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Presents an introduction to the food of Morocco, with eighty recipes for appetizers, tangine, couscous dishes, and stuffed pastries, along with a discussion of the country's history and diverse culinary culture.

Channeling Moroccaness Language and the Media of Sociality Fordham University Press

Qui n'a pas goûté les délices confectionnés durant le mois du Ramadan, à l'occasion du foutour (rupture du jeûne) en famille et entre amis ? Qui encore peut oublier les nombreux régals de la fête du mouton ou les festins des réunions familiales. Toutes ces traditions culinaires sont l'assurance d'un lien fort entre la petite famille, les proches et amis ou encore même entre générations. Ce sont des saveurs uniques ancrées dans notre mémoire à jamais. Sans lesquelles la fête ne l'est vraiment pas. Ce livre se veut un véritable guide, proposant à nos ménagères des solutions pour toutes occasions passant par des recettes les plus simples aux délices les plus enracinés dans l'histoire culinaire marocaine et maghrébine en général, sans oublier les succulentes variantes méditerranéennes et moyen orientales. Magnifiquement illustré, ce livre simple et pratique vous fait découvrir les traditions inépuisables de la cuisine marocaine, il est une source fiable de transmission de ces traditions à nos jeunes générations.

Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In *The Food of Morocco*, she brings to bear more than forty years of experience of, love of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced hariria (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and savoury breast of lamb stuffed with couscous and dates. The recipes are clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed.

What does it mean to connect as a people through mass media? This book approaches that question by exploring how Moroccans engage communicative failure as they seek to shape social and political relations in urban Fez. Over the last decade, laments of language and media failure in Fez have focused not just on social relations that used to be and have been lost but also on what ought to be and had yet to be realized. Such laments have transpired in a range of communication channels, from objects such as devotional prayer beads and remote controls; to interactional forms such as storytelling, dress styles, and orthography; to media platforms like television news, religious stations, or WhatsApp group chats. *Channeling Moroccaness* examines these laments as ways of speaking that created Moroccaness, the feeling of participating in the ongoing formations of Moroccan relationality. Rather than furthering the discourse about Morocco's conflict between liberal secularists and religious conservatives, this ethnography shows the subtle range of ideologies and practices evoked in Fassi homes to calibrate Moroccan sociality and political consciousness.

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