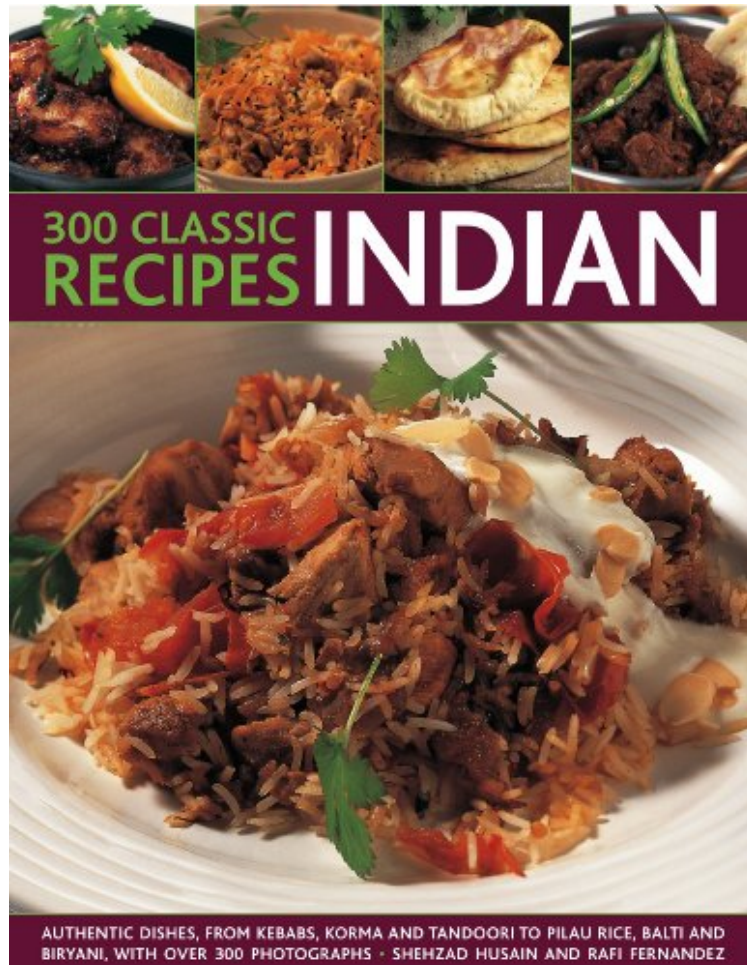


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The problem is, one or the other is often a weird measure. For example, when 500g. are called for, a recipe will call for 1.2 lbs. It would be better to adjust the total volume of the recipe and use something more standard. Like 1 lb. or 1.5 lb. Likewise, the metric weights are sometimes squirrely, too.0 of 0 people found the following review helpful. Love it!By J DI wanted to experiment with cooking Indian cuisine and this book provides a TON of easy and tasty Indian recipes. Sometimes the ingredients can only be gotten from a specialty store although surprisingly my local Safeway carried a couple of the more exotic ones. I realize I may have gone overboard for a beginner, but the recipes are really easy to follow and very flavourful. Plus, I discovered Indian cooking is not as hard as I thought it would be. Very happy with it all the way around.0 of 0 people found the following review helpful. Good Recipes but not for beginnersBy SN2013This book contains a lot of famous and good recipes, and is obviously extensive but the book is not for beginners. It does not teach the basic fundamentals of indian cooking and delves straight into complicated recipes. Moreover, as someone who does do a lot of indian cooking, I can say that some of the recipes are off the mark in terms of ingredients and timings.Nevertheless for an experienced chef who can improvise and tweak recipes, the book is useful.

Explore the wonderfully exotic spices, herbs and flavorings of the East with this collection of all-time favorite Indian recipes

About the AuthorShehzad Husain is the author of several books on Indian cooking and has contributed to popular magazines, including Taste and Family Circle. She is also consultant to Marks and Spencer plc on their range of Indian foods. Rafi Fernandez is an accomplished cook and prolific author of books of recipes from her native India. These include Indian Vegetarian Cooking, The Cooking of Southern India, The Little Indian Cookbook and Complete Indian Cooking. She appears at cooking demonstrations and runs two shops, Rafi's Spice Box, based in Sudbury and York, UK. She also supplies all the spices through her website www.spicebox.co.uk.