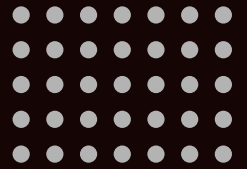


by Chef Shankar Krishnamurthy



Recipes

Pies & Tart

Vol-1



ASK
ACADEMY OF CULINARY ARTS

WHAT'S INSIDE...



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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 ministrations.

Be ready to receive whatever you ASK for...

[Click here to Cook with Shankar](#)

All you want to know about Pies & Tarts

Fruit pies or tarts were probably first made in the 1500s. English tradition credits making the first cherry pie to Queen Elizabeth I.

Pie came to America with the first English settlers. The term “as American as apple pie” traces back to 14th century England. The Pilgrims brought their pie-making skills, along with apple seeds, to America. As the popularity of apple pie spread throughout the nation, the phrase grew to symbolize American prosperity.

Approximately \$700 million in pies (about 186 million units) are sold in grocery stores each year. This does not include restaurants, bakeries or food service. If you lined up the number of pies sold at U.S. grocery stores in one year, they would circle the globe and then some.

While pies and tarts are two distinct things, they are close enough cousins with subtle differences in the making and serving. Let’s then present the best recipes from ASK patisserie...

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





BUY THE COURSE TO UNLOCK THE RECIPES

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