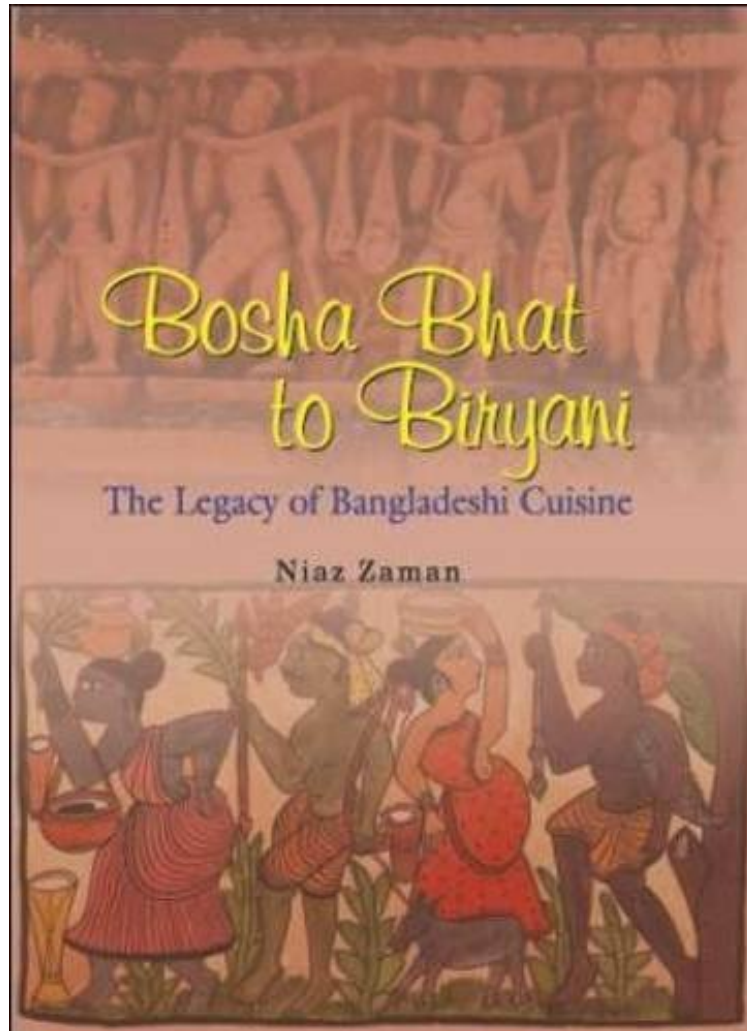


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Boshha Bhat to Biryani: The Legacy of Bangladeshi Cuisine

Niaz Zaman

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Niaz Zaman : Boshha Bhat to Biryani: The Legacy of Bangladeshi Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Boshha Bhat to Biryani: The Legacy of Bangladeshi Cuisine:

0 of 0 people found the following review helpful. Boshha Bhat to Biryani (by Niaz Zaman)By Dr. Solaiman AliI bought a copy of Boshha Bhat to Biryani (by Niaz Zaman) from Dhaka New Market during my recent trip to Dhaka and am yet to try some of the recipes. It seems to be a beautiful document on Bangladeshi cuisine. It's well grounded in research and cultural history. The recipes (particularly, pilaf/biryani and meat dishes) are representative of Bangladeshi or Bengal Muslim cooking. The English language used in the title is scholarly as well.Dr. Solaiman AliKing Abdulaziz UniversityJeddah

More than just a book of recipes, Boshha Bhat to Biryani, traces the many culinary strands that have gone into the

making of what is Bangladeshi cuisine today. From the indigenous boshha bhat to the rich biryani, from the humble kechki fish cooked in banana leaf to the hilsa musallam, from the Portuguese vindaloo to the English caramel custard, the book provides a variety of everyday dishes as well as special dishes for special occasions. It also provides recipes for a number of Dhaka culinary delights including murgh polao and bashan pudding. The book includes detailed recipes for making varieties of pithas as well as guava jelly and tangerine marmalade. The Introduction and the prefatory notes to the dishes put the cuisine in a historical and cultural context. But, Boshha Bhat to Biryani is also a personal testament to the joy the writer has found in cooking and a tribute to all the cooks, paid or unpaid, who enriched her culinary repertoire.