

[Read now] Madhur Jaffrey's Spice Kitchen - Fifty Recipes Introducing Indian Spices And Aromatic Seeds

# Madhur Jaffrey's Spice Kitchen - Fifty Recipes Introducing Indian Spices And Aromatic Seeds

*Madhur Jaffrey*

*ePub | \*DOC | audiobook | ebooks | Download PDF*

 Download

 Read Online

#2523961 in Books 1993Ingredients: Example IngredientsPDF # 1 #File Name: 0517881624128 pages | File size: 22.Mb

**Madhur Jaffrey : Madhur Jaffrey's Spice Kitchen - Fifty Recipes Introducing Indian Spices And Aromatic Seeds** before purchasing it in order to gage whether or not it would be worth my time, and all praised Madhur Jaffrey's Spice Kitchen - Fifty Recipes Introducing Indian Spices And Aromatic Seeds:

0 of 0 people found the following review helpful. The only Indian cookbook you need!By L. BakerThis is such a great book! It is exactly what I was looking for. I'm not a novice cook, I've been cooking for years, and can cook several mouth watering Indian dishes. However, I'm no expert at Indian cuisine, my husband is from India and I wanted to expand my knowledge of how to cook Indian food. It seems daunting to an outsider, but this book makes it easy to comprehend. The outcome of a Indian dish is literally all in the treatment and use of spices. Jagffrey explains this in such a way that even a First grader could understand. She starts with explaining a tarka(seasoning of oil) and then goes on to dry roasting, the reason for using whole versus ground spices, and lastly how to use the wet trinity( blended onion garlic and ginger). I ordered three other books, when I ordered this book, thinking that among the four books, I'd gain a great understanding of how Indians use and cook with spices. The fact is, I only need this book. Jaffrery answered all the questions I had, and the questions I didn't know I needed to ask. If you are a novice to Indian cooking and you want a good solid foundation to Indian cooking , this is the book for you!0 of 0 people found the following review helpful. Very educational as well as good tasting.By DKDMs. Jaffrey's recipes make you work to create the dish, but you learn so much about the concepts behind the use of herbs and spices in Indian cooking that the work is

very much worth it. I had no idea about what to do with the exotic spices, and, because of the recipes, have mastered a basic level of understanding of the concepts behind the creation of this kind of food. When I have served family and friends at small dinner parties, the reaction to the taste of the food is inevitably quite positive. 3 of 3 people found the following review helpful. At last By James Snyder I reviewed another of Jaffrey's books here, and mentioned a book on Indian spices was needed. I thought I had every one of her books, but this little one had escaped me. This book is great. It allows you to research the spices needed for cooking so you can make a list to shop on [...] or other site to get exotic spices at decent prices. Still, the book doesn't really talk about how, say, curry recipes are personal. Evidently, people mix their own for family preferences, various meats or vegetables. I guess you just need to get familiar enough to experiment, and I'm a long way from that place. This is what I would call a handbook (although it has many good recipes) that should take a spot right next to all your Indian cookbooks. Get this and keep it handy.

This book contains fifty recipes introducing Indian spices and aromatic seeds. Madhur Jaffrey, one of the best-loved Indian chefs in the world, has selected 50 recipes, many of them simple to prepare, that highlight 22 different spices. The recipes can be used together to create a meal or combined with Western dishes. "Madhur Jaffrey is, in my opinion, the finest authority on Indian cooking in America." - Craig Claiborne