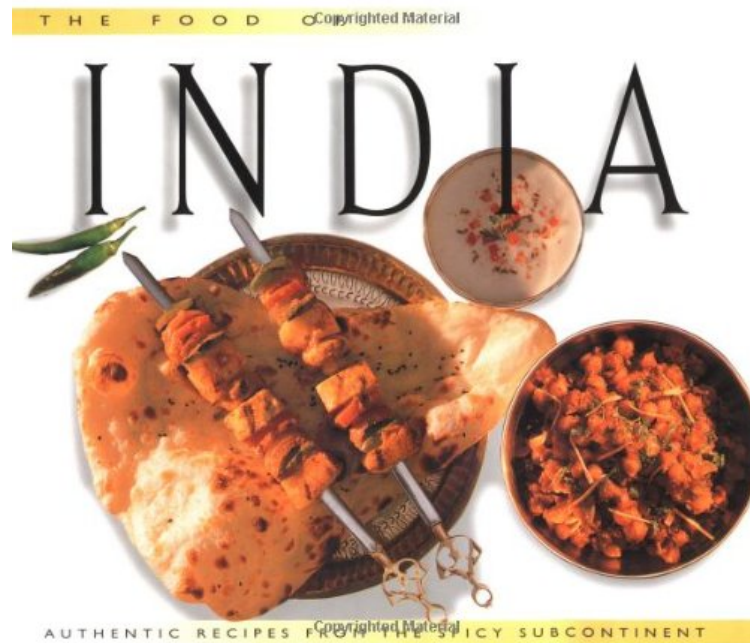


[FREE] Food of India (H) (Food of the World Cookbooks)

Food of India (H) (Food of the World Cookbooks)

Brinder Narula, Luca Invernizzi Tettoni

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Brinder Narula, Luca Invernizzi Tettoni : Food of India (H) (Food of the World Cookbooks) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food of India (H) (Food of the World Cookbooks):

8 of 8 people found the following review helpful. Great book
By Mark
This is a great Indian cookbook- the recipes are detailed and authentic, there is also a good introduction about the history and traditions of Indian cooking, and an overview of the cuisines typical of different regions in India, including the influence of the British and other colonial powers on Indian cuisine. Recipes include favourites like butter chicken- highly recommended!, and various Indian breads, chutneys, fried snacks, soups, and an assortment of vegetable/lentil, meat and seafood dishes. One thing I especially liked was the glossary of spices and the recipes for different spice mixes like garam masala, chaat masala and more. The recipes were taken from many different parts of India, such as dosai from the south, and Tandoori from the Punjab. Well illustrated, and overall, a great book.
29 of 29 people found the following review helpful. Fantastic
Food
By Jonah Frohlich
These recipes are simply excellent. There is some effort involved in the preparation of most dishes (lots and lots of dried spices), but the reward is worth it. There are many lovely pictures (oddly some of the dishes photographed cannot be found in the cookbook) and nice preambles. Food for vegetarians (chick peas and eggplant) and meat eaters (creamy chicken curries and spicy Goan pork). Lots of yogurt, coconut milk and fresh green chilis. I have yet to come across a bad dish (one exception, the chapati, although I made it too thick...my fault).
5 of 6 people found the following review helpful. Not for the kitchen
By Dr. McDither
There are cookbooks for the kitchen, and cookbooks for the coffee table. This is in the second category -- pretty photos, glossy paper, and well-written introductory-level information about India and Indian cooking. BUT ... the index is totally inadequate (a major flaw

for a serious working cookbook), and the recipes insufficiently well kitchen-tested. If you want something decorative, this is fine; if you want to cook, there are much better choices.

Widely acknowledged as one of the world's greatest cuisines, Indian food has traditions stretching back over three thousand years. The blending of subtle cultural, ethnic and religious influences over the centuries has created a unique cuisine as varied as the country itself. This selection of over 80 delectable recipes includes dishes from Hindu Tamil Nadu, Christian Kerala as well as tandoori favorites from the Punjab. Striking color photographs and detailed information make this brilliant cookbook the perfect introduction to the rich and diverse world of Indian cuisine!

About the Author Jaspit Purewal is a Delhi-based writer and editor specializing in Indian food and culture. Karen Anand is a well-known food writer based in Bombay and Jennifer Brennan has written several books including *Curries and Bugles: a Cookbook and Memoir of the British Raj*. Luca Invernizzi Tettoni has lived and worked in Asia since 1973, specializing in photographing a wide range of subjects including food, architecture and gardens.