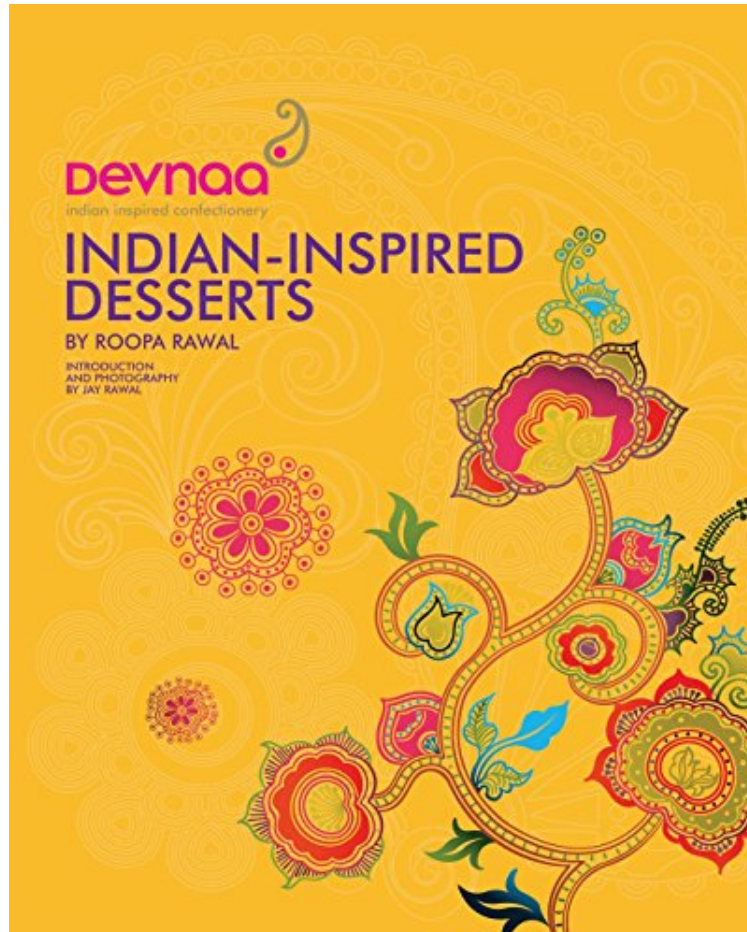


(Free pdf) Devnaa Indian-Inspired Desserts

Devnaa Indian-Inspired Desserts

Roopa Rawal, Jay Rawal

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Roopa Rawal, Jay Rawal : Devnaa Indian-Inspired Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised Devnaa Indian-Inspired Desserts:

In 2006, motivated by their London upbringing as well as their Indian heritage, Roopa and Jay Rawal founded Devnaa and went on to develop a unique range of confections, which included award-winning Chai Masala Chocolate Truffles. However, when it came to desserts, they realised that although Indian food was one of the best-loved cuisines in the world, the sweet course was usually the least memorable part of the meal. In Devnaa: Indian Inspired Desserts, the highly successful brother and sister team have finally changed that by creating a portfolio of highly original, egg-free recipes that combine both eastern and western flavours. The recipes in the Cake and Biscuits section are some of Rooparsquo;s favourites, and as well as being perfect for family or friends to enjoy with a lovingly-brewed cup of chai, they are also a great way to start experimenting with Indian spices. Try her Apricot and Saffron Scones,

Raspberry Nankhatai, or her incredibly moist and exotic Carrot Cake Loaf. The Sweet Treats section is dedicated to the rich and intense bite-sized delicacies found in Indian sweet shops. Some of the recipes, like the Chikki and Shahi Barfi are traditionally Indian, while others, such as the Dried Fruit Ghoogra or Chocolate Khaja have an updated twist. The After Dinner Desserts section presents sweet, fragrant, and indulgent Indian puddings that can be served chilled or piping hot, and following recipes like Seera and Shrikand, fusion desserts include Coconut and Ginger Cheesecake and Exotic Fruit Trifle. Cool, refreshing, and delicious, the recipes in Drinks and Frozen Desserts include Mango and Cardamom Lassi, Rose and Vanilla Kulfi, and Watermelon and Strawberry Spiced Sorbet.

About the AuthorRoopa Rawal's mother and grandmother taught her how to cook when she was very young. However, as she mastered the age-old methods and traditional recipes that were used daily in her family home, it soon became apparent that her true passion lay in making desserts. Her enthusiasm continued to grow, and after graduating from university, she built on her expertise and love for sweet food with courses in patisserie and chocolate work. Roopa and her brother Jay went on to develop a range of sweets and chocolates that combined traditional Indian recipes with artisan chocolate techniques, and in 2006, they founded the confectionery brand, Devnaa. In Devnaa: Indian Inspired Desserts, they present a totally unique collection of recipes that combine the traditional with the modern, the Indian with the western, and the old with the new.