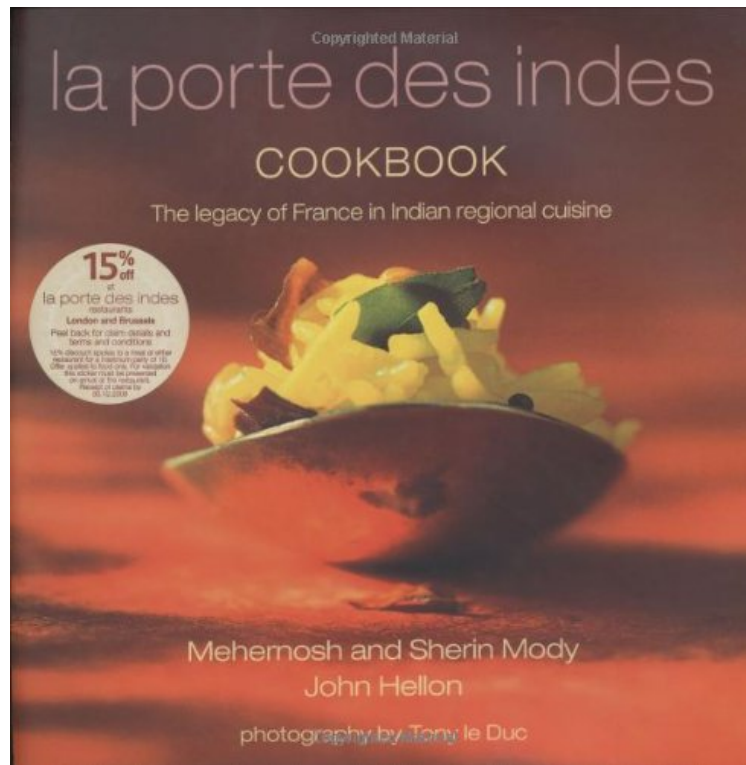


(Download pdf ebook) La Porte Des Indes Cookbook

La Porte Des Indes Cookbook

Mehernosh Mody, Sherin Mody, John Hellon
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#1086018 in Books Pavilion Books 2005-05-01Ingredients: Example IngredientsOriginal
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Mehernosh Mody, Sherin Mody, John Hellon : La Porte Des Indes Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised La Porte Des Indes Cookbook:

6 of 7 people found the following review helpful. Transform your Indian adventure with this bookBy StardazerImagine a twist on traditional Indian faire, namely one with a resounding French influence. I was so taken by the outstanding cuisine of this London restaurant that describes itself as "Indian Cuisine with a Difference" I pined for their cookbook. My five year wait is over. Is it ever impressive!! I had never dreamed that I could create credible tandoori grilled salmon or prawns on my own outdoor grill at home by following the recipes described in the cookbook. The grilled prawns are such an absolute knock out that unsuspecting dinner guests who instinctively must reach for cocktail sauce find themselves instead reaching for yet another grilled prawn! The green fish curry made with monkfish, with its novel presentation, was another succulent dish expertly nailed.Tadka Dal (tempered yellow lentils) and Yellow Lentil Soup are other dishes prepared that our guests readily savor. They also made delightful autumn themed additions to our table, what with the blend of yellows, reds and greens.Mehermosh and Sherin Mody have compiled an exquisite work that is easy to follow and even includes recipes for a number of delectable chutneys and sauces that greatly complement certain foods. Many superb photographs visually accompany dozens of recipes. They sent me scurrying to my local Indian spice shop to round out my spice cabinet. And, I now keep on hand lots of fresh garlic!Whether one's experience level with Indian cuisine is novice or sophisticated, one will find the cookbook easy to follow and informing. For me, it was well worth the wait. For my friends who cook, well, let's just say they

have tasted their way into ordering their own copy of the La Porte des Indes Cookbook! 0 of 0 people found the following review helpful. My favorite Indian cook book By Sramana Mitra Love the scallops with the saffron sauce, and a whole host of other recipes in the book. I am very interested in the French influenced Indian cuisine, so this is a perfect starting point. 0 of 0 people found the following review helpful. Good concept, not well executed By Kristin Arychuk I have spent some time in Pondicherry, and was interested by the description of the book. Not a very well organized book, the photos look quite dated. I would not recommend this book.

Part of the Blue Elephant Group, the acclaimed La Porte des Indes restaurants in London and Brussels offer a unique style of Indian cookery inspired by the French creole cuisine of Pondichery and other former French trading posts in Southern India. Dishes such as Demoiselles de Pondichery (scallops in a saffron sauce), Magret de Canard Pulivar (roasted duck breasts in a banana leaf parcel) and Riz au Lait de Rose (crushed basmati rice and clotted cream milk pudding) blend French and Indian ingredients and flavours in a delicious way. The historical theme is continued in the design of the restaurants, where elegant palms, moghul waterfalls and antique carvings and paintings evoke the atmosphere of French-colonial India. La Porte des Indes Cookbook presents the very best recipes from the restaurants, including many of these original 'fusion' dishes as well as other regional specialities from across the subcontinent. Introductory chapters cover the ingredients and equipment used in Indian cooking, as well as Indian teas and suitable wines to drink. These are followed by over 80 recipes for hors d'oeuvres, soups, fish and seafood, meat and poultry, seafood, vegetables, rice and bread,

From Publishers Weekly Though the close-up photographs of tandoori grilled prawns and a chef holding a skewer of seven large eggplants are both beautiful and amusing, cooks won't be laughing after they've spent hours making mushy and bland Smoked Aubergine Crush (Rougail D'Aubergine) or incendiary and acidic Bombay Style Potatoes (Bombay Aloo). The premise seems promising: the book is based on the award-winning London restaurant of the same name where the food is inspired by French Creole pockets in India's regional cuisine. Hence, Tandoori Foie Gras. Sounds stimulating, but these recipes are better suited to restaurant than home cooking. The deep fryer dominates the hors d'oeuvres chapter; a live coal is recommended to smoke the foie gras. Many recipes use components that need to be prepared ahead of time (there are no cooking time estimates included with the recipes), like boiled onion sauce in the recipe for the sour cilantro-based Green Fish Curry (Nilgiri Machi)-the recipe is found 60 pages later and produces twice the amount needed. Trying to use up the sauce? The index is worthless. Spotty conversions will frustrate American cooks; the recipe for Kerala Chicken Stew lists "200 g potatoes, peeled and cut into 2.5 cm/1 in cubes." However, the pictures are oddly appealing-an abstract shot of a torn-apart lobster faces the recipe for Char-Grilled Lobster (Lobster Anarkali)-making this a book better suited for the coffee table than the kitchen. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Publisher The acclaimed La Porte des Indes restaurants in London and Brussels offer a style of cooking inspired by the créole cuisine of French colonial India. Dishes like Scallops in Saffron Sauce, Roasted Duck Breasts in Banana Leaf, and Crushed Basmati Rice and Clotted Cream Pudding blend French and Indian ingredients and flavors to dazzling effect. In La Porte des Indes Cookbook, Executive Chef Mehernosh Mody presents the restaurants' very best recipes, as well as other regional specialties from across the subcontinent. Introductory chapters cover the ingredients and equipment used in Indian cooking, as well as native teas and compatible wines. These are followed by more than 80 recipes for hors d'oeuvres, soups, fish and seafood, meat and poultry, vegetables, rice and bread, chutneys and sauces, and desserts. Throughout, gorgeous photographs capture the sumptuousness of the finished dishes. About the Author Mehernosh Mody graduated from the Bombay Catering College and joined the Taj group of hotels where he gained experience in all types of cuisine; Indian and European, before being recruited as Executive Chef of La Porte des Indes restaurant in Brussels. He moved to the London branch when it opened in 1997. He appears regularly on television food programmes, including UK Food Live. Joint author of the book is John Hellon, a restaurant critic and food writer based in Brussels. He is the author of Brussels Fare (Logos, Belgium), the Blue Elephant Cookbook (Pavilion) and the translator into English of the Comme Chez Soi Cookbook.