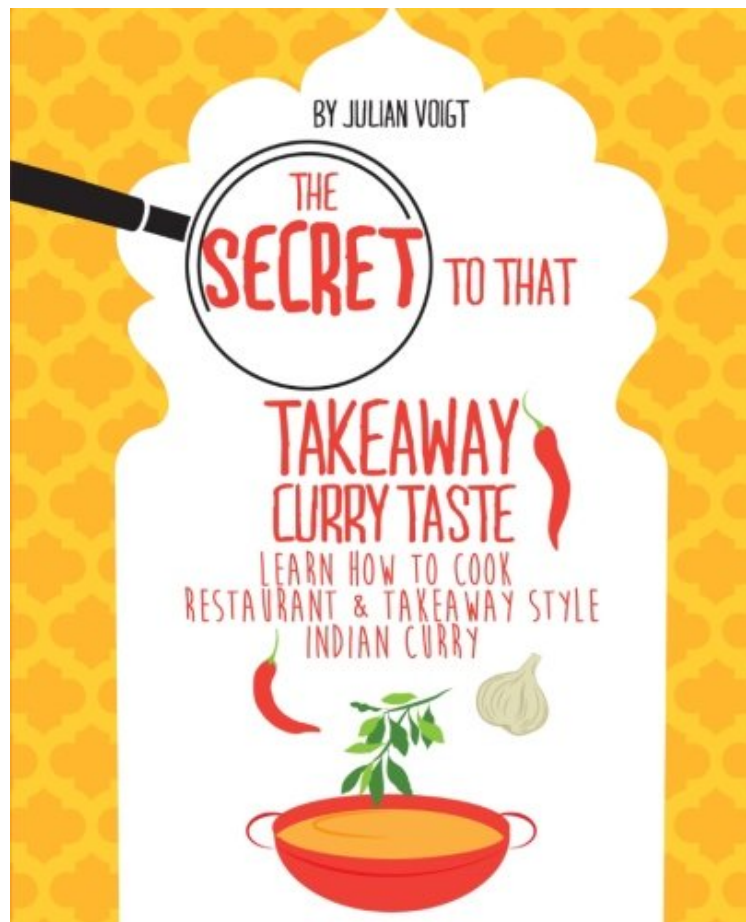


[Free download] The Secret to That Takeaway Curry Taste: Learn How to Cook Takeaway Style Curry At Home

The Secret to That Takeaway Curry Taste: Learn How to Cook Takeaway Style Curry At Home

Julian Carl Voigt

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Julian Carl Voigt : The Secret to That Takeaway Curry Taste: Learn How to Cook Takeaway Style Curry At Home before purchasing it in order to gage whether or not it would be worth my time, and all praised The Secret to That Takeaway Curry Taste: Learn How to Cook Takeaway Style Curry At Home:

Would you love to recreate that 'takeaway curry taste' in your home kitchen? Have you bought numerous 'Indian' cookbooks but been disappointed with the results? Have you found that the recipes in many of those 'cookbooks' never taste like a restaurant or takeaway curry? Ever wondered why? Simply put, the recipes in those cookbooks are not restaurant and takeaway recipes. This book is different! It reveals not only real 'curry

housersquo; recipes, but insider trade secrets to achieve lsquo;that tastersquo; we all love and crave. Whatsquo;s more, it contains links to 12 videos exclusive to this book that show you the essential techniques needed to create your favourite restaurant and takeaway dishes at home. In The Secret to That Takeaway Curry Taste you will discover: bull; Which lsquo;keyrsquo; ingredients create lsquo;that tastersquo; bull; Why the lsquo;base gravyrquo; is the biggest key bull; How to recreate many curry house favourites ndash; Balti, Bhuna, Rogan Josh, Chicken Tikka Masala, Korma, Madras, and more bull; How to make perfect curry house Pilau Rice every time with the authorrsquo;s lsquo;Guaranteed Perfect Resultsrsquo; method bull; How to cook a curry and have it on the table in only 10 minutes bull; How to make delicious soft chapatis and naan breads bull; How an Englishman with very little professional training not only lsquo;cracked the secretrsquo; of Britainrsquo;s favourite food, but also opened his own lsquo;Indianrsquo; takeaway bull; How you too can open your own curry business The legendary Pat Chapman, of Curry Club fame, read The Secret to That Takeaway Curry Taste and this is what he had to say: "An articulate ebook which I am sure will reveal that BIR secret, helped along by its friendly, chatty approach. Best wishes, Pat Chapman." Herersquo;s what others are saying about The Secret to That Takeaway Curry Taste. lquo;"I made your Madras at the weekend, and after cooking traditional and BIR curries for over 40 years I didn't manage to achieve anything like your recipe. I'd knew about base sauce, tandoori sauce and tomato sauce with spice but hadn't achieved it spot-on like your recipes. Thanks very much, and please put me down for a copy of your next book! Kevin.rdqquo; lquo;"I just wanted to say how much I enjoyed the Achari Gosh. I made it on Saturday and it was one of the best curries I have ever had! This is my new curry now! Phil.rdqquo; lquo;"Irsquo;m almost finished with my first batch of your base gravy. Irsquo;ve been eating takeaway Indian food and making curries for 20 years or more, and many of the different base gravies Irsquo;ve tried have been good, but Holy Hell Irsquo;ve not even finished your base and just by sniffing over the pot I can smell that 100% Indian restaurant curry smell! Fred.rdqquo; lquo;"Thank you, thank you, thank you! Irsquo;ve been searching for 40 years for this and I have tried every cookbook under the sun and nothing has got me close. Your book has achieved what all the others couldnrquo;t. Keep it up! Jason.rdqquo; Special Features bull; 12 new video links exclusive to the book bull; 25 Top Tip sections dedicated to giving you the tricks of the trade not revealed in most curry recipe books bull; Probably the most extensive coverage of the all-important base gravy of any curry recipe book bull; Real tried and tested advice on how to go about opening your own curry outlet The book comprises 9 chapters and 119 pages all dedicated to revealing the 'trade secrets' of Britain's favourite food by far. It tells the story of a guy who spent over 20 years on a mission to find out exactly how Britain's 'Indian' restaurants and takeaways make their food. This quest got him inside a number of restaurant kitchens, where he learnt the secrets of exactly how this food is cooked. In The Secret to That Takeaway Curry Taste, Julian Voigt reveals: bull; Why most 'Indian' and curry cookbooks in the bookshops 'miss the mark' bull; Why onions hold the key to the 'that taste', and why many are NOT cooking them right bull; Why there are some shortcuts yoursquo;ll want to take and some you wonrsquo;t If yoursquo;re serious about discovering how to make 'authentic British Indian cuisine' you must get this book!

About the Author Julian Voigt has authored four other curry cookbooks. Julian a self confessed 'Curryholic' and made it his mission to discover the closely guarded trade secrets of the Indian restaurant. Over a 20 year period Julian befriended numerous Indian restaurant Chef's and learned the secrets to Britain's favourite food- curry. Spurred on by his new found knowledge he opened his own Indian Takeaway and was awarded 5 stars. He then launched a Youtube channel called 'Curry Secrets' which teaches anybody who wants to know how to make authentic Indian cuisine. The channel has over 100 curry recipes. In July 2015 Julian and one of his students Adey Payne founded the British Indian Restaurant Academy which teaches people hands on how to cook authentic restaurant food. Coming soon in Dec 2015 Julian Adey will launch an online version of the sought after Curry Academy. Julian lives in Lancashire in the UK with his wife and three children.