

(Download pdf ebook) Qmin: A Fresh New Approach to Indian Cuisine

Qmin: A Fresh New Approach to Indian Cuisine

Anil Ashokan

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Anil Ashokan : Qmin: A Fresh New Approach to Indian Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Qmin: A Fresh New Approach to Indian Cuisine:

1 of 1 people found the following review helpful. Delicious and EasyBy Music ReviewEasy to follow, delicious and simple. What a great way to expand my repertoire of recipes. Worth the investment of money and time.

India, like a great spice mix, is a myriad of flavors. Qmin captures India's diversity, sampling more than 120 authentic recipes from across the country. The recipes are made new for the modern cook with a contemporary twist, but always remain true to India's ancient culinary wisdom. Taking you way beyond the old favourites, Qmin will introduce cooks to a whole range of lesser-known specialties. Demystifying the art of Indian cooking while presenting its age-old recipes and flavors in new and simple ways for the modern home cook, these flavor-filled recipes will bring India to life in your kitchen. Winner of the 2008 Gourmand Award for Best Asian Cuisine Book (Australian category) and winner in the 2009 Cordon d'Or Cuisine Awards (Merit Award).

About the Author Anil Ashokan grew up in Bombay, India, and after graduating from the renowned Bombay Catering School, he underwent training at the famous Taj Mahal Hotel in Bombay. Anil spent several years honing his skills there as well as traveling and cooking in Hong Kong, Paris, Japan, and Switzerland. He went on to become a Taj Mahal hotel "chef de cuisine" before moving to Australia. In 2004 he opened the highly regarded and innovative Sydney restaurant, Qmin.