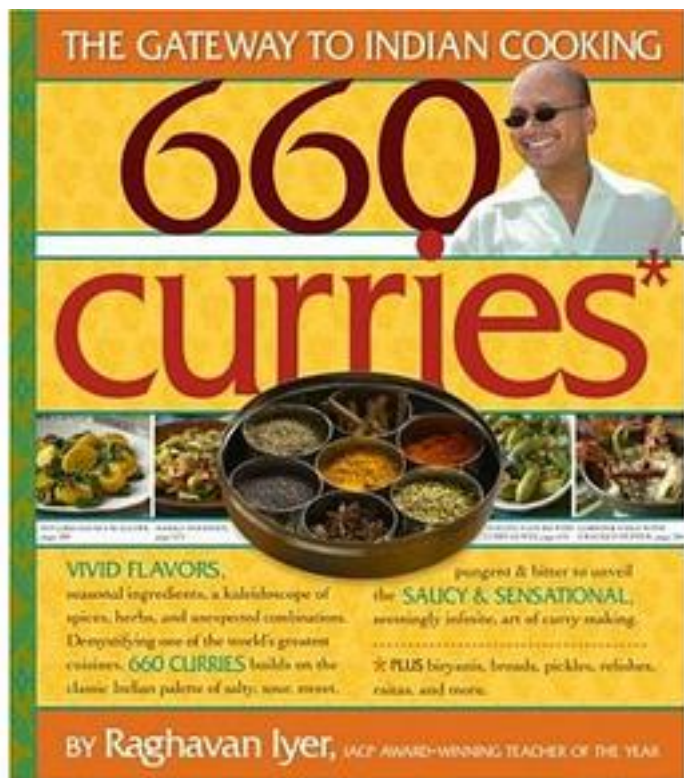


660 Curries



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Curry is Salmon with Garlic and Turmeric. Curry is Grilled Chicken with Cashew-Tomato Sauce. Curry is Asparagus with Tomato and Crumbled Paneer. Curry is Lamb with Yellow Split Peas, Chunky Potatoes with Spinach, Tamarind Shrimp with Coconut Milk, Baby Back Ribs with a Sweet-Sour Glaze and Vinegar Sauce, Basmati Rice with Fragrant Curry Leaves. Curry is vivid flavours, seasonal ingredients, a kaleidoscope of spices and unexpected combinations. And "660 Curries" is the gateway to the world of Indian cooking, demystifying one of the world's great cuisines. There are appetizers - Spinach

Fritters, Lentil Dumplings in a Buttermilk Coconut Sauce - and main courses - Chicken with Lemongrass and Kaffir-Lime Leaves, Lamb Loin Chops with an Apricot Sauce. Cheese dishes - Pan-Fried Cheese with Cauliflower and Cilantro; bean dishes - Lentil Stew with Cumin and Cayenne. And hundreds of vegetable dishes - Sweet Corn with Cumin and Chiles, Chunky Potatoes with Golden Raisins, Baby Eggplant Stuffed with Cashew Nuts and Spices. There are traditional, regional curries from around the subcontinent and contemporary curries. Plus all the extras: biryanis, breads, rice dishes, raitas, spice pastes and blends, and rubs.

作者介绍:

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