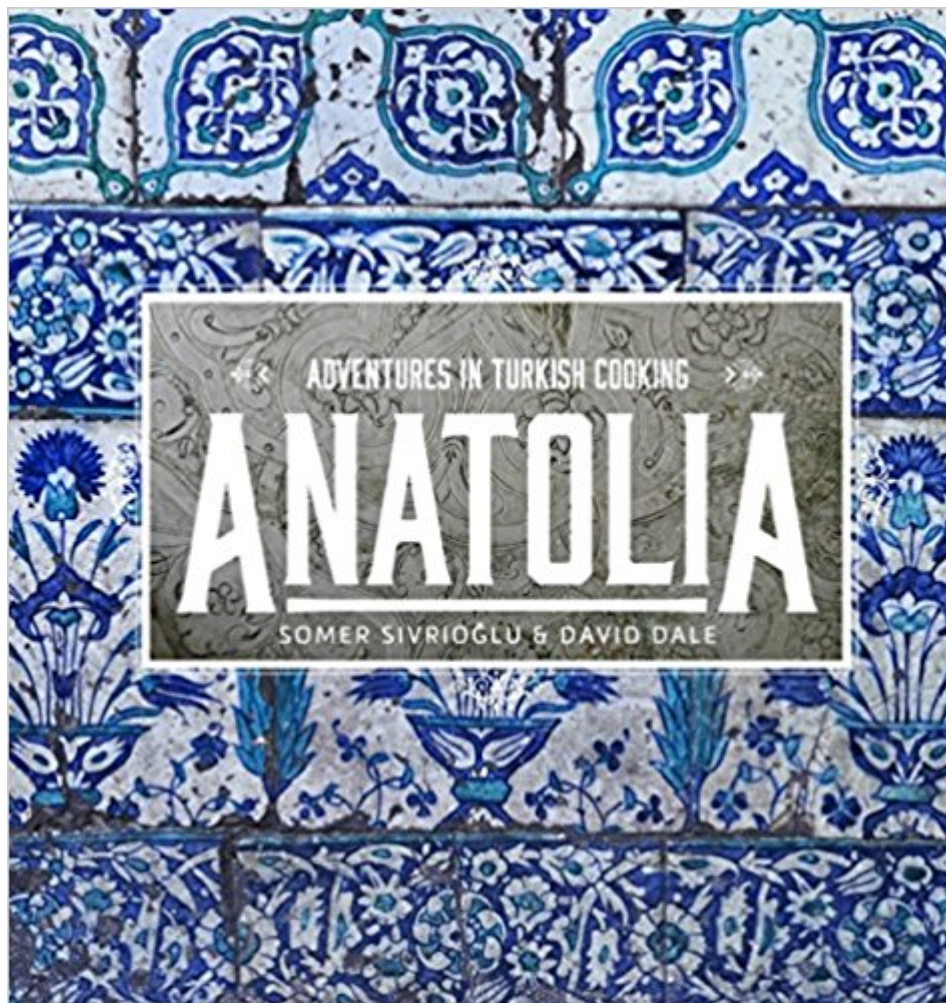


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# Anatolia



## Synopsis

Anatolia is a beautifully illustrated exploration of classic Turkish cuisine and culture, adapted for modern life. Turkish-born chef Somer Sivrioglu and co-author David Dale re-imagine the traditions of Turkish cooking, presenting recipes ranging from the grand banquets of the Ottoman empire to the spicy snacks of Istanbul's street stalls. In doing so they explain their take on the classics and reveal the surrounding rituals, myths, jokes and folk wisdom of both the old and new Turkey. Somer and David bring us more than 150 accessible recipes with rich colour photographs shot on location in Turkey. Also included are feature spreads on local Turkish chefs and producers and their specialities, adding another fascinating layer to the book. Take a unique glimpse into the worlds of old and new Turkey with this beautiful, multidimensional cookbook.

## Book Information

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## Customer Reviews

Somer Sivrioglu grew up in Istanbul and moved to Sydney when he was 25. He now runs Efendy restaurant in Sydney, where he draws on a multitude of cultural influences to recreate the food traditions of his homeland. David Dale is an Australian political journalist, commentator on popular culture, and food writer. In his earlier books, David analysed how Italian cooking conquered the world. He's convinced that 'Turkish is going to be the next international invader'.

A gorgeous book filled with the culture and flavors of Turkey. Recipes are well-written and easy to follow. Pretty enough to be a coffee table book, too!

Stunningly beautiful book. The real beauty is in the words, however. Unlike most other recipe books,

this author lovingly conveys the vast beauty, history, and culture of Anatolia and the joy its people express and enjoy through food and hospitality. I was fortunate enough to live in Turkey in the mid-70s, and a piece of my heart will always belong there. Being able to create some of my favorite dishes is a terrific way to evoke great memories. My only criticism is that the font is too faint for my middle-aged eyes. Fortunately, a magnifier (and a Kindle e-version) will solve that.

A beautiful book. I made two recipes, and they both tasted great. The history and photography in the book are excellent.

... and so often isn't. This book is full of cultural background, and history - things that make this a book worth reading, and not just a collection of recipes. I am very thankful that this book includes items like wild greens (often referred to as 'weeds' in the text) as well as a few recipes that use various types of offal - often overlooked items, especially in the west. Highly recommended, this book ranks next to another favorite, Flatbreads and Flavors - that manages to be both a collection of recipes, and a travelogue.

Best turkish cookbook

"Beautiful" is the first word that comes to mind when viewing this book. From the gorgeous, padded cloth cover, to the high quality binding (with two sewn-in ribbon bookmarks) to the lovely photographs and delectable recipes, this book is beautiful inside and out! I've always loved Baklava, so it was a treat to try a new variation of it (I'm used to the Greek style with walnuts and heavily scented/flavored syrup). The Traditional Pistachio Baklava is fiddly to make, but worth it! Each crunchy morsel is a delight sure to impress and delight! Looking for something new to cool you off on those hot days of summer coming up? Try the Basil Lemonade for a new twist on an old favorite. Need a new dish for breakfast? Spicy Sausage With Eggs is a treat! Buy sucuk sausage if you can find it, or make your own version with the included recipe. You can find a little bit of everything in this book from a light Watermelon and Feta Salad to the ...interesting Sheep's Head Soup. Bring home a taste of Turkey to your house tonight with some delightful dishes from the beautiful cookbook Anatolia. I received a copy of this book from Trafalgar Square Publishing through IPG for my honest review. All thoughts and opinions are my own.

Arrived on time, exactly as described if not better.

We are big fans of middle-eastern food and have a good dozen of cookbooks on the topic (ok, actually more than 40), from Lebanese to Syrian to Persian. Obviously, we have a few classics about Turkish food, such as *Turkey: A Food Lover's Journey*, *Istanbul: A Journey to the Heart of Turkish Cuisine*, or the gorgeous *Turquoise: A Chef's Travels in Turkey* by the Maloufs. Yet, this one made it right into our favourites as it sets new standards for what a fantastic cookbook can be like! Where many cookbooks are just a list of recipes with some meagre cultural anecdotes here and there, the authors have packed an incredible amount of information about the various regions of Turkey and their foods, the cultures, and the people.

**The Form** The book itself is exquisite: a high quality binding with a textile-covered cover, filled with amazing pictures not only of food, but also of people and places. But what really make this cookbook unique is really the verve of the authors whose profound passion for food and traditions transpires through every page. Each recipe comes with an interesting introduction, where the dish came from and which dish is a modern (and practical) interpretation of a traditional or old recipe (because we, modern cooks, don't have the same time to spend in the kitchen as did the sultans' cooks). The tone is friendly and inviting, and the touches of humour throughout the book make you really feel like a guest at a friend's table.

**The Content** Why we really loved this book is that it's not just about the food. It's truly a love declaration to an incredibly diverse and complex culture. It's literally an anthropological survey of Turkish cuisine, where the traditions, artisans, and people that make this food so exceptional are on the main stage. The passion found in the various descriptions of these regional artisans or cooks is absolutely contagious. For example, the fascinating description of Imam Cagdas (a world famous Baklava maker in Gaziantep) and the laborious process to make it, or the story of the legendary Pando's kaymak (sadly closed now) are on their own a sufficient reason to buy this book.

**The Food** The name is well chosen too, because it's an incredibly comprehensive overview of a food genre very few books have described so intimately until now. The recipes list is well thought as it offers a first-class voyage across the diversity of foods and flavours of this country, from street food to high-end dining. Although you need access to a middle-eastern grocer to find some of the ingredients, you'll find that most recipes are rather accessible. We tried a few recipes already and there were utterly delicious (the spinach *Baklava* and the meat-filled aubergines).

**The Bottom Line** With a huge cookbook collection, it's not easy to choose one to cook from. But *Anatolia* is spending already more time in our kitchen

than its peers, because it's one of the most exciting book about middle-eastern food out there. The book is gorgeous, the photos are amazing, the text is captivating, and the food very diverse and exciting. It's gonna feed us for a long time, because it won't be easy to find a better book about Turkish food in the years to come!\*\* Disclaimer \*\*We received a free copy of this book, but had no obligation to write anything about it. This review represents only our personal view and we are happy to endorse such a great book!

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