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Moors brought  
sugar cane to  
Spain but also  
loved using  
fruit in their  
savory dishes,  
especially  
dried fruits  
like apricots

and various  
citrus fruits,  
which they  
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to stimulate  
your  
imagination,  
invigorate  
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and tempt you  
to try every  
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Moors initially were the indigenous Maghrebine Berbers. The name was later also applied to Arabs.. Moors are not a distinct or self-defined people, and the 1911 Encyclopædia Britannica observed that "The term 'Moors' has no real ethnological value."Moors - WikipediaFind helpful customer reviews and review ratings for Moorish: Capture the Flavours of Contemporary Middle Eastern

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to your  
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homify Cinnamon  
(canela),  
Nutmeg (nuez  
moscada) and  
aniseed  
(matalhuva)  
play a big part  
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very influential spice of Saffron (azafrán). It is a quintessential Moorish spice that is used so often in Spanish cooking. Indeed, in paella, fish and shellfish stews, there is no substitute for Saffron. More Moorish Food | Spanish Food World Artisan food producer Moorish, founded in 2012 by ex-BBC journalist and foodie Julie Waddell, has introduced four new

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humous.  
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Pittas. Give  
your falafels  
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marriage with  
our Moorish  
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when served  
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producer  
Moorish,  
founded in  
2012 by ex-  
BBC journalist  
and foodie  
Julie Waddell,  
has  
introduced  
four new  
flavours to its

range of gluten-free smoked dips. Tastyish Smoked Humous with Caramelised Red Onion Dip is a rich vegan-friendly dip with a subtle sweet flavour; Superdelish	Creamy Red Pepper Smoked Dip and Heartyish White Bean & [...] <u>Moorish:</u> <u>Capture the</u> <u>Flavours of</u> <u>Contemporary</u> <u>Middle ...</u> The three corners of Andalusia's	Sherry Triangle are held together by a trio of sun-drenched destinations: Jerez de la Frontera, Sanlúcar de Barrameda, and El Puerto de Santa María. This feisty ...
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