

The book was found

# Man'oushe: Inside The Lebanese Street Corner Bakery



## Synopsis

The Arabic pizza that is fast becoming the world's most favorite snack. The manoush is the cherished national pie of Lebanon. It has a reserved place on the country's breakfast table and has the unique ability to be worked into every meal of the day due to its simple versatility. This cookbook is dedicated entirely to the art of creating the perfect manoush. With over 70 simple recipes, it offers you a way to enjoy these typical pie traditionally baked in street corner bakeries in the comfort of your own home. *Manoush: Inside the Street Corner Lebanese Bakery* is a journey to discover Lebanon's favorite snack. One only has to leaf through the pages in order to realize that this typical Lebanese creation can be as simple as an on-the-go breakfast and as intricate as a family meal. Anyone who enjoys the simplicity of good food and appreciates a good story will love this book from cover to cover.

## Book Information

Paperback: 200 pages

Publisher: Interlink Pub Group; Reprint edition (September 15, 2016)

Language: English

ISBN-10: 1566569656

ISBN-13: 978-1566569651

Product Dimensions: 9.1 x 0.6 x 11.4 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 46 customer reviews

Best Sellers Rank: #98,927 in Books (See Top 100 in Books) #25 in Books > Cookbooks, Food & Wine > Baking > Pizza #27 in Books > Cookbooks, Food & Wine > Regional & International > Middle Eastern #110 in Books > Cookbooks, Food & Wine > Baking > Bread

## Customer Reviews

Despite the dislocation caused by its civil wars and the continuing conflict with its neighbor to the south, Israel, Lebanon has managed to nurture its justly admired culinary traditions. Among these institutions are the city's bakeries, each unique to its neighborhood and serving deliciously fragrant breads and pastries. *Massaad's* book celebrates these bakeries and teaches how to replicate their products in a contemporary American kitchen. Specifically, *manoush* refers to breakfast bread, a disc of flat bread perfumed with sesame and wild thyme. Working from just several basic yeast doughs, *Massaad* shows how to form and bake a host of Lebanese breads and meat pies. A reasonably adept home baker will find *Massaad's* recipes easy to follow, and

thanks to the Internet, assembling ingredients is not a burdensome challenge. The book's full-color photographs bring into focus not just the foods but also the lively characters who constitute a remarkably diverse nation. Especially useful for libraries with significant Middle Eastern immigrant populations. --Mark Knoblauch --This text refers to the Hardcover edition.

Documenting traditions, recipes and rituals ensures their survival; it is vital work. Barbara Massaad's beautiful new book goes to the heart of Lebanese life. She is a writer and photographer, but above all she is a custodian of a wonderfully rich culture. Alice Waters I loved Barbara Massaad's Manoushe... she opens up the world of Lebanese gastronomy in a unique way, connecting it to Lebanese culture while providing wonderful mouth-watering recipes. I couldn't ask for more. --Paula Wolfert Manoushe is the definitive guide to baking the namesake flatbread. It is organized by topping, with chapters on za'atar, wild thyme, as well as ones on sweet renditions like chocolate and halawa. --Felicia Campbell, Saveur

What a delicious way to start the day! I grew up having Man'oushe as a breakfast staple and have made this often myself. This book is worth the price of admission. The use of cake flour gives the Man'oushe a tender texture and who doesn't love Zatar? The book is beautifully designed, has easy to follow recipes, and the outcome is always well worth the effort.

All I really wanted was the dough recipe, but it had some types of Manaesh I'd not seen before. Pretty solid book.

Oh my gosh! What fabulous recipes! Love! Love! Love!! The book itself is so beautiful it just might go on the wall of my kitchen when my house is rebuilt!

A very interesting and useful book. The only drawback is that the ingredients lists are printed in very small type and in very pale ink. Measurements like 1/4 are really tiny.

This is a wonderful book which is part history and part cookbook. My fiance was raised in Lebanon and kept smiling when he saw the recipes and pictures of the locals. All of the recipes we tried so far are wonderful, and photography is beautiful - both of the dishes and of the local pictures and narratives offered throughout the book.

If you weren't hungry for carbs before, you will be after reading this. This book is filled with gorgeous pictures of Lebanese street food, especially various takes on their flatbread. Recipes and background further flesh out this beautiful book.

Loved this! I'm a huge fan of za'atar, so I LOVED this book.

This is the first time I have seen a book devoted to baking Lebanese bread. I love it and plan to give it as a gift, but will definitely keep one.

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

Man'oushe: Inside the Lebanese Street Corner Bakery Conversational Arabic Quick and Easy: The Most Advanced Revolutionary Technique to Learn Lebanese Arabic Dialect! A Levantine Colloquial ... and Easy - Lebanese Dialect) (Arabic Edition) Empire State of Mind: How Jay Z Went from Street Corner to Corner Office, Revised Edition Empire State of Mind: How Jay-Z Went from Street Corner to Corner Office The Model Bakery Cookbook: 75 Favorite Recipes from the Beloved Napa Valley Bakery The Complete Magnolia Bakery Cookbook: Recipes from the World-Famous Bakery and Allysa Torey's Home Kitchen Winners Dream: A Journey from Corner Store to Corner Office Corner-to-Corner Lap Throws For the Family (Annie's Crochet) Crochet: How to Crochet Corner 2 Corner and Ripple Afghans. Popular and Timeless Techniques for You to Learn. Crochet the Corner to Corner and Straight Box Stitch for Beginners: Learn the Basics of Crochet and How to Crochet the Popular C2C and Straight Box Stitch Patterns Inside the Jewish Bakery: Rye & Other Breads Inside the Jewish Bakery: Recipes and Memories from the Golden Age of Jewish Baking The Sullivan Street Bakery Cookbook The Iron Man Collection: Marvel's Iron Man, Marvel's Iron Man 2, and Marvel's Iron Man 3 The Dancing Lares and the Serpent in the Garden: Religion at the Roman Street Corner Inside Administrative Law: What Matters and Why (Inside Series) (Inside (Wolters Kluwer)) Adventure Guide Inside Passage & Coastal Alaska (Adventure Guide to the Inside Passage & Coastal Alaska) (Adventure Guide to Coastal Alaska & the Inside Passage) Of Russia: A Year Inside (Of China: A Year Inside, Of Iraq: A Year Inside Book 1) Being a Black Man: At the Corner of Progress and Peril Conversational Arabic Quick and Easy: The Most Advanced Revolutionary Technique to Learn Lebanese Arabic Dialect!

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)