

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.

Indian Cookery Course Knopf

From her own India, from Bali, Japan, China, from Far Eastern and Middle Eastern countries, Madhur Jaffrey brings us tantalizing new dishes, new flavors and new aromas. 400 recipes using nutritious ingredients.

Climbing the Mango Trees Rockridge Press

"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."

Curry Easy Random House

In this James Beard Award-winning cookbook, Madhur Jaffrey draws on more than four decades of culinary adventures, travels, and experimentation to create a diverse collection of more than 650 vegetarian recipes featuring dishes from five continents. Madhur Jaffrey's World Vegetarian exemplifies Madhur's unsurpassed ability to create simple, flavorful homecooking that is well within the reach of every cook. Extensive sections on beans, vegetables, grains, and dairy explore the myriad ways these staples are enjoyed worldwide. Madhur balances appealing, uncomplicated dishes such as sumptuous omelets and rich polentas with less familiar ingredients such as green mangoes, pigeon peas, and spelt. She demystifies the latter with clear-cut explanations so that incorporating new combinations and interesting flavors into everyday cooking becomes second nature. She also offers substantial sections on soups, salads, and drinks, as well as sauces and other flavorings, to help round out a meatless meal and add exciting new flavors to even the most easily prepared dishes. Each section opens with a detailed introduction, where Madhur describes methods for preparation and storage, as well as different cooking techniques and their cultural origins. And a complete glossary of ingredients and techniques clarifies some of the little-known elements of the world's cuisines so that even the uninitiated can bring the flavors of Asia, the Middle East, the Caribbean, and more to their tables. Throughout this extensive collection, Madhur includes personal anecdotes and historical contexts that bring her recipes to life, whether she's remembering field of leeks she saw in the mountains of northern Greece or describing how corn-based dishes arrived in Indonesia through colonial trade. Committed vegetarians will rejoice at the wide variety of meatless fare Madhur offers, and nonvegetarians will enjoy experimenting with her global flavorings. This highly readable resource promises to be a valuable addition to any cook's library, helping everyone make healthful ethnic foods a part of everyday cooking.

My Kitchen Table: 100 Weeknight Curries Arrow Books Limited

Seventy recipes that can be made in thirty minutes or less.

Madhur Jaffrey's World Vegetarian Ebury Press

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. *Eastern Vegetarian Cooking* Echo Point Books & Media, LLC 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.

At Home with Madhur Jaffrey Random House

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's Indian Cookery Simon and Schuster

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's Curry Nation Ebury Press

"Authorized by Instant Pot"--Page 4 of cover.

Indian Recipes Random House

Since its publication in 1985, Madhur Jaffrey's A Taste of India has become the definitive Indian cookbook and is now reissued in a reduced-format paperback edition. Madhur Jaffrey uses her vast knowledge and descriptive skills, together with a wealth of superb photographs to set the foods of her homeland in their regional context. A Taste of India is a magnificent book, spiced with anecdotes and personal reminiscences, which conveys all the colour and diversity of India's rich culinary heritage. From the mountains of northern Kashmir she has selected a sweet pumpkin and walnut chutney that is served at wedding banquets; from the dry plains of western Saurashtra a delicious savoury cake made from a batter of rice and split peas. Dishes like these, together with many other sweets, snacks, breads, roasts, skewered kebabs and pilafs, form an exhaustive collection of recipes that will satisfy the most experienced cook and enthusiastic beginner alike.

Vegetarian India Random House

As Indians immigrated to different countries, they brought with them ingredients and cooking techniques that resulted in countless delicious hybrids of classic dishes. In this groundbreaking cookbook, bestselling author Madhur Jaffrey illustrates the evolution of curry and its close relative, the kebab, throughout Asia and eastern Africa. Featuring more than 100 enticing recipes, this volume includes not only the finest dishes from India, but a variety of curries from around the world—from Sumatran Lamb Curry from Indonesia to Lobster in Yellow Curry Sauce from Thailand. Twenty easy recipes for delicious spiced kebabs are also included, as well as soups, noodles, breads, chutneys, beans and vegetables to complement every dish. A must-have addition to every curry lover's library, this beautifully illustrated guide will give you a fascinating insight into the art of Indian cooking.

Madhur Jaffrey's Indian Cookery Bloomsbury Publishing

All the secrets to cook authentic family-style and takeaway favourite curries at home from Mowgli founder and curry evangelist Nisha Katona. 'Nisha's book is brilliant - stunning recipes' -- Tom Kerridge Beautiful, tasty, delicious food that I could eat every day. - Simon Rimmer Nisha's food is good for the soul - bowls of comfort and platefuls of joy. Her recipes are simple and utterly delicious -- Lorraine Kelly 'This is simply one of the best books on Indian food I've come across' -- ***** Reader review 'By far the best cookery book I've ever bought' -- ***** Reader review 'Every recipe has been a hit!' -- ***** Reader review ***** Mowgli founder and 'curry evangelist' Nisha Katona shares all the secrets from her Indian family kitchen, passed down through the generations, so you can cook your favourite curries at home. Introducing her concept of the 'spice tree' - a simple infographic formula to show you which spices and ingredients go best together - Nisha will demonstrate how to get that authentic curry flavour every time. Discover new and inventive recipes that showcase the perfect flavour pairings of the Indian kitchen, including: *Steamed Bengali Trout *Salmon and Cauliflower Curry *Mackerel with Nigella and Tomato *Goan Fish Curry *Butter Chicken *Quail Masala *Railway Goat Curry *Spiced Ginger Lamb Raan *Green Dahl with Rhubarb and Ginger *Puy Lentils with Cardamom and Garam Masala *Peanut and Potato Powa With stunning photography, easy to follow recipes and accessible explanations of flavour pairings, this will change the way you approach Indian cuisine!