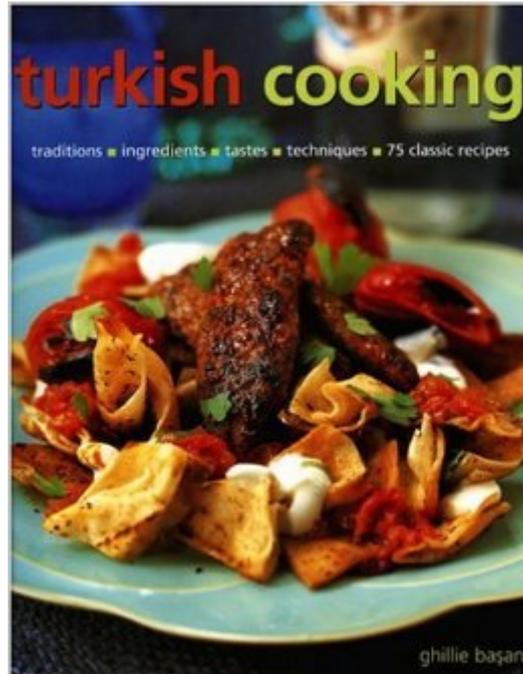


The book was found

Turkish Cooking: Classic Traditions, Fresh Ingredients, Authentic Flavours, Aromatic Recipes



Synopsis

Discover the mouthwateringly sensual flavors of a classic cuisine with a blend of 75 authentic and contemporary recipes.

Book Information

Hardcover: 160 pages

Publisher: Anness (August 23, 2006)

Language: English

ISBN-10: 1903141397

ISBN-13: 978-1903141397

Product Dimensions: 9.4 x 0.8 x 11.4 inches

Shipping Weight: 2.4 pounds

Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (3 customer reviews)

Best Sellers Rank: #1,290,067 in Books (See Top 100 in Books) #39 in [Books > Cookbooks, Food & Wine > Regional & International > European > Turkish](#)

Customer Reviews

I bought this book because I already have the other one written by both Ghillie and Jonathan Basan, and I (mistakenly) thought that the recipes would be different. In fairness, some of them are, and some of them are a very slight variation on the ones found in their previous work. However, this book has stunning photography, if that's what you like, whereas their previous book, while being beautifully illustrated, does not focus so much on this aspect. This book does have some interesting and exciting recipes however (rose-petal sorbet for example) that I don't have anywhere else in my collection and do make me very glad I bought this book. If one had to choose between the two I personally would choose the other volume, because it is more for the serious practical cook. This book, well, I kind've move it away from the stove so it doesn't get anything spilled on it. There are a lot (lot) more recipes in their other work, but, saying that, the few I've made from this one are delicious and interesting, and the beautiful photography really makes you want to try them. In neither of the books written by these authors is there anything particularly unobtainable, except for things like mastic, salep and sumac. I live in Mexico and I know where to draw the line. But I think I'd have issues with those in UK too. I'd definitely recommend this book, as an introduction to Turkish cooking for example, and maybe, if you're a more serious Turkish food aficionado, buy their earlier book afterwards.

This book is beautifully photographed & presented, and I like the history of Turkey, the cuisine and customs, all of which are accurate. The recipes cover a good range of regional Turkish cuisine, however they are somewhat adapted to Western chefs and not 100% authentic. The first thing my Turkish husband said after leafing through the book with me was, "This is not Turkish." I still enjoy it for its beautifully presented dishes range of dishes, however I would have preferred if Ms. Basan notated substitutions more consistently, rather than listing the substitutions in the recipes. For example, sigara boregi, and all other pastries are made using Turkish yufka - which is slightly thicker than Greek filo. But her recipe calls for feta cheese & filo. I am from NYC and live in Istanbul, and I know that you can at least get yufka in NYC, but I understand that yufka and beyaz peynir are not easily available outside of Turkey. However, these pastry rolls are made from round sheets of yufka cut into triangles, so the finished pastry looks different. I also question her use of cheddar & parmesan in smoked aubergines in cheese sauce, both of which are "imported cheeses" here in Turkey and her listing "ghee" and Indian term in another recipe. I also question the photo of Anatolian bulgur with nuts and dates, which pictures dried figs instead of dates in the finished dish. If her intention was to accurately report & represent the glorious cuisine of Turkey, I don't understand her free substitution of ingredients in the titles & recipes. However if you are not looking for absolute authenticity, this book is filled with beautiful recipes.

I borrowed this book from my local library but was so impressed with it, I had to have a copy. I always thought Turkish food consisted of greasy vine leaves, but this book changed my mind. Some of the recipes are to die for - Stuffed apricots for one. The recipes share a lot of the ingredients common in Greek and other Middle Eastern traditions and are not hard to find. This is cheap and easy eating and entertaining. It's also almost healthy except that some of the dishes are high in fat.

[Download to continue reading...](#)

Turkish Cooking: Classic traditions, Fresh ingredients, Authentic flavours, Aromatic recipes Where is the Baby. Bebek nerede: Children's English-Turkish Picture book (Bilingual Edition). Turkish Baby book. Turkish Kids book Turkish Childrens ... for children) (Volume 2) (Turkish Edition) Children's book in Turkish: My Daddy is the Best! En İyi Baba Benim Babam!: (Bilingual Edition) English Turkish Picture book for Children. Turkish book ... for children) (Volume 7) (Turkish Edition) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes Am I small? Ben küçük müyim? k

mÃfÂ yÃfÂ m?: Children's Picture Book English-Turkish (Bilingual Edition) (Turkish Edition) Low salt. Low salt cooking. Low salt recipes.: Saltless: Fresh, Fast, Easy. (Saltless: NEW fresh, fast, easy low salt, low sodium cookbook) (Volume 2) The Scandinavian Kitchen: Over 100 Essential Ingredients with 200 Authentic Recipes Homemade Condiments: Artisan Recipes Using Fresh, Natural Ingredients Rice Cooker Recipes - Asian Cooking - Quick & Easy Stir Fry - Low Sugar - Low Sodium: Bonus: Trader Joe's Ingredients Asian Style Recipes (Rice Rice ... - Healthy Eating On a Budget) Cooking Fresh from the Bay Area (Eating Fresh Guides) The Cardamom Trail: Chetna Bakes with Flavours of the East Sicilia in Cucina: The Flavours of Sicily Commander's Wild Side: Bold Flavors for Fresh Ingredients from the Great Outdoors Classic Recipes Of Hungary: Traditional Food And Cooking In 25 Authentic Dishes Classic Recipes Of Denmark: Traditional Food And Cooking In 25 Authentic Dishes Anatolia: Adventures in Turkish Cooking Classical Turkish Cooking Cooking the Turkish Way (Easy Menu Ethnic Cookbooks) Salsas and Moles: Fresh and Authentic Recipes for Pico de Gallo, Mole Poblano, Chimichurri, Guacamole, and More

[Dmca](#)