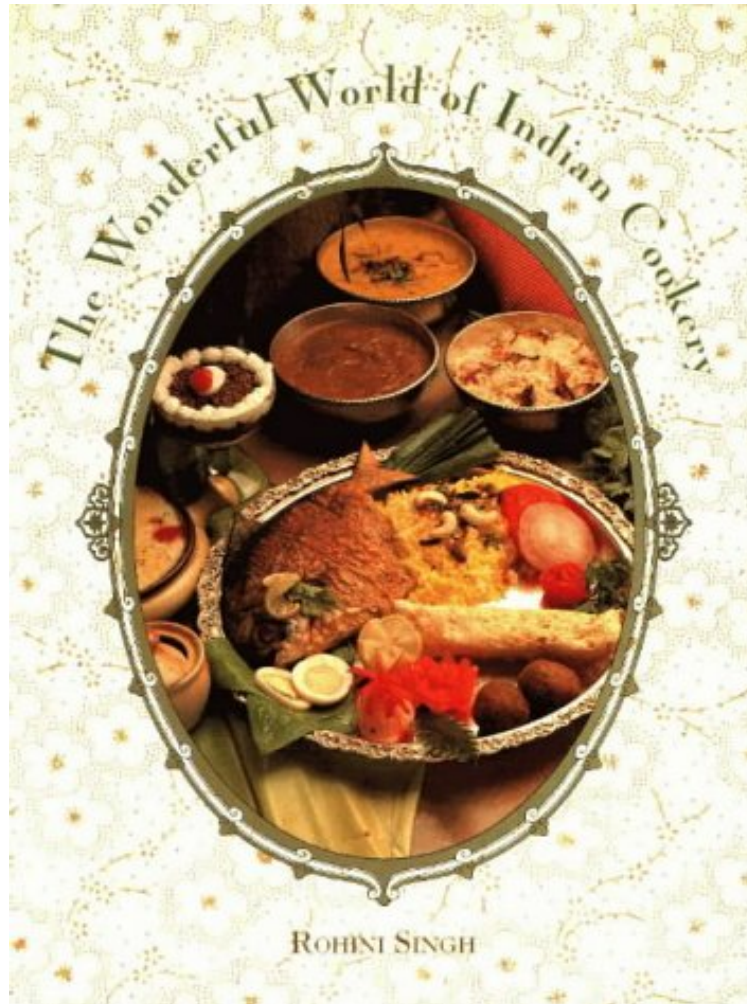


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Wonderful World of Indian Cookery, The

Rohini Singh

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Rohini Singh : Wonderful World of Indian Cookery, The before purchasing it in order to gage whether or not it would be worth my time, and all praised Wonderful World of Indian Cookery, The:

3 of 3 people found the following review helpful. My Favorite Indian Cook Book By Catherine Sikora This was the first Indian Cook book I was given and it is still my favorite, one I return to again and again. It has the most delicious dal recipies, and the pictures are mouth-watering! I am just a plain old American girl, but my friend Swati from Bangladesh says that my dals are superb! I have this book to thank for that. I love how this book is organized, and that in each section there is a wide variety of recipies. I love that we get the Indian name of the dish, as well as the English, and I think the instuctions are clear and organized. I buy this book as a gift for people frequently, and often people copy recipies out of my copy. If you only own one Indian cook book, this is the one to get. There is only one thing I would add to the book, and that would be measurements all in Standard for us backward Americans who never got the

hang of metrics, but it has actually taught me metric measurements better! (i.e. 500 gms of meat is a pound. Thankfully, she does use cups and teaspoons.) Finally, I will recommend my favorite recipes from this book. On page 45 is Sindhi Pulao - a festive rice and beef dish. Page 52 is the most food covered page in the book, as this is my basic dal recipe. I make this with moong chilka, split mung beans with their green skins, and sometimes red lentils or adzuki beans. It absolutely heavenly! (Red lentils need very little soaking and are good when you need to make beans quickly. Moong chilka should soak for a few hours and adzuki beans definitely need to soak overnight.) One thing I do which is not in the book is I puree the dal in my food processor before I add it to the ghee tempering. This is a special touch! I am famous in my circle of friends for my five spice cauliflower, found on page 80 - you can double it and use a head of broccoli and a head of cauliflower. Page 135 gives us Fenugreek Fish, which I make with catfish nuggets. Again, I use my food processor to puree the spice mixture for the fish. This book taught me how to cook Indian food, and I highly recommend it to anyone! 3 of 3 people found the following review helpful. If You Can Buy Only One Indian Cookbook, Buy This One!!! By Imperial Topaz I live in Morocco, and asked an English friend of mine to look for a book for me in England which explains how to make good curries (i.e., NOT a vegetarian cookbook). She brought this one and gave it to me for a gift. EVERY recipe I have tried from it has turned out to be WONDERFUL!!! I own both of Julie Sahani's Indian cookbooks. They are wonderful, too, but this one is EVEN BETTER, if you can believe it! The thing I love most about it is that it is printed on very good paper, and there are color photographs of many more recipes than other books. Both my family and friends have raved about EVERY recipe I have tried from this book. 1 of 1 people found the following review helpful. No nonsense, and great results By A Customer I have been using this Cookbook for 6 years now. Every time I've used a recipe from this book, it's been a delight. A must have, not in your bookshelf, but in your kitchen.

An explosion of flavors in a unique range of recipes reflects the variety of Indian regional cookery. Taking the best foods from the different cultures of her country, Rohini Singh has updated the traditional Indian ways of cooking. Modern, labor-saving methods allow the best of these exotic dishes to be made by all cooks. The novice to the busy experienced cook will find much of interest. Well-known foods such as curry, tandoori, and chutney are represented. Also a variety of recipes that are hardly ever found outside of India. These recipes represent the influences of the Muslim, Persian, Zoroastrian, and Portuguese legacy left on various regions of this country. The famous fish dishes of the Bengal; the sweet dishes of the Gujarat; and the hot spices and coconut flavors of Portuguese-influenced Goan food are included. Each chapter is devoted to the main staples common to the many ethnic cuisines, showing how the cooking of breads, rice, meats, vegetables, and pulses differs from area to area. Each chapter contains information on various processes, methods of cooking, and general tips. This is to make the experience of Indian food exciting, imaginative, and, above all, possible for all types of cooks in all types of kitchens. Rohini Singh aims to make food simple yet effective, not allowing taste to be lost in making "recipes that can be cooked today, without rushing to the shops first." Rohini Singh has written several other cookbooks for adults and children aimed at making the whole range of Indian foods easy to do. While lecturing on various aspects of cookery, she has also seen her recipes published internationally. In her native India she writes a newspaper column and is producing a television cookery program, the first of its kind in India, on the main channel, Doordarshan.