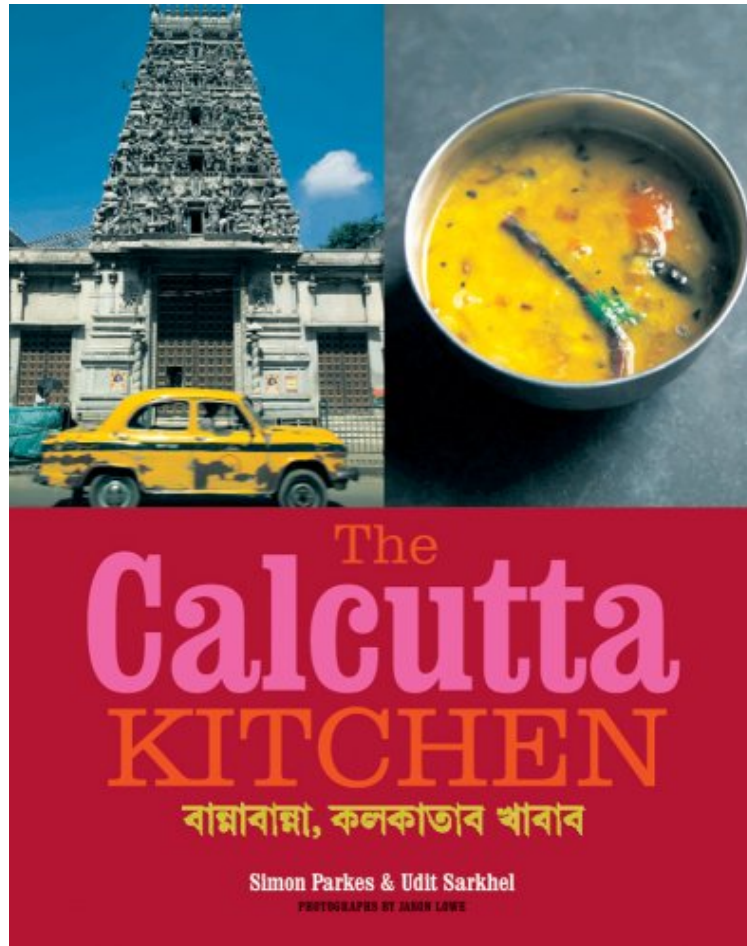


(Download free ebook) The Calcutta Kitchen

The Calcutta Kitchen

Simon Parkes

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Simon Parkes : The Calcutta Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Calcutta Kitchen:

3 of 3 people found the following review helpful. Interesting but flawed
By Bill Gonch
Please do not get me wrong, I like this book. There are some very good recipes in here. On the other hand, I really think this book could have done with a better editor. For example, I have come across cases where the list of ingredients is not consistent with the body of the recipe. This can be frustrating, especially when you are dealing with a cuisine you are not familiar with. Also, I would have appreciated more pictures of the food and a little less artistic expression.
15 of 16 people found the following review helpful. Fishy food
By Steven C. Porter
Indian restaurants in the US typically deliver good Indian food but more generic than regional. After a recent visit to Bengal and eating food in friends' homes I was stunned with the flavors and materials used. Bengali cooking is very fishy - they use lots of fresh water and sea water fish daily. Most "curries" in India restaurants in the US are chicken, lamb or shrimp, but this book has given me some

exciting fish recipes to try out. Some of them have turned out to be pretty much as I had eaten in Kolkata. Filled up with interesting stories of the Raj and more recent times, a great book to cook from and to learn from. 2 of 2 people found the following review helpful. Authentic, honest
By Jyotishka Datta
My wife found this book at a local public library and we (me and my wife) loved it so much that we bought it. It covers most of the well-known recipes and they are all authentic and honest/practical. I was pleasantly surprised to find out that a lot of the recipes are described in a way my mom or grandmom will do. A must-have for bengali-food lovers.

The Calcutta Kitchen brings readers recipes from one of the best-known Bengali chefs, Udit Sarkhel, and snapshots of the fish ponds, markets, artisan food producers, restaurants, clubs, cooks, and street foods that play a part in the city's rich culinary culture.

Calcutta Kitchen rounds up recipes for dishes bequeathed to Calcutta (now Kolkata) by its many rulers. Despite forays into the city's British Raj (Anglo Indian), Muslim, and Sino-Tibetan kitchens, the book works best as an introduction to Bengali cuisine. The authentic, inviting, and unintimidating recipes, excellent commentary and photography remain.
"Mr. Parkes explores the city and its food with 10 witty, eccentric, thoughtful essays. His angles include the local passion for freshwater fish rushed to markets from an extraordinary wetlands system, declining ex-outposts of the British Raj like the Tollygunge Club and the many ethnic presences that enliven the flavor of Calcutta... His lively summings-up are magnificently reinforced by the photographs of Jason Lowe, whose chronicling of faded beauties, brash incongruities and glory-amid-grime cooking is alone worth the price."
Calcutta Kitchen rounds up recipes for dishes bequeathed to Calcutta (now Kalkata) by its many rulers...The authentic, inviting and unintimidating recipe, excellent commentary and photography reminiscent of movie stills helped me finally get my hands around what hitherto seemed an enigmatic and formal cuisine...Calcutta Kitchen brings out the hallmarks of Bengali dining--the use of mustard, a thorough preoccupation with freshness, a course-by-course approach to the meal (alone among Indian cuisines) and, most of all, a love of fish.
About the Author
Simon Parkes is a presenter on The Food Programme on BBC Radio 4, and won the Glenfiddich Award for Radio in 2004 for his program Bombay Lunchboxes. Simon also writes for The Calcutta Telegraph and the BBC Good Food magazine, and has spent a year living in Calcutta, reporting on food for BBC Radio 4. Udit Sarkhel has four London restaurants: Calcutta Notebook, Sarkhel's Indian Cuisine (awarded a Bib Gourmand by Michelin), Sarkhels of East Sheen, and Dalchini. He has been classed as one of the top five chefs in Britain by Waitrose Food Monthly.