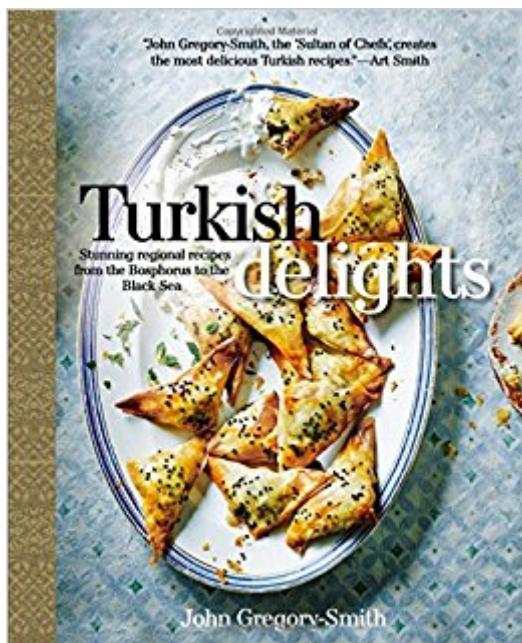


The book was found

Turkish Delights: Stunning Regional Recipes From The Bosphorus To The Black Sea



Synopsis

From the sumptuous buttery pide of Samsun on the Black Sea to the fiery kebabs of the east, Turkish cuisine is regional, seasonal, and steeped in history. Opulent Ottoman dishes first eaten centuries ago in the sultans' palaces, humble peasant stews, and mouth-watering street food all come together in this collection of over 100 aromatic and alluring recipes. Turkey is home to a varied cuisine that begs to be explored, region by region; from the huge, snow-capped mountains of the East and the vast, lake-covered plains of the center to the balmy Aegean and Mediterranean coasts. Discover the Iskender kebab from the city of Bursa in the northwest, sample the Akçaabat Beef Kofta from the Black Sea region, and give in to temptation by tasting sweet Katmer pastries from Gaziantep. With inspiring and exciting dishes covering everything from Turkish breakfasts and salads to delicious kebabs and exquisite seafood, plus sweet dishes, let John Gregory-Smith show you his world of Turkish Delights.

Book Information

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Customer Reviews

A gorgeous mixture of modern, regional, and traditional Turkish dishes "I want to cook them all! (Diana Henry) John Gregory-Smith, the 'Sultan of Chefs', creates the most delicious Turkish recipes. • (Art Smith) Turkey is a country with a variety of landscapes, which in turn means a variety of flavors, ingredients, and traditional dishes. Thankfully, John's book covers more than 100 regional dishes that have our mouths watering. • (Honest Cooking) Set aside everything you know about Turkish delights, and pick up a copy of Turkish Delights. It's a collection of recipes by author and culinarian John Gregory-Smith, who specializes in the cuisine of this vibrant region. •

(Food Republic)

John Gregory-Smith is a talented cook, recipe developer, and travel writer who specializes in Turkish cuisine. He is passionate about Turkey, having explored the country extensively over the last 10 years and regularly hosts Turkish pop-ups and secret supper clubs in London. This is Gregory-Smith's third book and follows the success of Mighty Spice Cookbook and Mighty Spice Express. He edits online magazines eat.travel.live and Tesco Real Food, and is a columnist for Grazia online. His recipes have featured in The Times, Sainsbury's magazine, Easy Cook, GQ, Men's Health, the Daily Mail, and the Huffington Post. He has also appeared on TV programs in both the UK and US.

So many wonderful recipes that are simply delicious - tasty and easy to make. A must for anyone who loves middle eastern food and flavours.

Love these recipes! I found all the more unusual ingredients readily available online, so I'm off and cooking.

I like this not only because the recipes are good and authentic (or so my Turkish friends tell me), but it offers useful advice about what to use as substitutes if you don't have access to a few Turkish spices, plus concise information about the traditions of certain dishes, regional differences, and that sort of thing. Plus, the cover of the cookbook is laminated in a good way so you don't have to worry about getting food on it. Now THERE'S an idea, FGS.

An excellent collection of recipes. The book is filled with tantalizing photos of the dishes and scenes from Turkey. I just wish the publisher had chosen a different font. Some of the recipes are dang near impossible to read.

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