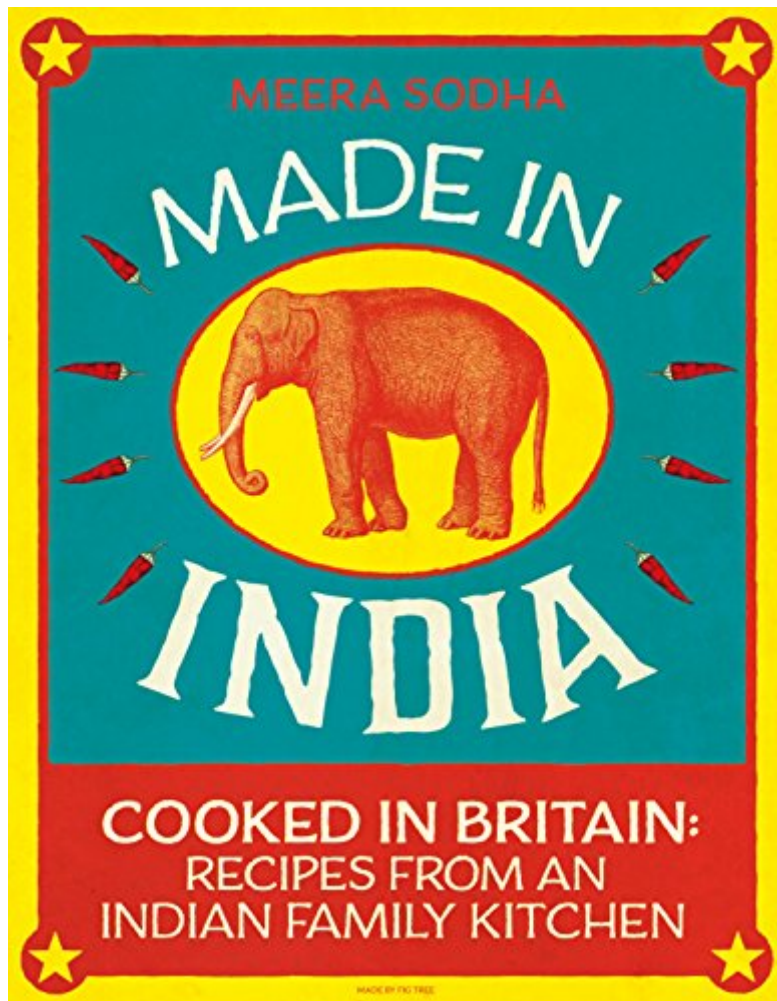


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# Made In India: Cooked In Britain: Recipes From An Indian Family Kitchen



## Synopsis

MADE IN INDIA: the top ten bestselling Indian cookbook that will change the way you cook, eat, and think about Indian food, forever.\*\*Look out for FRESH INDIA, Meera Sodha's new cookbook, coming summer 2016\*\*Real Indian food is fresh, simple and packed with flavour and in 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 samosas), fragrant curries (spinach and salmon or perfect cinnamon lamb curry), to colourful side dishes (pomegranate and mint raita, kachumbar 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

## Book Information

File Size: 138493 KB

Print Length: 320 pages

Publisher: Fig Tree (March 31, 2016)

Publication Date: March 31, 2016

Sold by:Â Digital Services LLC

Language: English

ASIN: B01AU5V8SW

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #716,819 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #125

inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes #133

inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Indian #403 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Indian

## Customer Reviews

I can't rave about this cookbook enough. Where to start? I'd eaten Indian food very few times before cooking from this book--always chicken tikka masala and the occasional samosa. But I'm an avid home cook and heard so many great things about how easy, accessible and fresh these recipes are that I knew I had to try it out. I'm so happy I bought a copy for myself. About 4 months into owning this book, it's already taken a beating and I'm finding new recipes to catch my eye all the time. The rice recipe alone is worth the price of the book--I finally understand how to cook a perfect batch of rice! If you follow Sodha's instructions, you'll never make bad rice again. The Worker's Curry is stunningly comforting, and a cheap vegan dinner to boot. The Chaat salad is mind-blowingly delicious and fresh. The Chili Paneer tastes like the ultimate state fair food I have always dreamed of, except I made it in my own kitchen. My boyfriend and I ate the whole batch in one sitting, shamelessly. The Cilantro Chicken is so quick, easy, and flavorful that I've already made it three times. AND HER ICE CREAMS! Folks, the ice cream recipes are also totally worth the cost of the book. I don't own an ice cream maker, and I don't need to, because Sodha's ice cream recipes are still perfectly rich, creamy and delicious without one. She walks you through how to churn the ice cream by hand, with luscious results. I have a batch of the Fennel Seed Ice Cream in my freezer right now and am already thinking of so many ways her basic ice cream recipe could be customized. All that to say, I truly cannot recommend this cookbook enough. Sodha truly knows how to write for the home cook--there is no pretension or extra, confusing steps here.

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