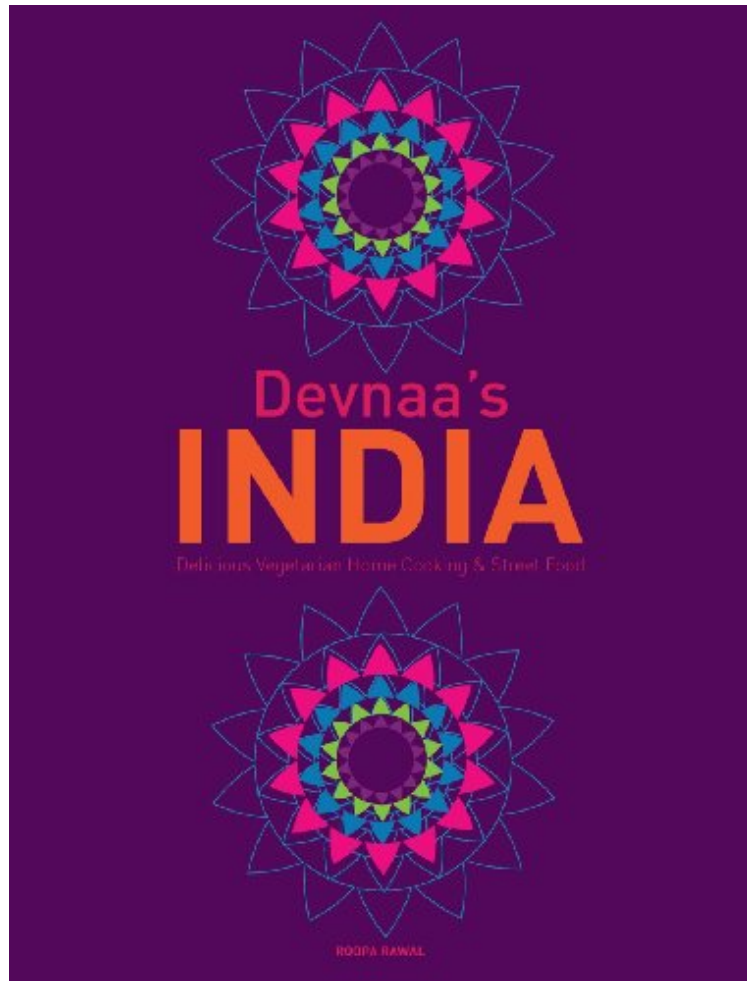


Devnaa's India: Delicious Vegetarian Home Cooking and Street Food

Roopa Rawal

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Roopa Rawal : Devnaa's India: Delicious Vegetarian Home Cooking and Street Food before purchasing it in order to gauge whether or not it would be worth my time, and all praised Devnaa's India: Delicious Vegetarian Home Cooking and Street Food:

0 of 0 people found the following review helpful. Wonderful and Unique Desserts.By Kindle CustomerI was married to a Bengali for many years, and I learned to cook Indian food by following my father-in-law around the kitchen and writing down his recipes. I have many Indian cookbooks, and generally desserts are a bit of an afterthought in them, when they are included at all. What a pleasant surprise to find a cookbook that solely focuses on Indian (and Indian-Fusion) desserts! The creator of these recipes is obviously a very talented chef.This cookbook is well-written, well-edited, and well-formatted - three of the things that are so often overlooked in e-cookbooks. The instructions are concise and easy to understand, nicely bulleted for clarity. The photographs are superb and mouth-watering.I hardly

know where to start since everything sounds so good, but I see a Mango and Cardamom Lassi in my immediate future. My dear neighbor across the street, who happens to be Bengali, was just telling me about Saffron and Cardamom Ice Cream last week and I thought that sounded fabulous - and there is a recipe for that in this book. I've already put the Kitchenaid Ice Cream Maker attachment into the freezer! Although the cookbook is written in metric measurements, this shouldn't be an impediment. There is a conversion chart at the end of the cookbook. 0 of 0 people found the following review helpful. A great book for foodies / chefs looking for unique recipes that use cream and yogurt. By Customer This book is very urbane, international, and inspired in its selection of higher-end desserts that I look forward to making when I entertain guests with a global palate. Most of my baking does not include yogurt, although it does include cream; it never includes pudding (this book does not use pudding). While reading this book, I began to wonder if I could substitute yogurt for pudding in recipes that I tend to avoid. 0 of 1 people found the following review helpful. Review By Mydnight I haven't had time to review the book yet but looking at some of the recipe was interesting. I can't wait until I do get the time to read it.

In this book, Devna's co-founder Roopa shares her recipes for the authentic Vegetarian Indian food she loves to make at home - comforting, traditional food such as aloo gobi, cholle and daal makhani, plus delicious snacks including samosas, dhokra and crispy bhajia, many of these recipes have been passed down from Roopa's Mother and Grandmother. The street food section comprises India's most fun and enticing dishes such as pani puri, pav bhaji and irresistible papdi chaat. Roopa has also included a handful of her unique desserts including saffron semifreddo and kheer pakoras. Devna's INDIA takes you on a culinary journey through India's vibrant streets and into the kitchen of a traditional Indian home.

About the Author Roopa Rawal is co-founder of the multi-award winning luxury Indian inspired confectionery brand, Devna. Roopa's mother and grandmother taught her how to cook traditional vegetarian Indian cuisine at a very young age and now she has a real passion for this kind of food but with her own personal touch. Aside from her book writing and confectionery business, Roopa has also spent time teaching Indian cookery at various locations around London.