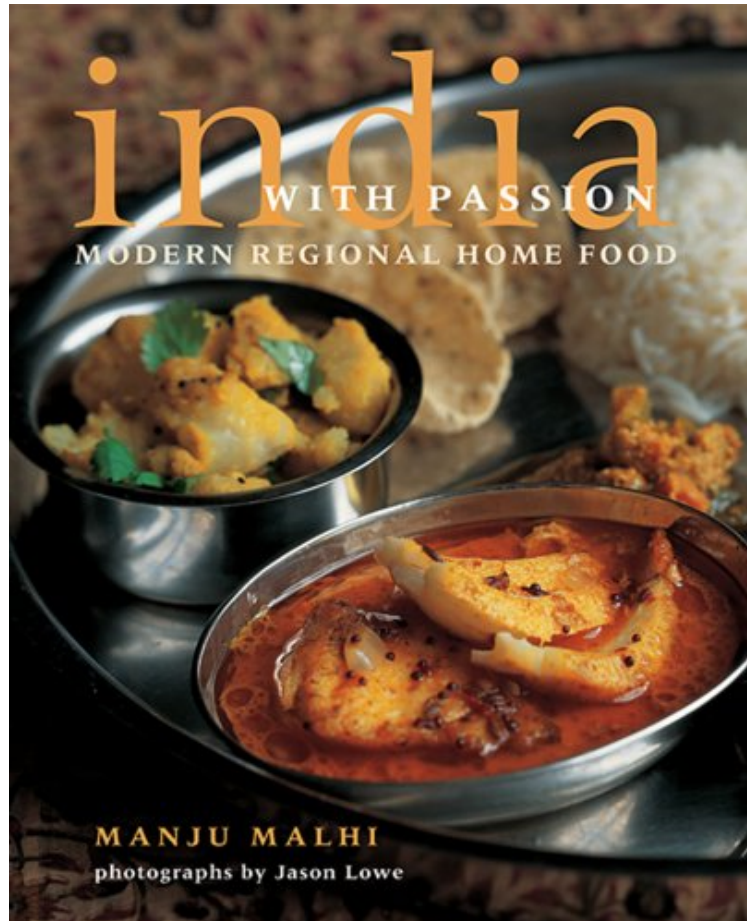


[Read free ebook] India with Passion: Modern Regional Home Food

India with Passion: Modern Regional Home Food

Manju Malhi

*audiobook / *ebooks / Download PDF / ePub / DOC*



DOWNLOAD



READ ONLINE

#3115297 in Books Interlink Publishing Group 2005-09-01 Original language: English PDF # 1 10.27 x 1.06 x 8.171, 2.45 #File Name: 1566566096256 pages | File size: 36.Mb

Manju Malhi : India with Passion: Modern Regional Home Food before purchasing it in order to gage whether or not it would be worth my time, and all praised India with Passion: Modern Regional Home Food:

0 of 0 people found the following review helpful. Delicious dishes, lovely photographs By Kvothe Takes the guesswork out of cooking Indian food, which has always eluded me. The book is divided into the different cuisines of the north, south, east, and west; each contains a few pages explaining the ingredients, spices, meats, veggies, and cooking techniques of the various regions of India, then delves into the region's specialty recipes. Everything I've made so far out of here has been delicious, and the photography is beautiful. The one thing I still have yet to try is the tandoori chicken....gotta clean out my oven before I attempt that. The one drawback to this cookbook is that most of the recipes contain spices you won't readily find in your local Safeway. I spent a pretty penny getting the amchoor (dried mango) powder, garam masala, nigella seeds, black cardamom, and other hallmarks of Indian cuisine off of . But once you have these spices, you'll be set for a while, and the dishes really do taste much better if you use the real stuff rather than substitutions. 0 of 3 people found the following review helpful. Author doesnt have any idea about south indian

cuisine. By the way, I am a South Indian (Keralite) and I found the recipes given by the author are not at all authentic. For example:

1. Drumsticks are an integral part of avial preparation, which she missed out.
2. Keralites' consumption of fish is at par with the Oriyas and Bengalis, leaving out only a few Brahmins.
3. The book mentions "India's best cardamom and pepper are produced in Bangalore" (Page 98). This is completely wrong. These are just a few points I remember.

Only one good thing about the book is the quality of photos. North Indian recipes are also good. The author should have done a more detailed research on South Indian cuisine.

1 of 5 people found the following review helpful. Love the narration!

By Anushree Shetty: I was looking up some Indian cook books in the library and that is how I found this book. The narration and layout is fantastic. Haven't tried out any of the recipes yet, but from the looks of it I know they will turn out well. Will update the review once I try out a couple of recipes.

The regions of India have long enjoyed different styles of food, using different ingredients and cooking techniques--and this is never more apparent than in the country's home kitchens. There are the

About the Author: Manju Malhi is renowned for her simple approach to Indian cooking. She has written several cookbooks and she presents her own television show called *Simply Indian*. Manju developed her passion for Indian cooking from watching her parents cook as a child, and refined her skills while studying in Bombay for four years.