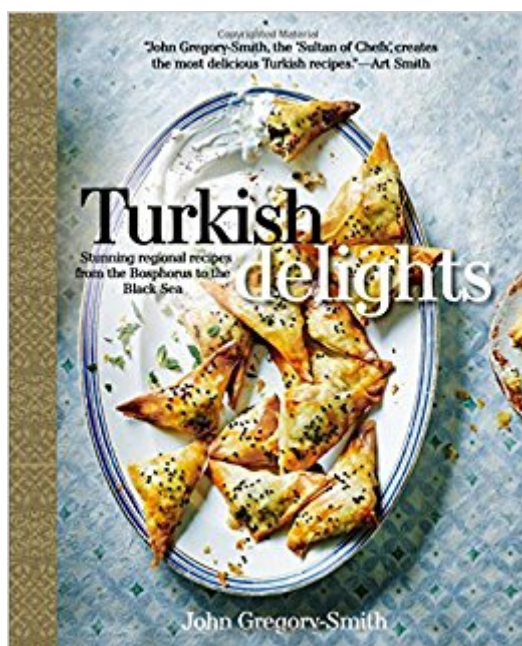


The book was found

Turkish Delights: Stunning Regional Recipes From The Bosphorus To The Black Sea



Synopsis

From the sumptuous buttery pide of Samsun on the Black Sea to the fiery kebabs of the east, Turkish cuisine is regional, seasonal, and steeped in history. Opulent Ottoman dishes first eaten centuries ago in the sultans' palaces, humble peasant stews, and mouth-watering street food all come together in this collection of over 100 aromatic and alluring recipes. Turkey is home to a varied cuisine that begs to be explored, region by region; from the huge, snow-capped mountains of the East and the vast, lake-covered plains of the center to the balmy Aegean and Mediterranean coasts. Discover the Iskender kebab from the city of Bursa in the northwest, sample the Akfâşabat Beef Koftes from the Black Sea region, and give in to temptation by tasting sweet Katmer pastries from Gaziantep. With inspiring and exciting dishes covering everything from Turkish breakfasts and salads to delicious kebabs and exquisite seafood, plus sweet dishes, let John Gregory-Smith show you his world of Turkish Delights.

Book Information

Hardcover: 240 pages

Publisher: Kyle Books (October 21, 2016)

Language: English

ISBN-10: 1909487481

ISBN-13: 978-1909487482

Product Dimensions: 8.2 x 1 x 10.4 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 4 customer reviews

Best Sellers Rank: #124,374 in Books (See Top 100 in Books) #7 in Books > Cookbooks,

Food & Wine > Regional & International > European > Turkish #188 in Books > Cookbooks,

Food & Wine > Asian Cooking

Customer Reviews

A gorgeous mixture of modern, regional, and traditional Turkish dishes – I want to cook them all! (Diana Henry) – “John Gregory-Smith, the ‘Sultan of Chefs’, creates the most delicious Turkish recipes.” (Art Smith) – “Turkey is a country with a variety of landscapes, which in turn means a variety of flavors, ingredients, and traditional dishes. Thankfully, John’s book covers more than 100 regional dishes that have our mouths watering.” (Honest Cooking) – “Set aside everything you know about Turkish delights, and pick up a copy of Turkish Delights. It’s a collection of recipes by author and culinarian John Gregory-Smith, who

specializes in the cuisine of this vibrant region. – (Food Republic)

John Gregory-Smith is a talented cook, recipe developer, and travel writer who specializes in Turkish cuisine. He is passionate about Turkey, having explored the country extensively over the last 10 years and regularly hosts Turkish pop-ups and secret supper clubs in London. This is Gregory-Smith's third book and follows the success of *Mighty Spice Cookbook* and *Mighty Spice Express*. He edits online magazines *eat.travel.live* and *Tesco Real Food*, and is a columnist for *Grazia* online. His recipes have featured in *The Times*, *Sainsbury's* magazine, *Easy Cook*, *GQ*, *Men's Health*, the *Daily Mail*, and the *Huffington Post*. He has also appeared on TV programs in both the UK and US.

So many wonderful recipes that are simply delicious - tasty and easy to make. A must for anyone who loves middle eastern food and flavours.

Love these recipes! I found all the more unusual ingredients readily available online, so I'm off and cooking.

I like this not only because the recipes are good and authentic (or so my Turkish friends tell me), but it offers useful advice about what to use as substitutes if you don't have access to a few Turkish spices, plus concise information about the traditions of certain dishes, regional differences, and that sort of thing. Plus, the cover of the cookbook is laminated in a good way so you don't have to worry about getting food on it. Now THERE'S an idea, FGS.

An excellent collection of recipes. The book is filled with tantalizing photos of the dishes and scenes from Turkey. I just wish the publisher had chosen a different font. Some of the recipes are dang near impossible to read.

[Download to continue reading...](#)

Turkish Delights: Stunning Regional Recipes from the Bosphorus to the Black Sea
Classical Turkish Cooking: Simple, Easy, and Unique Turkish Recipes (Turkish Cooking, Turkish Cookbook, Turkish Recipes) (Volume 1)
A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes
(Turkish Cooking at Home, Ethnic Cookbooks, and Turkish Cook Books 1)
The Best Turkish Cookbook - Turkish Cooking Has Never Been More Fun: Turkish Recipes for Everyone
Turkish Cooking in 30 Minutes: Cook Delicious Turkish Food at Home With Mouth Watering Turkish

Recipes Cookbook The Art of Turkish Cooking, or, Delectable Delights of Topkapi. The historically renowned Ottoman cuisine -- on excellent dining terms with the modern American palate. Turkish Delights (1Night Stand) The Ultimate Turkish Cookbook: The Most Authentic Turkish Food Recipes in One Place Turkish Kebabs: Exquisite tastes from famous Turkish kebabs with easy to make recipes at your kitchen A Turkish Cookbook for Beginners: Learn Delicious Turkish Cooking in Only Minutes Classical Turkish Cooking: Traditional Turkish Food for the American Kitchen Classical Turkish Cooking: Traditional Turkish Food for the America Turkish Culinary Art: A Journey through Turkish Cuisine Best of Turkish Cooking: Selections from Contemporary Turkish Cousine Making Out in Turkish: (Turkish Phrasebook) (Making Out Books) Turkish Odyssey, A Traveler's Guide to Turkey and Turkish Culture Photography: Complete Guide to Taking Stunning,Beautiful Digital Pictures (photography, stunning digital, great pictures, digital photography, portrait ... landscape photography, good pictures) The Turkish Cookbook: Regional Recipes and Stories Through Asiatic Turkey: Narrative of a Journey from Bombay to the Bosphorus. Volume 1 Through Asiatic Turkey: Narrative of a Journey from Bombay to the Bosphorus. Volume 2

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)