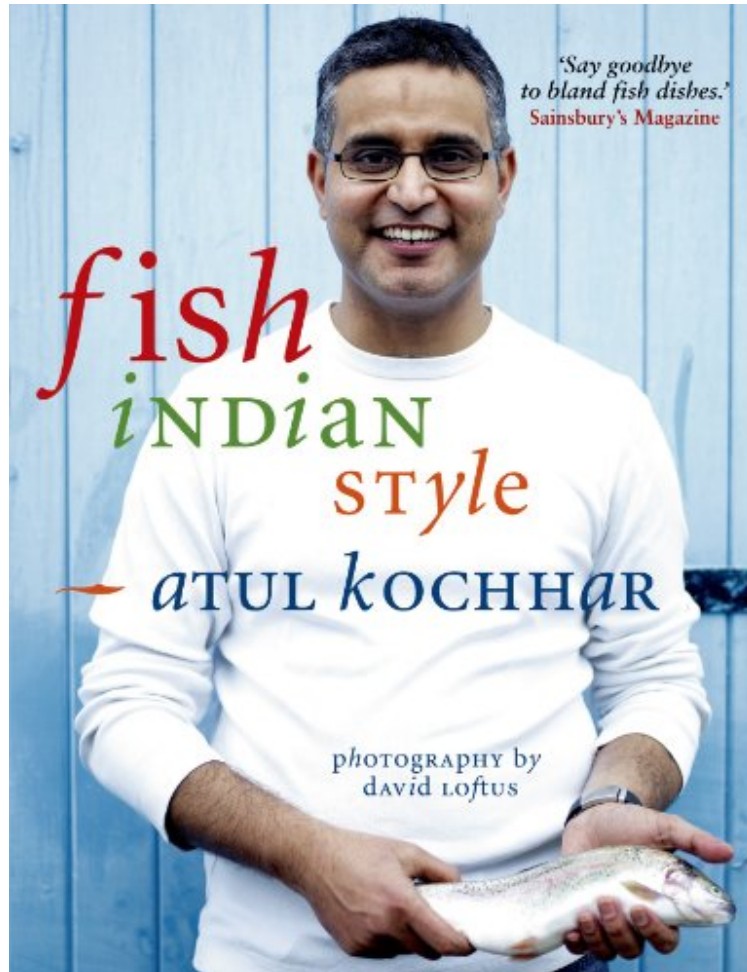


(Download pdf ebook) Fish, Indian Style

## Fish, Indian Style

Atul Kochhar

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#1711291 in Books Absolute Press 2010-05-01 2010-05-01 Original language: English PDF # 1 9.97 x 12.95 x 7.67l, 1.64 #File Name: 1906650063224 pages | File size: 58.Mb

**Atul Kochhar : Fish, Indian Style** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fish, Indian Style:

0 of 0 people found the following review helpful. Five Stars By jill logan Great recipes. Atul is so inventive and spot on. 0 of 0 people found the following review helpful. Master of Spices By Dianna M. Watson He is the master of spices. After eating in his London restaurant, Benares, I will buy and cook every recipe he writes. 0 of 0 people found the following review helpful. Terrific! By LiddiePFLOVE this book, have since bought his two others, also good but this is my fave ;- ) highly recommended .

Atul Kochhar applies a simple but distinctive touch to more than 100 fish dishes in this innovative new cookbook. Tandoori-Style Salmon, Seared Scallops with a Lively Mint Dressing, and Sea Bass in Coconut Milk and Ginger sauce are just a few of the unique dishes on show. His celebrated take on battered fish with mushy peas is included--John

Dory wrapped in a batter spiked with turmeric, ginger, masala, and mango powder; peas flavored with asatoelida, and ketchup substituted for a grilled tomato chutney. It's typical of the book--a traditional dish transformed by an Indian twist. All of Atul's recipes showcase wonderful ways to present fish bursting with new and exciting flavors. Packed with exotic but simple recipes from one of the most exciting Indian chefs working today, this book also features stunning food photography.

From Publishers Weekly In this fresh, contemporary collection of recipes, London chef Kochhar (Indian Essence) laments the lack of seafood in Indian cookery, which tends to fixate on heavy curries. He sets out to right this problem. This being a fish-only book, chapters include Soups and Stews, Starters, Salads, Fish for Everyday, and special-occasion fish dishes. Traditional Indian fare is the starting point, like mulligatawny soup, updated with a sprinkling of crabmeat; samosas, stuffed with spiced crayfish fish marinated in masala and served with paratha bread. English influences sneak in, too, by way of Bubble and Squeak with leftover fish, and fish kebab and chips on a roll. Other dishes, like Mumbai fish pizza and swordfish stroganoff showcase Kochhar's profound creativity and sense of humor. While the book's scope is narrow, this volume more than fulfills its stated goal. Even better, its recipes are simple enough to make this powerfully flavorful food accessible at home. (Dec.) (c) Copyright PWxyz, LLC. All rights reserved. "Exquisite without being precious. Engaging and beautifully put together. This book does justice to all seafood lovers!"nbsp; mdash;Tandoori Magazine