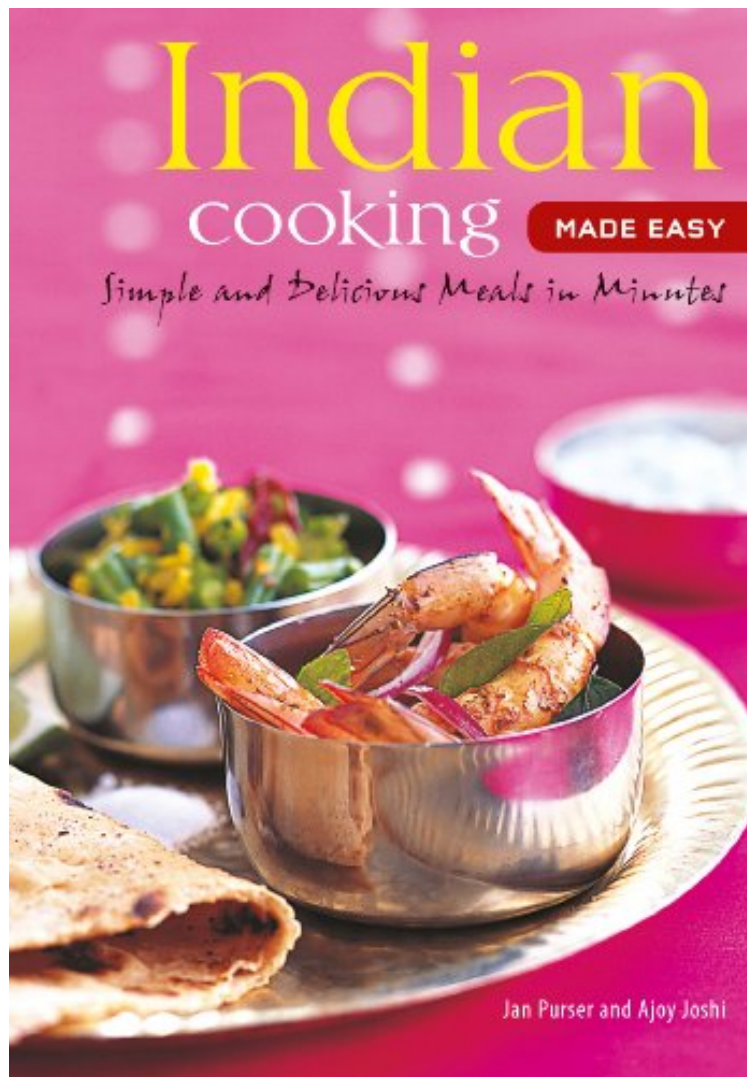


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## Indian Cooking Made Easy: Simple Authentic Indian Meals in Minutes [Indian Cookbook, Over 60 Recipes] (Learn to Cook Series)

Jan Purser, Ajoy Joshi

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Jan Purser, Ajoy Joshi : Indian Cooking Made Easy: Simple Authentic Indian Meals in Minutes [Indian Cookbook, Over 60 Recipes] (Learn to Cook Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Indian Cooking Made Easy: Simple Authentic Indian Meals in Minutes [Indian Cookbook, Over 60 Recipes] (Learn to Cook Series):

Learn to cook all your favorite Indian foods with this beautifully illustrated and easy-to-follow Indian cookbook. *Indian Cooking Made Easy* presents a collection of authentic, yet easy-to-prepare dishes from all over India—from tasty appetizers and snacks to vegetarian entrees to traditional chicken and lamb dishes. Ranging from the basic spice mixes that give Indian cooking its distinctive flavors and aroma, to crisp and light dosai from southern India, to the creamy homemade ice cream called kulfi, the dishes are superb either on their own, or when served together as a traditional thali-style meal. Recipes for chappatis, paratha, yogurt-based raitas, pickles and chutneys, are also included, which will complement any Indian meal. With its beautiful photographs and easy-to-follow recipes, *Indian Cooking Made Easy* explores the history and influences of classic Indian cuisine, demystifies traditional equipment and ingredients, and provides all the essentials required for fabulous Indian home cooking. Delicious Indian recipes include: Fresh Coconut Chutney Beef Vindaloo Masala Lamb Chops Chicken Tomato Curry Chappati Crispy Fried Shrimp Spicy Portuguese Shrimp Three Lentil Stew Pumpkin Balls Homemade Paneer Cheese Masala Dosai. Even beginner chefs will be able to easily follow the recipes and flavors in this book. Cooking Indian food, like any other great cuisine, is a celebration of life. Preparing the food is as much of an experience as eating it!

**About the Author** Jan Purser is a nutrition editor and consultant, remedial therapist, meditation teacher and freelance writer. Ajoy Joshi lives in Sydney, Australia, and is the chef and co-owner of Nilgiri's Restaurant and Nilgiri's@Home.