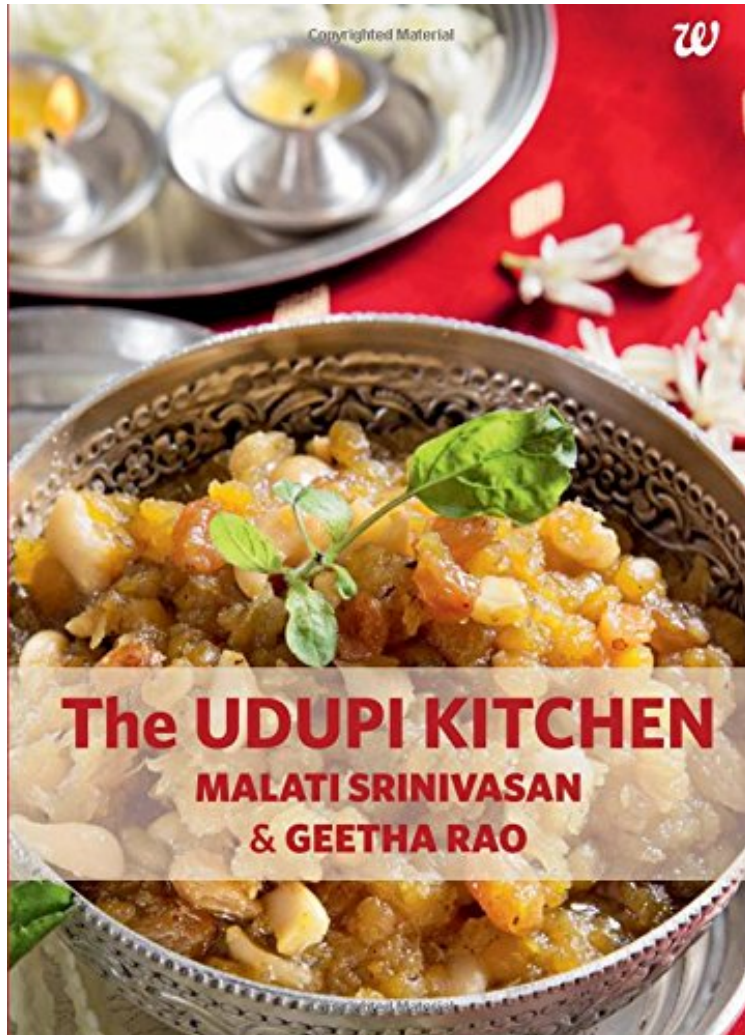


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## The Udupi Kitchen

*Malati Srinivasan*

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**Malati Srinivasan : The Udupi Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Udupi Kitchen:

0 of 0 people found the following review helpful. Kannada recipes at lastBy Nan LeeHow fabulous - this is the first Kannada recipe book I've ever found and I recognize all of the recipe names, FINALLY! Thank you to both authors to revealing the secrets of these most beloved recipes!0 of 1 people found the following review helpful. This is the cookbook I've been looking for forever--traditional South ...By Hannah E. ShieldsThis is the cookbook I've been looking for forever--traditional South Indian food, but with exact measurements and detailed instructions. For example: "In a heavy-bottomed pan, combine jaggery and 1/2 cup of water and cook for about 3 minutes, on low heat, till it becomes slightly sticky." All the dishes I've cooked so far have been delicious!0 of 1 people found the following

review helpful. Expected more varieties. Not up to my expectationsBy CustomerThis book is not for South Indians from different states like Tamil Nadu , Telugu as this book has very basic recipes mostly common in all southern states of India. So, nothing special and I expected some more recipes and varieties while purchasing.

Globally, Udupi is best known for hotels that churn out "South Indian food", are superefficient and easy on the pocket! Little do people know that Udupi cuisine has a vast variety and is not limited to tiffin or snacks. Laying out the geographical expanse and scientific logic to the region's Madhwa Brahmin vegetarian food habits, Malati Srinivasan and Geetha Rao showcase hitherto unknown recipes from Udupi, a coastal town in Karnataka where the Krishna temple acts as a pivot in people's lives. Even as Malati learnt to cook secretly by observing her aunt who rustled up elaborate meals every day, for Geetha cooking became a necessity to satisfy her yearning for Udupi food away from home. The authors, therefore, brilliantly straddle the traditional and modern. They list what was once easily cooked in Udupi households ndash; spice powders, salads and chutneys, savoury snacks, desserts ndash; and elaborate on recipes that are alltime favourites, including Bisi Bele Hulianna, Saaru, Masala Dose, Modaka. Split into 12 sections, The Udupi Kitchen celebrates vegetarian food from a town where food is a religion as well as a complete mouthwatering experience.