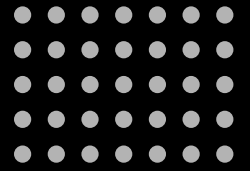


by Chef Shankar Krishnamurthy



Recipes

# INDIAN SWEETS

Vol-1



\$ 9.99



**ASK**  
ACADEMY OF CULINARY ARTS

# WHAT'S INSIDE...



MEET YOUR  
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW  
ABOUT **INDIAN SWEETS**



**GULAB JAMUN**

**GAJAR KA HALWA**



**SANDESH**

**SHRIKHAND KESARI**



**PAAL PAYASAM**



# 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 Indian sweets

India – the land of abundance has a rich history of delicacies. From growing sugar cane to producing refined sugar for the first time, Indians have created many firsts in the world of sweets. Mithai, the Hindi word for sweet has traversed a delicious journey over centuries. Every God & Goddess has his or her favourite signature dish that is offered on their birthdays & weddings.

Every festival has its own array of sweet dishes from payasam, also known as kheer, payesh, payasa, which is served at the beginning of every festive meal to laddu, jalebi, rasgulla, mysorepak, kaja, badushah & ghevar amongst a million others that are specialties of various states. Majority of Indians have a sweet tooth and no meal is complete without a sweet.

It is next to impossible to enumerate the varieties of sweets Indians make, serve and relish at the drop of a hat. Several of them sweetened with purest form of jaggery are also dieters' dream come true while enhancing the taste without unhealthy after effects.

It was quite a task for us at ASK to put together some of the most delicious Indian sweets spread across several volumes. By the way, we haven't even scraped the surface with these. So, you can imagine!

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





**BUY THE COURSE TO UNLOCK THE RECIPES**

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