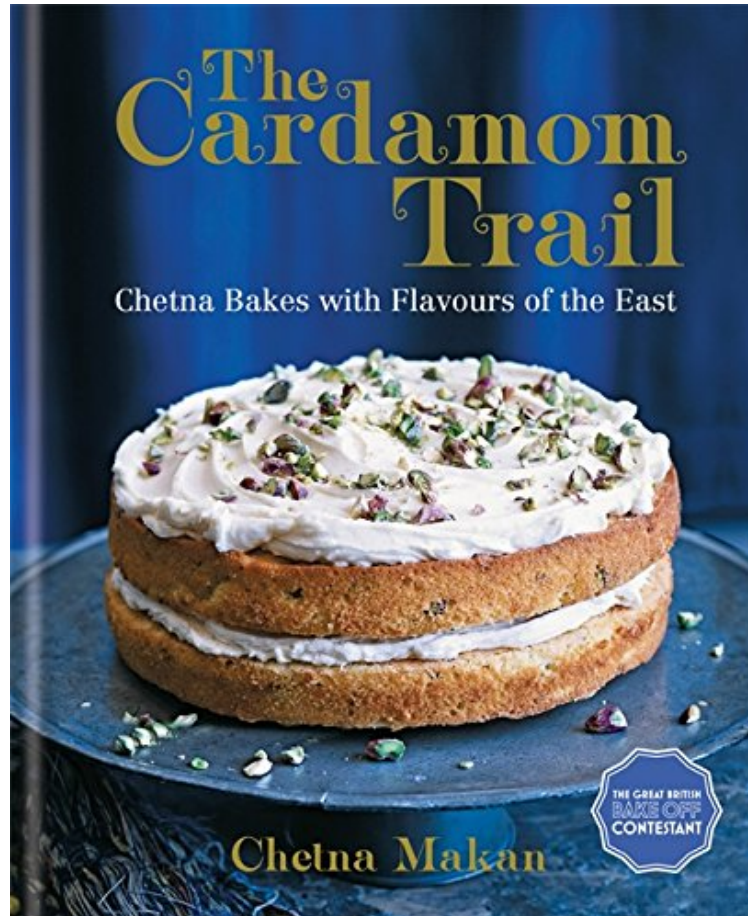


(Ebook free) The Cardamom Trail: Chetna Bakes with Flavours of the East

The Cardamom Trail: Chetna Bakes with Flavours of the East

Chetna Makan

**Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#122895 in Books Mitchell Beazley 2016-05-03 2016-05-03 Original language: English PDF # 1 9.75 x 1.25 x 8.00l, .0 #File Name: 1784721298240 pages Mitchell Beazley | File size: 46.Mb

Chetna Makan : The Cardamom Trail: Chetna Bakes with Flavours of the East before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cardamom Trail: Chetna Bakes with Flavours of the East:

0 of 0 people found the following review helpful. Cardamom and Chetna - yumminess and recipes that please the pallet. By Bradetta Vines What a beautiful book! I knew about Chetna Makan from the Great British Bake Off. I was drawn to her bakes the entire time she was on the show. Her spices, her flavor combinations and the confidence behind her recipes captivated me. The stories that accompany the recipes in the book are delightful and make the food even more meaningful- and isn't that what cooking and sharing a meal is all about? Truly unique and adventuresome yet appealing to the familiar ingredients of my usual repertoire. Cardamom is one of my favorite spices. So many of my favorite spices are included in these recipes but I've never found them all in one place! Although I've just started trying the recipes the ones I've tried are spectacular. Note: I'm a new baker but with an experienced pallet. While the spices were familiar some of the combinations were delightfully new to me. The pictures are gorgeous and helpful. Clear

instructions. Most of the meat dishes look adaptable to vegetarian (which I am). The rest of the recipes look intriguing, achievable and yummy! I can't wait to try them all! - Bradetta (aka the Gingham Altar Gal)2 of 2 people found the following review helpful. Five StarsBy Maryl B.I've made several recipes and liked them all so far.2 of 2 people found the following review helpful. and so having her cookbook's been rather fun as a resultBy StarticaChetna's unique flavors were a blast to see in the bake off, and so having her cookbook's been rather fun as a result. A lot of good recipes, all of which will be fun to try (as I get to them).

Chetna Makan is known for her unique recipes, which introduce colorful spices, aromatic herbs and other Indian ingredients into traditional Western baked favorites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavors.

About the AuthorChetna Makan was born in Jabalpur, an ancient city in central India. She has a degree in fashion and worked in Mumbai as a fashion designer before moving to the UK in 2003. Chetna reached the semi-final in The Great British Baking Show 2014.