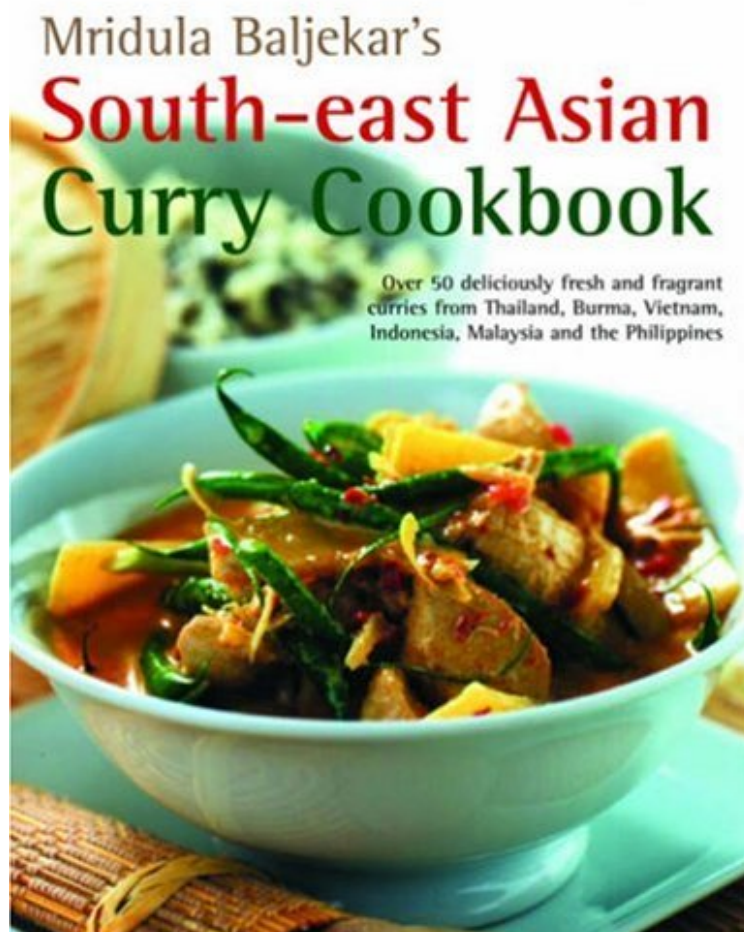


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Some of the world's most exciting cuisines are found in the South-eastern corner of Asia, in Burma, Thailand, Vietnam, Malaysia and the islands of Indonesia and the Philippines. Mridula Baljekar's cookbook offers signature curries from all corners of the region. It features more than 50 authentic recipes for meat, poultry and vegetarian curries, rice and noodle dishes, sambals and salads

About the Author Mridula Baljekar is the best-selling author of several books on Indian cookery. She was cookery editor of Indian and Oriental Food Drink magazine, and she contributes regularly to magazines and newspapers in the UK, Australia and her native India. She is also a regular demonstrator at trade and consumer food shows. In her role as a freelance consultant to retail outlets, Mridula spends much of her time on product development and the formulation of new recipes. She also teaches Indian cookery in a number of cookery schools in the United States. She has recently launched her own spice blends, Mridula Baljekar's Authentic Range. Visit Mridula's website at www.mridula.co.uk.