



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 Westerners 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.

An exciting new Indian cookbook with a fresh approach to a much-loved cuisine, filled with simple and authentic recipes with an emphasis on regional dishes and Indian street food that can be prepared quickly and without fuss. Spice Kitchen is a collection of Ragini's favorite dishes from her restaurant and the best street food-inspired dishes from her childhood and travels throughout India. Fresh, bright, and beautifully designed, Spice Kitchen moves away from the staid, dark photography and cluttered design of many Indian cookbooks on the market. It is divided into chapters according to ingredients—Seafood, Poultry, Meat, and Vegetables with additional sections for Starters and Accompaniments, Side Dishes, and Desserts. There is also a basics section for spice blends as well as a glossary for the less initiated. Recipes include chickpea masala, twice-cooked fish jalfrezi, classics such as tandoori chicken, rogan josh, and pork vindaloo, and traditional recipes for chutneys, and raitas. Delicious desserts like passionfruit kulfi are also included. With an emphasis on authentic dishes that are easy to re-create at home, Spice Kitchen is a must-have for lovers of Indian cuisine and those who adore cooking vibrant, colorful, and richly flavored food.

About the Author Ragini Dey was born in the city of Mirzapur, in northern India. Her family traveled extensively through India, experiencing food from many different regions and experimenting with different recipes. After several years teaching and cooking Indian food, she eventually opened the Spice Kitchen. It was such a success that it expanded to include Indian cooking and spice-appreciation classes and became renowned for making everything from scratch, right down to the pickles, chutneys, and spice mixes. Ragini's restaurant has received several awards and accolades and has a dedicated following.