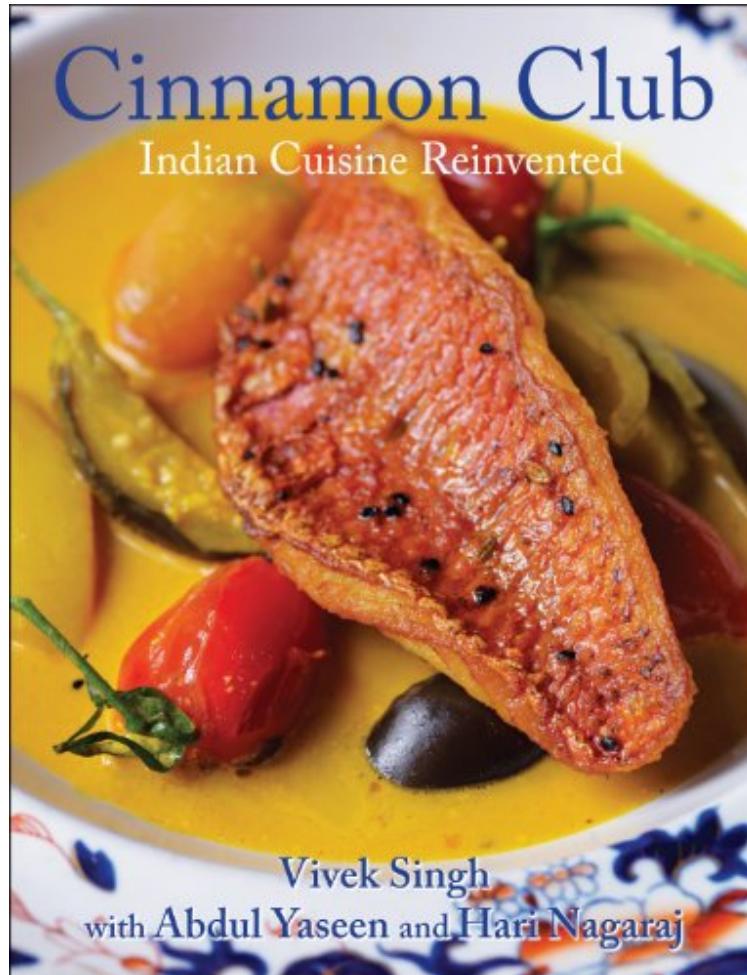


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## Cinnamon Club: Indian Cuisine Reinvented

*Vivek Singh*

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**Vivek Singh : Cinnamon Club: Indian Cuisine Reinvented** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cinnamon Club: Indian Cuisine Reinvented:

Here is food that is refined, inventive and full of startling flavours: sandalwood infused tandoori chicken breast, king prawns with saffron almond sauce, clove smoked roast rump of lamb with corn, asparagus, curried avocado and beetroot salad, Hyderabad style aubergine steaks with coconut rice, roganjosh pie, pan seared Kolkata betki with bottle gourd stir fry and fenugreek sauce, steamed mango idlis with wild berry sorbet, saffron poached pear with cinnamon ice cream. A fresh, glamorous, and utterly creative approach, Cinnamon Club blends western techniques and presentation with the best of traditional Indian cuisine. Beautifully designed and photographed, it will become an instant classic and a book that will inspire many extraordinary meals.

About the Author Vivek Singh is the Executive Chef and CEO of The Cinnamon Club and the recently opened Cinnamon Kitchen. His award-winning food has earned him the reputation of being one of the leading Indian chefs globally. This is his fifth cookbook, which he has co-authored with his head chefs Abdul Yaseen and Hari Nagaraj.