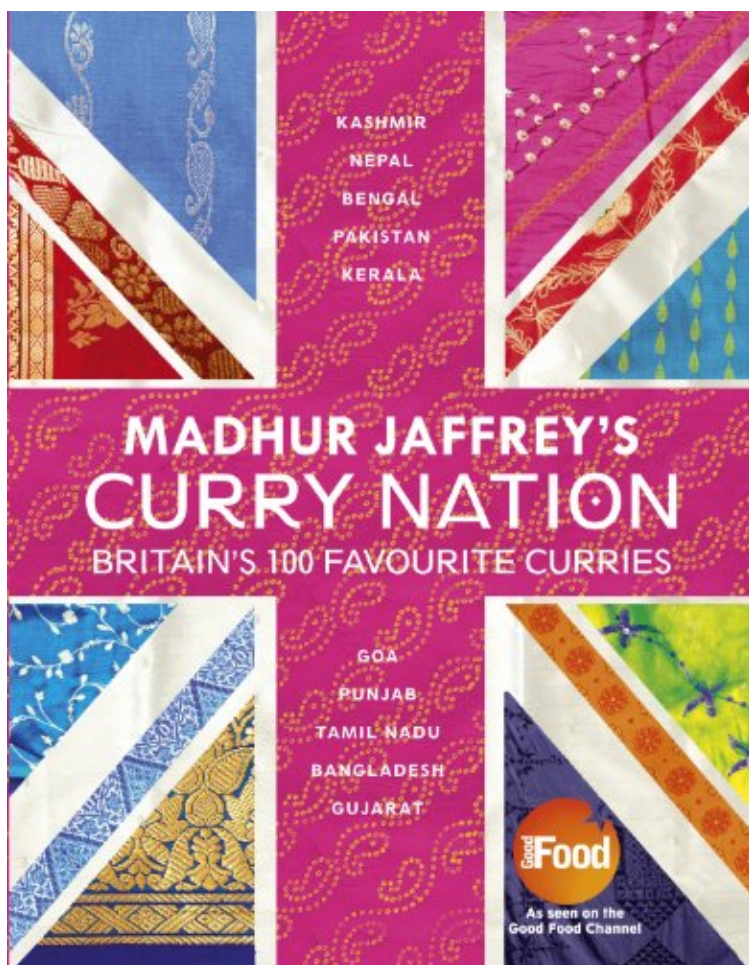


(Download pdf ebook) File size: 22.Mb

# Madhur Jaffrey's Curry Nation



*Par Madhur Jaffrey*  
*ebooks | Download PDF | \*ePub |*  
*DOC | audiobook*

Dtails sur le produit Rang parmi les ventes : #432203 dans eBooksPubli le: 2012-10-11Sorti le: 2012-10-11Format: Ebook KindleNombre d'articles: 1

(Download pdf ebook) Madhur Jaffrey's Curry Nation

**Par Madhur Jaffrey : Madhur Jaffrey's Curry Nation** before purchasing it in order to gage whether or not it would be worth my time, and all praised Madhur Jaffrey's Curry Nation:

Download

Read Online

## Description :

Prsentation de l'diteurMadhur Jaffrey, television's most-loved Indian cook, returned to our screens for a major new series for the Good Food Channel in October 2012. Travelling across Britain, visiting local Indian and South Asian communities, Madhur revealed how it's possible to sample virtually the whole of Indian cuisine without ever leaving the British Isles.In the official tie-in book to the series, Madhur Jaffrey showcases her favourite curry recipes with influences from all over the subcontinent: Punjabi, Goan, Parsi and Bengali amongst others. Carefully selected and adapted by Madhur, the recipes conjure up the colour and vitality of this vibrant culture, but keep to her mantra that Indian food doesn't need to be complicated. Always innovative and contemporary, Madhur will even give some of these traditional Indian recipes a twist - pairing Aloo Gobi with a very British roast lamb, for example. Whether it's the spicy, lentil-based specialities of Rajasthan, kebabs and kormas from Delhi, or coconut-infused curries from Kerala, we accompany Madhur Jaffrey on her very personal tour of our modern-day Curry Nation.Revue de presse"Madhur Jaffrey is to curry what Delia is to a Sunday roast." (The Telegraph)"The best curry book this year" (BBC Good Food Magazine)"Madhur Jaffrey, the true queen of curry" (Tom Parker-Bowles Mail on

Sunday)Prsentation de l'diteurMadhur Jaffrey, television's most-loved Indian cook, returned to our screens for a major new series for the Good Food Channel in October 2012. Travelling across Britain, visiting local Indian and South Asian communities, Madhur revealed how it's possible to sample virtually the whole of Indian cuisine without ever leaving the British Isles.In the official tie-in book to the series, Madhur Jaffrey showcases her favourite curry recipes with influences from all over the subcontinent: Punjabi, Goan, Parsi and Bengali amongst others. Carefully selected and adapted by Madhur, the recipes conjure up the colour and vitality of this vibrant culture, but keep to her mantra that Indian food doesn't need to be complicated. Always innovative and contemporary, Madhur will even give some of these traditional Indian recipes a twist - pairing Aloo Gobi with a very British roast lamb, for example. Whether it's the spicy, lentil-based specialities of Rajesthan, kebabs and kormas from Delhi, or coconut-infused curries from Kerala, we accompany Madhur Jaffrey on her very personal tour of our modern-day Curry Nation.