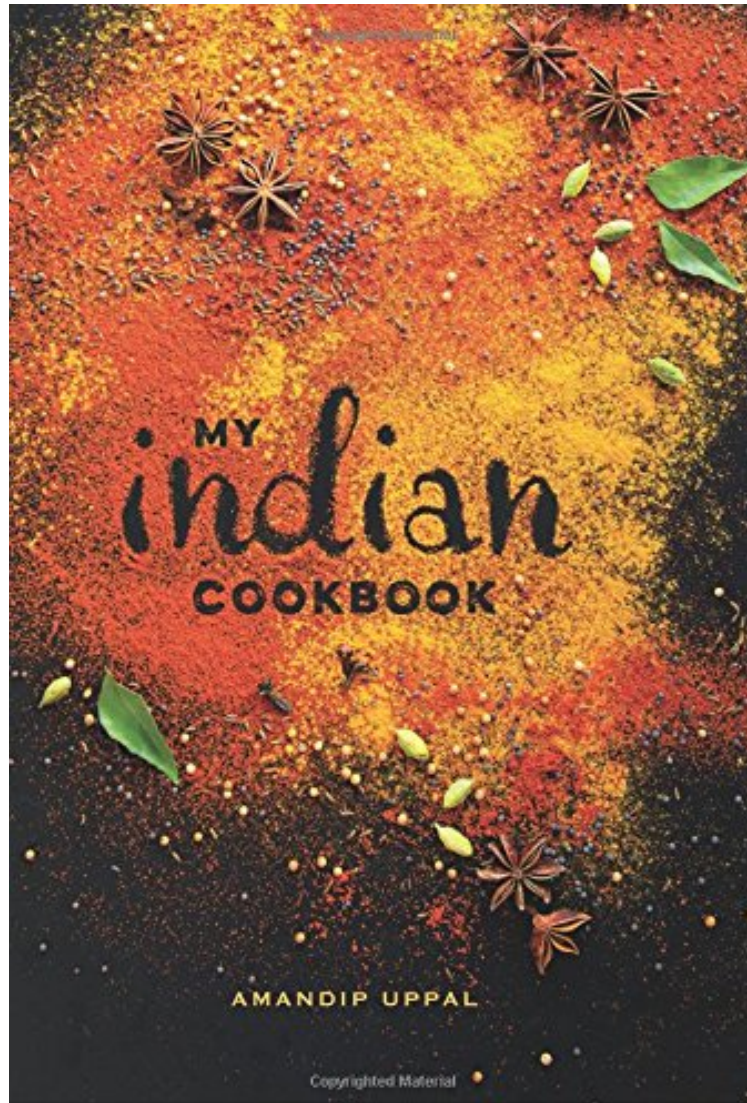


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My Indian Cookbook

Amandip Uppal

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Amandip Uppal : My Indian Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised My Indian Cookbook:

2 of 2 people found the following review helpful. Five Stars By Customer Good recipes. Easy to follow. A good addition to my collection 3 of 4 people found the following review helpful. A lovely Indian cookbook By Maria This is a very nice Indian cookbook and I have many. However, to me it's Indian with a modernist twist. I like the pictures for ideas in presentation and the use of spices. I've made several things so far all with great success. The dhal is one of the best recipes I've used and it freezes very well. This is the book for you if you are really into cooking food from scratch

and willing to stock up your pantry with all the spices. Most I had but I was surprised there were a few I didn't. All in all a very well thought out book and a great addition to my collection. 0 of 0 people found the following review helpful. Five Stars By Customer Fabulous book, was going to give as a gift, but now I have to buy another.

All the rich flavors and exquisite dishes of India are now accessible to homecooks everywhere. My Indian Cookbook is a relaxed, present-day spice journey that has a confident and fresh approach towards cooking with ease. It allows your taste buds to be taken on a journey where the myths are exposed and the message simplified, so that you can be a master of your own spice kitchen. My Indian Cookbook is a primer, refresher and introduction to Indian cuisine with a sensibility for hectic schedules. It brings Indian cookery up-to-date and will provide you with the basics and inspiration to forge your own path and try something new. You don't need to re-create huge opulent feasts. You can make one dish to add to the rest of the meal or dip in and out of the book as the mood suits you. Pantry staples, a must-have spice list, alternative ingredients, step-by-step illustrations for tricky techniques, and a menu planner accompany an exquisite yet easy-to-follow recipe collection. Sample recipes Light bites: carrot and chickpea pancakes, fish fritters, coriander and chili crab balls, sesame and ginger skewers, and more. Vegetables and lentils: chana masala, Baigan bharta, dhal makhani, beetroot curry Fish, Meat and Poultry: Masalas roast lamb, mussels in chili, ginger and curry leaf broth, saffron pot roast chicken, fish in tamarind sauce Breads and rice: mint parantha, seeded naan bread, mixed vegetable roti, onion and coriander stuffed naan Salads: tomato pickled ginger side salad, bean and lentil, steamed green beans in tomato mustard dressing Pickles and chutneys: cucumber, carrot and mint chutney, South Indian eggplant pickle, fruit chutney, apple pickle. Desserts and drinks: pistachio kulfi, almond and saffron cake, creamy honey and raisin vermicelli pots, masala chai, chili hot chocolate. This comprehensive book is a modern and familiar collection of accessible recipes that should be shared over and over again to inspire friends and family. Whether you've never had Indian food or want to make your favorite dishes at home, this is the perfect cookbook.