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Turkish Flavours



Synopsis

Drawing on Sevtap Yıldız's rich heritage, this book contains over eighty delicious Turkish recipes – from classics to more modern interpretations, but always with Sevtap's nod to flavour and simplicity. Organised into chapters including breakfast, mezze, salads, mains and desserts, Modern Turkish Food contains all the favourite Turkish dishes, including hummus, dukkah, dolmades, lamb koftes and smoked eggplant, as well as delectable sweets, such as caramelised figs, semolina halva and Turkish yoghurt and olive oil cake. This book is for anyone with an interest in Turkish food – it is straightforward, delicious and the recipes work every time.

Book Information

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Customer Reviews

This is a very nice book with recipes that taste wonderful. The only improvement could have been to have photos of every dish (there are some photos of some of the dishes, but there are a lot of photos of the countryside, though beautiful, aren't helpful when you are unfamiliar with a cuisine. Overall, the book is useful and beautiful.

I bought the digital version. This is a cookbook for experienced cooks as some methods are not explained well. The book uses grams and ml., too, so you have to convert. Suggests boiling when steaming would be better. There are pictures of bunches of roses or grass when there should be pictures of the dish when it is completed. Some of the recipes are bit bland.

Lots of very simple yet delicious recipes using fresh ingredients. Didn't have as much success with the sweet dishes as with the savoury but that might just be me!

I got this cookbook and have found it beautiful. The pictures and layout are outstanding along with excellent typical recipes. Everyone who has looked at it (I left it on the coffee table for a while before bringing it to the kitchen) loved it too.

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