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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 pies 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

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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 bookâ™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 *Manoush*... 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 *Manoushe* 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 *Manoushe* 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 *Manaeesh* 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.

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