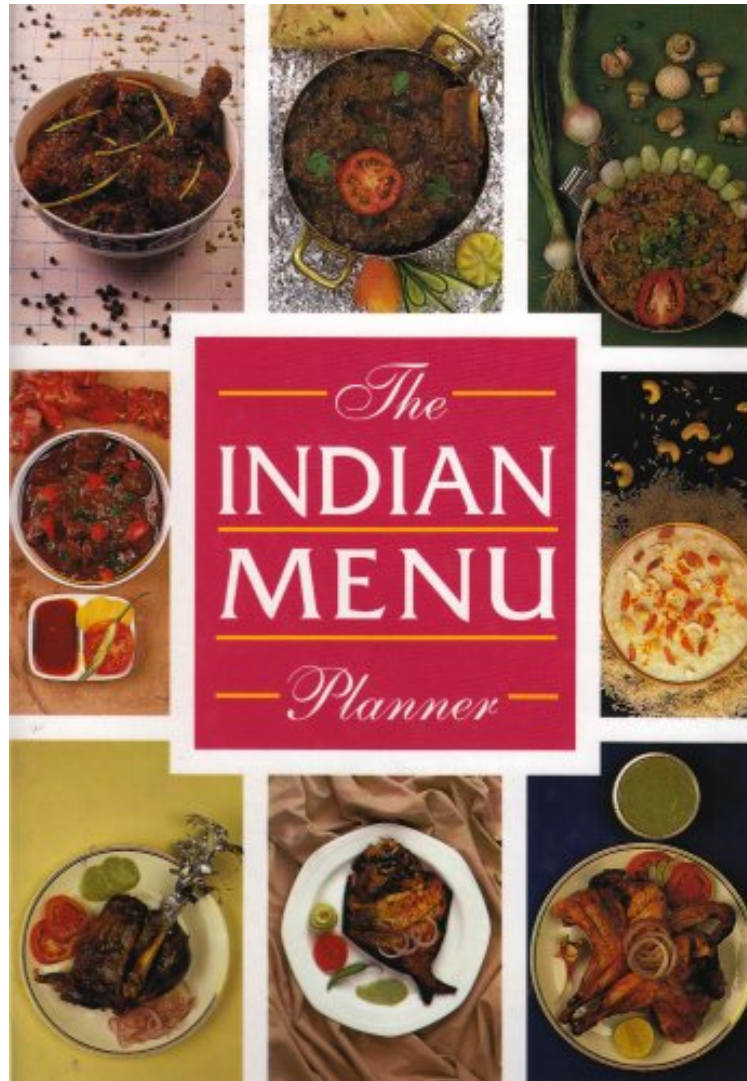


The Indian Menu Planner

Twelve Celebrated Master Chefs of Welcome Group Maurya Sheraton Hotel
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Twelve Celebrated Master Chefs of Welcome Group Maurya Sheraton Hotel : The Indian Menu Planner
before purchasing it in order to gage whether or not it would be worth my time, and all praised The Indian Menu Planner:

0 of 0 people found the following review helpful. good book By Betty Burson I wanted some good indian receipes so I ordered it I was happy with it some of the receipes were had but mostly they were very easy 1 of 1 people found the following review helpful. Excellent Reference By Nandita Khanna This is a great reference for the beginner as well as a seasoned cook. The planner style makes it really easy for me to plan a whole meal. The recipes are detailed and authentic. The images with the recipe is a plus. I love it. 0 of 0 people found the following review helpful. Don't buy if

you intend to cook authentic IndianBy DeanI've owned this book since it was first published in 1995. I've cooked dozens of meals using the recipes within and not one of them turn out they way they are supposed to. Essentially, the recipes have been dumbed down to make them easier to cook at home. They only problem with that is when you start leaving things out or simplifying things it affects the resulting dish. For example Chicken Makhani. The recipe in the book creates a sauce that is basically garlic and ginger based but omits the other numerous spices that are used in a real Makhani. The result is a garlic and ginger tasting tomato soup rather than a proper Makhani. The recipes taste OK, but they are no where near the equivalent of what you would get from an Indian restaurant, which is what I try to reproduce. The pictures of the dishes in the book look great though.

Twelve celebrated chefs from Welcome Group Maurya Sheraton, New Delhi, bring you an array of traditional Indian recipes and delicacies from the subcontinent's cuisine. These chefs have not only simplified and adapted the old recipes to modern times but also generated new ones. The Indian Menu Planner is divided into three sections such as Tandoor and Dry Dishes, Curries and Simmering Pot and Vegetarian Dishes and Desserts. This book is innovatively packaged in a unique triple-section button pack.