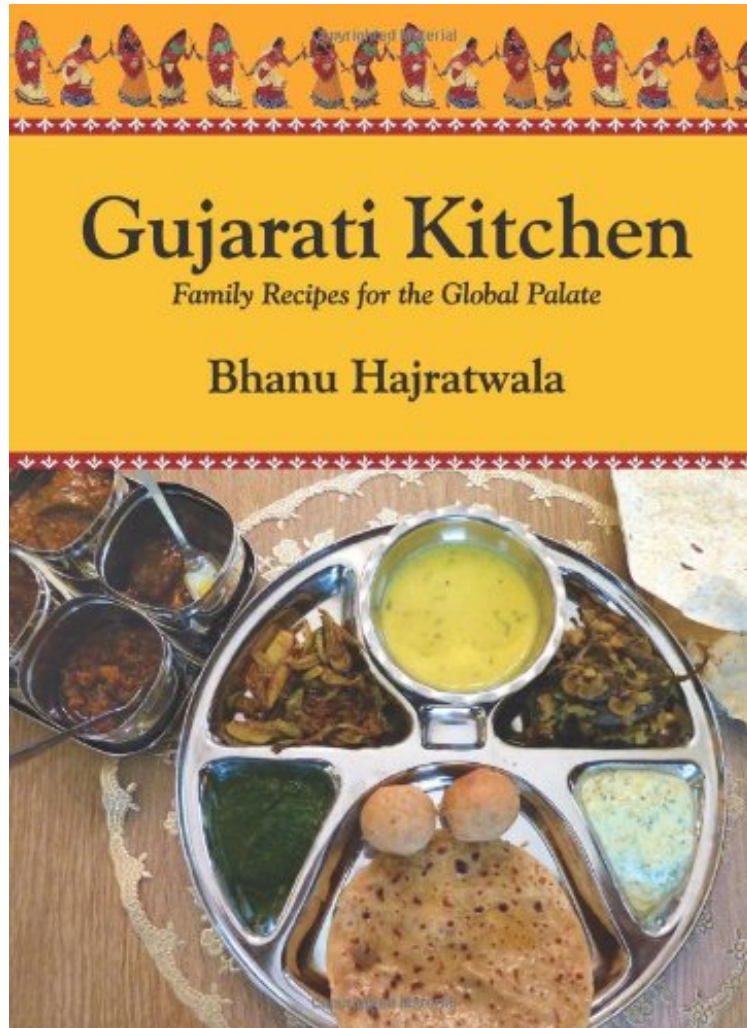


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## Gujarati Kitchen: Family Recipes For The Global Palate

*Bhanu Hajratwala*

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**Bhanu Hajratwala : Gujarati Kitchen: Family Recipes For The Global Palate** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gujarati Kitchen: Family Recipes For The Global Palate:

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review helpful. Gujarati Kitchen is great By R F Grocott Gujarati Kitchen is easy to read, has interesting associated comments and paragraphs. Many of the recipes have components available here.

Gujarati food, known for its exquisite taste, is a secret among Indian foods waiting to be discovered. In Gujarati Kitchen: Family Recipes for the Global Palate, Bhanu Hajratwala brings that secret to life by revealing treasured family recipes. After presenting several easy to make spice blends that can be used in multiple recipes, Gujarati Kitchen gives you step by step instructions for exotic starters like Paturi and Kheema Fataka and savoury vegetarian and non-vegetarian entrees like Oondhiyu, Vaddhoo and Tarande Saucende. Also included are all-time favourites such as Thepla and Khichadi, sweets such as Mohan Thaal, and chutneys, pickles, snacks and drinks. Finally, no meal would be complete without the tantalizing Mukhwaas presented at the end.

About the Author Bhanu Hajratwala, a cook par-excellence, is fondly called the Martha Stewart of Gujarati cooking by her friends and family. Bhanu was raised in a traditional Gujarati family in the Fiji Islands where she developed her initial taste for authentic homemade Gujarati dishes. When she moved to the United States after marriage, she learned to improvise and maintain authentic flavours despite the limited availability of ingredients. Since then, she has compiled several cookbooks for community organizations, recipes for worship during ceremonies and has also conducted cooking demonstrations and classes throughout the US, New Zealand, Fiji, India and Australia.