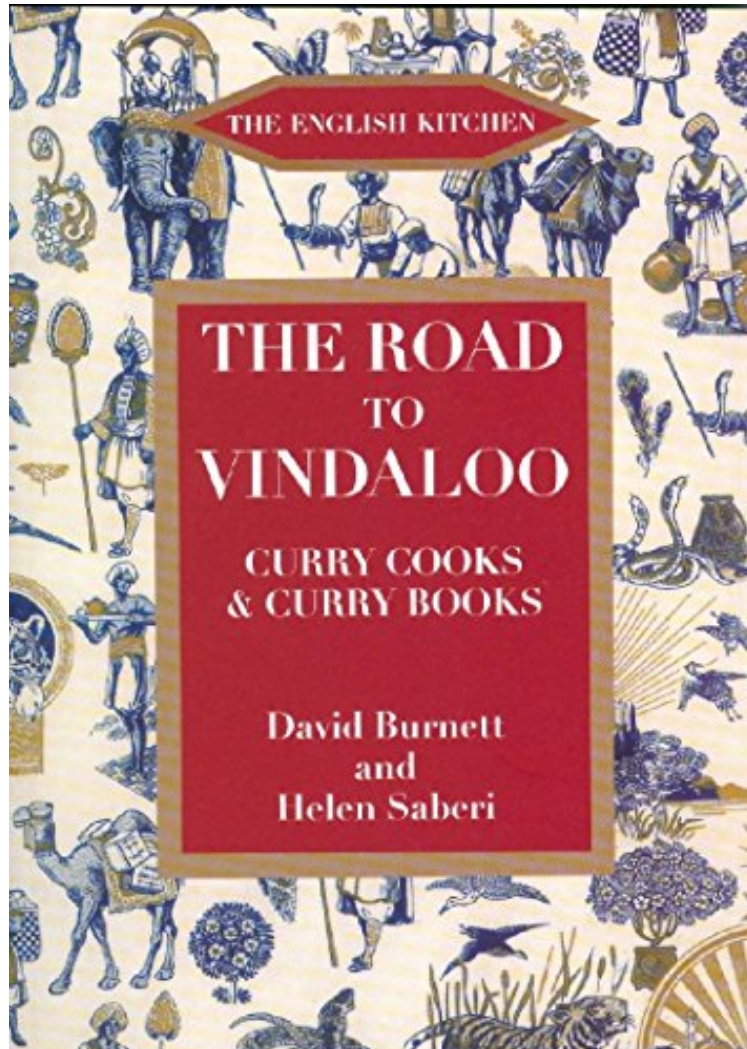


[Download free ebook] The Road to Vindaloo (English Kitchen)

The Road to Vindaloo (English Kitchen)

David Burnett

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David Burnett : The Road to Vindaloo (English Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Road to Vindaloo (English Kitchen):

0 of 0 people found the following review helpful. Four StarsBy CustomerNicely written.5 of 5 people found the following review helpful. Some Like it Hot: A Piquant History of CurryBy C. T. SenThis excellent work traces the history of curry from medieval Europe and its early days in India through the Raj and Victorian England to modern Britain, where it is the most popular restaurant dish. David Burnett and Helen Saberi do this through a series of lively biographical sketches of cookbook writers, selections from their works, and many recipes. Some of these writers are fairly well known (Wyvern, Eliza Acton, Mrs. Beeton, Hannah Glasse), others less so (the South African writer

Hildagonda Duckitt, Dr. R.F. Riddell, Daniel Santiago), but all played an important role in curry's evolution. The book contains comprehensive glossaries of curry terms and accompaniments and of curry ingredients, and is charmingly illustrated. The Road to Vindaloo is an invaluable resource for food writers and researchers, cooks, and curry lovers around the world.

A book tracing the development of Anglo-Indian cookery, in other words the curry, in English and Scottish cookery books from its earliest appearance in the 18th century through to modern works by Camilla Punjabi and Marguerite Patten. It wanders the lanes and byways of the British occupation of India, unearthing delightful accounts of Imperial eating and explaining how we have grown accustomed to the spice-box of the Raj. The broad intention is to reproduce early recipes for curry and accounts of Anglo-Indian food in their original words. The majority come from printed books, but some are drawn from manuscripts. The narrative traces our enjoyment of Oriental flavours from the 17th century through to the first appearance of a recipe for curry in Hannah Glasse in 1747.

About the Author David Burnett was formerly with firms such as Gollancz and Heinemann and is now a publisher in his own right, mainly of food books (including Bill Fowler's Countryman's Cooking). He lives in Ludlow. Helen Saberi is author of Afghan Food Cookery and co-author of Trifle (both Prospect Books) and was principal assistant to Alan Davidson while he wrote the Oxford Companion to Food.