

# Rachida Amhaouche

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**Food & Wine** - 2010

**Le riz** - Rachida Amhaouche  
2011-07-01

**The Palestinian Table** - Reem Kassis 2017-10-23  
Authentic modern Middle Eastern home cooking - 150 delicious, easy-to-follow recipes inspired by three generations of family tradition. While

interest in Middle Eastern cuisines has blossomed, the nuances and subtleties of Palestinian food are still relatively unexplored. In *The Palestinian Table*, Reem Kassis weaves a tapestry of personal anecdotes, local traditions, and historical context, sharing with home cooks her collection of nearly 150 delicious, easy-to-follow recipes that range from

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simple breakfasts and quick-to-prepare salads to celebratory dishes fit for a feast - giving rare insight into the heart of the Palestinian family kitchen.

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**Les cakes** - Rachida  
Amhaouche 2011-07-01

**Morocco** - 2012-05-16  
Presents an introduction to the food of Morocco, with eighty recipes for appetizers, tangine, coucous dishes, and stuffed pastries, along with a discussion of the country's history and diverse culinary culture.

Tartes et cheesecakes -  
Rachida Amhaouche  
2011-07-01

*The Food of Morocco* - Paula

Wolfert 2012-01-01

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.

Les gratins - Rachida  
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**Canapés et salés** - Rachida Amhaouche 2011-07-13

**Salat- und Gemüserezepte aus Marokko und aller Welt** - Rachida Amhaouche 2009

Pizza und Quiche - Rachida Amhaouche 2009

*Crêpes salées et sucrées* - Rachida Amhaouche 2011-07-01

**Pizzas et quiches** - Rachida Amhaouche 2011-07-01

*Pastillas et Bricks* - Rachida Amhaouche 2011-07-01

**Marokkanisches Gebäck** - Rachida Amhaouche 2008

**Channeling Moroccanness** - Becky L. Schulthies 2020-12-01  
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 Moroccanness examines these laments as ways of speaking that created Moroccanness, 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.

**Viandes** - Rachida Amhaouche

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**Toute la cuisine marocaine** - Rachida Amhaouche 2012-11-08

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