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## Ismail Merchant's Passionate Meals: The New Indian Cuisine for Fearless Cooks and Adventurous Eaters

*Ismail Merchant*

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#893176 in Books Hyperion 1994-05-19Ingredients: Example IngredientsOriginal language:EnglishPDF # 1  
9.50 x 1.25 x 7.381, #File Name: 0786860154312 pages | File size: 36.Mb

**Ismail Merchant : Ismail Merchant's Passionate Meals: The New Indian Cuisine for Fearless Cooks and Adventurous Eaters** before purchasing it in order to gage whether or not it would be worth my time, and all praised Ismail Merchant's Passionate Meals: The New Indian Cuisine for Fearless Cooks and Adventurous Eaters:

0 of 0 people found the following review helpful. Favorite Cookbook EverBy Toni JeanMy favorite cookbook EVER. I make so many meals from this, and I have favorites i make again and again. I do use a trick from Manjula's Kitchen (she is WONDERFUL) and thicken / stabilize yogurt sauces with chickpea flour. I have bought many copies of this to give away, and have tattered mine to pieces (holding one pure one back for myself.) Last night I did the spinach, moong dal and tomatoes. Earlier this week, Yogurt chicken I. The yogurt shrimp are also fabulous! the Coriander chicken i make with rice noodles (and i don't skin the chicken so the noodles soak up all that schmaltz!) The aloo gobi (Potato and Cauliflower) is WONDERFUL -- also made it with sweet potatoes. Baked chicken livers -- i double the spices and yogurt sauce and serve on spaghetti. Etc, etc etc. :)1 of 1 people found the following review helpful. Replaced my missing copy and recruited a new enthusiastBy k8I first bought this book over a decade ago and used it often. It appealed not only to the Indian food enthusiast in me, but also to my love of Merchant Ivory films, especially Room with a View and Howard's End. The first time I cooked several items for friends, they raved, but my reply was,

"I just followed the recipes!" I loaned, lost or misplaced my original but have always sought to find or replace it. Recently my boyfriend made a complicated lentil dish he found online but wasn't very good. I promptly ordered this book and after the initial sting of rejection, he promptly adopted it and has now fallen in love with Aftari Aloo (fasting day potatoes). Simple and delicious! 0 of 0 people found the following review helpful. A good intro for people starting their journey into Indian cooking. Never mind that this book is a bit old. His recipes are delicious. They are very easy to follow, and the time estimates are spot on. A lot of these are the same recipes from his book "Indian cooking" so a person may not need both. Be careful with his sister Sherbanu's recipe's, though, some are super salty. I have lots of Indian cookbooks and this is one that lives in the kitchen.

In his second cookbook, a successful motion picture producer offers a selection of delicious easy-to-prepare dishes, both traditional and non-traditional, from his native India, including chutneys, salads, appetizers, fish, poultry, and desserts.

From Publishers Weekly Merchant, best known for the films he makes with partner James Ivory, presents more than 200 innovative Indian recipes, many considerably less labor-intensive than traditional Indian fare. Copyright 1995 Reed Business Information, Inc. From Library Journal Merchant is not only a talented film producer (with director James Ivory) but a talented-and passionate-cook. His previous book, Ismail Merchant's Indian Cuisine (LJ 8/86), is still highly regarded, and now he has gathered more of his favorite recipes, innovative and mostly quick Indian dishes for friends and family. Some of the names may sound familiar, but Merchant, a natural in the kitchen, likes to improvise, and so these really are personal recipes, accompanied by a personable and inviting text. A number of Indian cookbooks have appeared in recent months; this one is particularly recommended. Copyright 1994 Reed Business Information, Inc. From Booklist In his second culinary collection, award-winning film producer Merchant (A Room with a View, Howards End, et al.) offers a true medley of cuisines, flavored with some distinctly Indian tastes. Although all Merchant's recipes are named in his native tongue, it's hard to believe that ginger-broccoli soup, tarragon-walnut salad, and cacciatore chicken, among others, have much in common with the land of dals and curries. His contribution to cooking lore and bookshelves (apart from his professional stature) is simplicity; few of his more than 200 recipes are longer than one page, and with some of the more exotic ingredients stocked in the pantry, most are fairly easy to follow. His enthusiasm for cooking is contagious. Barbara Jacobs