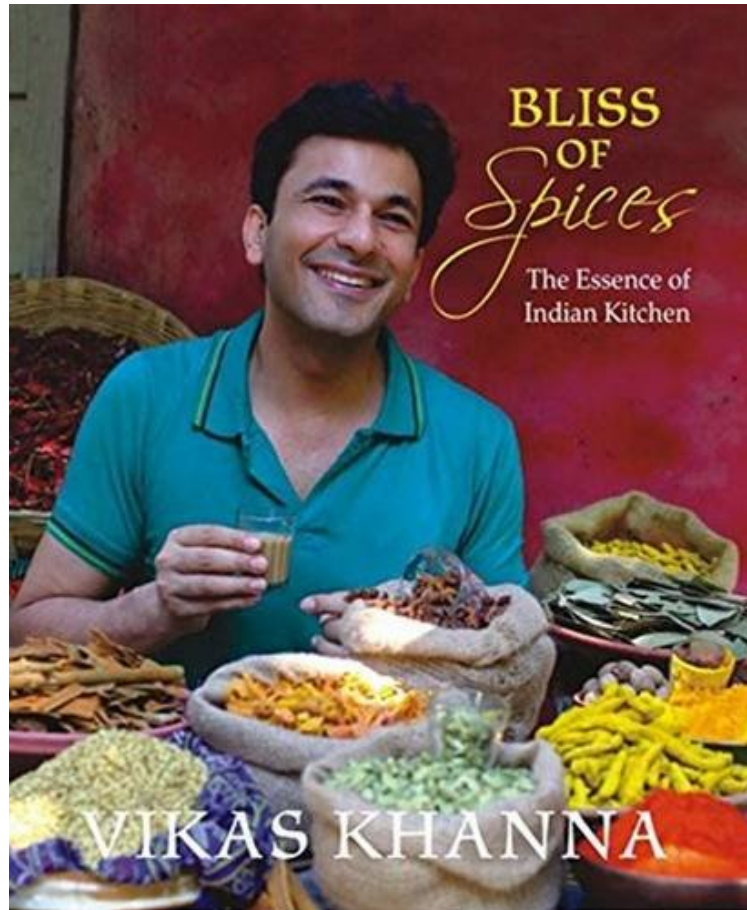


[Download pdf ebook] Bliss of Spices: The Essence of Indian Kitchen

Bliss of Spices: The Essence of Indian Kitchen

Vikas Khanna

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



[Download](#)

[Read Online](#)

#1318529 in Books 2014-07-15 Original language: English PDF # 1 10.00 x .67 x 8.00l, 4.23 #File Name: 8183283314216 pages | File size: 52.Mb

Vikas Khanna : Bliss of Spices: The Essence of Indian Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Bliss of Spices: The Essence of Indian Kitchen:

5 of 5 people found the following review helpful. A rich lesson on ancient spices and culture told through the common medium of food. By AShaThe book intro to "Bliss of Spices" opens with a simple, yet powerful statement: "He who controls the spice, controls the universe." In Chef Khanna's latest literary/culinary treasure, he not only re-educates us on how spices shaped history, but he also reminds us how the science of Ayurveda is about spices and their healing properties. The brilliance of Bliss of Spices is that not only does Chef Khanna educate you of the rich culture and value of spices which we take for granted; but he brings the lessons home with simple recipes that will bring back those childhood memories of Mom's cooking. Starting with a detailed description of each spice, to lessons on how to store and use them. With classics such as Amritsari Macchi or - even better, his creatively genius spin on traditional items such as Adhoo aur Tamatar Murgh (Chicken curry w/peaches and sundried tomatoes.) I'm discovering that it would be a great disservice to call the Chef's books simply "cookbooks" when in fact, they are not. They are history books, travelogues and diaries told through the common medium that is food. Brilliant work, and all of a sudden I find myself

starting to accumulate a library of his work.2 of 3 people found the following review helpful. Loved it.By sudhashree dasA must read for all those VK fans... this book is written so effortlessly that you'll feel the spices in your sense while browsing through the pages.. Loved it.. And am proud to own it for myself.2 of 5 people found the following review helpful. Five StarsBy Vasanthi DuraiappahIt was simple and easy to follow

Vikas Khanna opened his own catering company at the age of seventeen and never looked back. He has worked his way up to be one of New York City's top-rated chefs with his work at Salaam Bombay, The Cafeacute; at the Rubin Museum, and the Michelin-starred Junoon. He is equally recognized for his work in humanitarian efforts with SAKIV, New York Chefs Cooking for Life and as the host of MasterChef India television program. In recent years, he has become recognized for his television appearances on Martha Stewart, Gordon Ramsay's Hell's Kitchen and Kitchen Nightmares, and Throwdown with Bobby Flay.

"Vikas's dishes remind me of the richness and diversity that is the Indian heritage and culture." ?- Dr. Deepak ChopraAbout the AuthorVikas Khanna opened his own catering company at the age of seventeen and never looked back. He has worked his way up to be one of New York City's top-rated chefs with his work at Salaam Bombay, The Cafeacute; at the Rubin Museum, and the Michelin-starred Junoon. He is equally recognized for his work in humanitarian efforts with SAKIV, New York Chefs Cooking for Life and as the host of MasterChef India television program. In recent years, he has become recognized for his television appearances on Martha Stewart, Gordon Ramsay's Hell's Kitchen and Kitchen Nightmares, and Throwdown with Bobby Flay.