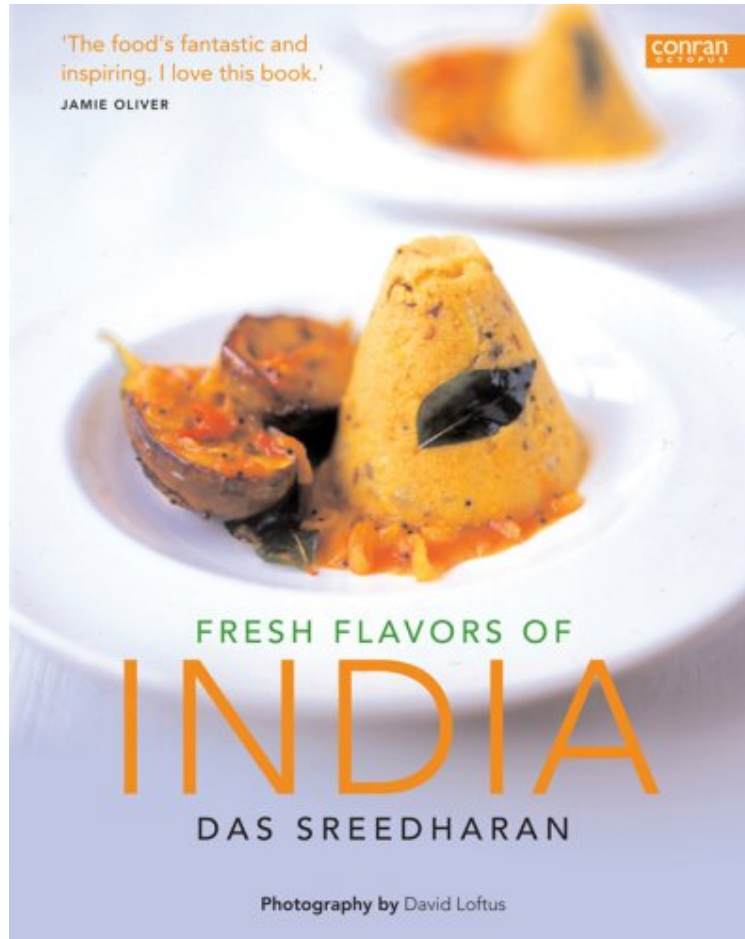


Fresh Flavors of India

Das Sreedharan

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Das Sreedharan : Fresh Flavors of India before purchasing it in order to gage whether or not it would be worth my time, and all praised Fresh Flavors of India:

4 of 4 people found the following review helpful. Buy the book. Make the recipes. Taste real indian food. By Info Freako All I can say is that after eating in his restaurant in London, I fell in love with his style of clean, fresh, vibrant Indian food. It has a lightness and flavor that make the standard British late night curry house seem heavy, staid and exhausted. Of course I wanted to take it with me. The nearest I can get is this book - all the recipes are approachable and the ones I have made have astounded me and my wife. This gave my Indian cooking a better direction than the over spiced fare I made before. If your a fan of Indian food get this and his other book as well. Fantastic. Also look for the books by Vivek Singh from the Cinnamon Club.

Here is Indian food as never before: fresh and healthy ingredients, vibrant flavors, and best of all, simple recipes that anyone can master. Chef and restaurateur Das Sreedharan is at the forefront of contemporary Asian cooking, on a

mission to introduce the world to the light, home-style dishes of his native Kerala. The vegetarian meals he has created excite the taste buds with such flavorful components as chilies, cashew nuts, mangos, ginger, tamarind and cumin. And they're all combined to delicious effect in crisp snacks to serve with piquant chutneys, crisp, refreshing salads, curries made creamy with yogurt and coconut milk, cooling drinks, delicious desserts, and refreshing ices. Beautiful images by top food photographer David Loftus present it all in colorful style.