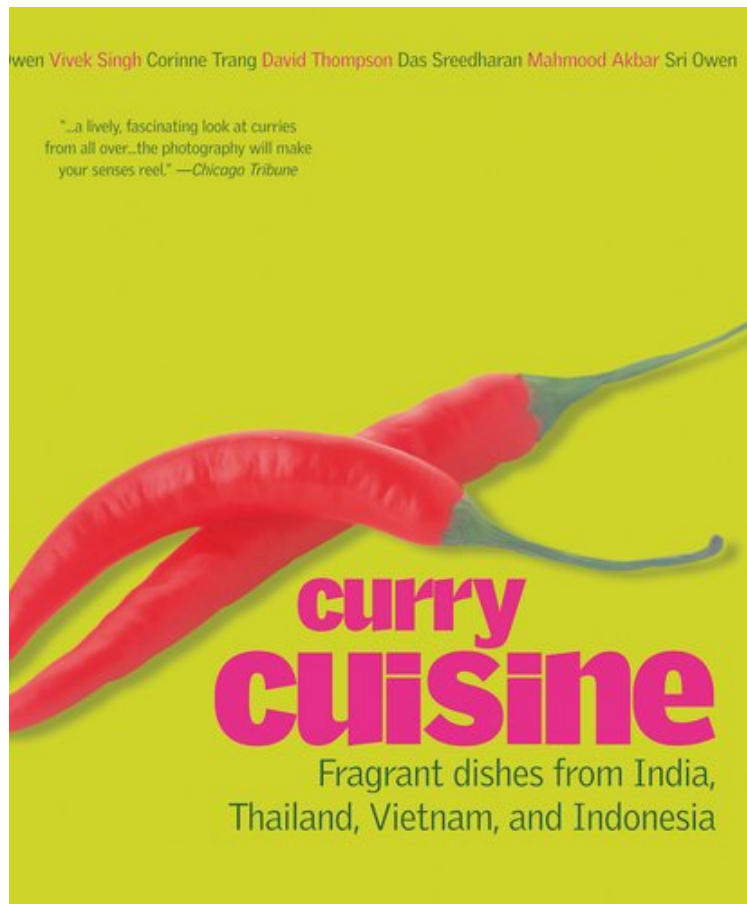


Curry Cuisine

David Thompson, Corinne Trang, Sri Owen, Vivek Singh, Mahmood Akbar
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David Thompson, Corinne Trang, Sri Owen, Vivek Singh, Mahmood Akbar : Curry Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Curry Cuisine:

0 of 0 people found the following review helpful. A treasure for all cookbook collectors and those who want to learn and cook curries! By Wild Thing Foodie I have the paperback version and the ingredients are listed in grams and ounces - which covers all countries. I own many curry and Asian cookbooks, but this one is a must for all collections and use in the kitchen! Yes, the ingredients are available at Asian markets and many at the local supermarket. The recipes - I love the few outside of the square that uses rabbit, lamb kidneys, etc. Ingredients not often mentioned in Asian cookbooks. There are ample photos for recipes. And being a DK book, it is organized superbly, in this case according to countries. Also, the team of very talented international chefs with very inspiring histories all in one book makes this a treasure. 0 of 0 people found the following review helpful. excellent cross cultural survey of 'curry spiced' foods. By tool using primate Covers SE Asia, Indian subcontinent regional, Indonesia, Japan, and elsewhere, where "Indian" spices are used. A group of very well respected authors provide recipes and discussion of their regional cuisines... I have other individual books by some of the authors, but this is one of the best collections I have seen. If

you aren't into those regional cuisines enough to buy multiple cookbooks, this is a fine place to start. Easy to read, well organized recipes. Most of the ingredients are available if you live in an area that stocks some "Indian" and "Asian" ethnic items (fresh lemon grass, fresh turmeric, galangal, etc.), otherwise you will need to find an ethnic specialty grocery, or use the internet. There is no use complaining about that if you want to cook 'real' ethnic food. 0 of 0 people found the following review helpful. Curry Cuisine is a very good book. I really liked this book. I checked it out of the local library first and there were just too many recipes I wanted to try so I bought it! Love the recipes, very straightforward directions. There are many pictures but not of EVERY recipe. This has never been a problem for me as I am a cook of the old school and I know what food should look like. I don't need a picture book; I would rather have the recipes. Though not Asian, I love curries of all types and was thrilled to find this book for sale through . I had no trouble acquiring the ingredients for most of the recipes at the local Asian Grocery. My only disappointment, hence the 4 stars instead of 5, was that there were few Indonesian curries included, but the book is very worthwhile nonetheless. I recommend this book to anyone looking for great curries.

Now in paperback, Curry Cuisine is an authoritative, invitingly illustrated, and completely hands-on guide providing simple cooking methods and tips from some of the world's most celebrated chefs. From mild to fiery hot, and from Malaysia to Northern India, the recipes provide home cooks with authentic and delicious dishes.

"...a lively, fascinating look at curries from all over...the photography will make your senses reel." -- Chicago Tribune
"[An] Inviting collection of international curry dishes..." --Library Journal