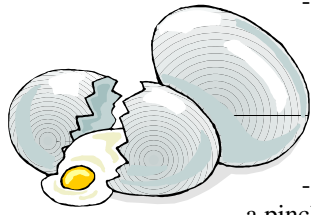


Naturally Morocco Limited
Fatima & Latifa's Taroudant Recipes
www.naturallymorocco.co.uk

This booklet has been produced in response to our guests' enjoyment of the food at Jnane Romane. These recipes are adapted slightly from those normally used at the house due to the difficulty of obtaining, for example, preserved lemons and argan oil abroad. If you can obtain them, they can be substituted for lemons and olive oil respectively, except in the salad recipe where fresh lemon is needed.

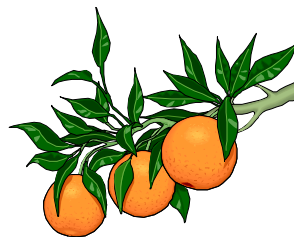
Egg Tajine (serves 2)

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- 4 eggs
 - 2 tomatoes, peeled and chopped
 - 1 onion, peeled and chopped
 - 3-4 garlic cloves, chopped
 - two tablespoons olive oil
 - 1 tablespoon fresh chopped coriander
 - a pinch of paprika
 - salt
 - a pinch of cumin
 - a pinch of pepper
 - half a pinch of ginger
 - half a pinch cinnamon

In a tajine pot preheat 2 tablespoons of olive oil, add the chopped onion, coriander, garlic, salt, paprika, ginger, pepper and cumin. Stir. Next add tomatoes and stir from time to time. Reduce this mixture down until it thickens. Add a tablespoon of water and when it's boiled break the eggs carefully one after the other. Break the yolk with a fork and sprinkle then sprinkle with cinnamon. Cover and let them cook. Serve with bread and salad.

Latifa's Orange Cake

- 4 eggs
 - 1 cup of sugar
 - 1 cup vegetable oil
 - 1 cup of orange juice
 - 2 teaspoons baking powder
 - flour to mix to correct consistency
- Orange Icing**
- 1 cup orange juice
 - 1 tablespoon sugar
 - 2 tablespoons flour
 - ½ teaspoon vanilla essence



Beat the eggs with sugar and add a cup of oil and beat again and then add baking powder and start adding flour and continue stirring until it is thick and then add a cup of orange juice. If it still needs more flour you can add some and then put everything in a blender to mix. Bake for approx 30 mins in a moderate oven.

To prepare icing place ingredients in a pan and stir continuously over low heat until thickened. Cool and then spread on top of the cake. Decorate with slices of orange.
