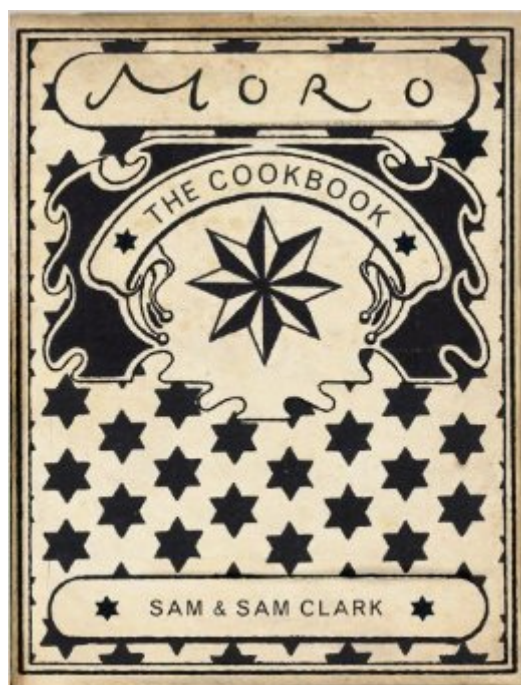


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# Moro: The Cookbook



## Synopsis

The Moro menu encompasses dishes that originated in Spain and dishes from the Muslim Mediterranean, two areas linked in history by the Moors' 700-year occupation of Spain. The book is much more than a simple catalogue of recipes; the chefs also communicate the romance and tradition inherent in each dish and their writing is informed by an intimate knowledge of long-established culinary and cultural traditions. In a market saturated with impersonal restaurant cookbooks, this book has a refreshingly different feel. It oozes character and is written and designed with palpable passion and insight.

## Book Information

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Average Customer Review: 4.3 out of 5 stars See all reviews (19 customer reviews)

Best Sellers Rank: #387,259 in Books (See Top 100 in Books) #57 in Books > Cookbooks, Food & Wine > Regional & International > African #93 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #197 in Books > Cookbooks, Food & Wine > Regional & International > European > Mediterranean

## Customer Reviews

This book is an absolute joy - obviously Sam & Sam really love their food; using all natural ingredients, (but not to the extremes of Crank's) they re-create the recipes they found during a 3-month trip round Spain, Morocco and Algeria, prior to setting up their 'Moro' restaurant in the UK. They bake their own sourdough bread every day, using their own sourdough yeast, make their own yogurt and somehow find ingredients that most of us have never heard of (but they give a comprehensive list of suppliers at the back). The recipes are simply described, with lots of practical advice and little anecdotes about their discovery of the recipes in tiny restaurants - for example, queuing up outside a hole in the wall that only sold lentil soup! But what a soup! Think Spain - think paella (usually a hotch-potch of rice and everything thrown in to produce a gluey mass) - but this book resets that impression with a series of recipes that are light, tasty, unusual and definitely NOT

stodgy! Beautifully illustrated and lovingly written, you really feel the atmosphere of the Spanish/Muslim cookery surrounding you as you get drawn, drooling, into this gorgeous book.

This is a fabulous book, with such depth and breadth each time you go back to flip it open something new catches your eye. That said, authenticity is prized over simplicity, and many of the dishes I enjoyed in Spain and wanted to recreate at home are surprisingly time-consuming if not complex to make - potatas bravas and potatas tortilla are 2 examples. However the rice dishes are outstanding and it's a wonderful education in using spices such as saffron and smoked paprika. This isn't a book for mid-week suppers or beginning cooks looking for everything condensed into a 5 easy steps. But the food it helps you produce is outstanding and it's a great couch read.

I'm not sure if it's just me but it seems like the authors from the UK are writing books that are much more than vehicles for their current pet project restaurant (unlike most name droppy American/New York chefs). To me Moro has a depth in its approach that is more akin to Bertolli's *Cooking by Hand* than Battalis *Babbo*. If you are hungering for a comprehensive exploration of the multi-facets of Spanish cooking at its simplest and least clichéd Moro is the book for you. Honestly it's worth it just for the mackerel recipe midway through the book. A butterflied fish cooked hot and quick and then dressed with olive oil, garlic and paprika. A revelation and a brilliant recipe for any struggling bistro chef to boot.

The backstory for this is supposed to be the Moorish influence on Spanish cooking. It starts out with Baba Ganoush, Tabbouleh, Falafel, and Kibbeh, but then then it moves into Croquetas de Jamon, Manteca Colorado, and a chestnut and chorizo soup, which is hard to align with Moorish cooking. That said, I can picture using about half of the recipes in this book, which is a lot higher percentage than most books. There are some excellent ideas here and some good side information. Also, the dry measures are in weight, rather than volume, making it a lot easier to duplicate. All of the measures are in metric, which might terrorize some, but is very straightforward. It has become hard to find measuring cups and kitchen scales that don't include metric. Oven temperatures are in C, F, and the weird British single digit settings.

I am thinking I maybe misread the description because it is not exactly what I thought it was going to be. The book itself is well-written and was in excellent condition (I purchased used from a 3rd party), but it was not exactly what I was looking for. There are a few recipes I'd like to try, but it has been

sitting on my coffee table for several weeks now and I haven't even finished the first read through. A lot of the recipes are too daunting for me as a cook....mostly because of being so time consuming or requiring multiple days to complete. As a cook, I am looking for things that are easy and nutritious and tasty. While these sound tasty and nutritious, they are often not quick meals to prepare. It reads more like a semi non-fiction novel with recipes thrown in than a cookbook. Again, I think it is more in how I understood the description rather than what the book itself is intended to be, but I was looking for something different.

superb - wish it was available for kindle..... but one of the best cookbooks out there... this book is filled with passion and I can stop rabbiting on actually - it's already famous. If you've been to a mate's house and they've prepared something that's at once clever and simple and all kinds of different... chances are it's from this book.

Moro is a great restaurant and the cook books are as well. They have expanded my cooking range. I go back to them again and again and on the rare occasion when I am in London I eat at the restaurant enjoying it each time.

A superb cookbook with fabulous recipes. I have eaten there and this restaurant is first rate. Wonderful book. Get it! M. Ross

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