

(Read free ebook) Lord Krishna's Cuisine: The Art of Indian Vegetarian Cooking

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From Unknown : Lord Krishna's Cuisine: The Art of Indian Vegetarian Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Lord Krishna's Cuisine: The Art of Indian Vegetarian Cooking:

2 of 2 people found the following review helpful. A valuable asset By Lauren S. Chalas Wonderful recipes, including countless creative side dishes. I have enjoyed cooking vegan Indian food for a long time, but now that I have friends who follow the Vaishnava diet (vegetarian + no onions, garlic, or mushrooms), I needed more ideas. 4 stars because some pictures would have been nice, but the instructions are very informative and the book is huge, so photos would have made it much heavier and impractical. There is a lot of info in this book. Most recipes can be easily made vegan by substituting coconut cream or Earth Balance for cream or butter. 0 of 0 people found the following review helpful. My personal introduction to indian cooking By Ryan Spencer There may be more authentic Indian cookbooks out there that use more common ingredients like garlic and onions (of which you will find none in this book, it being of the Vedic tradition); I personally have a stomach issue and had no qualms about avoiding said ingredients and often I would replace the use of Asafetida powder with garlic (having read elsewhere on the net that it's only ever so marginally similar). The dishes are still quite delicious and although they may seem daunting from the usually page to two-page long ingredients and instructions, the dishes are actually rather simple to make if you gather everything up before hand. I learned a few basic Indian cooking patterns from this book I see now in other Indian recipes I've explored but the book never talks about them directly. However, I wouldn't say I yet have a good control of spices and the like. There are very thorough explanations on creating essentials like ghee and even butter if you're so inclined. 2 of

2 people found the following review helpful. A must have for serious Indian cooking
By Barbara Fotherby
A friend of mine made a couple of dals from this cookbook and they were exceptionally good. She had said there wasn't a recipe she had tried that wasn't really good, so I bought a copy and bought another for a friend who is also really pleased. If you cook with Indian spices already you won't have to start running around looking for those "odd" ingredients. Very good instructions and well laid out.