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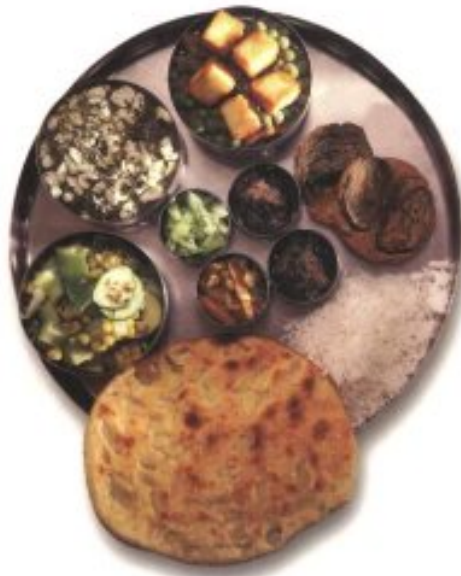
Pat Chapman

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THE MODERN INDIAN RESTAURANT COOKBOOK

150 RESTAURANT DISHES FOR
YOU TO MAKE AT HOME



PAT CHAPMAN

'PAT CHAPMAN HAS DONE THE NATION A REAL SERVICE'
Delia Smith
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Pat Chapman : The Modern Indian Restaurant Cookbook: 150 Restaurant Dishes for You to Make at Home (Curry Club) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Modern Indian Restaurant Cookbook: 150 Restaurant Dishes for You to Make at Home (Curry Club):

9 of 16 people found the following review helpful. Many unique dishes not to be found elsewhere
By Midwest Book Review
Pat Chapman is Britain's authority on curries, being the founder of the 20-year-old Curry Club, having a string of shops selling curry ingredients, and organizing culinary tours of India, so he's in the perfect position to foster The Modern Indian Restaurant Cookbook, which takes Indian restaurant specialties and adapts them for easy home cooking. From a Baked Tandoori Sardines to Meat Cooked in Pickle, there are many unique dishes not to be found elsewhere, promising to satisfy even the seasoned Indian home cook.
1 of 26 people found the following review helpful. "Pretty good book, interesting."
By A. Churchill
Haven't had time to make many of the recipes yet, but the book is quite interesting, and I'm looking forward to trying many of the recipes.

No two cookbooks will present the same recipe in the same way, nor will any two chefs. Yet one thing is certain—the taste of an authentic Indian dish cooked in a good Indian restaurant is unbeatable. Most of us are introduced to Indian food at a restaurant, and this book will teach you the simple, effective, time-saving techniques used by Indian chefs. The straightforward instructions enable home cooks to create dishes with an infinite variety of tastes, and there's an outstanding selection of well-tested recipes combining all your favorites, along with a liberal sprinkling of recipes that you would find in Indian homes. Pat Chapman, Britain's foremost authority on curries and spicy foods, is the author of The New Curry Bible and The Modern Balti Cookbook.

From Publishers Weekly
Readers on this side of the Atlantic will welcome Chapman's easy to follow handbook to Britain's award-winning curry-house cuisine. His fragrant, nuanced dishes are easy to make; most recipes have between three and seven simple steps. Unfamiliar techniques—like making curry paste, ghee and paneer—are grouped together at the beginning of the book, including time-saving techniques like pureeing ginger and garlic ahead of time and freezing it in ice cube trays. The recipes are adapted for the typical Western kitchen and cook, including some techniques that would be difficult to master without solid cooking experience. He reverses the process of making bhoona (a fried spice paste) so that it is harder to burn and provides useful emphasis in his recipes. "From this point do not let your attention wander," he writes during the tricky moments. The recipes, though their techniques are simple, do include quite a few exotic spices: asafoetida, beetroot powder and ground white poppy seeds round out the flavorful sauce in the Rhogan Josh Gosht (Aromatic Lamb). With that in mind, he includes a short glossary and lists of spices in his appendix, detailing essential and non-essential spices. Each recipe has amusing remarks about its origin, which is usually a British restaurant. "I've never come across this dish either in Bombay or in the whole of India," Chapman writes about the delicious Bombay Potato. And the recipe for Murgh Badam Pasanda (Chicken Pasanda with Nuts) includes three paragraphs about the British occupation of India. With their lively writing and opinionated treatment of curry cuisine, these recipes are a pleasure to read, a pleasure to cook from and, most importantly, a pleasure to sample. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.
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