
Libanesische Kuchenschatze

Simply Lebanese
 Mouneh
 Lebanese Cuisine
 Taste of Lebanon
 Die libanesische Küche
 Lebanese Cuisine
 The Lebanese Heritage Cookbook
 From the Tables of Lebanon
 Lebanese Home Cooking
 Foods of the Lebanon
 Lebanese Vegetables
 Cooking the Lebanese Way
 Waddad's Kitchen, Lebanese Zest and Southern Best
 Cooking with Inspiration
 Feasts From the Middle East
 Lebanese Cooking
 Whispers from a Lebanese Kitchen
 Lebanese Cooking
 The Lebanese Cookbook
 Tayra's Lebanese and Mediterranean Kitchen
 Küchenschätze aus dem Libanon
 Lebanese Recipes
 Taste of Beirut
 Libanesische Küchenschätze
 Lebanese Cooking
 The Lebanese Cookbook
 Immer schon vegan
 Lebanese Cuisine
 Classic Recipes of Lebanon
 Lebanese Food and Cooking
 New Flavours of the Lebanese Table
 Alice's Kitchen
 A Lebanese Feast of Vegetables, Pulses, Herbs and Spices
 Immer wieder vegan
 Julie Taboulie's Lebanese Kitchen
 The Food and Cooking of Lebanon, Jordan and Syria
 Lebanese Main Dish
 Lebanese Cooking
 Die libanesische Küche
 Bayrut: The Cookbook

Libanesische Kuchenschatze

Downloaded from hmg.creci-rj.gov.br
 guest

MARCO EDEN

Simply Lebanese Interlink Books

Features over a hundred recipes that include lentil soup with tomatoes, calamari and coriander salad, five-spice lamb and rice, fried halloumi cheese with quince jam, pumpkin kibbeh, pears in arak, and rose ice cream, to name but a few. This book features Mediterranean food, using fresh and healthy ingredients.

Mouneh Book Publishing Company (TN)

This cornucopia of delicious vegetable recipes has been assembled by the author of *Everyday Lebanese Cooking*. It focuses on those recipes that make Lebanese cuisine one of the healthiest in the world because of the huge variety of vegetarian dishes on which it is based. Vegetable and pulse dishes are what most Lebanese prefer to eat most of the time. This book includes, of course, the famous mezze and speciality sweets and also peasant food from the rural mountains, traditional dishes from the north and south along the Mediterranean coast, and street food including the familiar Falafel wraps. These are affordable

recipes that often turn only a few simple ingredients into a delicious meal with a stunning combination of flavours. The majority of these dishes are suitable for vegans as dairy and eggs are seldom used in cooking.

Lebanese Cuisine Createspace Independent Publishing Platform
 Nouha Taouk is a Lebanese-Australian from a vibrant family cooking tradition. In this book, she shares the stories of her grandmother, Citi Leila, and the unique bond between the women in her family, created through cooking together. The traditions passed down from generation to generation are shared alongside authentic recipes for baba ghanoush, kofta and a rich array of Lebanese sweets

Taste of Lebanon Kyle Books

100 Rezepte aus der abwechslungsreichen Küche des Libanon, die zugleich arabische und mediterrane Einflüsse in sich vereinigt.

Die libanesische Küche Health Communications, Inc.

The *Lebanese Cooking* is a traditional and authentic collection of Lebanese recipes passed down from mother to daughter for generations. Featuring 140 authentic recipes, with popular favorites such as Kibbi, Tabbouleh Salad, Hoummus and Baba

Ghannouj and other delicious dishes including a generous selection of meat-free and dairy-free meals.

Lebanese Cuisine Murdoch

Lebanese cuisine cookbook of traditional recipes.

The Lebanese Heritage Cookbook Constable & Robinson

The strong influence of Arab cooking and a host of European culinary styles combine to produce the range of dishes that constitute Lebanese cuisine. This book provides a comprehensive introduction to the cuisine, discussing Lebanese ingredients and their uses, as well as local specialities. The recipes range from the quick and simple, to the more complex and exotic, providing a range of soups, salads, starters, main dishes, side dishes and desserts.

From the Tables of Lebanon New Holland Australia(AU)

The food of Lebanon has long been rated as one of the great cuisines of the world. Healthy, simple to prepare, full of fresh flavours and sensual aromatics, it makes great use of grains, vegetables, pulses, fruit, nuts, grilled meat, fish, olive oil and yoghurt. In this evocative new book, Nada Saleh, a trained nutritionist and talented cook, presents 200 imaginative recipes from her native Lebanon. Throughout she draws upon her many happy memories of a vibrant and sun-baked land - the family occasions when they ate in the shade of the poplar trees, enjoying mezze (traditional appetisers), meshwi (grilled meat) and locally grown fresh fruits of the season alongside delicate sweet dishes, washed down with Turkish coffee. From tempting vegetable and salad dishes like Yoghurt and Spinach Salad, via delicate Cod with Tahini to enticing Upside Down Aubergines, Stuffed Meat Roast and mouthwatering Walnut, Pistachio and Date Pastries and Molasses with Sesame Cream and Fig Jam, this charming book is a joy to cook from and is suffused with warmth and love for a distant land that, even in adversity, beguiles and inspires.

Lebanese Home Cooking R.E.I. Editions

This is the Arabic-language edition of the acclaimed "Simply Lebanese". Ina'am Atalla introduces us to the exotic flavors and colors of Lebanese cuisine using an abundance of wholesome ingredients, combined with fresh herbs and subtle spices, to make delicious and healthy dishes.

Foods of the Lebanon Random House

Discover the rich and vibrant food of the Lebanon, one of the most refined cuisines of the world.

Lebanese Vegetables Franklin Beedle & Associates

Savor the exquisite side of Mediterranean cuisine with over 150 delicious, healthy and easy to prepare Lebanese specialties.

Cooking the Lebanese Way Lorenz Books

Lebanese food is delicious! Here is a recipe collection foodies will love for its authenticity, details and advice. Here is garlic dip for meats, the perfect hummus, baked kibbee, stuffed peppers, and dipping sauces that are frankly addictive. Lebanese cuisine blends Mediterranean and Middle Eastern traditions. Featuring aromatic, fresh ingredients and the soulful spices of ancient Phoenicia, this wonderful cookbook is garnished with anecdotes, illustrations, and of course a few myths and cultural heroes - an authentic cultural treasure.

Waddad's Kitchen, Lebanese Zest and Southern Best

Periplus Editions (HK) Limited

"Delicious and authentic recipes from a top Lebanese chef"-- Cover.

Cooking with Inspiration Centax Books

A stunning, authentic, and evocative cookbook on the food of Beirut - the heart of Lebanon. Beirut, the capital of Lebanon, is an exhilarating, chaotic city with a tumultuous past yet a thriving, vibrant foodie reputation. Perfectly poised between the Middle East and the Mediterranean, Lebanese cuisine is hugely popular

— famed for its varied and flavourful regional dishes that emphasise whole grains, fresh fruits, vegetables, and seafood. Beirut's ever-changing, often turbulent, heritage means that its food has evolved an exciting character of its own. In this book, Hisham Assaad shows you the best the city has to offer, with accessible, delicious recipes, ranging from the classics to more modern fare. He tells the story of a city with energy and diversity, of multiple cultures and traditions, with ever-popular street food, a thriving restaurant and café scene, and traditional family favourites handed down through generations. Learn to create lavish breakfast spreads, traditional Sunday feasts, fresh and vibrant salads, easy and nutritious suppers, or even a delectable afternoon tea with tempting perfumed sweets and delicacies. With stunning food and travel photography, this book will transport you to the cultural melting pot that is Beirut — a city that excels at mouth-watering food.

Feasts From the Middle East Createspace Independent Publishing Platform

An introduction to the cooking of Lebanon featuring such traditional recipes as Kabobs, hummus and tahini dip, chard and yogurt soup, and cracked wheat pilaf. Also includes information on the history, geography, customs and people of this Middle Eastern country.

Lebanese Cooking Createspace Independent Publishing Platform
Lebanese and Mediterranean Cook Book

Whispers from a Lebanese Kitchen Quarto Publishing Group USA

VEGAN ZU ESSEN, also ganz ohne tierische Produkte, ist ein junges Phänomen. Gibt es traditionelle Pflanzenrezepte, die wirklich schmecken? Diese Frage hat sich Katharina Seiser, Autorin beliebter und bewährter Kochbücher, gestellt. Die Antwort ist ein wahrer veganer Schatz, hier erstmals in einem Kochbuch vereint: 70 geschmackvolle und immer schon rein pflanzliche Rezepte aus über 20 Ländern. Erfrischender libanesischer Brotsalat, türkisches Lauch-Karotten-Gemüse, scharf-saure indische Tomatensuppe, knuspriger vietnamesischer Zitronengras-Tofu, italienischer Traubenkuchen, thailändischer Klebreis mit Mango und viele andere immer schon vegane Köstlichkeiten sind so beschrieben, dass sie sicher gelingen. Und das Beste daran: Seiser verwendet nur natürliche Lebensmittel, keine Ersatzprodukte oder Imitate. In 11 Geschmacks-Porträts verrät die Kulinarik-Expertin auch, wie der Geschmack ins Essen kommt - von sauer, duftig und knusprig über scharf bis umami (herzhaft-intensiv): So wird dieses einzigartige Buch ebenso informativ wie genussvoll.

Lebanese Cooking Garnet Publishing Ltd

Linda Dalal Sawaya painter, illustrator, gardener, cook, and Alice's youngest daughter presents the time-honored recipes of her Mother Alice, and their Lebanese immigrant family, with stories and love. While Lebanese cuisine, a very popular and healthy Mediterranean diet, is known for hummus, tabbouli, baba ghannouj, and falafel, Sawaya shares a variety of basic recipes not generally found in this genre of cookbook, for example how to cure olives, bake pita bread, and how to make Lebanese ice cream. The recipes which vary from simple and delicious to complex and sublime are seasoned with family stories that touch the hearts of all readers Middle Eastern and beyond. This newly revised and expanded edition of Alice's Kitchen is greatly anticipated by many since the book out of print for several years.

The Lebanese Cookbook St. Martin's Griffin

A celebration of authentic Middle Eastern food, Feasts from the Middle East is packed with over 100 deliciously fresh, fragrant and flavourful dishes, inspired by the souks of Lebanon.

Tayra's Lebanese and Mediterranean Kitchen HarperCollins UK

Table of content* Lebanese Bulgur* Lebanese Lentil Soup* Lebanese Chicken* Lebanese Lentil/Rice Pilaf With Blackened

Onions* Lebanese Lentils (Mujadara)* Shish Taouk - Lebanese
Chicken Skewers* Lebanese Marinated Chicken* Lebanese Olive
Pizza* Lebanese Green Bean Salad* Lina's Awesome Lebanese
Spinach, Beef & Rice!* Lebanese Lamb Meatballs* Lebanese
Chicken With Rice* Lebanese Rice Pilaf* Lebanese Meatloaf*
Lebanese Spiced Potatoes (Batata Harra)* Lebanese-Style Spiced
Meatballs* Lebanese Cabbage Salad* Lebanese Meat Pies
(Sfeeha)* Lebanese Style Vegetable Ragout* Lebanese Mjadra -
Lentil & Rice Lettuce Cups* Maghmour (Lebanese Style
Moussaka, Vegan)* Lebanese Zucchini* Kusa Mihshi - Stuffed
Lebanese Squash / Cucuzza / Koosa* Sfiha (Lebanese Pie)*
Lebanese/Syrian Bazella