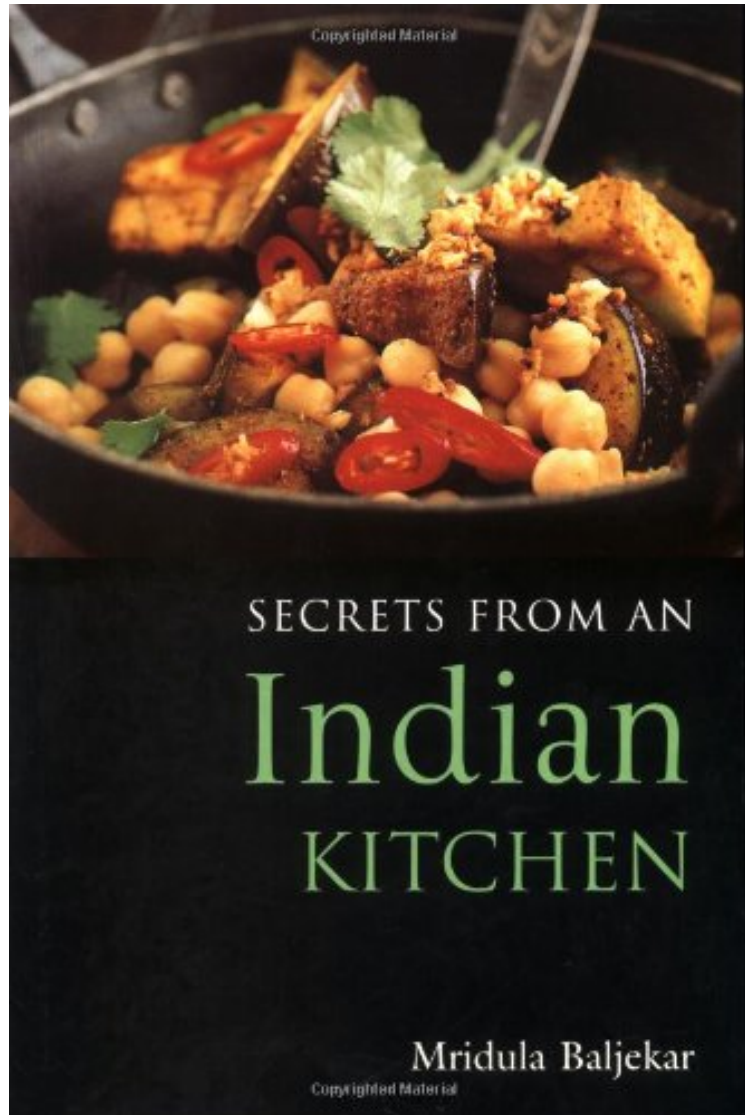


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Secrets from an Indian Kitchen (Secrets from a Kitchen Series)

Mridula Baljekar

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Mridula Baljekar : **Secrets from an Indian Kitchen (Secrets from a Kitchen Series)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Secrets from an Indian Kitchen (Secrets from a Kitchen Series):

'Secrets from an Indian Kitchen' is part of an exciting series of cookery books which will now be released at incredible value in paperback. The books reveal the tried and tested secrets passed down from generation to generation through

families. These tips and techniques are the key to successful cooking. In this book Mridula Baljekar explores the subtle flavours of Indian cuisine in over 100 recipes, through techniques such as dim (steaming), korma (braising) and talana (deep-frying). The selection of exquisite recipes includes Pulao Rice and Chappaties, Chicken Korma with Whole Spices and the more exotic Quails Poached in Coconut Milk. Mridula's highly readable text also reveals the secrets that create the delicate aromas that distinguish Indian dishes, and one of her tips is to fry curry leaves in coconut oil to create a delicious aroma. The book is divided into chapters by cooking method and each section opens with an introduction about the method in which Mridula draws on her Indian background and the secrets passed on to her from earlier generations.