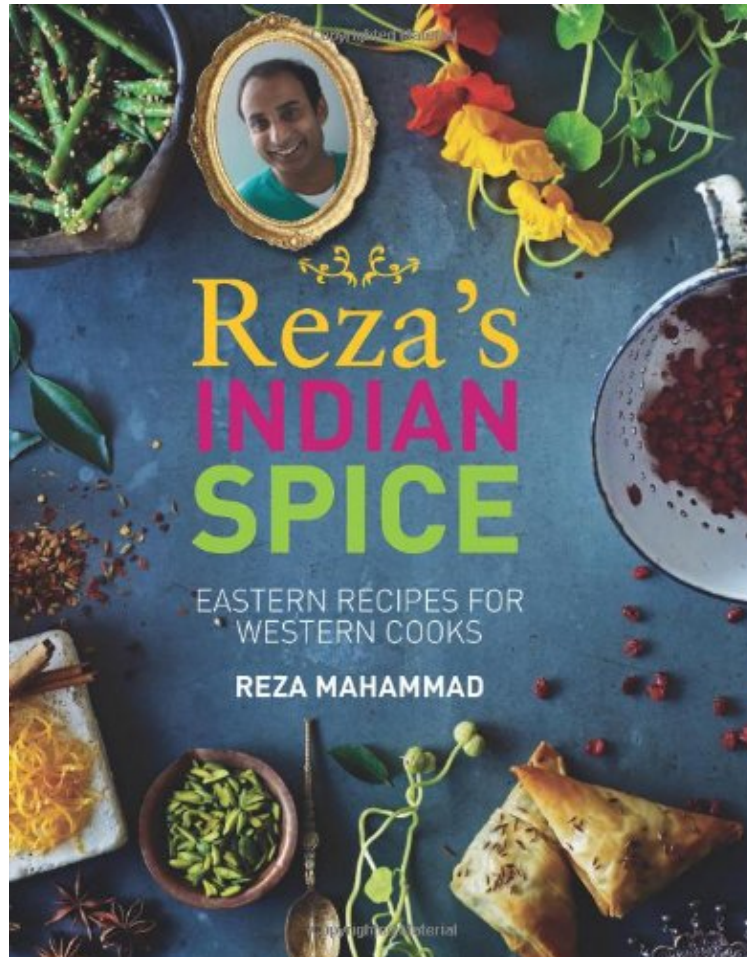


(Mobile book) Reza's Indian Spice

Reza's Indian Spice

Reza Mahammad

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Reza Mahammad : Reza's Indian Spice before purchasing it in order to gage whether or not it would be worth my time, and all praised Reza's Indian Spice:

1 of 1 people found the following review helpful. Gourmet Indian cuisine at it's best!By IkestelHaving dined at the Star of India restaurant in London for multiple years, I was excited that Reza has published a 2nd cookbook. It has been a treat to make his recipes for friends and family back in the US and share a taste of the London gourmet Indian cuisine I very quickly came to love. His recipes are light-years better than a store-bought simmer sauce or pre-packaged lentil concoction and will easily win over those who avoid Indian cuisine because it's hard on their intestines or they dislike "curry".The Fish in Coriander Chutney is an absolute favorite (both in the restaurant and at home). The Spicy Stuffed Potatoes served with the Kachumbar (cucumber salad) is a crowd-pleaser that won't have you slaving in the kitchen all night. The Spicy Chicken Burgers make perfect appetizers if you make them as meatballs and then warm them covered in Tomato Chutney in the oven or a crockpot for a 1/2 hour before your guests arrive. If you're daunted by the amount of onions in many of the recipes, slice them in half and dunk them in an ice-water-salt bath for

a few minutes before slicing and chopping. It will take the sting out of the onions so you're not crying constantly. I've also found that onions in America are quite a bit larger than onions in London, so be reserved when selecting onions and go for the smaller ones or use half of overly large ones so the recipes don't become too over-powered. 2 of 2 people found the following review helpful. An Exciting and Outstanding Collection of Recipes By Brett H This is definitely a collection of recipes with a difference! Beautifully presented with lots of lovely pictures of the finished products, it really cannot fail to tempt you into the kitchen. The book is very well organised - Quick and Chic which does exactly what it says, Slow Burners are those which take a little longer to cook and are much more substantial, Showing Off are dishes to impress friends and family, Classic Curries are, well, classic curries, Perfect Partner for excellent accompaniments to your main course and Sweet Like Candy - try Mango Brulee or Poached Pears with Saffron, Cinnamon and Star Anise. Wonderful! All the recipes are well set out with clear and largely easily obtainable ingredients. These are separated into marinades (first and second for some recipes) and the main fish, meat or vegetable. The methods are clear with advice for garnishes. Where some dishes sound a little unlikely such as Baked Eggs on Banana Masala for example, the author offers assurance and encouragement to give it a go. These recipes have something for everyone - chicken, lamb, beef, fish or vegetarian and whilst many are Indian dishes, the influence of French, Persian and even Afghan cuisine is present too in some of the recipes. There is even a section on drinks. The classic drinks are presented with many twists such as Minted Mango, Roast Fig or Strawberry and Cardamon. Get blending! Recipes like Paupiette of Lemon Sole with Saffron Sauce and Fish in Coriander Chutney will definitely persuade me to eat more fish. I cannot overstate what an excellent collection of recipes this is. I was feeling more and more excited as I continued to look through and choose recipes. Give it a whirl! 0 of 0 people found the following review helpful. Bursts with colour and flavour By RMKealy I love my cookbooks to be glossy, heaving with images and bursting with colour - well Reza delivers this in spades. A visually beautiful book, the recipes neatly blend Asian and Mediterranean influences, with recipes such as Indo-Italian pesto, paupiettes of lemon sole with saffron sauce, and scallops with coconut and ginger. The departure from stock-Indian recipes is very welcome, with some genuine surprises to be had for even the most jaded cook-book aficionado. The layout is easy to read and the short intros by Reza make an entertaining narrative to the technical details. Definitely one I can envisage pulling down off the shelf regularly, although it still looks rather pretty sitting up there!

Reza Mahammad's passion and unstoppable enthusiasm for Indian flavours are irresistible. The charming, flamboyant TV chef and owner of the Star of India restaurant in Kensington, London, now brings his flair for evolving the tastes of India to a new book. With his informal style, free-thinking attitude and an encyclopaedic knowledge of his country's authentic food, Reza combines the Indian flavours and dishes we love with the easily available ingredients of the west with stunning results. Arranged to be ultimately reader-friendly, the core of the book is divided into Quick but Chic dishes that can be assembled in minutes for everyday eating; Slow Burners for laidback entertaining that cook themselves while you relax; funky Show Off dishes for when you want to impress; and our beloved Classic Curries. A section of delicious desserts and a chapter on breads and basics completes the book. The 100 recipes are fresh and modern: try spice-crusting halibut with a mint sauce, duck breasts with tamarind and sesame, an Indian-spiced take on aubergine tempura, or even throw some spicy chicken burgers on the grill. The real genius of Reza's book, though, is its commitment to seasonal western ingredients, such as a passion for rhubarb in all its forms, giving a refreshing rhubarb lassi, or light spiced chicken with rhubarb and spinach. The stunning photographs bring in all the colours of India with more than a touch of Bollywood pzazz.

About the Author Brought up in London and India, Reza first made his name through his renowned London restaurant, the Star of India (Hugh Grant's favourite restaurant), where diners from the media spotted his potential. A familiar face on UK television screens, where he is an expert chef on ITV's This Morning, his upcoming show, India's Food Palaces on The Food Network, will be aired in the UK, US and South Africa in 2012. His enormous personality has also made him in huge demand at international food shows and hands-on cookery workshops. Author location: London and France