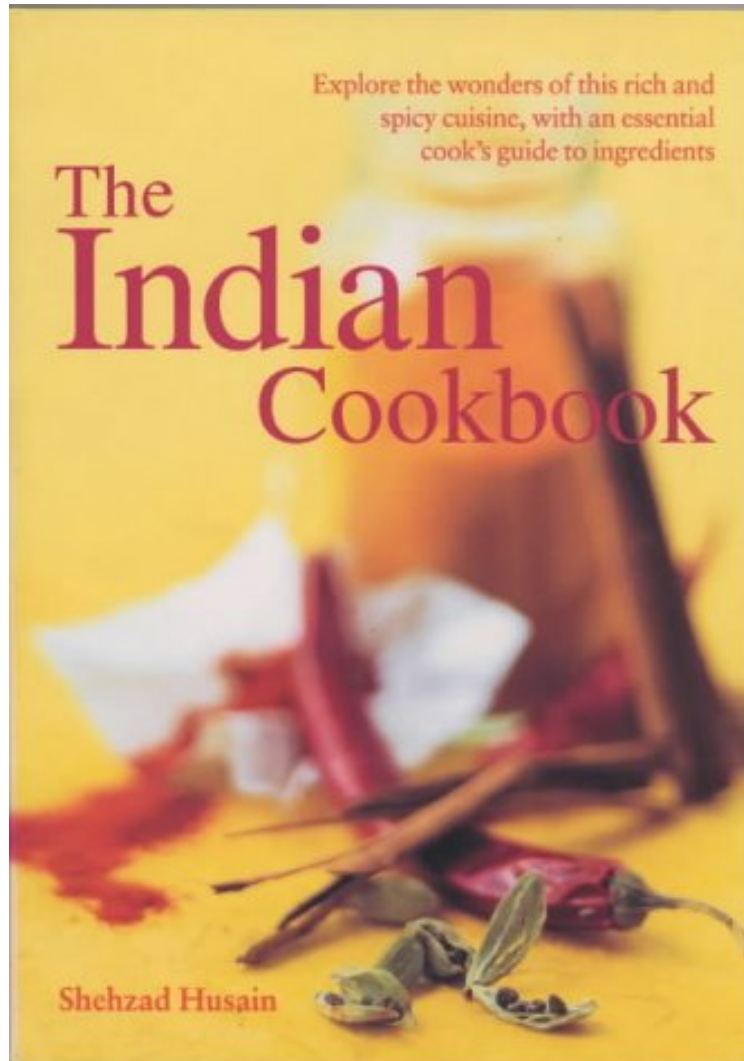


## The Indian Cookbook

*Shehzad Husain*

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#2221472 in Books Lorenz Books 2002-06-10Original language:EnglishPDF # 1 9.30 x .87 x 6.58l, #File Name: 0754810089320 pages | File size: 28.Mb

**Shehzad Husain : The Indian Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Indian Cookbook:

1 of 1 people found the following review helpful. Expand Your Horizons!By GrandmaAmerica has had a love affair with ethnic cuisine for nearly as long as there has been an America. Greek, Italian, French, Eastern European and even Chinese foods have become part of the lexicon of American food over the centuries. Surprisingly, however, outside of a handful of iconic Southern dishes - Muligatawny, baked curried fruit, various pickles and chutneys - Indian food has had little presence and less effect on our national palate. That is changing and change is coming mainly from the home kitchen. Unlike the UK, where famous chefs declare curry the national dish and a small Indian restaurant took second

place in Gordon Ramsey's Best Restaurant last year, restaurants serving good Indian cuisine are few and far between in much of the United States. The Indian Cookbook (Classic Cook's Collection) is a great addition to the cookbook shelf of anyone who wants to learn to navigate the varied mysteries of Indian cuisine. Written by some of the UK's top Indian food writers consultants, the book contains an introductory overview to the unique cuisines of different geographical areas of the Indian subcontinent, as well as thorough discussions of various techniques for preparing the spices Indian cuisine is so dependent on, suggestions for the preparation of an Indian meal (including cooking for the freezer and party planning), necessary kitchen equipment and detailed lists of the various spices, herbs, and aromatics, as well as other ingredients like dried mango powder and tamarind commonly used in Indian cooking. Clear instructions for the preparation of things like tamarind and paneer are also given. An extensive chapter gives recipes for a wide variety of curry powders and pastes, fourteen of them ranging from a mild basic curry powder to various specialty seasoning mixtures from Kashmir, Bengal, Madras. 183 (assuming I counted correctly) recipes follow, each more toothsome than the last. If you've not tried Onion Bhajias, a mildly spicy onion fritter not unlike a potato pancake, you are in for a huge treat! While they certainly would make a great snack with drinks at your next party, I've been known to make a meal off them all by themselves. (Darina Allen serves these with a tomato-y relish for dipping, but I prefer mine with a Chinese duck sauce.) You'll find a huge variety of recipes for various snacks, relishes, main dishes featuring fish, meat or poultry, imaginative vegetable recipes, a wide selection of Indian breads and even a few desserts. Among the many recipes I was delighted to find was the recipe for the Hot Lime Pickle that has been one of my favorite things for many years. A big jar of that is in the works in my kitchen just as soon as I can get down to the Indian store for a new bottle of mustard oil and a package of screaming-red, searing hot Indian chili powder. Measurements are given in both metrics and imperial measures. One of the best Cook's Notes I've seen (front of the book, under the copyright) gives specifics for conversions to Australian US Standards, but in all honesty, you really should have very little need of this once you've noted that eggs called for in the book are equal to US medium, unless you happen to live in Australia, where you will want to note that UK/US tablespoons are equal to 3 teaspoons, not 4. The measuring spoons in your kitchen measure the same amount that they do in the UK, you'll find metric volume measures on one side of your standard Pyrex glass measuring cup and digital scales that measure in both metrics and ounces are readily and inexpensively available. Normally when I review a cookbook written in the UK I append a list of ingredient "translations." So many kitchen staples have different names on the other side of the pond. That is entirely unnecessary with The Indian Cookbook (Classic Cook's Collection), as the editors have done a remarkably thorough job of giving the names common to the US in parentheses. You'll not get lost with this one! (Kudos to the publisher for getting it just exactly right!) The book is well laid out and easy to read. I cannot speak to the presence of any photographs that might be present in the print version. The Kindle version features a few drawings of typical Indian kitchen equipment, but no photographs. There is an interactive Table of Contents that lists every recipe, which can be viewed from the Look Inside feature. Grandma's \$0.02 - Full of delightfully different, not terribly complex to produce dishes that will be invaluable additions to your repertoire. Highly recommended! 1 of 1 people found the following review helpful. Indian Cookbook By celticmaggie I have only glanced through this book but I liked it. I have never really eaten the foods from India. Looking through and reading the recipes showed me that I already use a lot of the ingredients they use. I am going to try some of the breads and desserts at this time. I will try the vegetable recipes next. Give it a try. We might like it. 0 of 0 people found the following review helpful. Very comprehensive By Paula J. Nichols This is one of the most comprehensive books I've seen about Indian cooking. The detailed descriptions of ingredients are very helpful. I don't live in an area where some of the ingredients are obtainable. The suggestions for substitutions will make it easier to try many of the recipes.

A detailed reference guide takes you through the principles of Indian cooking, as well as carefully describing the appearance, taste, and texture of key ingredients.

About the Author Mridula Baljekar is the best selling author of several books on Indian cookery. She was Cookery Editor of Indian and Oriental Food Drink magazine and contributes regularly to the various magazines and newspapers in the UK, Australia and her native India. She demonstrates at trade and consumer food shows throughout the UK and works as a freelance consultant developing products and formulating recipes. She also teaches Indian cookery in a number of cookery schools in the United States. Mridula appears in a number of TV shows as a guest chef and presents her own programme Mridula's Indian Kitchen for Taste/CFN. Her latest was the highly acclaimed The Spice Trail, which was filmed on location in Northern India. She has also launched her own range of spice blends in collaboration with T G.