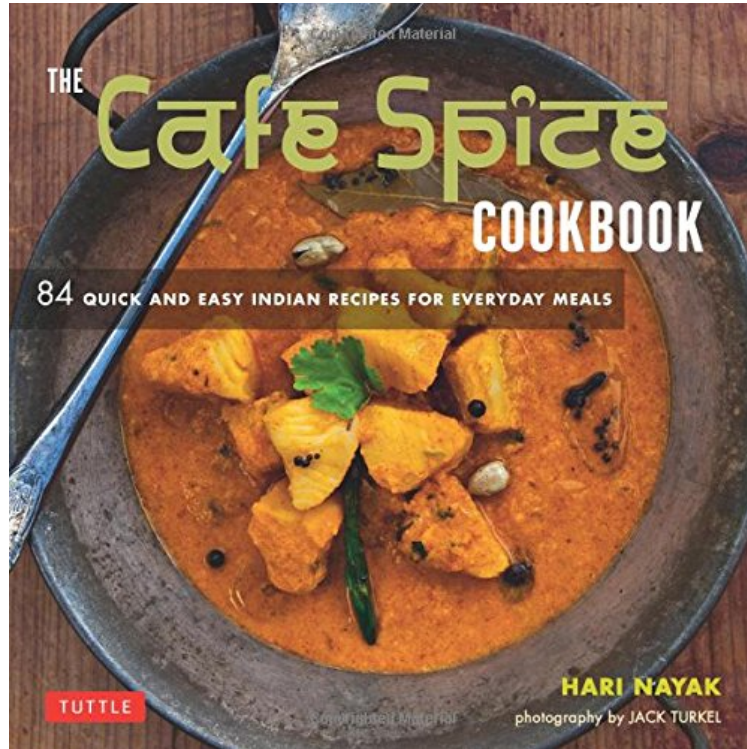


(Download) The Cafe Spice Cookbook: 84 Quick and Easy Indian Recipes for Everyday Meals

## The Cafe Spice Cookbook: 84 Quick and Easy Indian Recipes for Everyday Meals

*Hari Nayak*

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#506736 in Books NOBRAND 2015-04-07 2015-04-07 Original language: English PDF # 1 8.00 x .50 x 8.00l, .0 #File Name: 0804844305144 pages The Cafe Spice Cookbook: 84 Quick and Easy Indian Recipes for Everyday Meals | File size: 21.Mb

**Hari Nayak : The Cafe Spice Cookbook: 84 Quick and Easy Indian Recipes for Everyday Meals** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cafe Spice Cookbook: 84 Quick and Easy Indian Recipes for Everyday Meals:

0 of 0 people found the following review helpful. Four Stars By Dumela Quick and easy recipes with accessible ingredients. Instructions are well written and easy to follow. 0 of 0 people found the following review helpful. Five Stars By Customer good book 0 of 0 people found the following review helpful. Five Stars By twodlcm my wife loved it

This easy-to-follow Indian cookbook allows home chefs to recreate their favorite dishes with delicious results. The Cafe Spice Cookbook presents delicious Indian recipes featuring all-natural ingredients that enable one to create delicious meals in minutes. It is inspired by the Cafe Spice line of "grab n' go" Indian meals found in Whole Foods and Costco, and now on college campuses across the U.S.A. This Indian cooking book provides you with all the instructions you'll need to prepare healthy Indian food anywhere and anytime, using ingredients available at any supermarket or health food store. Tempting offerings like Chicken Tikka Masala and Shrimp Mango Curry will thrill your friends and delight your family. Favorite Indian recipes include: Shrimp Stuffed Pappadum Chickpea Curry with Sweet Potato Okra Masala Paneer with Creamed Spinach Lobster Khadai Tandoori Spiced Roasted Chicken Pork

Vindaloo Tomato and Curry Leaf Quinoa Naan Bread Milk Dumplings in Saffron Syrup And many more!

"Hari Nayak's passion and pride in Indian food is evident in everything he does. His books sing a melodious song of harmony and skill which makes a sometime daunting "Indian cuisine" seem effortless. His knowledge and techniques used are described perfectly with an ease focused understanding approach." — Maneet Chauhan, TV Personality and author of *Flavors of My World*"Armed with his short introduction to a few simple traditional Indian cooking techniques, ingredients, and preparation of basic spice blends, it is easy to replicate these tasty Indian dishes in short order. Ready, set, naan." — *Foreword Magazine*"After graduating from the CIA the chef started to develop a new Indian food brand created specifically for the American market. There are many signature dishes from the chef including his own brand of chutneys and spice rubs in this cook book. Most of the recipes in the book use simple Indian cooking methods and ingredients. It has a detailed explanation of Indian cooking techniques, basis tips and a list of various spices which are predominantly used in Indian cooking." — *Lite Bites blog*"Trained at the Culinary Institute of America, and veteran cook at Swedish and French Manhattan restaurants, Nayak yearns to make Indian cuisine a more everyday option for American home cooks. [...] He recommends equipment to optimize kitchen efficiency, and he offers more readily available substitutions wherever practical, carefully avoiding superfluous detail that might unnecessarily inhibit beginners. Recipes similarly shun complication. In so immense and diverse a land as India, regional variations occur, and Nayak includes some lesser-known traditions such as the cooking of Goa, where colonial heritage welcomes foods that are taboo in other parts of the nation." — *Booklist*"Illustrated with mouth-watering full-color photography throughout, *The Cafe Spice Cookbook: 84 Quick and Easy Indian Recipes for Everyday Meals* is a cookbook of East Indian cuisine inspired by author Hari Nayak's popular line of 'grab 'n go' Indian meals. A repository of Indian dishes that kitchen cooks of all skill and experience levels can make at home, using ingredients available at any supermarket or health food store, *The Cafe Spice Cookbook* also features a sizeable quantity of vegetarian and gluten-free recipes. Highly Recommended!" — *Midwest Book*"Chef Hari Nayak reveals the ease and simplicity of preparing some of the most colorful, seemingly complex, delicious Indian Cuisine at home. Mystery solved!" — *Derek Sarno; Global Chef, RD, Product Development Whole Foods Market*"Hari Nayak is the bridge between the modern cuisine of India and today's conscious cook who love to prepare easy quick flavorful Indian dishes at home. His recipes are simple, delicious and beautiful." — *Vikas Khanna; Michelin Starred Indian Chef, Host of Master Chef India, Restaurateur, Cookbook Writer and Filmmaker*"Indian food only looks difficult, but with this cookbook handy and Chef Hari's easy to follow recipes, one can prepare exotic and bistro kind of meal that is light and healthy, just at home. [...] If you are looking for an Indian cookbook, where you want to recreate some simple homestyle and restaurant style food in less than an hour, then this is the One! Friends and family are sure to rave about these dishes and extend a second helping with the recipes from the book." — *Sandhya's Kitchen blog*  
About the Author Hari Nayak is part of the creative new generation of chefs from Asia. As a young boy, he watched his grandmother grind fresh spices in the traditional stone mortar, and heard the splutter of curry leaves being thrown into hot oil, and knew that being around good food was what he wanted to do, always. Hari is known for his simple approach to food, staying true to the core Indian values of the dishes he creates. His inspiration, apart from his village upbringing, lies in an ability to absorb influences from other cultures and cuisines that he has experienced in traveling the globe. Since graduating from the Culinary Institute of America, Hari has worked in the food industry for more than 15 years—including stints at renowned New York restaurants like *Aquavit* and *Daniel*. His other cookbooks include *Modern Indian Cooking* and *My Indian Kitchen*. Hari lives in New Jersey and appreciates everything that cooking has brought to him. Jack Turkel has been a professional photographer for more than thirty-five years. From the space shuttle and mountain tops to the uniqueness of his photographs of the everyday, his creative eye has expertly captured an impressive list of subjects and settings. He did the photography for both *My Indian Kitchen* and *Easy Indian Cooking*. He is now focusing his experience on the art of food photography and styling.