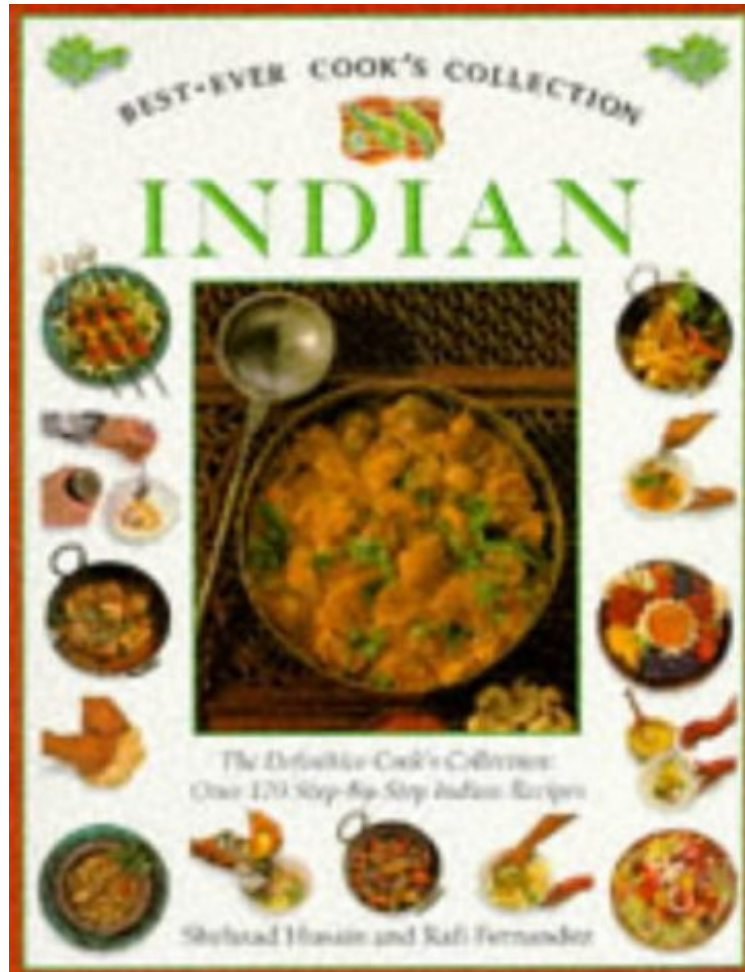


Best Ever Indian Cookbook

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From Parragon Plus : Best Ever Indian Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Best Ever Indian Cookbook:

0 of 0 people found the following review helpful. Five Stars By Gregory E Koman I love this cookbook. Just wish it had a recipe for Malai Kofta!
2 of 2 people found the following review helpful. Mine needed tweaking for my own tastes
By lucyinthesky2582 This book was great to teach me some basics of Indian cooking, its history, and knowledge of spices. I do find, however, that most of the recipes that tell you to add water, the water is just too much. I use half the amount of water the recipe calls for or else I have a watery mess. I also always use double the amount of garlic and chili pepper that is suggested. I use heaping spoonfuls of spices, so for this reason my recipes don't really turn out bland. My recipes have turned out really well after my own changes. I do use the tikka/curry paste recipes in the front of the book as opposed to buying store bought. My naan recipe didn't turn out the first time, but after watching a youtube video of an Indian woman making naan, I learned about using a pizza stone in the oven at the broil setting (or on a stone in a grill). The naan turned out much better. I suggest this book to someone who is trying it at home for the

first time because of the learning of spices and history. If you are the type of person who can make judgments about how to tweak the recipe to suit your tastes, then this is a good starting place. I did only pay 7.99 for this book new at a book store, so I don't think I'd pay 30+ dollars for it knowing that the recipes needed some work on my part. 1 of 2 people found the following review helpful. Not the best Indian cookbook By Anna Swan Otto This is an OK book. the glossary, color pictures, and introduction are nice. Most of the recipes I have tried have been pretty good, although a little bland for my taste. I don't know a lot about the different regions of India, I am sure this is in no way a comprehensive guide to cooking all regional Indian food, but it's pretty good for those of us how are not terribly discerning. HOWEVER, I had the same experience with the garlic and cilantro nan, they forget to tell you when to add on of the ingredients and they had to have forgotten some. Once all the ingredients were added there was nowhere near enough liquid to incorporate all the dry ingredients. Many recipes in the book are like this. You will have to look up supplementary recipes online. Many of the ingredients are hard to find too. We have a lot of specialty groceries in our area and still have had difficulty tracking down afestida salt, mango powder, nigella seeds and many more of the spices. does sell most of them though.