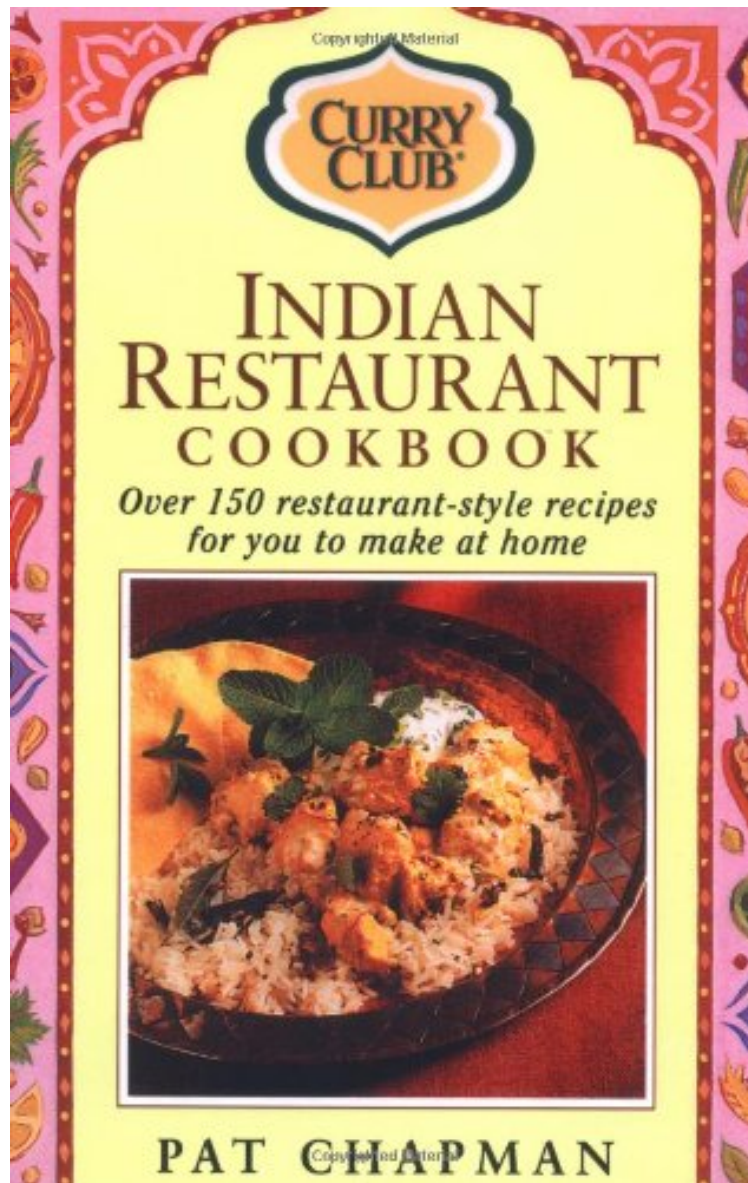


[Read now] Indian Restaurant Cook Book: Over 150 Restaurant-style Recipes

## Indian Restaurant Cook Book: Over 150 Restaurant-style Recipes

Pat Chapman

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**Pat Chapman : Indian Restaurant Cook Book: Over 150 Restaurant-style Recipes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Indian Restaurant Cook Book: Over 150 Restaurant-style Recipes:

1 of 1 people found the following review helpful. Curry Club??... Restaurant meals...By TolkienFanAs I have mentioned elsewhere, I am currently on a quest to learn more about the history and cooking of Indian and sub-

continent cuisine. I purchased five different books and have now been through four of the five. When I say "been through", I mean I have read through them, digested them, made notes, marked pages, and made decisions about which recipes I should try. I have then prepared some of the dishes and evaluated them according to my own, admittedly sparse, knowledge and compared them to some dishes that I believe are real winners. In doing so, I have found some books to be lacking in real depth and others to be lacking in topic information. This book is not lacking in either of those areas. However.... this does not mean that the book is "perfect" or that you should rush out and purchase it. There are some things that could be better in my opinion and there some points made that tend to be a bit "arguable". But overall I found it to be a good book and a decent primer on Indian food and technique. The main drawback to the book is the complete lack of photo images. The book has NO photographs at all. This really detracts from the overall impression, as food should be enjoyed by your eyes before it is enjoyed by your palate. I can find no real reason for modern books to lack good photography, except possibly for reference material..... enough said. What this book does well however, is lead the reader through "the process" and impart a good bit of general knowledge. The first twenty pages or so are informational in nature. Lots of good information dealing mostly with background about flavors, spices, ingredients, measures, and techniques. Following that is a section on "Basic Cooking Techniques" which contains some very useful information on spice mixtures (masalas.), spice preparation, marinating, stocks, and "gravies". Some of the terms will be a little strange if you are an American (this is a BRITISH publication..), but should not be a barrier at all. At the back of the book resides a couple of short appendices, a glossary, and a subject index. The Glossary and the Index are particularly well done... and no book should be without an Index, so points won for including a good one. In the middle of the book are the recipes. They are divided into sections each with a short introductory passage that explains a little about the section contents. There are ten sections starting with "Useful Information" and ending with "Sweets, Desserts, and Beverages". In between are sections on Soups, three different Curries, Barbecues, Lentils Rice and Bread, Accompaniments, and Basic Cooking Techniques. The sections are well thought out and presented (except for the afore-mentioned lack of photos..) Within each section are the individual recipes. The most important of them have a text introduction that gives a bit of background or other information about the specific recipe. Here are a couple of those introductory statements that I found interesting. (Passages quoted here for review purposes only...) Title: "PHALL" "The Hottest Curry of All" "This curry is an incendiary hot recipe for the fire eaters only - it must not be eaten by the unsuspecting. It is a very hot curry indeed, producing an attractive red sauce. Serve with plain rice, and, if you dare, chilli pickle and fresh chilli chutney..." Title: "Koya Gobhi Mattar" "White Curry" "This dish is nice and spicy, yet the sauce is white. Try it as a very attractive accompaniment or as a vegetarian main meal." All in all, I found the information and the recipes to be well done and worth while. There are some areas that could use some expanding maybe ... but that is only MY opinion. Of course, since this is my review, I guess I am expected to voice my opinion. So, four stars for a nicely done book from Britain. I would like to know more about the "Curry Club" because they apparently have been around for a while and have multiple books published in Britain. I think I will try to look them up and maybe pick up a couple more of the books... If this one had some accompanying photographs it would get five stars. Try it, I think you will like it.

0 of 0 people found the following review helpful. very good indian cookbook By Frog I love cooking indian dishes. This book is a great place to start, as instructions are reduced to the max, the list of ingredients and steps are very well structured, and the outcome is delicious (check out the chicken vindaloo).

0 of 1 people found the following review helpful. Indian restaurant Cookbook By Tsippy I did not find this to be an exciting cookbook. I was interested in a more creative approach to Indian cooking.

This cookbook features all the most popular dishes to be found in Indian restaurants. In over 150 recipes, the author unravels the mysteries of spices, and introduces the reader to the subtleties and delights of Indian cookery, ranging from the basics through to regional variations.