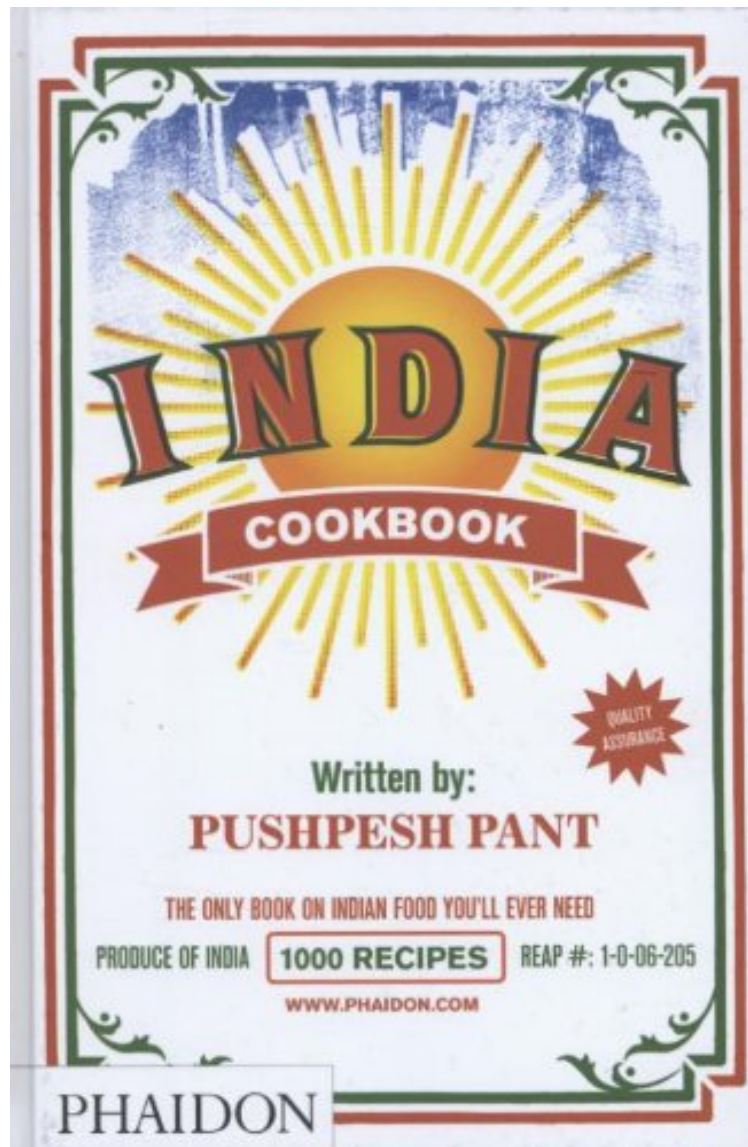


(Pdf free) India: The Cookbook

## India: The Cookbook

*Pushpesh Pant*

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**Pushpesh Pant : India: The Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised India: The Cookbook:

2 of 2 people found the following review helpful. Great cookbook; not for beginners By CJ Only Indian recipe book you'll ever need. However, I would not recommend this for beginners! It assumes a decent level of familiarity with Indian cooking. (I'm Indian; cooking for 10+ years now). The paper it's printed on looks flimsy, but it's not. It's just supposed to look like that. Government forms are usually printed on similar looking paper in India, and it's most likely

trying to mimic that. The "rice bag" it comes in is a nice touch. There are different sections for appetizers, main dishes, desserts, masala mixes, etc. It also mentions the region of India a dish is from. The cook and prep times are pretty accurate, and I haven't seen any typos so far (flipped through most of the main dishes). 2 of 2 people found the following review helpful. Makes my heart happy! By Coffee Lover Just looking through this book at the fabulous photos and the charming multicolored Indian paper, brings me joy. My family and I lived several years in Nepal and I graduated from high school in India. Though an American, I could eat Indian food every day, 7 days a week. Not only am I thrilled to have so many new recipes to try but since I collect Indian and Nepali cookbooks, the very design of the cookbook was enough to hook me and the accompanying rice bag tote was the icing on the cake. I plan to buy more as gifts for my family and friends. I have not come across the glaring deficiencies described in some of the reviews though I understand there have been edits made since the first edition. That being said, if there were not some errors in a book with 1000 recipes, I would be greatly surprised. Though I have at least 30 Indian cookbooks, this promises to be my all time favorite. I just received it today so I will update my review when I have actually tried out some of the recipes though the ones I have read, that I am familiar with, seem spot on. 0 of 0 people found the following review helpful. If you are looking for recipes to satisfy your craving for food you would buy in an ... By k This is a HUGE anthology of very authentic recipes. If you are looking for recipes to satisfy your craving for food you would buy in an Indian restaurant in America, this book is NOT for you

India: The Cookbook is the first comprehensive guide to Indian cooking, with over 1,000 recipes covering every aspect of India's rich and colourful culinary heritage. Unlike many other Indian cookbooks, it is written by an Indian culinary academic and cookbook author who lives and works in Delhi, and the recipes are a true reflection of how traditional dishes are really cooked all over India. They have been carefully edited to ensure that they are simple to follow and achievable in western kitchens, with detailed information about authentic cooking utensils and ingredients. Indian food has been hugely popular in the UK for many years, and the appetite for Indian food shows no sign of diminishing. Now, for the first time, a definitive, wide-ranging and authoritative book on authentic Indian food is available, making it simple to prepare your favourite Indian dishes at home, alongside less well-known dishes such as bataer masalydaar (marinated quails cooked with almonds, chillies and green cardamom), or sambharachi kodi (Goan prawn curry with coconut and tamarind). The comprehensive chapters on breads, pickles, spice pastes and chutneys contain a wide variety of recipes rarely seen in Indian cookbooks, such as bagarkhani roti (a rich sweet bread with raisins, cardamom and poppy seeds) and tamatar ka achar (tomato and mustard-seed pickle). India: The Cookbook is the only book on Indian food you'll ever need.

From Publishers Weekly Starred . With a quarter-century of culinary study and travel under his belt, this professor-cum-Indian food scholar offers up a mammoth work that encompasses every region of the country and provides 1,000 recipes. Fifteen pages of the introduction are given over to the 10 major culinary food locales of India, and it makes for an enlightening read. We learn, for instance, that the cuisine of Kashmir is influenced by central Asia and Tibet, while Bengal is big on sweetmeats and fish curries. Nicely labeled color photos adorn each of the nine food chapters, highlighting various snacks, entrees, breads, and desserts. However, the presentation of the recipes is another matter. Comprehensive to a fault, but with no commentary and all the welcoming charm of an auto parts catalogue, most are presented two to a page with boilerplate listings of origin, cooking time, ingredient list, and basic directions. For fanatics, some dishes require more than two dozen ingredients, such as the chicken pulao made with ghee and full of onions and chilis. Simpler options run the gamut from lamb in milk sauce to fried spicy carrots. A glossary and brief resource directory are much welcomed, and a short chapter of signature dishes from 11 Indian guest chefs from around the world provides a nice coda to the work. (Nov.) (c) Copyright PWxyz, LLC. All rights reserved.

"beautifully-designed... indispensable information on ingredients and equipment... manages to make even the most exotic and esoteric regional recipes accessible with straightforward methods and plain language" —Good Things About the Author Pushpesh Pant was born in Nainital, northern India, and is now a professor at the Jawaharlal Nehru University in New Delhi. A regular recipe columnist and author of many cookbooks in India, he has spent two decades collecting authentic family recipes from all over the subcontinent, which have been carefully edited, tested and collated to produce a remarkable collection documenting the rich diversity of Indian cuisine.