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February 2013

# WILLIAMS-SONOMA

**FREE  
SHIPPING**

on orders over  
\$49

See page 60

## FLAVORS *of* MOROCCO

Create a memorable feast at home

Tagine \$49.95

See page 7

**NEW & EXCLUSIVE**

The Cantine dinnerware collection  
from Jars Céramistes See page 12

**ENTER TO  
WIN A  
TRIP TO  
MOROCCO**

See page 10

# BRING MOROCCO HOME

Gather around a warm, vibrant table set with pieces inspired by traditional Moroccan cookware and serveware. Share a menu featuring the lush spices and flavors of Moroccan cuisine, created by Chef Mourad Lahlou.



F1

G



**A Morocco Tile Dinnerware***New & Exclusive*

Stoneware. Plates and bowls in sets of four, one of each pattern.  
#11-1143627

**Salad/Dessert****Plates** \$59.95**Individual Bowls** \$79.95**Serving Bowl,**  
each. \$99.95**Round Platter,**  
each. \$79.95**B Tunisian Hand-Painted Tagine***New & Exclusive*

See front cover and page 7. Hand made in traditional style. #11-534198

**Floral** \$49.95**Mosaic** \$49.95**C Ornamental Glassware***New & Exclusive*

Sets of four. #11-1143718

**Double****Old-Fashioneds** \$51.95**Highballs** \$59.95**Footed Goblets** \$59.95**D Moroccan Embroidered Linens***New & Exclusive*

Cotton.

#11-190694

**Table Throw, 60" sq.**  
Natural. \$199.95**Napkins, 20" sq.** Orange or  
Natural. Set of four. \$59.95**Runner, 108" x 16".**  
Natural. \$69.95**E Napkin Rings***New & Exclusive*

Sets of four.

**Tooled**  
#11-489781 \$59.95**Hammered**  
#11-490656 \$59.95**F Hammered Silver Serveware***New & Exclusive*

Visit [williams-sonoma.com](http://williams-sonoma.com) for complete collection.  
#11-1142967

**F1 Salt & Pepper Bowls**  
with Tray (shown) \$29.95**F2 Wine Coaster** \$29.95**F3 Large Tray** \$149.95**G Hammered Flatware***New & Exclusive*

#11-876599

**5-Piece Place**  
Setting \$79.00**20-Piece Set,** four 5-piece  
place settings. Reg. \$316.00

Set Price \$284.95

**H Cantine Dinnerware***New & Exclusive*

Glazed stoneware. Made in France. Orange, White, Light Blue, Yellow or Gray. Sets of four.  
#11-1000246

**Dinner Plates** \$112.00**Salad/Dessert**  
**Plates** \$104.00**Mini Bowls,** white only.  
#11-482901 \$59.95**Small Tagine,** white only.  
Each. #11-27177 \$89.95**Large Tagine,** white only.  
Each. #11-27318 \$129.95**MOURAD'S MOROCCAN MENU**

- Green Olives *with* Raw Almonds
- Beets *with* Avocado Puree and Pumpkin Seed Crumble
  - Tomato Jam
- Chicken Charmoula *with* Chickpeas
  - Chard *with* Ras el Hanout and Preserved Lemon
  - Spiced Caramelized Onions
    - Vegetable Tagine
  - Couscous *with* Brown Butter and Parsley

Find the recipes at [williams-sonoma.com](http://williams-sonoma.com)

## THE MOROCCO GUIDE

### FASTER COOKING WITH BREVILLE

The Breville food processor makes quick work of kitchen tasks, such as slicing lemons into paper-thin rounds.

## TOMATO JAM

**PREP TIME** 15 MIN **COOK TIME** 1 HR 10 MIN **MAKES** ABOUT 4 CUPS

- |                                       |   |
|---------------------------------------|---|
| 2 lemons, ends trimmed                | 1 medium jalapeño, preferably red, stemmed, seeded and finely diced |
| 1 Tbs. cumin seeds, toasted           | 1 cup Champagne vinegar   |
| 3 cinnamon sticks, each about 3" long | 3 Tbs. fresh lime juice   |
| 20 juniper berries                    | 1 Tbs. molasses   |
| 10 whole cloves                       | 1 piece fresh ginger, about 3" long, peeled and cut into ¼" slices  |
| ½ tsp. Tellicherry peppercorns        | 1 tsp. kosher salt  |
| 4 cardamom pods, cracked              | Olive oil as needed   |
| 5 allspice berries                    | Crostini for serving  |
| 2 lb. cherry tomatoes, stemmed        | Goat cheese for serving   |
| 2 cups sugar                          |   |
| 2 Tbs. unsalted butter                |   |

**1.** Cut lemons in half lengthwise. Using food processor or sharp knife, cut lemons crosswise into very thin half-moons. Place spices (cumin through allspice) in piece of cheesecloth; tie to make a sachet. Set aside.

**2.** In large saucepan over medium-high heat, bring tomatoes, sugar and butter to a boil. Cook, stirring constantly with spatula and scraping sides and bottom of pan to prevent sugar from burning, 6–8 minutes; tomatoes will split and release juices. Add lemon slices and jalapeño; boil 3 minutes more.

**3.** Stir in vinegar, lime juice, molasses and ginger. Add spice sachet; return mixture to a boil. Reduce heat to medium-low; simmer gently until jam has reduced by half, 30–40 minutes. Stir in salt; simmer, stirring occasionally, until thickened, 10–20 minutes more. Cool to room temperature. Discard spice sachet. Transfer jam to jar; top with ⅛" layer of olive oil. Cover with lid. Refrigerate up to 1 month. To serve, spread crostini with goat cheese; top with tomato jam.

—Adapted from Mourad: New Moroccan,  
by Mourad Lahlou (Artisan, 2011).

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## FIVE WAYS WITH TOMATO JAM

A versatile condiment, Mourad's Tomato Jam can be used:

- On crostini spread with fresh farmer's or goat cheese
- With grilled or roasted lamb
- As a sandwich spread
- With egg dishes
- With potatoes, rice or couscous

### A Breville Sous Chef™ Food Processor, 16 Cup

Special Value: Save \$200

Extra-wide feed chute cuts longer slices and makes processing faster and easier. Nine accessories included. Available in select stores only.

#11-7605421 Sugg. \$600.00  
Our Price \$399.95

### B Le Creuset 1 1/2-Qt. Signature Saucepan

Exclusive Special Value: Save \$50. Quince (New), Red, Ocean, Marseille Blue or Flame.

#11-2679074 Sugg. \$200.00  
Our Price \$150.00



## THE MOROCCO GUIDE

### VEGETABLE TAGINE

PREP TIME 30 MIN COOK TIME 1 HR 25 MIN SERVES 6

4½ cups Mourad's Spiced Tomato and Herb Braising Sauce

3½ lb. trimmed vegetables, *such as:*

Cipollini onions, 1" in diameter

Yukon Gold potatoes, cut into 1½" pieces

Baby carrots, 1½" long, or large carrots, peeled and cut into 1½" pieces

Cauliflower, cut into 1" florets

Turnips, cut into wedges

Fennel bulbs, cut into wedges

½ cup cooked chickpeas (optional)

¼ cup raisins (optional)

Paper-thin slices of raw vegetables used in tagine for garnish

Fennel fronds for garnish

1 preserved lemon, pulp removed, rind thinly sliced

Crunchy sea salt for sprinkling

1. In saucepan over medium heat, simmer braising sauce, stirring often to prevent scorching, until reduced by one-fourth, 20–30 minutes. Remove from heat.

2. Position rack in bottom of oven; remove other racks. Preheat oven to 325°F.

3. Layer vegetables in tagine, starting with cipollini onions and placing larger vegetables toward the bottom. Add chickpeas and raisins in the middle. As you layer, shape vegetables into a mound, making sure lid will fit securely without touching vegetables. End with smallest vegetable pieces.

4. Pour braising sauce over vegetables. Put tagine on heat diffuser over medium-high heat; bring to a simmer. Place tagine on baking sheet; cover with lid. Transfer to oven; cook until vegetables are tender, about 1 hour. Remove lid. Garnish tagine with raw vegetable slices, fennel fronds and preserved lemon. Sprinkle with sea salt.

—Adapted from Mourad: New Moroccan, by Mourad Lahlou



**A Tunisian Hand-Painted Tagine**

*New & Exclusive* Hand made in traditional style. #11-534198

- A1 Floral \$49.95
- A2 Mosaic \$49.95

**B Littledeer Tools**

*Exclusive* Handcrafted by master woodworker Tom Littledeer. #11-5404900

- Pot Scoop \$21.95
- Turn Oar (not shown) \$29.95

**C Hammered Silver Confection Tray**

*New & Exclusive* Hand made in India. #11-295303 \$29.95

**D Zürsun Lebanese Couscous**

*Exclusive* Grown, milled and rolled in Lebanon. 1 lb. 8 oz. #11-617423 \$14.95

**E Moroccan Embroidered Linens**

*New & Exclusive* See page 3.

**MADE FOR SHARING**

The tagine is not only an ingenious way to braise meats and vegetables, it also creates drama and excitement when carried and placed on the table. Pass the tagines and warm bowls of couscous family-style for an unforgettable shared dining experience. Watch a video of Mourad's tagine and couscous cooking techniques at [williams-sonoma.com](http://williams-sonoma.com)

**FREE SHIPPING**  
on orders over \$49  
See page 60



## THE MOROCCO GUIDE

### QUINCE BY LE CREUSET

Warm and evocative, Quince, our exclusive new color from Le Creuset, is perfectly matched to a Moroccan feast. High-quality and durable, it goes from the kitchen straight to the table – beautifully.

NEW & EXCLUSIVE

### CHICKEN CHARMOULA with CHICKPEAS

PREP TIME 5 MIN COOK TIME 2 HR 10 MIN SERVES 6-8

In Dutch oven over medium-high heat, warm **1 Tbs. canola oil**. Season **4 whole chicken legs** with **salt**. Working in batches, brown chicken on both sides; transfer to plate. Add **1 jar (21 oz.) Mourad's Moroccan Spiced Tomato and Herb Braising Sauce**; bring to a simmer. Return chicken to pot, reduce heat to low, cover and cook until chicken is fork-tender, about 2 hours. During last 15 minutes of cooking, add **1 can (14 oz.) drained chickpeas**. Skim off excess fat. Serve chicken and sauce with steamed **couscous**.

### SPICED CARAMELIZED ONIONS

PREP TIME 10 MIN COOK TIME 1 HR  
MAKES ABOUT 1½ CUPS

In Dutch oven over medium heat, warm **5 Tbs. olive oil**. Add **1½ thinly sliced yellow onions** and **¼ tsp. baking soda**; season with **salt** and stir well to combine. Reduce heat to low; cook, stirring occasionally, until onions are soft but not brown, about 20 minutes. Add **2 tsp. Mourad's Moroccan Roasting and Grilling Rub**; cook, stirring occasionally, until onions are meltingly tender, about 40 minutes more.

—Williams-Sonoma Kitchen



## CHARD with RAS EL HANOUT and PRESERVED LEMON

PREP TIME 25 MIN COOK TIME 20 MIN SERVES 6

4 bunches rainbow chard, each 10 oz.

Kosher salt, to taste

¼ cup grapeseed or canola oil

½ cup diced yellow onion

1 Tbs. ras el hanout

1 Tbs. fresh lemon juice

¼ cup diced preserved lemon rind

1½ tsp. Urfa pepper or red pepper flakes

Extra-virgin olive oil for drizzling (optional)

1. Cut stalks off chard; set leaves aside. Trim off bottoms, narrow tops and outer edges of stalks. Cut enough stalks into 3"-by-½" matchsticks to yield 1½ cups. Cut enough of remaining stalks into ½" dice to yield 1 cup.

2. Bring large pot of heavily salted water to a boil over high heat. Fill large bowl with ice water.

Blanch chard leaves in batches until tender, 2–2½ minutes. Transfer to bowl of ice water. Remove from water; squeeze out excess liquid. Coarsely chop leaves.

3. In large Dutch oven over medium heat, warm grapeseed oil. Add onion and pinch of salt; cook, stirring often, until onion begins to soften, about

5 minutes. Add chard matchsticks, ras el hanout and pinch of salt; cook until matchsticks begin to soften, 4–5 minutes. Stir in diced stalks; cook until tender, about 5 minutes. Stir in leaves; cook 1 minute. Remove from heat; stir in lemon juice, preserved lemon and Urfa pepper. Drizzle with olive oil.

—Adapted from Mourad: *New Moroccan*, by Mourad Lahlou (Artisan, 2011).



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**A Le Creuset 6-Piece Set**  
*Exclusive* Set Value: Save \$115  
 1½-qt. covered saucepan, 4¼-qt. covered sauté pan and 5½-qt. covered round Dutch oven, plus Le Creuset's book, *The Cast Iron Way to Cook*. Quince (New), Red, Ocean, Flame or Marseille Blue.  
 #11-7884083 Reg. \$665.00  
 Set Price \$549.95

**C Le Creuset 6¼-Qt. Round Wide Dutch Oven**  
*Exclusive* Special Value: Save \$180 Quince (New), Red, Ocean, Flame or Marseille Blue.  
 #11-4881306 Sugg. \$380.00  
 Our Price \$199.95

**D Olive Wood Blunt-End Spoon**  
 Made in France.  
 #11-6093736 \$15.00

**B Moroccan Embroidered Linens**  
*New & Exclusive* See page 3.

## MEET THE CHEF



**MOURAD LAHLOU**  
Chef, Aziza  
San Francisco, CA

As founder of the Michelin-starred Aziza in San Francisco, chef Mourad Lahlou has been recognized as one of the most dynamic individuals in the Bay Area. His strikingly modern reinventions of traditional dishes are all about showcasing the great flavors of his native cuisine in ways that harmonize with the fresh, local ingredients of Northern California. We collaborated with Mourad to develop Mourad's Moroccan, our new collection of sauces, spices, condiments and sweets infused with the soulful and surprising flavors inherent in Moroccan cooking. With these ingredients in your pantry, you can quickly and easily create Moroccan-inspired dishes at home.

### ENTER TO WIN A TRIP FOR TWO TO MOROCCO\*

Enter our Flavors of Morocco Sweepstakes between 1/24/13 and 3/14/13 and you could win a round-trip adventure for two to Morocco. Our grand prize winner will enjoy a two-night stay at Palais Faraj in Fez, a two-night stay at the Four Seasons Marrakech, a private cooking class, and a one-night stay at Dar Les Cigognes boutique hotel in Marrakech.

Visit [facebook.com/williams-sonoma](http://facebook.com/williams-sonoma) to enter.

\*See page 60 for further details.



MOURAD'S MOROCCAN  
Preserved Lemons  
2 fl. oz. / 350 ml

## MOURAD'S MOROCCAN

**A Mourad's Moroccan Harissa**  
*New & Exclusive* Blend of tomato puree, cayenne pepper, olive oil, garlic and smoky spices. 8.2 oz.  
 #11-871277 **\$12.95**

**B Mourad's Moroccan Meatball & Burger Seasoning**  
*New & Exclusive* Savory blend of cumin, onion, garlic, herbs and white pepper provides rich flavor to ground lamb, pork, chicken or beef. 3 oz.  
 #11-918185 **\$10.50**

**C Mourad's Moroccan Pancake Mix**  
*New & Exclusive* Re-create the popular breakfast treat from Morocco. 23.2 oz.  
 #11-974634 **\$14.95**

**D Mourad's Moroccan Preserved Lemons**  
*New & Exclusive* Pickled in a brine of lemon juice, salt and water, then stored at room temperature for 30 days to bring out full flavor. 12 oz.  
 #11-924274 **\$14.95**

**E Mourad's Moroccan Macaroon Mix**  
*New & Exclusive* 100% all-natural ingredients including Madagascar bourbon vanilla, dried coconut and lemon zest for superior flavor. 18.3 oz. (makes 12 macaroons). Made in USA. #11-975045 **\$16.95**

**F Mourad's Moroccan Roasting & Grilling Rub**  
*New & Exclusive* Aromatic blend of turmeric, cumin, garlic, ginger and Marash and Aleppo peppers. 3 oz.  
 #11-918151 **\$10.50**

**G Mourad's Moroccan Beef & Lamb Seasoning**  
*New & Exclusive* Authentic Moroccan blend with coriander, garlic, cumin, parsley and cilantro. 3 oz.  
 #11-918144 **\$10.50**

**H Mourad's Moroccan Spiced Tomato & Herb Braising Sauce**  
*New & Exclusive* Classic blend of tomatoes, olive oil, lemon juice, herbs and peppery spices traditionally used in tagines. 21 oz.  
 #11-869511 **\$16.95**

**I Mourad: New Moroccan Cookbook**  
*New* Over 100 of Mourad's Moroccan recipes. 400 pages. View at [williams-sonoma.com](http://williams-sonoma.com). #11-4933123 **\$40.00**

