

by Chef Shankar Krishnamurthy



Recipes **BROWNIES**

Vol-1



ASK
ACADEMY OF CULINARY ARTS



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MEET YOUR
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW
ABOUT **BROWNIES**



BLONDIE BROWNIES

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**FLOURLESS BLACK
BEAN BROWNIES**



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MEET YOUR PERSONAL FOOD COACH

Chef-par-excellence Shankar Krishnamurthy may have entered the industry by accident but every move he has made after that has endeared him to people who have relished his signature dishes. From Heads of States & Countries to High profile Industrialists, Matinee Idols to Royalty, Socialites to Corporate Giants, Mega Weddings to Pop Concerts, he has the distinction of catering to practically every segment besides the who's who of India. Over a career spanning 3 decades, Chef Shankar has become a brand to reckon with. His expertise includes Indian, Italian, Greek, Thai, Lebanese, Mexican, Chinese, Latin American, Japanese, British, Spanish, American amongst others. What sets him apart, is his ingenious signature twist to every recipe. From a 5-star chef to a serial restaurateur, he has won many hearts through their stomachs and he's here, as your personal Food Coach, to hand-hold you while you whip up his recipes.

Every recipe, every course featured in this Academy, are his indigenous creations with a twist of his own that has evolved over a period of time. He has spent years and years in pursuit of the magic that transforms food into a form of delectable art. ASK is the expression of his love for all things edible. Presenting Shankar Krishnamurthy's signature recipes that have made every foodie in India, sit up and lick their forks off. All these at throw away prices. This is his way of giving back to the foodverse which has given him everything he aspired for. And yeah, don't forget to check out his \$1 meal recipes in his master book. Endearing with a distinct attitude, he is every cooking enthusiast's dream coach. Taste your success with his seasoned ministration.

Be ready to receive whatever you ASK for...

[Click here to Cook with Shankar](#)

All you want to know about Brownies

No one really knows where brownies first came from.

There are three theories about the invention of brownies:

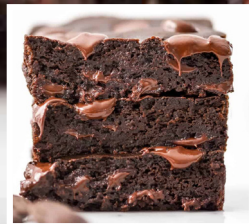
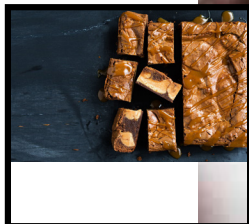
- A chef accidentally added melted chocolate into biscuit dough.
- A cook forgot to add flour to the batter when baking cake.
- The most popular theory: A housewife did not have baking powder and improvised with this new treat. It was said that she was baking for guests and decided to serve these “flattened” cakes to them.

The classic brownie recipe consists of just 5 ingredients - butter, sugar, chocolate, eggs and flour. Bakers typically use unsweetened chocolate, so more sugar is required to balance out the bitterness.

We've added ASK twist to create some Fudgy brownies, Chewy brownies, Mousse brownies, Vegan brownies and more...

We're sure you'll love them.

**Presenting 5 Signature recipes
straight from Chef Shankar's repertoire. Enjoy!**





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