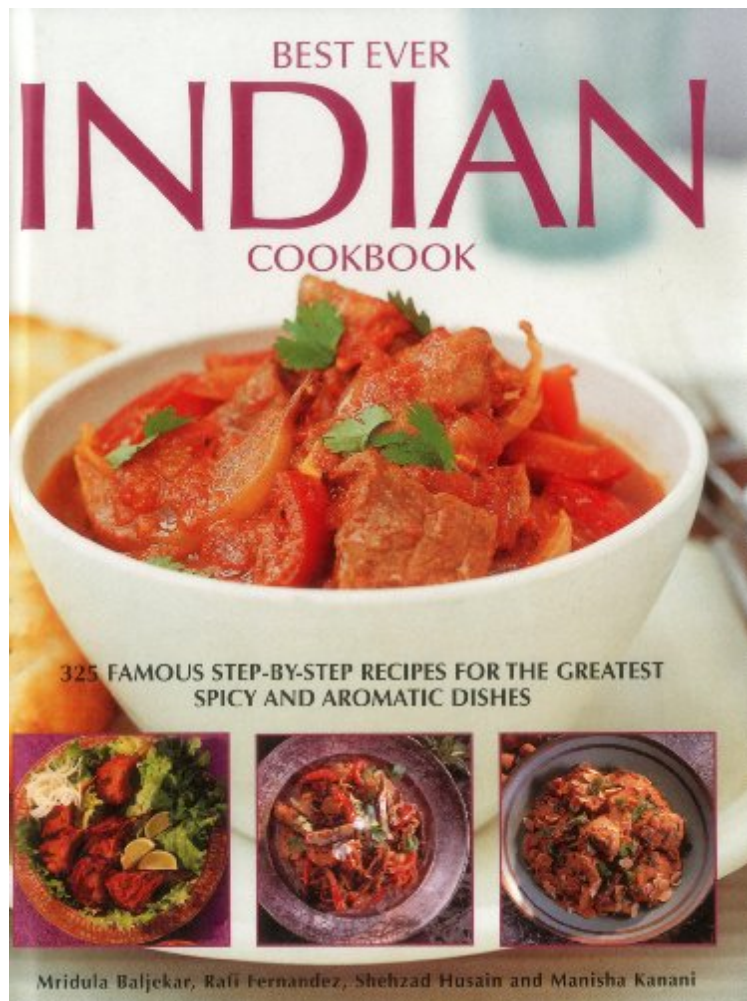


[Free pdf] Best Ever Indian Cookbook: 325 Famous Step-by-Step Recipes for the Greatest Spicy and Aromatic Dishes

Best Ever Indian Cookbook: 325 Famous Step-by-Step Recipes for the Greatest Spicy and Aromatic Dishes

Mridula Beljekar, Rafi Fernandez, Shezhad Husain, Manisha Kanani
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#623111 in Books 2014-07-07Original language:EnglishPDF # 1 8.88 x 1.44 x 7.04l, 3.15 #File Name: 1844776247512 pages | File size: 70.Mb

Mridula Beljekar, Rafi Fernandez, Shezhad Husain, Manisha Kanani : Best Ever Indian Cookbook: 325 Famous Step-by-Step Recipes for the Greatest Spicy and Aromatic Dishes before purchasing it in order to gage whether or not it would be worth my time, and all praised Best Ever Indian Cookbook: 325 Famous Step-by-Step Recipes for the Greatest Spicy and Aromatic Dishes:

10 of 10 people found the following review helpful. For competent cooks new to Indian cookingBy Andrew A. BraymanWritten clearly and extremely well illustrated. If you can't follow these instructions, you probably shouldn't be allowed to play with knives in the kitchen. Most of recipes read as though the dishes would be delicious, although I

have yet to acquire the herbs and spices necessary to actually make one. I have, however, read the book from cover to cover in my armchair. My only criticism is that there seems to be some confusion regarding volumetric measures, for example with respect to the number of ounces in a cup. This is a minor point, however, since cooking is an inexact art and small deviations in measurement are unlikely to make any noticeable difference. That said, the novice will definitely want to have the book open on the kitchen work surface, as timing of additions seems to be important for a number of the recipes. The authors also thoughtfully provide various kitchen tips and cautionary notes; for example, regarding handling and use of Capsicum peppers. For those of us who don't have an Indian mother to teach us, the authors make an heroic effort to fill that role. I think that they succeed rather handily, and can't wait until I collect the spices, roll up my sleeves, and let the authors guide me in my first steps into a new (to me) form of cooking.

4 of 4 people found the following review helpful. Indian Cooking for Novices and the Accomplished Cook By Mighty KCExcellent Indian cookbook. I am very pleased with the way it is laid out. She explains each step. And nutritional info after all recipes. She has a very interesting section on all the spices and ingredients included in Indian cooking. I am very satisfied with my purchase.

0 of 0 people found the following review helpful. It's not as authentic as I wanted it to be ...By O. TyeIt's not as authentic as I wanted it to be. I have been cooking Indian food for quite awhile and traveled to India so I was a bit surprised that a lot of the recipes lacked a lot of typical Indian ingredients.

A fully illustrated guide to preparing delicious Indian food, featuring 325 easy and original recipes from this highly popular cuisine.

About the Author Mridula Baljekar is an award-winning author and contributes to magazines and newspapers in the UK, Australia and India. Rafi Fernandez is a prolific author of books of recipes from her native India. She runs two shops, Rafi's Spice Box. Shehzad Husain is the author of books on Indian cooking, and has contributed to magazines such as Taste. Manisha Kanani is a freelance home economist who has written for Family Circle and has worked on food demonstrations for the BBC's Good Food Show.