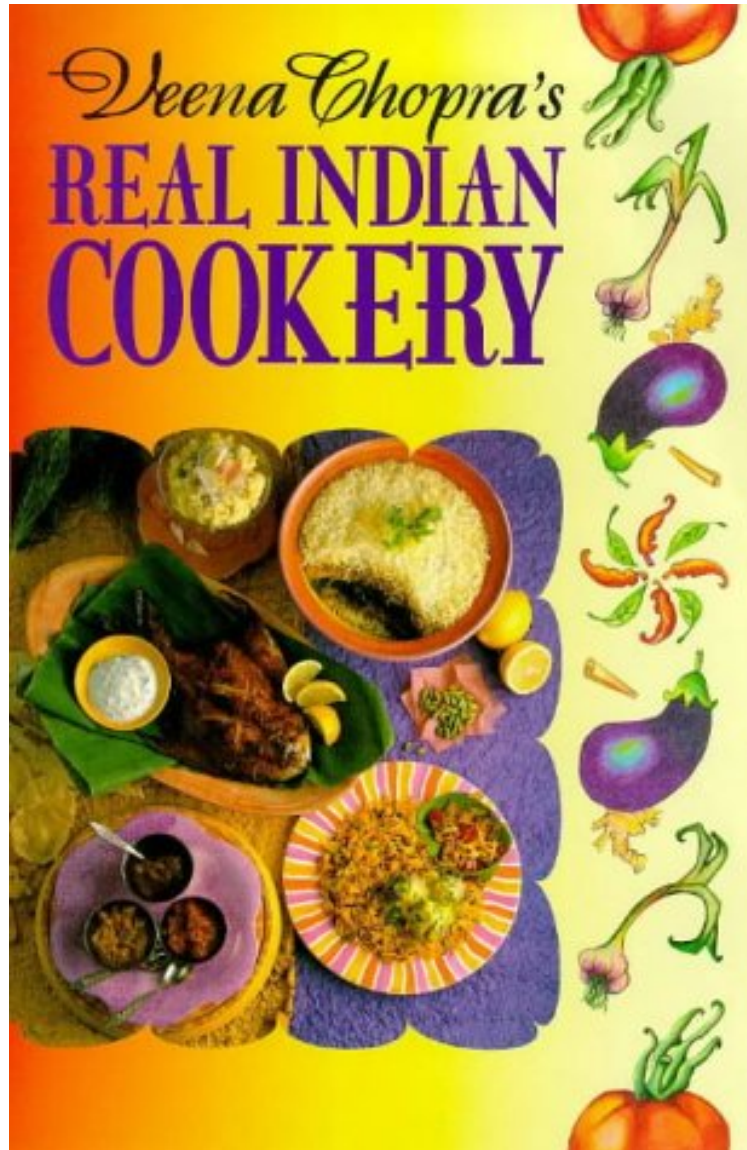


(Free pdf) Veena Chopra's Real Indian Cookery

Veena Chopra's Real Indian Cookery

Veena Chopra

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.86 x 5.98 x 9.16l, #File Name: 0572025076256 pages | File size: 64.Mb

Veena Chopra : Veena Chopra's Real Indian Cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised Veena Chopra's Real Indian Cookery:

0 of 0 people found the following review helpful. this book is a treasure!By khoreiaFound this book in a local used book store. HIGHLY recommended to anyone who loves Indian food and wants to really learn how to make these fabulous dishes. No complaints whatsoever. Well written and clear explanations, directions, and easy to understand.1 of 1 people found the following review helpful. The mystery of indian cooking unmaskedBy A CustomerI am as white

bread as they come. But, by following Veena's instructions any one with a full array of spices and some time can cook all your favorite indian dishes better than in most indian resturants. That is not an exageration. Each recipe breaks each dish down into english and metric measurements and all the steps are described as well as how long to cook each part. So far I have made 4 of the dishes and each one I liked so much that I have made most of these twice. I can't wait to try them all. My only complaint is that not every ingredient is described in english. There are just a couple of dishes that require ingredients that unless you are familiar with Hindi you just won't get, but these are few and far between. Over all a real winner and a great cook book.2 of 2 people found the following review helpful. A Great Introduction to Indian CookingBy A CustomerI love Indian food, but had never cooked it before picking up this book. Ms. Chopra gives very easy to follow instructions for every recipe. Like the other reviewer, I do wish she had explained what some of the more exotic ingredients were as that may have helped me find them more quickly. Everything I have tried from this book has turned out quite well. I especially love the Chicken Curry and the Rajma (red beans). One great feature of this book that I wish more cookbooks had is that it has a section at the end of each recipe which lists which dishes would go well with it to make a complete meal. Ms. Chopra also describes where various dishes fit into Indian cuisine (snacks, lunch, dinner, etc...). Quite a helpful resource!

An internationally renowned cookery teacher, Veena Chopra has compiled this simple, structured guide for beginners to Indian cooking. It includes recipes for 21 different meals from simple breads and samosas to main courses and desserts.'