

Mowgli Street Food Stories And Recipes From The Mowgli Street Food Restaurants

The chef behind the popular Mowgli Street Food cookbook shares over 100 global rice recipes to spice up your kitchen Across continents, rice is the dramatic centerpiece of the table and at the heart of life. In Pimp My Rice, food writer and chef Nisha Katona shares recipes from her home kitchen and around the globe, from Pimped Rice Piri Piri to Beefed-Up Bibimbap and even Black Rice & Coconut Sorbet. Showcasing a rainbow of types and explaining how to cook them perfectly every time, Nisha takes the fear out of the world’s greatest cereal killer. Nisha Katona is a rice evangelist. Why? It does not need peeling, it does not need soaking, it likes to be left to cook without a watchful gaze. It has an eternally long life, waiting long in dark cupboards, bidden to warm musky life when fridges are empty and potatoes are sullenly sprouting. Far from being an understudy, rice is the most virile, muscular weapons of mass construction in the busy working kitchen. Nisha, who runs a fantastically popular Curry Clinic on Twitter, is on a mission to demystify rice and to show the enormous breadth of rice recipes that can be created simply and quickly. As a second generation Indian, she shows how to marry different cuisines together, to create vibrant, exciting dishes. In other words, this is a book of pimped-up rice recipes.

An Epicurious Spring 2020 "Book We Want to Cook from Now" • An Eater Best Cookbook of Spring 2020 • A Food52 "Best New Cookbook of 2020...So Far" • A New York Times "New Cookbook Worth Buying" A Michelin-starred chef known for defining Korean food in America brings a powerful culinary legacy into your kitchen. Simple rice cakes drenched in a spicy sauce. Bulgogi sliders. A scallion pancake (pajeon) the New York Times calls “the essential taste of Korean cuisine.” For years Hooni Kim’s food has earned him awards, including a Michelin Star—the first ever awarded to a Korean restaurant—for Danji. His background in world-class French and Japanese kitchens seamlessly combines with his knowledge of the techniques of traditional Korean cuisine to create uniquely flavorful dishes. My Korea, his long-awaited debut cookbook, introduces home cooks to the Korean culinary trinity: doengjang, ganjang, and gochujang (fermented soybean paste, soy sauce, and fermented red chili paste). These key ingredients add a savory depth and flavor to the 90 recipes that range from banchan to robust stews. His kimchi call upon the best ingredients and balance a meal with a salty, sour, and spicy kick. Elevated classics include one-bowl meals like Dolsot Bibimbap (Sizzling-Hot Stone Bowl Bibimbap), Haemul Sundubu Jjigae (Spicy Soft Tofu Stew with Seafood), and Mul Naengmyeon (Buckwheat Noodles in Chilled Broth). Dishes meant for sharing pair well with soju or makgeolli, an unfiltered rice beer, and include Budae Jjigae (Spicy DMZ Stew) and Fried Chicken Wings. Complete with thoughtful notes on techniques and sourcing and gorgeous photography from across Korea, this cookbook will be an essential resource for home cooks, a celebration of the deliciousness of Korean food by a master chef. This fun “celebration of breakfasts meant for the dinner table” offers over 100 recipes that put a creative spin on beloved ‘brekkie’ fare (Epicurious) Inside Breakfast for Dinner you’ll find more than 100 classic breakfast recipes made with a twist. Enjoy hearty “brinner” dishes like Bacon Fried Rice, Breakfast Ravioli, Pizza over Easy, and Cormeal Pancakes with Beer-Braised Short Ribs, plus such sweet treats as Sunrise Margaritas and Maple Bacon Cupcakes—to name just a few. This cookbook is a “breakfast lover’s dream come true.

Eatonville, Florida native Zora Neale Hurston’s early twentieth-century ethnographic research and writing emphasizes the essentials of food in Florida through simple dishes and recipes. It considers foods prepared for everyday meals as well as special occasions and looks at what shaped people’s eating traditions in early twentieth-century Florida. Hurston did for Florida what William Faulkner did for Mississippi—provided insight into a state’s history and culture through various styles of writing. Her collected food stories, folklore and remedies, and the related recipes food professor Fred Opie pairs with them, are essential reading for those who love to cook and eat.

An Encyclopedia of Food and Culture

The Indian Cooking Course

Gunpowder

a street food journey through India

Quick and easy curries for really healthy eating

A Joyful Celebration of Indian Home Cooking

Recreate Over 200 Indian Restaurant and Takeaway Classics at Home

Vietnamese street food is – inarguably – one of the world’s most dynamic cuisines. This book brings the flavor and spirit of those bustling streets to your home. Author Jerry Mai is a master of street food. She owns a number of restaurants specializing in nuanced flavors of Vietnamese street pho. Throughout this book, Jerry presents street food from the length of the country. There’s Bahn Mi, rice paper rolls, Vietnamese-style omelets, Lemongrass and Fresh herb infused stir-fries, fresh noodle salads and so much more. Learn the subtle finesse that distinguishes a Hanoi style pho from its southern relative. If these dishes can be made on a cart, in the swarming streets of Da Nang, you can be confident in recreating them at home. With stunning photography of all 70 recipes, accompanied by gonzo imagery of the country itself, this is the perfect book for the armchair traveler or for those wishing to commemorate their trip. This book is the first instalment of the Street Food series, with Turkey and Mexico next on the chopping block. As any visitor will tell you, traveling through Vietnam is a culinary awakening. From Hanoi – the country’s capital, in the north – down to Ho Chi Minh, it’s easy to find where the locals eat... Because it’s right in middle of the street. Where the West might view street carts as specially reserved for the chronically intoxicated or intestinally masochistic, curbside vendors in Vietnam are the country’s greatest chefs. Street Food: Vietnam is a glimpse into these compact kitchens-on-wheels, without any of the humidity.

“What Freeti Mistry does on the page is as delicious and exciting as what she does in her restaurant.” -- Anthony Bourdain Vibrant and unexpected, The Juhu Beach Club Cookbook is a bold take on Indian food from Oakland-based James Beard Award nominee Freeti Mistry. Influenced by her background as a second-generation Indian -- born in London, raised across the US, now based in the Bay Area -- Freeti’s irreverent style informs her personality and her food. This book is a collection of street food, comfort classics, and restaurant favorites blends cuisines from across India with American influences to create irresistible combinations. Organized by feeling rather than course or season, with chapters like Masala Mashups, Farm Fresh, and Authentic? Hell Yeah, The Juhu Beach Club Cookbook weaves Freeti’s culinary journey together with more than 100 bold, flavor-forward recipes to excite and inspire home cooks.

Illustrated throughout with full-color photography and playful line art, this book captures the eclectic energy and wide-ranging influences of one of the West Coast’s most up-and-coming chefs.

The best Indian food is cooked (and eaten) at home. Real Indian food is fresh, simple, and packed with flavor. In Made In India, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make. Meera serves up a feast of over 130 delicious recipes collected from three generations of her family. On the menu is everything from hot chapatis to street food (chilli paneer; beet and feta samosas), fragrant curries (spinach and salmon, or perfect cinnamon lamb curry) to colorful side dishes (pomegranate and mint raita; kachumber salad), and mouthwatering desserts (mango, lime, and passion fruit jello; pistachio and saffron kulfi). Made In India will change the way you cook, eat, and think about Indian food forever.

This exciting collection of more than 150 street food recipes is your passport to enjoying the crunch, spice, sweetness and tang of the exotic foods to go’ sold at hawker stalls and markets around the globe. The recipes in My Street Food Kitchen represent a diverse and tantalising range of food discoveries, organised into regional chapters covering new American food; Mexico & South America; the flavours of the Mediterranean; the Middle East; the best of China & Taiwan; Japan & Korea; South-East Asia; and India. Book jacket.

Recipes from the Kitchens, Markets, and Railways of India: a Cookbook

Latin American Street Food

Fast Easy Indian from the Mowgli Home Kitchen

Chai, Chaat & Chutney

Mowgli Street Food

The Graveyard Book

The Street Food Secret

Ask a foodie about the Amalfi Coast and lemons immediately spring to mind. The sweet, aromatic, large and thick-skinned Sfusato Amalfitano is the extraordinary and delectable citrus fruit which Gennaro Contaldo grew up with. Lemons were and still are a part of daily life for locals of the Amalfi Coast, and, when Gennaro came to the UK over 40 years ago he continued this tradition. From a sliver of zest in his morning espresso to helping with minor ailments and even household chores, Lemons have a wealth of uses. No part of the Lemon is wasted – flesh, pith and skin are chopped into salads, juice is drizzled over meat, fish and veggies, while the aromatic zest adds a complexity to a dish's flavour. Even the leaves are used to wrap meat, fish and cheese for extra flavour, or finely chopped and made into a tea infusion. Lemons can cleanse, refresh, preserve, ‘cook’ and add a vibrant flavour to dishes as giving colour and an uplifting aroma. From Ravioli with Ricotta, Lemon and Mint, and Sicilian Chicken Involtini, to Lemon Biscuits, and Coffee and Lemon Semi-freddo, this is not only a beautiful and inspiring homage to the most revered of fruit but Gennaro’s most inspirational book to date. Chapters are: Introduction – including The Amalfi Lemon and Lemons in the Kitchen; Small Plates; Vegetables; Fish; Meat; Desserts; Drinks & Preserves; Sauces & Dressings.

Mowgli Street FoodStories and recipes from the Mowgli Street Food restaurantsWatkins Media Limited

An award-winning collection of over 38 delicious Indian recipes featuring the popular staple. Dal is to India what pasta is to Italy. Cheap to produce, highly nutritional, suitable for long storage and capable of being cooked in a basic pot on an open fire, dal has been providing nourishment to millions of Indians for millennia. It truly is a pan-Indian dish consumed by rich and poor alike. It is high protein and has practically no sugar—in fact, it is known as “poor man’s meat” in India—hence doctors now include this as an essential item in a diet for diabetics. Dal is a genuinely impressive dish of infinite variety—there are at least 50 recipes for this humble food. There are multiple ways of cooking it, wide-ranging seasonings are used and there are diverse supplements to serve with it. Over the centuries, Indian cooks became innovative and with locally available ingredients they dished out dal to satisfy a regional palate. In the process they also invented new dishes using dal lentils such as kedgeree (khichari – a risotto made with lentil), dosas (pancakes mixed with lentil flour), vadas (lentil cakes), dhokla (baked lentil cakes), papadam (dried lentil snack) and pakoras (fritters dipped in lentil batter). 2015 Gourmand Award Winner, Best Indian Cuisine Praise for The Dal Cookbook “A huge success with budget- and health-conscious cooks A collection of more than 50 exquisite dal dishes, made using a variety of different pulses, vegetables, fish, seafood, and meat. Even the biggest lentil-phobes will find a recipe to satisfy them in this book.” –Culture Trip

Spice-packed, punchy, fresh Indian-inspired dishes to get on the table in 30 minutes or under. This is the food that Nisha Katona, TV chef and creator of the Mowgli Indian restaurants, cooks at home – super speedy, made with easily sourced ingredients, and delivering big, bold flavours. This is the food that Nisha Katona cooks at home: punchy and delicious Mowgli-style recipes that take you from couch to curry in 30 minutes or less. As at Mowgli, the recipes in this book that’s big in flavour but also light, healthy and made from accessible ingredients, often just using what’s already in your cupboard or fridge. When Nisha started sharing her ideas for a new cookery book encapsulating this approach on her Mowgli Instagram channel during the spring 2020 lockdown, she was thrilled by the hugely positive response. For super usability, the chapters are themed around ingredients: “Poultry”, “Meat”, “Fish” and “Vegetables”, with a desserts chapter as well as one called “No, Look Away!” – for Nisha’s favourite pasta dishes. Tantalize your tastebuds with “Quick Angry Tandoori” or “Yoghurt Coriander Turkey”, “Gingerbread Lamb Steaks” or “Keema Toasties”, “Bengali Fish Curry” or “Indian Fish Finger Sandwiches”, “Back of the Fridge Curry” or “Million Dollar Green Dahl”. All the recipes are meals that range from light lunches to substantial dinners; all you need to do is accompany them with one of the simple sides suggested in the introduction, which could be rice, noodles, potatoes or a chapati wrap. This is the food that real people want: tasty and nutritious meals to whip up without fuss while juggling work and childcare in an often chaotic working-from-home environment.

Flavors of the Eastern Mediterranean

30 Minute Mowgli

Pimp My Rice

Street Food Vietnam

Recipes for India's Favorite Street Food: A Cookbook

My Korea: Traditional Flavors, Modern Recipes

It takes a graveyard to raise a child. Nobody Owens, known as Bod, is a normal boy. He would be completely normal if he didn't live in a graveyard, being raised by ghosts, with a guardian who belongs to neither the world of the living nor the dead. There are adventures in the graveyard for a boy—an ancient Indigo Man, a gateway to the abandoned city of ghouls, the strange and terrible Steer. But if Bod leaves the graveyard, he will be in danger from the man Jack—who has already killed Bod's family.

Chetna Makan has travelled to the four corners of India – Mumbai, Kolkata, Delhi and Chennai - sampling the extreme varieties of street food on offer. Each area has subtle differences in ingredients and techniques, making the cuisine completely unique and full of character. In Chai, Chaat & Chutney, Chetna has taken inspiration from the street and created delicious recipes that are simple to cook at home. The result is a completely fresh take on Indian cuisine - try Tamarind Stuffed Chillis, Chana Dal Vada with Coconut Chutney and Sticky Bombay Chicken from the South or Let your senses venture to the North for Chole, one of the ultimate curries, sweet Carrot Halwa, Pani Puri and Cardamom & Pistachio Kulfi.

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

Street food is one of the most amazing culinary success stories of the twenty-first century, defying globalization and the spread of multinational fast-food franchises. Fresh, cheap, plentiful, and varied, street food offers urban residents a cornucopia of choices. Food that was once obtainable only on Saharan roadsides is now available in New York City, and Patagonian village recipes can be picked up in downtown Hong Kong. Millions of people all over the world eat street food every day, and their numbers are rising rapidly. The World Atlas of Street Foodidentifies the best places around the globe to find street food and surveys the mouth-watering range of food and drink being purveyed. Organized geographically and sumptuously illustrated, the book covers North America, the Caribbean, South America, Europe, Africa, the Middle East, Asia, and Australasia. For several major cities in each region, Carol Wilson and Sue Quinn describe what the locals eat in the best and most established food markets. The authors suggest which trademark delicacies to try and selected recipes are featured to enable readers to re-create the stand-out dishes at home.

The most complete guide of its kind, The World Atlas of Street Food belongs on the shelf of everyone who craves an imaginative, original alternative to homogeneous fare.

Recipes, Remedies and Simple Pleasures

Authentic Indian Street Food

The Curry Guy Bible

Spice

Indian Cooking Made Beautifully Simple

The World’s Most Exciting Fast Food in Your Own Kitchen

Breakfast for Dinner

This is real Indian food: the bright, fresh, light, herb- and spice-lifted food that Indians turn to each and every day. Extremely healthy, beautifully simple and packed with fresh flavour, it’s not your parents’ Indian food. In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics and forming legions of fans. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype. This unique collection of recipes and stories from the Mowgli Street Food restaurants brings you the best of their beloved menu, and much more. Try delicious snacks such as Fenugreek Kissed Fries or a Masala Wrap, and spice up your dinner with a whole host of delicious dahls. Discover how to recreate the iconic Angry Bird, the signature flavours of the House Lamb Curry, and of course, the secrets of the taste explosion that are Chat Bombs. And indulge in desserts, drinks and cocktails such as the Cardamom Custard Tart or a Sweet Delhi Diazepam. From the Mowgli Chip Butty to the iconic Yogurt Chat Bombs, Mother Butter Chicken to Calcutta Tangled Greens, this is the definitive collection of Mowgli’s signature street food dishes to recreate at home.

“The definitive guide to Thailand’s diverse, vibrant street food and culture”--Provided by publisher.

Celebrating classic dishes enjoyed every day by generations of people the world over, as well as more modern fusion food creations, this book is packed full of exiting recipes ideal for sharing with friends and family. Following the success of his previous two books, author Kenny McGovern has ventured abroad and developed his repertoire of global fast food, becoming particularly interested in street food - an interest increasingly shared by the UK’s foodies whose own travel experiences in places such as Mumbai, Marrakesh and Malaysia have fuelled a rise in authentic ethnic dishes such as Mediterranean kebabs, tacos and wraps, halloumi, satay and jalapenos. Recipes include: Burgers & Dogs - Lucy Lury Burger, Dirty Mac Dog, Sloppy Joe, Vada Pav and more. Tacos, Wraps & Bread - Tacos Carnitas, Cheesesteak, NYC Pizza Slice. Fried Stuff - Mac 'n' Cheese Bites, Poutine, Chicken Parmo. Stir Fries & Curries - Pad Kra Poo Gai, Gunpowder Chicken, Pav Bhaji. Rice & Noodles - Pad See Ew, Ants Climbing a Tree, Yakisoba, Wok Fired Noodles. Ribs, Wings & Skewers - Sriracha Buffalo Wings, Moo Ping, Sweet & Spicy Ribs.

These recipes can be eaten every day for a healthy and balanced diet and feature classic and original curries, including those with an array of spices, vegetables and superfoods that are rich in anti-oxidants and cooked in a way that retains their specific nutrient value. Rooted in the streets, homes and markets of India, Everyday Healthy Indian Cookery reflects the delicious flavours and aromas of the curries and healing spices that characterise the very best of that country’s varied cuisine. You’ll find all-time favourites, such as traditional style Tandoori Chicken, Cardamom Lamb Karahi and Vegetable Samosas, as well as some more unusual dishes such as Mahi Ajwaini Fish Tikka, Bengali Style Chana Dal, Tamarind Rice, Lentil Pancakes and Hara Bhara Kebabs. Bring the taste of India to your kitchen with Malhi’s straightforward and healthy meals that are quick to prepare and delicious to eat.

Recipes from an Indian Family Kitchen

Classics Here and Now: The Jungle Book

The Juhu Beach Club Cookbook

The Spice Tree

Foodie travels from India to Indonesia

Stories and recipes from the Mowgli Street Food restaurants

Thai

Presents the further adventures of Mowgli, a boy reared by a pack of wolves, and the wild animals of the jungle. Also includes other short stories set in India.

Named one of the top 20 new cookbooks of 2018 by the Independent An exciting collection of recipes from the founders of the hugely respected Gunpowder restaurant. In this beautiful book, complete with stunning photography, Harneet, Devina and Nirmal have managed to capture the bustle and flavours of their childhoods in Kolkata, and the intricacy of true homestyle dishes from across India. From Maa’s Kashmiri Lamb Chops (which have garnered outstanding reviews from many restaurant critics) to Wild Rabbit Pulau, these exceptional recipes are impressively authentic, yet give a modern twist. Throughout the book, the authors share personal anecdotes about their recipes and give handy cheats to make things easier for the home cook, including time-saving tips and alternative ingredients. With chapters covering Small Plates, Big Plates, Sweet Plates & Drinks and Sides & Spice, Gunpowder is the perfect opportunity to create some of these widely admired dishes in your own home.

In this encyclopedia, two experienced world travelers and numerous contributors provide a fascinating worldwide survey of street foods and recipes to document the importance of casual cuisine to every culture, covering everything from dumplings to hot dogs and kebabs to tacos. • Presents an international survey of street foods in representative countries and regions that includes interesting facts and recipe to illustrate many of them • Supplies the historical and environmental background of the country’s street food • Includes sidebars with fun facts and statistics about street foods • Provides highly useful information for students studying geography and for travelers

A collection of fantastic spice dishes for the family from one of the UK’s top Indian chefs. Vivek Singh’s simple recipes for spice at home are a brilliant marriage between Indian spicing and Western culinary styles. Vivek’s mantra is ‘evolve’ and this 110-strong collection includes both modern dishes from his home in India and his home in Britain, with many that twist the traditions – reflecting two cultures connected by spice. Full of tempting choices for breakfast such as Indian pancakes and duck egg curry, lunch ideas including chilli chicken toastie and spicy fish fingers, and supper selections such as crab and curry leaf risotto and lamb shank rogan josh. With photography by Lara Holmes.

Explosive flavours from modern India

Street Food Cookbook

My Street Food Kitchen

Spice It Up, Dress It Up, Serve It Up

Recipes for Frittata Florentine, Huevos Rancheros, Sunny-Side-Up Burgers, and More!

Spice At Home

Gennaro’s Limoni

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..

Dosas, a popular Indian street food, are thin, rice- and lentil-based pancakes that can be stuffed with or dipped into a variety of flavorful fillings. Dosa Kitchen shows you how to make this favorite comfort food at home with a master batter, plus 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Dosas are endlessly adaptable to all tastes and dietary restrictions: naturally fermented and gluten-free, they are easy to make vegetarian, vegan, and dairy-free as well. With dishes featuring traditional Indian flavors, like Masala Dosa and Pork Vindaloo Dosa, as well as creative twists, like the Dosa Dog and the Cream Cheese, Lav, and Capser Dosa Wrap, any kitchen can become Dosa Kitchen!

Winner of the Best Book Award in the PETA Vegan Food Awards 2016, Jackie and her family ate their way around Asia, sampling streetfood and jotting menu ideas on the back of napkins. Inspired by the food cultures she embraced on her travels, Jackie has brought new life to healthy, meat- and dairy-free food, inspired by the sheer quantity of vegan food on offer in Asia. Dotted with personal anecdotes from her travels, family photos and fascinating local information, Jackie takes us from India to Indonesia on a journey of tastes and textures, via Sri Lanka, Thailand, Vietnam, Laos and Malaysia. Recipes includes classic dishes that we might be already familiar with, such as Simple Sri Lankan Dal or Cauliflower and Kale Pakora, as well as regional specialties such as Oothapam (vegetable crumpets from South India) or Tahu Campur (Javanese fried tofu with cassava cakes). Street food is a central part of life in Asia. It brings families and communities together from breakfast to dinner, through all the scrumptious snacks along the way. With this book, you can bring this inspirational approach to feeding your family into your own kitchen, whipping up flavourful and wholesome bites. Celebrate vegan food in all its glory, without compromising on flavour or protein, or trying to makes substitutions for meat or fish. That is the beauty of this collection of Asian streetfood - it is simply delicious, and it just so happens to be vegan.

*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.*

Vibrant Italian Recipes Celebrating the Lemon

Techniques - Masterclasses - Ingredients - 300 Recipes

Street Food around the World: An Encyclopedia of Food and Culture

Made in India

Street Food of India

Kaa's Hunting (The First Jungle Book)

The first ever cookbook from the much-loved Indian restaurant

This comprehensive guide to Indian cooking explores the myriad regional varieties of authentic, healthy and lesser known Indian recipes. Monisha covers a varied range of dishes as well as providing insights into ingredients, techniques and step-by-step masterclasses. With chapters broken down into: Rice, Breads, Meat, Fish & Seafood, Poultry, Eggs, Dairy, Lentils & Beans, Vegetables, Snack & Sides, Grills, Salads & Raitas, Chutneys & Relishes, Desserts and Drinks, Monisha covers a varied range of dishes as well as providing insights into ingredients, techniques and step-by-step masterclasses to help you recreate classic and popular recipes. Monisha offers a vivid overview of India’s colourful traditions and geographical differences, from the earthy lentil dishes of the North to the coconut-based curries which are a staple in the South. Including advice on the building blocks of Indian cuisine, such as how to make a basic curry and how to cook the perfect rice, plus tips on the different varieties of rice and how to shop for the best type for each dish. Monisha teaches you how to make traditional Indian food at home, based on the principles of good health and touching on the values of Ayurveda. The Indian Cookery Course is the ultimate guide to everything you ever wanted to know about Indian food.

The first in a series of classic texts reimagined in the modern day. Stolen as a baby and taken in by a pack of street dogs, Mowgli grows up in the jungle of urban Mumbai. As he grows into a man, his life is threatened by the tiger Shere Khan. With the help of Bagheera the panther and Baloo the bear, Mowgli learns that he must become the master of his own fate. This stunning retelling brings Rudyard Kipling’s tale to a new audience, and its publication coincides with the release of a new feature length animation of the Jungle Book.

Learn the secret to incredible homemade curries for National Curry Week. From the founder of Mowgli and BBC’s Top of the Shops and Recipes That Made Me. Cook authentic curries at home with Nisha’s 4 simple steps and delicious, family recipes. Nisha’s infographic spice trees show you which spices and ingredients always go together in the Indian kitchen while Nisha’s recipes for generous, flavoursome food bring the flavour pairings to life. ‘Nisha’s book is brilliant – stunning recipes’ Tom Kerridge Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of Top Chef and Taste the Nation In Chaat, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiest onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad’s Spicy Pineapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, Chaat is a celebration of the diversity of India’s food and people.

The Jungle Book

Indian Spice, Oakland Soul

Dishoom

The Best Flavors of Markets, Beaches, and Roadside Stands from Mexico to Argentina

The Dal Cookbook

Chaat

Noodles, salads, pho, spring rolls, banh mi & more

From tamales to tacos, food on a stick to ceviches, and empanadas to desserts, Sandra A. Gutierrez's Latin American Street Food takes cooks on a tasting tour of the most popular and delicious culinary finds of twenty Latin American countries, including Mexico, Cuba, Peru, and Brazil, translating them into 150 easy recipes for the home kitchen. These exciting, delectable, and accessible foods are sure to satisfy everyone. Sharing fascinating culinary history, fun personal stories, and how-to tips, Gutierrez showcases some of the most recognized and irresistible street foods, such as Mexican Tacos al Pastor, Guatemalan Christmas Tamales, Salvadorian Pupusas, and Cuban Sandwiches. She also presents succulent and unexpected dishes sure to become favorites, such as Costa Rican Tacos Ticos, Brazilian Avocado Ice Cream, and Peruvian Fried Ceviche. Beautifully illustrated, the book includes a list of sources for ingredients.

GENERAL COOKERY & RECIPES. The Street Food Revolution Street food comes all in shapes and sizes - hot or cold, quick-cooked or slowly simmered, wrapped or rolled, sweet or savoury...what ties it together is the passion that is shared by the artisan traders who bring gourmet dishes out from restaurants and onto the streets. The Northern cities are at the forefront of this exciting culinary trend. Ambitious and passionate foodies have brought local ingredients and top-quality cooking to the streets, creating amazing flavour combinations in front of our eyes and dishing them up at affordable prices. From Birmingham to Newcastle, there are so many markets and vendors, you could spend a year trying them all. Nottingham, Loughborough, Sheffield, Hull, Leeds, Manchester, Darlington and Sunderland all have incredible traders putting them firmly on the street food map, but there is also plenty going on outside the major cities.

From veteran food writer, recipe developer, and creator of the James Beard Award-winning Jarry magazine comes an innovative approach to vegetarian cooking. What have I got to eat? It's a question we ask every time we open up the refrigerator or pantry door. It might be eggs, some cheese, and half a loaf of bread, or a box of wilting greens, garlic, and some sweet potatoes. Though these ingredients may not seem like much to make a delicious meal, recipe developer and author Lukas Volger knows it's all you need. In Start Simple he offers a radically new, uncomplicated, and creative approach to cooking that allows you to use what you already have on hand to make great meals you didn't think were possible. Magic can happen with just a few ingredients: sweet potatoes, tortillas, eggs, cabbage, hearty greens, beans, winter squash, mushrooms, tofu, summer squash, and cauliflower. Volger advises readers to stock up on these eleven building blocks instead of shopping for a single recipe. A protein (tofu, beans, eggs) is a foundation. A crunchy garnish (cabbage, greens) is a finishing touch. Once these structural components of a meal are established, home chefs can throw in their own variations and favorite flavors—mixing, matching, and adding ingredients to customize their dishes. While Start Simple is a vegetarian cookbook—none of the recipes include meat—Volger's approach transcends categories. His methods aren't about subscribing to a specific dietary regimen; they are about simply recognizing and embracing the way people cook and eat today. Creating weekly meal plans based on intricate recipes sounds good, but it can be difficult to execute. Having a well-stocked pantry paired with a choose-you-own adventure guide to creating simple yet inventive meals is more practical for your average home cook.

This book is the perfect companion to the official SIRT Diet book and provides you with over 100 easy and delicious recipes rich in Sirt foods to make your SIRT diet meal planning a breeze. The SIRT Food diet is all about incorporating a selection of sirtuin-activating 'wonder foods' into your diet to activate your fat-burning and muscle building genes! And the great news is that those super sirtuin-boosting foods include: Red wine, coffee, olive oil, rocket, dark chocolate, kale, strawberries and lots more! Consuming foods rich in sirtuin-activating compounds has been shown to aid weight loss and help build additional lean muscle, so JUMP START your fat-burning genes today with these easy and delicious SIRT Food recipes!

Mowgli's story...

The Second Jungle Book

Vegan Street Food

Dosa Kitchen

Eleven Everyday Ingredients for Countless Weeknight Meals

The Essential Sirt Food Diet Recipe Book

The World Atlas of Street Food

During the time Mowgli was with the wolf pack, he is abducted by the Bandar-log monkeys to the ruined city. Baloo and Bagheera set out to rescue him with Kaa the python. Kaa defeats the Bandar-log, frees Mowgli, and hypnotises the monkeys and the other animals with his dance. Mowgli rescues Baloo and Bagheera from the spell. The Jungle Book (1894) is a collection of stories by English author Rudyard Kipling. The stories were first published in magazines in 1893–94. The original publications contain illustrations, some by Rudyard's father, John Lockwood Kipling. Kipling was born in India and spent the first six years of his childhood there. After about ten years in England, he went back to India and worked there for about six-and-a-half years. These stories were written when Kipling lived in Vermont. Famous stories of The Jungle Book Rudyard Kipling: Mowgli's Brothers, Kaa's Hunting, Tiger! Tiger!, The White Seal, Rikki-Tikki-Tavi, Toomai of the Elephants, Her Majesty's Servants.

On a trip to Turkey as a young woman, chef Ana Sortun fell in love with the food and learned the traditions of Turkish cooking from local women. Inspired beyond measure, Sortun opened her own restaurant in Cambridge, Massachusetts, the award-winning Oleana, where she creates her own interpretations of dishes incorporating the incredible array of delicious spices and herbs used in eastern regions of the Mediterranean. In this gorgeously photographed book, Sortun shows readers how to use this philosophy of spice to create wonderful dishes in their own homes. She reveals how the artful use of spices and herbs rather than fat and cream is key to the full, rich flavors of Mediterranean cuisine – and the way it leaves you feeling satisfied afterward. The book is organized by spice, detailing the ways certain spices complement one another and how they flavor other foods and creating in home cooks a kind of sense-memory that allows for a more intuitive use of spice in their own dishes. The more than one hundred tantalizing spice categories and recipes include: Beef Shish Kabobs with Sumac Onions and Parsley Butter Chickpea and Potato Terrine Stuffed with Pine Nuts, Spinach, Onion, and Tahini Crispy Lemon

Chicken with Za'atar Golden Gazpacho with Condiments Fried Haloumi Cheese with Pear and Spiced Dates Absolutely alive with spices and herbs. Ana Sortun's recipes will intrigue and inspire readers everywhere.

In Thai Indian cook and social media star Maunika Gowardhan serves up over 80 easy and accessible recipes that show you just how simple it is to create a Thali at home. The word 'Thali' refers to the way meals are eaten in India, where a mixed selection of delicious dishes are served together on one platter. They offer a wonderful way to experiment with Indian flavours and dishes and to discover the rich and diverse range of this cuisine. From familiar and classic Indian dishes like Tadka Dal and Matar Paneer alongside less familiar ones such as Pomegranate Spiced Chicken and Konkani Jackfruit Stir-Fry, these recipes will encourage you to explore the varied and vibrant range of food, flavours and textures across the Indian subcontinent, and give you the confidence and skill to create your own perfect thali. Featuring a thali inspiration section at the end which showcases four stunning regional thalis to recreate at home, as well as menu ideas to help you mix and match recipes as you like, Thali is a joyful and creative approach to Indian home-cooking that will excite and inspire.

Everyday Healthy Indian Cookery

Authentic Recipes, Vibrant Traditions

Start Simple

Fast and Easy Flavours from Around the World

Thai Street Food

A Quick Start Guide To Cooking on The Sirt Food Diet! Over 100 Easy and Delicious Recipes to Burn Fat, Lose Weight, Get Lean and Feel Great!

Zora Neale Hurston on Florida Food