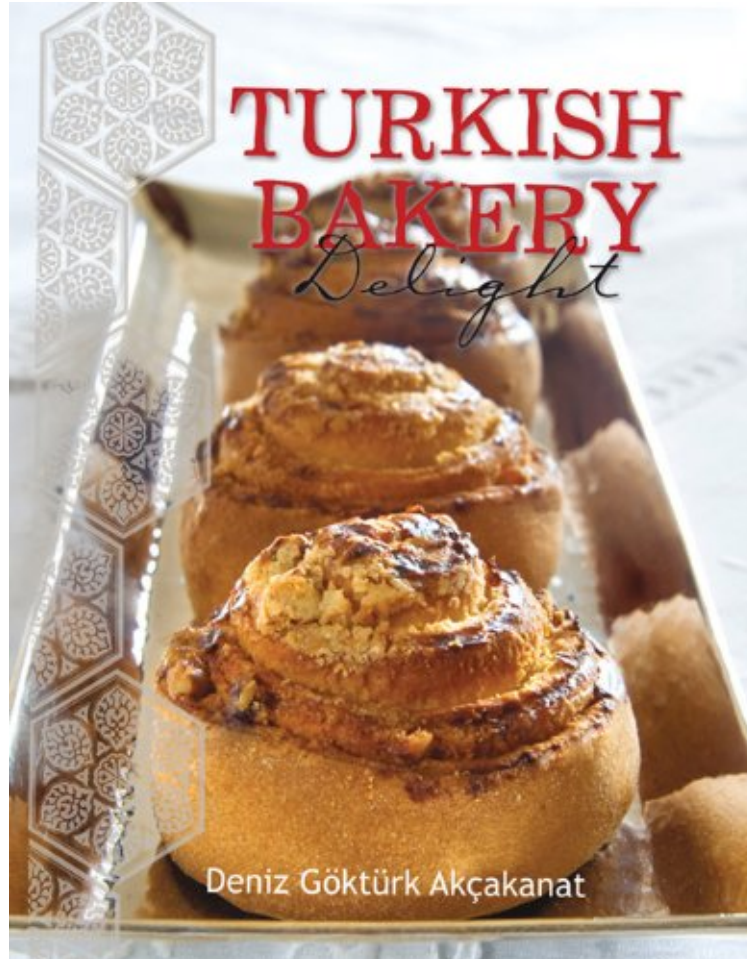


Turkish Bakery Delight

Deniz Gokturk Akcakanat

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Deniz Gokturk Akcakanat : Turkish Bakery Delight before purchasing it in order to gauge whether or not it would be worth my time, and all praised Turkish Bakery Delight:

0 of 0 people found the following review helpful. Yummy options for cooking By Robertjgahwilerjr I like this recipe book for the gateway it offers me into a different culture. From the breads to the drinks and all that the book offers you I have to say it is a good thing to add to your recipe book shelf and try to create some of them. As we become more conscious of just how multicultural of a country we have been I feel there will only become more places trying to offer more choices as time goes on or so I hope. If you see your community has minorities in it and you are a business owner and they come to you try to learn about them. You should try to cater to them because they will bring you there family or friends. I will conclude my review with something interesting from this book I did not know but cannot say for certain. I did not know the turks had so many recipes containing coconut. The reason I say this is because the book offers several recipes with coconut in them but I am unsure if they are real turkish recipes or just modern fusion so I

cannot claim everything as authentic but I do like this book. 0 of 0 people found the following review helpful. Five Stars By Cliente de Excelent !!! 2 of 2 people found the following review helpful. Turkish Bakery Delight By Miss Judith C Spear Mouthwatering bread and bakery recipes. Well presented and great photography. Arrived in good time, and good condition. Would recommend anyone interested in bread baking.

In *Turkish Bakery Delight*, the author introduces a mixture of traditional Turkish baking recipes—savory and sweet—along with recipes developed with a contemporary touch. Each recipe is introduced with fun facts about the origin of the dish and how to serve it. From *Gozleme*, a classic Turkish pastry prepared for kings, to the mango dessert *Muhallebi* sold on every corner, there's a little something for everyone. Includes a basic guide to Turkish pronunciation and a glossary of terms for names and ingredients. The perfect companion for the adventurous baker.

About the Author Deniz Azkabat was born and grew up in Istanbul, Turkey. As well as learning the traditional methods of baking from her mother, she learnt the importance of Turkish hospitality traditions. After a stint in the corporate world, she left to pursue her passion: making cakes. She taught herself pastry-making and baking, all while adapting them to traditional Turkish recipes and tastes. After training at the Ciragan Palace Kempinski hotel in Istanbul, she opened her first shop which garnered wide attention across Istanbul. In 2008 Deniz moved to Australia and has opened her own boutique chocolate shop, *Carre Noir*, in Sydney's Mosman.