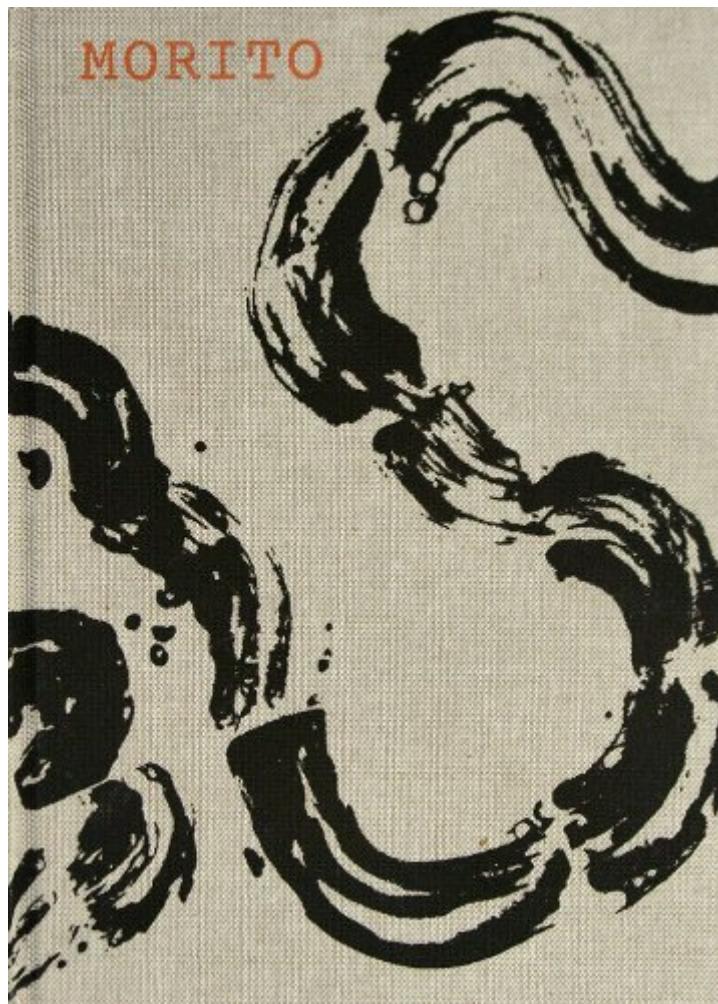


The book was found

Morito



Synopsis

As the little sister of Moro, Morito has been serving delicious and innovative tapas and mezze in the heart of Londonâ™s Exmouth Market for over three years. Moritoâ™s cracked plaster walls and striking bright orange Formica bar create a space that is relaxed and welcoming but also edgy and cool, described by Times critic Giles Coren as, âœsimultaneously supercool and modest, and as much like a brilliant little backstreet place in Spain as youâ™ll find in this country.â• Sam and Sam Clarkâ™s little gem of a tapas bar packs a big culinary punch, attracting critical acclaim and constant queues. Now, with the publication of the cookbook of this hugely successful restaurant, Moritoâ™s small plates can be cooked, eaten and shared at home. Photographed over the course of two years often by members of the Morito team â“ the pages of the book invite you in to celebrate and share the special character and atmosphere of Morito, which people often say 'hits you like a wall of joy'. There are over 150 simple and seasonal recipes arranged in 10 chapters. Choose from (Breads) Zaâ™atar Flatbreads, (Pinchos) Anchovy, Pickled Chilli and Olive Gilda, (Montaditos) Crab Toasts with Oloroso Sherry, (Eggs and Dairy) Huevos Rotos â“ Broken Eggs with Chorizo and Potato, (Vegetables) Beetroot Borani with Feta, Dill and Walnuts or Crispy Chickpeas with Chopped Salad, (Fish) Sea bass Ceviche with Seville Orange, or Black Rice with Preserved Lemon, (Meat) Lamb Chops Mechoui with Cumin or Smoked Aubergine with Spiced Lamb and Chilli Butter, as well as a handful of classic Morito puddings and Drinks.â™ Youâ™ll want to graze your way around chef Marianna Leivaditakiâ™s food, which takes painstakingly sought-out ingredients (try the pistachios from Gaziantep in Turkey to taste what youâ™ve really been missing) and incorporates them into sharing plates you really wonâ™t want to share.â™- Foodism, June 2016â™ Eating at Morito is like a journey of discovery â“ of flavours, textures and combinations of ingredients.â™- Blanche Vaughan, June 2016' Moritoâ™s menu reads like an exotic dream and doesnâ™t disappoint.â™- Restaurant Magazine June 2016

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Customer Reviews

I have eaten at Moro--one of the best meals I've ever had, and I really like the style of the restaurant food so I have the other three books as well and cook from them frequently. This book is not really useful to me. It is the book for the bar-restaurant next door to Moro and it is full of extremely salty, fatty, bar snacks. Its not that they don't look tasty. But they are designed for drunk people to get drunker and to enjoy and to spend a lot of money over, without really being all that good or something that I would serve. The owners of Moro admit that the seats at the bar are backless stools that are quite uncomfortable for "anyone over 50" because they just want a young, monied, drinking crowd that will eat and drink and then get out. The cookbook is designed for that. I'm happy to have it, but I think there are probably only two recipes in the whole thing that are worth considering "recipes" in the sense that you can't intuitively make it already or that are unique and interesting.

Like it.... very interesting.

Awesome book

Performance of the product is very good, very fast, I have been using it and would recommend it to more friends around. Very pleased with the purchase! this is my second purchase, and I will surely

purchase again! Well packaged. the only brand to buy it has a good cost performance.

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Morito

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