

*Samosas: The Top 50 Most Delicious Samosa Recipes Tasty Little Indian Snacks (Recipe Top 50's Book 33)*

Dan Toombs (aka The Curry Guy) has perfected the art of replicating British Indian Restaurant (BIR) cooking after travelling around the UK, sampling dishes, learning the curry house kitchen secrets and refining those recipes at home. In other words, Dan makes homemade curries that taste just like a takeaway from your favourite local but in less time and for less money. Dan has learnt through the comments left on his blog and social media feeds that people are terribly let down when they make a chicken korma or a prawn bhuna from other cookbooks and it taste nothing like the dish they experience when they visit a curry house... but they thank him for getting it right. The Curry Guy shows all BIR food lovers around the world how to make their favourite dishes at home. Each of the classic curry sauces are given, including tikka masala, korma, dopiazza, pasanda, madras, dhansak, rogan josh, vindaloo, karai, jalfrezi, bhuna and keema. Popular vegetable and sides dishes are there as accompaniments, aloo gobi, saag aloo and tarka dhal, plus samosas, pakoras, bhaji, and pickles, chutneys and raitas. Of course, no curry is complete without rice or naan. Dan shows you how to cook perfect pilau rice or soft pillowy naan every time.

Whether eaten in an exclusive restaurant or at a humble street stall, gyoza dumplings are the ultimate Asian comfort food. Dumplings are surprisingly easy to make once you learn a few basic techniques. Step-by-step instructions, photos, and helpful tips show you how to wrap dumplings like the "Gyoza King," Paradise Yamamoto, himself—even if it's your first try. This book contains 50 delicious dumpling recipes, including: Shiitake and Pork Potstickers Waygu Beef Dumplings Bacon and Egg Carbonara Dumplings Lamb Gyoza with Coriander Many more traditional and playful recipes (including dessert dumplings) With a wide array of shapes, fillings, and customizable options, these recipes are sure to please picky eaters and gyoza connoisseurs alike! Impress friends and family with these satisfying and easy-to-make morsels.

Ravioli is an Italian dish where pasta envelopes are stuffed with fillings such as vegetables, meat or cheese. Ravioli can be fried, boiled or baked, It can also be served hot or cold, depending on the dish. Sauce is then poured on top such as butter, tomato, cream, or pesto. Other ingredients are sometimes added, such as vegetables or meats. This recipe book is full of scrumptious variations of this delicious pasta dish.

BECOME A DUMPLING MASTER WITH HELP FROM A TOP CHEF Making delicious, unique dumplings has never been easier with celebrity chef Lee Anne Wong's most coveted recipes and techniques. Each recipe in Dumplings All Day Wong will have you creating one-of-a-kind dumplings that wow your family and friends. Folds such as Potstickers, Gyozas, Shumai, Har Gow, Wontons and more, along with countless fillings and different cooking methods such as steaming, pan-frying, baking or deep-frying, allow you to create awe-inspiring dumplings in innumerable ways. With friends and family begging to come over and try a new dumpling recipe from the master again and again, this book will be a go-to in your kitchen for years to come.

Adventures With The Bohri Kitchen

Our Community Cookbook

100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats

Recreate Over 200 Indian Restaurant and Takeaway Classics at Home

Prep-and-Go Restaurant Favorites to Make at Home

Veg

The Curry Guy

*Praise for Little Badman and the Invasion of the Killer Aunties, one of The Guardian's 100 best holiday books for 2019 'Wildly over the top and satisfying' The Observer New Review Children's Book of the Month 'This book is bonkers but proper funny- it's Drake meets James Bond' Match of the Day Magazine 'Microwaved pants and killer bees feature in this rib-aching comic caper, heightened with moments of real tenderness and heart.' The Guardian "A perfect read for Tom Gates fans: prepare for big belly laughs and great advice on how to be yourself." BookTrust \_\_\_\_\_ 'You've probably heard of me, right? Little Badman. No? Oh. Well . . . doesn't Matter. You will do one day. I'm gonna be big.' They've faced deadly alien slugs, killer aunties and double maths. Now, Humza Kahn (and his friend Umer, I guess) face something even scarier - Humza's dad! And he's fed up with the boys acting up all the time. So he's sending them away to school. But this is not ordinary school. This is a special summer school in Pakistan, and the two friends are about to learn that something very weird indeed is going on - someone has been messing with time! The world may just need saving again . . . The second book in side-splitting adventure series from Humza Khan and Henry White.*

*Provides information for travelers on lodging, restaurants, transportation, currency, history, and culture.*

*\*Meet Little Badman in this hilarious and action-packed mini adventure, for fans of David Baddiel and David Walliams\* Praise for Little Badman and the Invasion of the Killer Aunties: 'Wildly over the top and satisfying' The Observer New Review Children's Book of the Month 'This book is bonkers but proper funny- it's Drake meets James Bond' Match of the Day Magazine \_\_\_\_\_ You've heard of Little Badman, right? No? Oh. Well. . . Doesn't matter. You will do one day. He's gonna be big. You've heard of Little Badman, right? No? Oh. Well. . . Doesn't matter. You will do one day. He's gonna be big. Little Badman, aka Humza Khan, has saved the world TWICE. So it's lucky when Humza and his friends narrowly avoid being hit by rock from outer-space. What does get hit is a box of delicious samosas, which turn . . . Radioactive! Now the trio have superpowers, which is pretty cool. What's less cool is the giant hamsters on the loose. Looks like a job for Little Badman and his crew.*

*In a recent survey, over 22 million Americans identified their eating habits as "vegetarian-inclined." They haven't given up meat, but understand that we need to rethink the way we plan meals. These millions of people are always on the hunt for new, creative ways to work more of them into their diets. Food Network star Nikki Dinki is here to fill this need. She's not a vegetarian; she's not a vegan; Nikki is simply a great chef and healthy eater who plans her meals with the meat on the side! Inside are no fewer than 100 recipes to put meat in the passenger seat. You won't miss the beef in these Eggplant Meatballs; you'll marvel that pasta can be made from a parsnip using just a peeler; and you'll never want traditional nachos again after trying Nikki's Cabbage Nachos. Meat on the Side is for home cooks looking to make the shift to healthier, vegetable-focused meals; couples where one person is vegetarian and the other is not; vegetarians looking for new ways to eat vegetables; and for the family that wants unique recipes that are guaranteed to get their children to eat healthier.*

*Dishoom*

*Goa*

*130 Quick, Easy and Delicious Vegetarian Recipes for Every Day*

*Falastin: A Cookbook*

*Street Food of India*

*Sushi & Samosas*

*Discover the Way of the Salad Award-winning chef and Veganomicon coauthor Terry Hope Romero knows her veggies. In Salad Samurai, she's back to teach you the way of the veggie warrior, rescuing salads from their bland, boring reputation and "side" status with more than 100 vibrant, filling entrees. This is your guide to real salad bushido: a hearty base, a zesty dressing, and loads of seriously tasty toppings. Based on whole food ingredients and seasonal produce, these versatile meatless, dairy-free dishes are organized by season for a full year of memorable meals (yes, salad can rock even the coldest days of winter). Dig in to: Spring Herb Salad with Maple Orange Tempeh Deviled Kale Caesar Salad Seared Garlic Chickpeas, Spinach, and Farro Seitan Steak Salad with Green Peppercorn Dressing Herbed Pea Ricotta, Tomatoes, and Basil Mushroom, Barley, and Brussels Harvest Bowl Tempeh Rubenesque Salad Pomegranate Quinoa Holiday Tabouli Seitan Bacon Wedge Salad and many more! With designations for gluten-free and raw-ready options and recipes that are work-friendly, weeknight-ready, high-protein, and loaded with superfoods, Salad Samurai shows you the way of the salad: killer dishes that are satisfying, healthy, and scrumptious. Praise for Terry Hope Romero "This is exceptionally good food for vegans, vegetarians, and the rest of us who are trying to eat a more sustainable, healthy, plant-based diet." - Christian Science Monitor on Vegan Eats World "Exuberant and unapologetic...Moskowitz and Romero's recipes don't skimp on fat or flavor, and the eclectic collection of dishes is testament to the authors' sincere love of cooking and culinary exploration." - Saveur on Veganomicon*

*Vegetarian food is popular all over India, and people are growing to love the fresh, spicy and sweet flavours of authentic Indian cooking. Dan Toombs, The Curry Guy, has been on a quest to learn and develop the most celebrated meat-free Indian recipes, and in The Curry Guy Veggie he presents over 100 recipes that focus on taste and simplicity. Much vegetarian food at curry houses is unappealing and unimaginative. The Curry Guy Veggie showcases how exciting Indian vegetarian food can be with mouth-watering starters, classic curries, idlis, dosas and fried breads, as well as the delicious side dishes that we all know and love. All of the ingredients are accessible and easy to find in supermarkets, Asian grocers and online - and with Dan's detailed step-by-step instructions, you'll be making your own vegetarian curry feasts in no time at all.*

*\*\*\*WINNER OF THE OBSERVER FOOD MONTHLY'S BEST NEW COOKBOOK AWARD 2017\*\*\* \*\*FROM THE FORTNUM & MASON COOKERY WRITER OF THE YEAR 2018\*\*\* 'An unbridled joy' Nigel Slater Following on from her bestselling Made in India, Meera Sodha reveals a whole new side of Indian vegetarian food that is fresh, delicious and quick to make at home. Here are surprising recipes for every day made using easy to find ingredients: mushroom and walnut samosas, oven-baked onion bhajis and beetroot and paneer kebabs. There are familiar and classic Indian recipes like dals, curries and pickles, alongside less familiar ones using fresh seasonal British ingredients, like Brussels sprout thoran, Gardeners' Question Time pilau and green beans with cashew nuts and coconut. And then there are showstoppers such as daily dosas with coconut potatoes, roasted cauliflower korma, sticky mango paneer skewers, wild mushroom upma and lime pickle rice with roast squash and red onion. To finish, there's a chapter of luscious puddings like salted peanut and jaggery kulfi alongside carrot halwa and pistachio cake. Whether you are vegetarian, want to eat more vegetables or just want to make great, modern Indian food, this is the book for you.*

*'Through this book, I hope to inspire you. I hope to make you laugh a little and I hope that you take away this, if nothing else-if I can do it, so can you.' In August 2015, Munaf Kapadia quit his four-year-long career as a consultant at Google to pursue another venture - with his mother! Two years down the line, as Chief Eating Officer of food tech start-up The Bohri Kitchen, he made the Forbes India 30 Under 30 list. How I Quit Google to Sell Samosas is the story of how this adventurous entrepreneur grew a weekend Bohri food pop-up from his Cuffe Parade home into an F&B start-up with a Rs 4 crore turnover. A man of many ideas, Munaf regales readers with tales of his big hits-citywide delivery kitchens, catering for Bollywood's biggest celebrities and winning a reality show-and the few misses. Packed with 'samosa gyan' gathered along the way, How I Quit Google ... inspires you to dream big (even in a pandemic!) and find the courage to keep moving. Whether you succeed or fail.*

*The Complete Book of Greek Cooking*

*BOSH!*

*Over 100 Vegetarian Indian Restaurant Classics and New Dishes to Make at Home*

*World Book Day 2021*

*Top 50 Most Delicious Dry Spice Mixes [A Seasoning Cookbook]*

### ***More Than 50 Irresistible Recipes That Will Get You High***

#### ***30 Crispy and Crunchy Samosa Recipes***

**Puff pastry is the definition of elegant simplicity. With decadent buttery layers of light, flaky dough, along with incredible versatility, puff pastry is an essential component of effortless yet sophisticated baking. Puff pastry is a classic staple that can serve as a base to many types of dishes. As you will find in this recipe book, puff pastry can be used to create a delicious breakfast, tasty snacks, amazing desserts and even dinner dishes. These puff pastry recipes are so good, you will surely be overwhelmed by their amazing taste. Easy to follow steps! Each of the recipes has easy to follow steps allowing anyone to make them in no time at all. Tried, Tested and SO GOOD! These recipes have all been tried out by us and we LOVE each and every one of them. So get to it and satisfy your puff pastry cravings!**

**Winner of Fortnum & Mason Cookery Book of the Year 2021 'This lavish compendium of Palestinian recipes... photographed so vividly you can almost smell the freshly chopped parsley.' The Times 'a vibrant collection of recipes that reflect Palestinian traditions and yet is utterly contemporary... I really want to cook everything in this.' Nigella Lawson FALASTIN is a love letter to Palestine. An evocative collection of over 110 unforgettable recipes and stories from the co-authors of Jerusalem and Ottolenghi: The Cookbook, and Ottolenghi SIMPLE. Travelling through Bethlehem, East Jerusalem, Nablus, Haifa, Akka, Nazareth, Galilee and the West Bank, Sami and Tara invite you to experience and enjoy unparalleled access to Sami's homeland. As each region has its own distinct identity and tale to tell, there are endless new flavour combinations to discover. The food is the perfect mix of traditional and contemporary, with recipes that have been handed down through the generations and reworked for a modern home kitchen, alongside dishes that have been inspired by Sami and Tara's collaborations with producers and farmers throughout Palestine. With stunning food and travel photography plus stories from unheard Palestinian voices, this innovative cookbook will transport you to this rich land. So get ready to laden your table with the most delicious of foods - from abundant salads, soups and wholesome grains to fluffy breads, easy one-pot dishes and perfumed sweet treats - here are simple feasts to be shared and everyday meals to be enjoyed. These are stunning Palestinian-inspired dishes that you will want to cook, eat, fall in love with and make your own.**

#### **The Samosa Cookbook 30 Crispy and Crunchy Samosa Recipes CreateSpace**

**The Taco Tuesday Cookbook is the cookbook your family has been dreaming of, because if there's one thing we all can agree on, it's that tacos are awesome. They're customizable. They're quick. They're delicious. And most importantly, they make us all happy! Inside, you'll find taco recipes for every week of the year, all of which are made with real-food ingredients—and most of which are ready in 30 minutes or less. There are also vegetarian, gluten-free, and paleo options throughout, so you'll be able to fully customize recipes based on your family's needs. Tortilla, salsa, drink, and dessert recipes will make your taco night complete. Here are just a few of the ways you can get your taco night started: Huevos Rancheros Tacos Chickpea and Butternut Squash Tacos Buffalo Chicken Tacos with Homemade Ranch Slow Cooker Thai Chicken Lettuce Cups Mexican Short Rib Tacos Greek Steak Tacos with Cucumber Salsa Pork Tacos with Pineapple Pico de Gallo Baja Fish Tacos Sheet Pan Fajita Shrimp Tacos Turn every Tuesday into a true fiesta with The Taco Tuesday Cookbook.**

#### **Delicious Vegetable-Focused Recipes for Every Day**

**Over 100 Recipes for Everything from Home Comforts to Fakeaways, Cakes to Dessert, Brunch to Bread**

#### **Hungarian Cookbook**

#### **The Official High Times Cannabis Cookbook**

#### **Meat on the Side**

#### **The first ever cookbook from the much-loved Indian restaurant**

#### **Mastering Gyoza, Spring Rolls, Samosas, and More [A Cookbook]**

Are you avoiding gluten but yearn for fresh bread, all your favourite takeaways or a naan bread with your curry? And for your sweet tooth do you crave jam doughnuts, bakery-style cookies and classic cakes? How to Make Anything Gluten Free is the first cookbook that shows you how to unlock all the food you truly miss eating – but nothing tastes or looks "gluten-free". Becky Excell has spent years developing delicious dishes and sharing them with her followers on Instagram. She is here to show you that a gluten-free life can be exciting and easy, without having to miss out on your favourite foods ever again. Why restrict yourself to the obvious soups, salads and fruit? What you really want are the recipes that you think you can't eat! From proper chicken chow mein to pad thai, doughnuts to lemon drizzle cake, cheesecake to profiteroles, French baguettes to pizza, plus dairy-free, vegan, veggie and low FODMAP options, Becky gives you all the recipes you'll ever need with tips and advice on how to make absolutely anything gluten-free.

Create the Moti Mahal magic in your own home The kebab is one of India's—and the world's—most beloved foods. In On the Kebab Trail, Monish Gujral, grandson of the founder of the Moti Mahal chain of restaurants, the legendary Kundan Lal Gujral, travels the world in search of the most delectable kebabs, providing some rare family recipes along the way. Here are Turkish clay-pot kebabs, Kashmiri Tabak Mas and Arabian hamburgers. And here are the definitive recipes of all the classic Indian kebabs—kakori, pasanda, boti, gilafi. Including vegetarian and fish kebabs, and recipes for chutneys and breads, On the Kebab Trail is the ultimate indulgence for all kebab lovers.

An empanada is also called 'pastel' in Brazil and 'pate' in Haiti. You can find empanadas throughout Central- and South-America from Jamaica to Argentina. Even though the shapes and names aren't always the same and the ingredients vary, they always taste delicious! Fried, baked, and vegetarian empanadas, even empanada recipes for dessert are included. Such variety! And every one of them tastes so good! Explore the amazing world of empanadas and discover the deliciousness hidden within the pastry.

"Sushi! No way!" exclaimed Raine. "Samosas! Never!" screamed Asha. Raine and Asha, two bright yet stubborn kids, are afraid to try new foods, and prefer to stick to their familiar diet of chicken nuggets and fries. Their adventurous foodie parents are on a mission to change their minds, and have some tricks up their sleeves to get their children to open up and open wide. Take this delicious journey around the world with Raine and Asha and their parents, and be sure to bring your hungry appetites along for the globe-trotting ride. What better way to create global awareness than through the love of food? This fun book advocates for diversity, tolerance, and cross-cultural understanding, and believes that breaking down barriers by the spoon

is an essential introductory step for kids to learn more about the world around them.

Fresh India

Together

A Trip of Tasty Transformations

The Washingtonian

100 Cutting-Edge, Ultra-Hearty, Easy-to-Make Salads You Don't Have to Be Vegan to Love

Spice Mix Recipes

Salad Samurai

These enticing Old World Hungarian recipes were brought to America by the author's grandparents, but they have been updated to accommodate today's dietary concerns and faster-paced lifestyles. The author also explores the seasonal and ceremonial observances still practised by Hungarian Americans: bacon cookouts, fall grape festivals, weddings, Christmas, New Year's, and Easter.

From the beloved San Francisco restaurant, a mouthwatering collection of recipes, including Fiery Tofu, Garlic Noodles, the legendary Tea Leaf Salad, and many more. Never before have the vivid flavors of Burmese cooking been so achievable for home cooks. Known for its bustling tables, the sizzle of onions and garlic in the wok, and a wait time so legendary that customers start to line up before the doors even open—Burma Superstar is a Bay Area institution, offering diners a taste of the addictively savory and spiced food of Myanmar. With influences from neighboring India and China, as well as Thailand and Laos, Burmese food is a unique blend of flavors, and Burma Superstar includes such stand-out dishes as the iconic Tea Leaf Salad, Chili Lamb, Pork and Pumpkin Stew, Platha (a buttery layered flatbread), Spicy Eggplant, and Mohinga, a fish noodle soup that is arguably Myanmar's national dish. Each of these nearly 90 recipes has been streamlined for home cooks of all experience levels, and without the need for special equipment or long lists of hard-to-find ingredients. Stunningly photographed, and peppered with essays about the country and its food, this inside look at the world of Burma Superstar presents a seductive glimpse of this jewel of Southeast Asia.

Spices and herbs, also called seasoning, are an important part of cooking, if not the most important. They can transform an ordinary tasting dish into an incredibly delicious dish. All spices originate from plants. Some are used entirely but some plants have specific parts that are used, like the flowers, roots, barks, leaves, stems and seeds. Making spice mixes at home is a lot cheaper than buying them in the store, especially when you buy large quantities of them. Just buy a big bag or container of each individual spice and start mixing them at home. Store them in jars and you won't have to buy any spices for years to come. And with the variety of these spice mixes you'll be able to use them for anything and make everything so much more delicious! Some spices like garlic and cinnamon don't only improve the taste of the dishes but also help in preserving due to their ability to limit bacterial growth. Lots of spices, like turmeric, ginger, garlic, cloves and many more are also very healthy, they contain antioxidants and various other nutrients depending on the spice and herb. They can possess anti-cancer, anti-inflammatory, and immune-boosting properties. All the recipes in this book are dry spice mixes only and have been categorized according to the region where these spice mixes originated. You'll find spice blends from all over the world, including spice mixes for desserts. So go stock up on some spices and get ready to taste an amazing array of new flavors in your home cooking.

With time evolving fast, people now prefer trying out new meals. They seek a mysterious pleasure in cooking and trying out new dishes. This samosa cookbook is a guideline for amateur's cooks who are trying to make samosas for the very first time. The filling of samosas is not a great deal but the entire trick lies in the folding and binding the filling together. This cookbook covers 30 types of samosa recipes made from various vegetables and blended with spices. The recipes in this cookbook will provide you with the room to show your own creativity and play with the ingredients according to your taste. In a matter of no time you will become an all-out professional at making samosas. The beauty of samosas is that you have a lot of room to play with the ingredients. Whether you enjoy meat or are a vegetarian, you can use the appropriate filling to fill the samosa. This treat is widely consumed in the Subcontinent and other parts of Asia. But now, you too can make delicious samosas at home. Enjoy!

On the Kebab Trail

Gyoza: The Ultimate Dumpling Cookbook

Appetizers Cookbook

Ravioli Recipes

Easy & Delicious Meals for Everyone as seen on Channel 4's Meat-Free Meals

Addictive Recipes from the Crossroads of Southeast Asia [A Cookbook]

An Invitation to Indian Cooking

**Together celebrates the power of cooking to connect us to one another. In the aftermath of the Grenfell Tower fire, a group of local women gathered together to cook fresh food for their families and neighbours. Over the chatter and aromas of the kitchen they discovered the power of cooking and eating together to create connections, restore hope and normality, and provide a sense of home. This was the start of the Hubb Community Kitchen. Together is a storybook of this West London community, showcasing over 50 delicious recipes from the women of the Hubb Community Kitchen and including a foreword by**

HRH The Duchess of Sussex. The women invite you to make their favourite simple dishes – many handed down over generations – from the Middle East, North Africa, Europe and Eastern Mediterranean for you and your loved ones. Every dish tells a story of history, culture and family, and each has been developed to use few ingredients and easy methods so that anyone can cook these personal recipes. Together features mouthwatering recipes including Green Chilli and Avocado Dip, Coconut Chicken Curry, Aubergine Masala, Persian Chicken with Barberry Rice, Caramelised Plum Upside-Down Cake, Spiced Mint Tea and lots more. This stunning charity cookbook is a homage to life, friendship and togetherness.

Your child's first cookbook from Ireland's favorite and most trusted chef. Easy 4-step recipes to get them into the kitchen and learning skills for life!

JAMIE OLIVER IS BACK WITH OVER 100 BRILLIANTLY EASY, DELICIOUS & FLAVOUR-PACKED VEG RECIPES Includes ALL the recipes from Jamie's Channel 4 series MEAT FREE MEALS \_\_\_\_\_ Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavour combinations, this book ticks all the boxes. Discover simple but inventive veg dishes including: · ALLOTMENT COTTAGE PIE with root veg, porcini mushrooms, marmite & crispy rosemary · CRISPY MOROCCAN CARROTS with orange & thyme syrup, tahini & harissa rippled yoghurt · SPICED PARSNIP SOUP with silky poppadoms & funky chips · WARM GRAPE AND RADICCHIO SALAD with toasted pine nuts, sticky balsamic & honey · HASSELBACK AL FORNO with root veg galore, wilted spinach & lentils With chapters on Soups & Sarnies, Brunch, Pies Parcels & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Jamie's recipes will leave you feeling full, satisfied and happy – and not missing meat from your plate. \_\_\_\_\_ GUARDIAN COOKBOOKS OF THE YEAR 'Brilliant' Mail on Sunday 'There's something for everyone' Daily Telegraph 'Dishes are vibrant and full of flavour and this book is all about making them affordable and easy' Independent 'Jamie makes vegetarian cooking easy, fun and accessible with recipes that can be whipped up after a long day at work. There are bags of flavour in every one – and they're all family-friendly' Good Food

Winner of the Lifestyle Non-Fiction Book of the Year award at the British Book Awards 2019! 'The vegan Jamie Olivers' The Times

A Cookbook

The Taco Tuesday Cookbook

Hey There, Dumpling!

A Cookbook of Asian Delights From a Top Chef

The Samosa Cookbook

Dumplings All Day Wong

The Curry Guy Veggie

*THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi*  
At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

*Eating Sushi is Easy. Making Sushi is Even Easier.* Let your love of sushi inspire you to prepare and enjoy it in your home. This beautiful guide and cookbook opens a window to everything that's so fascinating—and intimidating—about sushi, while laying out easy-to-follow tips and techniques to help sushi lovers become confident sushi chefs. In Japan, sushi is often made by home cooks and served as a casual family meal. *Sushi at Home* honors the spirit of authentic, homemade sushi by walking you through the entire process, including: • information on shopping for essential (but not extensive) sushi equipment • recommendations for where to find core ingredients • advice on how to select the freshest fish for sushi • preparations for the perfect sushi rice using white or brown rice • step-by-step illustrations for slicing fish, rolling maki, forming rice balls, shaping nigiri, and more • 80 authentic, popular, and creative sushi recipes With no more than a sharp knife, rice paddle, and bamboo rolling mat, you're well on your way to confidently creating your sushi bar favorites—sake not included. Includes recipes for Tuna Sashimi with Sesame Seeds and Scallions; Marinated Mackerel Sashimi; Spicy Tuna Roll; Dragon Roll; Shrimp Futomaki; Yellowtail and Red Chili Temari; Salmon Nigiri; Avocado, Cucumber, and Shiso Nigiri; Diced Ginger Eggplant Gunkanmaki; and many more!

*The Curry Guy Bible* brings together 200 of Dan Toombs' classic dishes, developed over more than two decades of eating his way around Indian restaurants, takeaways and food stalls. Fans of *The Curry Guy* love his recipes – because they \*really\* work, tasting just like your

curryhouse favourites. For the first time Dan offers 150 of his most popular recipes in one place, everything from Chicken Tikka Masala to Lamb Rogan Josh, Saag Paneer to Vegetable Samosas, Tandoori King Prawns to Shawarma Kebabs. Plus there are 50 brand-new, mouthwatering recipes that you won't find anywhere else. Here are all the starters, sides, curries, grills, breads, chutneys and rice dishes you will ever need, including some exciting new veggie options. With a guide to essential ingredients and simple cooking tips throughout, *The Curry Guy Bible* is the only curry cookbook you will ever need.

"It's tempting to reach for the take-out menu when you think about how long it can take to make your favorite Indian dishes at home. But you don't have to spend your day in the kitchen to enjoy a home-cooked, traditional curry or masala. The *Easy Indian Slow Cooker Cookbook* gives you quick prep recipes for your slow cooker so that you can enjoy all of the spices that Indian food has to offer without wasting any time. Fire up your taste buds, not your stove, with the speedy and spicy recipes in this Indian cookbook." -- Amazon.com

*A Food-lover's Guide to Digestive Health and Happiness*

*HOW I QUIT GOOGLE TO SELL SAMOSAS*

*50 Recipes from Tokyo's Gyoza King - Pot Stickers, Dumplings, Spring Rolls and More!*

*How to Make Anything Gluten Free (The Sunday Times Bestseller)*

*Burma Superstar*

*52 Tasty Taco Recipes to Make Every Week the Best Ever*

*Little Badman and the Radioactive Samosa*

**More than 200 unique and intriguing recipes for all kinds of Greek dishes.**

**The classic guide to the foods of India—and a James Beard Foundation Cookbook Hall of Fame inductee—from the “queen of Indian cooking” (Saveur) and author of Madhur Jaffrey's Instantly Indian Cookbook and Vegetarian India. The book that introduced the rich and fascinating cuisine of India to America and a landmark work of culinary literature, An Invitation to Indian Cooking makes clear just how extraordinarily subtle, varied, and delicious the food of the subcontinent can be. From formal recipes for parties to the leisurely making of dals, pickles, and relishes, Jaffrey's “invitation” has proved irresistible for generations of American home cooks.**

**Presents recipes that feature cannabis as an ingredient, along with an introduction that covers topics such as the difference between hemp and cannabis, the plant's potency when eaten, different strains, and its fat content.**

**Kenny Lao has been making dumplings for 30 years—in homes, food trucks, and restaurants across America. He has made dumplings at large family parties, in professional kitchens with Michelin-star chefs, and even with rap mogul P. Diddy. In his first cookbook, Lao reveals how to make the perfect dumpling and host amazing dumpling parties. Hey There, Dumpling! features 100 recipes covering classic Asian and modern flavors, including Pork and Napa Cabbage and Spicy BBQ-Glazed Beef dumplings, mix-and-match tangy dips, crispy salads, delicious noodles, and festive drinks. With 50 color photographs, graphic step-by-step tutorials, and Lao's accessible approach to the kitchen, you'll be inspired to make dumplings a regular for weeknight meals and a star at your next dinner party.**

**Foodology**

**Asian Dumplings**

**Learn to Cook with Neven**

**The Easy Indian Slow Cooker Cookbook**

**Recreate Over 100 of the Best British Indian Restaurant Recipes at Home**

**The Curry Guy Bible**

**Top 50 Most Delicious Empanada Recipes**

Get a taste of Gooseberry Patch in this collection of over 20 favorite appetizer recipes! Gooseberry Patch Appetizers is filled with recipes that are not only good, but also simple to make...Tropical Chicken Wings, Spinach Pinwheels, Jalapeno Poppers, Southwest Potato Skins and Fruit Salsa are just a few.

The enhanced edition of Asian Dumplings offers an enriched cookbook experience, including video guidance on key dumpling techniques combined with the convenience of having a portable learning tool at your fingertips. Shaping dumplings can be intimidating, so it's no wonder that students in Andrea's classes pay the most attention to her detailed and encouraging how-to demonstrations. With the enhanced Asian Dumplings ebook, you get an on-demand dumpling-making class in your own home that covers everything from entry-level shapes such as the half-moon and pea pod to the mesmerizing wrist swirl used to create Shanghai Spring Roll Skins. Featuring eleven videos that demystify dumpling shaping for cooks of all levels, the enhanced audio-visual component of Asian Dumplings brings Andrea into your kitchen to guide you through each master technique--any time, as many times as you need. Plump pot stickers, spicy samosas, and tender bāo (stuffed buns) are enjoyed by the million every day in dim sum restaurants, streetside stands, and private homes worldwide. Wrapped, rolled, or filled; steamed, fried, or baked—Asian dumplings are also surprisingly easy to prepare, as Andrea Nguyen demonstrates in Asian Dumplings. Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for more than 75 of Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia

(the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets). Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations; rice dumplings; legumes and tubers; sweet dumplings), Asian Dumplings encompasses Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines. Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. And she makes it easy to incorporate dumplings into a contemporary lifestyle by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance, time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party. More than 40 line drawings illustrate the finer points of shaping many kinds of dumplings, including gyōza/pot stickers, wontons, and samosas. Dozens of mouth-watering color photographs round out Asian Dumplings, making it the most definitive, inviting, inspiring book of its kind.

Street Food of India is a stunning visual documentation of the mind-boggling array of roadside snacks available in even the remotest corner of the country. From masala chai to vada pao, from parathas to chole-bhature, this book will take you on a journey that no true-blue foodie can forget. The local flavour is palpable as you turn the pages, and what's more, you can actually reproduce these mouth-watering eatables with the help of the 46 detailed, authentic recipes provided..

Old World Recipes for New World Cooks

A Moti Mahal Cookbook

Top 50 Most Delicious Puff Pastry Recipes

Puff Pastry Cookbook

Sushi at Home: A Mat-to-Table Sushi Cookbook

Little Badman and the Time-travelling Teacher of Doom