

Chai Chaat Chutney A Street Food Journey Through India

Sweeten Any Occasion with Bold, Unforgettable Desserts From Brown Butter Ghee Shortbread Cookies to Pomegranate Curd Brownies, these decadently spiced, versatile recipes are a joy to make and share. Drawing inspiration from her Indian-American upbringing and experience on MasterChef, Hetal Vasavada infuses every creation with the flavors of her heritage. The results are remarkable treats like Mango Lassi French Macarons and Ginger-Chai Chocolate Pot de Crème. Whip up a batch of small sweets (mithai) like Sesame Seed Brittle and Bourbon Biscuits, or impress guests with a fantastic breakfast like Banana Custard Brioché Donuts. The Gulab Jamun Cake, inspired by the quintessential Indian dough-balls soaked in spiced syrup, is the perfect showstopper for any gathering. Simple techniques and smart shortcuts make it easy to create familiar flavors or experiment with new ones. With delectable ingredients like ginger, cardamom, saffron, fennel and rose, every bite is worth celebrating.

Take a journey into the Cuisine of the Silk Road! Most people are familiar with the Spices of India, Turkey, and other neighboring countries, but have you ever experienced Afghanistan or Pakistani food? If you have, you may long to have it again; if you haven't, you'll love what you find and this is your opportunity to try it! This book combines cuisine and information for the reader to not only make the most well-known exotic dishes of Afghanistan and Pakistan, but also learn about the women who make the food and the traditions around hospitality and home. The book provides easy-to-understand instructions and ingredients that are readily available in stores in the U.S., and has included adaptations for people with common dietary needs (gluten free, kosher, nut allergies, dairy allergies, etc.). All of the recipes included in this book are traditional recipes that have been taught to the author and taste-tested by a Beta Testing Group of people who live in the region for authenticity, and also Americans for ease of understanding, taste, and readily available ingredients. This book demystifies the cuisine of two countries that are usually known for war. Every book purchased funds women's empowerment initiatives in war-torn regions.

This is real Indian food, the bright, fresh, light, herb- and spice-lifted food that Indians turn to each and every day. Extremely healthy, beautifully simple and packed with fresh flavour, it's not your parents' Indian food. In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics and forming legions of fans. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype. This unique collection of recipes and stories from the Mowgli Street Food restaurants brings you the best of their beloved menu, and much more. Try delicious snacks such as Fenugreek Kissed Fries or a Masala Wrap, and spice up your dinner with a whole host of delicious dahi. Discover how to recreate the iconic Angry Bird, the signature flavours of the House Lamb Curry, and of course, the secrets of the taste explosion that are Chat Bombs. And indulge in desserts, drinks and cocktails such as the Cardamom Custard Tart or a Sweet Delhi Diazepam. From the Mowgli Chip Butty to the iconic Yogurt Chat Bombs, Mother Butter Chicken to Calcutta Tangled Greens, this is the definitive collection of Mowgli's signature street food dishes to recreate at home.

All the rich flavors and exquisite dishes of India are now accessible to homecooks everywhere. My Indian Cookbook is a relaxed, present-day spice journey that has a confident and fresh approach towards cooking with ease. So that you can be a master of your own spice kitchen. My Indian Cookbook is a primer, refresher and introduction to Indian cuisine with a sensibility for hectic schedules. It brings Indian cookery up-to-date and will provide you with the basics and inspiration to forge your own path and try something new. You don't need to re-create huge opulent feasts. You can make one dish to add to the rest of the meal or dip in and out of the book as the mood suits you. Pantry staples, a must-have spice list, alternative ingredients, step-by-step illustrations for tricky techniques, and a menu planner accompany an exquisite yet easy-to-follow recipe collection. Sample recipes Light bites: carrot and chickpea pancakes, fish fritters, cotiander and chili crab balls, sesame and ginger skewers, and more. Vegetables and lentils: chana masala, Baigan bharta, dhal makhani, beetroot curry Fish, Meat and Poultry: Masalas roast lamb, mussels in chili, ginger and curry lead broth, saffron pot roast chicken, fish in tamarind sauce Breads and rice: mini parantha, seeded naan bread, mixed vegetable roti, onion and coriander stuffed naan Salads: tomato pickled ginger side salad, bean and lentil, steamed green beans in tomato mustard dressing Pickles and chutneys: cucumber, carrot and mint chutney, South Indian eggplant pickle, fruit chutney, apple pickle. Desserts and drinks: pistachio kulfi, almond and saffron cake, creamy honey and raisin vermicelli pots, masala chai, chili hot chocolate. This comprehensive book is a modern and familiar collection of accessible recipes that should be shared over and over again to inspire friends and family. Whether you've never had Indian food or want to make your favorite dishes at home, this is the perfect cookbook.

Chetna's Family Indian

Aran

Desa Kitchen

My Indian Cookbook

Chetna's 30-minute Indian

A Journey Through the Best of Indian Home Cooking

Preparing Delicious Indian Meals without Fear or Fuss

Explore traditional Indian cooking using vegan ingredients with this volume of simple yet unforgettable recipes by the author of Indian Slow Cooker. Cookbook author Anupri Singla shares the secret to preparing classic Indian dishes without using animal products. Vegan Indian Cooking features 140 recipes that use vegan alternatives to rich cream, butter, and meat. The result is a terrific addition to the culinary resources of any cook interested in either vegan or Indian cuisine. Singla—a mother of two, Indian emigre, and former TV news journalist—has a passion for easy, authentic Indian food. She shares recipes handed down from her mother as well as many she developed herself—including fusion recipes that pull together diverse traditions from across the Indian subcontinent. After launching her Indian As Apple Pie line of spices, Singla builds on her culinary expertise with flavorful recipes that make vegan Indian cooking accessible to even the most hurried home chef.

Tradition meets innovation in this celebration of Indian cuisine made for the American kitchen.

Explore exciting new recipes from the streets of India's four biggest cities.

THIS EDITION OF TABOO TABLE IS NOT SPIRAL BOUND. Beachbum Berry uncovers the forgotten secret food recipes from Polynesian restaurants of days gone by. Beachbum Berry's Taboo Table is a cookbook done in a style similar to the author's two drink recipe books, Beachbum Berry's Grog Log and Beachbum Berry's Intoxica. Taboo Table features famous "lost" and exotic recipes (most ironically created in the USA) for appetizers, entrees and desserts. There is also a fascinating and informative history of tiki cuisine from the first Polynesian settlers to the last remaining Polynesian restaurants. Vintage menu art as well as new, tiki-inspired artwork dot every page, making Taboo Table a must-have for people looking for a nostalgic trip into a lost part of exotica. By Midwest Book Review Beachbum Berry's Taboo Table: Tiki Cuisine From Polynesian Restaurants Of Yore is a unique collection of South Sea themed vintage recipes that is enhanced with an informed and informative history of tiki cuisine from the first Polynesian settlers to the last remaining Polynesian restaurants. From Crab Rangout; Chicken of the Gods; and Javanese Lamb Sate; to Shellfish Polynesian; Pitcairn Salad; Mai Tai Pie; and Molokai Mule, this compendium of dishes and drinks is a welcome and recommended, spiral bound and celebratory addition to any multi-cultural kitchen cookbook collection.

Recipes from the Kitchens, Markets, and Railways of India: a Cookbook

The Chelsea Market Cookbook

Home-cooked food brought to you by Darjeeling Express

Vegetarian India

with a twist of spice

Chetna Bakes with Flavours of the East

Foods of India

In the last few years, the way we look at our food has changed a lot. With a slow growing awareness about what we eat, we wonder whether ghee is good for us. What fish should we be eating? What fruits and vegetables are indigenous to India? From food columnist and star journalist Vir Sanghvi comes a collection of insightful, witty and informative pieces on everything we ought to know about the ingredients in our kitchens. In his distinctive, no-holds-barred style, Sanghvi introduces the reader to not only the Indian Pantry but the culture, history and unique experiences that makes Indian food so popular the world over.

In the landmark National Biscuit Company building, Chelsea Market has inspired countless tourists and locals alike with its vegetable, meat, and seafood shops, top-notch restaurants, kitchen supply stores, and everything food-related in between. In celebration of its 15-year milestone, The Chelsea Market Cookbook collects the most interesting and famous recipes from the market's eclectic vendors and celebrity food personalities. Archival images, gorgeous food photography, and cooking and entertaining tips and anecdotes accompany the 100 recipes, ranging from Buddakan's Hoisin Glazed Pork Belly, to Sarabeth's Velvety Cream of Tomato Soup, to Ruthy's Rugelach. This keepsake volume is sure to bring the fun and tastes of this immensely popular food emporium to your home kitchen.

We all know there is more to Indian food than just curries; it can also be really healthy, fresh and super delicious. Chetna's Healthy Indian contains home cooking at its best - straightforward methods, very few ingredients, crowd pleasing flavours, nourishment and comfort. It draws upon inspiration from Chetna's family and friends, creating realistic recipes for midweek, after work, busy weekends or when you simply want to look after yourself with wholesome food. You'll find 80 delicious recipes that require minimum time and effort, including Onion & whole spice chicken curry, Tandoori pan-fried sea bream, Paneer & cavalo nero saag and Baked cardamom & pistachio yogurt pots. Inspired by Indian cuisine, Chetna's Healthy Indian is proof that healthy food does not need to be health food, and convenient meals can be good for you, too.

Chetna Makan is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavours.

Mowgli Street Food

Slow Carb New Indian Cuisine

Chetna's Easy Baking

The Very Best of Rude Food

Mumbai Modern

The Indian Pantry

The first ever cookbook from the much-loved Indian restaurant

"Wherever this little boy goes, his worry monster follows. Can he learn how to leave his monster behind?" -- Cover.

Cooking Like Mummyji was first published to great acclaim and garnered thousands of loyal fans in 2003 but it has been unavailable for almost 10 years. It won the Jeremy Pound Award for Best First Book at the Guild of Food Writers Awards and was short-listed for Best Book at the Glenfiddich Awards. Now back in a fully revised, redesigned edition with newly commissioned photography the author reveals in over 100 recipes the secrets of British Asian food. These are the recipes from her family and friends; Indian cooking but adapted using British ingredients. Vicky says our home food is much simpler than the food you find in Indian restaurants. We use very few spices. The same ingredients are generally used for everything but, like musical notes, can be combined in many different ways to create beautiful melodies. Many of the names of her dishes will be familiar to aficionados of high-street Indian restaurants but Vicky's versions are healthier, with fresher, more vivid flavours.

Aran (Scottish Gaelic) From the Old Irish aran Noun bread, loaf (masculine noun, nominative case) Aran is a beautiful cookbook from an artisan bakery in the heart of Scotland with the same name. In it, Great British Bake Off star Flora Shedden shares her simple, modern recipes and a window onto a picturesque life below the highlands, with stunning location photography and stories about the people and the place that inspire her creations. With a clean and fresh design, Aran is both whimsical and contemporary, and would be a perfect gift or self-buy for beginners, established bakers, armchair travellers or any lovers of baked goods! Sweet and savoury recipes take you from breakfast, through elevenses, through to your afternoon tea and after-dinner sweet treats, and include Poppy morning rolls, Twice-baked almond croissants, Peach, chocolate and almond brioche, Poached chicken porridge, Pork, apple and sage sausage rolls and Banana, date and chocolate loaf cake.

Are your kids too afraid of monsters to fall asleep at night? This whimsical book and its magical no-more-monsters patch could solve ALL of their problems! This charmingly illustrated picture book will have little ones giggling all the way to bedtime! Kids and adults alike will love the gooty, adorable, not-too-spooky monsters, and the socially positive messages about sharing and conquering your fears—even if you need the help of a little magic to do it! And best of all—every book comes with a FREE interactive no-more-monsters patch that kids can attach to their own pajamas and use to scare off their monsters, too.

My Indian Kitchen

Explosive flavours from modern India

Moti Mahal's Tandoori Trail

No More Monsters Under Your Bed!

500 Authentic Recipes Celebrating India's Regional Cuisine

My Monster and Me

Made in India

"Draconomicron I!" describes several varieties of dragons, including red, blue, green, black, and white dragons, as well as three completely new chromatic dragons. This sourcebook gives details of each dragon's powers, tactics, lairs, servitors, and more.

James Beard Award Winner: A low-carb Indian cookbook "with delicious, healthy, and healing recipes [and] wonderful stories" (Mark Hyman, MD, New York Times–bestselling author of Eat Fat Get Thin and director of Cleveland Clinic Center for Functional Medicine). This blend of memoir and cookbook is a journey from old traditions to modern Indian cooking with deliciously simple, gut-healing recipes to leave you feeling fulfilled—rather than full. Upon learning that rice and bread were the culprits for her husband's Type 2 diabetes, Deepa Thomas deconstructed and reinvented her native Indian cuisine. she made new seventy slow carb recipes, incorporating time-saving Western cooking techniques, breaking-news research on gut health and weight loss, and Ayurvedic wisdom ("When diet is right, medicine is of no need; and when diet is wrong, medicine is of no use."). After six months of cooking and eating "New Indian," Deepa lost twenty pounds and freed her husband from a ten-year routine of insulin shots. Deepa's Secrets introduces breakthrough slow carb and gut-healing recipes that are simple and nutrient-packed, without sacrificing rich South Asian flavors. On a mission to demystify and make healthy an "exotic" cuisine, Deepa shares shortcuts and techniques that will make New Indian everyday fare. Included are such East-to-West recipes as: Ralph's Garlicky Spinach a la Dal * Ammachi's Claypot Fish Molee * General Joseph's Five-Star Chicken Batons * New Indian Cacciatoe * Masala Omelet * and more! "Engaging personal stories combined with artfully scattered notes and hints make this book reminiscent of the earliest Moosewood Cookbook in its tone and inviting narrative." —Publishers Weekly Winner, World Gourmand Cookbook Award * Finalist, IACP Awards *Shortlisted for the NCIBA Book Awards, Best Cookbook The author is donating her royalties to FoodCorps, a nonprofit that connects children to healthy food in American schools.

Open a continent of flavors with Tiffin, an extraordinarily beautiful cookbook that focuses on India's regional diversity. Named a New York Times 'Best Cookbook' of the year, it won three Gourmand World Cookbook Awards including 'Best Indian Cookbook.' Packed with gorgeous photographs and illustrations to make your mouth water, Tiffin unlocks the rich diversity of regional Indian cuisine for the home cook. Featuring more than 500 recipes are organized by region and then by course, Tiffin includes: vegetarian dishes hearty meat-filled dinners scrumptious seafood 10-minute dazzling appetizers impossibly easy homemade breads exotic desserts Even cooling complementary beverages Award-winning chef Floyd Cardoz writes in the foreword, "I love Indian cuisine, the variety it offers, the cooking techniques, and the use of flavor and texture. I want the world to enjoy and celebrate this multiplicity in food that India has to offer." Compiled and explicated by an experienced Indian cookery expert, Sonal Ved, these authentic dishes are rarely found in other cookbooks. Bon Appetit praises: "[Tiffin is] the kind of book I'll keep picking up and referring back to, learning something new about Indian cuisine every time."

In recent times, the coconut-flavoured cuisine of the Malayalis has gained immense popularity. Appam and Istoo, Avial and Olan, Irachi Biryani and Pathiri, all these and more are now served in restaurants and homes all over India. In this collection, the author hilights recipes that are considered to be specialties of different regions and communities of the state, from the typical vegetarian hindu dishes of Palakkad to the syrian christian delicacies of Tranvancore.

Tiffin

Recipes and Stories from a Bakery in the Heart of Scotland

Dishoom

Street Food of India

100 Recipes from New York's Premier Offr Food Hall

Vegan Indian Cooking

Deepa's Secrets

"The author and Mason Cookery Writer of the Year 2018" MADE IN INDIA: the top ten bestselling Indian cookbook that will change the way you cook, eat, and think about Indian food, forever. Real Indian food is fresh, simple and packed with flavour and is MADE IN INDIA. Meera Sodha introduces Britain to the food she grew up eating here every day. Unlike the stuff you get at your local curry house, her food is fresh, vibrant and surprisingly quick and easy to make. In this collection, Meera serves up a feast of over 130 delicious recipes collected from three generations of her family: there's everything from hot chappatis to street food (chilli paneer and beetroot and feta samosa), fragrant curries (spinach and salmon or perfect cinnamon lamb curry), to colourful side dishes (pomegranate and mint raita, kachumbhi salad), and mouth-watering puddings (mango, lime and passion fruit jelly and pistachio and saffron kulfi). "This book is full of real charm, personality, love and garlic. The best Indian food is cooked (and eaten) at home" Yotam Ottolenghi "Wonderful, vibrant...deeply personal food, alive and authentic - the best sort - and, frankly, I want to cook everything in this book" Nigella Lawson "Look out for FRESH INDIA, Meera Sodha's new cookbook!"

Street Food of India is a stunning visual documentation of the mind-boggling array of roadside snacks available in even the remotest corner of the country. From masala chai to vada paao, from parathas to chole-bhature, this book will take you on a journey that no true-blue foodie can forget. The local flavour is palpable as you turn the pages, and what's more, you can actually reproduce these mouth-watering etables with the help of the 46 detailed, authentic recipes provided..

"A delectable straightforward guide to regional Indian cooking." [Padma Lakshmi, host of Top Chef USA] In My Indian Kitchen, chef Hari Nayak shares the secrets of his family's style of Indian cooking that he learned from his mother and aunts, neighbors, local street vendors and countless friends. With the recipes in this Indian cookbook, consistently delicious Indian food at home becomes a reality. From a perfect Mint Chutney with Samosa to a melt-in-the-mouth Chicken Tikka Masala, to Pork Vindaloo, Tandoori Chicken and Sweet Mango Yogurt Lassi, traditional Indian meals without hours and hours of work can be achieved. Authentic Indian recipes include: Cucumber and Yogurt Raita Spicy Paneer Cheese Kebabs Red Kidney Bean Curry Street-Style Grilled Corn on the Cob Fish Tikka Chicken Tikka Masala Spicy and Fragrant Lamb Curry Baked Garlic Naan Creamy Rice Pudding And many more! Having lived in the West for many years, Chef Hari understands the time for meal preparation is limited. To accommodate our busy lifestyle, the recipes in this book have been simplified, without sacrificing any of their authenticity. With Hari's guidance and time-saving tips, the ability to create Indian meals appealing to the individual tastes of the home cook can, finally, be achieved.

Named one of the top 20 new cookbooks of 2018 by the Independent An exciting collection of recipes from the founders of the hugely respected Gunpowder restaurant. In this beautiful book, complete with stunning photography, Harneet, Devina and Nirmal have managed to capture the bustle and flavours of their childhoods in Kolkata, and the intricacy of true homestyle dishes from across India. From Maa's Kashmiri Lamb Chops (which have garnered outstanding reviews from many restaurant critics) to Wild Rabbit Pulao, these exceptional recipes are impressively authentic, yet given a modern twist. Throughout the book, the authors share personal anecdotes about their recipes and give handy cheats to make things easier for the home cook, including time-saving tips and alternative ingredients. With chapters covering Small Plates, Big Plates, Sweet Plates & Drinks and Sides & Spice. Gunpowder is the perfect opportunity to create some of these widely admired dishes in your own home.

English Villagers of the Thirteenth Century

Reconstructions: Architecture and Blackness in America

Rotis And Subzis

Spectacular Cakes, Custards and More, Inspired by the Flavors of India

a street food journey through India

Gunpowder

Chai, Chaat & Chutney

Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of Top Chef and Taste the Nation In Chaat, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From a simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiet onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad's Spicy Neapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, Chaat is a celebration of the diversity of India's food and people.

Kundan Lal Guljral was an innovator in Indian cuisine, and his Moti Mahal restaurant became a legend in its own lifetime. This title showcases a range of recipes, some inherited and some a result of experimentation by the author.

A brand-new baking collection from Bake Off's Chetna Makan, with over 80 deliciously-tempting recipes that combine her love of simple home cooking with creative flavour twists. Chetna's popular and accessible style has charmed millions of people since her first appearance on our screens in The Great British Bake Off. Since then, she has written several bestselling cookbooks that combine her creative flavours with a love of simple Indian home cooking. In this new collection, Chetna showcases delicious sweet and savoury bakes which have easy-to-find ingredients and simple-to-follow methods, but a special flavour twist to make your baking sing and shine. That could be a spice you might not expect, such as star anise in a tarte Tatin, a fusion of global incidences such as Masala Focaccia, or a twist on a classic, such as a drizzle cake dazzling with mango and ginger. Proving once again that simple baking methods are the best, Chetna's inspirational recipes are a joy to make and share with your favourite people. RECIPES INCLUDE: Cherry Almond Honey Cake Onion Masala Focaccia Orange & Cinnamon Savarin Raspberry Coconut Cheesecake Saffron Fennel Pound Cake Peanut Masala Tear and Share Bread Mango & Lime Meringue Pie

Presents a collection of Indian vegetarian recipes from the award-winning chef, with options for soups, dals, grains, eggs and dairy, chutneys, and desserts, and a separate section on ingredients. --Publisher's description.

Chai Chai

Beach Bum Berry's Taboo Table

Recipes for India's Favorite Street Food: A Cookbook

Healthy Indian Vegetarian Cooking

140 Simple and Healthy Vegan Recipes

Cooking Like Mummyji

Authentic Indian Street Food

Eating fresh, locally-grown vegetables each day is healthy for you and the planet—and now, with this Indian cookbook, vegetarian meals don't have to be boring! This new vegetarian Indian cookbook by acclaimed author and caterer Shubhra Ramineni proves just how fun cooking with vegetables can be. It includes over 80 recipes showing you how to prepare vegetables and fruits the Indian way—with many easy-to-make vegan and gluten-free alternatives as well. When Ramineni became a mother, one of her top priorities was to ensure that healthy and delicious home-cooked vegetarian meals would be a central part of her daughter's childhood experience. Her mother is a nutritionist and skilled Indian cook, so with her help, Ramineni set about transforming the seemingly bland vegetarian diet into the fantastic array of great-tasting meals and snacks in this vegetarian cookbook. Indian cooks have a centuries-old tradition of crafting fresh vegetables into tempting meals, since India is the home of vegan and gluten-free eating. Ancient Indian Vedic practices have also resulted with India claiming the world's most extensive range of natural food flavorings—including many spices like turmeric, ginger, and cumin, which have proven health benefits. With a few of these Indian spices in your pantry, along with this cookbook, you can effortlessly whip up flavorful dishes, like: Split Chickpea and Zucchini Stew Coconut Vegetable Curry with Tofu Tandoori Tofu Kebabs Vegetable Pilaf And over 75 more, with vegan and gluten-free modifications! Your friends and family will be amazed at what you can create using vegetables!

Award-winning restaurant Darjeeling Express began life as a dinner party with friends; Indian food lovingly cooked from family recipes that go back generations. In this book, Asma reveals the secret to her success, telling her immigrant's story and how food brought her home. The recipes pay homage to her royal Mughlai ancestry and follow the route of the Darjeeling Express train from the busy streets of Bengal, through Calcutta, where she grew up, and along the foothills of the Himalayas to Hyderabad. This is more than just a collection of delicious and accessible recipes, it is a celebration of heritage, culture, community and quality. "There's no need to book a flight to experience Indian home cooking" - Fay Maschler, Evening Standard "Asma is a force of nature: bold, funny, talented, philanthropic and unstoppable" - Grace Dent, Grace & Flavour

THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black dal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Ratan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chat and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful culinary book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

'An entrancing book' - Nigella Lawson Indian family food with heart - the mouthwatering new cookbook from Asma Khan, founder of the iconic Darjeeling Express This book is a joyful celebration of the universal power of food to restore, and to comfort. It is a tribute to Ammu, Asma's mother, to the simple home cooking from her kitchen in Calcutta, and an exploration of the inextricable link between food and love. These dishes will bring warmth to your kitchen when you need a meal or dish to share with your family and friends - from quick-and-easy Baghara Aloo and Shahi Paneer, a vegetarian staple all ages love, to Ammu's Chicken Biryani the much-requested Darjeeling Express favourite. With over 100 recipes, easy-to-follow instructions and a photograph for every dish Ammu is an essential book for anyone wanting to make Indian comfort food at home. This is the food I cook for my family every day, meals to restore and nourish. I give these recipes to you, with love.' - Asma

The Authoritative Guide to Afghanistan and Pakistani Cooking

Essential Kerala Cook Book

Easy Recipes for the Hurry Home Cook [Vegetarian Cookbook, Over 80 Recipes]

Quick and easy everyday meals

Milk & Cardamom

Cuisine of the Silk Road

Rotis & Subzis Were Never So Easy To Make. This Book Shows You How To Make Naans In A Pressure Cooker, Stuffed Rotis Using A Toaster And Several Other Stuffed Parathas Which Make Nutritious Meals Just By Themselves.

80 brilliant, flavour-packed Indian recipes to make in 30 minutes or less. Chetna Makan's bestselling cookbooks combine her creative flavour twists with a love of simple Indian home cooking. Taking inspiration from the eclectic tastes of Indian cuisine, these tempting recipes can all be on the table and ready to eat in less than 30 minutes. Featuring fabulous salads, traditional fast snacks, imaginative toppings for toasts, delicious dals, comforting veggie, fish and meat curries, all-in-one rice dishes, surprising raitas and dips as well as indulgent desserts, there are speedy options for every occasion. With brilliantly useful meal plans included, dishes can be enjoyed on their own or paired together and cooked quickly for an easy feast to enjoy with friends. No complicated methods, just delicious, vibrant and varied food that the whole family can enjoy every single night of the week and in little to no time at all. Bishwanath Ghosh had alighted from his train at Itarsi station to stretch his legs and grab a glass of tea before he resumed his journey.

Chetna Makan has travelled to the four corners of India - Mumbai, Kolkata, Delhi and Chennai - sampling the extreme varieties of street food on offer. Each area has subtle differences in ingredients and techniques, making the cuisine completely unique and full of character. In Chai, Chaat & Chutney, Chetna has taken inspiration from the street and created delicious recipes that are simple to cook at home. The result is a completely fresh take on Indian cuisine - try Tamarind Stuffed Chillis, Chana Dal Vada with Coconut Chutney and Sticky Bombay Chicken from the South or let your senses venture to the North for Chole, one of the ultimate curries, sweet Carrot Halwa, Pani Puri and Cardamom & Pistachio Kulfi.

Asma's Indian Kitchen

Chromatic Dragons

Vegetarian Recipes Inspired by Indian Roots and California Cuisine

Draconomicon

Indian Home-Cooking To Nourish Your Soul

Real Indian Food from the Family Home

The Cardamom Trail

Dosas, a popular Indian street food, are thin, rice- and lentil-based pancakes that can be stuffed with or dipped into a variety of flavorful fillings. Dosa Kitchen shows you how to make this favorite comfort food at home with a master batter, plus 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Dosas are endlessly adaptable to all tastes and dietary restrictions: naturally fermented and gluten-free, they are easy to make vegetarian, vegan, and dairy-free as well. With dishes featuring traditional Indian flavors, like Masala Dosa and Pork Vindaloo Dosa, as well as creative twists, like the Dosa Dog and the Cream Cheese, Lox, and Caper Dosa Wrap, any kitchen can become Dosa Kitchen!

Chai, Chaat & Chutneya street food journey through India Mitchell Beazley

How American architecture can address systemic anti-Black racism: a creative challenge in 10 case studies Reconstructions: Architecture and Blackness in America is an urgent call for architects to accept the challenge of reconceiving and reconstructing our built environment rather than continue giving shape to buildings, infrastructure and urban plans that have, for generations, embodied and sustained anti-Black racism in the United States. The architects, designers, artists and writers who were invited to contribute to this book--and to the exhibition at the Museum of Modern Art for which it serves as a "field guide"--reimagine the legacies of race-based dispossession in 10 American cities (Atlanta; Brooklyn, New York; Kinloch, Missouri; Los Angeles; Miami; Nashville; New Orleans; Oakland; Pittsburgh; and Syracuse) and celebrate the ways individuals and communities across the country have mobilized Black cultural spaces, forms and practices as sites of imagination, liberation, resistance, care and refusal. A broad range of essays by the curators and prominent scholars from diverse fields, as well as a portfolio of new photographs by the artist David Hartt, complement this volume's richly illustrated presentations of the architectural projects at the heart of MoMA's groundbreaking exhibition.

Annu

Everyday family meals effortlessly good for you

Chaat

SATTVIK

Cooked in Britain: Recipes from an Indian Family Kitchen