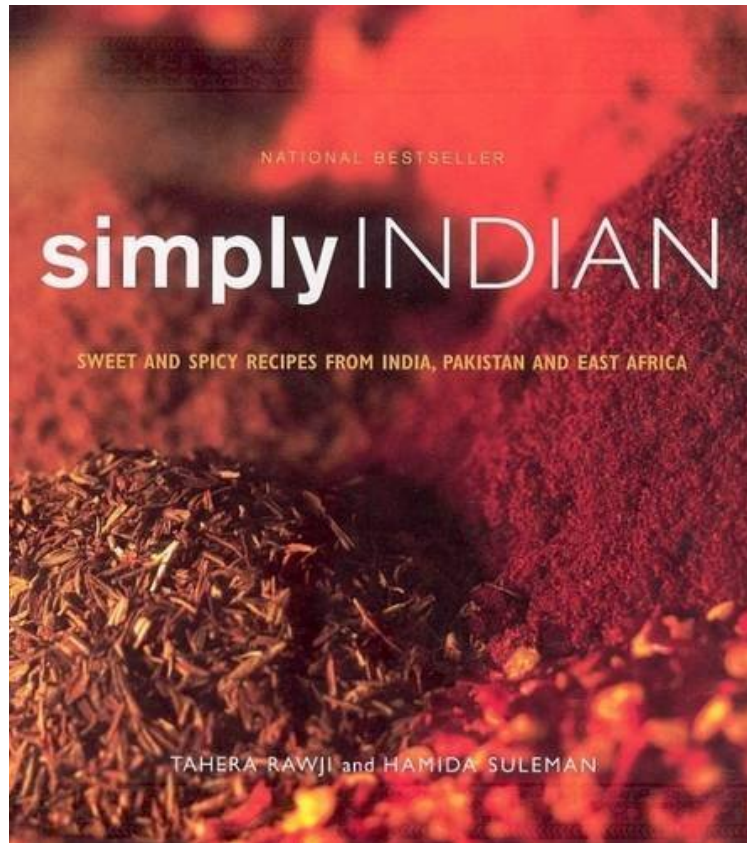


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# Simply Indian: Sweet and Spicy Recipes from India, Pakistan and East Africa

*Tahera Rawji, Hamida Suleman*  
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#2513643 in Books 2003-04-01 Original language: English PDF # 1 8.94 x .56 x 8.021, .84 #File Name: 1552854116192 pages | File size: 44.Mb

**Tahera Rawji, Hamida Suleman : Simply Indian: Sweet and Spicy Recipes from India, Pakistan and East Africa** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Simply Indian: Sweet and Spicy Recipes from India, Pakistan and East Africa:

4 of 4 people found the following review helpful. Very nice but not everything is quite right By pleureur. This is a great recipe book for both Indian and East African food, especially for the North American cook. Some of the recipes capitalize on available convenience foods such as frozen hash browns or frozen vegetables (in a good way). I have tried a variety of recipes from this book and they've been quite good, including fish, vegetable, lentil/bean, chicken, and bread recipes. The recipe for mkate wa sinia (kumimina) is excellent, and the method translated from cooking with charcoal to the gas/electric stove. The photos are clear and many in number, although often put in parts of the book far from the recipe. I have a few complaints about this book. One, my copy is missing half of the index (which I assume is just an unfortunate but unique case). Two, the samaki wa kupaka is way off, as its downright frightening photo (a fish swimming in a yellow gravy) attests -- it should be a light tamarind marinade, not a gloppy turmeric sauce poured over the top. Three, the authors include a recipe for vitumbua that requires, according to their own notes, a pan found only

in Zanzibar. Actually, an aebleskiver pan could make an acceptable substitute. That being said, "Simply Indian" is a very useful resource. 1 of 1 people found the following review helpful. A great collection of fine Indian Cuisine By Justin Brian Smith After I went to Mumbai last year I came back to the states craving Indian food. There's nothing like a Samosa, Pow, Bhel Puri and a Bombay Sandwich. I fell in love with the place, the people and the food. I order from a couple different local Indian restaurants where I live in Orlando but this book has some recipes that are definitely worth taking the time to prepare. It's not only a great experience cooking the food but eating it! 0 of 0 people found the following review helpful. Four Stars By Customer Gujarati dishes always best

Samosas, Rotis, Tandoori Chicken, and Biryani are just a sampling of the vast cuisine that India has developed. And although many Indian dishes have unique and complex flavoring, they need not be complicated to create in your own kitchen. This new book, written by two experienced teachers of Indian cooking, simplifies ingredients and traditional techniques. Try some chai for an elegant afternoon tea or make some Masala Chicken served with a Biryani, Raita, and Naan Bread for a royal feast. Simply Indian also features a wide variety of meatless dishes for a complete vegetarian meal.

About the Author Tahera Rawji is dedicated to sharing her passion for cooking. Over the past 12 years, she has taught popular cooking classes showing students how to create authentic sweet and spicy Indian recipes in their own kitchens. She stresses the importance of learning the methods and spices integral to Indian cooking. When people ask her what her secret is, she always tells them it's simple -- a combination of freshly roasted spices and cooking style. Hamida Suleman's love for cooking developed when she was still in school. From biryani to samosas and everything in between, Hamida is a wizard when it comes to cooking sub-continental food. Due to popular demand, she has held cooking classes around the world and continues to pass on her passion for cooking to those around her. Her philosophy is simple - look at cooking as if it is an art form, and not a chore. You will see (and taste!) the difference straight away.