

madhur jaffrey indian cookery book

madhur jaffrey indian cookery book stands as a cornerstone resource for both aspiring cooks and seasoned chefs eager to explore the rich and diverse flavors of Indian cuisine. Renowned chef and food writer Madhur Jaffrey has dedicated her career to demystifying Indian cooking techniques and ingredients, making her books some of the most authoritative and beloved references in the culinary world. Her Indian cookery books serve as comprehensive guides that blend authentic traditional recipes with approachable instructions, ensuring that readers can recreate the magic of Indian kitchens in their own homes.

Overview of Madhur Jaffrey's Indian Cookery Books

Madhur Jaffrey's collection of cookbooks spans decades and encompasses a variety of titles, each tailored to different audiences and culinary interests. Her books are celebrated for their clarity, cultural insights, and the ability to convey the essence of Indian flavors without overwhelming the reader.

Key Titles in Madhur Jaffrey's Collection

- **An Invitation to Indian Cooking:** Often regarded as her signature work, this book offers a comprehensive introduction to Indian cuisine, covering everything from spices to cooking techniques.
- **Madhur Jaffrey's Indian Cooking:** A detailed guide featuring a wide array of recipes, including vegetarian, meat, and seafood dishes.
- **World Vegetarian:** While not exclusively Indian, this book includes many authentic Indian vegetarian recipes that showcase the richness of plant-based cooking.
- **Close to Home: A Vegetarian Cookbook:** Focuses on vegetarian dishes that emphasize simplicity and flavor, often inspired by Indian culinary traditions.

Each of these titles exemplifies Madhur Jaffrey's commitment to authenticity and accessibility, making Indian culinary arts approachable for cooks of all skill levels.

What Makes Madhur Jaffrey's Cookbooks Unique?

Madhur Jaffrey's cookbooks stand out for several reasons, contributing to their status as essential resources for Indian cuisine enthusiasts.

Authentic yet Accessible Recipes

Her recipes are rooted in tradition, often drawing from family recipes and regional specialties, yet she presents them in a manner that is easy to follow. This balance ensures that novice cooks can succeed without feeling overwhelmed.

Comprehensive Ingredient Guides

Indian cooking relies heavily on spices and specific ingredients. Madhur Jaffrey's books include detailed descriptions of spices, their flavors, and how to use them effectively, often with suggestions for substitutes.

Cooking Techniques and Tips

Her books are rich in practical advice, covering essential techniques like tempering spices, making perfect rice, or preparing dough for flatbreads. These tips help cooks master the fundamentals of Indian cooking.

Cultural Insights and Stories

Beyond recipes, Madhur Jaffrey shares cultural anecdotes and historical contexts, enriching the cooking experience and fostering a deeper appreciation of Indian culinary traditions.

Key Features of Madhur Jaffrey Indian Cookery Book

When exploring her cookbooks, readers will find several features that enhance usability and learning.

Step-by-Step Instructions

Clear, concise steps guide readers through each recipe, often accompanied by photographs or illustrations to clarify techniques.

Ingredient Substitutions

Understanding that some ingredients may be difficult to source worldwide, her books suggest suitable substitutions without compromising flavor.

Menu Planning and Meal Ideas

Many of her books include suggestions for complete meals, allowing readers to craft balanced menus that showcase a variety of dishes.

Photographs and Illustrations

Visually appealing images of finished dishes and cooking steps aid in understanding and inspire confidence in recreating recipes.

Popular Recipes in Madhur Jaffrey's Cookbooks

Some recipes from her books have become staples for home cooks seeking authentic Indian flavors.

Classic Indian Curries

- Chicken Tikka Masala
- Lamb Rogan Josh
- Paneer Butter Masala

Vegetarian Delights

- Chana Masala (Chickpea Curry)
- Baingan Bharta (Roasted Eggplant)
- Aloo Gobi (Potato and Cauliflower)

Traditional Breads and Sides

- Naan and Roti
- Papadum
- Raita (Yogurt Side Dish)

Festive and Special Occasion Dishes

- Biryani
- Sweets like Gulab Jamun
- Kheer (Rice Pudding)

These recipes exemplify Madhur Jaffrey's mastery in blending authentic flavors with practical cooking methods.

How to Use Madhur Jaffrey's Indian Cookery Book Effectively

To maximize learning and culinary success, consider the following tips:

Start with Fundamentals

Begin with her introductory sections on spices, equipment, and basic techniques. A solid foundation ensures more complex recipes become approachable.

Experiment with Spices

Don't be afraid to adjust spice levels to suit your taste. Madhur Jaffrey emphasizes the importance of balancing flavors, so taste as you cook.

Follow the Recipes Closely at First

Initially, adhere to the recipes to understand proportions and techniques. Once comfortable, you can experiment and adapt.

Explore Regional Dishes

Indian cuisine is diverse, with regional variations. Use her books to explore different regional specialties and expand your culinary repertoire.

Where to Purchase Madhur Jaffrey's Cookbooks

Madhur Jaffrey's cookbooks are widely available through various channels:

- **Bookstores:** Major chains and independent stores often stock her titles.
- **Online Retailers:** Websites like Amazon, Barnes & Noble, and Book Depository offer new and used copies.
- **E-book Platforms:** Kindle and other e-book services provide digital versions for convenient access.

- Libraries: Many public libraries carry her books, making it easy to explore her recipes without purchase.

Conclusion

Madhur Jaffrey's Indian cookery books are invaluable for anyone interested in authentic Indian cuisine. They combine rich cultural insights with practical guidance, making the intricate world of Indian spices and flavors accessible to home cooks worldwide. Whether you're a beginner eager to learn the basics or an experienced chef looking to deepen your understanding of Indian culinary traditions, her books serve as trusted companions in the kitchen. Embrace the flavors of India and elevate your cooking skills with Madhur Jaffrey's thoughtfully curated recipes and expert advice.

Frequently Asked Questions

What makes Madhur Jaffrey's Indian Cookery book a must-have for food enthusiasts?

Madhur Jaffrey's Indian Cookery is celebrated for its authentic recipes, clear instructions, and comprehensive coverage of Indian cuisine, making it an essential guide for both beginners and seasoned cooks interested in Indian flavors.

Which recipes from Madhur Jaffrey's Indian Cookery are most popular among readers?

Popular recipes include Chicken Tikka Masala, Samosas, Butter Chicken, Paneer Butter Masala, and various lentil and rice dishes, all praised for their authentic taste and easy-to-follow instructions.

How has Madhur Jaffrey's Indian Cookery influenced the popularity of Indian cuisine worldwide?

By introducing authentic Indian recipes to Western audiences with accessible techniques, Madhur Jaffrey's book has played a pivotal role in popularizing Indian cooking globally and inspiring countless home cooks.

Are there vegetarian options in Madhur Jaffrey's Indian Cookery book?

Yes, the book features numerous vegetarian recipes, including dals, vegetable

curries, and paneer dishes, catering to a variety of dietary preferences while showcasing the richness of Indian vegetarian cuisine.

Is Madhur Jaffrey's Indian Cookery suitable for beginners?

Absolutely. The book offers straightforward recipes with detailed instructions, making it accessible for beginners eager to explore authentic Indian cooking at home.

Additional Resources

Madhur Jaffrey Indian Cookery Book: A Culinary Classic for Authentic Indian Flavors

Madhur Jaffrey Indian Cookery Book has long stood as a cornerstone reference for both novice cooks and seasoned chefs eager to explore the vibrant world of Indian cuisine. Celebrated for its meticulous attention to detail, authentic recipes, and user-friendly approach, this seminal cookbook continues to inspire culinary enthusiasts around the globe. Whether you're seeking to master the basics of Indian spices or delve into complex regional dishes, Jaffrey's work offers an invaluable guide rooted in tradition yet accessible to modern cooks.

The Legacy of Madhur Jaffrey in Culinary Literature

Madhur Jaffrey, often hailed as the "queen of Indian cooking" in the West, has played a pivotal role in introducing authentic Indian cuisine to international audiences. Her journey from a young girl growing up in India to a celebrated actress and culinary ambassador exemplifies her dedication to preserving and sharing her culinary heritage. Her cookbooks, particularly *Madhur Jaffrey Indian Cookery*, have been instrumental in demystifying Indian recipes, making them approachable for home cooks worldwide.

Published initially in 1973, *Madhur Jaffrey Indian Cookery* has undergone numerous editions, each refining and expanding on her original insights. The book's enduring popularity can be attributed to its comprehensive scope, cultural authenticity, and practical advice, making it a reliable resource for anyone eager to explore Indian gastronomy.

An In-Depth Look at Madhur Jaffrey Indian Cookery

Origins and Evolution

Madhur Jaffrey's *Indian Cookery* was born out of her desire to share authentic

Indian recipes with an audience unfamiliar with the nuances of Indian flavors. Her early years in India, combined with her subsequent experiences in the West, provided her with a unique perspective—bridging traditional techniques with contemporary culinary expectations.

The book has evolved over the decades, incorporating feedback from readers and adapting to modern kitchen appliances and ingredients. Its latest editions include detailed ingredient lists, step-by-step instructions, and tips for substituting hard-to-find spices, ensuring it remains relevant and practical.

Structure and Content

The Indian Cookery book is organized into sections covering:

- Appetizers and Snacks: Samosas, pakoras, chaat dishes.
- Vegetarian Main Courses: Lentil and vegetable curries, dals, paneer-based dishes.
- Meat and Fish: Chicken, lamb, beef, and seafood recipes reflecting regional variations.
- Breads and Rice: Naan, parathas, biryanis, pilafs.
- Side Dishes and Condiments: Chutneys, pickles, raitas.
- Desserts: Gulab jamun, rice pudding, sweets flavored with cardamom and saffron.

This comprehensive coverage ensures that readers can assemble a complete Indian meal, understanding the interplay of spices, textures, and flavors that define the cuisine.

Key Features that Set the Book Apart

Authenticity and Cultural Depth

One of the standout aspects of Jaffrey's cookbook is its unwavering commitment to authenticity. She emphasizes traditional cooking techniques passed down through generations, such as tempering spices (tadka), slow-cooking methods, and the use of fresh, regional ingredients. Her descriptions often include cultural context, enriching the reader's appreciation for each dish.

Clear, Step-by-Step Instructions

Jaffrey's approach balances technical precision with accessibility. Her instructions are detailed yet straightforward, often accompanied by tips like:

- How to grind spices properly.
- The ideal consistency for curry gravies.
- Timing cues for cooking rice and lentils.

This clarity helps demystify complex dishes, empowering home cooks to succeed confidently.

Ingredient Guidance and Substitutions

Recognizing the challenge of sourcing authentic Indian spices outside India, Jaffrey provides guidance on common substitutions without compromising flavor. She also suggests alternative ingredients for dietary restrictions, such as vegan or gluten-free options, making her recipes adaptable.

Photographs and Illustrations

While the original edition was text-heavy, modern versions include photographs illustrating key steps and finished dishes. These visuals serve as helpful references, especially for beginners aiming to replicate authentic looks and textures.

Impact and Reception

Since its publication, Madhur Jaffrey Indian Cookery has received widespread acclaim for its scholarly yet approachable portrayal of Indian cuisine. Critics praise its:

- Depth of knowledge and cultural insight.
- Ease of use for home cooks.
- Ability to inspire confidence in preparing complex dishes.

Culinary schools and professional chefs have also adopted her recipes, citing their authenticity and flavor profiles. The book has become a staple in culinary libraries and is often recommended as the definitive guide for Indian home cooking.

Practical Tips for Using the Book

For readers aiming to maximize their experience with Madhur Jaffrey Indian Cookery, consider the following:

- Start with Basics: Master fundamental spices and cooking techniques like tempering and roasting spices.
- Organize Spices and Ingredients: Indian cooking relies heavily on fresh spices, so keep a well-stocked pantry.
- Follow the Steps Carefully: Respect the sequence of adding ingredients to develop the flavors fully.
- Experiment with Substitutions: Use her suggested alternatives if certain ingredients are unavailable.
- Adjust for Taste: Indian dishes can be customized with more or less heat, salt, or sweetness to suit preferences.

Influence on Global Indian Cuisine

Jaffrey's Indian Cookery did more than just introduce recipes; it fostered a deeper understanding of Indian culinary philosophy—its regional diversity, emphasis on balance, and use of specific cooking techniques. This influence has led to a proliferation of Indian restaurants and home cooking worldwide, with many chefs citing her work as foundational.

Moreover, her emphasis on vegetarian dishes has helped popularize plant-based Indian cuisine, aligning with contemporary dietary trends. Her recipes have inspired countless food bloggers, chefs, and home cooks to explore the rich tapestry of Indian flavors.

Conclusion: A Timeless Culinary Companion

In the landscape of Indian cookbooks, Madhur Jaffrey's Indian Cookery remains a shining beacon—combining authenticity, clarity, and cultural richness. Its enduring relevance proves that good food is rooted in tradition, but also accessible through thoughtful guidance. Whether you are a beginner eager to learn the basics or an experienced cook seeking to refine your skills, this book offers an invaluable treasure trove of recipes and techniques.

In an era where global cuisines are increasingly embraced, Madhur Jaffrey's work stands out as a testament to the beauty and complexity of Indian cooking. It invites all to discover the spices, aromas, and stories that make Indian cuisine a perennial favorite worldwide. As you turn its pages, you embark on a flavorful journey that connects you with centuries of culinary heritage, one dish at a time.

[Madhur Jaffrey Indian Cookery Book](#)

madhur jaffrey indian cookery book: *Madhur Jaffrey's Indian Cookery* Madhur Jaffrey, 2023-10-12 The 40th-anniversary edition of the beloved classic book on Indian home cooking, with 11 new recipes and gorgeous illustrations. Originally published in 1982, Madhur Jaffrey's Indian Cookery was the book that accompanied the TV series that inspired a generation to cook real Indian food, not the watered down version of it that had persisted in Britain for years. Now, this stunning updated edition - featuring 11 new recipes and a foreword celebrating the 40th anniversary - will inspire even more home cooks to make real Indian food at home. Recipes include classic dals, curries, chutneys and breads, as well as countless lesser-known traditional recipes and techniques to master Indian cooking for all occasions. Madhur Jaffrey's Indian Cookery is a classic cookbook from a trusted and authoritative voice, ready for the next generation to discover these delicious, authentic, failsafe Indian recipes that have stood the test of time.

madhur jaffrey indian cookery book: The Essential Madhur Jaffrey Madhur Jaffrey, 1999 Madhur Jaffrey is the authority on Indian food and is known and loved for her knowledgeable yet

accessible writing on the subject. The Essential Madhur Jaffrey contains all her most popular recipes in one volume, including everything from delicious meat and fish curries to vegetarian meals and recipes for chutneys and pickles. Based on a broad range of regional Indian cuisines, the recipes have been selected to provide ideas for all kinds of occasions, from quick after-work meals to more elaborate entertaining. Informative introductions and notes on ingredients and equipment give fascinating background information. This is a classic collection from the leading name in Indian cooking.

madhur jaffrey indian cookery book: Madhur Jaffrey's Quick and Easy Indian Cookery Madhur Jaffrey, 2001 If you have always believed that long slow preparation is essential to Indian food, this recipe book will make you think again. The world's favourite author on Indian cooking, Madhur Jaffrey, provides over 75 recipes for great Indian dishes, most of which can be prepared and cooked in 30 minutes or less. It includes quick recipes for every course - from soups and starters such as Gingery Cauliflower Soup to main courses such as Lamb with Cardamom or Prawns steamed with Mustard Seeds, as well as breads and rice, vegetables and desserts. Madhur also includes an easy-reference store cupboard guide and hints on time-saving techniques. Whether you're craving a quick chicken curry to eat after work or want to entertain friends without spending the day in the kitchen, this cookbook is a revelation and a great demonstration of the versatility of authentic Indian cuisine.

madhur jaffrey indian cookery book: An Invitation to Indian Cooking Madhur Jaffrey, 2023-11-21 A beautiful fiftieth-anniversary edition of the essential Indian cookbook—the final word on the subject (The New York Times)—featuring a new introduction by the author and a new foreword by Yotam Ottolenghi An instant classic upon publication, this book teaches home cooks perfect renditions of dishes such as Mulligatawny Soup, Whole Wheat Samosas, and Chicken Biryani, alongside Green Beans with Mustard, Khitcherie Unda (scrambled eggs, Indian style), and Nargisi Kofta (large meatballs stuffed with hard-boiled eggs). The “queen of Indian cooking (Saveur), Madhur Jaffrey helped introduce generations of American home cooks to the foods of the subcontinent. In An Invitation to Indian Cooking—widely considered one of the best cookbooks of all time and enshrined in the James Beard Foundation’s Cookbook Hall of Fame—Jaffrey gives readers a sweeping survey of the rich culinary traditions of her home. Living in London and homesick, she was prompted to re-create the dishes of her Delhi childhood. Jaffrey taught herself the art of Indian cuisine and, in this groundbreaking book, she shares those lessons with us all. Featuring more than 160 recipes, the book covers everything from appetizers, soups, vegetables, and meats to fish, chutneys, breads, desserts, and more. From recipes for formal occasions to the making of everyday staples such as dals, pickles, and relishes, Jaffrey’s “invitation” has proved irresistible for generations of American home cooks. Beautifully redesigned—and with a new foreword by the author and a new introduction by superfan, Yotam Ottolenghi—and featuring Jaffrey's own illustrations, this anniversary edition celebrates An Invitation to Indian Cooking’s half a century as the go-to text on Indian cooking.

madhur jaffrey indian cookery book: Curry Easy Madhur Jaffrey, 2011-01-25 Say goodbye to the takeaway and master the art of curry yourself with this collection of recipes from bestselling author and curry expert Madhur Jaffrey: 175 clear, accessible and simple recipes guaranteed to make your mouth water! Beautifully written and fully illustrated with stunning photography, this is cookbook that you'll reach for time and time again. 'A true classic - fresh, intelligent and simply scrumptious' -- ***** Reader review 'Transforms Indian food into something relatively speedy to prepare at home' -- ***** Reader review 'Jaffrey is my 'go to' if I want something Indian and tasty' -- ***** Reader review 'This is definitely one of our best/favourite cookery books' -- ***** Reader review 'This is our go to recipe book for all Indian food' -- ***** Reader review 'Clear, concise recipes. Curry Easy is exactly what it says' -- ***** Reader review

In this delicious collection of recipes, Madhur Jaffrey shows us that Indian food need not be complicated or involve hours in the kitchen. Take a few well chosen spices and readily available

ingredients, and in a few easy steps you can make a delicious prawn curry from Goa; succulent chicken baked in an almond and onion sauce; hearty Sri Lankan beef with coconut milk; a creamy potato and pea curry; tasty swiss chard stir fried with ginger and garlic; and a spicy dip with beans (canned of course), cumin, chillies and lime.... Whether you are cooking curry for the first time or have plenty of culinary experience and are looking for quick and easy recipe ideas, Madhur Jaffrey brings you all the tastes of India with the minimum of work - it really is Curry Easy!

madhur jaffrey indian cookery book: Madhur Jaffrey's Curry Nation Madhur Jaffrey, 2012 Travelling across Britain, visiting local Indian and South Asian communities, Madhur reveals how it's possible to sample virtually the whole of Indian cuisine without ever leaving the British Isles.

madhur jaffrey indian cookery book: Indian Cookery Madhur Jaffrey, 2024-09-17 A beautiful new edition of the classic Indian cookbook, with all-new recipes, illustrations, and a new foreword by the author In 1982, with the premier of her now-legendary television program, Indian Cookery, Madhur Jaffrey firmly established herself as the queen of Indian cooking (Saveur). The show and this, its companion cookbook, helped to inspire countless home cooks to embrace real Indian food, many for the first time. In this stunning new edition, beautifully illustrated and featuring new recipes and a new foreword by the author, Jaffrey shares timeless dishes with a new generation. From dals, curries, and chutneys, to breads, rice dishes, and relishes, the 125 recipes in this book are a sweeping survey of the countless dishes of the subcontinent. A go-to resource for generations of readers, four decades after it was first published Indian Cookery remains the last word on the subject.

madhur jaffrey indian cookery book: Simple Indian Cookery Madhur Jaffrey, 2005 Madhur Jaffrey is renowned as an international authority on Indian food. In SIMPLE INDIAN, now available in paperback, she shares her knowledge and her passion, bringing us classic dishes from this hugely popular culinary region. Madhur demonstrates how to cook 40 well-known recipes with simple step-by-step instructions, proving just how easy it is to serve up delicious Indian meals you've created yourself. The book is divided into the following chapters- Soups and Starters, Fish and Shellfish, Eggs, Meat and Poultry, and Vegetables and Accompaniments. All the dishes use readily available ingredients and there's even a special menu section, so that you can plan your perfect meal. With the clear and easy-to-follow recipe methods and colour photographs accompanying each stage of the recipe, Madhur's simple instructions will guarantee even the novice cook excellent results every time.

madhur jaffrey indian cookery book: An Invitation to Indian Cooking Madhur Jaffrey, 2011-05-10 A beautiful fiftieth-anniversary edition of the essential Indian cookbook—the final word on the subject (The New York Times)—featuring a new introduction by the author and a new foreword by Yotam Ottolenghi An instant classic upon publication, this book teaches home cooks perfect renditions of dishes such as Mulligatawny Soup, Whole Wheat Samosas, and Chicken Biryani, alongside Green Beans with Mustard, Khitcherie Unda (scrambled eggs, Indian style), and Nargisi Kofta (large meatballs stuffed with hard-boiled eggs). The “queen of Indian cooking (Saveur), Madhur Jaffrey helped introduce generations of American home cooks to the foods of the subcontinent. In An Invitation to Indian Cooking—widely considered one of the best cookbooks of all time and enshrined in the James Beard Foundation’s Cookbook Hall of Fame—Jaffrey gives readers a sweeping survey of the rich culinary traditions of her home. Living in London and homesick, she was prompted to re-create the dishes of her Delhi childhood. Jaffrey taught herself the art of Indian cuisine and, in this groundbreaking book, she shares those lessons with us all. Featuring more than 160 recipes, the book covers everything from appetizers, soups, vegetables, and meats to fish, chutneys, breads, desserts, and more. From recipes for formal occasions to the making of everyday staples such as dals, pickles, and relishes, Jaffrey’s “invitation” has proved irresistible for generations of American home cooks. Beautifully redesigned—and with a new foreword by the author and a new introduction by superfan, Yotam Ottolenghi—and featuring Jaffrey's own illustrations, this anniversary edition celebrates An Invitation to Indian Cooking’s half a century as the go-to text on Indian cooking.

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madhur jaffrey indian cookery book: *Madhur Jaffrey's Instantly Indian Cookbook* Madhur Jaffrey, 2019-05-07 "The only Instant Pot cookbook the world still needs ... Full of those timeless Indian recipes Jaffrey is known for." —Priya Krishna, Bon Appetit Master Indian cooking at home with more than seventy recipes from the multi-James Beard Award-winning author who is revered as the "queen of Indian cooking" (Saveur). Here she shares inviting, easy-to-follow recipes—some entirely new, others reworked classics—for preparing fantastic Indian food at home. While these dishes are quick and easy to prepare, they retain all the rich complexity for which Jaffrey's food has always been known, making this the only Indian cookbook with recipes designed for the Instant Pot you'll ever need. RECIPES: From classics like butter chicken and buttery dal to new sure-to-be-favorites like kale cooked in a Kashmiri style and Goan-style clams, these recipes capture the flavorful diversity of Indian cuisine. EASY-TO-FOLLOW: Written with the clarity and precision for which Jaffrey has always been known, these are flavor-forward recipes that make the most of the Instant Pot's unique functionality. A DIFFERENT KIND OF COOKBOOK: Rather than simply adapting recipes for one-pot cooking, Jaffrey has selected the essential dishes best suited for preparing using the Instant Pot, and created some all-new delectable dishes that make the most of its strengths. BEYOND THE INSTANT POT: Also included are thirteen bonus, no-special-pot needed recipes for the chutneys, salads, and relishes you need to complete any Indian meal. Think avocado-radish salad, fresh tomato chutney, and yogurt and apple raita. SPICES AND SPECIAL INGREDIENTS: Jaffrey provides a list of pantry essentials, from asafetida to whole spices, as well as recipes for her own garam masala blend and more. TIPS: Here too is Jaffrey's advice on the best way to make rice, cook meat and fish in your Instant Pot, and more, based on her own extensive testing.

madhur jaffrey indian cookery book: *Madhur Jaffrey's Ultimate Curry Bible* Madhur Jaffrey, 2003 This is the most comprehensive book ever published on curries, written by Madhur Jaffrey, the world's bestselling Indian cookery author. The influence of the Indian curry has been far-reaching—Indian immigrants and traders influenced the cooking of many other great cuisines of the world, including those of Sri Lanka, Burma, Thailand, Vietnam, Japan and China. History blends with recipes in this meticulously researched book, which will prove fascinating reading for food lovers everywhere. With over 150 mouthwatering recipes, Madhur starts with the best curry recipes in India today, moves on to Asian curries, and even includes European curry ideas such as French curry sauces. Some recipes have never before appeared in print, such as fish seasoned with tamarind and coconut and lamb braised with oranges. Also included are Madhur's tips for the best accompanying foods - she gives us ideas for rice, bread, chutneys, relishes and sweets - the perfect complement for any curry. Beautifully illustrated throughout, this book is set to become the standard reference book on curries.

madhur jaffrey indian cookery book: *Foolproof Indian Cooking* Madhur Jaffrey, 2002 In *Foolproof Indian Cooking*, Madhur Jaffrey reveals how easy it is to bring the flavors of India to your home. With 40 recipes featuring step-by-step instructions and clear, color photographs, now even beginners can cook a wide range of authentic Indian food. Add some spice to your everyday home cooking with the easy-to-prepare Goan shrimp curry and Tarka dal. Or try your hand at popular favorites like Chicken tikka masala, Rogan josh and Lamb Madras. There are also more exotic dishes suitable for entertaining, such as Creamy chicken korma with almonds, Shrimp in a butter-tomato sauce and Moghlai spinach with browned shallots. The tried-and-tested recipes include delicious soups and starters, classic curries with fish, meat, poultry and eggs, and tasty vegetables and accompaniments. With an inspiring range of menu suggestions and a guide to essential Indian ingredients, Madhur's foolproof instructions will guarantee excellent results every time. Book jacket.

madhur jaffrey indian cookery book: *Indian Cookery* Madhur Jaffrey, 2002 An appearance on BBC2's *Friends for Dinner* in 2001 and the publication in the same year of her best-selling *Foolproof Indian Cookery* re-established Madhur as the authority on Indian food. *Madhur Jaffrey's Indian Cookery* is a revised and updated edition of her seminal cookery book, *Illustrated Indian Cookery*,

which sold 3/4 million copies. This new edition has been completely re-designed and re-photographed in a larger hardback format to make it the essential reference book on Indian cuisine. With chapters on meat, poultry, fish and vegetables as well as pulses, breads and rice, relishes, chutneys and pickles, Madhur guides you through the colourful range of Indian food, from classics like Rogan Josh, Tandoori-style Chicken and Naan Bread to more unusual dishes such as Salmon Steamed with Mustard Seeds and Tomato and Drunken Orange Slices. Complete with comprehensive background information on ingredients, equipment, authentic preparation techniques and suggested menus, Madhur Jaffrey's Indian Cookery brings you Indian food at its best.

madhur jaffrey indian cookery book: *Madhur Jaffrey's Indian Cooking* Madhur Jaffrey, 1995 Newly revised and expanded, Madhur Jaffrey's Indian Cooking introduces its readers to the subtle delights of India's cuisine. Here are classics such as Royal Lamb with Almond Sauce and Tandoori-style Chicken, and wonderful desserts that include Kulfi (ice cream with nuts) and Carrot Halva. You'll also find exotic ideas for snacks - for instance, Spicy Matchstick Potato Chips - and vegetable recipes such as Sweet and Sour Okra. You'll find more than 130 recipes in all. The book also contains a comprehensive list of the spices and other ingredients that are so essential to Indian cooking, information on equipment and techniques, and advice on combining dishes to create authentic Indian menus.

madhur jaffrey indian cookery book: *Climbing the Mango Trees* Madhur Jaffrey, 2007-10-09 The enchanting autobiography of the seven-time James Beard Award-winning cookbook author and acclaimed actress who taught America how to cook Indian food. "Wistful, funny and tremendously satisfying.... Jaffrey's taste memories sparkle with enthusiasm, and her talent for conveying them makes the book relentlessly appetizing. —The New York Times Book Review Whether climbing the mango trees in her grandparents' orchard in Delhi or picnicking in the Himalayan foothills on meatballs stuffed with raisins and mint, tucked into freshly baked spiced pooris, Madhur Jaffrey's life has been marked by food, and today these childhood pleasures evoke for her the tastes and textures of growing up. Following Jaffrey from India to Britain, this memoir is both an enormously appealing account of an unusual childhood and a testament to the power of food to prompt memory, vividly bringing to life a lost time and place. Also included here are recipes for more than thirty delicious dishes from Jaffrey's childhood.

madhur jaffrey indian cookery book: *Madhur Jaffrey Indian Cooking* Madhur Jaffrey, 2003 Chef magazine called this book's author the best-known ambassador of Indian food in the United States. For many years a bestselling cookbook, this seminal title on Indian cuisine now has been totally revised, redesigned, enlarged, and enhanced with 70 brand-new full-color photos.

madhur jaffrey indian cookery book: *Madhur Jaffrey's Cookbook* Madhur Jaffrey, 1987 The renowned authority on Indian cookery presents a personal collection of international dishes for every occasion. Especially chosen for busy people, each recipe is quick and healthy. Ms. Jaffrey will appear on a PBS serial. Printed in two colors. Line drawings.

madhur jaffrey indian cookery book: *Madhur Jaffrey's Quick & Easy Indian Cooking* Madhur Jaffrey, 2007

madhur jaffrey indian cookery book: *At Home with Madhur Jaffrey* Madhur Jaffrey, 2010-10-19 For all who love the magical flavors of good Indian cooking and want to reproduce effortlessly some of the delectable dishes from that part of the world, here is a groundbreaking cookbook from the multi-James Beard Award-winning author who is revered as the "queen of Indian cooking" (Saveur). By deconstructing age-old techniques and reducing the number of steps in a recipe, as well as helping us to understand the nature of each spice and seasoning, she enables us to make Indian dishes part of our everyday cooking. • First, she tantalizes us with bite-size delights to snack on with drinks or tea. • A silky soup is mellowed with coconut milk; a spinach-and-ginger soup is perfumed with cloves. • Fish and seafood are transformed by simple rubs and sauces and new ways of cooking. • A lover of eggs and chicken dishes, Jaffrey offers fresh and easy ways to cook them, including her favorite masala omelet and simple poached eggs over vegetables. There's chicken from western Goa cooked in garlic, onion, and a splash of vinegar; from Bombay, it's with

apricots; from Delhi, it's stewed with spinach and cardamom; from eastern India, it has yogurt and cinnamon; and from the south, mustard, curry leaves, and coconut. • There is a wide range of dishes for lamb, pork, and beef with important tips on what cuts to use for curries, kebabs, and braises. • There are vegetable dishes, in a tempting array—from everyday carrots and greens in new dress to intriguing ways with eggplant and okra—served center stage for vegetarians or as accompaniments. • At the heart of so many Indian meals are the dals, rice, and grains, as well as the little salads, chutneys, and pickles that add sparkle, and Jaffrey opens up a new world of these simple pleasures. Throughout, Madhur Jaffrey's knowledge of and love of these foods is contagious. Here are the dishes she grew up on in India and then shared with her own family and friends in America. And now that she has made them so accessible to us, we can incorporate them confidently into our own kitchen, and enjoy the spice and variety and health-giving properties of this delectable cuisine.

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