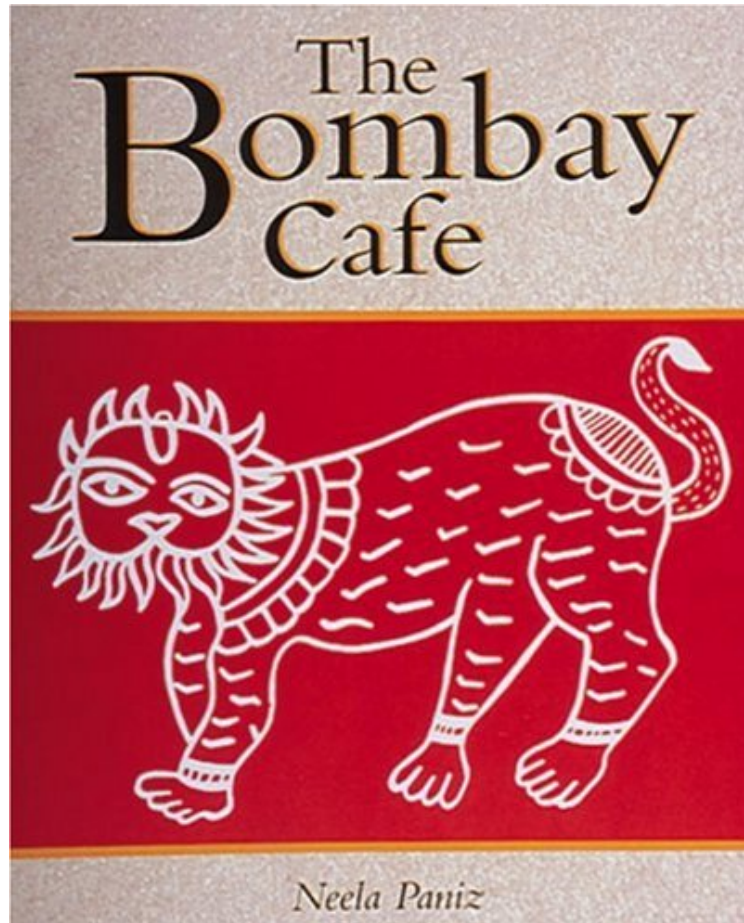


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The Bombay Cafe

Neela Paniz

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#123632 in Books 1998-03-06 1998-03-01Ingredients: Example IngredientsOriginal language:EnglishPDF #1.77 x 7.34 x 9.20l, 1.21 #File Name: 0898159350272 pages | File size: 27.Mb

Neela Paniz : The Bombay Cafe before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bombay Cafe:

0 of 0 people found the following review helpful. prime indiaBy careful buyerneela scores0 of 0 people found the following review helpful. I am not a real fan of this the style ...By CustomerI am not a real fan of this the style of cooking. The recipes in book show how you cook another country's style with a lot of flavor, but with spice under control.0 of 0 people found the following review helpful. I collect cookbooks!By J.R.And this is my first Indian food book since my husband does not like Indian food - and I love the simplicity of the recipes and instructions. Yes, some recipes require a lot of ingredients but as an accomplished cook, many I already have and/or I know where to find. I do recommend this book for a beginner as well.

Chef Neela Paniz grew up in an elegant Indian home, where her mother's cook prepared wonderful delicacies on a daily basis--the same marvelous regional dishes that she recreates for those lucky enough to dine in her Los Angeles-

area Bombay Cafe. Now Neela has compiled a collection of recipes for her best dishes--focusing on the light, the healthy, the fresh, and the easy-to-prepare. Two-color throughout.

.com At the Bombay Cafeacute;, Neela Paniz's Santa Monica, California, restaurant, Paniz takes the classical Indian cooking she learned while growing up in India and gives it new twists. Her dishes have the brightness and warmth of a California day rather than the smothering intensity of her native sun. She also lightens them by using less ghee and vegetable oil than is traditional. The 160-plus dishes in The Bombay Cafe cookbook call for the full range of Indian seasonings, from kari leaves to sambar powder, and specific dals, which means that a visit to an Indian food store may be in order. Knowing that Westerners like soups (which are not part of the classic Indian table), Paniz creates Golden Lentil Soup with Lemon and Chiles, among others. She remedies a similar lack of appetizers by suggesting you start the meal with chile-sparked Potato Pancakes and other savorys that Indians normally enjoy at tea time. A prime feature of Paniz's eclecticism is her salads. The most popular is California Tandoori Salad, a combination of grilled chicken, paneer cheese, mushrooms, and raw vegetables, all tossed in a cilantro-cumin dressing and topped with crisp fried noodles. Dipping into the distinctive cooking of Southern India, Paniz offers recipes for fluffy Uttampams and helps you through the complexities of making a paper-thin, pizza-size dosa with a potato and onion stuffing, via careful text and a series of illustrations. For Indian food that is fresh and pleasantly different, The Bombay Cafe is a book that can guide you into new adventures. --Dana Jacobi