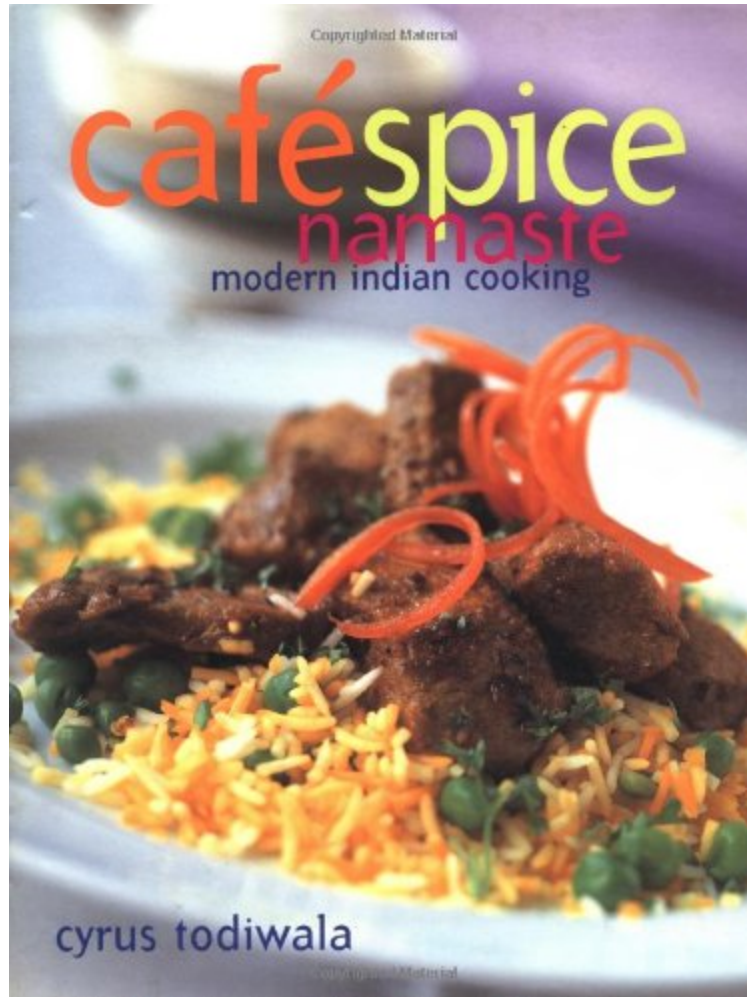


[Download free ebook] Cafe Spice Namaste: Modern Indian Cooking

Cafe Spice Namaste: Modern Indian Cooking

Cyrus Todiwala

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Cyrus Todiwala : Cafe Spice Namaste: Modern Indian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Cafe Spice Namaste: Modern Indian Cooking:

0 of 0 people found the following review helpful. Great food, colourful bookBy Ujwala SCyrus Todiwala's food is a "not-to-be-missed experience. His cookbook is full of interesting anecdotes, and easy to follow recipes. Beautiful photography and makes me want to go back again.0 of 0 people found the following review helpful. Good bookBy CustomerWe have tried a few recipes from this book, and they turned out pretty good. Can't say if every recipe is good or not, but so far it has been good. Not very difficult either.4 of 4 people found the following review helpful. Modern Indian Cooking at it's bestBy Bob Older"Namaste" is a divine salutation. It is the original. Cafeacute; Spice Namaste, is also an original. Modern Indian Cooking that tantalizes the taste buds and make the palate sing. I had the opportunity this year to have the author cook directly from his book, and have since tried a few on my own. Cyrus

Todiwala is the real thing marring flavors that bring the dishes to life. The first recipe I tried from his book was the Murghi Na Farcha - Curried Chicken Fried in Egg. The chicken leg was flavored with cinnamon, cloves, chilies, and cardamom and then dipped in egg and fried searing in the juices and flavors. The tomato gravy had just the right bite and enhanced the chicken. The Akoori on toast is a spicy scrambled egg that is very time consuming to make and is filled with fresh ginger, garlic, chili, raisins and many other flavors. The ingredients in most of the recipes are readily available at most markets and very few required more than basic skills. The dishes themselves lend to an upscale palate, yet they are so easy and so tempting to make for all palates. The Shinanio Chi Salade (mussel Cocktail), Dudhia Bataer (Quails Fried in Milk Butter), Tantia Ani Shingdaney Chi Usli (Egg Peanut Salad), Patrani Machchi (Fish in Banana Leaf with Green Coconut Chutney), Machli Kay Tikkay (Monkfish Tikka), Kharu Gos (Lamb with Whole Spices Onions), Jungli Soover Ni Seek Boti (Venison Kebabs), Bhareli Bhindi (Stuffed Okra), Watana Ussal (Chickpeas with Coconut), Shahi Tukra (Fried Bread in Saffron Milk), Parsee Pav Makhan Nu Pudding (Rich Parsee-Style Bread Butter Pudding), and a variety of the Lassi drink are just a small sampling of these recipes. The book is well laid out with some succulent and tempting pictures of the dishes that should be welcomed into every kitchen. All of the recipes fit on their pages and no page needs to be turned to continue. The print is easy to read and the book is filled with antidotes and stories along with many helpful tips. This book should be welcomed into your kitchen to help recreate the energy this book provides. Recommended: 3 1/2; pots of 5

Namaste. Welcome. It is with warm enthusiasm that Cyrus Todiwala introduces his dynamic, eclectic, and infinitely pleasing brand of modern Indian cuisine to new audiences. Todiwala has a keen understanding of India's regional variations and gastronomic nuances, using them to great effect in tantalizing recipes like Vindaloo de Frango (Chicken Vindaloo) or Bhaji Nay Dana Ma Kolmi (Spinach Cooked with Green Peas and Shrimp). Also included are Indian favorites such as Daal, Chapatis, Paneer, and a wonderful assortment of curries. "Cafe Spice Namaste" is a book that reflects the true nature of India: bright, vibrant, colorful, creative, and diverse. It is with dedication and expertise that Todiwala writes the enticing recipes in this book. So, welcome the fragrances and flavors of India into your kitchen with "Cafe Spice Namaste."

Todiwala learned to cook as a child in Bombay and later moved to Goa, where he served as executive chef of the Federation of Hotels and Restaranteurs Association of India. Lured to London in 1991 by a friend who needed help with his restaurant, he soon decided England felt like home and would be an ideal spot for his own now-popular Cafe Spice Namaste. As owner and head chef, Todiwala has won many cooking awards and dazzled diners from all walks of life. Here, he shares some of the variety of recipes that have made his resaurant famous. As expected, nearly every recipe calls for some measure of cumin, coriander and turmeric to create the rich, aromatic flavors that the world has come to expect in Indian dishes. Less flashy than some other cookbooks, this one nonetheless is as appealing as any. A must-have for those who've developed a taste for curry and all things Indian. -- Tampa Tribune, September 5, 1999
About the Author
Cyrus Todiwala grew up in Bombay, and later moved to Goa. In 1995, Todiwala launched Cafe Spice Namaste restaurant in London and has since garnered high praise from magazines, newspapers, and restaurant guides around the world.