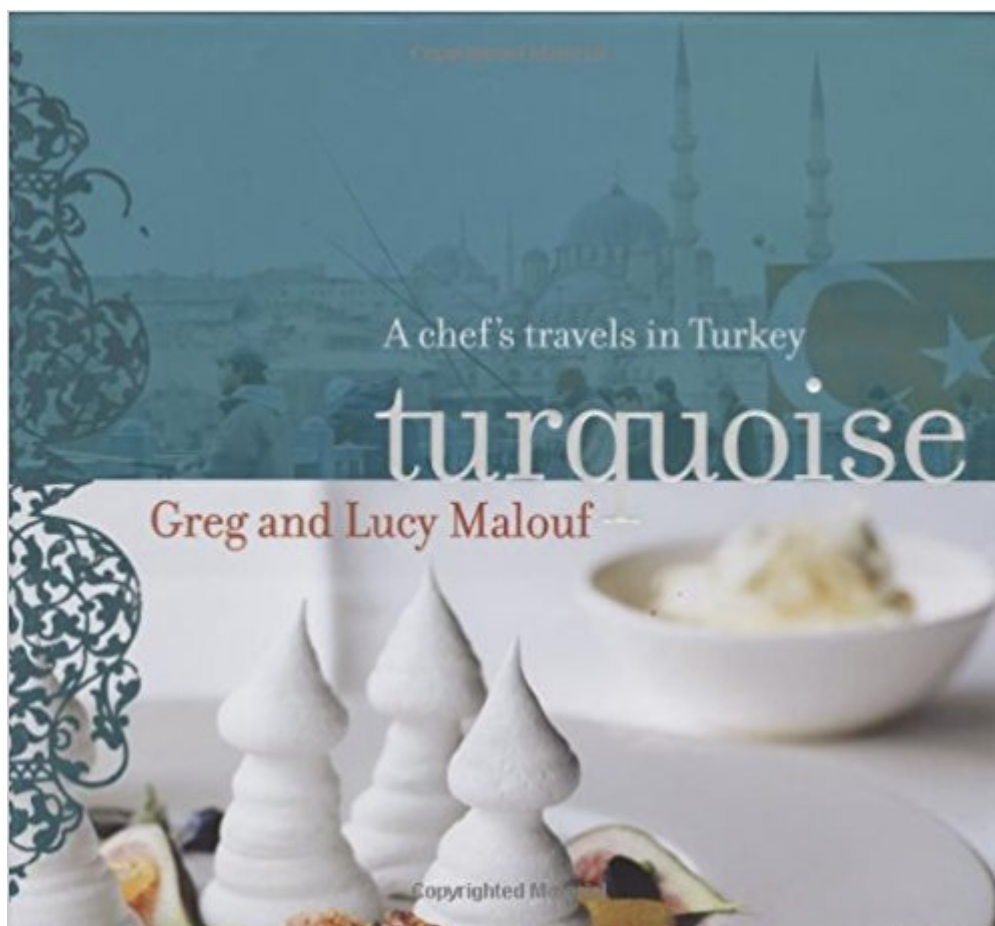


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Turquoise: A Chef's Travels In Turkey



Synopsis

With terrain from rugged mountains to idyllic coastline, Turkey has become a sought-after travel destination, enjoyed not only for its beauty, but its culinary wonders. In *Turquoise*, Greg and Lucy Malouf visit spice markets and soup kitchens, enjoy fish sandwiches on the Bosphorus, and drink in ancient teahouses. The recipes inspired by their travels capture the enticing flavors that define Turkish cuisine from the ancient ruins of Pergamum to modern day Istanbul. Some are traditional favorites, such as Little Kefta Dumplings in Minted Yogurt Sauce, while many more from Roast Chicken with Pine Nut and Barberry Pilav Stuffing to Pistachio Halva Ice Cream are Greg's own, flavored with his years of experience cooking Middle Eastern food. With its hundreds of luscious photographs, *Turquoise* is a chance to share in this unforgettable Turkish journey.

Book Information

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Customer Reviews

Beautiful coffee table cookbook introducing Turkish food. However, it is written by a total outsider so there isn't much depth in the book. So it is nowhere close to a book like Locatelli's "Made in Italy". Still there aren't that many books about Turkish cuisine and this book surely makes you hungry. Maybe a bit too generous but I give it four stars. UPDATE: I think I was slightly too hard in my initial review. The book superficially looks like a coffee table book, but I would say it really is a cookbook. There are some travel notes and they are actually quite interesting. (Bear in mind that I don't know anything about Turkey.) The book contains both simple, everyday recipes as well as more complicated. My rating of four stars is still valid. It is not a five star book because it is not really the

authoritative guide written by an insider. Still I want to say that I do like this book (maybe 4.5 stars)I've just been to Turkey and I haven't found many good books in English about Turkish food. They might exist, but in that case they're a bit old and not to be found in book stores.- My favorite Turkish cookbook is Basan's Classic Turkish Cooking- Two very interesting books (translated into English) written by Sahrap Soysal, who is a tv-chef personality, I found in Turkey. Not available on - Basan's

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