Recipes French Cuisine Vol-2



WHAT'S INSIDE...



MEET YOUR
PERSONAL FOOD COACH

ALL YOU WANT TO KNOW ABOUT FRENCH CUISINE



CHICKEN CASSEROLE

CHICKEN CORDON BLEU





BOUILLABAISE

CONFIT DE CANARD (DUCK CONFIT)





LOBSTER THERMIDOR



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

French Cuisine

They're known for their heightened sensibilities of fashion & wines. Whatever, they do, is chic and uber stylish. Let's talk about their food here.

French cuisine has evolved extensively over the centuries. Starting in the Middle Ages, a unique and creative national cuisine began forming. Various social movements, political movements, and the work of great chefs came together to create the techniques and style unique to French cooking renowned throughout the world.

Through the years French cuisine has been given different names, and has been codified by various master-chefs. During their lifetimes these chefs have been held in high regard for their contributions to the culture of the country. The national cuisine which developed primarily in the city of Paris with the chefs to French royalty, eventually spread throughout the country and was ultimately exported overseas.

Take a leaf from the ASK book of French recipes and unleash the chef in you. Bon Appetit!

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













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