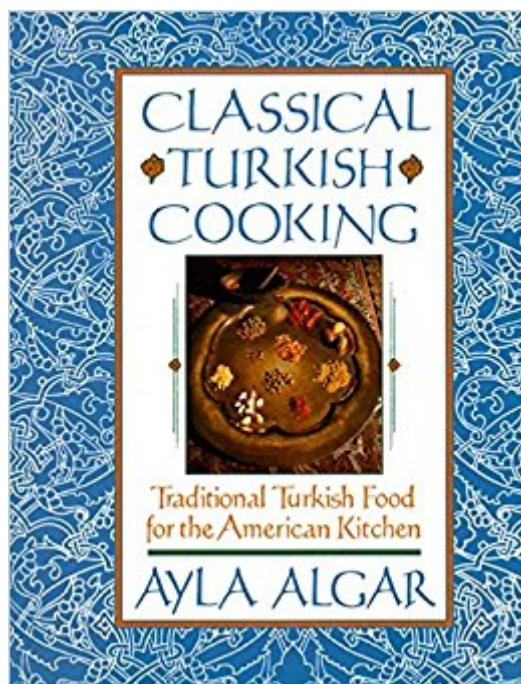


The book was found

Classical Turkish Cooking



Synopsis

Turkish food ranks high among the world's great cuisines. Its taste and depth place it with French and Chinese; its simplicity and healthfulness rank it number one. Developed by Turkish peasants for whom eating was obviously a great pleasure, Turkish cooking evolved to include the sophisticated "palace" cooking of Istanbul. It remains, however, a simple cuisine based on fragrant Mediterranean ingredients combined in exciting and unexpected ways. Ayla Algar, a Turkish-born lecturer at the University of California, Berkeley, provides American cooks with 175 recipes for this vibrant and tasty food, presented against the rich and fascinating backdrop of Turkish history and culture. Tempting recipes for kebabs, pilafs meze (appetizers), dolmas (those delicious stuffed vegetables or vine leaves), soups, fish, manti and other pasta dishes, lamb, poultry, yogurt, bread, baklava and other traditional sweets are introduced here to American cooks in accessible form, easy for any home cook to make. With its emphasis on grains, vegetables, fruits, olive oil and other healthy foods, Turkish cooking puts a new spin on familiar ingredients and offers culinary adventure coupled with a satisfying and delicious diet.

Book Information

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Customer Reviews

This compendium of Turkish fare does much to advance Algar's (*The Complete Book of Turkish Cooking*) theory that "it is the imaginative combination of carefully cooked ingredients, however humble they may be, that creates good taste." While her writing is at times stiltedly formal, the recipes are anything but. Called traditional, they're in fact truly contemporary: full in flavor, redolent of fresh herbs and crushed spices and filled with healthful vegetables and grains. At their best, these dishes successfully combine present-day foodstuffs and concepts with classic Turkish

antecedents, as seen in roasted eggplant and chili salad, mussel brochettes with walnut taratorsic and zucchini cakes with green onions, cheese, and herbs. Also featured are delicious Turkish condiments--e.g., sun-cooked tomato paste and sun-cooked purple plum marmelade--as well as desserts (poached dried figs stuffed with walnuts; chilled summer fruit in rose petal-infused syrup). Mail-order ingredient sources would have broadened the book's appeal. Algar is the Andrew Mellon Lecturer in Turkish at the University of California at Berkeley. Copyright 1991 Reed Business Information, Inc.

An excellent introduction to a relatively unknown cuisine. The Turkish culinary tradition is of course related to other Mideastern cultures, but such dishes as a flavorful Chicken in Paprika-Laced Walnut Sauce or an assertive Smoked Eggplant Salad with Jalapenos demonstrate the diversity and uniqueness of the food. Algar, a Berkeley professor and food writer, provides knowledgeable commentary on the recipes, cuisine, and country, and few of the dishes require exotic ingredients or techniques. For most collections. Copyright 1991 Reed Business Information, Inc.

Bravo. The author of this cookbook, Ayla E. Algar, clearly displays a masterful knowledge of the history of Turkish cooking. Together with her native experiences, the author has created a work that emotes respect and baits the senses, while transporting the reader into an authentic kitchen, a kitchen that may exist in many locales in Turkey. I appreciate the author's sharing of cultural influences, as well as a deep understanding of the flavors and foods of Turkey. Indeed, while prepared dishes from Turkey are under-heralded today, Algar gives us multiple reasons to elevate Turkish cuisine to its rightful place as one of the world's great bodies of culinary delights.

Very dull book with no illustrative pictures on how the recipe should look like or the steps taking in doing it. I cannot imagine that they were explaining how "Borek" dough (complicated) should be made without a single picture. I don't recommend this book for anyone.

Cooking instructions are vague, and many take you to supplemental pages that are equally vague, for the average American who wants to learn some Turkish dishes. I was quite disappointed, and will be either buying additional Turkish cooking books or looking for supplements online, to figure out the weak instructions provided. Not a book for the average cook who wishes to try some Turkish dishes.

Great book. easy to follow recipes for very good dishes. i recommend it.

This is a great collection of recipes expressed in a straightforward manner. Turkish cooking, like its less complex Greek cousin, is not easy to master, but with practice and time, these recipes definitely come through.

I have tried 5-6 things in this cookbook. All but one have been easy and very tasty. The green beans/tomato recipes is excellent, as are the scones. I need to get a stove-top grill to try some of the meat dishes. Overall, an excellent buy.

Great book for a beginner in Turkish Cuisine! I recommend it to others who also wish to become proficient cooks!

fantastic

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