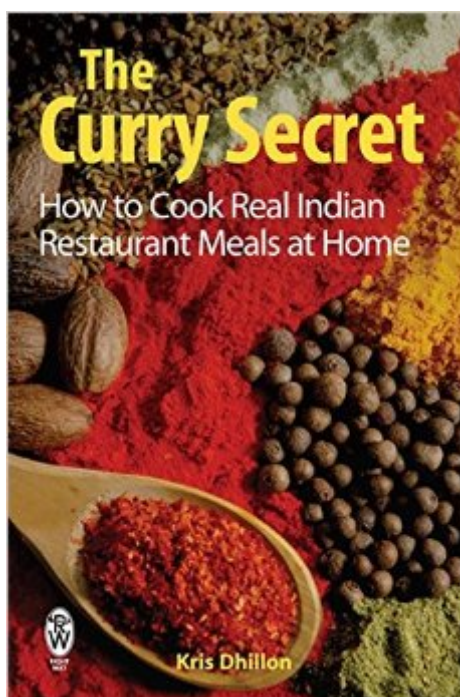


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# The Curry Secret: How To Cook Real Indian Restaurant Meals At Home



## Synopsis

There is truly no other curry book like this one. The recipes are not the traditional cuisine practised by Indians at home but the distinctive and well-loved variety served in Indian restaurants worldwide. Since its first publication nearly twenty years ago *The Curry Secret* has been a bestseller. It has grown, by word of mouth and reader recommendation, into a cult classic - it has even spawned internet forums where readers rave about the sauce. Following requests from those readers, Kris Dhillon has now updated the book to include a wider choice of dishes and brand new recipes for even more mouthwatering curries as well as all the established favourites. From Chicken Tikka Masala to Onion Bhajee, Aloo Gobi to Lamb Biryani, everyone's favourite is here. Praise from readers: 'Truly an excellent book and one that any Indian restaurant fan who enjoys cooking should have' 'The Holy Grail of curry cook books' 'This book is so good it's unbelievable'

## Book Information

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## Customer Reviews

This is a cookery book which allows you to re-create what you get in an Indian restaurant, rather than attempting to make authentic Indian food as they eat it in India! Most Indian recipe books that I have DO attempt to make authentic Indian dishes, and the result is often disappointing. The trouble is that we here in the West obviously have only one place where we can experience Indian cooking, and that's in a restaurant. So when you cook at home, you expect to be able to reproduce just that. And at last, this book enables you to do it! I've been making Indian food for years, and, until now, never quite got it right. That was then, but this is now! So, what's the secret? The secret is a special curry sauce, the making of which is described in detail in the book, and which is used as a base for

most of the curry dishes. It's made of onions, garlic, ginger, tomatoes and oil - the spices come later - but the exact method, which is vital to the sauce, is a matter for you to buy the book for! Apparently all Indian restaurants have a big pot of this stuff on the go at all times. It explains how they're able to make a wide range of curries at a moment's notice. So, to make a particular curry, you cook your meat and/or vegetables (depending on the dish), add your basic curry sauce, add a teaspoon here and there of various spices (again, depending on the dish), cook it for ten minutes and, hey presto!, there is your genuine Indian Restaurant dish. And it really works! I've tried it out, and the resulting meal was delicious, and exactly what you'd expect if you went out to a good place. This book goes into all the usual detail in describing utensils, spices, methods, and so on. All the usual restaurant dishes are done, along with some starters, naan breads, desserts, etc.

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