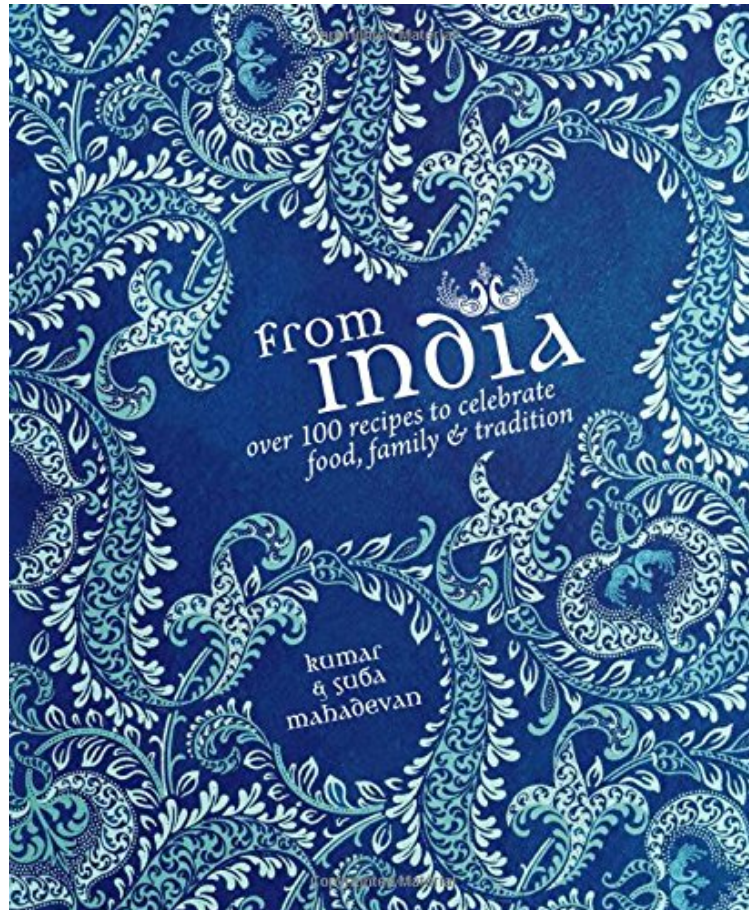


(Ebook pdf) From India: Food, Family Tradition

## From India: Food, Family Tradition

*Kumar Mahadevan, Suba Mahadevan*  
DOC | \*audiobook | ebooks | Download PDF | ePub



DOWNLOAD



READ ONLINE

#1544258 in Books 2015-09-15Original language:EnglishPDF # 1 10.60 x 1.30 x 9.10l, .0 #File Name: 162686523X256 pages | File size: 47.Mb

**Kumar Mahadevan, Suba Mahadevan : From India: Food, Family Tradition** before purchasing it in order to gage whether or not it would be worth my time, and all praised From India: Food, Family Tradition:

2 of 2 people found the following review helpful. Can't get enough of this cookbook. Accessible and delicious.By SROoksCan't get enough of this cookbook. I love Indian food, but in the past when I've tried Indian cookbooks they've been super intimidating, and the food didn't taste nearly as good as takeout. This book has been a game-changer, though. It's loaded with recipes that are really accessible and really delicious. And if you collect a handful of ingredients, you should be able to make pretty much everything in the book. Indian dishes are now our go-to in my household. Oh, and it's a beautiful book, too, always a bonus!3 of 4 people found the following review helpful. A Feast for the Senses!By SandrasKitchenNookMay I just say that this is a beautiful book! The cover is blue padded fabric with a gorgeous design that you just want to drink in. Moving to the inside, it just keeps getting better. A feast for your eyes as well as your palate, "From India" is filled with mesmerizingly beautiful photos both of food, as well as what looks to be family heirlooms. "Vannakkam" means "welcome" in Tamil, and this book welcomes you into the

Mahadevan kitchen and their lives. You are drawn in and part of you wants to drink in the beauty of the book, while the rest of you wants to run for the kitchen and start cooking! I do recommend you pick up a few essential ingredients before you begin cooking out of this book. Items such as green cardamom, ghee, cumin seeds, curry leaves, chili powder (NOT the American version!) and more are used liberally throughout. Very few, if any, recipes can be made with pantry items on hand unless you keep Indian and/or Asian items readily available. Even a simple Pistachio Ice Cream calls for ground cardamom. I would have to say, this is probably my favorite Indian cookbook I've reviewed to date. It is a feast for the senses, inside and out. The recipes are delectable, and easy to follow. If a particular recipe takes a long time or is especially complicated, the author notes that, which is very nice. It would be nice if the recipes had the approximate time needed to execute the dish. While not necessary, it is a help for anyone not used to cooking Indian food to have an idea of how much time they can expect the execution of that dish to take. This really is an amazing book. Give it a try, and take a trip to India with your family tonight from your own kitchen. Happy cooking! I received a copy of this book from Thunder Bay Press for my honest review. All thoughts and opinions are my own. NOTE\*\* I realize this exact review is posted twice. I didn't realize my husband's account was pulled up and it got posted from his account, too. Sorry about that!!

"Vannakkam" is a Tamil saying meaning "welcome," and that's just what this beautiful cookbook does; it welcomes you to a finer level of Indian cuisine. Kumar Mahadevan, the talented chef behind Australia's iconic restaurants Abhi's and Aki's, weaves over 100 recipes with the unique tale of his family's journey from India to Australia. A spicy blend of contemporary food and authentic cooking, *From India* covers seafood dishes such as rava methi machi, vegetarian sides such as gutti venkai koora, and a full lineup of traditional curries, organized according to the tastes: salty, bitter, sour, spicy, and sweet. This flavorful trip, with roots in Ayurvedic principles, will take you from the regional fare of India to the streets of Australia without ever leaving your own kitchen.

About the Author Kumar Mahadevan trained as a chef in Madras and later worked at Bombay's Taj Mahal hotel. He worked in war-torn Iraq before moving to Australia. Kumar and his wife, Suba Mahadaven, opened their first restaurant, Abhi's, in Sydney in 1987 and their second, Aki's, in 2003.