

Madhur Jaffrey's Indian Spice Kitchen

Madhur Jaffrey

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#492874 in Books 1995-02-23Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 #File Name: 185793640X128 pages | File size: 76.Mb

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

0 of 0 people found the following review helpful. A really beautiful and helpful little bookBy Kelly Elizabeth Moe-RossettoA really beautiful and helpful little book, written by someone who clearly knows the subject and has a love for it. It actually has so many recipes and descriptions it is much more helpful than a lot of the larger books I've purchased. An excellent resource for any kitchen that makes spices approachable, and a perfect little gift. The fact that Jaffrey did the lovely illustrations by her own hand is even more impressive!0 of 0 people found the following review helpful. My first Indian cookbook and still a favorite after 20 years.By mariolinaI received this cookbook, packaged with a set of spices used in the recipes, nearly twenty years ago, at a time when I was completely unfamiliar with Indian food and when Indian ingredients were much harder to find than they are now. Indian Spice Kitchen was a terrific introduction to Indian cooking, and even now that I own dozens of Indian cookbooks and have accumulated a large collection of recipes ffrom Indian friends, bloggers, and YouTube videos, I still make recipes from this book. Madhur Jaffrey is a wonderful writer, and her instructions are clear and easy to follow. She includes an overview of Indian ingredients as well as information about what to serve with what. The recipes are based on ingredients that are easy to find in the UK and the US. About half of the recipes are vegetarian. This cookbook is relatively short (only about 50 recipes), but the recipes are delicious and virtually foolproof. I've made nearly all of the recipes in this book, and all of them turned out well. That is the highest praise I can give to a cookbook.1 of 1 people found the following

review helpful. my favorite cookbook By N. F. R. I absolutely love this cookbook. Recipes are doable for the non-expert cook-- not too simple, but not too complex. All the vegetarian options I tried are really delicious. Ms. Jaffrey has created a cookbook which makes authentic Indian recipes accessible to Western cooks. Alternatives for traditional ingredients not readily available are supplied. (And recipes for some such ingredients, such as clarified butter, are also provided.) I am not a great cook, but I love great food. With this book, I was able to create truly memorable, delicious meals. Highly, highly recommended. Also available in paperback.

Madhur Jaffrey selects fifty recipes, many of them simple to prepare, that highlight twenty-two different spices. She demonstrates how to use spices like roasted cumin seeds, cardamom pods, fennel seeds, tamarind, fresh coriander and hot red chillies. She explains how some spices, like cinnamon, are meant to "heat" the body, while other spices, like cumin, are considered "cooling"; how each spice has dozens of different flavours depending on whether it is cooked in oil, dry-roasted or ground. The reader is guided through the flavours of Indian food with dishes such as lamb in almond sauce, and fish in fresh green chutney.