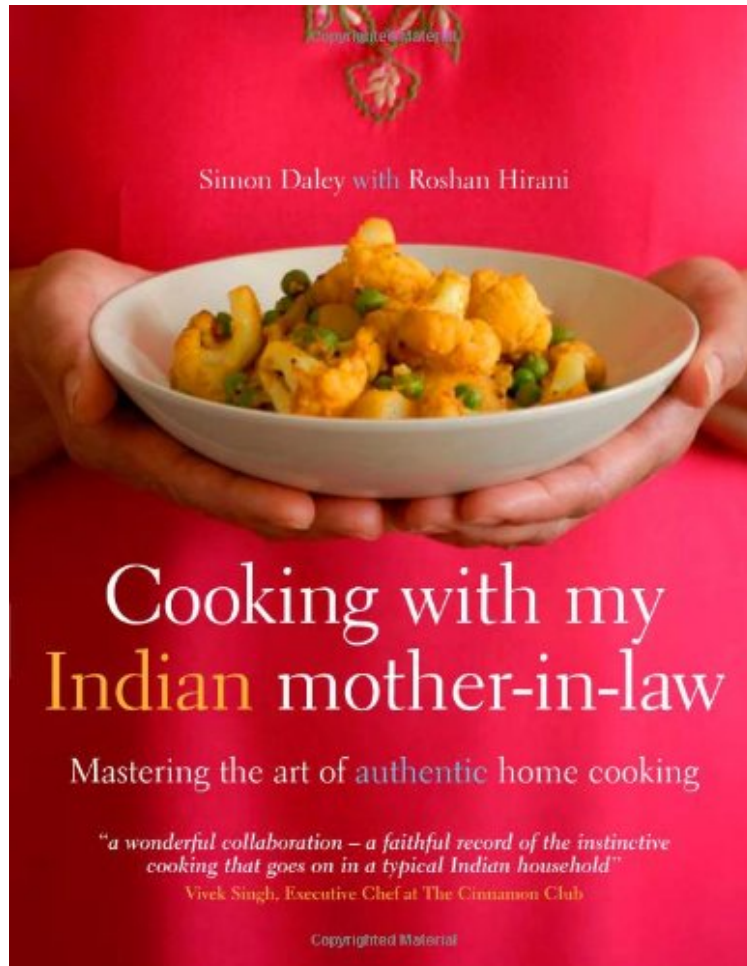


Cooking with My Indian Mother-in-Law: Mastering the Art of Authentic Home Cooking

Simon Daley, Roshan Hirani

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#523207 in Books 2008-12-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.00 x .82 x 7.50l, 1.97 #File Name: 1862057990192 pages | File size: 78.Mb

Simon Daley, Roshan Hirani : Cooking with My Indian Mother-in-Law: Mastering the Art of Authentic Home Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cooking with My Indian Mother-in-Law: Mastering the Art of Authentic Home Cooking:

2 of 2 people found the following review helpful. I really like the detail and pictures By sweet I really like the detail and pictures. Coming from a similar heritage, I appreciate the accurateness of the recipes and the stories that surround the food. I collect recipe books from Indian-African backgrounds and many of the recipes lack the correct ratio of ingredients. 2 of 2 people found the following review helpful. Great Cookbook For a Novice To Indian Cooking By Anthony Mininno I am new to Indian cooking and saw this book in a local bookstore where I had an opportunity to look through it first hand before buying it. I began using it as soon as it arrived after buying it through . I actually spent the first two weeks trying a different recipe each night. This book is very easy to use. The recipes are simple to make

and uncomplicated. Everything I've made was delicious. I have only one negative comment; in most of the recipes, although the ingredients vary, the spices used are the same and so the meals taste the same. I have not cooked enough Indian cooking to know if this is typical of that country's cuisine. However, when I eat out at Indian restaurants I don't experience this similarity in flavors between dishes. That said, this is a very well presented, easy to use book with a very good selection of recipes. I recommend it and will continue cooking from it. 1 of 1 people found the following review helpful. A new approach to an age old art By Capt Michael A. Bowman A cheerful and impressive volume, the reader seems to be able to pick up the 'how to do it' tips from the text and excellent photography as fast as the author. Several of the recipes are not " something you can throw together in 10 minutes cookery but in their way simple artistic and mouthwatering outcomes, The traditional ways of Indian cookery are often enhanced by other influences, in this case the obvious Ugandan/ East African touch shines through and makes that little difference. Congratulations on a novel approach and thanks to a Mother in Law who certainly knows her cooking and how to seduce the reader into sharing its beauty.

When self-taught home cook Simon Daley tasted his future mother-in-law Roshan's chicken curry for the first time, he was smitten. Simon asked Roshan to teach him her vast personal collection of recipes and now, in their kitchen, a special friendship flourishes. This unique book draws on the extensive repertoire of an exceptional home cook, including traditional dishes passed down from mother to daughter over centuries, from the family's Gujarati roots in India to modern adaptations. Stunning, modern photography of Simon and Roshan cooking at home, with step-by-step sequences to illustrate the more unique techniques, complements the lively, personal text.

From Booklist A family affair in every respect, this handsome cookbook offers an invaluable introduction to staple dishes of Indian cuisine, as they are cooked at home. Daley's mother-in-law, Roshan Hirani, has perfected family recipes that reflect Khoja culture, from the Gujarati province of India, as well as influences from East Africa, where Hiranir's parents emigrated from India. Beginning with his heartfelt introduction, Daley's warm, informative text not only outlines in precise detail the basic steps involved in preparing an array of vegetable, meat, and fish dishes but also supplies tips on purchasing and storing basic pantry supplies (fresh curry leaves, for example, can be frozen for later use). Salima Hirani (Daley's wife) contributes clear, artful photographs of both authors in the kitchen, as well as close-up images of dishes in the making, from a basic masala to chappatis rolled, pressed, and fried. Both beginning and experienced cooks will glean a wealth of information from this rigorously detailed and tender offering, which celebrates domestic cooks and the vibrant cultural traditions that they keep and carry forward. --Gillian Engberg "An invaluable introduction to staple dishes of Indian cuisine." Booklist