

[Ebook free] Spice Kitchen: From the Ganges to Goa: fresh Indian cuisine to make at home (Hardback) - Common

## Spice Kitchen: From the Ganges to Goa: fresh Indian cuisine to make at home (Hardback) - Common

(author) Ragini Dey

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**(author) Ragini Dey : Spice Kitchen: From the Ganges to Goa: fresh Indian cuisine to make at home (Hardback) - Common** before purchasing it in order to gage whether or not it would be worth my time, and all praised Spice Kitchen: From the Ganges to Goa: fresh Indian cuisine to make at home (Hardback) - Common:

3 of 7 people found the following review helpful. InterestingBy Ian StevensEasy to follow. Pretty pictures. Good glossary. Just work your way through the book to have great Indian meals without the expense of going to India let alone an Indian restaurant.0 of 3 people found the following review helpful. Very easy to followBy CustomerReally easy to follow and making is simple to start to learn how to make indian at home3 of 3 people found the following review helpful. I have cooked Indian food for many years and have a good handle of what it takes to make a good ...By ForouzI bought this book just recently from my neighborhood bookstore. I have cooked Indian food for many years and have a good handle of what it takes to make a good Indian meal. I am also a very experienced cook with Middle Eastern and Southern European cuisine. I have not had good luck with this very beautifully put together cookbook. The recipes are bland and need real help with additional spices. They are fairly dumbed down Indian recipes for Westerns who cannot handle spices or have no clue about the cooking of this region. If you know how to rescue a recipe it is ok, and it needs fair amount of rescuing. Tonight was the last straw. I made the lamb meat balls from Hyderabad cooked with Kiwi and fried onions in the ground lamb paste. I could not imagine how anybody could be able to make any meatballs from the paste that was so runny and unappealing. I made some rendition of meat balls

and they all fell flat. From the texture it was clear it was not going to hold firm. I think this is the end of trial with this book for me. I love the beauty of the book very much, but not the recipes.

Spice Kitchen takes a fresh approach to the much-loved Indian cuisine, with an emphasis on regional dishes and street food.