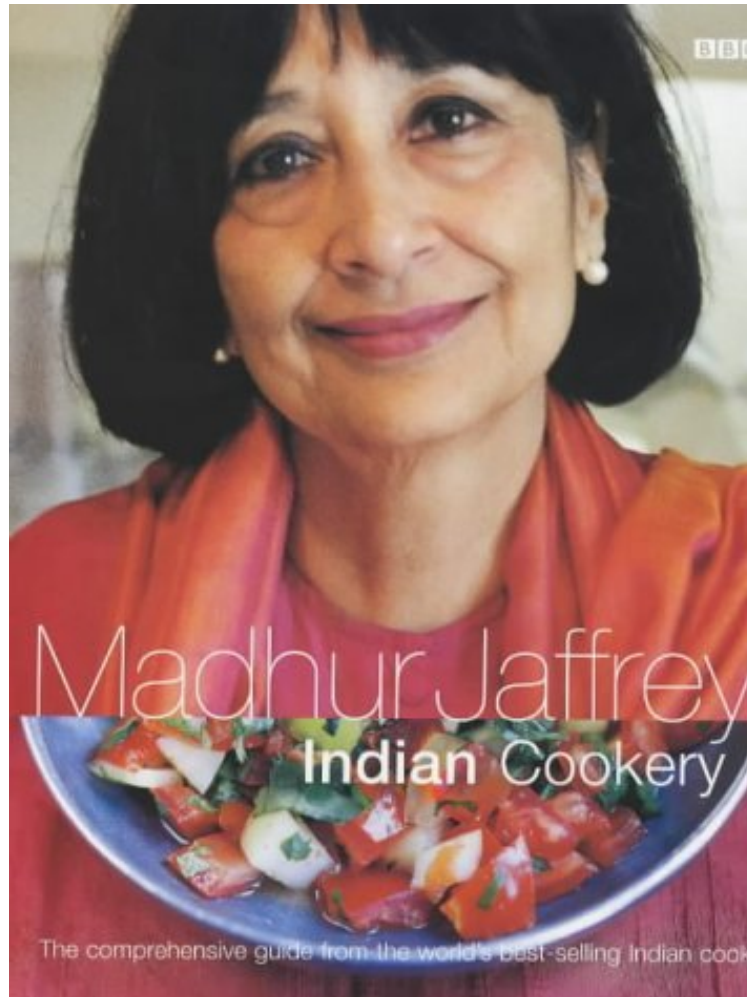


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Madhur Jaffrey's Indian Cookery

Madhur Jaffrey

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Madhur Jaffrey : Madhur Jaffrey's Indian Cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised Madhur Jaffrey's Indian Cookery:

0 of 0 people found the following review helpful. Excellent first Indian cookbook for anyoneBy M AbraExcellent book. The recipes are pretty fool proof. Don't be scared off by the long list of ingredients - Indian cooking is based on a set of whole spices and a set of ground ones, and those are what repeat through the seemingly long ingredient lists. However once you have the most common ones stocked, it's a breeze. This is one of the best basic Indian cookbooks ever written, and for a Western audience which makes it even better. Find an old copy and buy it!0 of 0 people found the following review helpful. Top 10 cookbook in my large collectionBy Lori BThis is one of the most dogeared and stained cookbooks in our collection. Everything we've tried is good, many of the things we've tried are wonderful. Wish they would publish a new edition!0 of 0 people found the following review helpful. Five StarsBy Romeo B.

CastilloExcellent cook book. Very easy to follow instruction and every time I tried a recipe it comes out tasty.

Madhur Jaffrey's *Indian Cookery* is a revised and updated edition of her seminal cookery book, *Illustrated Indian Cookery*, which sold 3/4 million copies. This edition has been completely re-designed and re-photographed in a larger hardback format to make it the essential reference book on Indian cuisine. With chapters on meat, poultry, fish and vegetables as well as pulses, breads and rice, relishes, chutneys and pickles, Madhur guides you through the colourful range of Indian food, from classic curries like Rogan Josh, Tandoori-style Chicken to Naan Bread and recipes for more unusual dishes such as Salmon Steamed with Mustard Seeds and Tomato, and Drunken Orange Slices. Complete with comprehensive background information on ingredients, equipment, authentic preparation techniques and suggested menus, Madhur Jaffrey's *Indian Cookery* brings you Indian food at its best.

A new edition of an old book, the bestselling *Illustrated Indian Cookery*, revised and updated with new photographs and a larger format. The old version soon established itself as the best single volume guide to Indian cuisine, covering many recipes from the familiar Rogan Josh, Tandoori Chicken and Naan Bread to the more unusual Salmon Steamed with Mustard Seeds and Tomato and Drunken Orange Slices. There is also a huge amount of information about ingredients, equipment and specialist preparation techniques. Owners of this book's previous incarnation will not be able to resist replacing their old, presumably well-thumbed copies. Readers new to Indian cookery have a treat in store. About the Author Now regarded by many as the world authority on Indian food, Madhur Jaffrey was born in Delhi and is an award-winning actress and bestselling cookery author. Her first book, *An Invitation to Indian Cookery*, was published in 1973 and since then she has written over 15 cookbooks, now considered classics in their field, including Madhur Jaffrey's *Ultimate Curry Bible* and Madhur Jaffrey's *World Vegetarian*. She has appeared in over 20 films, including Merchant Ivory's *Heat and Dust* and *Cotton Mary*. In 2006 she published her memoir of childhood, *Climbing the Mango Trees*.