

The Curry Club Book of Indian Cuisine: The Best 250 Recipes

Pat Chapman

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Pat Chapman : The Curry Club Book of Indian Cuisine: The Best 250 Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Curry Club Book of Indian Cuisine: The Best 250 Recipes:

6 of 6 people found the following review helpful. The Mutts NutsBy J. CullenIf you want to cook curry like you'd get in a UK curry house, this is the book you need. There are no substitutes. A lot of curry authors give you recipes their Auntie used. This is not what you get in a restaurant. This book teaches you how to make a bucketfull of the curry 'gravy' they use in most restaurants, and how to adapt it to your favourite curry.In no time you'll be making curries in 30mins that beat the ones you love from your local curry house.One word of advice, make sure you put the lid firmly on the blender when liquidising curry sauce.2 of 2 people found the following review helpful. One of the BestBy TheseusThis book presents the 250 best Curry Club (a British club of curry fanatics) dishes. It is particularly valuable in that it offers up the UK/Indian traditions of restaurant cooking in ways that can work at home.Despite what the other reviewer said, my copy has measurements in both metric and in US/English customary units/measurements (ounce, cup, etc.)4 of 4 people found the following review helpful. Fantastic CollectionBy WestleyThis is my favorite collection of Indian cooking. The recipes cover a wide variety of foods, including soups, appetizers, rice, veggie dishes, and meat dishes. I particularly love the rice and cauliflower dishes. My friends are always impressed when I make a feast of Indian food from this cook book. The pictures are great too. The only criticism I have is that the recipes are written in the metric system.

This collection of delicious recipes is stunningly illustrated and covers everything from pre-dinner nibbles and snacks to spicy soups and starters; tandoori and tikka dishes; main-dish meat, fish, and vegetable curries; dhals and rice dishes, breads and accompaniments, and desserts.