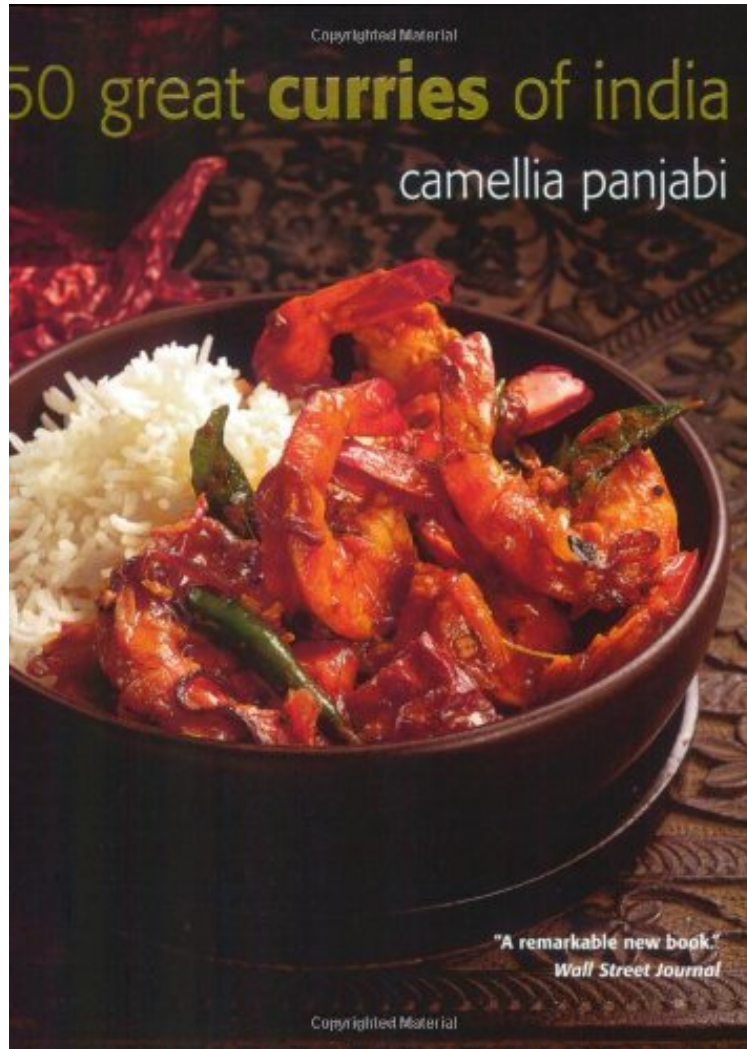


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Camellia Panjabi : 50 Great Curries of India before purchasing it in order to gauge whether or not it would be worth my time, and all praised 50 Great Curries of India:

1 of 1 people found the following review helpful. A very nice book of Indian Curries By DivaChalice My boyfriend's mom has incredibly high standards when it comes to cooking. She bought this book in an airport in India as she tried to use up the rest of her rupees before leaving the country. She ended up really loving the book, and during my last visit copied a few of them for me. I love Indian cooking, so I decided I might as well invest in the whole book. I've made the moong dahl recipe for a group of friends and they were incredibly impressed. Actually, it may have been the best recipe for lentils I've ever used. I'm incredibly happy with the book, and can't wait to use it more! 5 of 5 people

found the following review helpful. Beautiful book, beautiful foodBy BriceThis book already has 19 reviews at the time I am writing this, so why one more? I have to just say that it is because this book is one of the most beautiful books I have ever had. When you watch a fantasy movie where an important book is present, the book is usually a work of art with an intricate latch, tassles, and gold. This book deserves these things. I am not Indian, but I love cooking and eating Indian food. Every recipe I have tried from this book has turned out better than I hoped, but I just can't say enough how good looking this book is. The colors, the fonts, the great non-recipe content such as meal planning, the breakdown on the red chilis is fantastic. The only negative thing that I can say is that there are not more south Indian recipes in this book but that is not enough of a complaint to lower my rating.1 of 1 people found the following review helpful. ... of the book i was familiar with but a good bookBy LASHsmaller than the issue of the book i was familiar with but a good book nonetheless

This is the ultimate celebration of the authentic Indian curry, encompassing both the classic and the unusual dishes from across India. With insightful information on spices, herbs, and chilies, and what exactly a curry is, as well as 100 mouth-watering recipes, Camellia shares the secrets she has learnt from curry lovers and cooks—from top chefs to housewives—to inspire and excite your tastebuds.

'This book will delight, educate and inspire anyone who longs to make authentic Indian curries at home' Nigel Slater, The Observer 'Arguably India's foremost gourmet and food expert...a culinary milestone.' Pat Chapman, founder of The Curry Club 'The best and most important book yet written about Indian food.' Mail on Sunday YOU MagazineFrom the Back CoverThis is the ultimate celebration of the authentic Indian curry, encompassing both the classic and the unusual dishes from every region of India. The introduction not only weaves history, geography, and the philosophy of Indian cuisine together, but also includes an illustrated guide to ingredients and curry-making techniques, including how to combine taste, aroma, and heat. Fifty recipes for authentic Indian curries follow, from the classic Goa Lamb Vindaloo to the more exotic Gujarat Mango and Yogurt Curry, each accompanied by a detailed head note on the recipe's origin, regional background, and a full-color picture to show color and texture. An additional 50 recipes, from rice, lentils, and potatoes to breads, chutneys, and desserts, round out this thorough book. And with the inclusion of a 30-minute DVD showing you step-by-step cooking techniques of three dishes, this is an invaluable addition to your kitchen library.About the AuthorCamellia Panjabi read Economics at Cambridge and went on to become the Marketing Director of India's most prestigious hotel group--Taj Hotels--known for spearheading new cuisines and culinary ideas in its Indian, Asian and Western restaurants. In 1982 she set up the