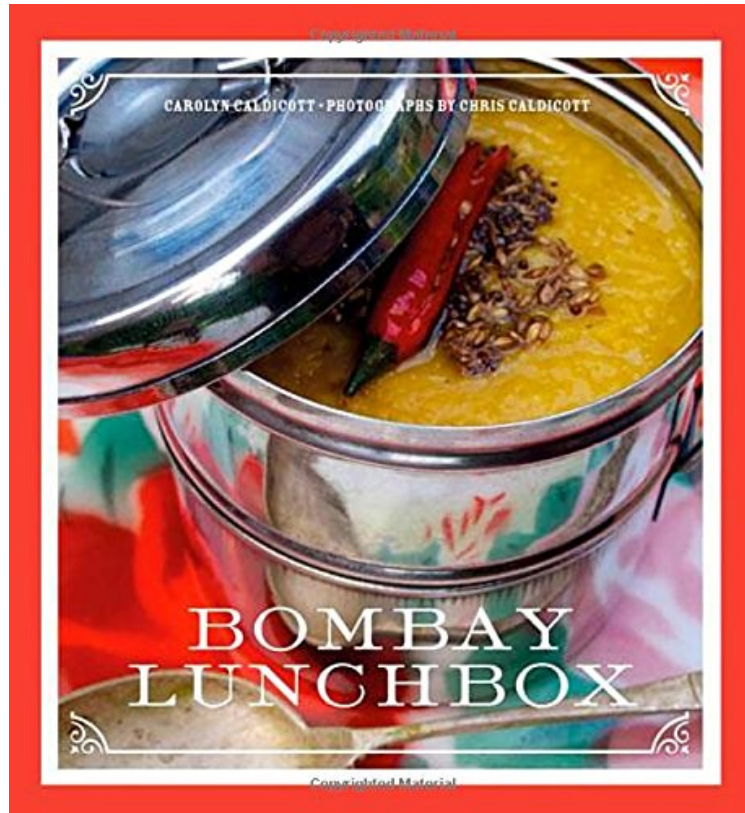


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## Bombay Lunchbox

*Carolyn Caldicott, Chris Caldicott*  
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**Carolyn Caldicott, Chris Caldicott : Bombay Lunchbox** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bombay Lunchbox:

0 of 0 people found the following review helpful. Five Stars By Grace better than expected, great recipes and fantastic pictures. enjoyed the descriptions. 2 of 2 people found the following review helpful. Fantastic photos and recipes! By Michelle This lavishly photographed and well-designed book offers a wealth of delicious, approachable-yet-authentic dishes from across British-influenced India. The recipes are specifically focused on those appropriate for "tiffin" — specifically home cooking taken to those at work by "tiffinwallahs" in stacks of nesting stainless steel bowls, but more broadly applicable to any snack or meal served between breakfast and dinner. It includes a number of recipes for dishes and sweets which are available from street vendors as well. Author Carolyn Caldicott is a long-time restaurateur, and her descriptions are simultaneously concise, colorful, and illuminating. Her husband's photos illustrate the recipes and tiffinwallah life, with a style and beauty that clearly show why Chris is now photographer for the Royal Geographical Society. The recipes are also well-written and clear, even for those of us whose only Indian dishes are based around supermarket "Curry Powder" or who think all masala is "garam" (which means hot, but is used in America as a default description for any masala). Among my family's favorite recipes are a spicy sweet Mulligatawny Soup, a wonderful Aloo Gobi (curried cauliflower), and a creamy Saag Paneer. My daughter is particularly fond of the Indian version of a classic British tea time treat,

cucumber-and-butter sandwiches, served with a fresh mint and cilantro topping. Another welcome addition are many straightforward recipes of the abundant chutneys, refreshing beverages, and smart sweets that seem to accompany every Indian meal.

A Spicy Paneer Cheese Toastie with Mango Chutney, some Chickpea Dokla (bite-sized snacks tempered with toasted coconut and mustard seeds), or perhaps some Carrot and Pistachi Halwa, a sweet and sticky afternoon pick-me-up, washed down with Nimbobobani (a sweet and salty refreshing lime soda); the recipes in *Bombay Lunchbox* have exotic names with flavours to match. Renowned for her imaginative yet accessible recipes, Carolyn Caldicott combines anecdotes and recipes from Anglo-Indian cookery with the culture of the 'Tiffin' lunchbox, cooked at home and delivered to the workplace in characteristic stainless steel tiered tins. Carolyn's collection of sweet and savoury vegetarian recipes for lunch, afternoon tea or any snack eaten between breakfast and dinner, will appeal to anyone who loves India and Indian food. *Bombay Lunchbox* is illustrated with modern photographs by Chris Caldicott and vintage imagery, bringing together the spirit of the Raj with the brightly coloured buzz of modern India's culture, religion and society.

'*Bombay Lunchbox* is a very timely book, with Indian snack food riding a wave of popularity, and it's also interesting and absorbing, with excellent street photography and plenty of Indian lunch classics, from aloo gobi, toyu, chana masala, toyu, bhel puri.'