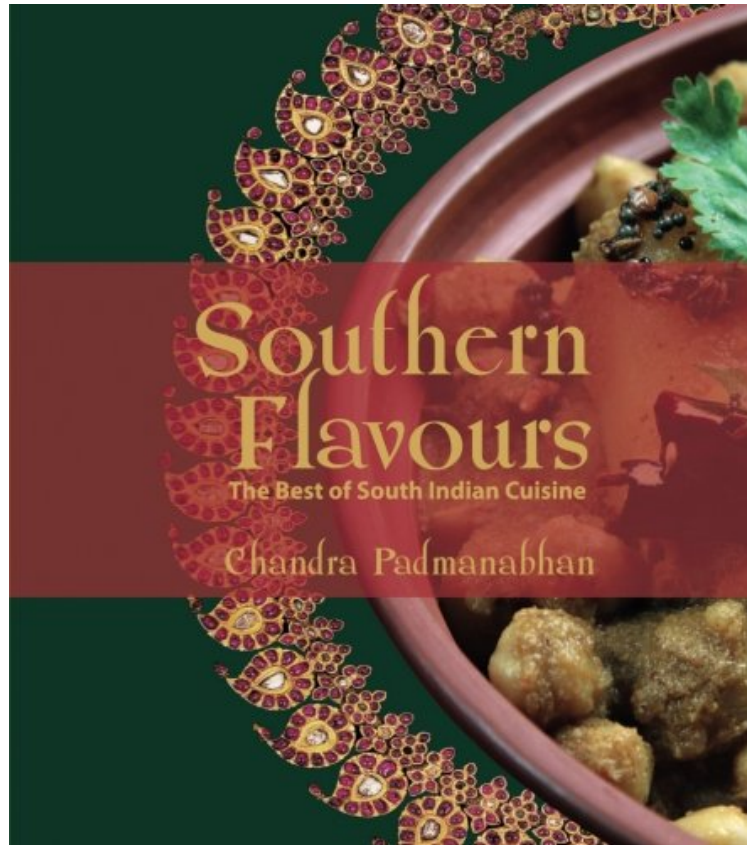


(Free pdf) Southern Flavours: The Best of South Indian Cuisine

## Southern Flavours: The Best of South Indian Cuisine

*Chandra Padmanabhan*

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**Chandra Padmanabhan : Southern Flavours: The Best of South Indian Cuisine** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Southern Flavours: The Best of South Indian Cuisine:

6 of 6 people found the following review helpful. Another Gem by Ms. Padmanabhan By V. Tirumalai I already use her book DAKSHIN as my bible for the food I grew up with, which is TamBram. But I also knew that Dakshin was a restricted view of SI vegetarianism. This new book SOUTHERN FLAVORS fulfils my desire to have access to recipes from all over SI. It is really fantastic to be able to make foods that taste new using the same ingredients that you already use to make other SI vegetarian foods. The only reason I am giving this a 4 star rating is because this book does not have an index. It would have been nice to at least have an Index that grouped recipes from various regions together so I can easily access those rather than to have to scan the WHOLE BOOK everytime. But the book as a collection of recipes is a fantastic addition. The Saraswat, Mangalorean and Udipi recipes I have tried have already worked great. I cannot wait to cook more from this book.

Here at last is the answer to the pleas of popular cookbook writer Chandra Padmanabhan's myriad fans; a collection of their favourite recipes from her previous three bestselling cookbooks, exploring the gamut of South

Indian meals served in Andhra Pradesh, Kerala, Tamil Nadu and Karnataka. What makes this volume more special is that as many as fifty fresh recipes have been added to tempt the adventurous cook who is looking for the new and unusual. While the dishes cover a wide range from the intriguingly-named 'Sheela Auntiers' Pulusu', a tamarind curry native to Andhra Pradesh, to Tamil Nadu's festive 'Vazhakai Pulli Kuzhambur' which explores the delicate flesh of green plantain, there are friendly tips, too. You get to know which vessels you need to stock the South Indian corner of your kitchen, how to translate the mysteries of weights and measures and – yes, finally – the failsafe way to get your rice just right.

About the Author Chandra Padmanabhan, a graduate from Calcutta University, did her post-graduation education at Delhi University. She has long been associated with the publishing industry. But it is cooking that has been the author's forte for nearly four decades. She is the author of the three bestselling titles, *Dakshin* (Harper Collins), *Southern Spice* (Penguin) and *Simply South* (Westland). She last won the international GOURMAND award for the second best vegetarian cookbook in 2009.