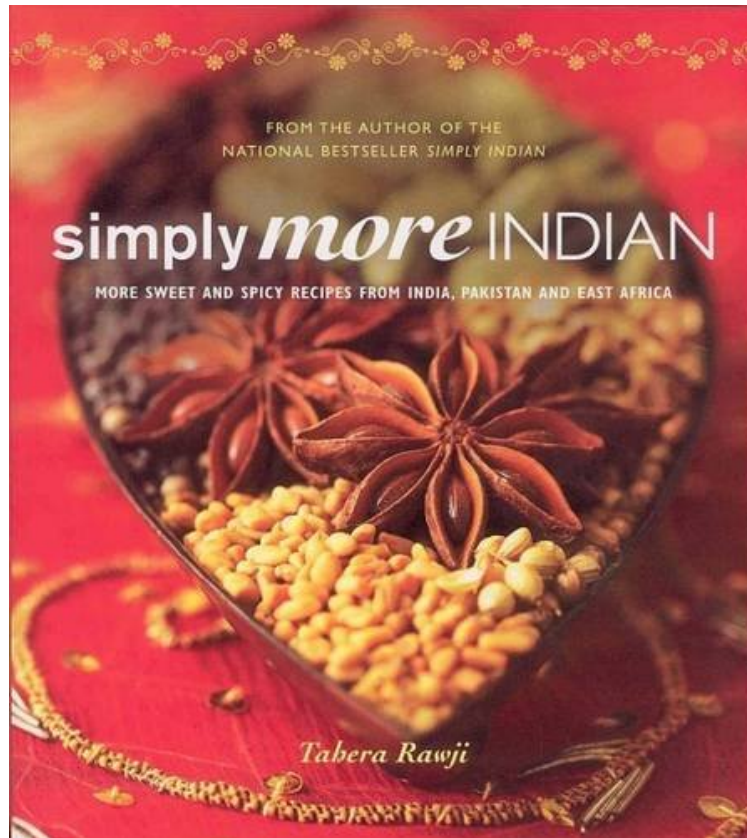


[Ebook pdf] Simply More Indian: More Sweet and Spicy Recipes from India, Pakistan and East Africa

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

*Tahera Rawji*

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### **Tahera Rawji : Simply More Indian: More Sweet and Spicy Recipes from India, Pakistan and East Africa**

before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply More Indian: More Sweet and Spicy Recipes from India, Pakistan and East Africa:

0 of 0 people found the following review helpful. Great addition to my collectionBy ocd\_readerI love to cook ethnic foods and these recipes are easy to follow and execute. Ingredients are easy to find and inexpensive.2 of 3 people found the following review helpful. Quick easy indian meals for people on the go!By S. RawjiI have the first book and the author did not dissappoint me with her second book. The book provides colorful pictures (more than the first book) of what the finishing dish looks like. Learning indian cooking has always been something difficult (or so I thought) but with this book I'm in and out of my kitchen in less than 40min! For people who want to cook a delicious and healthy meal but don't have the time, take this book and Tahera will provide easy step-by-step instructions on how you can achieve this. She even helps out with what condiments that you can accompany your meal with! Best of all, from going through her first book you KNOW that she actually tried her recipe and had it tested out to make sure they are PRECISE that you can create the same results...0 of 0 people found the following review helpful. Thumbs up! This is

one book, i am glad i own it!By Kanize F. KhakiThumbs up to this book! There are lots of tips that help prolong the lifespan of the herbs. Lots of varieties of kababs recipes, specially one which I used to be able to eat only at a restraunt and now I can make them at home.

Delicious recipes from Rawji's renowned Indian cooking classes. With its exotic aromas and complex flavors, Indian cuisine is among the world's most celebrated. Simply More Indian extends the success of Tahera Rawji's first book, Simply Indian, with many more delicious and authentic Indian recipes collected during her world travels. Careful, detailed guidance, with ample information on staple ingredients and pantry basics, makes preparing an Indian meal stress-free and fun. Some of the fabulous authentic dishes included are: Half moon chicken pastries Rajma (red kidney bean curry) Palak pakoras (spinach fritters) Kashmiri lamb curry in thick sauce Reshmi kebabs (barbecued chicken on skewers).With recipes for everything from naans and dosas to chutneys, desserts and beverages, Simply More Indian is simply a superb cookbook for preparing authentic Indian dishes.

About the Author Tahera Rawji teaches Indian cooking classes and is the author of Simply Indian: Sweet and Spicy Recipes from India, Pakistan and East Africa.