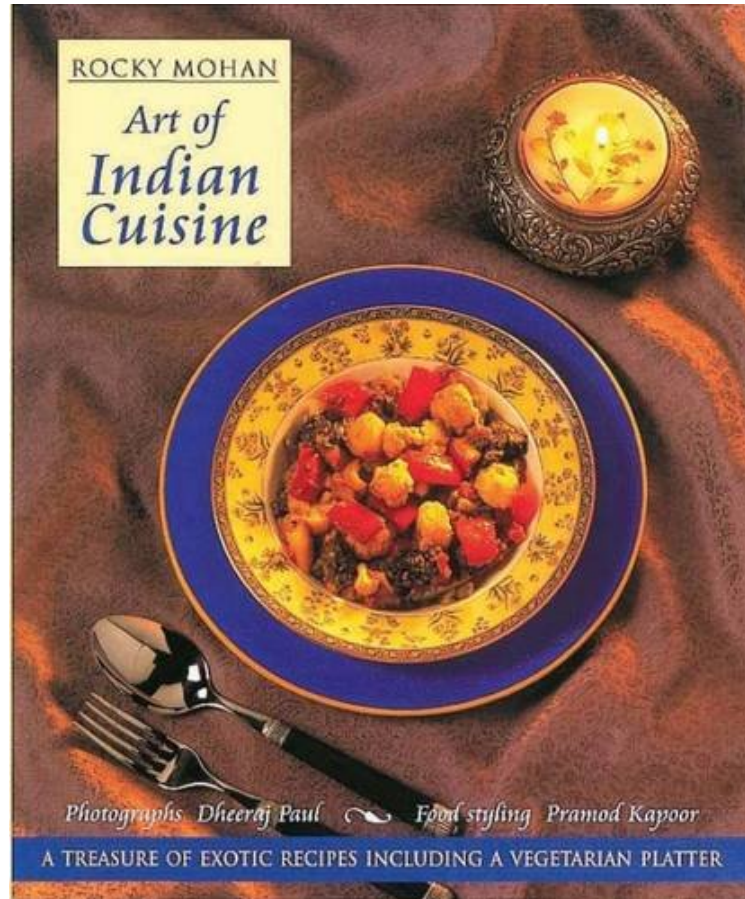


(Download pdf ebook) Art of Indian Cuisine

## Art of Indian Cuisine

Rocky Mohan

ebooks | Download PDF | \*ePub | DOC | audiobook



DOWNLOAD



+

READ ONLINE

#3986608 in Books 2015-11-30Original language:EnglishPDF # 1 9.60 x .57 x 7.22l, .0 #File Name: 9351941027144 pages | File size: 22.Mb

**Rocky Mohan : Art of Indian Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Art of Indian Cuisine:

1 of 1 people found the following review helpful. Five StarsBy FredExcellent!6 of 6 people found the following review helpful. The only cookbook that I keep coming back toBy Lal ChakrabortyI picked up this Indian cookbook at a [local store] for [price]. Among 100 or more cookbooks that I have this is the one that I use most of the time. All the dishes that I have done from this one was fantastic. I am a novice cook yet when I make dishes from this book it turns out to be terrific. Instructions are great, every other recipe has a great photograph (I would have preferred photographs for every recipe), the dishes taste authentic Indian.I have all sort of cookbooks - bestselling, highly recommended, award winning, both Indian and western (Madhur Jaffeys, Betty Crockers, Julia Childs ...). Yet when I want to cook I always pick up this book. Now that I have used this book, I would recommend it very highly even at the ... price asks for it. If you want to get a book that you will read, use, love and soil with splatter from cooking then I suggest get this one.The dishes are distinctly north Indian with touch of Pakistani flavours. It has lots of curries, lamb, chicken recipes, some vegetables and sweets. I found majority dishes on the hot side and with large amount of oil/ghee. If you are

looking for a weight watcher's menu then don't get this one. The target audience is Indians living abroad so the ingredients are those that can be found in your local Indian groceries. All in all get the book. 3 of 3 people found the following review helpful. Home food at someone else's place! By Viraj Mohan The book pulls foodies such as me wanting to try yet another dish to make my present and temporary accommodation feel like home. Living abroad I have found that the book has simple yet interesting approaches to make simple curries. I am extremely happy to find the varied ingredients of this book available in the big Super stores here in England. Mostly with the lack of time I am fairly confident to produce a dish from this book within a 30-45 min span. Its highly convenient and mostly amazing food is created that takes me closer to home every week. Therefore worth owning and showing off the curries to the mate over a pint of lager.

Indian cuisine traditionally conjures up images of tantalising food steeped in fragrant spices, enriched with subtleties of different flavors, exotic methods of cooking such as dum, baghar, and dhungar. This haute cuisine has, however, remained the allure of specialty restaurants and gourmet cooks. Art of Indian Cuisine changes all that! Having perfected his mouth-watering recipes for over a decade, Rocky Mohan brings these luscious preparations within the convenient reach of a modern kitchen with ease. Lucid and simple instructions to cook in varying styles, making masalas at home, flavoring and smoking techniques - all possible with user-friendly gadgets and easy availability of ingredients, sets this book apart.

About the Author Rocky Mohan, who ranks high amongst India's most famous foodies, is a prolific cook book author; founder of the Delhi Gourmet Club, and a traveller.