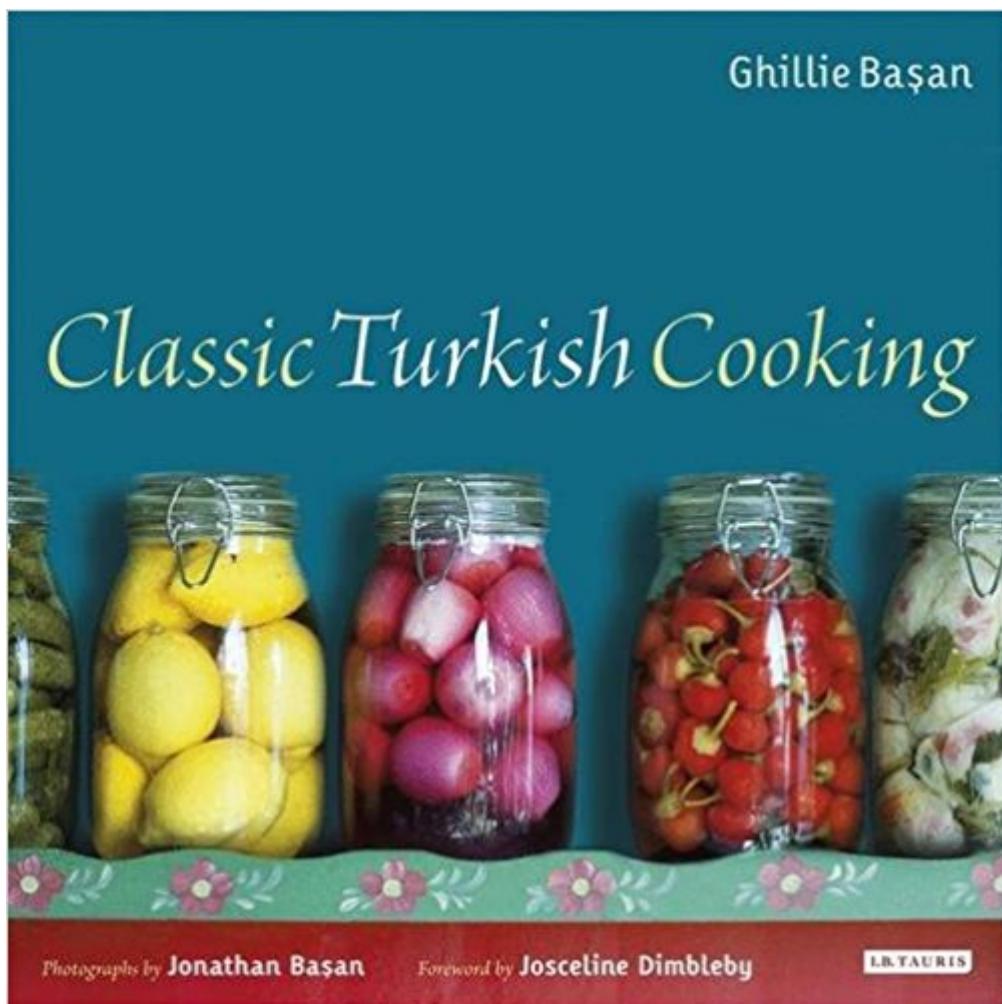


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# Classic Turkish Cooking



## Synopsis

Classic Turkish cooking ranks among the greatest cuisines of the world. It has a long and colorful history, from its nomadic Central Asian routes to the refined recipes of the Ottoman empire that influenced culinary traditions throughout the Middle East and Mediterranean. In this classic and much-loved work - shortlisted for the Glenfiddich Cookery Award and the Guild of Food Writers Award - Ghillie Basan presents a unique collection of delicious traditional dishes from the Anatolian heartlands and sophisticated and classical recipes from the palace kitchens of the Ottoman sultans.

## Book Information

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## Customer Reviews

\*Suddenly and quite desperately, I want to go to Turkey. . . The reason? I have been reading Classic Turkish Cookery.\* - Lady Claire Macdonald, The Herald (Glasgow)\*Extensively researched and laid out...very evocative and comprehensive.\* - Food Illustrated

With clear, detailed instructions, author Ghillie Basan describes the way in which Turkish food is prepared and defines the spices and ingredients that lend it its unique flavors. This unique collection of traditional dishes from the Anatolian heartlands and classical recipes from the Palace kitchens of the Ottoman sultans includes mouthwatering meze and fresh, light salads; succulent casseroles with dried and fresh fruit; aromatic pilafs dotted with pine nuts; unforgettable vegetable dishes - including a selection of dolmas (stuffed vegetables); and, of course, desserts from sweet and syrupy pastries to refreshing ice creams and sorbets. They are low in fat and high in vegetables, fruits, and

grains - a style of eating perfectly suited to today's health-conscious cook.

I ordered this for my wife, and she cannot submit a review on her account, so I will submit what she wrote about the book. The book was promised a week and more away, but it arrived in three days. Also, it was described as "Very Good Condition", with "signs of light shelf wear". It arrived, in fact, in excellent condition, with nothing to differentiate it from a brand new book on a shelf at the store. Here is my wife's review:-----Please Reprint Classic Turkish Cooking Although few Americans are acquainted with it, Turkish cuisine deserves a reputation as one of the world's finest. As the French and the Chinese do, the Turks use seasonal ingredients to create imaginative contrasts in flavors and textures. Quite the contrast to the pretentious "Plenty" by Ottolenghi (which I have also reviewed) Classic Turkish Cooking offers the following practical tips to ensure good results: Table of Imperial and American Measures Table of English and American Ingredient Terms (courgette vs. zucchini, for example) Many explanatory paragraphs for ingredients commonly used in Turkish cuisine (Charcuterie, Cheese, Fruit, Herbs, Nuts, Olives, etc), listing regional origins and uses. The section on ingredients helpfully suggests how to thicken yogurt into a soft cheese, how to choose the type of oil best for the cooking process as well as to complement the other ingredients, and how to choose the best fruit and vegetables. I heartily agree with the authors' suggestion that when cooking with tomatoes, it is better to use good canned tomatoes rather than pale out-of season tomatoes. The recipes indicate whether the dish is served for special occasions or for everyday fare, whether the preparation is easy or complicated, time-consuming or quick, and they are listed under the traditional Turkish name as well as the English translation. The instructions are well-planned and well-explained. The photographs are as beautiful as they are helpful. I wish I had this book thirty years ago!-----Excellent service with an excellent product!

5+

An outstanding cookbook! It is a rare recipe that is not absolutely delicious. The directions are easy to follow. The pictures make one hungry just to look at them. We have a number of Turkish and Middle Eastern cookbooks and this one is definitely a favorite.

Some great recipes! I can't pronounce half them, but there are a couple go-to dishes in here that are fantastic. My favorite is spicy ground lamb mixed with sautÃ©ed onions and walnuts, then topped with a fried egg. Delicious.

Can't wait to try all the pickled recipes. Ghillie Basan does lovely books; I also have her Turkish mezze book and cook from it frequently.

I would highly reccomend this cookbook to anyone wanting to learn about Turkish cooking. I was in Istanbul recently and the local book store wanted over \$100.00 USD for it. My girlfriend and I took a cooking class our last night there and when asked about a good cookbook the owner/chef pulled this one off the shelf. It's a beautiful cookbook with great recipes and beautiful photographs. You won't be dissapointed.

Even though it cost the same to get this book delivered home as it would have cost us to buy it in Canada and bring it home. The convenience of buying it from on line means that we will no longer buy a book overseas and drag it home. What great service.

Just returned from a trip to Turkey. Loved the food ! Classic Turkish Cooking is an excellent example of the cuisine of Turkey. Great recipes. Well illustrated. I will use & reuse this cookbook for years to come.

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