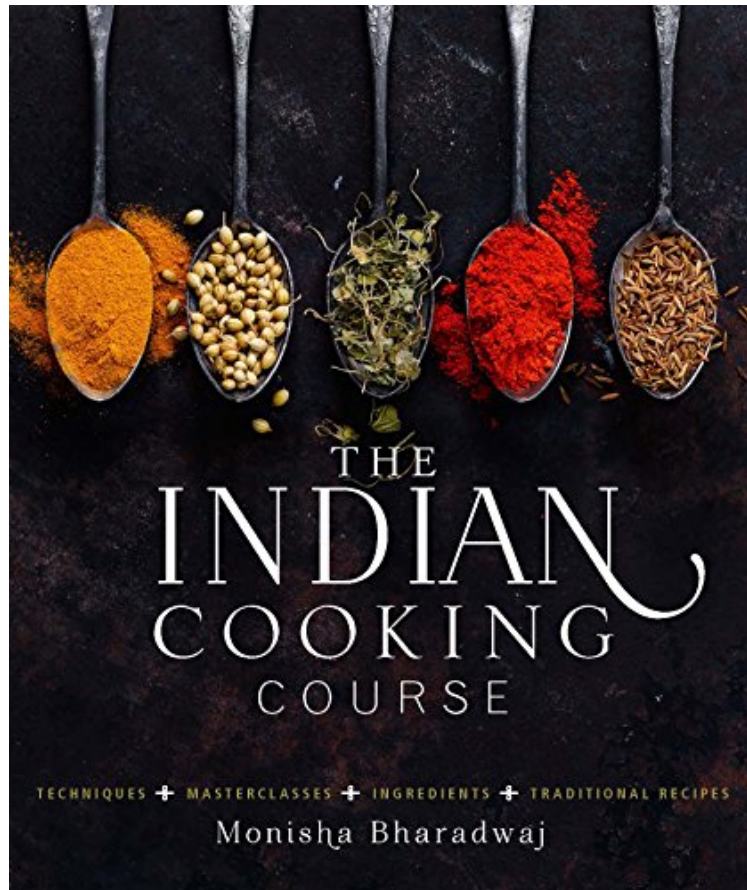


(Free) The Indian Cooking Course: Techniques - Masterclasses - Ingredients - 300 Recipes

## The Indian Cooking Course: Techniques - Masterclasses - Ingredients - 300 Recipes

Monisha Bharadwaj

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#54183 in Books Bharadwaj Monisha 2016-10-21 Original language: English PDF # 1 10.24 x 1.43 x 8.441, 3.90 #File Name: 1909487465496 pages The Indian Cooking Course Techniques Masterclasses Ingredients 300 Recipes | File size: 16.Mb

### Monisha Bharadwaj : The Indian Cooking Course: Techniques - Masterclasses - Ingredients - 300 Recipes

before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Indian Cooking Course: Techniques - Masterclasses - Ingredients - 300 Recipes:

0 of 0 people found the following review helpful. Five Stars By A Customer In NYC Excellent cookbook with a variety of different types of recipes from all over India 0 of 0 people found the following review helpful. Recipes I have made have been very good. I have only had the hardcover book and ... By Paul Cook Ingredients are a little challenging to find in average markets. Recipes I have made have been very good. I have only had the hardcover book and the cover is coming off the binding. Poorly made book. 12 of 12 people found the following review helpful. Best book on Indian food I have found yet. By Customer Very nice book. Well laid out. Pictures are wonderful. Good balance of information and recipes. Been able to try a few recipes and they were easy to prepare and came out very good. It does call for traditional Indian spices that may not be available from your local supermarket. I have an Indian store by me

and was able to find all the ingredients in the book.

This comprehensive guide to Indian cooking explores the myriad regional varieties of authentic, healthy, and exotic Indian recipes. With chapters broken down into Rice, Breads, Meat, etc., Monisha covers a varied range of dishes, with techniques and step-by-step masterclasses to help you recreate more than 450 classic and popular recipes. Monisha encompasses the entire range of Indian cooking and offers a vivid insight into India's colorful traditions, from the earthy lentil dishes distinguishable in the North to the coconut-based curries that are a staple in the South. This is a course in home cooking, based on principles of good health, and touching on the values of Ayurveda, which provides a context to your cooking; from taste and appearance to history and culture. The Indian Cooking Course is the ultimate guide to everything you ever wanted to know about Indian food.

“I don't think I've ever seen a book to teach Indian cooking in a systematic way. It's about time we've had one and this one is a humdinger....What makes this a teaching book and not just a doorstep is the reference materials. Essays on regional food ways are fascinating...I could sit and read this book all day!” (T. Susan Chang The Level Teaspoon podcast)“As Monisha Bharadwaj teaches Westerners to prepare the cuisine of her native India, her background as a scholar of the country's history always helps drive the lessons. . . . It's an approach that Bharadwaj follows at her London-based cooking school and in her comprehensive new book. . . . Across nearly 500 pages, she introduces readers to the stories, traditions, and geographical differences that define Indian cuisine. “ ?Michael Floreak, The Boston Globe (Michael Floreak The Boston Globe)Here we have the best ? and maybe the only ? book currently aiming to teach Indian cooking in a systematic way. (Author Monisha Bharadwaj runs an Indian cooking school in London.) Just as you'd expect, The Indian Cooking Course has recipes for rice, dals, vegetables, meats, chutneys, flatbreads, vindaloos, kormas and samosas. But it's not just recipes; the reference material goes wide and deep, from colorful street shots and essays on regional foodways to step-by-step demo photos and instructions. The package is equally lyrical and technical, and a pleasure to use. (NPR, Guide to 2016's Great Reads)About the AuthorMonisha Bharadwaj was born in Mumbai, where she first learned to cook from her grandmother, mother, and many aunts. Today she is an award-winning author who writes regularly for magazines and newspapers including Elle, The Sunday Telegraph, and Waitrose Food Illustrated. She has served as a judge on Iron Chef America and appeared on BBC. Bharadwaj also runs her own successful cooking school in London. [www.cookingwithmonisha.com](http://www.cookingwithmonisha.com)