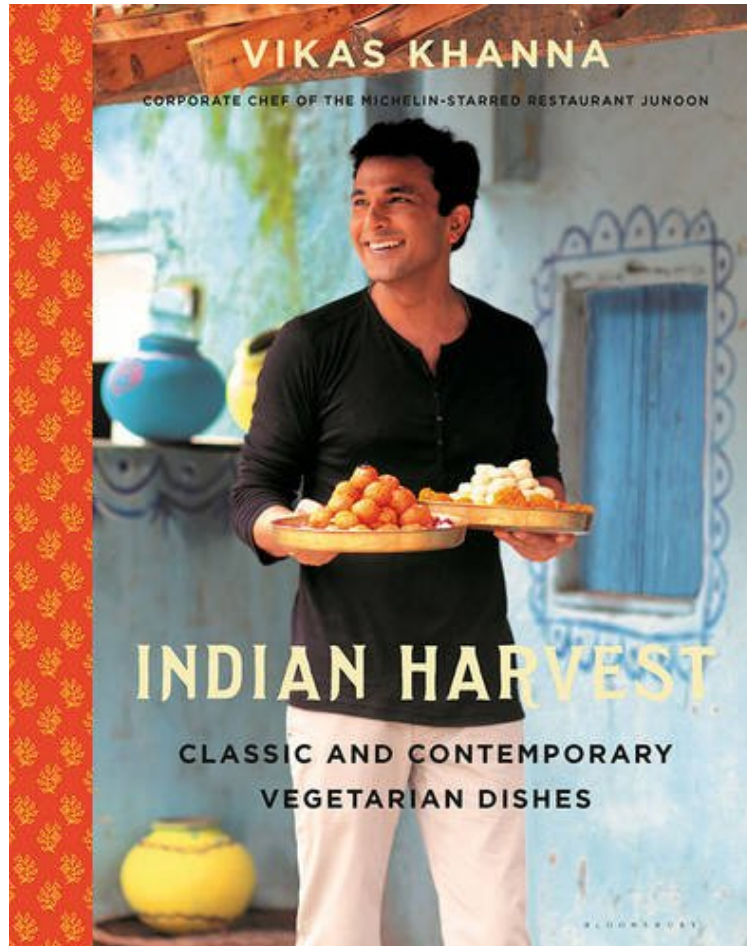


(Mobile ebook) Indian Harvest: Classic and Contemporary Vegetarian Dishes

Indian Harvest: Classic and Contemporary Vegetarian Dishes

Vikas Khanna

DOC | *audiobook | ebooks | Download PDF | ePub



[Download](#)

[Read Online](#)

#338844 in Books 2015-10-13 2015-10-13 Original language: English PDF # 1 253.49 x 33.53 x 7.741, 1.00
#File Name: 163286200X416 pages | File size: 32.Mb

Vikas Khanna : Indian Harvest: Classic and Contemporary Vegetarian Dishes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Indian Harvest: Classic and Contemporary Vegetarian Dishes:

2 of 2 people found the following review helpful. A Good buy for sureBy CustomerA Good buy for sure .. Met the author - chef Khanna last week at a cooking event and was impressed by the talk he gave us. My husband and I love indian food but there are no good places for it near us.Chef's demo made the whole process so much more simple. For the first time wasn't afraid to try some spices which were easily available at the Indian marketGot off to a rocky start. I burnt the cumin (oops).. Threw that and restarted fresh, it was better second time round and then followed the steps . (Must say recipes are easy to follow)There are some real nice combinations - crispy spinach raita with pomegranate and wheat berry pilaf with edamameWas great with chilli- garlic roasted cabbage- delectios !!1 of 1 people found the following review helpful. Awesome bookBy Gayathri PriyaA very modern approach to Indian cooking. Some recipes

are complex, but they are worth it. 0 of 0 people found the following review helpful. Five Stars By K.P. Dunn fantastic book!

One of Vikas Khanna's favorite places in the world growing up was the garden he and his grandmother planted at their home in Amritsar, India. He would rush home from school to tend to the aromatic basil and cardamom, tomatoes, peas, and squash. His intimate knowledge of spices and produce would guide him on his journey to become the Michelin-starred chef at one of New York's most highly regarded Indian restaurants, Junoon. And this knowledge of nature's bounty and its seasons informs his inspiring and beautiful cookbook, in which vegetables are the star ingredients. Vegetables have always been integral to Indian cuisine, and Khanna's dishes expertly showcase their natural goodness, their flavor and color and hidden nuances. Khanna brings together traditional recipes, handed down over generations, alongside exciting new ones--for soups, salads, and starters; main courses; rice dishes and lentil dishes; breads; condiments; desserts; and drinks. Though the flavors are complex, the recipes are written to be simple and inviting, to encourage seasonal substitutions and experimentation. Vikas Khanna's love of food and culture, his enthusiasm and warm hospitality shines on every page. Bursting with 125 recipes and more than 200 color photographs from Michael Swamy and Khanna himself, *Indian Harvest* opens a new world of inspiration to vegetarians and omnivores alike.

"Vikas Khanna is one such chef whose distinctive combination of ingredients and techniques creates dishes which reflect his passion for purity and a commitment to his roots." ?Deepak Chopra "Getting noticed in a market flooded with Indian cookbooks is difficult, but Vikas Khanna, corporate chef at Michelin-starred Junoon in New York City, might have just hit on what it takes. *Indian Harvest: Classic and Contemporary Vegetarian Dishes* celebrates vegetarianism, fusion cooking, and eastern philosophy and spiritualism . . . The photos evoke a slowly disappearing India . . . *Indian Harvest* comes at the right time, when cooks are seeking new flavors and the world is becoming smaller." ?Boston Globe "A stunning cookbook that offers an inspiring combination of traditional recipes and modern adaptations . . . Though the flavors are complex, the recipes are written to be simple and inviting, to encourage seasonal substitutions and experimentation. Khanna's love of food and culture as well as his enthusiasm and warm hospitality shines on every page, and his book opens a new world of inspiration to vegetarians and omnivores alike." ?Examiner.com "There's no better place in town for classical Indian cooking." ?Adam Platt, NEW YORK MAGAZINE on Junoon (Named one of Ten Best New Restaurants of 2011, and one of The Platt 101: NYC's Best Restaurants) "[A competitor] for a place in the upper castes of the city's Indian fine-dining scene . . . A very nice place to spend a few hours, dressed and dining and drinking well." ?Sam Sifton, THE NEW YORK TIMES on Junoon (awarded two stars) About the Author Vikas Khanna was born and raised in Amritsar, India, and studied at the Culinary Institute of America and Le Cordon Bleu. He is the host of *MasterChef India* and has been a guest chef on *The Martha Stewart Show*, a consultant chef on *Kitchen Nightmares*, and a judge on *Throwdown!* with Bobby Flay and *Hell's Kitchen*. He was a 2014 finalist for the James Beard Book Award for his book *Return to the Rivers*, and his Flatiron restaurant, Junoon, has been awarded a Michelin star. Khanna lives in New York.