

## Samarkand Recipes And Stories From Central Asia And The Caucasus

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*Samarkand: Recipes & Stories from Central Asia & The ...*

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Georgians, Armenians, Azeris, Persians, Afghans, Uzbeks, Kazakhs, Tajiks, Kyrgyz, and Uighurs.

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Samarkand: Recipes and Stories From Central Asia and the Caucasus by Caroline Eden, 9781909487420, available at Book Depository with free delivery worldwide.

*Samarkand: Recipes and Stories From Central Asia and the ...*

from Samarkand: Recipes & Stories from Central Asia & The Caucasus Samarkand by Caroline Eden and Eleanor Ford  
Categories: Pizza & calzones; Main course; Georgian Ingredients: bread flour; fast-action dried yeast; superfine sugar; yogurt; spinach; mozzarella cheese; feta cheese; ricotta cheese; scallions; parsley; cilantro; dill

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This book is a love letter to Central Asia and the Caucasus, containing personal travel essays and recipes little known in the West that have been expertly adapted for the home cook. Samarkand: Recipes and Stories From Central Asia and the Caucasus by Caroline Eden - Books - Hachette Australia

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*Samarkand (Recipes & Stories from Central Asia & The Caucasus)*

From left, "Persepolis" by Sally Butcher, "Samarkand: Recipes & Stories From Central Asia & the Caucasus" by Caroline Eden and Eleanor Ford, "Taste Of Persia" by Naomi Duguid, "Turkish Delights" by...

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Samarkand Recipes & Stories From Central Asia & the Caucasus (Book) : Eden, Caroline : Over hundreds of years, various ethnic groups have passed through Samarkand, sharing and influencing each other's cuisine and leaving their culinary stamp. This book is a love letter to Central Asia and the Caucasus, containing personal travel essays and recipes little known in the West that have been ...

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Travel, culture, and food writer Caroline Eden wholeheartedly embraces this in her gorgeous new book, Samarkand: Recipes & Stories from Central Asia & the Caucasus, which celebrates the rich flavors of Central Asia and the Caucasus, particularly the fabled oasis city of Samarkand in modern-day Uzbekistan.

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Over hundreds of years, various ethnic groups have passed through this city, sharing and influencing each other's cuisine and leaving their culinary stamp. Samarkand is a love letter to Central Asia and the Caucasus, containing travel essays, beautiful photography and recipes that are little known in the West that have been expertly adapted for the home cook. There is an introduction to the region (explaining the ethnic groups Uzbeks, Tajiks, Russian, Turkis, Koryo-Saram, Jewish, Caucasus, Afghan) with a useful pantry of essential ingredients, followed by an array of delicious dishes. These include Lamb Kebabs with Cinnamon, Cloves & Hot Hummus, Pumpkin Stuffed with Spiced Chickpeas, Sour Cherries & Rice, Pomegranate & Vodka Sorbet and the all-important breads of the region non, flatbreads and pides.

Over hundreds of years, various ethnic groups have passed through Samarkand, sharing and influencing each other's cuisine and leaving their culinary stamp. This book is a love letter to Central Asia and the Caucasus, containing personal travel essays and recipes little known in the West that have been expertly adapted for the home cook. An array of delicious dishes introduce the region and its different ethnic groups - Uzbek, Tajik, Russian, Turkish, Korean, Caucasian and Jewish - along with a detailed introduction on the Silk Road and a useful cupboard of essential ingredients. Chapters are divided into Shared Table, Soups, Roast Meats & Kebabs, Warming Dishes, Pilavs & Plovs, Accompaniments, Breads & Doughs, Drinks and Desserts. 100 recipes are showcased, including Apricot & Red Lentil Soup, Chapli Kebabs with Tomato Relish, Rosh Hashanah Palov with Barberries, Pomegranate and Quince, Curd Pancakes with Red Berry Compote and the all-important breads of the region. And with evocative travel features like On the Road to Samarkand, A Banquet on the Caspian Sea and Shopping for Spices under Solomon's Throne, you will be charmed and enticed by this region and its cuisine, which has remained relatively untouched in centuries.

Winner of the Guild of Food Writers Food and Travel Award 2017 'This is a book to delight food lovers, travel hounds and history buffs alike.' The Telegraph 'As an armchair traveler, I was led by Caroline Eden's firsthand account of journeys to the Uzbek city of Samarkand and other exotic destinations, then lured into the kitchen by Eleanor Ford's fine recipes' New York Times 'A particularly expansive and ambitious example of the genre. Imagine a Lonely Planet guide to Uzbekistan and beyond, with a hundred recipes.' LA Times 'I am LOVING it! So interesting to see so many familiar but also lesser known recipes! Beautiful pictures too! Love the styling! Love it!' Sabrina Ghayour Over hundreds of years, various ethnic groups have passed through Samarkand, sharing and influencing each other's cuisine and leaving their culinary stamp. This book is a love letter to Central Asia and the Caucasus, containing personal travel essays and recipes little known in the West that have been expertly adapted for the home cook. An array of delicious dishes will introduce the region and its different ethnic groups - Uzbek, Tajik, Russian, Turkish, Korean, Caucasian and Jewish - along with a detailed introduction on the Silk Road and a useful store cupboard of essential ingredients. Chapters are divided into Shared Table, Soups, Roast Meats & Kebabs, Warming Dishes, Pilavs & Plovs, Accompaniments, Breads & Doughs, Drinks and Desserts. 100 recipes are showcased, including Apricot & Red Lentil Soup, Chapli Kebabs with Tomato Relish, Rosh Hashanah Palov with Barberries, Pomegranate and Quince, Curd Pancakes with Red Berry Compote and the all-important breads of the region. And with evocative travel

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Eight hundred recipes from around the world represent the finest in traditional and contemporary Jewish cookery, featuring dishes from Russia, Syria, India, North and South America, Africa, the Mediterranean, and Israel

Winner of the Art of Eating Prize 2020 Winner of the Guild of Food Writers' Best Food Book Award 2019 Winner of the Edward Stanford Travel Food and Drink Book Award 2019 Winner of the John Avery Award at the André Simon Food and Drink Book Awards for 2018 Shortlisted for the James Beard International Cookbook Award 'The next best thing to actually travelling with Caroline Eden - a warm, erudite and greedy guide - is to read her. This is my kind of book.' - Diana Henry 'A wonderfully inspiring book about a magical part of the world' - Viv Groskop, author of The Anna Karenina Fix 'Part travelogue, part recipe book, this is a love letter to "the sea that welcomes strangers", soaked in colour, history, myth and the flavours of many cultures.' Nick Hunt author of Where the Wild Winds Are This is the tale of a journey between three great cities - Odessa, built on a dream by Catherine the Great, through Istanbul, the fulcrum balancing Europe and Asia and on to tough, stoic, lyrical Trabzon. With a nose for a good recipe and an ear for an extraordinary story, Caroline Eden travels from Odessa to Bessarabia, Romania, Bulgaria and Turkey's Black Sea region, exploring interconnecting culinary cultures. From the Jewish table of Odessa, to meeting the last fisherwoman of Bulgaria and charting the legacies of the White Russian émigrés in Istanbul, Caroline gives readers a unique insight into a part of the world that is both shaded by darkness and illuminated by light. Meticulously researched and documenting unprecedented meetings with remarkable individuals, Black Sea is like no other piece of travel writing. Packed with rich photography and sumptuous food, this biography of a region, its people and its recipes truly breaks new ground.

Winner of the André Simon Food Book Award 2020 "Caroline Eden is an extraordinarily creative and gifted writer. Red Sands captures the sights, tastes and feel of Central Asia so well that when reading this book I was sometimes convinced I was there in person. A wonderful book from start to finish." Peter Frankopan, author of The Silk Roads\ "Caroline Eden, whose book Black Sea was showered with awards, is on the road again, this time travelling through the heart of Asia. It's not your usual cookbook, it's more a travel book with recipes, the recipes acting as postcards which she sends as she meets new characters, most of them involved with food... Eden travels quietly and lets you in on every encounter and every bite. A moving... as well as a fascinating read." Diana Henry, Telegraph "Red Sands follows in the footsteps of Caroline Eden's previous volume Black Sea. Both are pleasures to read, triangulating journalism, literary writing, and cookbookery. The recipes are part of the reporting, and Eden describes them as edible snapshots." Devra First, Boston Globe Red Sands, the follow-up to Caroline Eden's multi-award-winning Black Sea, is a reimagining of traditional travel writing using food as the jumping-off point to explore Central Asia. In a quest to better understand this vast heartland of Asia, Caroline navigates a course from the shores of the Caspian Sea to the sun-ripened orchards of the Fergana Valley. A book filled with human

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stories, forgotten histories and tales of adventure, Caroline is a reliable guide using food as her passport to enter lives, cities and landscapes rarely written about. Lit up by emblematic recipes, *Red Sands* is an utterly unique book, bringing in universal themes that relate to us all: hope, hunger, longing, love and the joys of eating well on the road.

Steep verdant rice terraces, ancient rainforest and fire-breathing volcanoes create the landscape of the world's largest archipelago. Indonesia is a travellers' paradise, with cuisine as vibrant and thrilling as its scenery. For these are the original spice islands, whose fertile volcanic soil grows ingredients that once changed the flavour of food across the world. On today's noisy streets, chilli-spiked sambals are served with rich noodle broths, and salty peanut sauce sweetens chargrilled sate sticks. In homes, shared feasts of creamy coconut curries, stir-fries and spiced rice are fragrant with ginger, tamarind, lemongrass and lime. The air hangs with the tang of chilli and burnt sugar, citrus and spice. Eleanor Ford gives a personal, intimate portrait of a country and its cooking, the recipes exotic yet achievable, and the food brought to life by stunning photography.

James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring nearly 140 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show-stopping meals. Naomi Pomeroy knows that the best recipes are the ones that make you a better cook. A twenty-year veteran chef with four restaurants to her name, she learned her trade not in fancy culinary schools but by reading cookbooks. From Madeleine Kamman and Charlie Trotter to Alice Waters and Gray Kunz, Naomi cooked her way through the classics, studying French technique, learning how to shop for produce, and mastering balance, acidity, and seasoning. In *Taste & Technique*, Naomi shares her hard-won knowledge, passion, and experience along with nearly 140 recipes that outline the fundamentals of cooking. By paring back complex dishes to the building-block techniques used to create them, Naomi takes you through each recipe step by step, distilling detailed culinary information to reveal the simple methods chefs use to get professional results. Recipes for sauces, starters, salads, vegetables, and desserts can be mixed and matched with poultry, beef, lamb, seafood, and egg dishes to create show-stopping meals all year round. Practice braising and searing with a Milk-Braised Pork Shoulder, then pair it with Orange-Caraway Glazed Carrots in the springtime or Caramelized Delicata Squash in the winter. Prepare an impressive Herbed Leg of Lamb for a holiday gathering, and accompany it with Spring Pea Risotto or Blistered Cauliflower with Anchovy, Garlic, and Chile Flakes. With detailed sections on ingredients, equipment, and techniques, this inspiring, beautifully photographed guide demystifies the hows and whys of cooking and gives you the confidence and know-how to become a masterful cook.

Over hundreds of years, various ethnic groups have passed through Samarkand, sharing and influencing each other's cuisine and leaving their culinary stamp. This book is a love letter to Central Asia and the Caucasus, containing personal travel essays and recipes little known in the West that have been expertly adapted for the home cook. An array of delicious dishes introduce the region and its different ethnic groups-Uzbek, Tajik, Russian, Turkish, Korean, Caucasian, and Jewish-

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along with a detailed introduction to the Silk Road and a useful store cupboard of essential ingredients. Chapters are divided into A Shared Table, Soups, Roast Meats & Kebabs, Warming Food for Long Winters, Plovs & Pilafs, Accompaniments, Breads & Doughs, Drinks, and Desserts & Sweetmeats. One hundred recipes are showcased, including Apricot & Red Lentil Soup, Chapli Kebabs, Rosh Hashanah Plov with Barberries, Pomegranate, & Quince, Kefir Pancakes with Blackberry Syrup, and the all-important regional breads. And with evocative travel features such as Lunch on the Road to Samarkand, A Banquet on the Caspian Sea, and Shopping under Kyrgyzstan's Sacred Mountain, you will be charmed and enticed by this relatively untouched region and its cuisine.

Twenty-four of the country's minority groups call Yunnan home, each retaining their own traditions. Stretching from the Himalayan plateau down to the subtropics, Yunnan encompasses extremes from alpine meadows to rainforest. It is the most diverse region in China culturally, biologically, and meteorologically. On a culinary level, this means Yunnan is one of the most delicious places on earth. The region is famous for its mushrooms, hams, pickles, edible flowers, its use of potatoes, and its love of chillies and Sichuan peppercorns. Yunnan's food is exciting and unfamiliar, but much of it is actually quite easy to make, using simple techniques already familiar to Western cooks. Each chapter covers a different area featuring its cardinal recipes such as Tibetan momo dumplings, Dai cucumber salad with peanuts, the famed "crossingthe- bridge" noodles of Kunming, Eastern-style fried rice with ham, potatoes, and peas, and roasted eggplant salad from near the Burmese border. Complete with profiles of local cooks, artisans, and farmers, as well as breathtaking on-location photography, *Cooking South of the Clouds* takes readers on an unforgettable journey through the land of Shangri-La and introduces a new world of flavours.

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