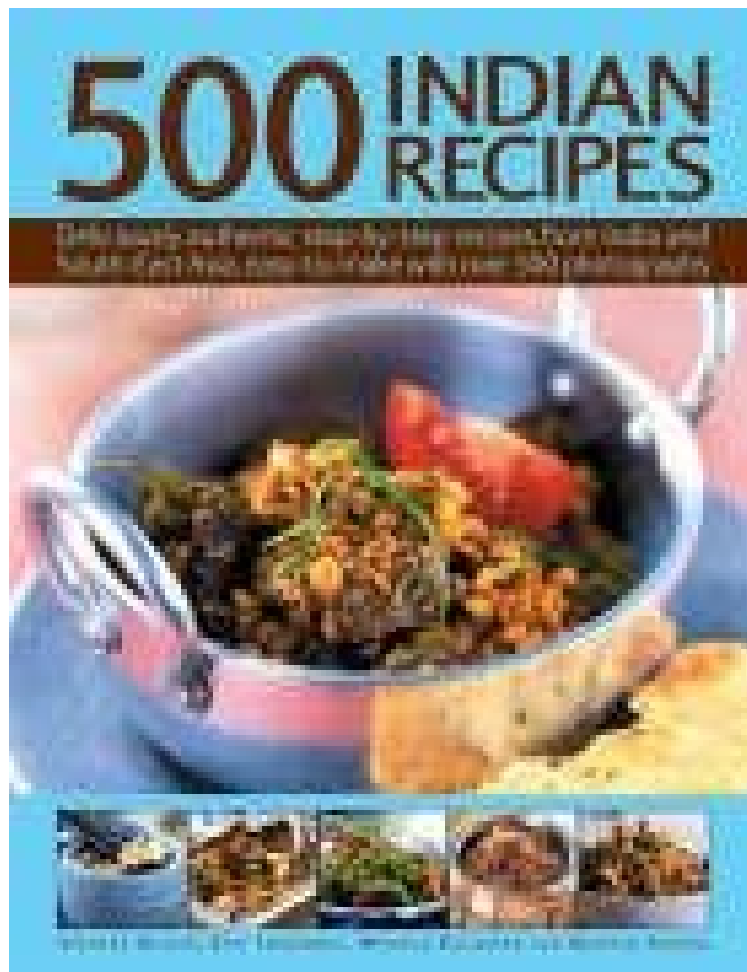


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500 Indian Recipes: Deliciously authentic step-by-step dishes from India and South-East Asia, easy-to-make with over 500 photographs

Shehzad Husain, Rafi Fernandez, Mridula Baljekar, Manisha Kanani
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Shehzad Husain, Rafi Fernandez, Mridula Baljekar, Manisha Kanani : 500 Indian Recipes: Deliciously authentic step-by-step dishes from India and South-East Asia, easy-to-make with over 500 photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised 500 Indian Recipes: Deliciously authentic step-by-step dishes from India and South-East Asia, easy-to-make with over 500 photographs:

4 of 4 people found the following review helpful. Easy to use Indian Cook BookBy J. MacGreat pictures, my favorite way to pick what I'm going to cook! The recipes are straight forward, easy to follow, and taste great. I have two other books by these author(s), and have not been disappointed yet. One of my best friends is an Indian Chef/Cook and teaches "how-to" classes for Indian cooking. He was also impressed with this book for the simplicity, great selections

of recipes, and once again, great photos! 3 of 4 people found the following review helpful. Not Quite What It Could BeBy alostI was initially quite pleased with this cookbook. I was new to Indian cooking and this had a multitude of recipes with well done photographs. After trying a number of the recipes, however, I found the dishes a little lacking in depth. I think that part of this comes from the fact that some of the recipes in this book call for pastes rather than the constituent spices. In my opinion, using a paste is like using a jarred sauce - it is a shortcut that may be acceptable as a time-saver, but shouldn't be called for in a proper cookbook. I am still using this as a reference book of sorts, but now look online at other recipes for the same dish in order to ensure that I prepare the dish properly with the individual spices rather than with a paste. I like this book as a starting point, but have to question a bit the authenticity of the recipes. 1 of 1 people found the following review helpful. RushedBy books rockThe measurements in many of the recipes do not make the food taste of anything. Also, the cooking times are too short giving even less flavour, and raw vegetables, if you follow their cooking times. I am writing this review as I am cooking one of the recipes and I have plenty of time to do so because I have had to take out all the aubergine from the pan and re-cook it separately. Hugely disappointed in this terrible book.

This book brings to gether 500 authentic recipes for every part of the Indian meal, from spicy appetizers, deliciously rich and creamy curries and vegetarian dishes to all the classic breads, rice and side dishes, sumptuous desserts and popular drinks.

About the AuthorManisha Kanani, who was born in Uganda, is a freelance home economist specialising in Indian food and cooking; she works regularly at Family Circle magazine, and assists on photography shoots for various magazines and books. She has also worked on demonstrations at the BBC Good Food show. Mridula Baljekar is a best-selling author of a number of Indian cookbooks, as well as having done much TV and radio work. She contributes regularly to various magazines and newspapers in the UK, Australia and her native India. Rafi Fernandez is an accomplished cook and prolific author of books covering recipes from her native India. These include Indian Vegetarian Cooking, The Cooking of Southern India and The ultimate low-fat Indian Cookbook. Shehzad 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 pic on their range of Indian foods.