

Jiggs Kalras Classic Cooking Of Avadh With

Punjabi Khana Is A Book That Is Very Close To My Heart. Every Recipe In This Book Has Been Tried And Tested By Me And My Team Of Expert Cooks To Provide You With Completely Authentic Punjabi Recipes. This Book Is Dedicated To All You Cooking Enthusiasts Eager To Sample Some Of The Punjab S Authentic Cuisine. Though We Have Made Abundant Use Of High Calorie Ingredients Such As Ghee, Butter And Cream In This Book Those Of You Who Want To Cut Back On The Calories Can Use Low Fat Ingredients Such As Low Fat Butter, Low Fat Cream In Moderation To Prepare The Same Dishes. This Book Is A Compilation Of Authentic Vegetarian Recipes Along With Some Vegetarian Versions Of Non Vegetarian Punjabi Delicacies.

A classic collection of articles, book reviews, and travel essays from "the best food writer of her time" (Jane Grigson, The Times Literary Supplement). An Omelette and a Glass of Wine offers sixty-two articles originally written by Elizabeth David between 1955 and 1984 for numerous publications including the Spectator, Gourmet magazine, Vogue, and the Sunday Times. This revered classic volume contains delightful explorations of food and cooking, among which are the collection's namesake essay and other such gems as "Syllabubs and Fruit Pools," "Sweet Vegetables, Soft Wines," "Pleasing Cheeses," and "Whisky in the Kitchen." Elizabeth David's subjects range from the story of how her own cooking writing began to accounts of restaurants in provincial France, of white truffles in Piedmont, wild risottos on the islands of the Venetian lagoon, and odd happenings during rain-drenched seaside holidays in the British Isles. Here we can share her appreciation of books, people who influenced her, places she loved, and the delicious meals she enjoyed. Casually interspersed with charming black-and-white illustrations and some photographs, An Omelette and a Glass of Wine is sure to appeal to the 'Elizabeth David' book collector and readers coming to know Ms. David for the first time, who will marvel at her wisdom and grace. "Savor her book in a comfortable chair, with a glass of sherry." --Bon Appétit "Elizabeth David has the intelligence, subtlety, sensuality, courage and creative force of the true artist." --Wine and Food

Indian Fast Food offers much more than convenient finger foods or a quick bite to quell the pangs of hunger. They cater, almost effortlessly, to different tastes and combine nutrition with ecstatic aesthetic experience. The most interesting thing about the recipes in this book is that these can be very easily adapted as per individual requirements and do not depend onany indispensable, exotic ingredient. A substitute can often be pressed into service while cooking abroad withoutany appreciable difference in its impact. Usually savoured informally, recipes like pav bhaji, jhinga biryani, shorshe maach and many more can also be easily included in a formal, celebratory menu.

Sensuous is the word that best defines the flavor and texture of Indian cuisine, a cuisine that is visually and aromatically one of the most opulent in the world. Marut Sikka, acclaimed food consultant, cuts out the fuss, and shares home-style Indian dishes that are perfect for everyday cooking. He uses his amazing knowledge of combining spices to make dishes taste extraordinary. The recipes are authentic - a testament to simple ingredients producing sublime tastes. Indian Flavours starts with a brief introduction to some of the spices of India. The rest of the book is divided into unique sections such as the Spice Family, Fresh Herbs and Vegetables, Dried Herbs, Seeds and Leaves, and Dried Fruits. As the author explores each section, he gives simple, but delectable recipes, such as nutmeg potato roundels, lamb brains with black pepper, dill-infused grilled fish, jalapenos with jaggery and coconut, and rose petal and rice pudding, with vivid photos that are sure to impress. With streamlined techniques and intense, authentic flavors, Indian Flavours, a classic in its own right, heralds a new generation of Indian cookbooks.

Saraswat Cookery Book with Notes and Home Remedies, Useful Hints and Hindu Festivals

The Best Of Samaithu Paar

Malabar Muslim Cookery

Buddhist Peace Recipes

Kama Bhog

Rajasthan's cuisine has been enriched by diversity of influences. Not much grows in the arid wasteland of the desert but this has not cramped the culinary style of those who dwell there. They have imaginatively created myriad delicacies from lentils, dairy produce and what little vegetables are locally available. The present edition contains a new section on the Cuisine of Kotah contributed by Maharao Brijraj Singh and Maharani Uttara Devi of Kotah. Highly respected gourmets in their own right, the authors of this section have added vignettes of the history of Kotah with photographs of a picturesque landscape to augment their text.

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Capturing the flavor and breadth of the industry, Introduction to Hospitality Management, Fourth Edition, explores all aspects of the field including: travel and tourism; lodging; foodservice; meetings, conventions and expositions; and leisure and recreation.

Devoing six chapters to management, the text focuses on hospitality and uses first-person accounts, corporate profiles and industry morsels to foster a student's appreciation for the field. Throughout, author John R. Walker invites students to share this industry's unique enthusiasm and passion. The text is organized into five sections: the hospitality industry and tourism; lodging; restaurants, managed services, and beverages; recreation, theme parks, clubs, and gaming entertainment; and assemblies and event management. Each section includes insight from industry professionals, contains up-to-date information on career opportunities, and includes many examples illuminating current industry trends and realities. Extensively revised and updated, this edition contains new photos, new page layouts, and new coverage on topics ranging from sustainability to globalization

If You Like The Smell Of Truffles, You Also Like Sex. If, On The Other Hand, You Think It Reminds You Of Socks. Then You'Re Probably Lousy In Bed! Star Journalist And Popular Television Anchor Vir Sanghvi Wears Many Hats. By Day He Writes Serious Political Columns, In The Evenings He'S At A Studio Interviewing A Celebrity, And Sometime In Between He Is Both Gourmet And Gourmand. And When Sanghvi Writes On Food, He Pulls No Punches. Celebrating What Is Good And Savagely Attacking What Is Bad, He Combines Culinary History, Travel And Culture To Rank Among The Best Food Writers Of Today. Inspired, Erudite And Wonderfully Witty, Rude Food Is A Collection Of Sanghvi'S Essays On Food And Drink. From Breakfast Rituals To Sinful Desserts, Airlines Khana To What Our Favourite Film Stars Love To Eat, From Chefs At Five-Star Hotels To Food Critics, Vir Sanghvi Has His Finger On The Pulse Of What We Put Into Our Stomachs And Why. If You Want To Know How Tandoori Chicken Arrived In India, The Three Golden Rules Of Sandwich Making Or The Three Kinds Of Bad Service You Should Absolutely Not Put Up With, Who Eats Out The Most In Bombay And Where You Are Most Likely To Find Prime Minister Vaipavee Tucking Into His Favourite Cuisine, Then This Is The Book You Must Have. Full Of Culinary Secrets And Gastronomic Tips, Rude Food Tells You The Key To The Perfect Pizza, The Easiest Way To Make Risotto, What The Nation'S Fast Food Of Choice Is, The Truth About Your Cooking Oil, And Much Much More. A Feast Of Sparkling Prose That Entertains As It Informs, This Is A Book To Be Read, Consulted And Savoured.

Fifty authentic, traditional recipes from all the regions of India include Chicken and Cashew Curry from Bombay and Rogan Josh from Kashmir, and come with information on the basics of curry-making, 15,000 first printing.

Introduction to Hospitality Management

An Omelette and a Glass of Wine

The Great Curries of India

The Complete Gujarati Cookbook

Rude Food

Luke Mangan opened his first Salt restaurant in Sydney in 1999, and there are now several Salt and Salt grill restaurants worldwide. Salt Grill brings together the signature dishes from these restaurants, alongside Luke's favourites. Suitable for the home cook and with more than 140 recipes, this book includes simple twists on old favourites like Orange Lamingtons, Rum Raisin and Chocolate Bread and Butter pudding and a Waldorf Salad with Bresaola, and unwisited standards like Lobster Thermidor, Salt and Pepper Squid and Floating Islands. Salt Grill captures the signature freshness and elegance of Luke's food, in recipes that you can cook at home for your family and friends.

Bestselling author Ruth Reichl examines her mother's life-and gives voice to the unarticulated truths of a generation of exceptional women A former New York Times restaurant critic, editor in chief of Gourmet, and the author of three bestselling memoirs, Ruth Reichl is a beloved cultural figure in the food world and beyond. For You, Mom. Finally, is her openhearted investigation of the life of a woman she realizes she never really knew-her mother. Through letters and diaries-and a new afterword relating the wisdom she's gained after sharing her story-Reichl confronts the transition her mother made from a hopeful young woman to an increasingly unhappy older one and recognizes the huge sacrifices made to ensure that her daughter's life would not be as disappointing as her own.

Investing, modern Indian recipes.

Classic Cooking of PunjabAllied Publishers

Indian Flavours

Modern Spice

Saffron and Pearls

Rhodes Around Britain

Indian Accent

Jiggs Kalra's Classic Cooking Of Avadh

A beautifully-written cookbook weaving Indian and Middle Eastern recipes from her childhood with American dishes she has grown to love--from the Food Network personality. AARTI PAARTI: An American Kitchen with an Indian Soul A collection of memories and 101 recipes from the popular blogger and Food Network personality. The recipes will make cooking with traditional Indian flavors and spices approachable for the US market. Aarti's stories will dissolve the "foreign-ness" of Indian flavors and make seemingly complicated technique and flavor accessible. She will take the intimidation factor out of cooking Indian food by simplifying traditional recipes, offering many specific how-to's, and also tips on using traditionally Indian spices in new ways, in everyday dishes. And there is a streak of Middle Eastern in some of these recipes given her youth in Dubai. Recipes include: Cornflake & Kaya French Toast, Real Deal Hummus, Masala Kale Chips, Mum's Everyday Dal, Sambar (Vegetable & Lentil Stew), Pregnancy Potatoes (Crispy masala potato wedges), Indian Street Corn, Saag Paneer, Quinoa Tabbouleh, Chickpea & Artichoke Masala, Tandoori Chicken, Bombay Slippy Joes, Spicy Sticky Lamb Chops, Mango Pulled Pork Sandwiches, Masala Shrimp & Crits, Homemade "Magic Shell" with Garam Masala & Sea Salt, Strawberry-Rose Petal Shortcakes. Finally, the narratives that open each chapter are wonderfully evocative, telling the story of a woman who was an outsider experiencing many cultures and cuisines: an Indian in Dubai, going to a British school, an international student attending

Northwestern University to become an American journalist; and a wife of a Los Angeles man who leaves her job at CNN and becomes a Food Network Star. She finds that food always saves her and encourages us all to find the warmth in cooking.

Fresh, delicious, easy Indian vegetarian dishes from the author of Phaidon's global bestseller, India: The Cookbook Vegetables are an integral part of Indian cuisine - and this collection of 150 healthy and approachable vegetarian recipes showcases an array of delicious breakfasts and drinks, salads, vegetables and legumes, grains, and desserts. Drawing inspiration from India's myriad regions and culinary traditions, Pushpesh Pant simplifies this hugely popular cuisine with easily achievable, nourishing, and authentic dishes so tasty and satisfying that they are suitable for vegetarians, meat-eaters, and those simply wishing to reduce the amount of meat in their diet.

"Rasachandrika is one of the classics among cookery books in Marathi. Generations of housewives have begun their culinary career by reading and following this book. Now the secrets of Saraswat cookery would be available to a much wide readership through this English edition." --Back cover.

Kama Bhog presents a sensuous gastronomic symphony that will enable epicureans to embark on an aphrodisiacal odyssey.

Aarti Paarti

For You Mom, Finally

Moti Mahal's Tandoori Trail

The PALMACHIEVERS 2016

Culinary Travels Through the Great Subcontinent

A Chef in Every Home

The Penguin Essential Cookbooks are a pioneering attempt to keep alive the art of traditional Indian cooking. Each of the books is written by an expert chef who brings together the special recipes of a region or community along with a detailed introduction that describes the rituals and customs related to the eating and serving of food.In the Essential Delhi Cookbook recipes are drawn from the different communities who have made Delhi their home, including the Khatris and Kayasths, in addition to Mughlai and Punjabi dishes. The recipes include: Raan, Bheja, Methyl Dal ki Pakori, Muthanjan Pulao, Mathri, Papri, Chaat, Sharbat-e-Ghulab.

"Indian Accent showcases inventive Indian cuisine by complementing the flavours and traditions of India with global ingredients and techniques. Chef Manish Mehrotra has designed the menu of Indian Accent. The original restaurant opened in 20098 at The Manor, New Delhi, to significant acclaim for its path-breaking approach to contemporary Indian food. It moved to The Lodhi in 2017. Indian Accent, New Delhi, has won several awards and global recognition, including being the only restaurant from India on the World's 100 Best list since 2015. It is also part of the Time Magazine, 100 Great Destinations in the World. It opened in New York in 2016 and in London in 2017 to critical and popular acclaim." -- Front flap.

India: The Cookbook is the first comprehensive guide to Indian cooking, with over 1,000 recipes covering every aspect of India's rich and colourful culinary heritage. Unlike many other Indian cookbooks, it is written by an Indian culinary academic and cookbook author who lives and works in Delhi, and the recipes are a true reflection of how traditional dishes are really cooked all over India. They have been carefully edited to ensure that they are simple to follow and achievable in western kitchens, with detailed information about authentic cooking utensils and ingredients. Indian food has been hugely popular in the UK for many years, and the appetite for Indian food shows no sign of diminishing. Now, for the first time, a definitive, wide-ranging and authoritative book on authentic Indian food is available, making it simple to prepare your favourite Indian dishes at home, alongside less well-known dishes such as bataer masalydaar (marinated quails cooked with almonds, chillies and green cardamom), or sambharachi kodi (Goan prawn curry with coconut and tamarind).

The comprehensive chapters on breads, pickles, spice pastes and chutneys contain a wide variety of recipes rarely seen in Indian cookbooks, such as bagarkhani roti (a rich sweet bread with raisins, cardamom and poppy seeds) and tamatar ka achar (tomato and mustard-seed pickle). India: The Cookbook is the only book on Indian food you'll ever need.

Ambition always begins with a dream, with a purpose. Though money may be an important part of it, most people strive and achieve for reasons other than money. It's the quest to prove themselves. However, not all those who strive succeed. That's where the importance of awards and public recognition comes in. Awards are not only for acknowledging success, they recognise many other qualities: ability, efforts, struggle and above all, excellence. Disha's Padma Achievers 2016 focuses on those truly remarkable Indians/ foreigners who have won fame and encouragement to pursue their excellence in their respective fields. The book goes into great detail of the lives of Padma Vibhushan, Padma Bhushan and Padma Shri awardees - how they got their recognition, their struggle and how they achieved these rare feats in their respective fields. Padma Achievers 2016 has been designed to cater to - a) Aspirants of various competitive exams like Civil services, Banks, Railways, UPSC and PSC exams and Quiz Competition across the country and, b) Teachers, researchers, media persons, laymen and avid readers. The book may benefit you in many ways like - . The knowledge about various honours, awards and recognitions conferred by the government of India has multiple practical uses and it can make you crack various competitive exams like UPSC, Civil Services, SSC, Banking, Insurance, Railways, Engg Services and AFCAT etc. and can keep you updated on the latest trends. . Whether it is an Essay or Group Discussion or PI, the book can help you enhance your general knowledge. You have every chance to be able to stand out from the crowd if your knowledge on the GK is sufficient. It can enhance your public speaking skills while giving examples of these distinguished personalities. . It will help strike a conversation with a friend or colleague. General knowledge and current affairs are instant conversation starters. . It also helps you keep up with the latest trends in diverse fields like Science & Engineering, Trade & Industry, Medicine, Art & Cinema, Literature & Education, Sports & Journalism, Spiritualism, Social Work & Public Affairs etc. . With the inspiration from the lives of people who made it big, it makes you street smart and helps you take well informed decisions in life and may prove to be a guiding light in your professional career. . Since the awardees come from diverse cultures and ethnicities, it will help you form a perspective about the cultures that are different from your own. A must reference book for teachers, researchers, motivators and mentors who will find multiple examples of guiding their students as well as for parents for motivating their kids. The book also provides a first-hand information about other Indian as well as International awards like Civilian awards - Gandhi Peace Prize, Indira Gandhi Peace Prize, Tagore Award, Gallantry awards- Param Vir, Maha Vir, Ashok Chakra; National sports awards- Rajiv Gandhi Khel Ratna, Dronacharya award, Arjuna award, Dhyan Chand Award, Bravery awards and Dada Sahab Phalke Awards; Nobel Prize, Magsaysay Awards, Pulitzer Prize & Oscar Awards etc. The book provides listings of winners of such awards. The only compendium of Indian/ International awards and their achievers is concisely written and illustrated with pie charts on the basis of age-group, gender and diversified fields etc.

The Collected Food Writings of Vir Sanghvi

The Incredible Spice Men

An American Kitchen with an Indian Soul

The Lucknow Cookbook

Foods of Love

Zaike Ka Safari

Sanjeev Kapoor burst onto the scene in India with an easy, no-fuss cooking approach. More than a decade later, he is a global sensation with an international media empire that is rooted in this philosophy. In How to Cook Indian, Kapoor introduces American audiences to this simple cooking approach with a definitive book that is the only Indian cookbook you will ever need. His collection covers the depth and diversity of Indian recipes, including such favorites as butter chicken, palak paneer, and samosas, along with less-familiar dishes that are sure to become new favorites, including soups and shorbas; kebabs, snacks, and starters; main dishes; pickles and chutneys; breads; and more. The ingredients are easy to find, and suggested substitutions make these simple recipes even easier.

Everyone can cook. You just need to know the easy way to do it. Celebrity chef Kunal Kapur brings you a simple and delectable cookbook with fuss-free techniques, tips, and advice that is sure to glean out the chef in you. From simple bruschettas and delectable humus to warm catzones and dal makhnis, Kunal has a recipe for every mood and moment. Use this book to whip up the perfect Sunday lunch for your family and friends, or to churn out fun party foods for your kids, and watch how you transform into the star of your home. A Chef in Every Home will make cooking an enjoyable and valuable experience.

Essays and anecdotes on the subject of gastronomy discuss the abuses of the potato, the furtive enjoyment of "secret eatings," and the culinary customs of ancient Greece, the Roman empire, and medieval Europe.

This book explodes the myth that food from Kerala is just mountains of rice, coconut and fish curry. It introduces the gourmet to the subtle flavours of over a hundred traditional recipes, presented for the first time with easy-to-follow instructions.

Indian FasT FOOD

Rasachandrika

Classic Cooking of Orissa

Serve It Forth

Restaurant Cookbook

Food Path

Contains biographical information about the author's journey as a cooking expert.

For Doreen Hassan, Hyderabad is not just where her roots lie, it is also the city that informs the way she and her family lead their lives. Known and loved for their legendary hospitality for over four decades, Doreen and her husband, Peter Toghrihle Hassan, have preserved a way of life, a culture and a cuisine with great affection and pride in their cosmopolitan home in Delhi, passing their love for food, family and friendships to their children and grandchildren.This is not a collection of Hyderabad recipes that stops at the biryani or the Mirchi ka Saalan or kebabs or Shahi Tukra. It is a personal story a tribute to the city that Doreen calls home.Over the decades, she has archived priceless family recipes from her husband's storied Hyderabad family. The result is an astonishingly rich record of culinary history, which speaks of a city that absorbed influences from across the world and made them its own.

Kundan Lal Gujral 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.

Recipes treasured by more than three generations of women The first volume of Samaithu Paar was published in 1951. More than just a cookbook book, it was intended to serve as a manual for daily use. Over the years, those who did not find time to learn cooking in the traditional way from their mothers have used the three volumes of Samaithu Paar to set up home and manage kitchen all over the world. The Best of Samaithu Paar brings together 100 most-loved recipes chosen from the three-volume original. Maintaining the simplicity of language, easy-to-follow directions and the adherence to the smallest details, the recipes have been helpfully revised and adapted using universal measures of cups and spoons and modern utensils and appliances in place of the more traditional ones. Recipes range from the basic idli, dosa, sambar and rasam to their many variations that are not so familiar to all Indians. The book also includes specialties like Moar Kuzhambu, Mysore Rasam, Pongal, Murukku and Jangiri, as well as pachadis and pickles. A must-have for all those who enjoy traditional Indian cuisine.

Classic Cooking Of Rajasthan, 1/e

The Married Man's Guide to Creative Cooking and Other Dubious Adventures

100 Best of Jiggs Kalra

The Essential Delhi Cookbook

Classic Cooking of Punjab

Mangoes & Curry Leaves

Provides Recipes With Necessary Details Relating To Classic Punjabi Food-Apovite, Vegetarian Starters, Non-Vegetarian Starters, Vegetarian Entree, Non-Vegetarian Entree, Rice, Breads, Dahi, Chutney, Pappad, Snacks, Desserts, Masalas. Being Well Illustrated.

Gary Rhodes specializes in the traditional British dishes that have fallen from favour because of their humble ingredients, or have been overshadowed by the razzmatazz of nouvelle cuisine. In the book he presents over 100 recipes, many of them updated versions of classic dishes such as braised oxtail, Lancashire hotpot, and boiled bacon with pearl barley and lentils. Vegetarian dishes are also included.

Born in New Delhi, raised in the Middle East, and living in Washington, D.C., acclaimed food writer Monica Bhide is the perfect representative of the new generation of Indian American cooks who have taken traditional dishes, painstakingly prepared by their Indian mothers and grandmothers, and updated them for modern American lifestyles and tastes. Respectful of the techniques and history of Indian cuisine but eager to experiment, Bhide has written simple but deeply flavorful recipes. Modern Spice takes the vibrant tastes of India into the twenty-first century with a cookbook that is young, fun, sassy, and bold. Dishes like Pomegranate Shrimp, Paneer and Fig Pizza, and Coriander-and-Fennel-Crusted Lamb Chops are contemporary and creative. Bhide pours Guava Bellinis and Tamaritas for her guests, and serves Chile Pea Puffs and Indian Chicken Wings; instead of Chicken Tikka Masala, she serves Chicken with Mint and Ginger Rub. Make-ahead condiments such as Pineapple Lentil Relish and Kumquat and Mango Chutney with Onion Seeds add a piquant accent to the simplest dish. There are plenty of options for everyday meals, including Butternut Squash Stew with Jaggery, Indian-Style Chili in Bread Bowls, and Crabby Vermicelli, along with plentiful recipes for elegant dishes like Tamarind-Glazed Honey Shrimp and Chicken Breasts Stuffed with Paneer. For an original and effortless finish, spoon Raspberry and Fig Jam Topping over tart frozen yogurt or a store-bought pound cake, or if you have more time, tempt guests with exotic sweets such as Saffron-Cardamom Macaroons or Rice Pudding and Mango Parfait. As Mark Bittman says in his foreword, "There is not a cuisine that uses spices with more grace and craft than that of India," and Bhide's recipes do so, but without long and daunting lists of exotic ingredients. In keeping with its local approach to global flavors, Modern Spice includes a guide to the modern Indian pantry and Monica's thoughtful, charming essays on food, culture, and family. Eight pages of gorgeous color photographs showcase the recipes.

Gujaratis Have Perhaps Truly Perfected The Art Of Vegetarian Cooking. This Book Is An Attempt To Document Classic Gujarati Recipes From The Basic Dals And Kadhis To The More Complicated And Difficult Recipes Like The Mohanthaal.

More Than 500 Classic Recipes for the Modern Kitchen

Modern Indian Cooking

the complete family cookbook

Classic Cooking of Rajasthan (Cuisine of Kotah)

Salt Grill

Punjabi Khana

Acclaimed chefs Tony Singh and Cyrus Todiwala are on a mission to wake Britain up to the versatility of spices. For too long, our spices have sat unused and dusty in cupboard shelves, when just a mere sprinkling of cumin, a dash of turmeric or a handful of star anise has the power to turn our everyday food into an explosion of tastes and smells. Tony and Cyrus have taken to the road, exploring the British Isles and adding their own spicy twist to our most classic and best-loved dishes. Try jazzing up a Sunday roast chicken with a honey and ginger, adding a cumin and coriander kick to a shepherd's pie or lacing a Victoria sponge with aromatic fennel seeds and cardamom. With delicious, everyday recipes accompanied by Cyrus and Tony's top tips and favourite spices, The Incredible Spice Men will demystify the contents of your spice rack, and open your everyday cooking up to a world of exciting new flavours.

Present-day Orissa is a unique blend of the ancient and the modern. Alluring images of elegant Odissi dancers in all their bejewelled finery, sparkling silver filigree ornaments, suave Sambalpuri sarees, colourful applique wall-hangings, the breathtakingly beautiful beaches and coastline, the flora and fauna, fairs and festivals, and above all, the temple art and architecture, have all contributed to the state's reputation as a tourists' paradise, besides its image as an important pilgrimage centre. Of late, the commercial and industrialization processes initiated in this state have been welcomed by investors from other parts of the country and abroad. The culinary tradition of Orissa, its unique vegetarian and non-vegetarian cuisine, the rice preparations and the sweets, is the subject of this compilation. The authors have painstakingly chronicled the variety that the different regions in the state boast of, with their own distinct tastes. Although the tasty and nutritious Oriya cuisine still retains its traditional flavours, it has also moved with the times. Cross-cultural influences have seeped in, and in the modern Oriya kitchen, the mortar and pestle co-exist with the mixer and the microwave oven. This presentation of the culinary wonders from Orissa is enriched with numerous nuggets encapsulating the state's rich cultural heritage.

This book offers a range of recipes- from hot soups and crunchy salads to lamay, tempura, relishes to accompany rich or noodies, curries and desserts. The only book of its kind!

Explores the food of India, Pakistan, Bangladesh, Nepal, and Sri Lanka to provide readers with a taste of the Subcontinent through recipes that include cashew-coconut meatballs, spicy chickpea fritters, and cumin-coriander beef patties.

Inspired Indian Flavours for the Contemporary Kitchen

The Indian Vegetarian Cookbook

How to Cook Indian

India: The Cookbook

A Memoir of Family, Friendship & Heirloom Hyderabad Recipes