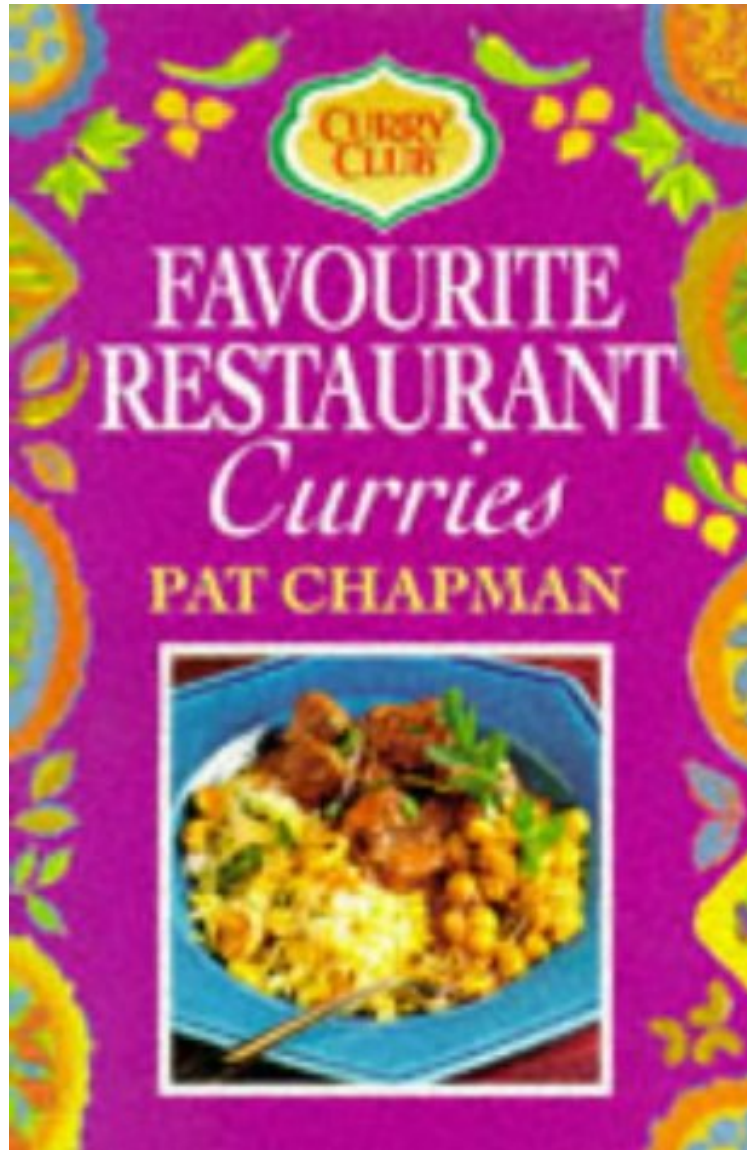


[Download free pdf] Favourite Restaurant Curries (Curry Club)

## Favourite Restaurant Curries (Curry Club)

Pat Chapman

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**Pat Chapman : Favourite Restaurant Curries (Curry Club)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Favourite Restaurant Curries (Curry Club):

0 of 0 people found the following review helpful. Best Curry book out thereBy Mark\_JonesI've prepared a lot of Indian dishes in my time, and I've used a lot of recipes. Curries being the foundation of most mainstream Indian entrees and many sides, if you get Curry right, you'll have the rest of the meal right. This book is the only one I've seen that really gets Curry right. This book covers topics other than Curries, such as generally-useful info (prep, equipment,

etc.), starters, meat, chicken, rice bread, etc. etc. It also has a great appendix ("The Store Cupboard") containing a shopping list of all the basic spices and ingredients every Indian kitchen needs. You should check it out if you want to really learn to cook great Indian food. 4 of 4 people found the following review helpful. A pretty cool collection of hot recipes....By Peter.eaton@port.ac.uk Like quite a few of Pat Chapman's other books, this one concentrates mostly on recipes, with a fairly sparse section on ingredients and methods. However, this is *A Good Thing*, if you already own one of the definitive works such as the authors *The Curry Bible*. The work, therefore, stands on the strength of its recipes. And it stands pretty tall on those. From the standards ( Chicken Madras ) to the downright yucky ( lambs brain curry ), the recipes are easy to follow, and as expected from this source, extremely tasty. Each recipe comes from a well-known curry house, mostly in the UK, but a few from the sub-continent, and the USA. Each is also accompanied with Pat's anecdote about the restaurant, which are frankly pretty tedious. Overall, an excellent, and pretty inexpensive collection of damn good recipes!

Each recipe has an informative introduction giving the background to the recipe, what it is and where it comes from. Sections cover techniques, starters, meat dishes, exotics, chicken curries, fish and seafood, vegetables, rice and bread, accompaniments and desserts. Recipes provided by the restaurants have been carefully tested and cover such delights as *Jingha Hara Masala* (prawns in green herbs, from the Fisherman's Cove restaurant in Madras) to *Chicken Jalfrezi*, *Stuffed Baby Aubergines* and *Malay Curried Lamb*.