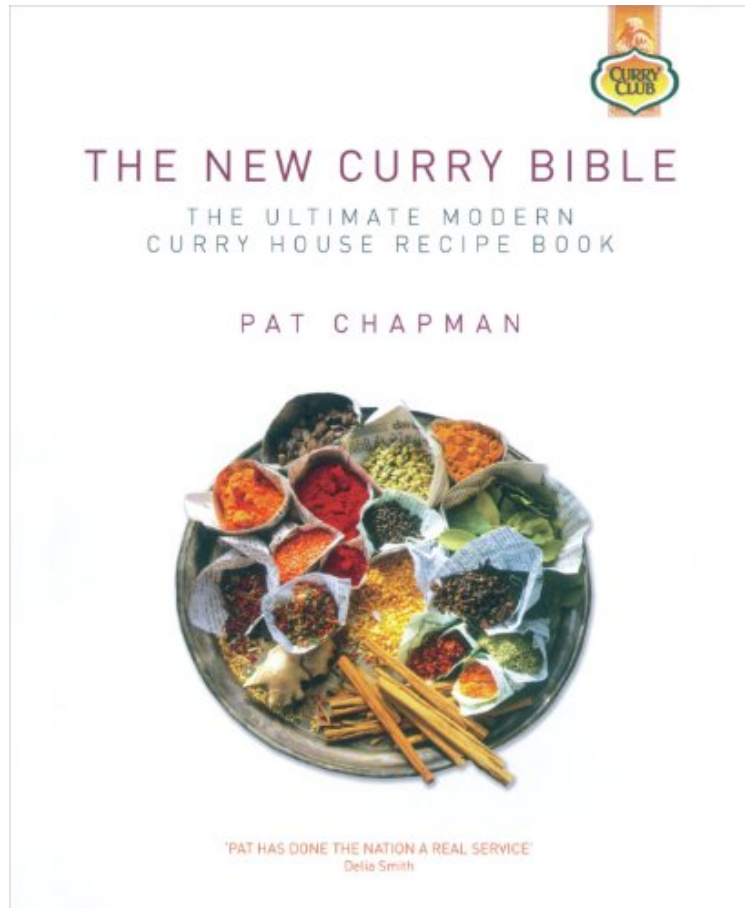


The New Curry Bible: The Ultimate Modern Curry House Recipe Book

Pat Chapman

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Pat Chapman : The New Curry Bible: The Ultimate Modern Curry House Recipe Book before purchasing it in order to gauge whether or not it would be worth my time, and all praised The New Curry Bible: The Ultimate Modern Curry House Recipe Book:

2 of 3 people found the following review helpful. Classic restaurant curries By patcI have many other Pat Chapman books. This one is very good but not her best. I wish the book had multiple weights, her other books had more ounces. I brought a gram scale to use this this book. I like the obvious advantage of making your spice mixtures ahead. Her recipes are always precise and easy to follow. She also gives you clear directions, like blending the onions to puree and cooking until the oil comes out. You don't get these details in most books. I bought two books, one for me and another as a gift. I found myself having to explain details to the friend I gave the second book to, and I had to buy her a gram scale. But as I told her, once you work with her recipes you will really know how to cook restaurant curries. I liked the fact that she puts a traditional Indian recipe then a restaurant recipe so you can cook traditional or restaurant style. All

in all I am really glad I purchased the books.0 of 0 people found the following review helpful. Curry BibleBy paul shawComprehensive. Everthing one could seek re:curries. If one is seeking a basic linary of Indian cookbooks then this book would rank among the top five.1 of 1 people found the following review helpful. The proof of the pudding is in the eatingBy Mr. M. FloutierMy wife bought this book about a year ago and now we don't really go out for curries any more because these are sooo good. It's true that you do need access to the proper ingredients but it's well worth the effort.Hope this helps!Mike

Indian food is a perennial favorite, and Pat Chapman has selected the finest dishes from more than a thousand of his favorite restaurants. First come starters, then Tandoori and Tikka dishes as well as 16 of the most popular curries, followed by 16 additional curries from Achari to Thai. The recipes continue with "House Specials," vegetable curries, dhal dishes, rice and breads, chutneys and pickles, and finally Indian desserts. With step-by-step color photos, an Andash;Z of spices, nutritional information, and a menu glossary, this is an essential reference for all Indian food lovers.

About the AuthorPat Chapman's cookery books have sold around one million copies worldwide. His Balti Curry Cookbook, the first ever book on the subject, became a Sunday Times Number One Bestseller, whilst his Curry Club Indian Restaurant Curries has had over sixteen reprints to date. He is the founder of the Curry Club, which has been running for over 20 years and now has 15,000 members. It forms the basis of a national network of curry restaurant reporters, which leads to the annual publication of the highly successful Good Curry Guide.