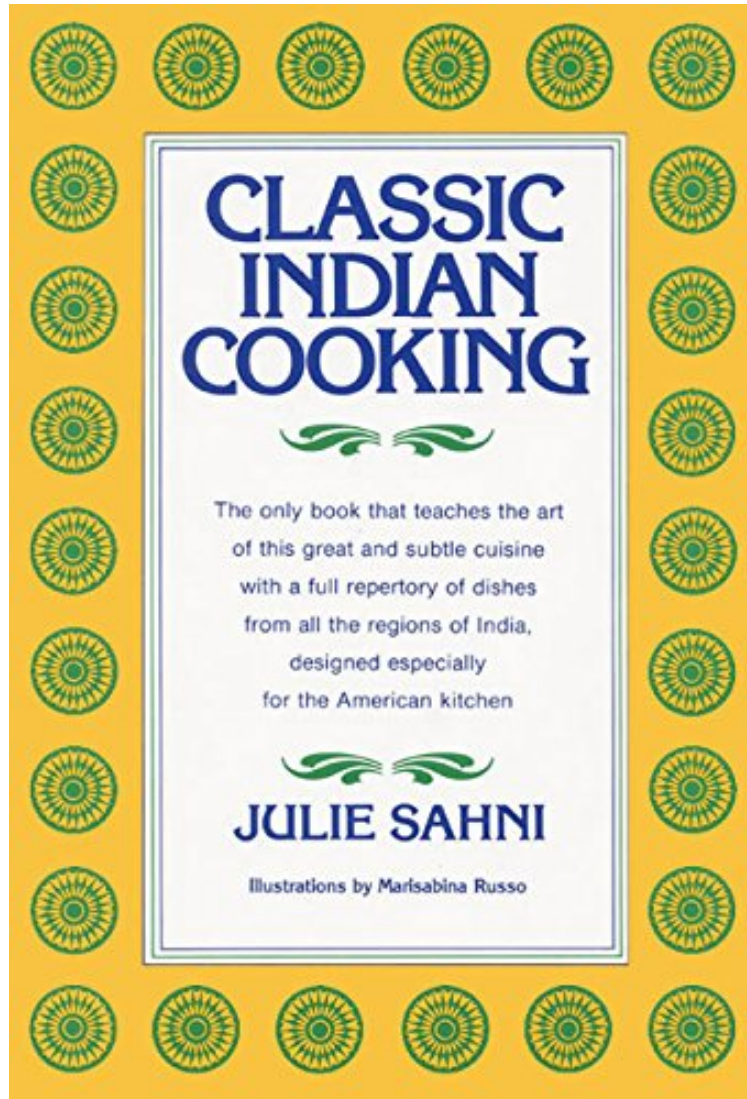


(Read now) Classic Indian Cooking

Classic Indian Cooking

Julie Sahni

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Julie Sahni : Classic Indian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Indian Cooking:

4 of 4 people found the following review helpful. Both fundamental and complete By Melba I adore this book. It is both fundamental and complete. The first ~ 100 pages is a description of the techniques and ingredients needed for the Indian cuisine. The next 400 pages are well selected recipes, with little overlap. They are all unique and special in their own way, not just variations of each other. This is probably not a book for those looking for simple recipes (a fine thing also, but not what I wanted) without needing to know any background. Sahni seems to be challenging us to take it to

the next level - for example, I even starting making my own coconut milk and grinding my own spice blends. But his is what I wanted, the complete and classic methods. When I started cooking Indian a few months ago, I took about a dozen books out of the local library. Some of them I copied a few recipes. But this one, and Madhur Jaffrey's "Indian Cooking" were purchased. I couldn't copy whole books! 0 of 0 people found the following review helpful. love to learn recipes from another exotic part of the ...By Liliana PrinaThe book is very interesting, love to learn recipes from another exotic part of the world...It is my personal way to celebrate diversity, to learn new things...To eat can be boring if we eat the same things all the time, so to investigate and to discover food like Indian Cooking is delicious and it makes me connect with my appetite to saveur food cook in a fresh way...4 of 4 people found the following review helpful. Desert Island Indian Cookbook.By Billy BThis is still the best Indian cookbook if you can only have one. More, detailed, authentic and wider in scope than even Madhur Jaffery's classic India cuisine works for English speaking cooks. Massive and massively important book.

This extraordinary cookbook, *Classic Indian Cooking*, amounts to a complete course in Indian cuisine. Elucidated by over 100 line drawings, it systematically introduces the properties of all the basic spices and special ingredients of Indian food, then explains the techniques employed in using them, always with the help of comparisons to familiar Western methods. It is immediately obvious that Indian food is rich and varied, yet not difficult to prepare. The cooking principles are basic and wellknown. The utensils needed are few and simple. As Julie Sahni says, "If you know how to fry, there are few tricks to Indian food." Every recipe has been especially designed for the American kitchen -- practically all the ingredients can be found in any American supermarket and there are scores of time-saving shortcuts with the food processor and handy directions for ahead-of-time preparation. Following a lively and absorbing introduction to the history of India's classic Moghul cuisine, Julie guides the cook through the individual components that make up an Indian meal. She begins with delicious appetizers like Crab Malabar and Hyderabad lime soup; continues through main courses, both nonvegetarian and vegetarian (this book is a treasure trove for the non-meat eater); goes on to all the side dishes and traditional accompaniments, from spinach raita and lentils with garlic butter to saffron pilaf and whole wheat flaky bread; and ends with the glorious desserts, like Ras Malai, sweetmeats, and beverages. Clear, illustrated, step-by-step instructions accompany the cook through every stage, even for making the many wondrous Indian breads, both by hand and with the food processor. And at the end of each recipe are balanced serving suggestions for every kind of meal. Among the many special features are ideas for appropriate wines, a useful spice chart, a complete glossary (which might also come in handy when ordering in Indian restaurants), and a mailorder shopping guide that will make Indian spices accessible anywhere. Most important, Julie Sahni imparts the secrets to mastering the art of Indian cooking. Even the beginner will quickly learn to move within the classic tradition and improvise with sureness and ease. Julie Sahni has written a masterpiece of culinary instruction, as readable as it is usable, a joy to cook from, a fascination to read.

About the Author Julie Sahni is director of Julie Sahni's Indian Cooking School, established in 1973.