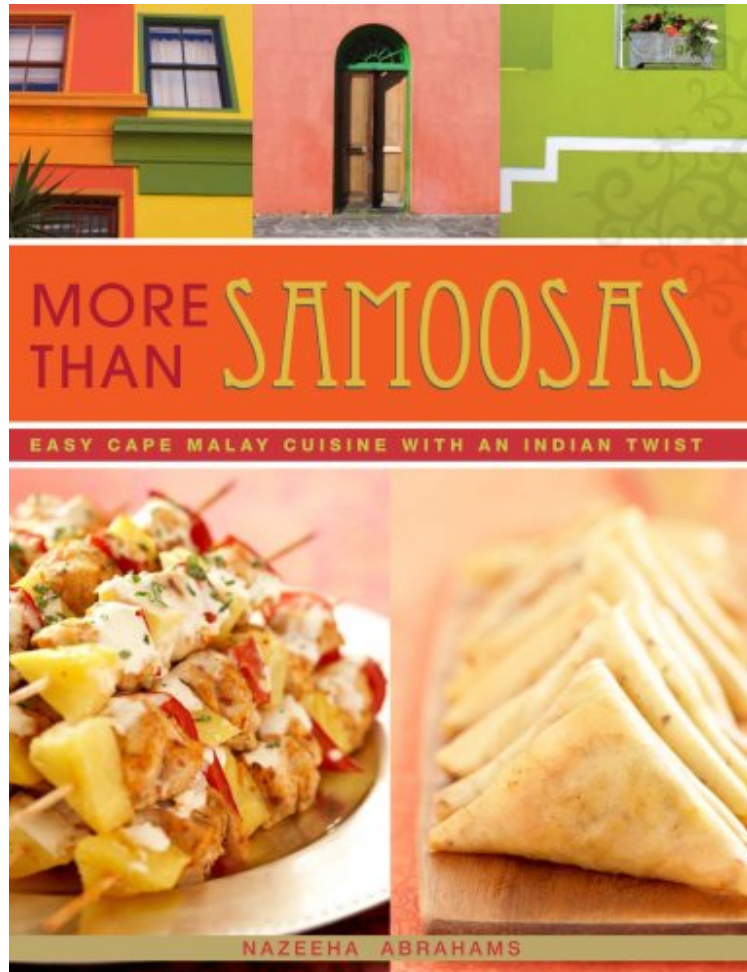


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More Than Samoosas

Nazeeha Abrahams

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Nazeeha Abrahams : More Than Samoosas before purchasing it in order to gage whether or not it would be worth my time, and all praised More Than Samoosas:

0 of 0 people found the following review helpful. Five StarsBy Andre RossouwSouth African recipes no one can go wrong!1 of 1 people found the following review helpful. excellentBy Bonnie NeelyMore Than Samoosas by Nazeeha Abrahams is a lovely cookbook with full color photographs of each dish beside the recipes. All the tempting dishes are easy to make and are favorite Cape Malay cuisine in South Africa, but these recipes have an Indian twist. Abrahams learned how to cook as a desparate measure, after she was married and realized that her own mother, who was an excellent cook and never wanted any help, had not taught her how. Abrahams spent several hours daily with her mom learning how to make the succulent and fragrant dishes her mom was so skilled at preparing, unlike any other Malay dishes. Her mom had learned the normal way of preparing these traditional Malay dishes from her mom, but after moving to Durban she experienced the wonderful Indian spices and how they blended to make each dish more

delicious. The three generations of excellent cooks share their secrets in this great book, using international measurements.

Nazeeha Abrahams' culinary journey started when, as a newly-wed, she was feeling lost in her own kitchen. Her mother was called in to guide her. With newfound confidence she explored her Cape Malay heritage, blending it with the exotic aromas from Durban's spice market – to the great delight of her family. The result is a tempting collection of colorful dishes, which Nazeeha shares in abundance. Easy, yet never boring, there's something for every taste and every occasion. Try your hand at her tandoori masala chicken or denning chops; green bean bajie on the side and dhaltjies for a bit of bite. Get into a festive mood with oven-roasted Eid chicken or Maffrou (a wedding dish richly flavoured with mother in law's masala). From the oven come potato pudding, coconut cookies and milk tart, subtly perfumed with cardamom and nutmeg. She also shares her tried and trusted take on the ultimate chocolate cake.