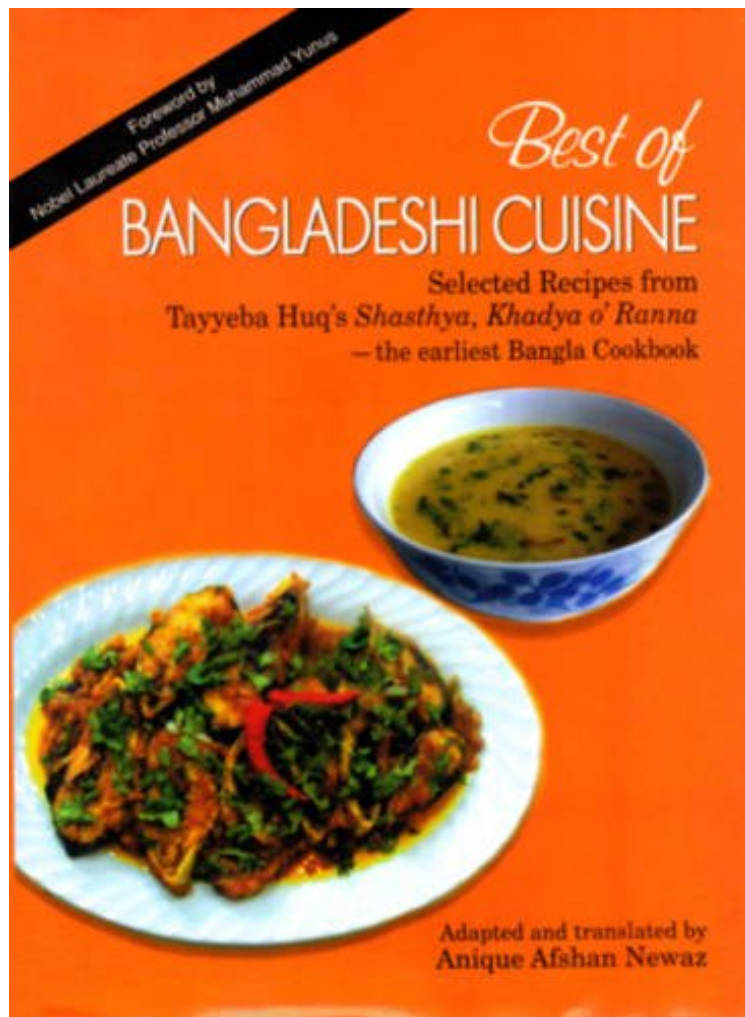


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Best of Bangladeshi Cuisine 2010: Selected Recipes from Tayyeba Huq's Shasthya, Khadya o Ranna

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From University Press Ltd ,Bangladesh : Best of Bangladeshi Cuisine 2010: Selected Recipes from Tayyeba Huq's Shasthya, Khadya o Ranna before purchasing it in order to gage whether or not it would be worth my time, and all praised Best of Bangladeshi Cuisine 2010: Selected Recipes from Tayyeba Huq's Shasthya, Khadya o Ranna:

1 of 1 people found the following review helpful. The best of its kind for Bangladeshi food!By EmieThis book makes cooking Bangladeshi cuisine an easy task. It is thoughtfully written, taking complex historic procedures and simplifying them for those not native to this cooking. The recipes are layered with delicious flavors and are quite delicious!2 of 2 people found the following review helpful. BEST OF BANGLADESHI CUISINE by Anique

NewazBy Dr. Solaiman AliAnique Afshan Newaz's BEST OF BANGLADESHI CUISINE: SELECTED RECIPES FROM TAYYEBA HUQ'S SHASTHYA, KHADYA O' RANNA is an authentic and thorough title on Bangladeshi cuisine in the English language, where good English language titles on the subject are very rare. During my recent trip to Dhaka, I was lucky to find only one copy of the title in the bookstore (Omni Books) at Zia International Airport. I've just finished browsing it and believe it truly represents Bengali Muslim cooking. The author has got all the credibility (such as being a niece of the original author and educated in the USA and knows research and writing). Moreover, the FOREWORD by Nobel Laureate Prof. Mohammad Yunus has added value to the title. I would highly recommend it for anyone (Bangladeshi immigrants in Europe and North America) interested in Bangladeshi cuisine. Dr. M. Solaiman AliKing Abdulaziz University P. O. Box: 80379, Jeddah Saudi Arabia 21589E-mail: bmsali.2013@gmail.com 2 of 2 people found the following review helpful. Wonderful variety of classical Bengali RecipesBy FarhanThis is an excellent introduction to Bengali cuisine. As a busy student away from home, I often yearn for my mom's cooking. This helps me recreate the wonderful memories and aromas and delicious foods that remind me of home. TYPES OF FOOD: It has a great variety of recipes, such as appetizers and snacks, beverages, soups, rices, breads, meats, seafoods, and of course, desserts. Recipes vary from Halim to Biryani to vegetarian options and chutneys. RECIPES: The recipes are easy to follow and come out delicious, with the spices carefully selected, delicately balanced, and not overpowering. The pictures are very accurate and inspire one to try the recipes. They are a refreshing and healthier alternative to foods that are otherwise a bit rich and unhealthy. EASE OF USE: The recipes are pretty easy to understand. Some do take quite some time to master, but the results are always worth it. BOOK QUALITY: Beautiful, heavy paper with high gloss and nice binding (for the hardcover version). All in all, it's worth every penny!

Best of Bangladeshi Cuisine will show even the novice, how to prepare Bangladeshi delicacies. Anique Afshan Newaz has carefully selected more than one hundred and twenty special recipes from the original Bangla cookbook by late Tayyeba Huq. The present book translated and adapted by Anique Afshan Newaz presents hundreds of such recipes derived from the great culinary traditions of the eastern part of the Indian subcontinent. These recipes represent an extraordinary variety of dishes. They include not only traditional Bengali rice, meat and fish preparations, but also a full complement of snacks, appetizers, vegetables and desserts. Delicious beverages which help to balance our diet are also included. The diet range from the spicy, aromatic Kachchi Biryani which made old Dhaka cooking world famous; there are also recipes for the unique but simple country dishes like Patora, Bhapa Pithas and tasty Chapri made from rice flour. Anique has translated the recipes with easy to follow instructions, guiding readers at every step. More importantly, she provides very precise measurements of the ingredients to be used. She also suggests alternative ingredients, easily available in modern supermarkets. These may be readily substituted for the corresponding Bangladeshi ingredients. As further help to the would be cooks, Anique provides a rich and comprehensive glossary of all jargons and those strange terms associated with the culinary art of this region. It is no surprise that Bangladesh has emerged as a nation of restaurateurs, with thousands of eateries spread all over Europe and North America.