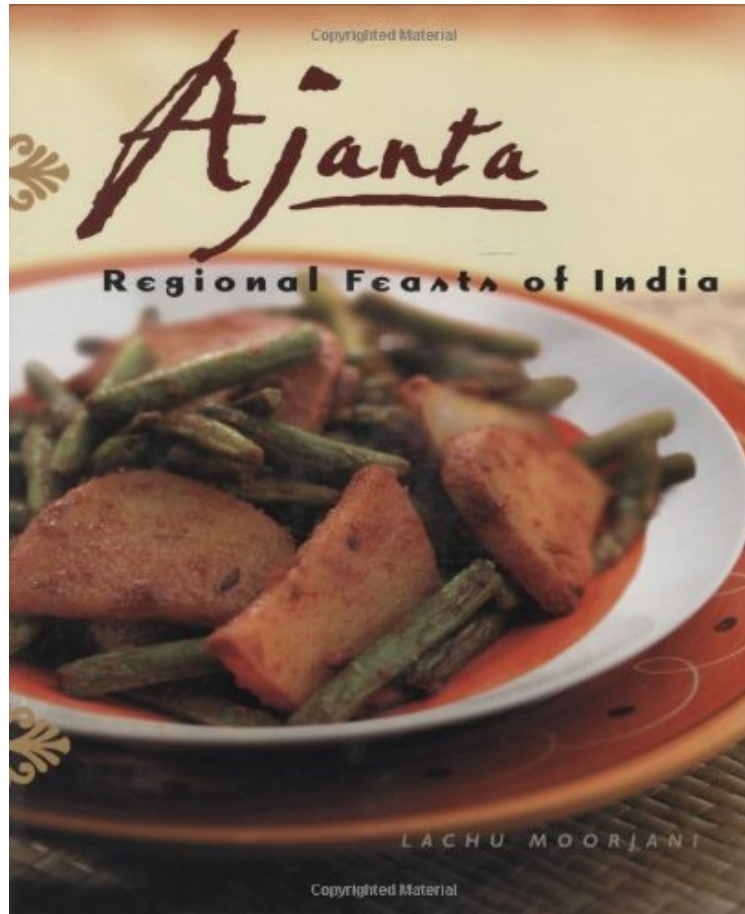


[Free pdf] Ajanta: Regional Feasts of India

## Ajanta: Regional Feasts of India

*Lachu Moorjani*

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#964407 in Books Gibbs Smith 2005-11-03 Original language: English PDF # 1 10.00 x .86 x 8.501, 2.85

#File Name: 1586857770224 pages | File size: 63.Mb

**Lachu Moorjani : Ajanta: Regional Feasts of India** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ajanta: Regional Feasts of India:

1 of 1 people found the following review helpful. Bring Exotic Taste Sensations to Your Dining Table Tonight By Yoga and Yorkies This is one of the best cookbooks that I have ever purchased. The photographs are beautiful and the instructions are very clear. At the beginning of the book there is an excellent discussion about cooking Indian food and discussions on topics from spices to wine. The author advises that cooks should use nonstick pans. I wish I had paid more attention to that advice. Onions, garlic and ginger do have a tendency to stick to pans, and my husband finally bought me a highly rated T-Fal nonstick deep skillet from (he was tired of scrubbing pots). I highly recommend buying a good nonstick skillet at the same time you buy this book. I also bought Shanti's Spice Box at the same time I bought the cookbook (they do not ship together). You should buy the spices as they are necessary for making the recipes. I have already had to replace some spices from the box, but at least you know what ones you will use and like before making a major investment in spices. The recipes are grouped as a feast from a particular region. The ingredient

list for each recipes is printed in light gray, which looks pretty, but is hard to read (this is my only criticism of the book). I think you would need to have more than one chef lined up to make a whole feast. Many of the recipes are time consuming. I have made chicken in green herb sauce, rice pilaf with mushrooms, eggplant topped with tomato sauce and whole wheat flat bread from Kashmir. The eggplant was incredible and the rest were awesome as well. I also have made Tandoori chicken breast in creamy curry and rice with tumeric and green onions from Punjab. When the recipes say 6 servings the author is talking about restaurant size portions. These were delicious as well. My husband thinks everything that I have made is better than most Indian restaurants. Have fun and don't use white linen napkins at dinner. The spices taste great but easily stain! 1 of 1 people found the following review helpful. AuthenticBy M. Robinson I purchased this book and the spices that are available and love them both. I am enjoying experimenting with the recipes, and my son-in-law who is a super-taster has enjoyed the journey! The recipes are authentic and written for the American audience. Having purchased the spices has been helpful, as most of the spices in the recipes are included in the packets. 1 of 1 people found the following review helpful. Lots of PicturesBy angus milne This is an excellent cook book with lots of pictures. There is almost a picture of every dish/ side dish that has a recipe! For each region a recipe is given for :a starter, bread dish, rice dish, main dish, and a dessert. It is nicely laid out. The food tastes very authentic when you actually follow the recipe with the proper ingredients. Note that some of these dishes require preparation the day before and or the morning of. Others can be made within 1 hour. I look forward to trying out more of the dishes from this cookbook. I also highly recommend the spice box that is meant to accompany this recipe book!

There are as many regional flavors and dishes in India as there are languages and dialects, and no one knows this better than Lachu Moorjani, owner of Ajanta Restaurant in the San Francisco Bay Area. Widely recognized as the Bay Area's premier restaurant for Indian cuisine, Ajanta sets the standard with its ever-changing menu, offering creative dishes from the many regions of India. Ajanta represents one of the best places to experience a taste of India without leaving the country! Moorjani is proud to present Ajanta, featuring the specialties of each region in India, and an excellent introduction to the cuisines and flavors of this richly diverse country. Organized by region, Ajanta includes more than a dozen feasts. Each menu includes an appetizer, main dish, side dish, rice dish, bread, and dessert. Moorjani also offers tips on Indian cooking and Indian ingredients, making this cuisine accessible to most any cook. Luscious full-color food photography pairs with step-by-step photos showing how to make everything from pakora to poori bread. Recipes include Tandoori Portobello Mushrooms, Spinach and Feta Cheese Samosa, Indian Crab Cakes, Khumbi Pakora, Chicken Pistachio Korma, Tamil Lamb Curry, Prawn Curry Bengal, Palak Paneer (Spinach and Paneer Cheese in Spices), and Chicken Biryani, along with unique recipes for chutneys and raitas. Lachu Moorjani was born in the state of Sind, India, which later became Pakistan. He grew up in Rajasthan, and later moved to Bombay. Lachu immigrated to the United States in December of 1969. Formally trained in engineering, he left this field in December of 1987 to open a small restaurant in Berkeley, called New Delhi Junction. In 1993, he sold New Delhi Junction and opened Ajanta. Lachu lives with his wife in Berkeley, California.

From Publishers Weekly Paneer Kofta (Paneer Cheese Balls in Curry Sauce) takes at least three hours to prepare, but the result, with a creamy, deeply flavored sauce and crisp balls of tender cheese, is so good that a cook might be tempted to fly to Berkeley, Calif., for the sole purpose of eating at Ajanta, the award-winning restaurant on which this cookbook is based. These recipes are not easy: those that use just a few ingredients, like the Gajar Halva (Carrot Pudding with Nuts) take at least an hour and a half to make. Finding dried fenugreek for Methi Wala Alu Gobi Matar (Potatoes, Peas and Cauliflower with Fenugreek) might take longer than the Mango Mousse does to freeze. Moorjani does all he can to make the process easier, and complex instructions are usually accompanied by step-by-step photographs, particularly for the regional breads. Each chapter also includes a shopping list, which can make the search for specialty ingredients easier. Though these additions are helpful, the indexing makes navigating and finding recipes difficult, as recipes are listed under their full, often unfamiliar, names and are not always included under the logical heading. The rest of the book sparkles with personal touches and the author's memories that go along with many of the dishes. With its upbeat section on pairing wine with Indian food (yes, it's possible), Moorjani's book could easily become the introductory bible of haute Indian cuisine. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Inside Flap Ajanta: Distinctive Indian Cuisine From Ajanta Restaurant in Berkeley, California, comes the essence, flavors, and richness of Indian cuisine. Ajanta: Distinctive Indian Cuisine captures the best recipes from Bengal to Kashmir to Delhi to Punjab, bringing to life for the western palate the most pleasing of Indian fare. Traditional Indian favorites and the author's own creations merge to create a fusion of Indian dishes that are sought out by lovers of Indian food throughout the United States. You will discover delicious recipes that will become addictive whether they are old favorites or completely new to you, including Paneer Cheese Cakes in Thickened Milk Sauce, Stuffed Chile Peppers in Chickpea Batter, Spicy Scallop Cakes, Chicken Mulligatawny, Lamb in Mint Curry Sauce, Tandoori Asparagus, and Mango Mousse. In the cookbook, each region has a menu for a feast that includes an appetizer, main dish, side dish, rice dish, bread, and dessert. A chapter is devoted to tips on Indian cooking and another chapter to introducing Indian ingredients. The author's succinct style and specific

instructions make the recipes very accessible whether you have ventured into this type of cooking before or not. The book is beautifully illustrated with full-color food photography as well as dozens of color process shots that show step-by-step how to make the dishes. Step into the sensual world of Indian cooking with Ajanta, and bring to life the fabulous feasts of India. Lachu Moorjani was born in the state of Sind, India, which later became Pakistan. He grew up in Rajasthan, and later moved to Bombay. Lachu immigrated to the United States in December of 1969. Formally trained in engineering, he left this field in December of 1987 to open a small restaurant in Berkeley, called New Delhi Junction. In 1993, he sold New Delhi Junction and opened Ajanta. Lachu lives with his wife in Berkeley, California.

From the Back Cover Step into the sensual world of Indian cooking with Ajanta: Distinctive Indian Cuisine. From recipes for Lotus Root Cakes to Chicken Pistachio Korma and Spinach and Feta Cheese Samosa to Saffron Rice, you will find the tastes and aromas of the diverse regions of India. Whether you are new to Indian cuisine or a lifelong devotee, this cookbook offers you the recipes, instructions, tips, and know-how to create delicious and satisfying feasts for every occasion.