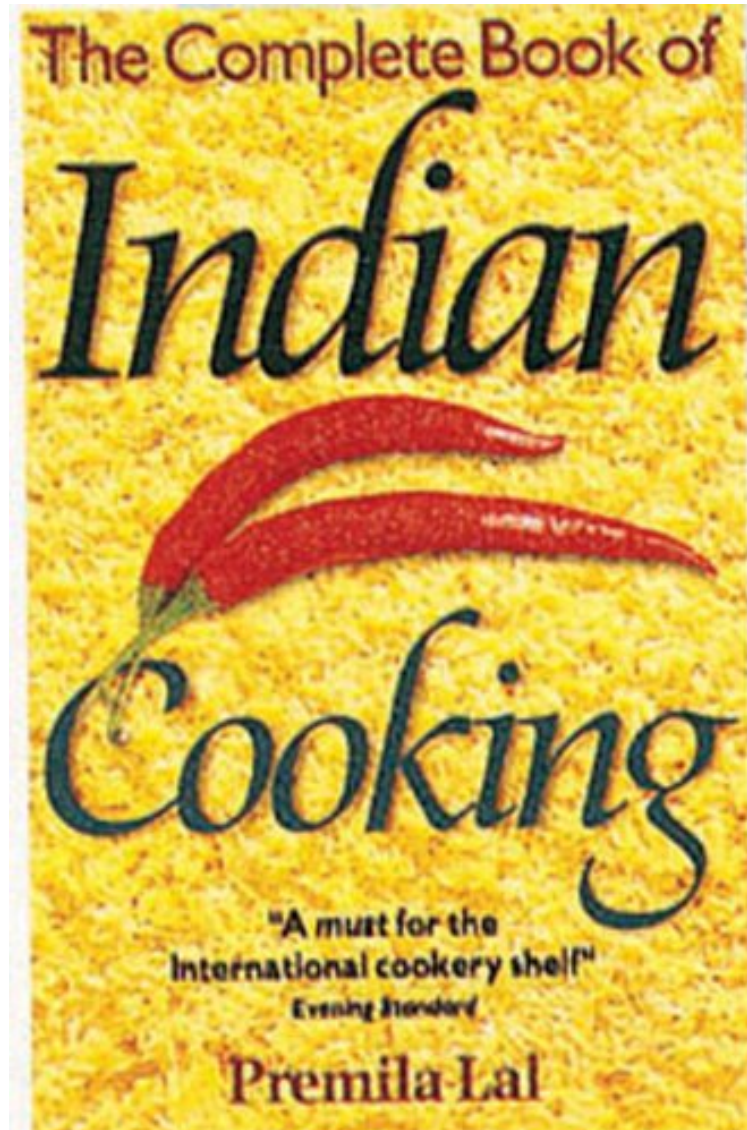


[Free and download] Complete Book of Indian Cooking

Complete Book of Indian Cooking

Premila Lal, Premila Lai, Christine Smeeth, Mario De Miranda
**Download PDF / ePub / DOC / audiobook / ebooks*



DOWNLOAD



READ ONLINE

#4234865 in Books Foulsham n Co Ltd 2003-02-01Original language:EnglishPDF # 1 9.16 x 1.12 x 6.011, 1.05 #File Name: 0572022646288 pagesGreat product! | File size: 59.Mb

Premila Lal, Premila Lai, Christine Smeeth, Mario De Miranda : Complete Book of Indian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Complete Book of Indian Cooking:

2 of 2 people found the following review helpful. A NICE AND HELPFUL SUPPLEMENTAL COOKBOOK.By D. BlankenshipThis 1996 work is one of those cookbooks that has sort of flown under the radar of most who are interested in cooking authentic Indian dishes. It is a rather chubby, 288 pages, and oversized paper back and

unfortunately the cover is not as eye catching as some which I feel is one of the reasons it has been overlooked. I personally found this one buried in our library, check it out three times and have learned much. I always look at any cookbook that has "complete" in its title with a skeptical eye, and true to form, this one cannot really be called "complete," but it is certainly a wealth of information. Most of the more traditional dishes are represented here and the author has thrown in quite a few extremely regional dishes just to make it interesting. I will say that pound for pound, page for page, this work probably has more meat dishes (meat meaning mutton and lamb in this case) than most offerings of this size. Of course vegetables are well represented as well as fish and chicken. The author has provided us with a nice glossary which is most helpful and then the book is broken down into traditional format with chapters on Pickles and Chutneys, Breads, Rice and Dhals, Vegetables, Fish, Chicken and Eggs, Meat, Sweets and Snacks and Savouries. Those who are unfamiliar with Indian cooking will find themselves making many trips back to the glossary, this is particularly true of the spices and meat cuts. The directions are good but are a bit more vague in nature as the author takes the approach in many cases of "a little of this and a bit of that and add to taste." This will force the user of this book to do a lot of experimentation, which of course in the long run is a good thing, but can be a bit frustrating at times. I do like the way that the author has designated each and every recipe as mild, medium, hot or very hot. On the other hand, vagueness again is sometimes a problem. Several dishes are for "liver" and the author does not specify the liver of what. Some call for "meat," but again, what kind of meat is not mentioned. This is a book I will eventually purchase to add to my collection as it does have some unique recipes, but I will be in no hurry to do so as long as the library has it available. I feel that to glean the greatest good from this book that a person should probably be somewhat familiar with Indian cooking. I would not want this one to be my first or one and only book on the subject. It is though, a great supplemental type of cookbook. Nice generalized black and white drawings are plentiful and well executed although they have very little to do with the dish being prepared. Don Blankenship The Ozarks

Helps British cooks to recreate the exotic and enticing flavours of an Indian restaurant meal. This book offers the great traditions of Indian cooking, with all the traditional dishes - vindaloo, korma, dopiaza and dhansak. It also includes dishes ranging from starters and main courses to snacks, pickles and desserts.

From the Back Cover Now you can indulge yourself in a truly original experience. In your own kitchen you can recreate the splendours of an Indian restaurant meal. Food that has a range of characteristics which will surprise and delight you.