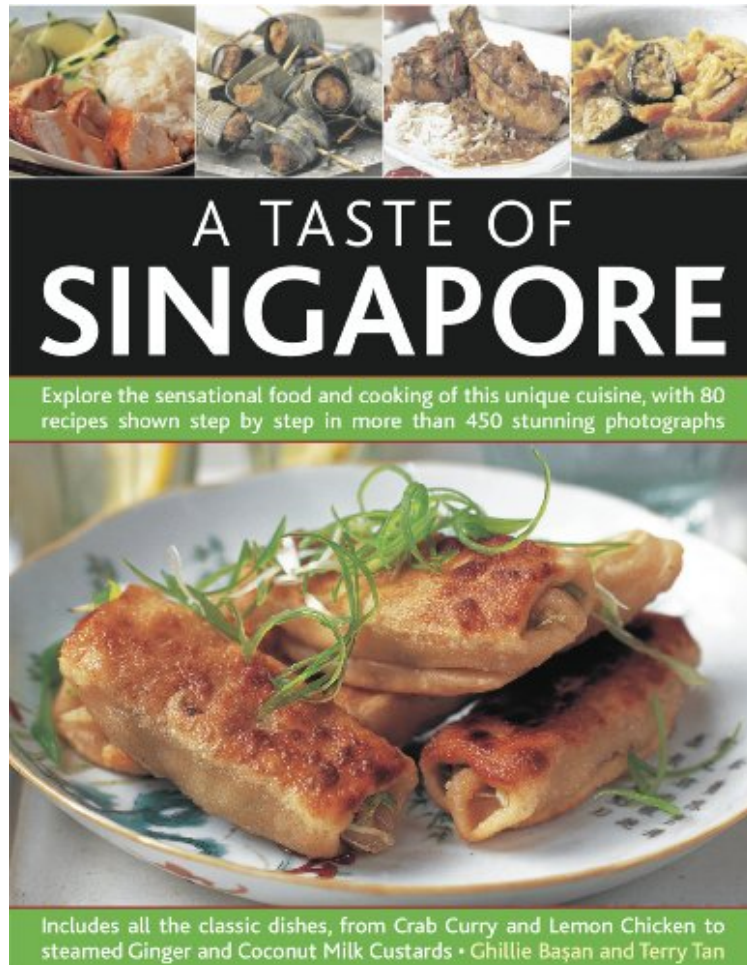


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An inspiring collection of traditional and exotic recipes that capture the essence of the cuisine.

About the Author Ghillie Basan is a food and travel writer who runs cooking workshops. She has written over 20 books and numerous articles on the culinary cultures of Turkey, the Middle East, North Africa and South-East Asia. Terry Tan is an expert in Chinese, Singaporean (Nonya) and Indonesian food, and is consultant editor on the cuisine of South-East Asia for Wine and Dine magazine. Terry taught cooking in Singapore, and then taught South-East Asian cooking in London. He has written more than 20 cookbooks.