



*Simply Stunning Home Cooking from a Former Royal Chef*

## THE *Royal* TOUCH



Former Personal Chef to TRH The Prince and Princess of Wales  
and TRH Prince William and Prince Harry

**CAROLYN ROBB**

# The Royal Touch

## Simply Stunning Home Cooking from a Royal Chef

### Carolyn Robb

<b>ISBN</b>	9781788840453
<b>Publisher</b>	ACC Art Books
<b>Binding</b>	Hardback
<b>Territory</b>	USA & Canada
<b>Size</b>	7.87 in x 10.43 in
<b>Pages</b>	256 Pages
<b>Illustrations</b>	419 color
<b>Price</b>	\$35.00

- The personal and exclusive memories of the chef to Their Royal Highnesses The Prince and Princess of Wales, and their young sons
- 100 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.

During Carolyn'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 calibre 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.

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