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A taste of sun and fire: Gaziantep cookery.

By Edited by AYLIN ÖNEY TAN et alli.

YKY, Istanbul, 2015. Soft cover. Condition: New. 1st Edition. Paperback. Pbo. Large 8vo. (25 x 22 cm). In English. 284 p., color ills. A taste of sun and fire: Gaziantep cookery. "Gaziantep cuisine, both delicate and famously hot and spicy, is the richest and most varied in Turkey, combining as it does the rustic foods of the Anatolian heartland, dishes developed in the Ottoman courts in Istanbul, and legacies from the Arab and Mediterranean worlds. It really is extraordinary and needs to be discovered. You will be amazed, inspired and delighted by the dishes." Claudia Roden Cultural anthropologist and expert of Middle Eastern, Mediterranean and Jewish cuisines. " When I think of Gaziantep, I see two colors: red, because of its famous red peppers, but above all green, because Gaziantep is Turkey's pistachio capital. And because of that, for me and for many others, it is the world capital of baklava, that crowning glory of Turkey's rich cuisine." Charles Perry Culinary historian, authority on Medieval Arab Cookery, translator of Al Baghdadi's 13th-century cookbook A Baghdad Cookery Book. " This brilliant book and its editor, Aylin Öney Tan, introduced me to the incredible variety of Gaziantep food - its kebabs, its...



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