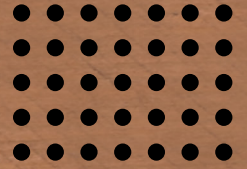


by Chef Shankar Krishnamurthy



Recipes Greek & Turkish Cuisine

Vol-2



ASK
ACADEMY OF CULINARY ARTS



WHAT'S INSIDE...



MEET YOUR
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW ABOUT
GREEK & TURKISH CUISINE



TURKISH SEEKH KABAB

LAMB SOUVLAKI KABAB



ADANA KABAB

SEBZELI LEVREK BUGULAMA



EGG PLANT AND CHICK PEAS STEW



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](#)

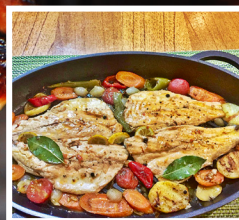
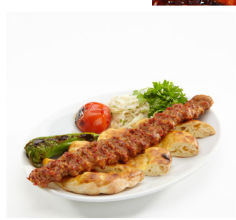
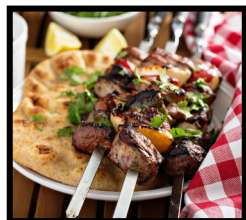
All you want to know about Greek & Turkish cuisine

Turkish and Greek cuisine share many more similar traits than just similar names; in fact, the two cuisines are remarkably similar. Whether it's dolma in Turkish or dolmades in Greek, both cuisines share a fascinating journey into the senses with a variety of scrumptious food. Elements of both cuisines are a mixture of Western and Eastern food.

Greek food has been influenced by İzmir, Istanbul and the surrounding areas coming to what it is now, a mixture of the Ottoman Empire and the Balkans. However, every recipe, like every song or dance, travels from place to place, gets moulded and takes on a different character. In Greece, some dishes share the same names as the Turkish ones, and have kept their original names up to now. The differences are small and simple, and they just take a bit of a different character, but there is no secret if you think about it, each place adds its own flavor to the dish.

When we think of the similarities in the two cuisines, the first things that come to mind are dolma and imam. Let's then get on to cooking some outstanding dishes from the two lands.

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