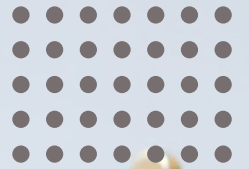


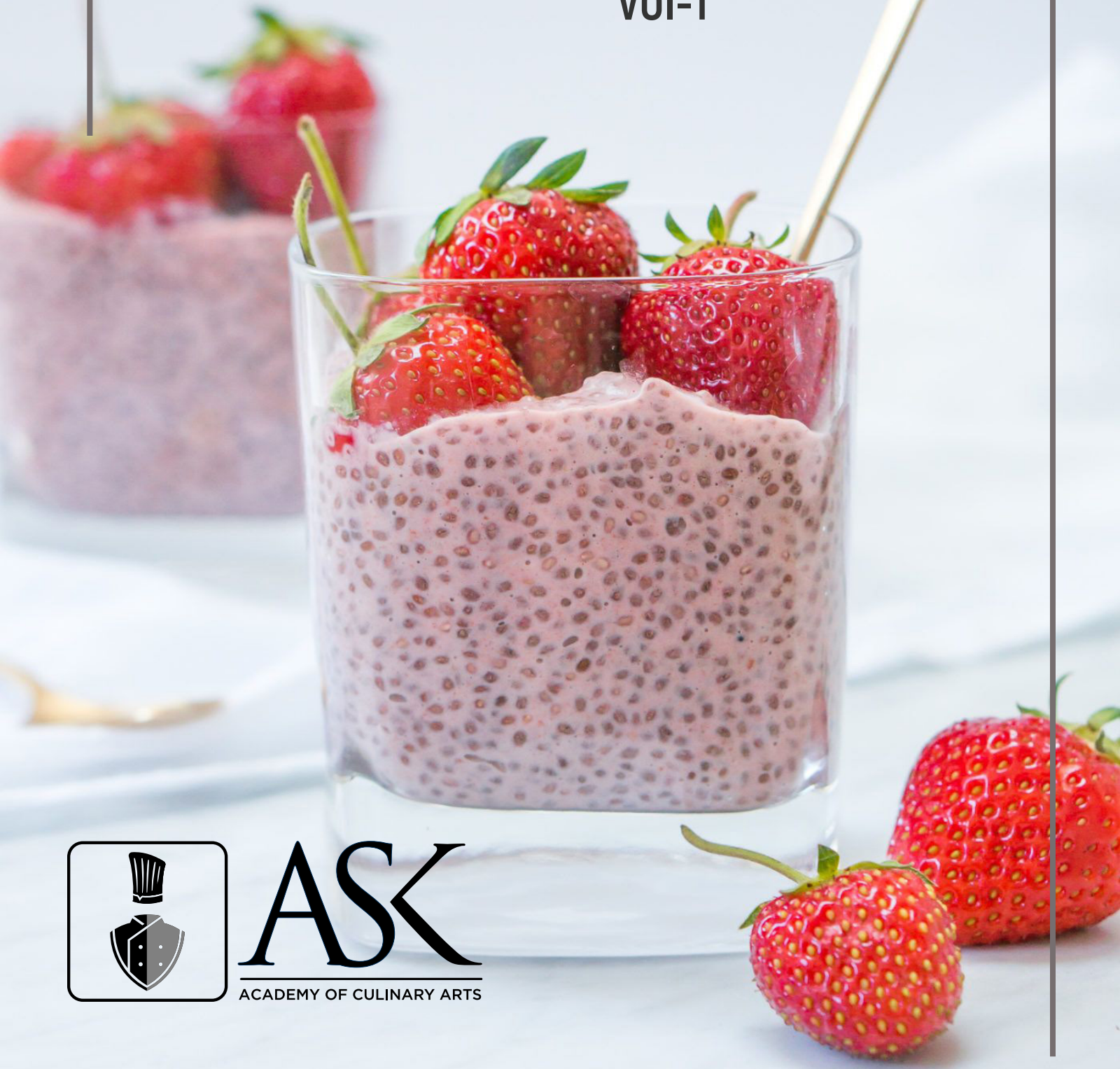
by **Chef Shankar Krishnamurthy**



Recipes

# Mousses

Vol-1



**ASK**  
ACADEMY OF CULINARY ARTS

# WHAT'S INSIDE...



MEET YOUR  
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW  
ABOUT **MOUSSES**



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**YOGURT MOUSSE WITH  
HONEY n FRESH FIGS**



**VEGAN DOUBLE CHOCOLATE  
CHIA MOUSSE**





# 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...

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# All you want to know about

# Mousses

A well-crafted mousse after a delectable meal could be just the perfect dessert. Light and frothy, it is indeed a tease. In fact, the word 'mousse' comes from French, translating to 'froth' or 'foam.' Mousses are not just sweet, though. When they were first introduced to the culinary scene in France, in 1894, mousses were associated with savoury dishes like fish and vegetables.

This list of dessert mousses put together for you includes recipes of quite a few other varieties besides a variation of the classic chocolate mousse.

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





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