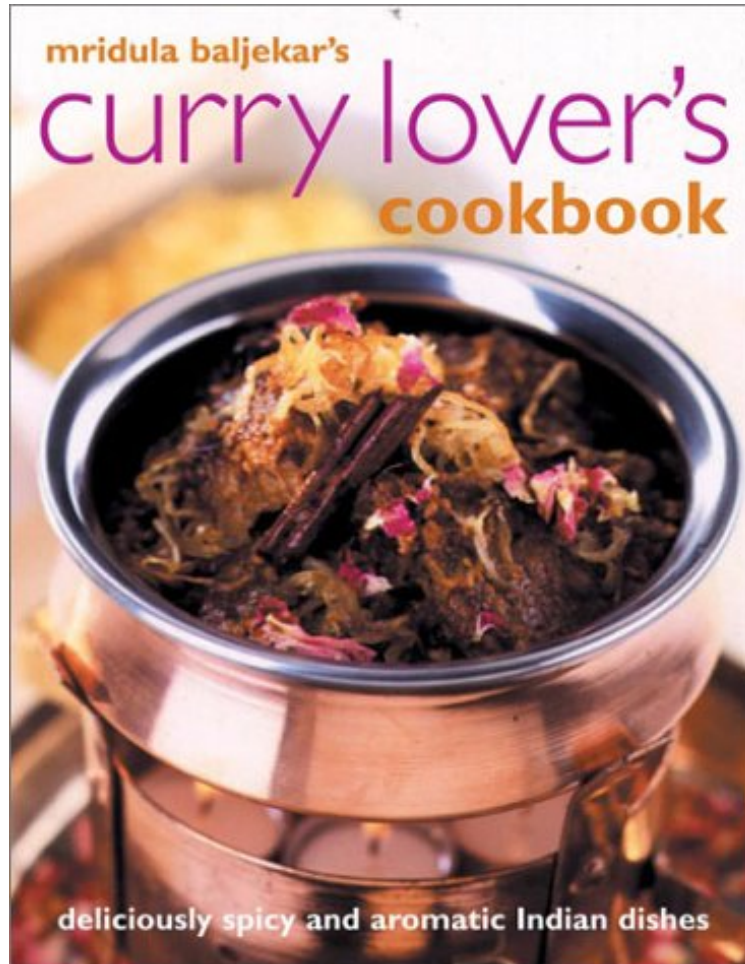


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Curry Lover's Cookbook

Mridula Baljekar

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#5422635 in Books Anness 2003-03-27Original language:EnglishPDF # 1 11.62 x .45 x 8.98l, #File Name: 184215799X160 pages | File size: 38.Mb

Mridula Baljekar : Curry Lover's Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Curry Lover's Cookbook:

0 of 0 people found the following review helpful. This book is great packed with great easy to follow currysBy CustomerThis book is great packed with great easy to follow currys. Transform your kitchen into an Indian kitchen
????0 of 0 people found the following review helpful. Five StarsBy Cynthia E. JonesGreat book has it all.8 of 8 people found the following review helpful. A great book whether you're a beginner or advanced, timid or adventurous cook.By T. CalvertI've used more than 20 Indian cookbooks over the last dozen years and this one has been an inexpensive gem that's not too broad in scope or complicated. Once you've been cooking Indian style dishes for awhile, you may find the same combination of spices over and over again: ginger, garlic, lots of onions, turmeric, chilis, cardamom, coriander, mustard seeds- just change the type of vegetable, bean or meat. I found this cookbook to be a great start for beginners, and then I've kept it for when I want to try something new and different from the more

common Indian standards in the Americanized cookbooks. Do you like the nutrition and convenience of spicy lentils, but are tired of the same routine? Try the kidney bean curry on page 70. Chicken in Green Masala Sauce on page 45 features a green (Granny Smith) apple, cilantro, mint, yogurt, ricotta cheese and green onion (scallion), and golden raisins. Light and refreshing. Chilli (sic) Meat with Curry Leaves can be cooked in a clay pot, using some of your Thai ingredients: coconut milk, green curry or other hot curry paste, and your 5-spice powder from your Chinese cooking. Other more commonly found dishes are very satisfying in that I never tire of them- they are like soul food: Mughlai-Style Chicken with egg-battered chicken breast, saffron and a yogurt and heavy cream sauce topped with sliced almonds. The almonds and saffron really make this dish. This was the first book I used to learn to make the classic Chicken Tikka, which was simple to make even without a Tandoor clay oven. (Shiskabob is recommended.) Like so many of the author's other cookbooks, each recipe is illustrated with a large photo of the finished presentation of the dish, along with several smaller photographs featuring highlighted steps, all contained on a single page. The book is a satisfying large square paperback printed on glossy paper stock. There is a lovely 35 page illustrated introduction covering culture, regional diversity, planning, spices and herbs, curry powders and pastes (including a section for making the sauces and pastes used later in the recipes), sections on Indian fruits, Legumes (beans, peas, lentils), rice, breads and equipment/utensils. Measurements are in both metric and American.

This book brings together an inspirational collection of recipes and shows just how easy it is to make delicious authentic curries at home. The basics of curry making are fully explained with a useful guide to the elements of curries, along with information on spices, herbs and different pastes to use.

About the Author Mridula Baljekar is the best-selling author of several books on Indian cookery. Mridula was cookery editor of Indian and Oriental Food Drink magazine, and she contributes regularly to magazines and newspapers in the UK, Australia and her native India. She is also a regular demonstrator at trade and consumer food shows. In her role as a freelance consultant to retail outlets, she spends much of her time on product development and the formulation of new recipes. She also teaches Indian cookery in a number of cookery schools in the United States. She has recently launched her own spice blends, Mridula Baljekar's Authentic Range. Visit Mridula's website at www.mridula.co.uk.