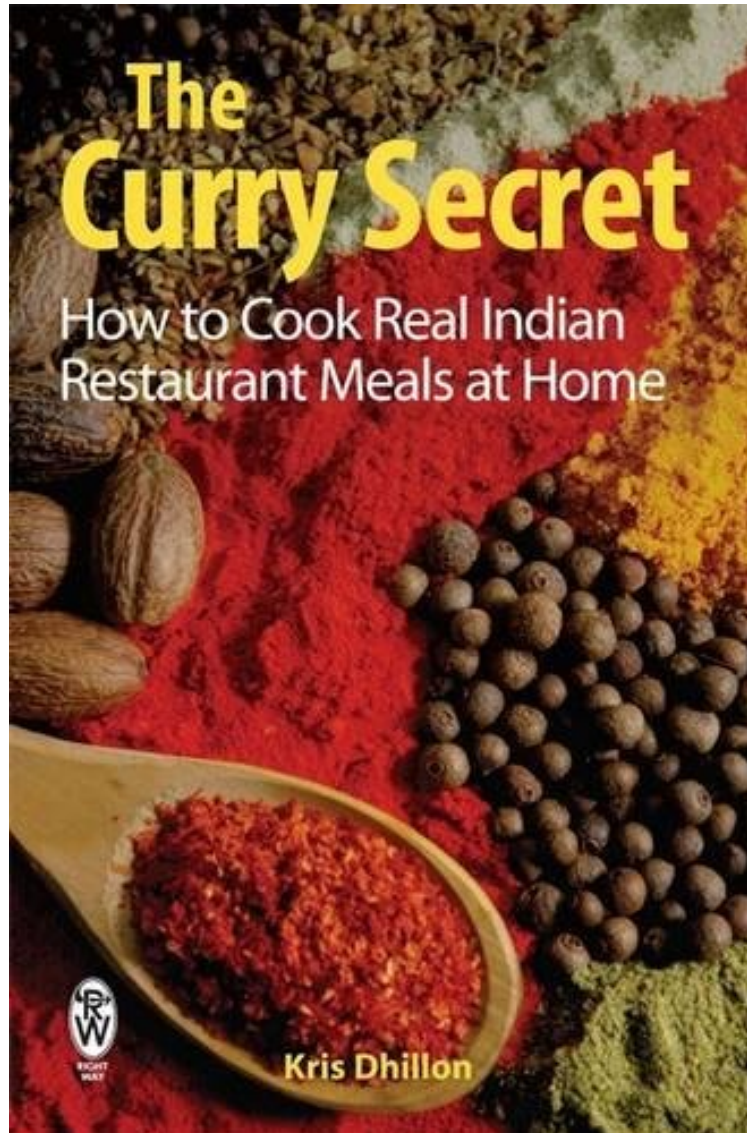


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The Curry Secret

Kris Dhillon

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#213409 in Books imusti 2008-03-27Original language:EnglishPDF # 1 7.76 x .35 x 5.12l, 1.10 #File Name: 0716021919128 pagesRIGHT WAY | File size: 75.Mb

Kris Dhillon : The Curry Secret before purchasing it in order to gage whether or not it would be worth my time, and all praised The Curry Secret:

3 of 3 people found the following review helpful. How to make Indian food restaurant styleBy Rick CookDhillon shows you how most Indian restaurants prepare Indian food. Whether that's a good thing or no depends entirely on your taste.As Dhillon points out, this is not classic Indian style, or even the way Indians do it at home. Most Indian restaurants take shortcuts so they can prepare the enormous variety of Indian dishes quickly.One of the most important

features of the average Indian restaurant kitchen is a big pot of master sauce, This sauce is used to make almost everything from curries to Tikka Masala. It is simply ladled out, spiced, spiced, seasoned and cooked up as each diner's order requires. The result is tasty, (IMHO) but it is a long way from the arduous and time-consuming preparation of each dish that Indians use at home or in fine Indian restaurants. Further, this approach is really designed for quantity cooking. Even in the smaller size Dhillon provides recipes for, you still end up with a lot of master sauce, too much for anything but the largest dinner party. Still, if you want to reproduce popular curries and other Indian dishes the restaurant way, this book will show you how to do it. If that's your goal, the book is worth four stars. If you want authentic Indian home cooking, this is a three-star book at best.

5 of 5 people found the following review helpful.
used in our favorite restaurant
By emwall
A British friend of ours runs a small cafe and his curries are so good. I found out the secret was this little book so I bought it! It gives you a recipe for a Curry Base Sauce and then Individual Curry recipes where you add different spices or vegetables to the base sauce to create very different tasting curries. You can make a large amount of the curry base and keep it on hand to create delicious curries whenever the mood strikes. I'm a vegetarian and love the Okra Curry, Red Lentil Dahl and Potato Chickpea Curry. Friends who eat meat rave about the Chicken Curry. Ingredients are pretty simple to find. There are lots of other Indian Recipes in the book that I haven't tried.

0 of 0 people found the following review helpful.
Disappointing - Just Use Online Recipes Instead
By Customer
I read a review that suggested this would reveal the secrets of how to replicate restaurant-style Indian cooking. However, the recipes are just things you could get online and don't provide any particular insights. The book is also really thin and a lot of recipes you might expect are not included. Very disappointing.

Includes a choice of dishes and recipes from Chicken Tikka Masala to Onion Bhajee and Aloo Gobi to Lamb Biryani.

About the Author
Kris Dhillon writes with the authority of an accomplished Indian restaurateur. With many years of experience and thousands of satisfied customers she is still flattered by the popularity of her recipes and by the volume of interest and debate they continue to provoke.