



MIDDLE EASTERN MORROCAN TAGINES CONTENTS

Morocco is called the hot & cold country due to its hot days & cold nights. So are the flavors of the region, dried fruits, nuts and warming spices creating flavors rarely experienced in any other cuisine.



Chefs Eye View Video Content with PDF recipes

Section One

1. Eggplant Parsley Salad
2. Middle Eastern Chickpea Salad
3. Moroccan Fish Tagine
4. Mussel Tagine
5. Moroccan Chicken and Lemon Tagine
6. Meatball Tagine
7. Moroccan Lamb Tagine
8. Pork and Prune Casserole with Honey and Almonds
9. Middle Easter Quinoa and Spiced Eggplant Salad
10. Chicken and Sweet Potato Casserole with Orange
11. Squid and Prawn Tagine (FREE PREVIEW)

Section Two- Cous Cous

12. Cooking Quinoa
13. Cous cous plain
14. Cous cous with mint and cucumber

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- 15. Cous cous with sultanas and pine nuts
- 16. Cous cous with tomatoes and cucumber
- 17. Cous cous salad with feta cheese

“Dedication to bringing the chef out in you!”

Walter Trupp