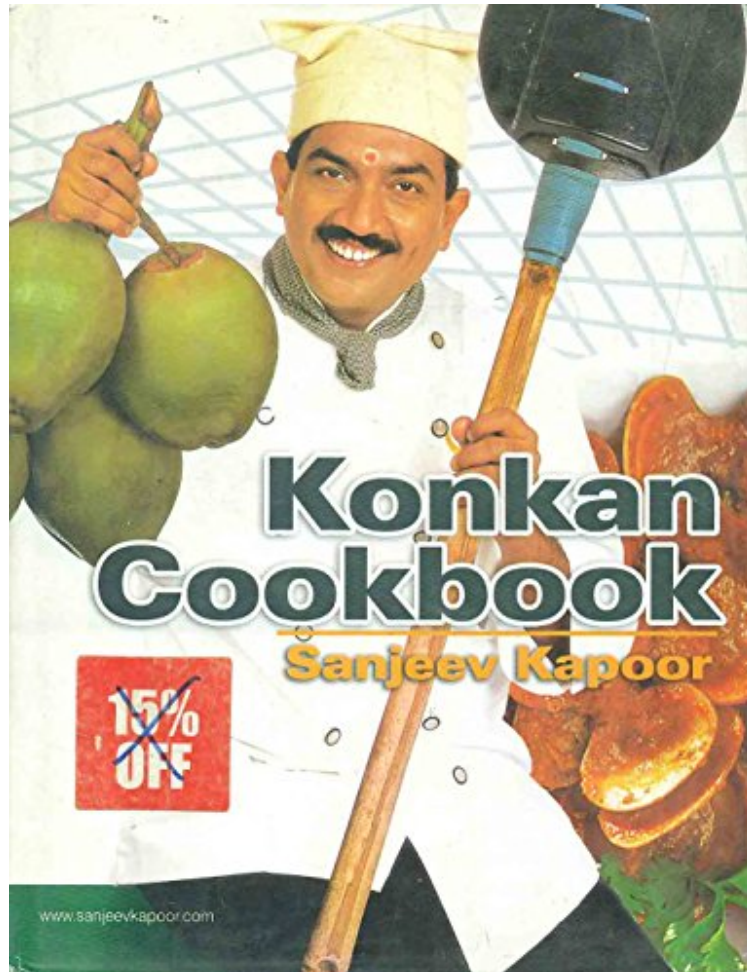


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Konkan Cookbook

Sanjeev Kapoor

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Sanjeev Kapoor : Konkan Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Konkan Cookbook:

0 of 0 people found the following review helpful. The recipes are fantastic and easy to makeBy Ernest M. TurnerThis is Sanjeev Kapoor..What more can you say. The recipes are fantastic and easy to make, though you may have a little trouble finding some of the ingredients that Indians use around the Malabar Coast.1 of 3 people found the following review helpful. Loved the recipes!By Felicity MorganI tried quite a few recipes from this cookbook and almost all of them turned out quite well. The family was happy and liked the new cuisine.

Sail down the Konkan coast with Master Chef Sanjeev Kapoor on a gastronomical adventure as he glides on crystal blue waters, past shimmering golden sands and brooding forts, the salt sea air thick with legendary exploits of heroes long gone. A proud land so rich in history and nature s bounty is bound to have a cuisine that is as glorious and

exciting. Konkani food has slowly been gaining in popularity with specialty restaurants catering to a devoted following for this distinct cuisine. Master Chef Sanjeev Kapoor, who is a strong proponent of home cooking now makes the most well kept secrets of the traditional recipes accessible to everyone in the Konkani Cookbook. Written in his characteristic simple and logical format, he helps you find the right ingredients and tips for authentic results. The dishes cover the traditional fare of Malwan, Goa and Mangalore. In the book he casts his net far and wide, from Maharashtra down to Goa and Karnataka, and comes up with a catch that will astonish and delight any food lover. Watch your food repertoire undergo a flavoursome sea change with the sourness of kokum and the aroma of triphal. Sip Solkadhi for the soul. Try the crisp Bombil fry, Prawn Ghassi or the Chicken Xacuti. There is enough fare for the vegetarians also with dishes like Stuffed Brinjals (Bharli Vangi) and Potatoes in Spicy Manglorean Gravy (Batata Humman), or the Gram Consomme (Kulitcha Saar). Round off the meal with a sweet Chana Dal Kheer (Madgane) or Moong Dal Fudge (Moogori). All recipes given in the Book serve four people. All the recipes are traditional recipes for contemporary lifestyles, written with the precision and clarity that has made Chef Kapoor the most famous spokesman for Indian food today. So come aboard the Konkani adventure as the master explorer of Indian cuisine opens up the treasure chest of yet another region of this rich continent.

About the Author Sanjeev Kapoor is the most celebrated face of Indian food today, his passion for Indian cuisine translating into success with every new venture, dominating every global medium. He started his career in the hospitality industry with a diploma in Hotel Management, Catering and Nutrition. Along the way he has collected several awards, which includes the Best Executive Chef of India, and the Mercury Gold Award by Inter Flight Catering Association. He was instrumental in getting Indian Airlines the Mercury Silver Award in recognition of the on-board food festival he designed for them. He has the longest running and highly rated cookery show Khana Khazana on Zee TV which is being aired ever since its launch in 1993, and has been awarded the Best Cookery Show by the Indian Television Academy for four consecutive years in a row. He is by far the biggest selling author in Indian publishing today. His first book Khazana of Indian Recipes, published by Popular Prakashan has sold more than a million copies and is now in its 12th reprint. His other books like Khazana of Healthy Tasty Recipes; Low Calorie Vegetarian Cookbook; Any Time Temptations; Best of Chinese Cooking, Microwave Cooking Made Easy, and Simply Indian too have been best sellers. He lends his franchise to many up-market fine dining restaurants within and outside India like Al Nasr Leisureland, Dubai, Grain of Salt, Kolkatta and the Yellow Chilli chain in Ludhiana, Jalandhar, Amritsar, Delhi, Noida, and Panchkula. He has already launched one CD-ROM on Indian cookery and will soon come out with another titled Ode to Indian Food, which has over 124 recipes. He has also ventured into FMCG (fast moving consumer goods), with a wide range of blended masalas and pickles under the brand name of Sanjeev Kapoor's Khazana. If Indian cuisine has earned a pride of place internationally, it is because peop