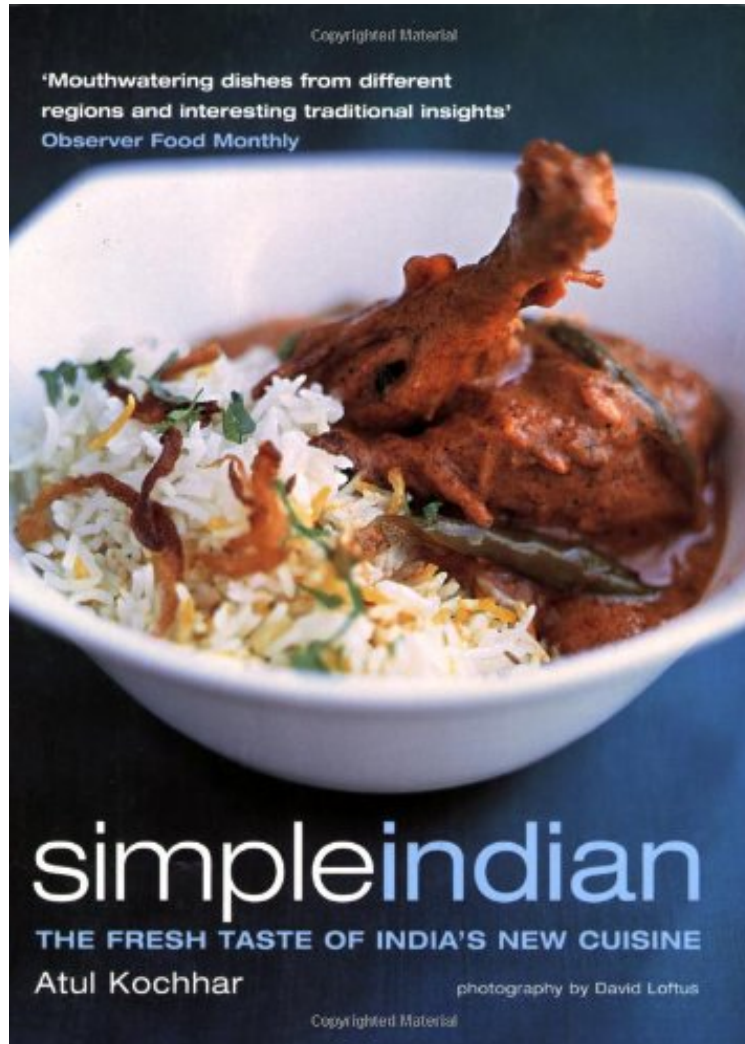


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Simple Indian: the Fresh Tastes of India's New Cuisine

Atul Kochhar

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Atul Kochhar : Simple Indian: the Fresh Tastes of India's New Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Simple Indian: the Fresh Tastes of India's New Cuisine:

0 of 0 people found the following review helpful. Not good at all By Ludo Van de Vloed This book contains exactly the same recipies as the book with the title Indian Essence which also have bought. So complete waste of money. 2 of 2 people found the following review helpful. this one works really well if you're just starting out (like me) By Andrew Pask I woke up on a Sunday morning a few months ago and decided I wanted to learn how to make curries. So I started buying cook books and trying things. I had previously no experience in making Indian food, but I cook a lot and can make Thai curries pretty well. So now I have about 10 books and a large spice collection and a Sumeet mixie. The cool thing about this book is that it WORKS. If you follow the quantities really carefully and do what it says then your

dishes will come out really well, as long as you know your stove pretty well. This has given me the confidence to start trying out my own flavour balancing. I really recommend it. 0 of 1 people found the following review helpful. With ingredients like sev and mango powder there is nothing simple about ...By Natalia Usselman Simple Indian! I wish I looked at this book closer before buying. With ingredients like sev and mango powder there is nothing simple about the recipes at all. The chicken recipes start with cutting the whole chicken up yourself. I just found a lentil recipe online that has a single spice - cumin seeds, tastes great and unmistakably Indian. Now that's Simple Indian! The author may run a great restaurant, but he doesn't have a concept of simple home cooking.

In "Simple Indian", award-winning Indian chef Atul Kochhar shares his passion for Indian food with a wonderful collection of recipes based in the rich culinary tradition of the sub-continent. Atul's style of cooking is contemporary and his enticing recipes reflect the diversity of modern Indian food with its vibrant colours and intriguing blends of flavours. Recipes are drawn from all parts of India, from the rich, meat-based Moghul food of the North to the vegetarian curries of Goa and Kerala and the aromatic fish dishes of Bengal and Assam. Atul provides a hands-on guide to cooking superb authentic Indian food at home. His recipes contain imaginative flavour combinations, with an emphasis on the use of fresh ingredients, carefully balanced spices and simple culinary techniques. Cooking techniques are clearly explained in the recipes; a good home cook will find most of the dishes in the book easy to prepare and even a beginner could attempt many of them successfully. There are also menu suggestions and general guidelines for choosing dishes to complement each for the perfect Indian dining experience. Comprehensively researched and beautifully photographed, "Indian Essence" is an invaluable guide to preparing modern Indian food.

"'Mouth-watering dishes' Observer Food Monthly; 'A glorious array of exotic cuisine' Ireland's Food and Wine" About the Author Atul Kochhar is one of London's most exciting and critically acclaimed chefs. Whilst Head Chef of Tamarind he became one of only two Indian chefs in the world to be awarded a coveted Michelin star, whilst creating one of the most enticing Indian restaurants in London. He recently opened his own restaurant, Benares, in Mayfair to great acclaim, where he continues to reshape the