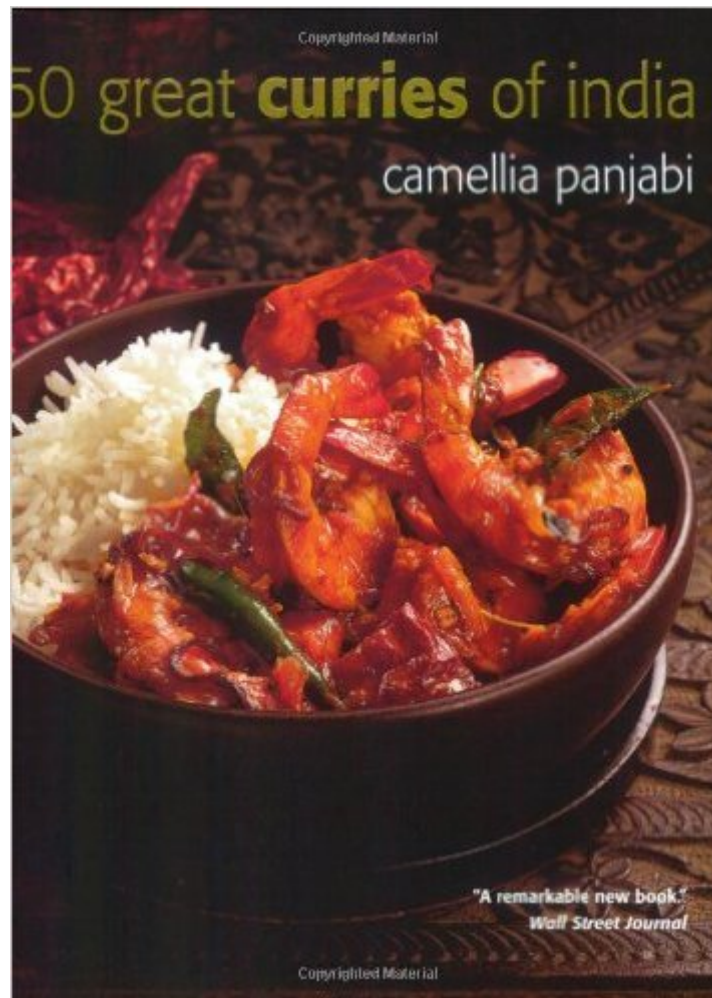


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# 50 Great Curries Of India



## Synopsis

This is the ultimate celebration of the authentic Indian curry, encompassing both the classic and the unusual dishes from across India. With insightful information on spices, herbs, and chilies, and what exactly a curry is, as well as 100 mouth-watering recipes, Camellia shares the secrets she has learnt from curry lovers and cooks—from top chefs to housewives—to inspire and excite your tastebuds.

## Book Information

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## Customer Reviews

I own at least ten Indian cookbooks, so you wouldn't expect that I needed to add another to the collection. But I'm extremely glad that I bought *50 Curries of India*. It has many recipes that I haven't previously encountered... and which, so far, are really wonderful. As the title promises, the book has 50 curry recipes... as well as several accompaniments (such as bread, rice, and raita) and a 60 page introductory section on ingredients. There's quite a selection here, in main ingredient (lamb, fish, chicken, vegetables), region, spiciness, etc. Twenty of the recipes call for lamb, 11 for chicken, 9 fish and shellfish, 12 vegetarian (from potato curry to, of all things, watermelon and mango curries). Nothing calls for beef or pork, but I think most of the lamb dishes could be prepared with them. We dislike lamb, so at our house the lamb and apricot curry is more likely to use inauthentic pork, and bori curry (with nuts, sesame seeds, tamarind and potatoes) will probably be made with beef. Every dish has an attractive photo, so you have some idea what you'll end up with. While many recipes have a long list of ingredients, none is particularly hard -- assuming that you can get your hands on the spices. If you have a spice shop or Internet store from which you can buy black

mustard seeds, curry leaves, and tamarind you'll be set. But there's plenty to cook if you're stuck with the selection in your local grocery store. Most are strongly spiced, but not all are exceptionally "hot." These aren't fast recipes, but \*darn\* they're good -- and most curries reheat very well; they're stews, after all. The curries in this book are from the British Indian community rather than an American idea of Indian food. I've found that most U.S.

An excellent book if you need an introduction to curry, its heritage and the basic principles of preparation. I enjoyed reading the introductory chapters and have reread it a few times because it makes more sense once you've tried some of the recipes. My book came with a useful DVD as well. The major problem with the book is that the recipes are not proofread properly. In the introduction, the author waxes lyrical about a bright red curry that one of her schoolfriends used to eat, she then includes this "Parsee red chicken curry" recipe in the book but the ingredients don't tie up with the instructions and some of the errors are material. For example, the recipe instructions call for you to prepare 400ml of Coconut milk and then you are instructed to use "800ml of the coconut milk" in the cooking process. The amount of fresh coconut also does not add up and you'll have some left over if you follow the instructions. Other readers of this book have also noted that there are other recipes which have similar problems. Obviously one can use judgement but this book is in its umpteenth printing and one would think they'd have ironed out the errors by now. I have made the garam masala and what the author refers to as "Daag" (although I haven't seen this term used elsewhere). I freeze the Daag and use it as a base for a basic curry or an improvised variation. I also use the garam masala as per Camellia's instructions and it is very fragrant and much better than anything I've ever bought. The recipe for Vindaloo is excellent and I also had high praise from my family for the Goa Fish Curry. The main issue I have with the recipes in general is the amount of liquid is often wrong and you have to use your own judgement.

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