

Non Vegetarian

Appetisers



WHAT'S INSIDE...



MEET YOUR
PERSONAL FOOD COACH

ALL YOU WANT TO KNOW ABOUT NON VEGETARIAN APPETISERS





CHICKEN AND FETA SPANAKOPITAS

SPICY CRAB CAKES





GRILLED TERIYAKI PRAWNS WITH PINEAPPLE





LAMB SAMOSA



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...

All you want to know about

Non Vegetarian **Appetisers**

Small nibbles or something a bit more robust, a hot snack is great to keep the appetite engaged till dinner is served. Snacks before a meal, popularly called hors d'oeuvres, feature in almost every culinary tradition the world over.

We have brought together a large variety of hot Appetisers from various cuisines on the same platter. Think banana flower cakes alongside cheese satay, or a new spin given to chilli chicken and chicken kebabs.

Some of these are simple no-fuss preparations, while the others are as grand as opera symphonies!

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