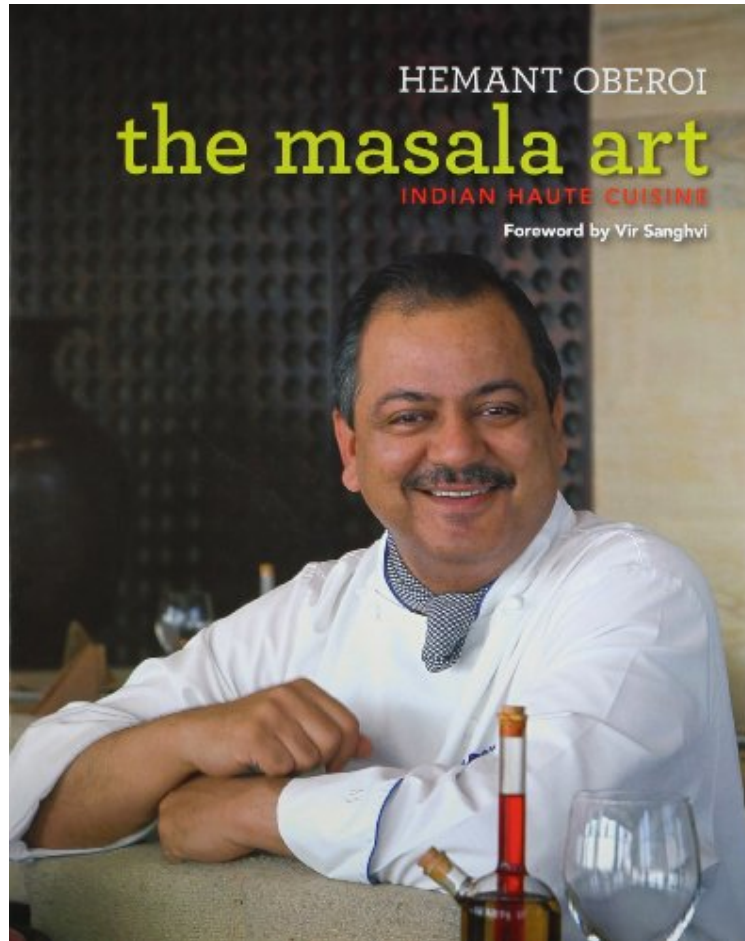


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## The Masala Art: Indian Haute Cuisine (Roli Books)

*Hemant Oberoi*

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**Hemant Oberoi : The Masala Art: Indian Haute Cuisine (Roli Books)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Masala Art: Indian Haute Cuisine (Roli Books):

2 of 7 people found the following review helpful. Two StarsBy saranya reddyToo difficult for the home cooking.0 of 0 people found the following review helpful. Secrets of the LegendBy CustomerA book with beautiful and well executed recipes, surely not for the gastronomically challenged but for those with a passion to cook. It's a great buy.

For the first time celebrated Chef Hemant Oberoi shares his experiments with masalas which resulted in extraordinary recipes that have been loved by all who have walked through the doors of Taj's popular restaurants crafted by him. The Masala Art: Indian Haute Cuisine is a culmination of Chef Oberoi's holistic journey across the Indian cosmopolitans and obscured states and villages delving into the cuisines of every nook and corner of the country. Deeply embedded in cultural traditions, his innovative recipes have revolutionized the Indian culinary world. The Masala Art shares age-old secrets and recipes with contemporary flavours while retaining their traditional touch. A

feast for your eyes and palate, everyday cooking is truly a simple and pleasurable experience. Vital to the Indian tradition, The Masala Art sets forth a veritable blend of spices to create scrumptious Indian cuisine. While the recipes come from the Grand Chef of the Taj Group of Hotels, they are easy to follow. Right from the food for maharajas, to the authentic flavours of our local dhabas, a delectable spread of Indian food seems to be somewhere around the corner. And you will be cooking it.

About the Author Cooking is like love. Both come from the heart; need a tender touch and a soulmate to relish it, says Chef Hemant Oberoi. Executive Chef of The Taj Mahal Hotel, Mumbai, Hemant is also the Grand Chef of the Taj Group of Hotels and the Corporate Chef of the Taj Group Luxury Hotels. Leading a team of 1,000 chefs, he oversees 23 hotels across the globe. A super chef who has fed prime ministers and visiting presidents as well as Hollywood and Bollywood celebrities and corporate heavy-weights, Hemant introduced Varq , the contemporary Indian brand at the Taj, and also launched the Japanese restaurant Wasabi in Delhi with an incredible vegetarian spread. Internationally recognized for his innovative approach to Indian cuisine with his promotion of Masala Art and Masala Kraft restaurants at the Taj hotels in New Delhi and Mumbai, he was awarded Executive Chef of the Year in 1993, and Guest Chef for the World Gourmet Summit in Singapore in 2002. I want to outdo myself ... again and again, says Hemant. What gives me utmost satisfaction is the spontaneous smile on the face of a guest after a satisfactory meal. Trying to better my best is the philosophy which drives me. The woman behind his success is none other than his wife Malika, a fact he acknowledges emphatically.