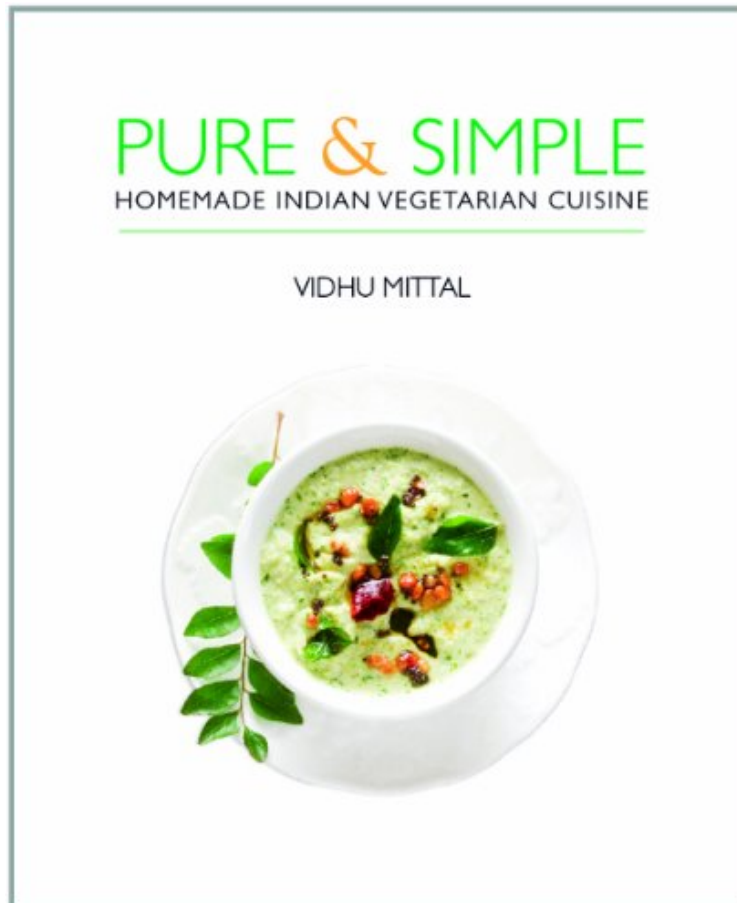


Pure Simple: Homemade Indian Vegetarian Cuisine

Vidhu Mittal

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Vidhu Mittal : Pure Simple: Homemade Indian Vegetarian Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Pure Simple: Homemade Indian Vegetarian Cuisine:

4 of 4 people found the following review helpful. My most used cookbookBy BibliophileI found this book in our public library and used it so much that I had to buy it. The step by step directions are great. A basic recipe for potatoes and peas used the same ingredients that I have been using for decades but the proportions were different. The result was yummy. I felt like I was eating my mom's cooking. I have found recipes for north Indian meals that I haven't seen elsewhere. This cookbook is so good that I am buying another copy to send to my daughter.0 of 0 people found the following review helpful. Best Indian Cookbook AroundBy CarlosThis is absolutely one of my favorite cookbooks! The recipes are flavorful, simple, authentic, and taste amazing. There are very nice illustrations of each item throughout. The recipes are as easy to follow and easy to cook. Whether you are vegetarian or not, if you enjoy good Indian food, you will love this book!0 of 1 people found the following review helpful. Lives up to its titleBy CustomerIts pure and simple just as the title says. What I liked is that the measurements were accurate, quick to make and ingredients were manageable. More than anything else I found that the dishes were simple yet tasty. Now what I

did not like was that there was not much variety or for that matter much options for making breakfast items. Plus the indian bread section could have done better with more varieties of paranthas. Over all I would still rate it as a very good book that will be an instant hit with cooks in all stages that is from a beginner to a pro.

With step-by-step photographs for over 100 classic and contemporary vegetarian recipes, Pure and Simple makes preparing Indian food absolutely easy. Whether you are whisking yogurt or kneading dough, each recipe includes step-by-step photographs so that you can check to make sure you are achieving the right result at each stage. Pure and Simple also includes information on spices, vegetables, and kitchen tools, along with useful tips for each recipe. A separate section on cooking processes is helpful for both beginning and experienced cooks.

From Publishers WeeklyDiners hesitant to attempt Indian dishes will be reassured by the steady, reassuring voice of culinary expert Mittals. In this collection of over 100 classic and contemporary dishes, readers are guided, literally, through step by step instructions for Aloo Gobi, a litany of lentil dishes, and other vegetarian fare, with the inclusion of color photos illustrating key steps. Approachable enough for a beginner (dominated by staples such as pilafs, fritters, and stews), Mittal has an eye for presentation as well, evidenced by the multicolored Sweet Coconut Squares, coconut cakes topped with silver leaves and chopped pistachios; Spicy Chat Bowls that cradle a variety of fillings; and domed Semolina Cakes. Though most recipes come together fairly quickly, those new to Indian cooking will likely need to invest in a pressure cooker and a handful of other items, not to mention spices and key ingredients, in order to complete many of Mittal's dishes. Once properly equipped, home cooks will find this a handy, confidence-building guide to vegetarian fare. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.From the Back Cover?With step-by-step photographs for over 100 classic and contemporary vegetarian recipes, Pure and Simple makes preparing Indian food absolutely easy. Whether you are whisking yogurt or kneading dough, each recipe includes step-by-step photographs so that you can check to make sure you are achieving the right result at each stage. Pure and Simple also includes information on spices, vegetables, and kitchen tools, along with useful tips for each recipe. A separate section on cooking processes is helpful for both beginning and experienced cooks.About the AuthorVidhu Mittal is one of India's best known culinary experts. Based in Bangalore, she has been conducting cooking classes for over 15 years and is a regular contributor to international magazines and specialized websites. A vegetarian herself, she has spent many years creating a wide range of simple and easy-to-prepare recipes that are flavorful, colorful, and delicious.