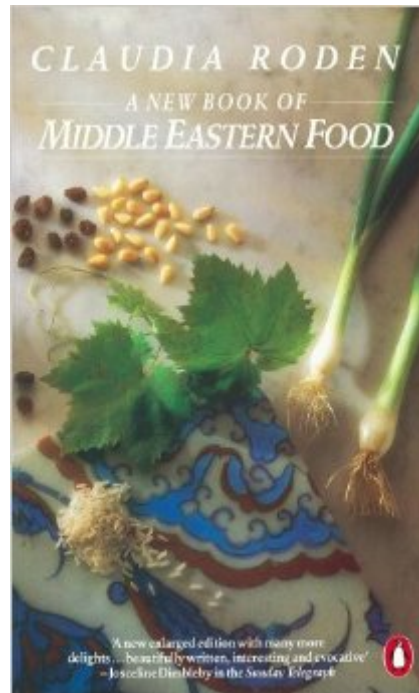


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New Book Of Middle Eastern Food Enlarged And Revised (Cookery Library)



Synopsis

Discover Claudia Roden's classic recipes in *The New Book of Middle Eastern Food*. In 1968, Claudia Roden wrote her *Book of Middle Eastern Food* for readers who had never eaten an aubergine, let alone cooked one. Today, Middle Eastern foods are enjoying amazing popularity, largely thanks to her books. Since the publication of her classic bestseller, Claudia Roden has continued to collect recipes and culinary wisdom from the Middle East, as a result of talking and writing to many people, tasting their food and watching them cook. *The New Book of Middle Eastern Food* is Claudia Roden's ultimate collection of recipes from the subtle, spicy, varied cuisines of the Middle East, ranging from inexpensive but tasty peasant fare to elaborate banquet dishes. Praise for Claudia Roden: 'Claudia Roden is no more a simple cookbook writer than Marcel Proust was a biscuit baker. She is, rather, memorialist, historian, ethnographer, anthropologist, essayist, poet ...' Simon Schama 'Every one of Claudia's books introduced us to a delicious new world' Sam and Sam Clarke 'Roden's great gift is to conjure up not just a cuisine but the culture from which it springs' Nigella Lawson 'Claudia Roden's writing has the fascination of her conversation. Her books are treasure-houses of information and mines of literary pleasures' *Observer* As well as writing cookbooks and presenting cooking shows on the BBC, Claudia Roden is also a cultural anthropologist based in the United Kingdom. Born and brought up in Cairo, she finished her education in Paris before moving to London to study art. With the publication of her bestselling classic, *A Book of Middle Eastern Food* in 1968, Claudia Roden revolutionized Western attitudes to the cuisines of the Middle East. Since then she has published nine other books, including the award winning classic, *The Book of Jewish Food*, and has won no fewer than six Glenfiddich awards for her writing. Her other books include *Arabesque*, *The Food of Italy*, *Mediterranean Cookery* and *The Food of Spain*.

Book Information

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Customer Reviews

Claudia Roden is one of the three great ladies of Mediterranean food writing, joining Elizabeth David and Paula Wolfert to make this cuisine one of the best reported centers of food interest in the English speaking world. The three connect in this book by Ms. David's being the avowed inspiration for Rodin's work and by Claudia Roden's citing Paula Wolfert's excellent book on couscous and referring to one of her other major works in the bibliography. It is also worth noting another literary connection in that the Alfred A. Knopf editor for this book is the acclaimed Judith Jones, the editor for Julia Child's landmark first books on French cuisine. While all of that makes this a noteworthy book with 'good connections', it is not what makes the book worth buying. As the title suggests, this book is a new and greatly revised edition of a volume first published in 1968. In this edition, much academic material, i.e. recipes derived from translations of old historical documents has been replaced and augmented by newer material from the Middle East. Ms. Roden clearly states that this is not a work of scholarship, but one should not take from that the feeling that these recipes are not the real thing. I am certain that like Ms. Wolfert, they are genuinely Middle Eastern recipes, made useable by the modern American or English cook. The meaning of 'Middle Eastern' in the title may not be exactly what a geographer or historian may mean by 'Middle Eastern' or roughly from Turkey to Egypt to Iran. Ms. Roden means primarily the region covered by the greatest advance of the Muslim rule and influence in the European Middle ages. Her four principle regions of concentration are: The earliest and 'the most exquisite and refined' is that of Persia, now Iran.

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