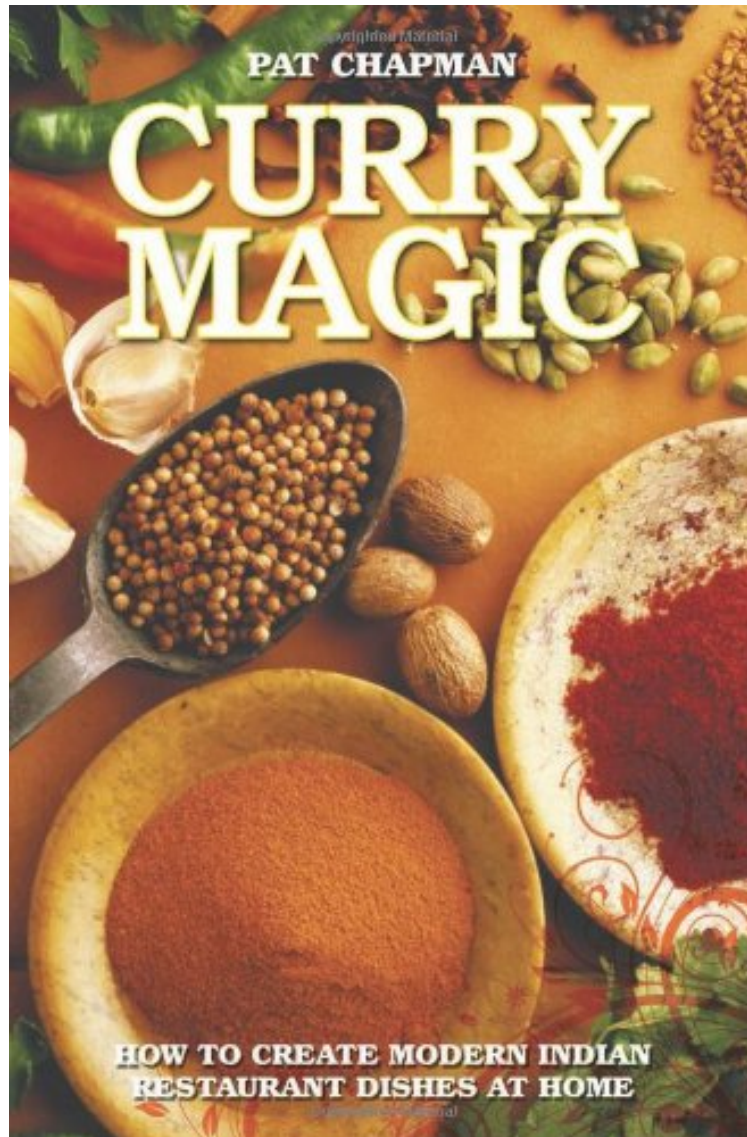


(Read and download) Curry Magic: How to Create Modern Indian Restaurant Dishes at Home

# Curry Magic: How to Create Modern Indian Restaurant Dishes at Home

Pat Chapman

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**Pat Chapman : Curry Magic: How to Create Modern Indian Restaurant Dishes at Home** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Curry Magic: How to Create Modern Indian Restaurant Dishes at Home:

0 of 0 people found the following review helpful. worth a look for certain recipes, but closely based on restaurant (large) production By Violetta Having enjoyed Indian food at restaurants for many years, I also wanted to learn to cook

some dishes at home. That is the stated purpose of this book, so it sounded like a good start. I also ordered Vij's *Elegant and Inspired Indian Cuisine*, which is a much more expensively-produced book with excellent recipes that are special and inspiring. Both books are based on restaurant food, but in other ways they are miles apart. I am not sorry that I purchased *Curry Magic*, but so far, I am not inspired by it. I will use it mainly for condiment recipes--chutney and raitas--which are abundant and interesting. I have 2 reasons for not being inspired by most of the recipes in this book. One is that many come directly from restaurants and are geared toward high-volume preparation. Some call for "garam masala gravy," which is given as a separate recipe that includes 10 ingredients, 3 of which are separate purees of garlic, ginger, and onion. Once made, this gravy is enough for 40 portions of curry, and one is supposed to put it in 10 molds and freeze it, then use it in other recipes in the book. After doing all this, one is then prepared to make Chicken Dhansak (chicken cooked with lentils and vegetables), for example, which lists 8 ingredients in addition to the chicken and assorted vegetables. One of the ingredients is "Akhni stock", which one would need to have on hand too (or use water). One ingredient is "curry masala gravy" which one would have to have made previously too. The other reason is that there are a great many ingredients that one needs in the pantry but are only used infrequently. Again, this is not inspiring to me. These steps complicated the recipes, in my view, at least for the home cook, who might prepare an Indian meal occasionally but not every night. For restaurants, of course they can use the "gravy" constantly, but home cooks might not want to keep it on hand or make it and freeze it. In comparison, Vij's *Elegant and Inspired Indian Cuisine* is much simpler, with only a few spices and mostly fresh ingredients. My level of inspiration rises when I look through those recipes, but I find the ones in *Curry Magic* daunting. This is of course merely a personal reaction. Again, this book is reasonably priced (with only a few color photos), and for the cook who likes to spend plenty of time in the kitchen and who prepares Indian food often, it's probably worth pursuing.

How to bring the flavor of your local curry restaurant to your home kitchen and make it your own Many people are first introduced to Indian food at a restaurant, and this wonderful book will teach cooks the simple, effective, and time-saving techniques used by Indian chefs. Unlike many cookbooks, this one offers straightforward instructions that focus on how to create food with an infinite variety of tastes, helping readers to cook delicious, hassle-free meals. There is an excellent selection of well-tested dishes combining all the restaurant favorites with a liberal sprinkling of recipes found in Indian homes. With a little practice cooks will be able to produce snacks, meals, or even banquets that will delight their family and friends. Includes dual measures.

"Readers on this side of the Atlantic will welcome Chapman's easy to follow handbook. . . . Recipes are adapted for the typical Western kitchen and cook . . . With their lively writing and opinionated treatment of curry cuisine, these recipes are a pleasure to read, a pleasure to cook from and, most importantly, a pleasure to sample." *Publishers Weekly*