



Street Food

The Heart of Mediterranean Cooking

Simona El-Harar
Tim Grosvenor

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- In 75 recipes, Simona El-Harar takes us on a journey of flavours through Mediterranean street food from its simplest forms to its more complex ones
- Discover recipes from Israel, Tunisia, Turkey, Morocco, Greece and Iraq

“Street food is in my blood. I love its direct appeal to the senses without pretension. It is down to earth and that’s what draws me. To eat something with my hands is a true pleasure. Simple and delicious: that’s my philosophy of food.” – Simona.

Today, street food has become known for more than just being a cheap way to eat. It is also recognised as a type of food that can be packed with flavour and uses the best ingredients. In 75 recipes, Simona El-Harar takes us on a journey of flavours through Mediterranean street food from its simplest forms to its more complex ones. She explains where many of the different dishes come from – Turkey, Tunisia, Israel, or many other countries – and how these different dishes have impacted her life and her cooking. She guides us through recipes so that we can reproduce them in our own kitchen. The recipes have been grouped into five broad categories: meat, fish, vegetarian, breads and sweets, and condiments and snacks. Classic babka, Moroccan meat cigars, Hamentaschen cookies, pomegranate water ice, or sensational hummus with broad beans, all the dishes will make your mouth water and will make you want to cook them for your loved ones.

Simona El-Harar was born in Israel to Moroccan parents. During her childhood, Simona was surrounded by flavours from all over the Mediterranean region and beyond. In 2012, she opened, with her partner, Kitchen 151, a Mediterranean Fusion restaurant in the heart of Brussels. She runs a very popular cooking class and works as a private chef for specific clients. She is well known in Israel, having been the subject of a documentary about her cooking made with the celebrated Israeli chef, Barak Yehezkel. **Tim Grosvenor** is British but was born in Madagascar. His mother was a professional cook for several years and his love of food came directly from her eclectic culinary inspiration.

