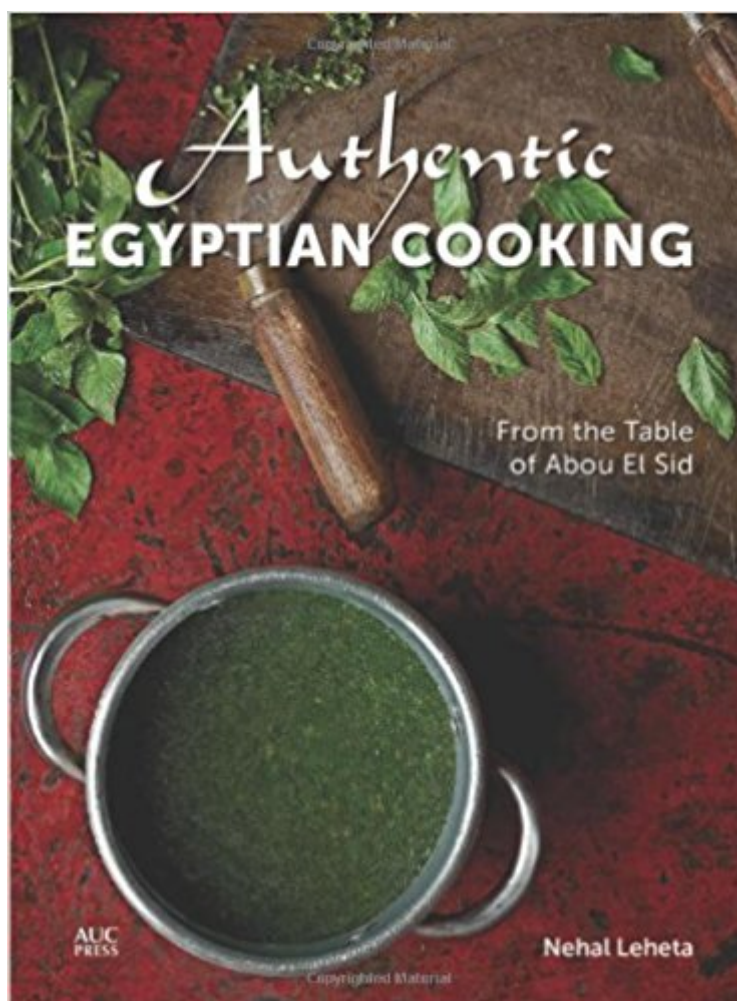


The book was found

# Authentic Egyptian Cooking: From The Table Of Abou El Sid



## Synopsis

Traditionally, Egyptian cooking has been best practiced and enjoyed at home, where generations of unrecorded family recipes have been the sustaining repertoire for daily meals as well as sumptuous holiday feasts. Abou El Sid, one of Cairo's most famous restaurants, has become well known for its authentic Egyptian dishes, and now presents more than four dozen of its most classic recipes in a cookbook for the enjoyment of home cooks all over the world. Egyptians will recognize their favorites, from holiday dishes such as Fattah to the arrays of appetizers like aubergine with garlic, special lentils, and tahina; those new to Middle Eastern food will find the recipes simple and simply delicious, and enjoy the Egyptian table even if they don't have the heritage of the pharaohs in their family backgrounds.- 56 authentic Egyptian recipes from starters to main courses to desserts.- Each recipe illustrated with gorgeous, full color photographs.- Full spread for each recipe so you don't have to flip the page.- Beautifully designed and visually sumptuous boutique book.

## Book Information

Hardcover: 144 pages

Publisher: The American University in Cairo Press; 1 edition (December 15, 2013)

Language: English

ISBN-10: 9774166213

ISBN-13: 978-9774166211

Product Dimensions: 9.7 x 0.9 x 7.8 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 stars 13 customer reviews

Best Sellers Rank: #951,898 in Books (See Top 100 in Books) #116 in Books > Travel > Africa > Egypt > General #125 in Books > Cookbooks, Food & Wine > Regional & International > African #210 in Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern

## Customer Reviews

"So if you fancy recreating the food you enjoyed on holiday, here are some familiar, and very tasty, dishes adapted to cook on the hob at home."--Lucy Knox, Tribune, June 2014 "It's a rich resource of recipes from a renowned kitchen. . . The recipes appear clear, quite short and to the point."--Sally Prosser, My Custard Pie Blog --This text refers to an alternate Hardcover edition.

Nehal Leheta is an interior designer in Cairo with a strong interest in cuisine. She has designed a number of restaurant interiors in Egypt, and is a co-founder of Design Point, an interior and

architecture design and consulting firm, and is a partner in Fun Factory Entertainment, which produces entertainment and events for children.

Honestly, this was one of the worst cookbooks I've ever used. I'm a fairly accomplished home cook. But these recipes were mind-boggling to read. Ingredient measurements were incredibly vague. The actual cooking instructions seemed to skip steps, and I was often forced to guess and fill in the gap. I have to wonder if this was a case of either this being a cookbook that completely relies on you already being an expert in Egyptian cuisine and leaving you a peek at how this famous Cairo restaurant prepares their dishes, or if it is purposely obtuse so that you will never be able to achieve the quality of this famous Cairo restaurant.

I do not read Arabic, but the friend I gave the book to considered it excellent.Regards.Markos

Perfect

Some photos do not match the description of the recipe

Great!

The recipes listed in this book are great! However, there is a fundamental flaw in this book that makes it a pretty bad cook book. It lacks the level of detail required to make any recipe successful. For example, time doesn't seem to be of any importance. Many times its unclear how long you should wait for something to cook. Also, I doubt that the measurements are correct, especially the ones for the Bessara recipe. I also found instances where steps are incomplete and one is left guessing what to do. It seems to me like the author needs to redo every single recipe, because what's in this book is not simply not delicious.

Got this book a week ago. The book covers the most famous Egyptian dishes prepared by Aboul Sid restaurant probably the best Egyptian restaurant in Cairo providing delicious Egyptian dishes in a local atmosphere for Egyptians, foreigners living in Egypt and foreigners travelling there. The book describes the famous Egyptian dishes in a very easy way to understand and with vivid pictures.What could have been done better is to add the number of units produced in each meal to make it easy for the cook to know the number of final product (e.g. number of vine leaves,

kobeba...etc) and also to get to know an average calorie count for each meal. But overall, the book gives great insights into the richness of the Egyptian dishes. My recommendation: buy the book and try Aboul Sid. You will never regret both.

A practical guide for those who aspire to cook the everyday recipes of Egyptian culture. This book does not only explore all the essential dishes of Abou El Sid (one of the most famous oriental restaurants in Cairo), but also feeds the curiosity of anyone interested in Egyptian cooking.

[Download to continue reading...](#)

Authentic Egyptian Cooking: From the Table of Abou el Sid [ [ [ Awakening Osiris: The Egyptian Book of the Dead (English, Egyptian) [ AWAKENING OSIRIS: THE EGYPTIAN BOOK OF THE DEAD (ENGLISH, EGYPTIAN) ] By Ellis, Normandi ( Author ) Dec-12-1991 Paperback Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Egyptian Mythology: A Concise Guide to the Ancient Gods and Beliefs of Egyptian Mythology (Greek Mythology - Norse Mythology - Egyptian Mythology Book 3) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) The Art of the Table: A Complete Guide to Table Setting, Table Manners, and Tableware Pivot Tables: Pivot Table Basics, Pivot Table Essentials, Data Crunching, Master Pivot Tables, Learn Pivot Tables. Pivot Table Tricks, Tips, Secrets, Shortcuts, Made Easy, Pivot Tables for Beginners The South American Table: The Flavor and Soul of Authentic Home Cooking from Patagonia to Rio de Janeiro, With 450 Recipes (NYM Series) Authentic Vietnamese Cooking: Food from a Family Table Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Sid and Marty Krofft: A Critical Study of Saturday Morning Childrenâ€™s Television, 1969â€“1993 Odds Against (Sid Halley) Manter & Gatz's Essentials of Clinical Neuroanatomy and Neurophysiology by Sid Gilman (1996-05-01) Absolutely Positively Not (Sid Fleischman Humor Award) The Sid James Companion Egyptian Mythology: Captivating Stories of the Gods, Goddesses, Monsters and Mortals (Norse Mythology - Egyptian Mythology - Greek Mythology Book 2) Egyptian Mythology: A Basic Brief Introduction to Egyptian Gods, Goddesses and Ancient Mysteries (Basic Brief Introductions) Egyptian Magic: A history of ancient Egyptian magical practices including amulets, names, spells, enchantments, figures, formulae, supernatural

ceremonies, and words of power Stolen Legacy: The Egyptian Origins of Western Philosophy: The Egyptian Origins of Western Philosophy

Contact Us

DMCA

Privacy

FAQ & Help