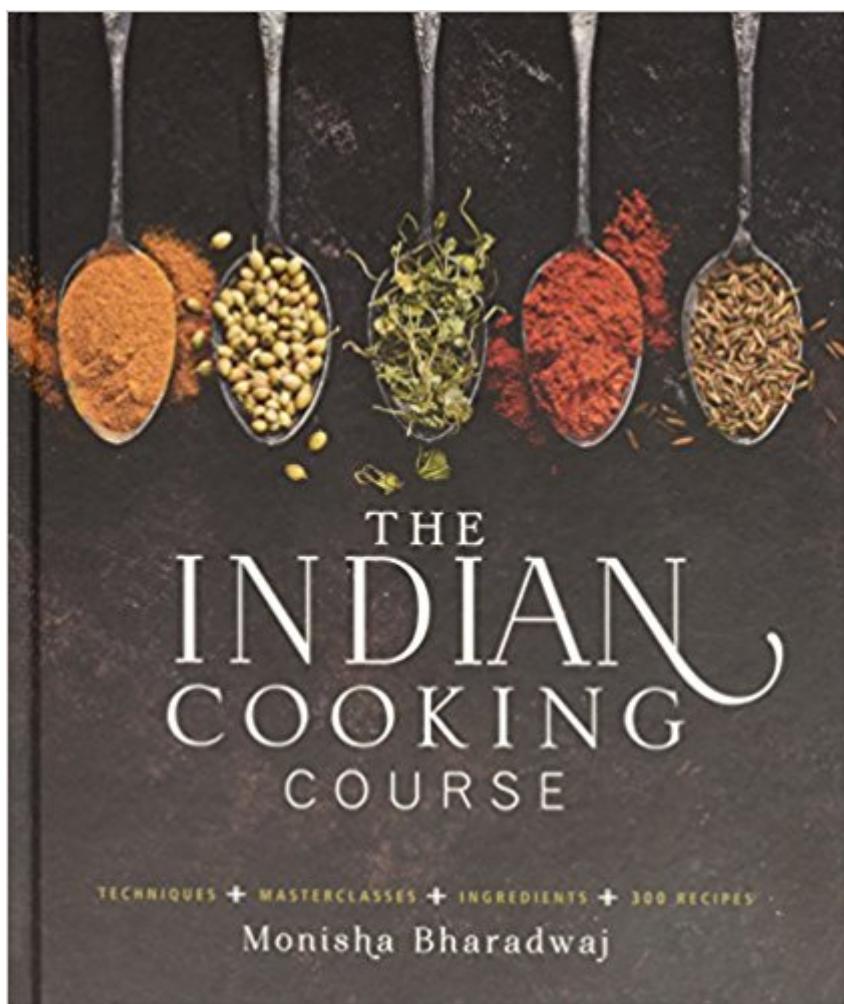


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# The Indian Cooking Course: Techniques - Masterclasses - Ingredients - 300 Recipes



## Synopsis

This comprehensive guide to Indian cooking explores the myriad regional varieties of authentic, healthy, and exotic Indian recipes. With chapters broken down into Rice, Breads, Meat, etc., Monisha covers a varied range of dishes, with techniques and step-by-step masterclasses to help you recreate more than 450 classic and popular recipes. Monisha encompasses the entire range of Indian cooking and offers a vivid insight into India's colorful traditions, from the earthy lentil dishes distinguishable in the North to the coconut-based curries that are a staple in the South. This is a course in home cooking, based on principles of good health, and touching on the values of Ayurveda, which provides a context to your cooking; from taste and appearance to history and culture. The Indian Cooking Course is the ultimate guide to everything you ever wanted to know about Indian food.

## Book Information

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## Customer Reviews

âœI don't think I've ever seen a book to teach Indian cooking in a systematic way. It's about time we've had one and this one is a humdingerâœ. What makes this a teaching book and not just a doorstop is the reference materials. Essays on regional food ways are fascinatingâœ I could sit and read this book all day!âœ (T. Susan Chang The Level Teaspoon podcast)âœ As Monisha Bharadwaj teaches Westerners to prepare the cuisine of her native India, her background as a scholar of the country's history always helps drive the lessons. . . . It's an approach that Bharadwaj follows at her London-based cooking school and in her comprehensive new book. . . . Across nearly 500

pages, she introduces readers to the stories, traditions, and geographical differences that define Indian cuisine. •Michael Floreak, The Boston Globe (Michael Floreak The Boston Globe)Here we have the best • and maybe the only • book currently aiming to teach Indian cooking in a systematic way. (Author Monisha Bharadwaj runs an Indian cooking school in London.) Just as you'd expect, The Indian Cooking Course has recipes for rice, dals, vegetables, meats, chutneys, flatbreads, vindaloos, kormas and samosas. But it's not just recipes; the reference material goes wide and deep, from colorful street shots and essays on regional foodways to step-by-step demo photos and instructions. The package is equally lyrical and technical, and a pleasure to use. (NPR, Guide to 2016's Great Reads)

Monisha Bharadwaj was born in Mumbai, where she first learned to cook from her grandmother, mother, and many aunts. Today she is an award-winning author who writes regularly for magazines and newspapers including Elle, The Sunday Telegraph, and Waitrose Food Illustrated. She has served as a judge on Iron Chef America and appeared on BBC. Bharadwaj also runs her own successful cooking school in London. [www.cookingwithmonisha.com](http://www.cookingwithmonisha.com)

Great recipes and lots of helpful information.

The recipes all sound delicious! I am very pleased with the purchase and can't wait to get into the kitchen to start cooking!

Very nice book. Well laid out. Pictures are wonderful. Good Balance of information and recipes. Been able to try a few recipes and they were easy to prepare and came out very good. It does call for traditional Indian spices that may not be available from your local supermarket. I have a Indian store by me and was able to find all the ingredients in the book.

I have a lot of cookbooks. I have a lot of Indian cookbooks, and recently I've been trying to cut down. That means Kindle only. But... Every now and then a book comes along that tests my resolve, and wins! I found this book while browsing: Best Indian Cookbooks. Many I had, some I had no interest in, but this one? I was intrigued by the description and reviews, and so I decided to buy it. I've been cooking Indian cuisine for decades, amongst the many styles I cook. I've cooked multiple dishes for 200+ people, and carefully constructed multi-courses gourmet meals that take all night, worthy of a top end restaurant (I've been told :0). Given the title you would think, why would

someone so experienced need a Indian Cooking Course cookbook? Well, that's what I love about cooking, there's always something new to learn. Beautifully presented, great pictures, just dipping into this book inspires me to try new dishes. It's propped up in my bed, and after two months I still enjoy just browsing the recipes for something interesting and new. Pick a Masterclass, where pictures and instructions are more detailed, and you'll be an 'Indian' chef in no time. It's fashionable, these days, to get one's recipes from the web, and I do, and have found some great ones, but a good, well written, book is still my preference. Now, if only they would produce a Kindle version.

Excellent "How To" for Indian cooking; the best of the many I own, including some that I love, including Yamuna Devi's The Art of Indian Vegetarian Cooking, or Julie Sahni Classic Indian Cooking, or some of the many by Madhur Jaffrey. Monisha presents a broad array of standard western-known Indian dishes- nothing esoteric, little new, hardly exotic, but the most clear book in explaining the basics, which allows you to have an "ordered" understanding of what Indian dishes are about. I'd love for her to come up with a volume two, teaching - as clearly and well as in this book - new, more exotic recipes accessible to the west (mostly vegetarian please:)

This book is beautiful and well done. Full of information on ingredients and great recipes. I've made 4 or 5 now and I will make them all again. If you're a beginner to intermediate in Indian cooking, I think this book is a must.

Amazing recipes and beautiful pictures love!

This book is great. Every recipe that has an item such as a sauce which requires additional preparation has page numbers cross referenced. I haven't cooked a single thing yet but already love this book!!! Beautiful layout. If you have any friends or family interested in cooking this is a great gift idea.

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