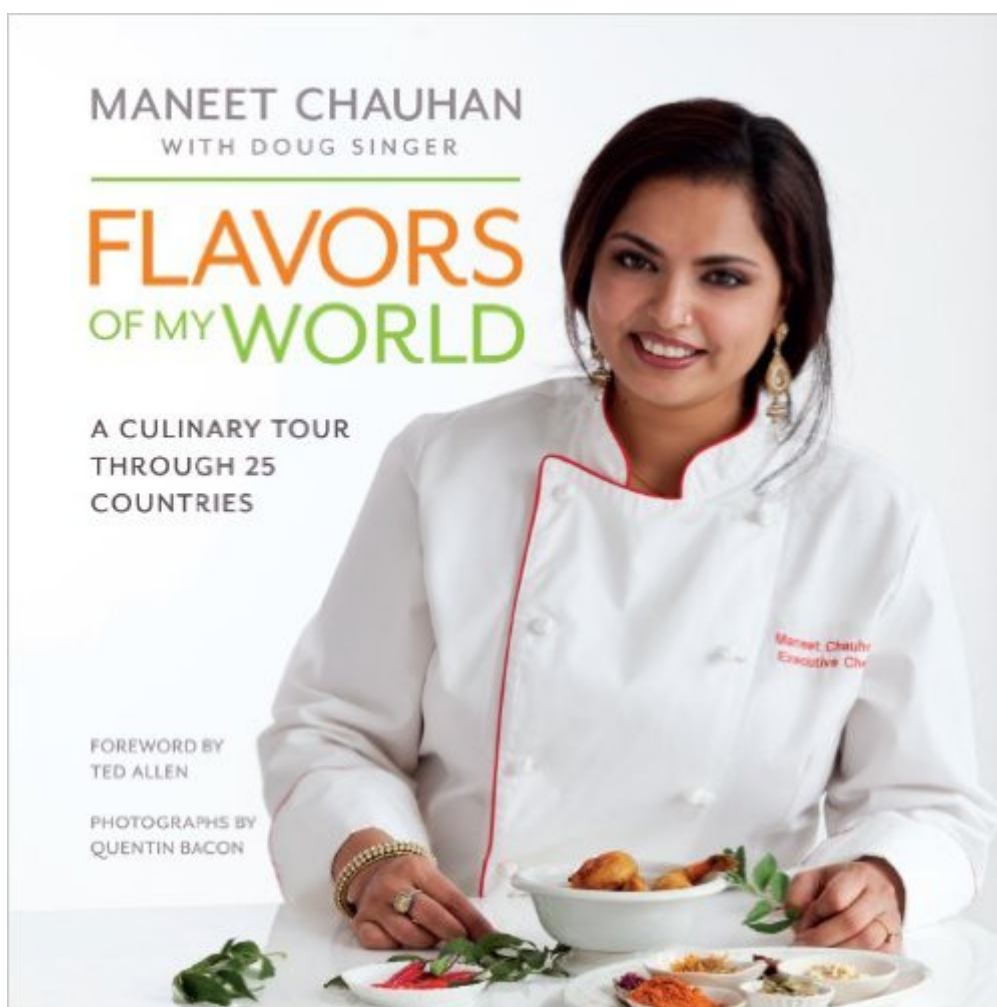


The book was found

Flavors Of My World



Synopsis

Update your passport and join our culinary journey as we go off in search of the finest cuisine from 25 different countries. We will visit with people from near and far, experience their culture and be guests at their tables. Then we will take inspiration from all of our travels and bring it home by putting our own twist on it an Indian twist! Each country will highlight a food and a drink recipe.

Book Information

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Best Sellers Rank: #561,875 in Books (See Top 100 in Books) #178 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Indian #237 inÂ Books > Cookbooks, Food & Wine > Regional & International > International

Customer Reviews

I just received this book today so i haven't tried any recipes yet. The book is divided into certain countries (25 countries all together) with a entree recipe and a cocktail recipe for each country. The recipes look delicious and most of the ingredients seem easy to find. However their are at least a couple of ingredients per recipe that call for a trip to the spice shop.Each recipe has a little story to it on the side, however their aren't any helpful tips or suggested substitutions if you don't like the meat or can't find something. The recipe isn't very strict about giving you all the times, most steps have times on them but sometimes you are left to guesstimate.Overall the recipe's do look like some of the best i have ever seen and with enough variety to keep me occupied for a while. I will update after trying some out.Update 4/28/13After trying the first four recipes, i should note that although each recipe is from a different country they all have an indian touch. for example the famous "fish and chips" recipe from England calls for kasoori methi, ajwain and besan (chick pea flour).I have had to take quite a few trips to the indian grocery store and the spice shop, but i do enjoy the trips and the results are well worth it.The recipes are good and varied but i think the drinks steal the prize. the darjeeling tea tej from Ethiopia calls for among other things honey, darjeeling tea and star

anise and tastes brilliant!! I have found this book inspiring and have been on a mission since I got it, and the results are very rewarding. It is definitely a good addition to any kitchen. Two other cookbooks I use a lot and recommend are "Curry Bible" and "Essentials of Slow Cooking by Williams and Sonoma" I generally try to check cookbooks out at the library before buying them just to see if I'll like them.

I love this book....just recently retired but haven't had a chance to try any dishes..the recipes look very yummy...I have cooked Indian for years and absolutely love it...have high hopes of great food...

I have made 5 recipes from this cookbook - the Chile chicken, the risotto, the crab, the goulash and the amritsari fish ... - exactly as the cookbook instructed, no adjustments. Each dish was sublime! Each dish was a phenomenal taste sensation, unique and delicious to the extreme. And even though the tastes are better than what one would find at 90% of high-end restaurants, the dishes are approachable enough that I have already made some of them twice. Chef Chauhan's recipes really resonated with me, an American of Indian descent, and made me proud of how amazing dishes from different countries became because of the creative infusion of Indian influences! This is a MUST BUY cookbook. Hope Chef Chauhan has more cookbooks in the works.

I will admit it...I just love Maneet Chauhan! She is not only beautiful, but her cooking is quite interesting. I love watching her as a judge on Chopped, because she is so nice when she chops one of the contestants!!! The book is beautiful in form and content. Chef Chauhan divides the book up into 25 countries, takes a classic dish from that country and then puts an Indian spin on it. She also does a different type of beverage for each country as well, which is very nice. Each section starts with a personal story about that country and why she loves that cuisine and how she chose the dish she is going to reinvent. Indian food is definitely one of the underappreciated cuisines of the world, and this is ironic given how many people there are on the Indian subcontinent. Chef Chauhan's book is a nice introduction to different flavors and fusions with other cuisines. It is a fun book to read, the recipes are fun to try, and the food is good to eat!! If I had to offer one criticism, it would be that some of the recipes are quite involved and have a lot of different ingredients. I would also have liked a little explanation as to what some of the ingredients are (there are a lot of 'masalas'!!), and a little bit more information about where to find them, as well as what can be substituted if they are unavailable. All in all, I enjoyed reading this book and trying the recipes. And learning a little bit more about Chef Chauhan is great, too!!

Having tried many cookbooks in the past, I was unsure of what to expect from one that combined the tastes of various dishes from around the world with Indian flavors. I must say, I was pleasantly surprised. Chef Chauhan takes the spices of her culture and seamlessly infuses them with plates that you never thought were lacking something..until you tried them her way.The only negative I would say is that I wish there were more recipes from even more countries, and maybe some substitution ideas for the recipes, just as an alternative.Overall, I give this book 5 stars & am thankful that I don't have to worry about what to make for dinner for family & friends for quite a long time!

I wanted to enjoy Chef Chauhan's recipes, and I have! These are wonderful eats. Just not what I expected. I was looking for Chef Chauhan's take on traditional Indian food and flavors, and this book is a international journey across many different countries with traditional Indian flavors incorporated into a variety of dishes.

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