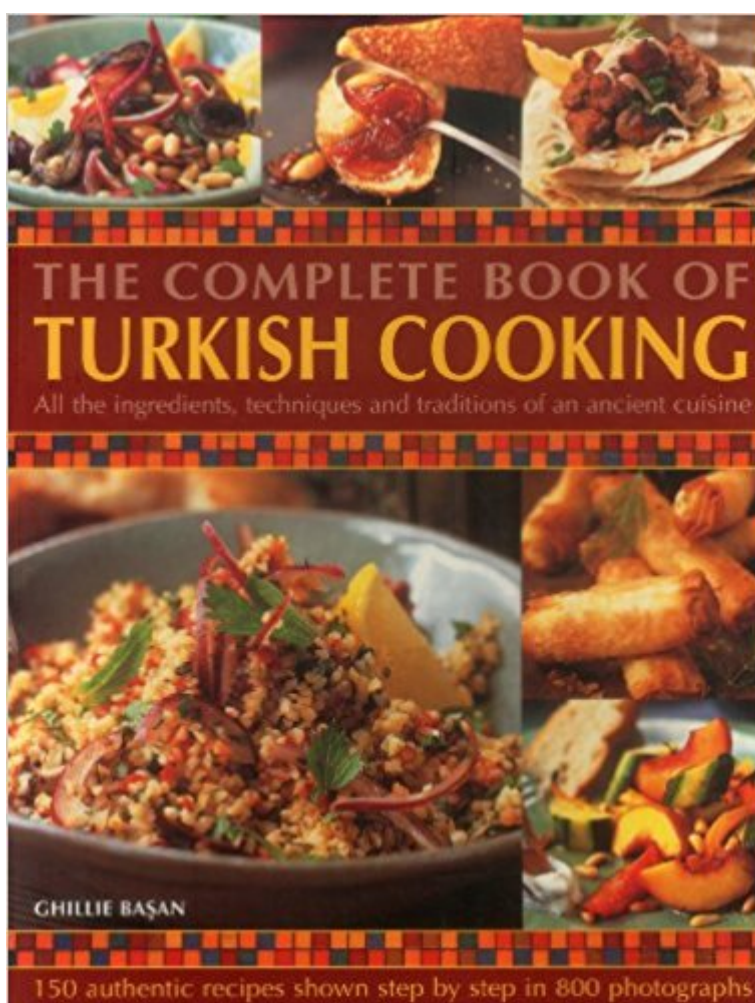




The book was found

The Complete Book Of Turkish Cooking: All The Ingredients, Techniques And Traditions Of An Ancient Cuisine



Synopsis

Discover classic and modern Turkish cooking in more than 150 authentic recipes, shown step by step in 800 sumptuous photographs.

Book Information

Paperback: 256 pages

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Customer Reviews

Ghillie Basan is a Cordon Bleu trained food writer and journalist and an expert in Middle Eastern cooking, and author of many highly acclaimed titles. This book was shortlisted for the Glenfiddich Book of the Year Award and the Guild of Food Writers' Cookery Book of the Year.

I've bought this book along with "Classical Turkish Cooking: Traditional Turkish Food for the American Kitchen" and "Sultan's Kitchen" and I can tell you that this one is the BEST!! It has over 150 recipes with photographs to help in cooking and getting a clear idea of what and how it's being cooked. For me as I'm not a native English speaker this helped me a lot in imagining what recipes might look like and taste. For the other two books, I don't recommend them as they almost have the same recipes without pictures.

We have enjoyed this book. Basically, we are learning that Turkish cuisine is far more extensive than we realized. We have eaten dishes from Greece, the Balkans and Middle East that we assumed were from specific countries only to learn that several dishes were variations on a Turkish dish. We also have been trying various recipes and enjoyed the different nuances. We look forward to eating in Turkey. Jim & Sandra Kolka

This book exceeds every expectation I had. I am Turkish born and moved to the US at a young age. I was looking for a book that had both essential recipes for daily life and recipes for special occasions. This book has an excellent collection of recipes. But I get no use out of cookbooks that don't have photos of each recipe. How will I know if I want to cook something if I can't see if it looks delicious? Also photos give you an idea of what your own finished product will look like, which helps you while you're cooking. This book has PLENTY of photos. It also has many beautiful explanations of culture and ingredients. All in all, it's great to cook from, and it's great to just sit and read to learn about Turkish cuisine.

Doesn't seem traditional based on feedback from my Turkish friends but there are some good recipes in the book. Lots of sardines and anchovy recipes not my taste but many other good ones to try.

wonderful experience in new cuisines. easy to understand clear recipes and great background in turkish culture as well as cuisine. Excellent for the novice in middle eastern cooking if you can read, you can cook these recipes like an expert.

This book seems to be a good cross section of the cuisine we experienced during our travels in Turkey. The pictures are beautiful and of good quality. The recipes are easy to understand, with most ingredients easy to find in your pantry or at the local grocery store. We have not been disappointed yet!

Have not used a recipe yet..... However, the format , the recipes, the illustrations are marvelous..... Living in turkey for 3 months of the year....and knowing its cuisine..... This book is just a winner!!!!

I bought two of these books to give as parting gifts, to my favorite yoga instructor and my councilor. They both loved it. The recipes are not very traditional but are very good for the American consumer. The pictures are amazing. The recipes are ok, in my opinion. All in all great gift, especially for people that are curious about international cuisine. I would buy and gift this book again.

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