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Now the Moro's award winning chefs, the married team of Sam and Sam (Samantha) Clark, share their restaurant's most delicious and successful recipes in Moro: The Cookbook. Most of the recipes are simple, but the resulting flavours are wonderfully complex.

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Since it was first published in 2001, Moro: The Cookbook has been one of the most talked about, praised and cherished cookbooks of its

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The Moro menu encompasses dishes that originated in Spain and

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