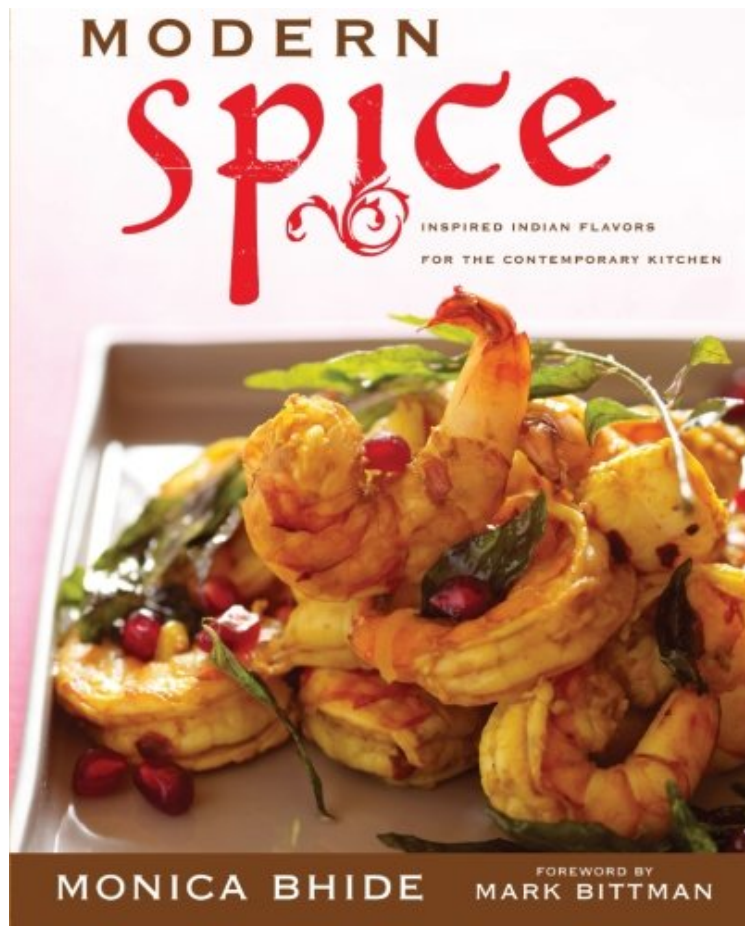


[Read free] Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen

Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen

Monica Bhide

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Monica Bhide : Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen:

2 of 2 people found the following review helpful. A Must Have! By Customer Modern Spice is a brilliant melding of Indian spices and a Modern Perspective. Besides the food, I instantly fell in love with the personal stories that she so eloquently weaves. My 2 favorites stories are - 'The meet with my Indian idol' and 'Food, Father and Faith'. There is a sense of sentiment in each one of them and something to take away at the end from each of the essays. Being a Pure Vegetarian, I typically do not buy cookbooks that have non vegetarian dishes but this was an exception. It has been less than a month that I bought this book. I am yet to be disappointed for the beautiful writing and her fusion recipes. While staying true to the Indian spices, she gives a modern twist to each of the dishes. My favorite dishes so far are Red

Pepper and Green Tomatillo Chutney and Curried Carrot and Ginger Soup with Pan-Fried Paneer!" Authenticity is a state of mind" she says! The engineer turned author also gives a list of spices and her favorite store brands along with a few websites that you can go to buy Indian spices online. This is a practical book to someone who enjoys fusion but also wants to make home cooked Indian food without having load of ingredients. Even if you are not into Indian cooking or if you are not in the mood for cooking, you can still curl on a couch with a cup of tea to enjoy a leisurely read. She plays around with Spices and Food as much as she does with Words and essays. It is more than just a cookbook; it is a 'cooking novel' by a novel cook! 2 of 2 people found the following review helpful. A modern slant on Indian food By M. Newton I love Indian cuisine and I like this book. For some of the recipes, you may have to order a few spices online or, if you are lucky to have one, visit your local Indian grocery store. She does give substitutes for some of the ingredients. Monica Bhide has made the preparation of Indian dishes a little less intimidating. She gives a lot of information about the dishes and the ingredients that are helpful. The title is perfect as she is not rigid about the authentic and has made this cuisine more kitchen friendly than the traditional recipes are. If you are interested in incorporating all the wonderful and healthy spices used in Indian cuisine into your repertoire, this is the book for you. She is very health conscious and tells you how each spice enhances your health. I find her recipes to be very flavorful and trustworthy. 2 of 2 people found the following review helpful. Accessible Indian Recipes, Easy Reading, too! By Judith LI found out about this book from a blog I read regularly. The book and 4 recipes I have tried definitely live up to the reviewer's comments and recommendation. The author also includes wonderful stories of her family recipes which bring the book more alive for me - I am an oral historian, so really 'into' that kind of backstory richness. The recipes are written very clearly and simply and are easy to follow with good tips for substitutions - or alternative flavoring - in many cases. I also like Madhur Jaffrey's books but this is a different generation's take on many of the classics.

Born in New Delhi, raised in the Middle East, and living in Washington, D.C., acclaimed food writer Monica Bhide is the perfect representative of the new generation of Indian American cooks who have taken traditional dishes, painstakingly prepared by their Indian mothers and grandmothers, and updated them for modern American lifestyles and tastes. Respectful of the techniques and history of Indian cuisine but eager to experiment, Bhide has written simple but deeply flavorful recipes. *Modern Spice* takes the vibrant tastes of India into the twenty-first century with a cookbook that is young, fun, sassy, and bold. Dishes like Pomegranate Shrimp, Paneer and Fig Pizza, and Coriander-and-Fennel-Crusted Lamb Chops are contemporary and creative. Bhide pours Guava Bellinis and Tamaritas for her guests, and serves Chile Pea Puffs and Indian Chicken Wings; instead of Chicken Tikka Masala, she serves Chicken with Mint and Ginger Rub. Make-ahead condiments such as Pineapple Lentil Relish and Kumquat and Mango Chutney with Onion Seeds add a piquant accent to the simplest dish. There are plenty of options for everyday meals, including Butternut Squash Stew with Jaggery, Indian-Style Chili in Bread Bowls, and Crabby Vermicelli, along with plentiful recipes for elegant dishes like Tamarind-Glazed Honey Shrimp and Chicken Breasts Stuffed with Paneer. For an original and effortless finish, spoon Raspberry and Fig Jam Topping over tart frozen yogurt or a store-bought pound cake, or if you have more time, tempt guests with exotic sweets such as Saffron-Cardamom Macaroons or Rice Pudding and Mango Parfait. As Mark Bittman says in his foreword, there is not a cuisine that uses spices with more grace and craft than that of India, and Bhide's recipes do so, but without long and daunting lists of exotic ingredients. In keeping with its local approach to global flavors, *Modern Spice* includes a guide to the modern Indian pantry and Monica's thoughtful, charming essays on food, culture, and family. Eight pages of gorgeous color photographs showcase the recipes.

From Publishers Weekly Bhide (*The Everything Indian Cookbook*) provides a personal look at modern Indian cooking, showcasing new versions of her native cuisine that pay homage to tradition but also acknowledge the everyday lifestyle of India today. While Bhide's recipes use authentic spices and techniques, she departs from the stereotype of complicated meals that take hours to prepare. Her recipes focus on spices and flavor, spanning the gamut of Indian cuisine. She also includes recipes for meat, rice, breads and desserts. Highlights include coriander-and-fennel crusted lamb chops, curried scallops, and onion bread stir-fry. Scattered throughout are personal stories on a variety of subjects, including a visit to Vaishno Devi Maa's Temple and recollections of a meal prepared by grand master Indian chef Imtiaz Qureshi. Bhide also provides a detailed spice pantry section and an insider's guide to time- and labor-saving ingredients. The author offers a refreshing look at the diverse and changing cuisine of India, with a new perspective that will be embraced by Indian food lovers everywhere. (Apr.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Product of a culture deeply bound to its traditions, Indian cooking has only recently begun to engage seriously with other cuisines. Bhide spearheads a movement seeking to reinterpret Indian cooking and make it more accessible to the growing international kitchen. Herself an offspring of the Indian diaspora and raised in the Middle East, Bhide eschews standard recipes that can be found in other Indian cookbooks, instead taking Indian ingredients, especially the vast array of spices, and applying them in original, intriguing ways. She concocts a cocktail snack based on Rice Krispies cereal but sharply scented with

mustard seeds, turmeric, cumin, and fennel. Green chili chutney tops bits of omelet resting in little pastry shells. Mashed potatoes get a garlic, chili, and coconut kick. Dry rubs anoint both grilled fish and meat. Essays intersperse the recipes, most of them Bhide's reflections on her family and upbringing. A revolutionary approach to Indian cooking. --Mark Knoblauch "Monica Bhide is a mistress of spices who uses them like enchanting spells. Her recipes will take you to distant lands but bring you right back home with their taste and ease!" -- Chef Art Smith, television personality, award-winning chef, and author of "Back to the Table" "Monica Bhide...invites you along for a tasty ride in her forthcoming book, "Modern Spice"....Bhide offers a modern interpretation of Indian flavors and cooking techniques. The result is something cooks need-- new ways of thinking about common ingredients. -- J.M. Hirsch, "Associated Press" "Monica Bhide -- a proven expert in all things South Asian -- has compiled a witty and practical guide to Indian-style cooking. Her recipe for curried egg salad is alone worth the price of this book." -- James Oseland, Editor-in-Chief, "Saveur", and author of "Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Malaysia, and Singapore" "At once contemporary and rooted in tradition, sophisticated yet straightforward, creative but comforting, "Modern Spice" is perfectly suited to the times; it offers new directions, interpretations, and ideas for taking Indian food to the next level. Thanks to enriching personal and informational essays, "Modern Spice" is also a great read." -- Steven A. Shaw, author of "Asian Dining Rules" and director of eGullet.org "The real spice in "Modern Spice" is love! No one writes about food with as much joy as Monica Bhide does. Her passion makes this book's beautiful stories and recipes a pleasure to read." -- Jose Andres host of the PBS series, "Made in Spain", and author of the companion book "Made in Spain" "For those of us who love Indian food and want to cook it at home, "Modern Spice" is the cookbook we've been waiting for. Monica Bhide's simple, flavor-packed recipes make this exciting cuisine modern, accessible, and right at home in the American kitchen." -- Victoria von Biel, Executive Editor, "Bon Appetit "