

by Chef Shankar Krishnamurthy



Recipes

Goan Cuisine

Vol - 2



ASK
ACADEMY OF CULINARY ARTS

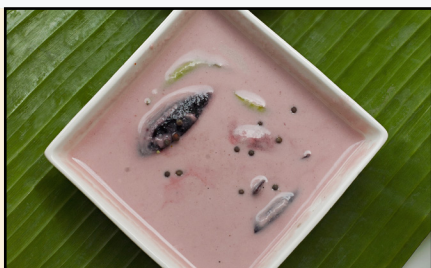


WHAT'S INSIDE...



MEET YOUR
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW ABOUT
GOAN CUISINE



LASANI KADHI
- KOKUM AND COCONUT MILK CURRY

KOHLRABI CURRY
(KNOL KHOL CURRY)



MOOLANGI TOVVE
(RADISH CURRY)

KONKAN CHANA GASSI



KONKAN VALVAL
(RED PUMPKIN, VEGETABLES)



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 ministrations.

Be ready to receive whatever you ASK for...

[Click here to Cook with Shankar](#)

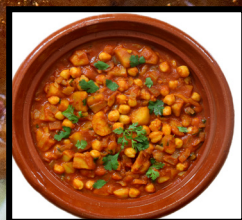
All you want to know about Goan Cuisine

Goa is a state in western India with coastlines stretching along the Arabian Sea. Its long history as a Portuguese colony prior to 1961 is evident in its preserved 17th-century churches and the area's tropical spice plantations. Goa is also known for its beaches, ranging from popular stretches at Baga and Palolem to those in laid-back fishing villages such as Agonda.

As famous as its sun kissed beaches, Goan cuisine consists of regional foods popular in Goa, an Indian state located along India's west coast on the shore of the Arabian Sea. Rice, seafood, coconut, vegetables, meat, pork and local spices like kokum are some of the main ingredients in Goan cuisine.

ASK chefs have put together a perfect blend of local vegetarian curries that is best savoured with steamed rice but they're versatile and complement different kinds of breads as well. All you foodies, gear up, here goes...

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





BUY THE COURSE TO UNLOCK THE RECIPES

The copyright/patent of the recipes in this book belongs to ASK



\$ 9.99