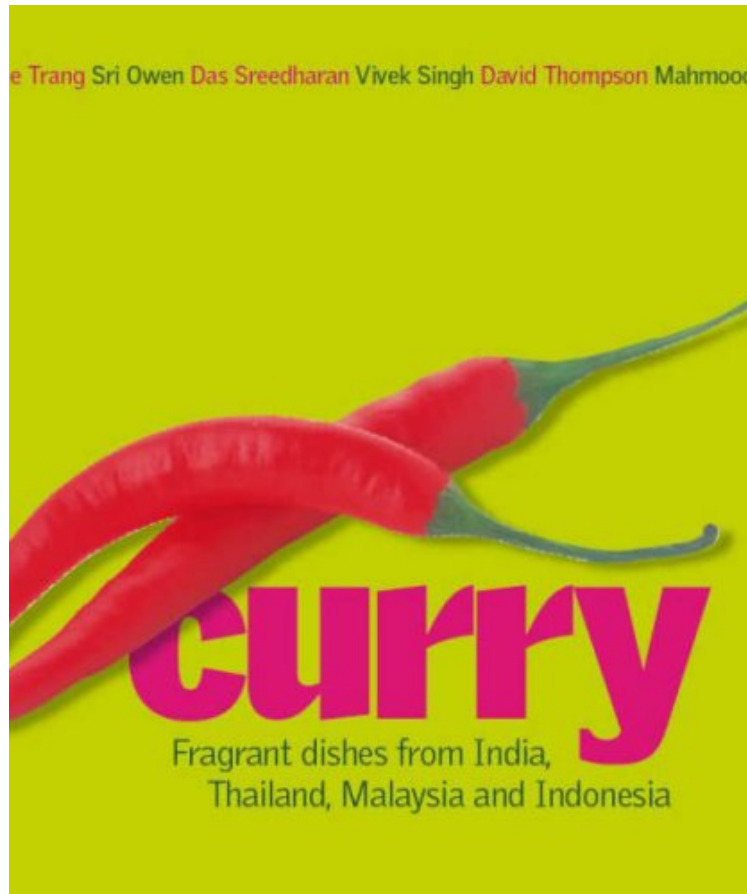


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Curry: Fragrant Dishes from India, Thailand, Malaysia and Indonesia

Sri Owen, Judy Bastyra, Corinne Trang, Vivek Singh David Thompson
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Sri Owen, Judy Bastyra, Corinne Trang, Vivek Singh David Thompson : Curry: Fragrant Dishes from India, Thailand, Malaysia and Indonesia before purchasing it in order to gauge whether or not it would be worth my time, and all praised Curry: Fragrant Dishes from India, Thailand, Malaysia and Indonesia:

4 of 4 people found the following review helpful. The Feran Adria of Indian food. Steal this book. Use the money saved on ingredients! :-)

By Info Freako I cannot say how much I love Indian food and how inspiring this book is. This chef is really trying to rethink what Indian flavors mean in a modern context. If you can do two things then they should be to eat at his restaurant and that of Das Sreedharan. Both in London. Both fantastic. In trying to understand authenticity of Indian recipes I found this book utterly useful as it allowed me to see deeper into what are real recipes and what are western approaches to Indian food. tasty tasty tasty recipes, if you like Indian food. Get it. 1 of 11 people found the following review helpful. Recipes for Chefs By George Erdosh Here is a good example of a chef writing a cookbook but forgetting the audience--the home cook. This is clearly written for restaurant chefs. Besides, it was targeted for British cooks with metric measurements though American measurements are also given in parentheses.

Also, the terminology is British (e.g. aubergine for eggplant). To follow even the simplest recipe (labeled "easy to make"), you need to do part of your shopping in an Indian market (as you do for most recipes) and you'll spend close to an hour just to prepare the ingredients. Most recipes will scare home cooks both by the long list of ingredients and several separate preparations before assembling. No alternatives are given for hard to find ingredients. Beautiful professional photo illustrations are a waste--they show how a high-end chef would present a dish in an exclusive restaurant. The recipes are not hard to follow but you'll be laboring for an hour or two with most. Head notes are interesting and informative and so are the Cook's Note that accompany many recipes. Index would be good but for several the page numbers don't correspond to the recipe pages.