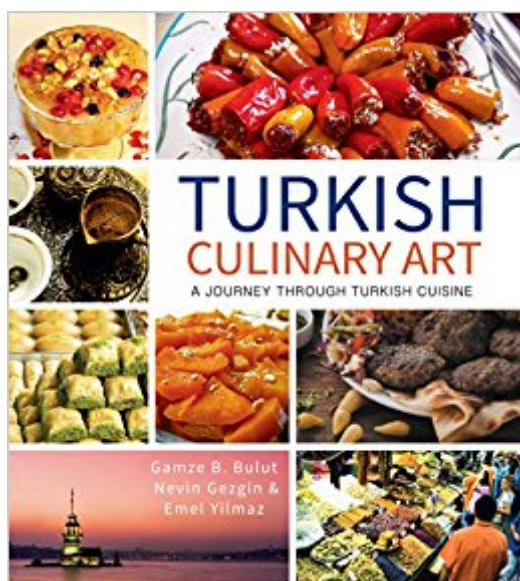


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# Turkish Culinary Art: A Journey Through Turkish Cuisine



## Synopsis

Turkish Culinary Art is a rich collection of recipes for appetizers, soups, main dishes, salads, pastries, drinks, and dips. The variety of dishes that make up the Turkish cuisine, the complexity of flavors and the intricate techniques used to create those flavors, the diversity amongst dishes from various geographical and cultural regions, and the way in which all of the different components of a meal come together in a feast-like fashion offers enough material for a life-long study of Turkish culinary art. Using the easy to follow instructions and the helpful tips in the book, all those interested eaters can easily prepare and enjoy the rich combinations of Turkish flavors in the comfort of their homes.

## Book Information

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## Customer Reviews

Gamze B. Bulut, Nevin Gezgin and Emel Yilmaz are the instructors and organizers of the cooking classes that were instrumental in the publishing of this book. Hosted by the Raindrop Foundation of Dallas, these cooking sessions ended up sessions of celebration for Turkish food. All authors live in Dallas, TX, and continue to offer their taste to interested parties.

I love middle eastern food, specifically Turkish cuisine. The book exceeded my expectations. The pictures and easy to follow recipes were presented in an easy to read and understand format. Look forward to trying some of the delicious looking dishes. Would definitely recommend this book to anyone interested in Turkish/Middle Eastern cuisine. R. Monteith

I am a huge fan of turkey ! I love their food ! Lovely book! Wrapped, clean, new book scent! Color pictures, quality paper ! A book to keep and cook from for a very long time.

It has some good recipes.

The sultan ate only canned beans and black-eyed peas and hamburger and some modern vegetables like yellow and orange and red peppers and mini-peppers. His chickens were all skinless and boneless breast, nothing else. Every chef and good cook knows that meat and poultry always taste best when cooked with the bones. There is not a bone in this book. Oh yes, he ate lots of sweets. Half or more of this book is impossibly complex little pastries. Another thing: his chef never knew that potatoes come in sizes, sometimes little red one and sometimes big russets. Here a potato is just a potato, nothing else. Lamb, the universal meat of turkey, and all of Asia beyond, is almost totally absent. It is all hamburger, hamburger, hamburger, except when they are eating the skinless, boneless chicken breast and throwing away the rest of the bird. And seafood! Turkey has a long coastline and a lot of fine fishing villages. Forget them! No fish here. This book is all conceit and nonsense. I threw it away!

I've shared many meals with Turkish friends over the past few months and I've really grown to love Turkish cuisine. This book brings those recipes to my own table. The book features recipes from a Turkish Cooking Class that has been meeting on Saturdays once a month for several years. These are authentic, tested recipes filled with love and character. The book includes a wealth of cultural information, showing the rich traditions of Turkey and even the cultural significance of many of these dishes. I've never really cooked Turkish food before, but the recipes are easy enough to follow. I would recommend this book to anyone interested in cooking and/or Mediterranean cuisine.

I have been going to the Turkish cooking classes held by the Turkish American Women Association in Dallas for a few years now. All the ladies are really nice and hospitable. The food is always amazing. I bought the cookbook from the ladies, not online. I like the variety of recipes in the book. I have sampled a lot of the recipes in the book which were cooked in the classes. Last week's class, we make the Sultan's Delight, Mushroom soup, and Shobiyet. They were very yummy. The only complaint I have about the book is that I wished the instructions were numbered and the Table of Content was alphabetized.

I Haven't looked at this book and so my star rating is meaningless. I just wanted to comment on one reviewer's one star negative review when he commented that everything was hamburger and no lamb. Stating that the Turks are heavy lamb eaters. I lived for two years in a Turkish village and traveled extensively in Turkey and I recall having eaten virtually no meals with lamb, nice since I don't like lamb, but I do recall when a lamb was sacrificed in front of my house to honor a visiting dignitary. The meat was given to the poorest people in the village.

Used this cooking book A LOT. Well written, beautiful illustrative pictures, and clean directions to prepare. It is comprehensive, covers from soups main dishes, ancient ottoman servings, desserts and more... To help practitioners, they have difficulty level (ratings) for each dish. One of the reviews does great injustice to the book. That doesn't make any sense! I couldn't believe that she was speaking of the very same book!! It says no fish recipes, while there are some! Several lamb, beef combinations are there, too. The book may be a little heavy in the desserts side, (so watch your calories!), but other than that this is the best Turkish cooking book I have ever seen (PERIOD)

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