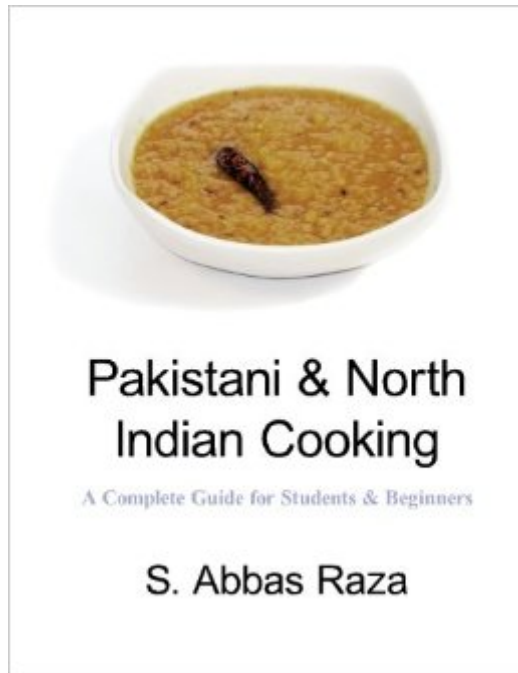


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Pakistani & North Indian Cooking: A Complete Guide For Students & Beginners



Synopsis

This is a highly acclaimed comprehensive beginners' guide to cooking Pakistani and North Indian food, meant for homesick South Asian students living in the West and also anyone else who wishes to learn to cook this kind of food. The recipes in the book are very simple, precise, and basically foolproof. Contains all the information a beginner needs, from what equipment and spices to buy (and links to where one can buy them online), to which cooking oils to use, to basic cooking techniques and tips. Delicious recipes for meats, seafood, vegetables, daals (lentils), a variety of different kinds of rice, soups, chutneys and other accompaniments, as well as desserts are included. And there are high quality photographs with every single recipe so one knows what the finished dish should look like. It is by far the best book for people who wish to learn to cook Pakistani and North Indian food, even if they have never made a cup of tea before in their lives.

Book Information

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Customer Reviews

Okay, the fact is that this is an excellent cookbook. That's it. I just made the vegetable potato dish, I forget the name at the moment. But it came out perfectly by following the very simple directions. Why aren't all cookbooks this clear and lucid? No one knows. Most people are too stupid to be simple, I guess. You will actually use this cookbook, unlike all the other cookbooks sitting around your house. Brilliant.

I've always loved food from this region, but hadn't had much success in cooking it, until now. I've cooked a number of dishes from this cookbook so far, and have been uniformly thrilled with the

results. The key to its success is down to two factors. First, the clarity of the instructions. It's very hard to go wrong if you pay attention. And second, the author doesn't compromise on ingredients. If a particular spice is needed, he'll tell you, and it is completely worth hunting it down. If you're living in the West, you mightn't find it in your local supermarket, but you will find it at an Indian grocer or online, and you must. It makes the difference between the one-dimensional flavours of what passes for south-Asian food in many cookbooks, and the deep, rich and complex tastes of the real thing. Heartily recommended.

Crystal clear directions, a wide range of excellent ingredients, and, most important, results that are savory and delectable. The book is friendly, down-to-earth, and not pretentiously foodie. All it does is enable you to easily cook (even I succeeded) many wonderful North Indian and Pakistani dishes, enough for lunches, dinners, even breakfasts, for 3 meals daily if you like.

Cooking for Engineers! The recipes have all been properly tested and never miss the practical details (how do you "check its done"? that sort of thing). There are not a lot of recipes, but the ones that are there cover all the essential food groups and cover the most popular North Indian dishes. Besides, once you can cook these, you can cook 50 different ingredients using the same general principles. ...most will come out right.

The cookbook was written well and easy to understand. The recipes are for family style meals. The beginning of the book focuses on the different spices used and needed. The pictures of the finished product look just like the dishes prepared by my son's mother in law. Can't wait to surprise them with their dish prepared by me.

I am a pretty decent home cook, and I never purchase cookbooks - I much prefer to assemble things that are around using basic techniques and perhaps a bit of inspiration from Googling. But, on the advice of a friend of a friend of the author, I decided to purchase this cookbook because I have a soft spot for this cuisine. The first "Indian" restaurant I ever went to, and quickly loved, was in the suburbs of Atlanta and - as I later learned, after confusing trips to other Indian restaurants - the Indian I had come to know was closer to Pakistani. Well, these recipes do not disappoint. I tried the kichri, beef kebabs, and raita and they all hit it out of the park, despite extreme sloppiness and a few questionable substitutions on my part. I can't wait to try the rest. Cheers to Abbas Raza, who focused on what matters (clear instructions! good flavors!) without wasting time on what doesn't.

Wow. This cook book is pure wizardry. Be careful if your religious beliefs punish you for dabbling in magic. Because if you read the words contained in this book, and follow the supremely clear instructions for ingredients and processes, your hands will be imbued with the culinary skills of a North Indian / Pakistani grandmother. The kind of grandmother that all the villagers know for her cooking and warm charm (which this book's author has an abundance of!). I'm seriously shocked at the level of flavor and authenticity that comes out of these dishes that my pale white hands managed to cook. Your friends will eat these dishes and look up at you with a blank stare, internally wondering why their friend would take the time to pay someone to cook this well and claim it as their own. The dishes taste better than anything you'll get at a Pakistani / Indian restaurant. I wouldn't even put it in the same category as restaurant food in fact, because these dishes all have a home-cooked feel to them that I have never been able to pay money to enjoy. The second your fork-fuls of perfectly cooked aromatic spicy shrimp, explosively flavorful kebab patties, or subtly sophisticated masoor daal begins to disperse themselves onto the surface area of your taste buds, you'll realize this purchase was simply one of the best you've ever made in your life. TL;DR Highly recommended. Happy cooking!

I have been living off this book for the last 3 months. Don't be deceived by its simplicity. It is pure genius. My wife and I started by just wanting some guidance to make a little Daal, and we ended up working our way through every single recipe in the book. They are all DELICIOUS. I particularly recommend the "Aromatic chicken" â€” you'll want to lick the pan while it's still hot. Also, I challenge you to find a more detailed and conscientious step by step guide to the preparation of a recipe. At every single step of the way, you'll find Mr. Raza's voice speaking to you â€” not just rote copy paste steps. Abbas can make boiling water interesting. Pakistani cooking is wonderful home cooking. It is satisfying and aromatic and filling and healthy. I now eat lentils and naan for breakfast with a fried egg almost every other day. It is also copious and truly economic and good for you and the planet. This book is so good it will put you off restaurants. I cannot recommend it more emphatically.

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