

Frank W. Lotz

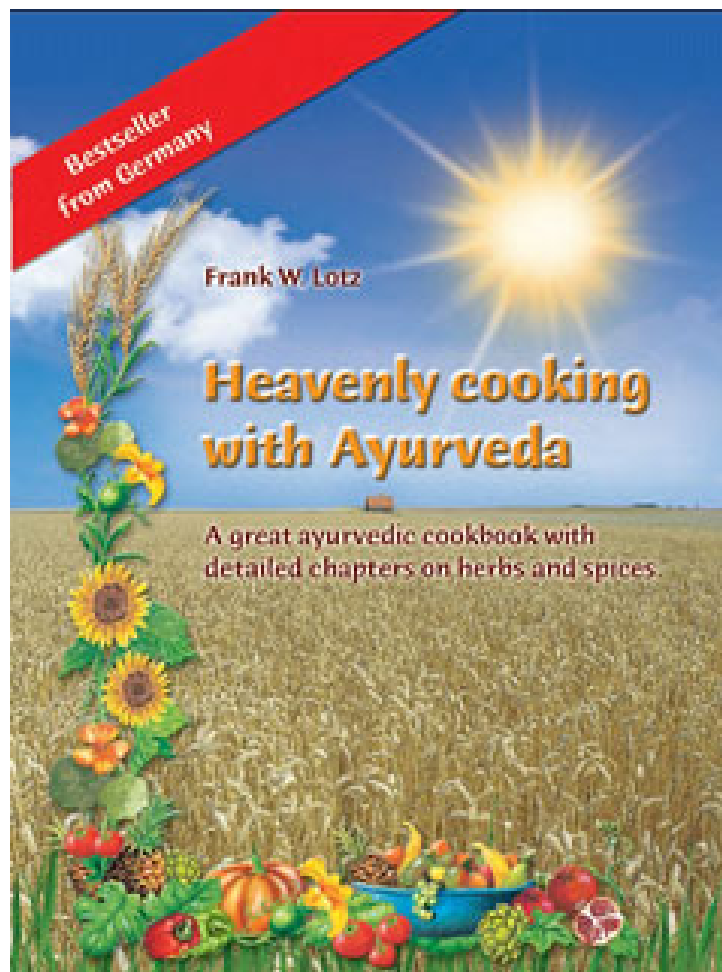
Heavenly cooking with Ayurveda

Leseprobe

[Heavenly cooking with Ayurveda](#)

von [Frank W. Lotz](#)

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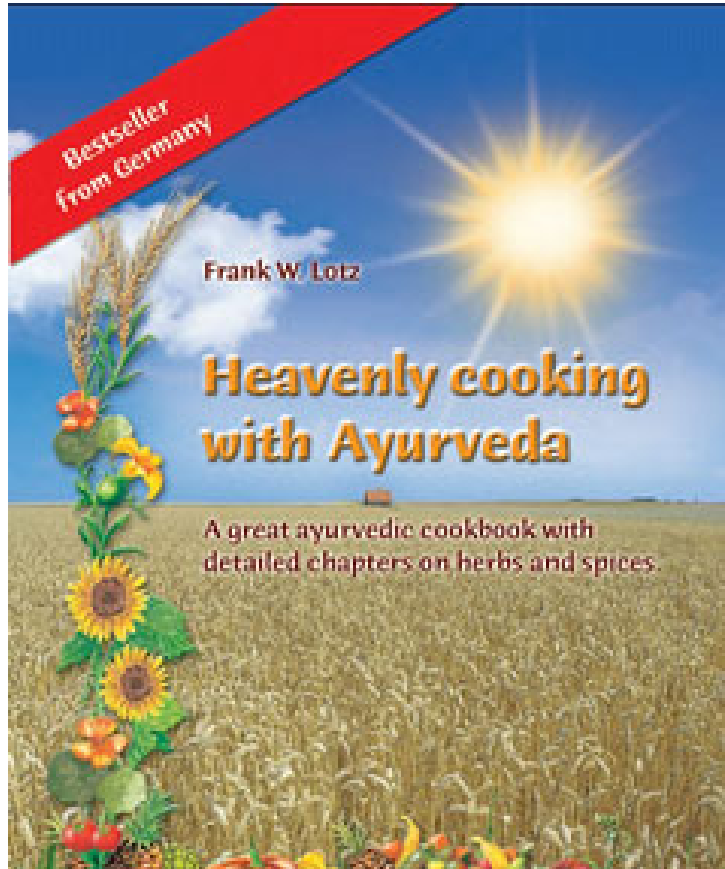
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A great ayurvedic cookbook with detailed chapters on herbs & spices

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