up on cinnamon, cumin and coriander... (Raymond Blanc) Sabrina Ghayour is a phenomenal Persian chef. (Gizzi Erskine) Sabrina cooks the kind of food I love to eat: lots of flavours distilled out of love and generosity. In this book Sabrina demystifies the use of spices. The Eastern promise is definitely delivered in her book and it will have a place on the shelves of my kitchen. (Bruno Loubet) This is Ottolenghi with rocket fuel (William Sitwell *The Times*) Loving *Persiana*. (Nigella Lawson) *The Golden Girl* (Shahesta Shaitly *Observer Food Monthly*) Completely dispels any notion that this style of cooking is long-winded and intimidating...brilliant for the novice, the time-poor and even the seasoned cook. (Eve OSullivan *Guardian*) Will have you salivating with Pavlovian gusto on page after page. (Independent) Worthy of becoming a kitchen shelf staple. (Food Travel) This book will delight fans of Ottolenghi-style food. (Waitrose Kitchen) Tehran-born Ghayour can help you load your table with incredible feasts. (Sunday Times *Travel Magazine*) Ghayour brings authentic recipes up to date using a handful of simple, easily acquired ingredients. (Weight Watchers) "This wonderful Persian-born chef is a master of the Middle East and her book is sumptuous, thrilling, learned and downright brilliant. (Tom Parker-Bowles *Mail on Sunday*) Unlike other Middle Eastern cookbooks, this one is easy to decipher, packed with lots of flavour and recipes are surprisingly easy to pull off. (Huffington Post) Ghayour helps the reader realise that the back of the store cupboard could be a magical haven for flavour... her love for each dish, whether it is steeped in Persian heritage or created in her own kitchen, shines through. You'll never look at a kebab in the same way again. (Charlotte Jones *Glam UK*) A gorgeously produced ode to richly spiced, exotic food from the Middle East and beyond. (A Little Bird) The latest doyenne of Persian food... there's a dashing Ghayour stamp on classic combos - think Persian saffron chicken or ras-el hanout chicken wraps. (Chloe Scott *Metro*) *Persiana* stands alone as a brilliant work of creativity... a captivating work. (John and Sally McKennas *Guides*) Sabrina... is on a mission to make the flavours of the Middle East accessible. (Sally Hughes *BBC Good Food*) The loveliest cookbook I've seen in a very long time. (Daily Mail (Ireland)) The most exciting debut cookbook of the year. (Sunday Telegraph *Stella*) The most appetising book. I want to eat every page of it. (Pierre Koffman) *Présentation de l'auteur* BEST COOKBOOK OF THE YEAR - *Observer Food Monthly Awards 2014* *Persiana*: the new must have cookbook. Sabrina Ghayour's debut cookbook *Persiana* is an instant classic... *The Golden Girl* - *Observer Food Monthly* A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb Sour Cherry Meatballs; Chicken, Preserved Lemon Olive Tagine; Blood Orange Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio Coconut Cake with Rosewater Cream. Sabrina's highly anticipated follow-up, *FEASTS*, is out now! **Special Bonus Chapter** Download an exclusive 'Little Bites' bonus chapter for FREE by searching 'Feasts: Little Bites' and get 12 extra recipes, exclusive to .