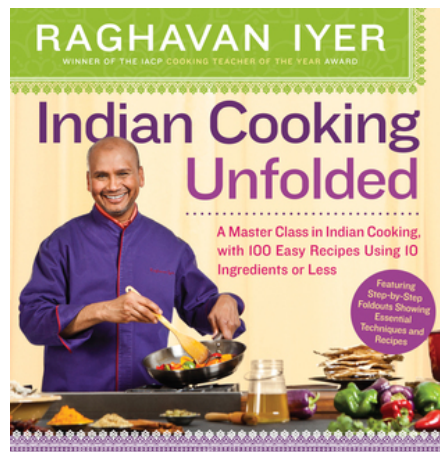




Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less

Raghavan Iyer

Download now

Read Online ➔

Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less

Raghavan Iyer

Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less Raghavan Iyer

Love Indian food but feel it's too daunting to recreate at home? Those complex authentic flavors! Those dozens of spice blends! The long prep time! Fear not. Award-winning cooking teacher Raghavan Iyer puts the breeze and ease into Indian cooking. Taking a heavily illustrated, step-by-step approach, he introduces cooks to one of the world's most popular cuisines. With his natural charm and enthusiasm, Raghavan begins each chapter by explaining the recipe choices, what techniques are included, and a suggested order in which to approach the recipes. The book's 100 authentic recipes use only ingredients readily available at the local supermarket. Taking into account time restraints, each dish can be quickly assembled and will give home cooks the confidence to create knockout Tandoori Chicken, Coconut Squash with Chiles, Turmeric Hash Browns, Saffron-Pistachio Ice Cream Bars, and Mango Bread Pudding with Chai Spices. From basic breads to chutneys and savory pickles, from tasty dal to fragrant basmati rice pilafs, from crispy starters to enjoy with a Slumdog Martini, *Indian Cooking Unfolded* is a 21st-century approach to one of the most ancient—and popular—cuisines.

Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less Details

Date : Published July 30th 2013 by Workman Publishing Company

ISBN : 9780761165217

Author : Raghavan Iyer

Format : Paperback 340 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction, Cultural, India

 [Download Indian Cooking Unfolded: A Master Class in Indian Cooki ...pdf](#)

 [Read Online Indian Cooking Unfolded: A Master Class in Indian Coo ...pdf](#)

Download and Read Free Online Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less Raghavan Iyer

From Reader Review Indian Cooking Unfolded: A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less for online ebook

Orinoco Womble (tidy bag and all) says

As a starting point, it was an OK sort of cookbook. For a person who is intimidated by anything new to them in the cooking line, or if you live in a place where "exotic" spices are hard to find (and you don't live in a place where online shopping is possible), it might be very useful to get you started. And I appreciated the photo tutorials for simple things like "ghee" (clarified butter)--you can actually see what colour it's supposed to be when it's done.

That said, for anyone who isn't afraid to experiment, there are a lot better resources online; and if you want a book, start with Anjum Anand. Even Madhur Jaffrey can be good for a beginner, though she has a naughty habit of re-issuing the same recipes multiple times under new titles. I also grew tired of the self-congratulatory self-hyping--almost every page mentions repeatedly how wonderful he is as a teacher and chef, and how "his" methods are special and super and foolproof. He reminded me of some of the salesmen on shopping channels in that respect; amusing at first, quickly annoying.

If I'd found this book before I met up with Indian Food Rocks online, I probably would have fallen on it with cries of joy. It's still OK, but even "his" spice blend isn't original to him.

M. says

This is a delightful cookbook that does just what it says it does: it makes Indian cooking accessible. Iyer isn't the first person to do this. Madhur Jaffrey's "Indian Cooking" (or anything by Jaffrey, for that matter) does the same. My own copy of her "Indian Cooking" is grease-stained, a sign of love. What Iyer does in his book is focus on dishes that require relatively few ingredients and that come together quickly. The recipes are well-written, and the only thing a cook needs to figure out is the degree of heat. Iyer generally calls for serrano chiles; I happen to have jalapenos that I raised myself, so I used those.

I don't like to review a cookbook until I have tried a fair number of recipes, so here is what worked and tasted good: the curry blend, easily made in a spice grinder; the roti (bread); Indian slaw (leftovers can be served hot, a great suggestion); potato leek soup; ultimate chicken curry; raisin-stuffed lamb burgers; creamy wild salmon with kale; tamarind shrimp; pan fried fennel tilapia; smoky yellow split peas; sassy chickpea curry; sweet-scented rice pilaf; cumin potatoes.

Although this is not a vegetarian cookbook, there are a number of good options for someone who is trying to cut down on or eliminate meat. I didn't really need to use the foldout cooking illustrations for some key dishes, but a less experienced cook might appreciate them.

"Indian Cooking Unfolded" is a great starting point for someone interested in this cuisine. Mastering these dishes would naturally lead a cook to other good writers and their books. In addition to Madhur Jaffrey, there is the excellent Julie Sahni ("Classic Indian Cooking" and "Classic Indian Vegetarian and Grain Cooking"), as well as Iyer's own fine "660 Curries."

M. Feldman

Daniel Brandon says

The recipes weren't bad, certainly, but it wouldn't replace my Madhur Jaffrey. It lacked a certain something. And the basic conceit, that of the "unfolded" recipes, meant that while every third or so recipe was accompanied by a lot of admittedly useful pictures, it was also extremely unwieldy to actually cook from (all splayed out on the counter like that). Not a waste of money if you wanted an Indian cookbook, but there are much better ones out there, even at an introductory level.

Calye says

The curry chicken recipe is amazing. You should try it.

He lost me when he decided to make Samosa into Spinach Pie. Spinach Pie is great. Samosa are amazing. I'm not gonna lie, part of the reason I grabbed this book from the library shelf was in hopes for a nice samosa recipe.

...not a spinach pie recipe.

The layout of this book is great and it's a fun read. If you aren't looking for a true Samosa recipe, give it a read.

Lance says

Easy to read, and flip though, I fipped though reading during a red cross blood drive. A few of the recipes worth noting (I have other books) all of the recipes seemed doable. Good for a beginner for Indian cooking.

Susan Saling says

So far I've made just one dish, since buying the book last week at the slightly uppity book store at the museum of art. I was thrilled it was there however! The book spoke to me immediately with its striking colors, bold graphics and those fantastic fold-outs. This book is a casual non-thrathening introduction to some non-traditionally traditional Indian favorite recipes.

Elizabeth says

PROS: The book is written to give easy directions to teach not only recipes, but also techniques that can be carried over to all types of cooking. The flavors are daring, but easily accessible at the same time.

CONS: If you want to make truly authentic Indian recipes, this might not be the book for you. This book has Indian flavors and Indian dishes, but it is not a cookbook to teach you to cook as if you would in an Indian

kitchen.

Overall: I'm really glad I won this book and I'm really glad I finally decided to cook out of it. While not an authentic Indian cookbook (I have a different cookbook for that purpose,) this book is a great resource for a way to make Indian food without the added expense of specialty ingredients and being able to easily enjoy Indian food in American life. This book is going to stop hiding on my shelf and be a book I reach for with much more frequency.

For the full review and the recipes I made for this review, read my blog.

Lisa says

My initial reaction to this book was skepticism. Indian cuisine is among the most sophisticated in the world. How could anyone claim, with a straight face, to have come up with a way to catch the complexity of Indian food with 10 ingredients or fewer, and only five spices?

A masters' course in Indian cooking this is not. But the idea is ingenious, and the recipes are creative and tasty. The book has foldout pages that provide detailed instructions. For an introduction to Indian cooking that utilizes readily available ingredients, this book fits the bill. And for the more advanced cook, the process discussions help explain the theory of flavor in Indian food, which I have found has deepened my ability to understand Indian food and its components.

Bernadette Young says

I gave this cookbook a higher rating because the recipes were easier than I thought they would be, and they had 10 ingredients or less, as stated in the title. I have not tried any of the recipes because the book was overdue :) It is currently on my Amazon list.

Anna Nesterovich says

Since I don't like spicy food, it very strange that I picked up a book on Indian cooking, but here I am, holding this book and trying one recipe at a time. Many reviews say the recipes are simplified from their originals and it's impossible to create Indian food with 10 ingredients and 5 spices. However, I will not be judging it's "Indian-ness", I'm no judge in that, but rather the recipes themselves.

p. 136 - 4 stars - Chilled Watermelon Soup - By reducing the original amount of suggested cayenne pepper by four, I made a soup that I actually quite liked =) Besides, it really was easy to cook.

However, at that point my patience with estimating how much spices I can actually use and still be able to eat it worn down, and I returned the book to the library :)

Meredith says

This guy is hilarious. If you're going to just read a cookbook, this will amuse you.

As far as cooking with it... I only tried one recipe so I can't vouch for the quality of results overall...but if you're going to "dumb down" any cuisine (esp. Indian?), I guess you should expect less nuanced results. The "unfolded" format of the book is intriguing, but actually makes for awkwardness if you're going to actually try to use it in the kitchen (which I would never do with a library copy OF COURSE).

Michelle says

Hmm. Well, this was OK. Lots of recipes that I'm pretty sure AREN'T Indian. Not that this is all bad. He did seem to do a good job of making Indian recipes accessible. His ingredients lists are easier than some I've seen. The book has a very conversational tone, which sort of grated after a while. No nutritional info.

Robert Wright says

So-called foodies who are concerned with "authentic" ethnic cuisine, move on now.

OK. Still here?

Iyer makes Indian inspired flavors easy and accessible. Some of the complexities may be lost, but if that gets a home cook willing to try these flavors and recipes instead of passing them by, I think that's a good thing.

Easy here does not necessarily mean beginner, but few things here are never too complex. Even more involved processes, like breaking out a pizza stone and the charcoal grill to make naan, are so tempting and laid out in steps that make me want to fire up the grill despite it being December. The paneer recipe is also very straightforward and I can't wait to give it a try.

As with his 660 Curries and the Betty Crocker book, there are many nice, basic keeper-type recipes to add to the repertoire if you enjoy these flavors.

This is not the end of an Indian cooking journey, but for a non-native this is an excellent starting point.

William Crosby says

No stars because I don't feel qualified to rate a cookbook.

This is the first cookbook I have checked out. I don't like recipes and I just throw stuff together. I live alone and so I experiment. I mostly fry and make soupy stuff.

I checked this out because I was curious how to spice up my food and his book said it is easy.

However, he lost me when he started using the word "cheesecloth." I did a search and still don't understand what it is or where to get it (I have never seen it at the store) or whether I want to be bothered to use it. This "cheesecloth" was in several recipes so I flipped through the book and did not see anything that was "easy"

(anything more than 2 steps is not easy to me). I stopped reading and checked the book back in.

LemontreeLime says

I suspect this is the cookbook i have been looking for FOR YEARS. I love love love East Indian recipes, I've learned a lot of things from scratch on my own, and i've made some disasters too. This cookbook not only makes it simple, it teaches you to use what you have, especially if all you have is a rural midwestern grocery store with next to no specialty items. I found this by accident at the public library, and i'm tellin' you right now i am buying this one ASAP before another year is out. This is the very best cookbook on this cuisine I've ever read.
