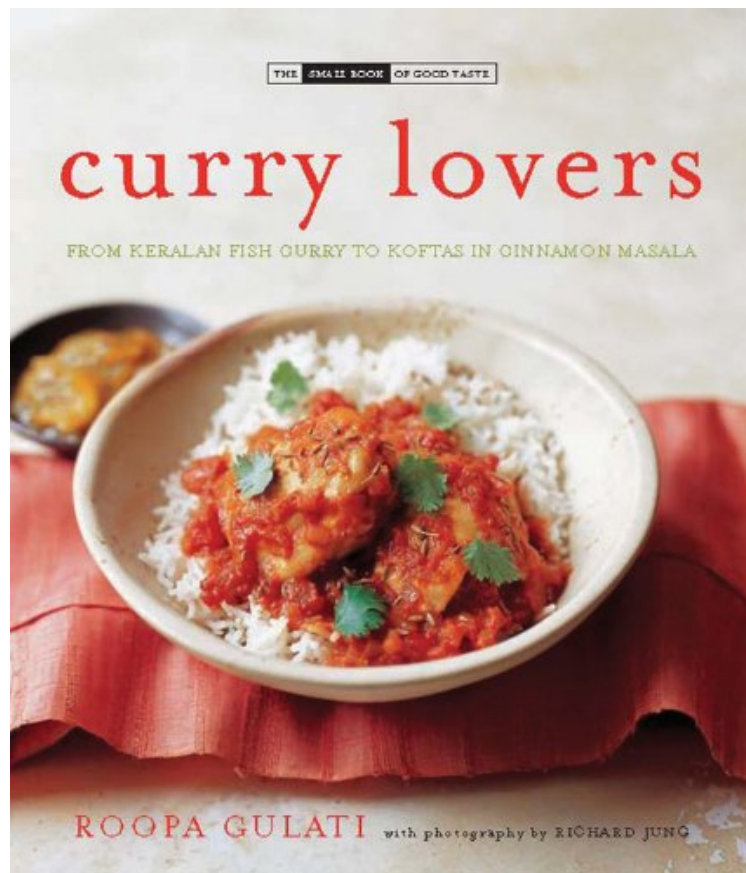


(Ebook free) Curry Lovers: From Keralan Fish Curry to Koftas in Cinnamon Masala (The Small Book of Good Taste)

## Curry Lovers: From Keralan Fish Curry to Koftas in Cinnamon Masala (The Small Book of Good Taste)

Roopa Gulati

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**Roopa Gulati : Curry Lovers: From Keralan Fish Curry to Koftas in Cinnamon Masala (The Small Book of Good Taste)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Curry Lovers: From Keralan Fish Curry to Koftas in Cinnamon Masala (The Small Book of Good Taste):

0 of 0 people found the following review helpful. Five StarsBy Thomas De Voe Worthenbest indian cookbook out there0 of 0 people found the following review helpful. Bland!By JenniferWe love Indian cooking. For instance, we frequently cook recipes from Madhur Jaffrey, and usually they turn out great for us. We have tried three recipes from this "curry lovers" book, and all were bland and boring. First, we tried the lamb biryani. The only ingredient we didn't have was mace. The dish was not horrible, but it was fairly bland. Then we tried both the ginger beef curry with poppy seeds and the paneer and creamy spinach curry. Blah! And, again, it's not that we are not used to this type of food. The whole family enjoys a chana saag recipe we got from another source, and there's a Madhur Jaffrey beef curry that we adore. Gulati's recipes just taste flat.It is a pretty-looking book, though....

A rich and evocative collection of over thirty curries, this book celebrates India's culinary tradition and also adapts classic dishes to suit the tastes of modern home cooks. Each recipe is beautifully photographed and simple to make, without compromising on authenticity and flavor. Alongside this fascinating collection of recipes, you'll find an informative and accessible guide to key ingredients, including myriad spices, chillies, coconut, mango and herbs, how to make the popular flatbread, naan, as well as the secret to perfect fluffy basmati rice. Curry Lovers brings to life the rich culinary diversity of India with a fascinating collection of recipes. Just as Indian food is the result of numerous cultural and religious influences, author Roopa Gulati's cooking is inspired by a diverse range of sources and experiences. Most of the dishes are typified by simplicity without compromising on flavor, while, a few like the classic fragrant lamb biryani and stuffed tandoori chicken, cloaked in a richly spiced yogurt marinade, pander to the enthusiastic weekend cook who has time to indulge.

The recipes included in this volume are tasty, varied, and unexpected.