**Moroccan cuisine (Fas mutfağı)**

Moroccan cuisine is influenced by Morocco's interactions and exchanges with other cultures and nations over the centuries. Moroccan cuisine is typically a mix of Mediterranean, Arabic, Andalusian and berber cuisine. The cooks in the royal kitchens of Fes, Meknes, Marrakech, Rabat and Tetouan created the basis for what is known as Moroccan cuisine today.

**Lozenges the "sugary and salty pie"**

preparation: 1 hour

Cooking time: 30 minutes

1 kg. or 1 kg of chicken breast meat. pigeon meat

1/2 bunch parsley

1/2 bunch fresh coriander

1 teaspoon ground ginger

1/2 teaspoon saffron

2 tablespoons cinnamon

1/2 teaspoon natural gum

2 tablespoons grated coconut

1 egg

1/2 kg. almonds

1 tablespoon orange blossom essence

1.5 cups granulated sugar

100 gr. caster sugar

20 small diamonds of dough

250 gr. butter

1/2 cup vegetable oil

2 teaspoon black pepper

salt

Pigeon or chicken flesh to pieces, boil in a deep pot with plenty of water putting. Be careful not to boil until the meat becomes very soft. Onions finely shore, add chopped onion and put on another pot of oil Ages reflected. Salt, pepper, 1 tablespoon cinnamon and other spices at all over the onions. Chopped fresh coriander and parsley, add the onion and spice mixture on top of the pot. Together, as a mix of 50 g. Stir in the butter and pan fire firing light the fire for 20 minutes to leave the vegetables water. Bake it until it again. Add water to the pot. Pastilla because this is the most important material inside. They need this for shedding after cooking stuffed inside. Leave to cool in the pan to the fire away. Once cooked chicken meat after it has cooled, remove from heat pots and meat into fine pieces toil. Take almonds, powdered sugar, mix with the remaining cinnamon and orange essence. 200 gr. Melt the remaining butter into the oil Ages sheep. Grease a baking dish with butter deep, baklava pastry for two or three on the bottom of the tray, the bottom of the wrapping, broadcast to hang plenty of edge. Grease with butter dough. On almonds, sugar, grated nutmeg, cinnamon and orange essence mix, put a finger in almost thickness. Spoons publication. Over one off with the pastry dough again and pour the oil over the chicken or pigeon meat, spoon publication. Yet again lubricate the dough with a pastry turning meat. Onions have prepared over, parsley, coriander and spring, putting half of the spice mixture in a thick manner. Lubricate off again with phyllo dough. Yet as almond mixture over the pastry, put the mixture and remaining starting with the publication of a wafer, continue as a mixture. When you finish the last coat should be almond mixture. Make your Pastilla almost 6 times. Then turning Pasrilla on a filo pastry, fold the bottom out over the remainder of the dough and grease slightly beaten egg yolks crawl. Most recently, with one or two over your's pie dough closing properly, this time the excess of dough into the bottom of the pie. Lubricate the top of the rest of the oil and egg yolks. While cooking you get out of steam in several dipping fork instead of pie. Cook moderate superheated oven for 30 minutes. Over pomegranate such as blush, taken out of the oven before turning into another tray, then put it upside down on a large serving bowl. Thus, over the serving dish like fried pomegranate Pastilla your future is again on top.

Sprinkle with plenty of icing sugar and cinnamon on the structure served hot.

**Chicken with Quince**

treatment: 1 hour 15 minutes

Cooking: 15 minutes

1 chicken

1 kg. quince

1 large onion

200 gr. granulated sugar

2 tablespoons cinnamon

a pinch of saffron

Pepper 1 cup vegetable oil

salt

Take the chicken chunks. The onion finely coast. Turn the chicken with onions in vegetable oil in a pot you are angry. Golden yellow color is received, the salt, pepper and plenty of cinnamon. Dissolve the saffron in water and add on a piece of chicken. Cook 40 minutes over low heat until thoroughly tender meat.

Wash quinces. Four to divide, remove the core. Quince better knives for cooking shellfish from certain parts of the quince slices lightly for one or two places. Boil water in a saucepan. Take it into the cart. Stir in 1 tablespoon cinnamon boil over 20 minutes.

Then quince thoroughly cook until tender, adding the sugar. When cooked quinces, darkened the water must be like a syrup consistency.

Remove the cooked chicken from the pot with a ceramic ovenware (Taj) edge of the index. Pour over the chicken a little water. Sort of in the middle of quince. Hover spoon the syrup over the quince slices of quince and chicken parts.

Cook over a very low fire until the closing 15 minutes. Thus passes the smell of chicken meat you like quince. Serve with plain rice alongside.

**Thon bichermoul the "Spice Marinated Tuna and Grazing"**

Preparation: 20 minutes

marinade: 1 night

Cooking: 9 minutes

4 pieces of tuna fillets (each 125 g.)

1/2 lemon pickles (sliced)

For chermoul sauce;

1/4 lemon marinade

2 cloves garlic

1/2 bunch fresh coriander

1/2 bunch parsley

1/4 teaspoon saffron

1/2 teaspoon chili powder

1/2 teaspoon cumin

3 tablespoons lemon juice

6 tablespoons olive oil

1/2 teaspoon salt

Leave the skins are removed tuna fillets aside a rough sort of glass. For Chermoul sauce; parsley and fresh coriander in big chop, check the inside of the lemon pickle, wash the shell, dry and chop. Puree until all pull together, putting in a mixer with all other ingredients. Disconnect to service a portion of the mash. Turn the tuna fillets in remaining mixture and leave overnight in the refrigerator for about covering. Heat the grill next day, Chermoul sauce over the fish over and fry Strip between angry grill 6-9 minutes. Chermoul times during frying oils with sauce. In addition to hot, Chermoul sauce before you aside and serve with thin slices of lemon marinade. If you wish your fish, you can cook in a moderate oven superheated.

If you wish you can add a pinch of red pepper powder to Thon bichermoula. Cayenne pepper, will bring a slightly different flavor to your meal.

Chermoul sauce, dried meat fish such as tuna can use in the edification. I give here will use fish as described in it rest for 24 hours before Chermoul sauce, in the oven or on the grill you can cook the next day.

**Seksu "Couscous"**

Preparation: 15 minutes

Cooking: 20 minutes

2 cups couscous

2 cups water

100 gr. butter

1 teaspoon salt

Water, one third of the butter and salt in a pot and boil Ensemble. Empty puts you into a deep bowl of couscous reaches boiling over. 5 minutes until the water pulled by closing his mouth with paper, aluminum, leave aside for the swelling. Then close again for 5 minutes more, stirring with a fork and the defense. Then open your mouth and stir with a fork. If they have become stuck open ball.

Or if you prefer the traditional way, the oil with the butter and allow the separation of the palm of your couscous grains by rolling without crushing it with both hands. Couscous and butter oils çektik them again by hand. All couscous grains and a sparkling view taken by, you knock all the cheesecloth on top of couscous or bottom of the pan and drain into a colander to sit on top of your pot. Put the meat and vegetables of your Kuskusu 20-25 minutes until the pots and the mouth closed or open, without crushing the cook, stirring once or twice with the handle of a wooden spoon. Then place the couscous in a big deep plate heaping hot and melted butter on: hovering meat, vegetables, chickpeas and serve with Harissa sauce.

**Tadji Lahm bilbeleh "Hurmalı Lamb Tagine"**

Preparation: 25 minutes

Cooking: 65 minutes

1 kg. boneless pieces of lamb (by the rump or arm)

75 gr. butter

25 g. also butter

1 large onion

1.5 water baıdag hot water

1 teaspoon ground ginger

1 teaspoon cinnamon

12 dried dates

2 tablespoons honey

2 tablespoons lime juice or lemon juice

12 palm

20 raw almonds

black pepper

salt

For ornaments:

1 lemon

Remove the seeds and finely coast of dried dates. Peel the onion and the coast. The bitter almond into the water to boil in a small saucepan and bring to a boil and drain immediately. Remove the bark rubbing thumb and index finger.

Melt the butter in a heavy saucepan six. Throw into the onions, stirring, mild fever, onions and cook for 6-7 minutes until saydamlaşınca. Take the meat into fire raising and cook, stirring occasionally until meat is part brown. Hot water and stir over all the spices. Throw it begins to boil, add salt and pepper to your meal with chopped dates. Turning the meat in a mild fever as the lid until softened cotton and cook for 1 hour.

Mix lemon juice with honey and add to the cooking. Check the salt and pepper to your meal.

Put on the food as fresh dates and cook over a gentle heat for 5 minutes until the lid shut again. If you use fresh instead of dried palm palm simmer for 10 minutes.

25 g. Melt the butter in a frying pan and into the horse as a whole almonds. Almonds roasting until you get gold, you get a plate.

Your meal is cooked, pour the sauce over the meat before putting into service a large bowl. Put the palm of fresh baked, sprinkle with almonds. Serve hot Garnish with lemon slices.

You can also serve this dish with couscous.

Dates, gives a delicious flavor to your meal sauce. It also darken the sauce. If you do not eat fresh dates to find the most recent addition, you can use light-colored dry Tunisia or Cezav palm.