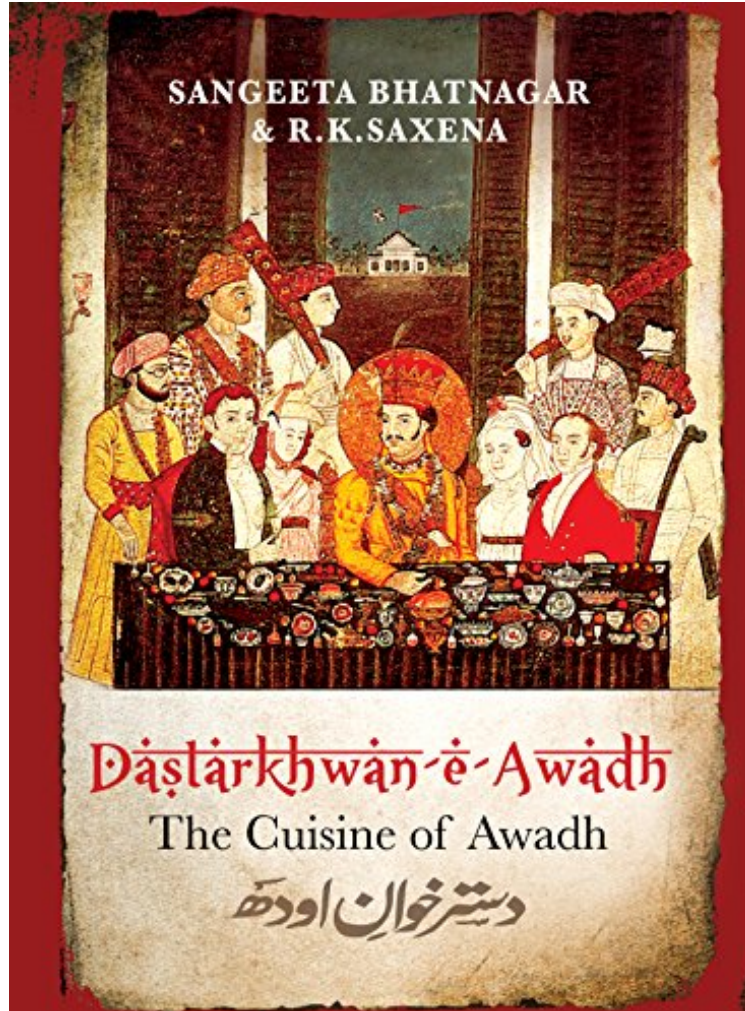


Dastarkhwan-e-Awadh: The Cuisine of Awadh

R. K. Saxena, Sangeeta Bhatnagar
ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#660058 in Books 2015-05-05 .0 x .0 x .0l, 1.12 #File Name: 9351773884128 pages | File size: 47.Mb

R. K. Saxena, Sangeeta Bhatnagar : Dastarkhwan-e-Awadh: The Cuisine of Awadh before purchasing it in order to gage whether or not it would be worth my time, and all praised Dastarkhwan-e-Awadh: The Cuisine of Awadh:

0 of 0 people found the following review helpful. Awadhi cuisine at its bestBy Gaurav RayIt is very tough to get a copy of this book and after years of searching, I was pleasantly surprised to find a copy through . This is not the original edition, but from what I understand comes pretty close to it. The recipes are absolutely exquisite. They require patience, interest, time and (most importantly) availability of certain rare ingredients (I say rare as some of the ingredients mentioned in the book are not available outside India). But this shouldn't discourage you from trying - you can always improvise. So far I have had some reasonable success making Kakori Kebab, Mutton Rizala, Lucknawi Biryani and the Murg Mussallam, The results were perhaps not as delectable as the cuisine in Lucknow, but they certainly tantalized our palate. Hope to try more recipes in the near future.

Dastarkhwan-e-Awadh takes the reader on a historical and cultural journey through the mouthwatering cuisine of Awadh. Awadhi cuisine is famous for its nafaasat (refinement) and nazaakat (delicateness); a cooking style achieved through the magical blending of spices, slow-fire cooking, and its seasonal harmony with nature. This compilation presents timeless recipes from the stately kitchens of the Awadh region. Each recipe is made more interesting with images of tantalizing food.

About the Author Dr Sangeeta Bhatnagar received her education in Lucknow, the seat of Awadh culture. She obtained her PhD in Economics from Lucknow University, where she was a lecturer for a few years. Sangeeta has also hosted cookery shows on television and been on the editorial team of Food magazine. R.K. Saxena is a science graduate from Bombay University. He obtained a PG Diploma in Specialized Hotel Management from the Dadar Catering College, Mumbai. He headed the catering department of the Bangalore Hotel School (IHM) for six years, was director of IHM, Lucknow, for fourteen years and director of Dadar Catering College (IHM), Mumbai, for nine. Since July 2013, Saxena is an independent hospitality consultant based in Lucknow.