The Three Sisters Indian Cookbook: Delicious, Authentic And Easy Recipes To Make At Home
Synopsis

Priya, Sereena and Alexa Kaul's family left Kashmir to live in the UK. The three girls grew up in Derbyshire and loved rushing home from school to watch their mother make delicious dahl, korma and rogan josh with fresh spices from brought from Kashmir. When they had families of their own they longed for a spice box like the one their mother had - full of all the spices needed to make the recipes they craved from their childhood. So they created a spice box with thirteen essential spices and collected 100 family recipes that can easily made at home - just add ingredients from any supermarket or high street grocer. This book is the three sisters' own collection of easy to make Indian dishes. Whether you are a traditional or a creative cook or you have a busy lifestyle you will enjoy making and creating these delicious recipes. There is detailed section on how to identify and use fresh spices and plenty of information about the medical and culinary uses of ginger, cardamom, turmeric and more. Nearly all the dishes can be made in advance and frozen so ditch the take away menu and make your own fresh versions of our favourite cuisine with real Indian flavours and spices.

Book Information

Paperback: 176 pages
Publisher: Simon & Schuster UK; Not for Online edition (October 14, 2010)
Language: English
ISBN-10: 0857200275
Product Dimensions: 9.5 x 0.7 x 9.5 inches
Shipping Weight: 1.9 pounds
Average Customer Review: 5.0 out of 5 stars Â– See all reviewsÂ– (12 customer reviews)
Best Sellers Rank: #402,387 in Books (See Top 100 in Books) #127 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Indian  #4427 inÂ Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

This cookbook is beautiful and the recipes within do not disappoint! I'm relatively new to Indian cooking, though I love cooking from scratch and I have just loved each and every dish I've made. I also love that they include suggestions for other recipes to accompany the one you choose to make and the photos with each recipe are beautiful. I could cook from this cookbook daily! Now I'm purchasing their other "Quick and Easy" cookbook so I can have even more fun learning and
cooking.

This week I have cooked a different meal from this book every evening. I must say that not only are the recipes easy to follow, they use the same core ingredients, making them very cost effective and the meals have been absolutely delicious. Having a cookery book collection only slightly smaller than my local library I have to confess to having this book for a long time without getting around to trying anything from it, this is partly because when cooking Indian meals I instinctively reach for Madhur Jaffrey who’s recipes I love. However now that I have started using this book and found it to be so simple I will most definitely be using it a lot more. I hope The Three Sisters bring us another book soon.

I love Indian food and I bought the spice box that goes with this cook book off of The Three Sister’s website... it is a must have as it is so user friendly and makes cooking these recipes a breeze! I’ve now bought two more to give as gifts to my own sisters.

After a friend presented a delicious spicy dish for lunch, he showed us his secret culinary weapon. The Three Sisters Indian Cookbook is well written, explaining every step in the art of getting the most out of your spices. It’s practical as well as informative resulting in some great recipes. The Masala Dabba (Spice Box) is now an essential in our pantry.

I am going to update this review after I have actually made some of the recipes. The book makes Indian cooking accessible to the nonIndian - me. The pictures are beautiful and the recipes look very easy to follow.

Really fun cookbook esp with the spice tin. the ease at which you can add so many spices is great and empowering. A bit on the spicy side and tough on digestion, so we reduce the spices but have enjoyed everything we eat. We also bought their other book and spice set and feel like a complete home for all sorts of recipes. One caution - names for ingredients appear to be british english and the recipes sometimes are not easy to follow, but still managed to come out fine.

Download to continue reading...

The Three Sisters Indian Cookbook: Delicious, Authentic and Easy Recipes to Make at Home Indian Cooking: for Beginners - Indian Recipes Cookbook 101 - Indian Cuisine - Indian Culinary Traditions (Indian Food Recipes - Indian Food Cookbook for Beginners) Easy Vietnamese