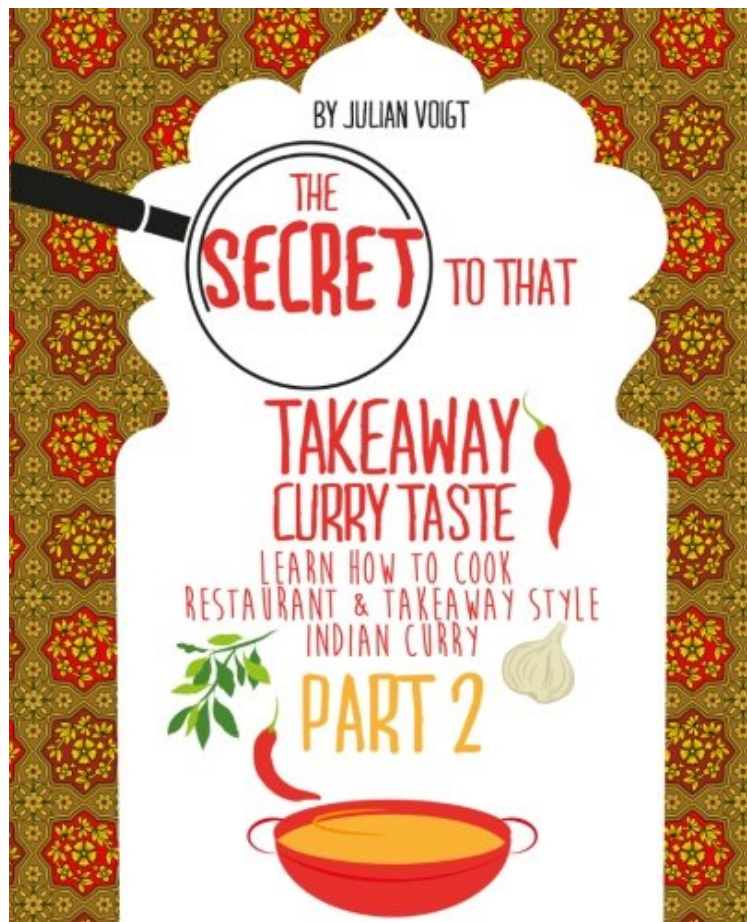


[Get free] The Secret to That Takeaway Curry Taste Part 2: Learn How to Cook Restaurant Takeaway Style Indian Curry (Volume 2)

The Secret to That Takeaway Curry Taste Part 2: Learn How to Cook Restaurant Takeaway Style Indian Curry (Volume 2)

Julian Carl Voigt

*DOC | *audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#4586772 in Books 2015-11-23Original language:English 9.25 x .35 x 7.501, #File Name: 1519490674146 pages | File size: 27.Mb

Julian Carl Voigt : The Secret to That Takeaway Curry Taste Part 2: Learn How to Cook Restaurant Takeaway Style Indian Curry (Volume 2) 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 Part 2: Learn How to Cook Restaurant Takeaway Style Indian Curry (Volume 2):

0 of 0 people found the following review helpful. Want to know how to make genuine British Indian Restaurant style curry? Read these books. That is all.By P. J. WalkerIf you have read the first book and have a good grasp of basic BIR cooking, this is what you need to take your abilities to the next level. Informative and entertaining, this series will teach you skills that really were secrets until recently, and that you can use over and over to make truly amazing food.1 of 1 people found the following review helpful. I found this to be more confusing than helpful. ...By SQI found

this to be more confusing than helpful. I'm not ready to make these recipes without specific measurements and found this to be geared more to the experienced cook who is more familiar with the ingredients.

Enjoyed Part 1? Now take your curry cooking to the next level with this follow on to the Amazon best selling book - 'The Secret to That Takeaway Curry Taste'; The Journey continues but this time with Julian's student, Adey Payne, on board. Adey, having learned the fundamentals to BIR curry recipes from Julian, promptly sold his chain of Burger vans and opened his own Indian Takeaway - following his huge success in being rated No. 1 on Trip Advisor in the Boston area for curry - 'not bad for a white guy from South London.' He decided to share what he learned in this new book from Julian Voigt. Adey shares the knowledge he gained from his 2 Bengali Chefs Abdul Sultan. In this book you will find all those curry house recipes that you know and love - everything from Murgh Nawabi to Lamb Karahi. In this book Julian shares his own love of Pakistani curry and shares some delicious Pakistani recipes that according to Julian are amongst the tastiest curries to be found anywhere! This book is not just another curry cookbook but is much more than that - this book explains why having the right curry recipes are only half of the equation and that in order to create REAL Indian restaurant quality curries you have to use the same cooking techniques that the professional Chefs do. Julian Adey reveal the tricks, tips and techniques that empower you to cook curry just like the professionals. If you liked Julian's first book then you are going to LOVE this follow on! In this book you have more than double the recipes that were in the first book, not to mention the video tutorials that accompany the book - in this new book there are 27 new video tutorials where Adey Julian actually demonstrate what they explain in the book. If you really want to master BIR curry, then this book is the one for you! Adey reveals his incredible kitchen shortcuts - in fact he shows you how, with his famous Korma sauce, you can cook a Chicken Korma in only 4 minutes! Take your curry cooking to the next level with "The Secret to That Takeaway Curry Taste - Part 2."

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.