

[Download free pdf] The Bombay Palace Cookbook: A Treasury of Indian Delights

The Bombay Palace Cookbook: A Treasury of Indian Delights

Stendahl

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Stendahl : The Bombay Palace Cookbook: A Treasury of Indian Delights before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Bombay Palace Cookbook: A Treasury of Indian Delights:

2 of 2 people found the following review helpful. Nice book!By shyflyI bought this from a used book seller and I am super pleased with it. It is in wonderful condition. They called it good, but I find it to be quite excellent. My book has a really sweet dedication to a Reverend who used to minister in South India, that is kinda neat. I love the spice mix recipes, and will use a lot of them. The nan recipe looks wonderful as well. As a new Indian food cook, I am learning much from my wonderful deal books.2 of 2 people found the following review helpful. Recipes look quite authenticBy CaseI bought this book used. I already have "From Mom with love: Complete Guide to Indian Cooking and Entertaining" by Pushpa Bhargava. Compared to that book, this one may be even a little more authentic. I notice that there are more spices being used for some of the recipes. I'm planning on extrapolating ingredients from both cookbooks to see if the dishes taste even better.0 of 0 people found the following review helpful. Prepare to be disappointed if you want to EAT good food.By CustomerThis book was a big disappointment. A lot of SHOW and no tell.

The chefs of this internationally acclaimed chain of restaurants reveal their secrets. Moghlai cookery is famous for delicate seasoning, full flavored spices gently used, and for creamy yoghurt based marinades. Two "master

demonstration" recipes are a unique feature. If you master the basic techniques outlined in step-by-step detail in these mini cooking lessons, you will soon have the skills and confidence to create your very own variations from scratch. The Bombay Palace restaurants provide their guests with a sampling of the culinary and hospitable delights served in Punjab, Northern India. Moghlai cookery is an infinitely varied cuisine in which complex, elusive tastes are favored over simple hotness. With the Bombay Palace Cookbook, this exciting cuisine is no longer beyond the reach of the average cook. Using the shortcuts perfected in the Bombay Palace kitchens, you can now become a fine Indian cook with a repertoire of authentic and classic dishes ... all without excessive demands on your time. The subcontinent of India is a varied and intricate part of the world, whose people speak 15 languages in many dialects, with four major regions. Yet, they all share a common appreciation of the subtle seasonings that make Indian food distinctive, and all appreciate the importance of tradition in preparing and serving food. The superb Moghlai cookery of Northern India has a growing following, and many aficionados of this sophisticated, subtly spiced cuisine were first introduced to it at a Bombay Palace restaurant. Now, for the first time, the chefs reveal their secrets.