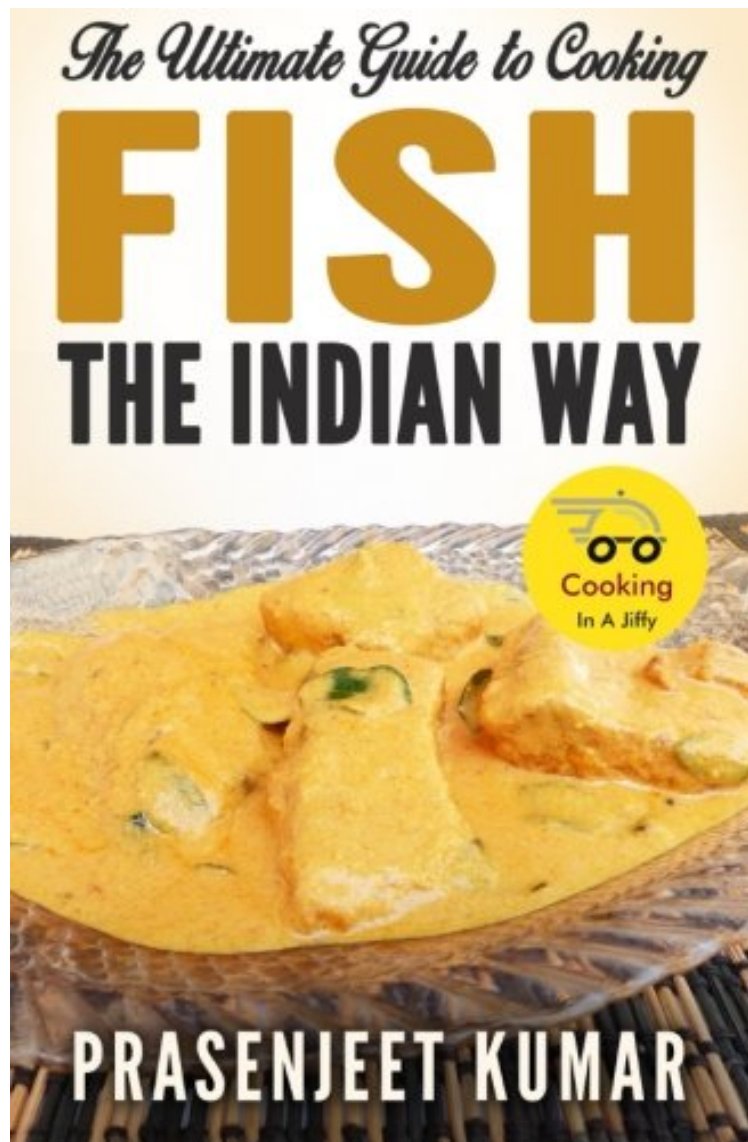


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## The Ultimate Guide to Cooking Fish the Indian Way (How To Cook Everything In A Jiffy) (Volume 8)

*Prasenjeet Kumar*

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**Prasenjeet Kumar : The Ultimate Guide to Cooking Fish the Indian Way (How To Cook Everything In A Jiffy) (Volume 8)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate Guide to Cooking Fish the Indian Way (How To Cook Everything In A Jiffy) (Volume 8):

1 of 1 people found the following review helpful. Be healthy, wealthy and wiseBy writer2050The ultimate guide to cooking fish the Indian way by Kumar contains 43 recipes, mainly with curries. Chapter 1 is fish starts and includes Tandoori which I like. Chapter 2 is fish curries and includes Fish Chilly, a misnomer. Chapter 3 is the Raj effect and includes fish chops. Chapter 4 is cooking prawns the Indian way and includes Prawns Tamalian (in a rich coconut dressing). Lastly, chapter 5 is cooking fish heads and fish eggs which didn't appeal. Kumar has researched his recipes and I'm assuming they're all good. He gives the number of serves and the ingredients. Plus there's an appendix on spices.

43 Mouth-watering Ways to Cooking Fish in a JIFFY as Only Indians Can \*\*Bonus Link inside: 204-page "The Ultimate Guide to Cooking Rice the Indian Way"; FREE with this book\*\* From Prasenjeet Kumar, the #1 best-selling author of the "Cooking In A Jiffy" series of cookbooks, comes the Ultimate Guide to Cooking Fish with such exotic spices and taste that you will be left asking for more. So say bye to the boring boiled and broiled ways to make fish and prawn dishes and let this new book open your eyes to the wonderful possibilities of cooking fish the way northern, southern, eastern and western Indians do. There are six starter (or dry) dishes, 14 curries, 12 prawn dishes, and 4 ways to cook fish head and eggs (caviar) the Indian way. For the spice-challenged or nostalgia ridden folks, there are 7 dishes from the days of the British Raj. So if you were wondering how to incorporate this superb, dripping with long strands of polyunsaturated essential omega-3 fatty acids (that the human body can't naturally produce), low-calorie, high quality protein rich white meat in your daily diet, just grab this book with both your hands.

About the AuthorPrasenjeet Kumar is a Law graduate from the University College London (2005-2008), London University and a Philosophy Honours graduate from St. Stephen's College (2002-2005), Delhi University. In addition, he holds a Legal Practice Course (LPC) Diploma from College of Law, Bloomsbury, London. Prasenjeet loves gourmet food, music, films, golf and travelling. He has already covered seventeen countries including Canada, China, Denmark, Dubai, Germany, Hong Kong, Indonesia, Macau, Malaysia, Sharjah, Sweden, Switzerland, Thailand, Turkey, UK, Uzbekistan, and the USA. Prasenjeet is the self-taught designer, writer, editor and proud owner of the website [cookinginajiffy.com](http://cookinginajiffy.com) which he has dedicated to his mother. He is also running another website [publishwithprasen.com](http://publishwithprasen.com) where he shares tips about writing and self-publishing.