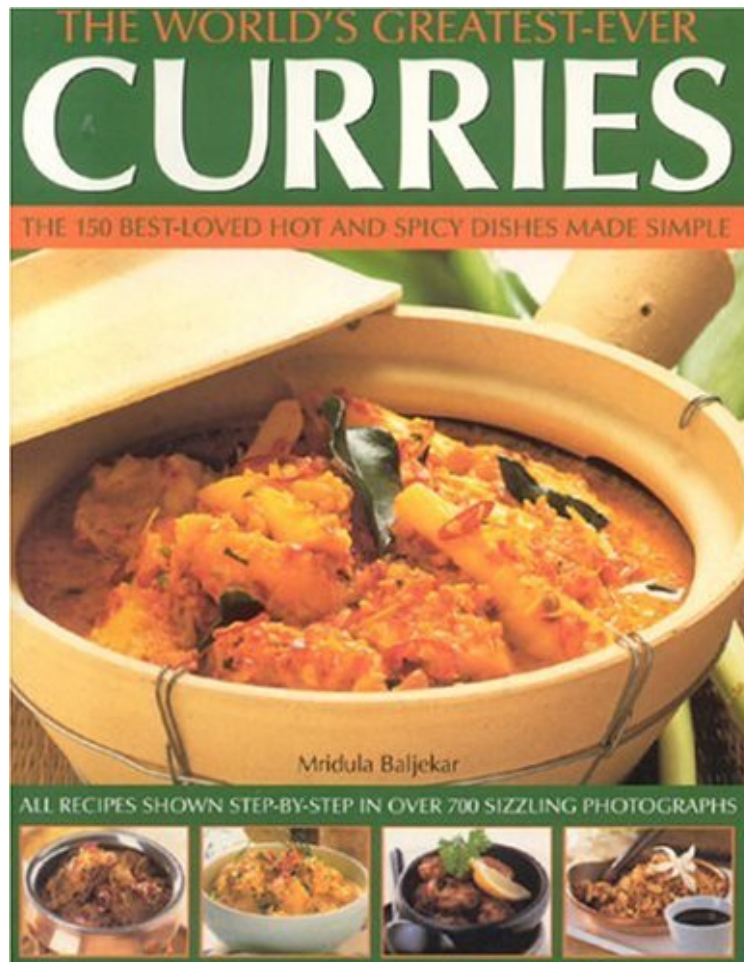


The World's Greatest Ever Curries

Mridula Baljekar

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#2958212 in Books Anness 2006-08-22 Original language: English PDF # 1 8.78 x .67 x 6.80l, 1.48 #File Name: 1844762874264 pages | File size: 67.Mb

Mridula Baljekar : The World's Greatest Ever Curries before purchasing it in order to gage whether or not it would be worth my time, and all praised The World's Greatest Ever Curries:

2 of 2 people found the following review helpful. One of the Best Curry Reference CookbooksBy CustomerI am not one for writing long reviews, so here is my short and to the point review: If you are looking for a curry recipe book, then buy this one! I am relatively new to curries, but have purchased a couple over the past few months. This one is comprehensive in its coverage of the Curry cuisines of the world, and it contains pictures of each recipe so you know exactly what you are getting. The pages are lovely and glossy and it is obviously very good quality paper. One of those books that you be proud to give as a gift. I am an experienced cook, but these recipes are written so well and clearly that a cook of any experience could produce a great result. The book covers India (north, east, south and west separately) as well as rices and breads and chutneys, pickles and salads. It then goes on to cover Thailand, Burma, Vietnam, Malaysia, Indonesia and The Philippines. It also covers rice and noodles for these Asian nations. All

measurements are in metric and imperial to suit cooks from all over the world. Most ingredients that have alternate names have the alternate names given such as coriander / cilantro. I bought the book without having seen it in the flesh first, and was pleasantly surprised - it was one of those books that I sat there looking through and nodding my head thinking to myself 'this is a GOOD book'. I am very very pleased with this purchase. I am from Australia and most, if not all, of the ingredients are available in local supermarkets. **WARNING:** If you are a fan of curry cookbooks, this one (as it says on the back flap) was previously published as 'Curry', so if you have that book and it sounds as though it covers the same areas of the world, then I'd say there is no point in buying this also. However, it is a bargain price (compared to what you would pay for a book like this on Oz), so maybe buy it anyway - you can never have too many cookbooks! Did I say I don't do long reviews? 0 of 0 people found the following review helpful. Five Stars By Majsan Champagne Great resource for an abundance of curry dishes. 0 of 0 people found the following review helpful. What a great book! Any curry you love to eat broken ... By Katharine Eytchison What a great book! Any curry you love to eat broken down into easy to follow steps. I own a few curry cookbooks but they never taste like dishes I order at restaurants, cooking with this book, they do. And its not complicated. Baljekar includes pictures of each step. My favorite recipe by far, is the Tikka Masala recipe. Baljekar teaches you how to make the tikka chicken and the tikka paste. Other favs are the saag paneer, and the cashew chicken.

All recipes shown step-by-step in over xxx photographs

About the Author Mridula Baljekar is the best-selling author of many Indian cookbooks. Her first book The Complete Indian Cookbook sold more than 500,000 copies. After many years of training and building her career, Mridula became the Cookery Editor of Indian and Oriental Food Drink magazine. She contributes regularly to magazines and newspapers in the UK, Australia, the United States and her native India. In the 1990s Mridula hit the headlines as 'the cook who spiced up a superstore' when she stepped in as Tesco's Indian food consultant and revolutionised their ready meal range. Highly respected as one of the UK's best-known Indian food writers, Mridula presented her own much acclaimed television series, Mridula's Indian Kitchen and Spice Trail for Carlton Food Network. She now runs Spice Route, a contemporary Indian restaurant, in Windsor, Berkshire, which has already won several prestigious awards. Her website is www.mridula.co.uk.