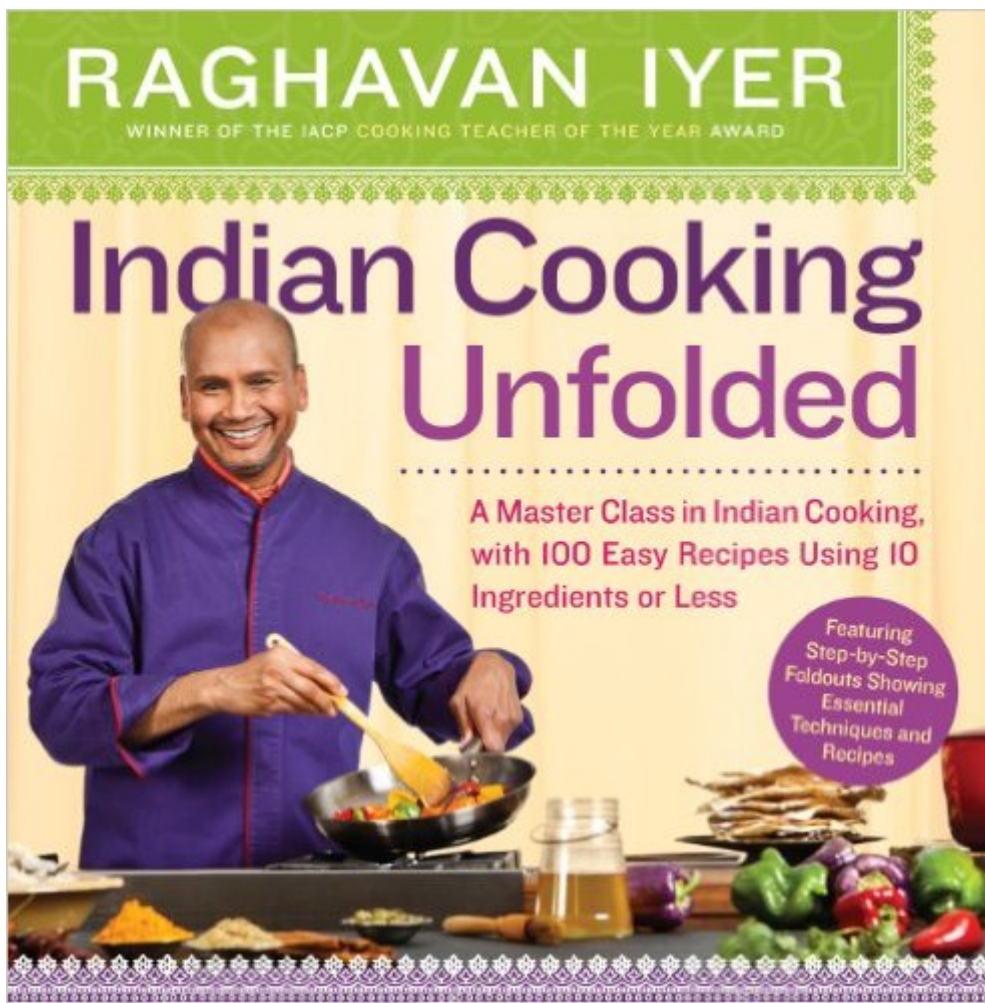


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# Indian Cooking Unfolded: A Master Class In Indian Cooking, With 100 Easy Recipes Using 10 Ingredients Or Less



## Synopsis

Love Indian food but feel it's too daunting to recreate at home? Those complex authentic flavors! Those dozens of spice blends! The long prep time! Fear not. Award-winning cooking teacher Raghavan Iyer puts the breeze and ease into Indian cooking. Taking a heavily illustrated, step-by-step approach, he introduces cooks to one of the world's most popular cuisines. With his natural charm and enthusiasm, Raghavan begins each chapter by explaining the recipe choices, what techniques are included, and a suggested order in which to approach the recipes. The book's 100 authentic recipes use only ingredients readily available at the local supermarket. Taking into account time restraints, each dish can be quickly assembled and will give home cooks the confidence to create knockout Tandoori Chicken, Coconut Squash with Chiles, Turmeric Hash Browns, Saffron-Pistachio Ice Cream Bars, and Mango Bread Pudding with Chai Spices. From basic breads to chutneys and savory pickles, from tasty dal to fragrant basmati rice pilafs, from crispy starters to enjoy with a Slumdog Martini, Indian Cooking Unfolded is a 21st-century approach to one of the most ancient and popular cuisines.

## Book Information

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## Customer Reviews

I owned his previous book and enjoyed it so I was excited when I ran across this one. I reviewed the contents and index but apparently was not paying close attention. Now that I have the book in hand I am a bit disappointed. Although there is a nice recognizable Indian recipe "foldout" that begins each chapter, most of the other recipes might be characterized as "Indian inspired" which is to say Western food with an Indian twist. I will probably try the recipes but this was not what I was

expecting. Quite a bit different than the last book in my mind. Recommending that you scan through the recipes to make sure this book meets your expectations.

I have owned Raghavan Iyer's "660 Curries" for years and found it an inexhaustible reference for IndoPak recipe ideas. Thus I was very pleased to see that he had written this new cookbook. I'm a good all-around cook, but by no means an expert, especially of Indian Food. This book gives excellent step-by-step instructions, with pictures, of the basics of Indian cooking. Even better, the author shows that it's not necessary to have an IndoPak grocery store nearby to find the ingredients needed to make his recipes. I recently moved from the Chicago area, with an enormous variety of IndoPak groceries, to the South, where Indian ingredients are pretty much unknown. So it is good that he gives workarounds and "cheats" using commonly available ingredients to achieve spectacular results. As an example, he suggests using Alka-Seltzer to add puffiness to chickpea pillow bread. If you are really interested in preparing good Indian food at home, I would suggest getting "Indian Cooking Unfolded" AND "660 Curries" at the same time (free shipping too!), and use the techniques taught in the first book to prepare one of the 660 recipes in the second. Chuck (AKA Brassfrog)

I'm looking forward to this weekend to cook dishes from this book so for now, the review is on format, presentation, and aesthetics alone. Raghavan lays out the methodology behind how and why things work more than most chefs do. He'll explain not only how to cook something, but why it's cooked that way. Many substitutes are listed for both dietary restrictions and lack of availability of certain ingredients. Not a single thing in here is hard to find.. and I live in rural Texas. The photos are flashy and thankfully for the more complex recipes, fold out so visual learners like myself can SEE how it's supposed to look at each step along the way. Starting with how to make things we pay out the nose for if we can even find them (ghee, paneer, garam masala) and going from there. Extra points for that.. yay frugality! It's really the only cookbook next to Izakaya (A cookbook/visual history of Japanese pub food) that I've had more fun reading than a novel. Can't wait to try things in it. I'll revise my review once I've made a few dishes. :)

This is a wonderful book to take the mystery out of Indian cooking. His step by step instructions for classic Indian dishes make this my go-to cookbook now when the family screams "Indian, tonight!" Indian Cooking Unfolded has a wonderful recipe for Paneer cheese that is so simple to use. His Ultimate Chicken Curry recipe is adaptable to any type of meat. The Indian Slaw recipe has been

the hit of our family get togethers. If you have not purchased his other recipe books, especially 660 Curries, you must! It is a classic. Check out tumerictrail.com also to purchase special spice blends that Raghavan has blended. The review says I have purchased this in Kindle form but I have not. I have the actual book which is the best way to get it.

Yahoo!! Finally a 10 or less cookbook that still hits the mark on flavor. Indian food can be complex and yes, usually requires a trip to a fancy shop for spices you can't find at Kroger. This book pretty much eliminates that trip. The spices used most oft in this cookbook are easy to find: coriander seeds, cumin seeds, fresh & dried chilies, mustard seeds, garlic, ginger, and fresh coriander (cilantro) leaves. I've bought all of Raghavan's books so it was fun to compare a recipe for saag from this cookbook to one of his more ingredient-complex recipes for creamed saag from an earlier book. I was SHOCKED to find I like his simplified recipes more! BTW- I make his Indian slaw recipe almost weekly because it's soooo good. Mayo free and perfect for summer garden parties.

I agree with the statement from John's review: "Recommending that you scan through the recipes to make sure this book meets your expectations." If you are highly experienced in the preparation of authentic Indian food, this may not be the book that will challenge you. That being said, I love this book! It fills a much-needed purpose by providing an accessible introduction to Indian cooking for Americans and others who may not be familiar with the flavors and techniques characteristic of the cuisine. The helpful photographs, step-by-step approach, and manageable lists of (mostly) familiar ingredients help to ease the home cook into the world of Indian cooking. In addition to the recipes for individual dishes, the book provides a number of complete menus which provide a context for understanding how Indian meals are planned. The fold-out photography makes me want to prepare every dish. Mr. Iyer has done a fantastic job with this book, and I highly recommend it for anyone who is interested in a gentle introduction to Indian cooking. In fact, I plan to purchase a couple of copies as Christmas gifts for family members who love Indian food but are wary of cooking it themselves.

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