





WHAT'S INSIDE...



MEET YOUR
PERSONAL FOOD COACH

ALL YOU WANT TO KNOW ABOUT TRADITIONAL DESSERTS



BLACKBERRY LEMON SWISS ROLL

BRANDY SNAPS WITH

COFFEE CREAM



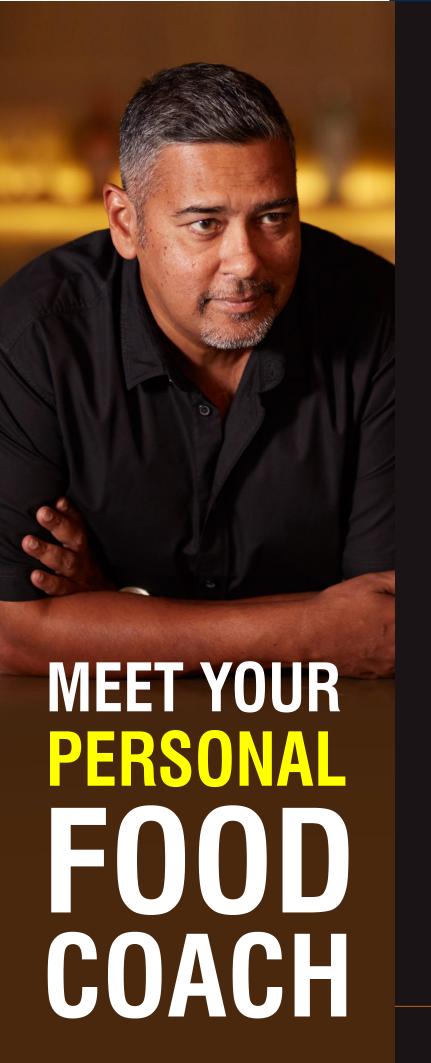
BREAD & BUTTER PUDDING

STRAWBERRY SHORT CAKE





CREME BRULEE



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

Traditional Desserts

Their presence on the menu makes us feel satisfied after a meal, and compensates for low blood sugar. The desire to improve your mood by ingesting sugar can also be a factor. Sweet snacks increase our production of the so-called hormone of happiness. But obviously, moderation is the key.

Desserts are supposed to be the last course of the meal, so please don't treat it as the main course! Life's the best when lived in balance.

ASK presents the best of traditional desserts in this volume. Burp!

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