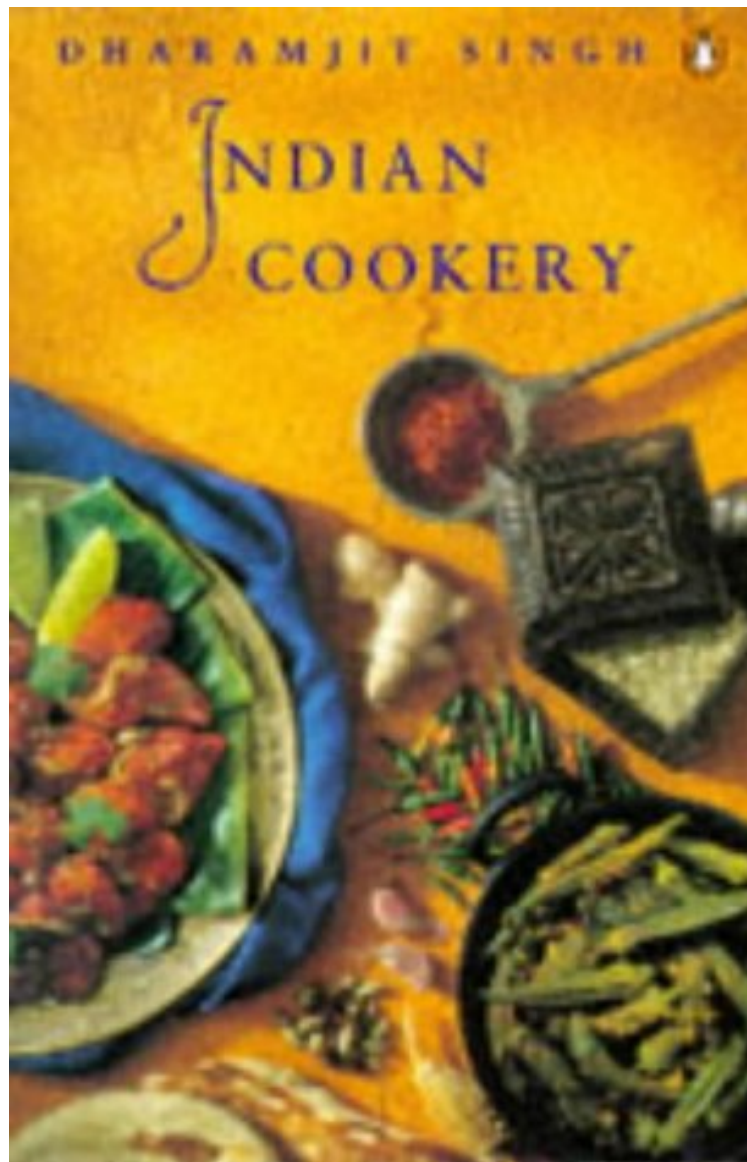


(Mobile library) Indian Cookery (Penguin handbooks)

## Indian Cookery (Penguin handbooks)

*Dharamjit Singh*

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



DOWNLOAD



+

READ ONLINE

#1625973 in Books 1970-07-30 1970-07-01Ingredients: Example IngredientsOriginal language:EnglishPDF  
# 1 5.00 x 1.00 x 7.00l, .0 #File Name: 0140461418272 pages | File size: 73.Mb

**Dharamjit Singh : Indian Cookery (Penguin handbooks)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Indian Cookery (Penguin handbooks):

0 of 0 people found the following review helpful. Five StarsBy Susan RyanVery helpful book. Instructs on the classic way food is prepared in an Indian home kitchen.0 of 0 people found the following review helpful. Good bookBy Steve and/or Carol CrooksSome of the ingredients are a bit obscure and some understanding of what to substitute is pretty necessary. Terminology is also an area requiring some "advanced" understanding. By and large it's a pretty fair

reference to authentic Indian recipes. 6 of 6 people found the following review helpful. ... only agree with earlier reviewers - this is a wonderful book. Follow the recipes faithfully. By John E. Burchard I can only agree with earlier reviewers - this is a wonderful book. Follow the recipes faithfully, and wonders will result. There is an earlier book by the same author - "Classic Cooking from India", Houghton Mifflin 1956. A different book, really. A "simplified" version for the American readership, maybe, but again, follow the recipes and you will be amazed. The Penguin version is dead serious. The American one is quite different - a different book, really - and full of the most delightful anecdotes. Those alone are worth the price of the book (both versions are available on the used book market). I can't resist a further anecdote. Arriving in Saudi Arabia as an environmental consultant, I moved as soon as possible from the company camp into the local Arab town and an Arab house (infinitely more comfortable). We (both of us worked) hired an Indian "houseboy". We were told "he cleans, does laundry, etc., but he does not cook." OK. In due course I went down to the local open air market and bought the spices, etc., that I thought I needed for my Punjabi cooking. Next day before I went to work John arrived and started to clean the kitchen. He opened the cupboard where I had stowed my purchases - and he froze. After a couple of minutes he quietly closed the cupboard, with a faint grin on his face. When I got home that evening there was a small pot on the stove. It proved to contain a delicious South Indian fish dish. Turned out John was a master cook, who just didn't like casting pearls before (Anglo) swine (OK, unappreciative folks of whatever culture). From him I learned a great deal about the wonderful South Indian fish cuisine. This on the coast of the Persian/Arabian Gulf, home of wonderful fish and fisheries, to which as the local marine biologist I had more than full access . . .

A guide to traditional Indian cookery. The author describes the background to Indian cookery and explains the techniques - from sauce making to the preparation of bread - necessary to recreate some of the world's most aromatic dishes.