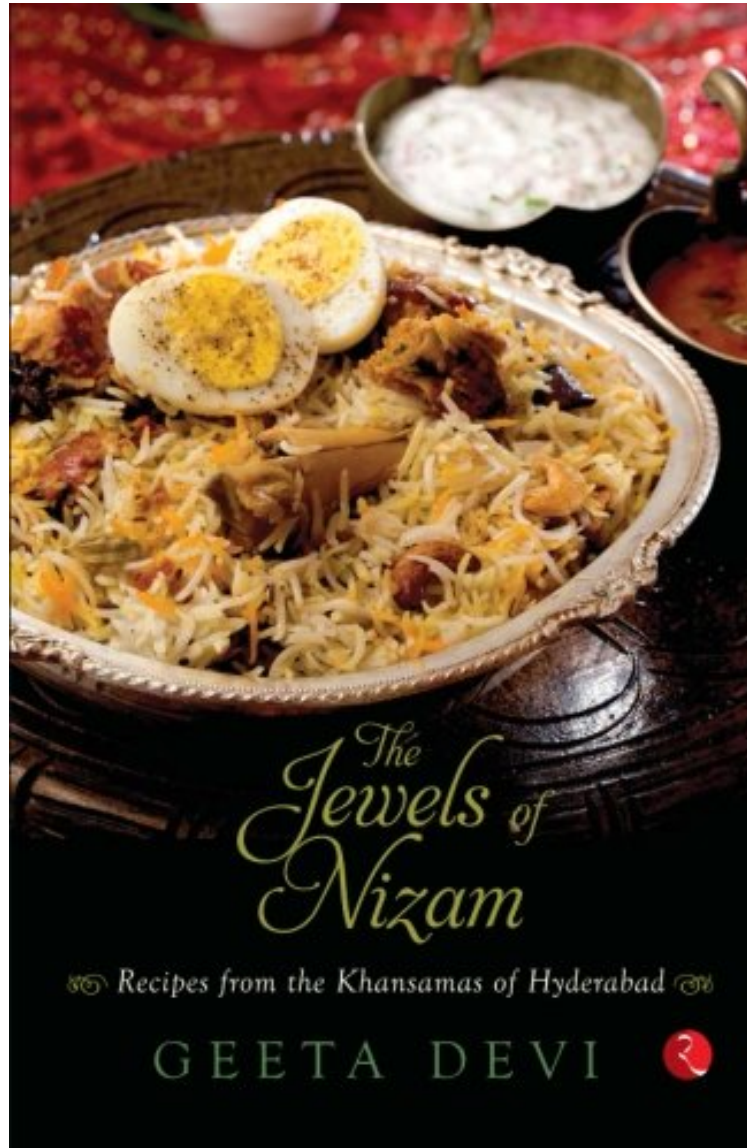


The Jewels of the Nizam: Recipes from the Khansamas of Hyderabad

Geeta Devi

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Geeta Devi : The Jewels of the Nizam: Recipes from the Khansamas of Hyderabad before purchasing it in order to gage whether or not it would be worth my time, and all praised The Jewels of the Nizam: Recipes from the Khansamas of Hyderabad:

3 of 4 people found the following review helpful. Nothing Hyderabadi about it though!By Thinker WriterThe title was

most appealing. Who is not interested in the absolutely mouthwatering dishes of Hyderabad - The Hyderabadi Cuisine. I was a bit disappointed finding it in huge variance from the way Hyderabadi food is made. The most famous thing is Hyderabadi Biryani, if it is made good makes your acids flow from a mile away its aroma pervades a town literally. It is so good. But if one would make it the way she says it would be difficult to achieve that result. Same with so many other recipes. If it is authentic Hyderabadi recipe I would love it. Wish somebody does a genuine true Hyderabadi cuisine book. But it must be done with the idea of preserving that great art not for making a fast buck with a book of 0 people found the following review helpful. Excellent recipes By Sk1651 Recipes are easy to follow and cook! I tried a number of meat curries and they were really good. Liked the vegetarian touch to non-veg versions of the recipes.

A delectable mix of Arabic, Mughlai and traditional South Indian influences, today's Hyderabadi cuisine is the legacy of the Nizams of Hyderabad, whose khansamas were skilled in the use of spices to bring distinctive flavours to the table. Digging into the 400-year-old history of the royal kitchens of the Nizams, Geeta Devi brings to you a scrumptious array of Hyderabadi recipes to stimulate the palate. From Patthar ka Gosht and Paneer Golkonda to Haleem and Gajar Methi ka Salan, from Kacche Gosht ki Biryani and Jhinge ka Achaar to Shahi Tukde and Anokhi Kheer - this book reveals the secrets behind a mouthwatering range of delicacies that will delight the modern gourmand. Illustrated with beautiful images, Geeta Devi's recipes are accessible and easy to follow, whether you want to serve up a quick vegetarian snack, a complex main course of mixed meats, an unusual variation on the biryani, a tangy pickle or a rich dessert fit for a feast. Accompanied by a glossary of commonly used ingredients in the Indian kitchen, this is a thoughtfully designed and compact book that you can easily carry into your kitchen while you try out the recipes!

About the Author Geeta Devi hails from the Malwala family of late Raja Dharam Karan of Hyderabad, who came to the city with NizamulMulk, the founder of the state. She has conducted many food festivals in the cities of Mumbai, Kolkata, Chennai and New Delhi and has received accolades for her knowledge of Hyderabadi cuisine. She is also the author of the hugely successful Dastarkhane Moghlai: 101 Easy to Cook Hyderabadi Recipes.