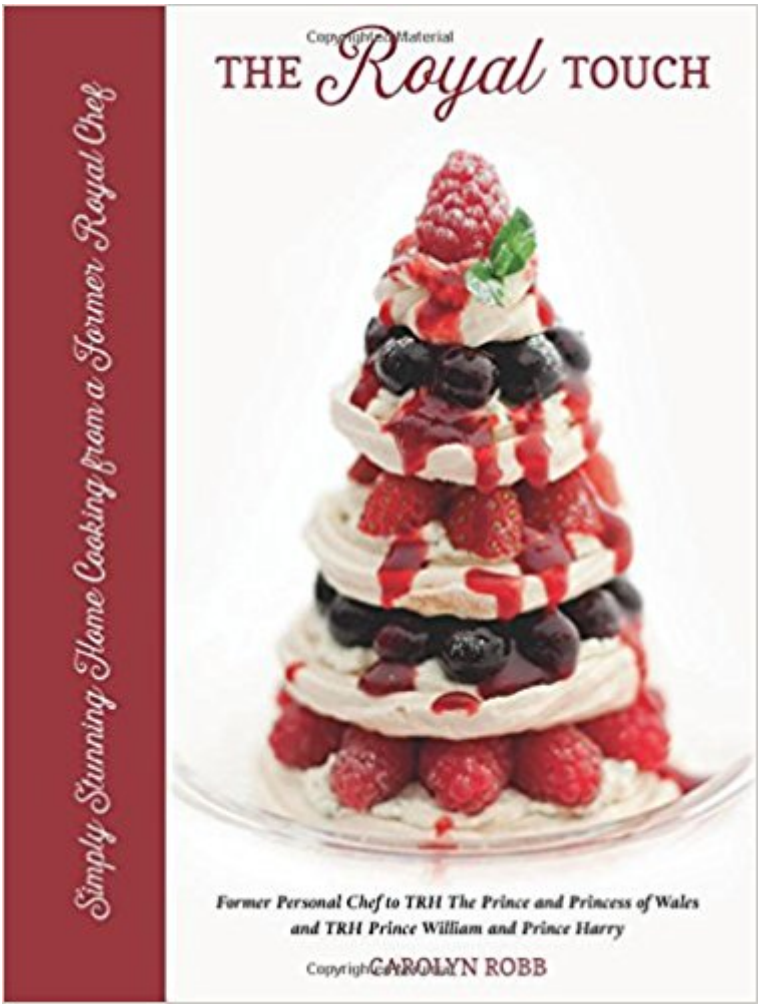
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The Royal Touch: Simply Stunning Home Cooking From A Royal Chef



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Synopsis

The personal and exclusive memories of the chef to Their Royal Highnesses The Prince and Princess of Wales, and their young sons100 family recipes, to impress guests, for any occasion The Royal Touch is a beautiful compilation of stunning recipes gathered from far and wide on an incredible culinary journey. It is one that has covered three continents over several decades and has taken in many a royal palace along the way. Carolyn Robb, former personal chef to TRH The Prince and Princess of Wales, Prince William and Prince Harry, presents the food that she loves to serve to her family and friends; food that is fit for a king, yet is accessible to us all. Inspired by everything from her mother s home-cooking, memories of her happy childhood in South Africa and her extensive travels to the extraordinary experiences of 13 years as a chef in the royal household, Carolyn's recipes are simple to prepare and perfect to share. Whether you are entertaining special guests, going on a picnic, planning a cosy fireside supper, cooking with children or you simply feel like trying your hand at some baking, this book has it all and the ingredients you require won't break the bank.

Book Information

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Customer Reviews

Carolyn Robb has created one of the most beautiful cookery books I've ever seen. Part cookbook, part memoir of her days with the royal family The Royal Touch is rich in design and detail. But it's also filled with down to earth recipes and advice on how best to shop and eat local...wherever that local happens to be. Her recipes for kids are amazing---check out the mouse

cupcakes and little sausage man! Pure pleasure... (Bonnie Grice, Bonnie in the Morning, WPPB 88.3 FM)The bookÃ¢â ¬â •a tribute, Robb said, to her motherÃ¢â ¬â •is filled with lavish color photos and fanciful watercolor illustrations that recall an English garden. (Lisa Abraham The Columbus Dispatch, May 20, 2015)Robb shares recipes from her time at the Palace, all of which celebrate eating local and eating heartily. The food is healthy, but itÃ¢â ¬â„¢s definitely about enjoying food, not deprivation. (Noel Duan Yahoo, June 9, 2015)Carolyn blends her South African upbringing, Cordon Bleu education, and training in Italy with a decidedly British air to create contemporary dishes based on local ingredients. The results are simple yet elegant and can be made by the home cook. (Beth Price, Director of Recipe Testing Leite's Culinaria, LeiteÃ¢â ¬â„¢s Reads: Best New(ish) Books/June 24, 2015)It's a treat for everyone. While royal watchers will enjoy the glimpses behind palace wallsÃ¢â ¬â ¢A note, Ã¢â ¬Å“Mummy says its okay!Ã¢â ¬Â• in Diana's handwriting that Harry produced so Robb could give him a treacle tartÃ¢â ¬â ¢it's also a home cook's must-have. Packed with lucid instructions, easy-to-find ingredients and mouth-watering recipes, it's an excellent cookbook. (Patricia Treble MacClean's, April 28, 2016)

During Carolyn Robb's time working in the royal household she had unique access to many aspects of the culinary world and in particular some of the world's most renowned chefs, with whom she worked when she was still only in her early twenties. Her job required that everything she produced was of the very highest caliber and this book clearly demonstrates that perfection in the simplest of food has far greater appeal than food of great extravagance. The recipes in this book are testament to Carolyn's great love of all things food related, her thirst for ever more culinary knowledge and the very varied experiences of her 25 years as a chef.

I have more cookbooks than I need, but couldn't resist ordering this one. The apple crumble with blackberry creme is worth the book - I get raves when I make it, and it's not difficult. Also, the orzo with basil pesto is delicious. There are summer recipes, winter recipes, desserts, appetizers, recipes for children, & more.

Great book full of fun recipes and very well made. Great in everybody's kitchen or as an elegant gift. I will be making desserts for Easter from this book this year! Thank you.

Great cookbook with wonderful tidbits of royal life. I have made several of the recipes and they have all been quite tasty.

Lots of work typical of go9urmet cooking but will try some of them. The photos are gorgeous

Don’t you just love the British? Awesome

This is an awesome book, lot’s of lovely photos and great recipes.

Super book for English cooking and marvelous sceneryl Very enjoyable

Interesting and has some good recipes.

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