

H. TITLE INFORMATION

TURKISH BBQ

by Metin Calis

CONTENT:

The Turks are Zen masters of the barbecue. Here comes the very first book on grilling the Turkish style, written by Metin Calis, a trained chef with Turkish roots, who has refined his skills regarding the classic Ottoman cuisine while working in one of Turkey's most prestigious restaurants, the Istanbul 'Haci Abdullah'.

Metin Calis presents a beautiful and inspiring book full of fantastic colours and Mediterranean flavours that once you fire up the grill it transfers you right into the heart of sizzling Istanbul in the summertime. His mixtures of oriental herbs and spices bring out the best of every Kebab. The good news is that Turkish-style food is incredibly easy to do – and these recipes made with meat, fish, poultry, lamb and vegetables are sure to be real crowd-pleasers.

THE AUTHOR:

Metin has worked with several gourmet chefs, most of them honoured with Michelin stars. His focus lies on BBQ, he organizes grilling events for various companies and manufacturers, holds classes and offers catering services. His own oriental spice blend *Sofra del Sol*, sells like hot cakes, a combination of traditional and contemporary flavours that blow your mind.

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SPECIFICATIONS:

- 160 pages
- many coloured photographs
- word count : 19,150
- hardcover
- trim size 210 x 260 mm
- retail price: € 24.00
- ISBN 978-3-96664-021-3
- Published April 2020

