



The Curry Secret

Kris Dhillon

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Most chefs guard closely the secret of their basic curry sauce, but in this book, Kris Dhillion reveals all, and offers you the opportunity to reproduce that elusive taste, in your own kitchen. Learn how to create chicken, lamb, fish and vegetable curries of mouth-watering quality as well as a wide variety of other Indian dishes.

The Curry Secret Details

Date : Published December 1st 2000 by Elliot Right Way Books (first published 1989)

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Author : Kris Dhillion

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Genre : Food and Drink, Cookbooks, Nonfiction, Cooking, Reference, Food

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From Reader Review The Curry Secret for online ebook

Darren says

This is one of those books that you might overlook in a bookstore in favour of more colourful, larger, illustrated tomes on the same subject. Yet that could be a very costly mistake indeed.

The Curry Secret sets out, modestly, with the aim of showing the reader how to cook "real Indian restaurant meals" at home - and in its modest 128 pages one can conclude that it does exactly that.

The author drops you straight in at the start with a concise lesson about the different key spices and herbs used within Indian cookery before promptly letting you loose in the kitchen. Each page is concisely written without colourful aspirational pictures to get in the way, leaving you to focus on the to-the-point instructions and the dish at hand.

Tips about how the various food dishes combine together in a busy restaurant are given that will allow even the busy home cook plan their Indian meals ahead, such as by part preparing standard components and freezing a bulk lot and using the same sauce as a base for later configuration.

Whilst reading the book you feel that the information just flies by and can often be left wondering "is that it?" when you are confronted with just how relatively easy it can be to produce such food. Of course, many dishes are not a five minute preparation and cook process, but with careful planning and consideration you could have a restaurant quality dish at home in less time than it may take to go out to a takeaway restaurant and return home.

It is strange yet not many text-only books in the cooking world are capable of being inspirational but The Curry Secret manages to reach that target and deliver more besides. Whilst you will not be a restaurateur overnight, by careful reading of this book you will become a much more versatile cook of Indian food and a more confident customer when dining out at an Indian restaurant with a wish to try something than "the usual."

The Curry Secret: How to Cook Real Indian Restaurant Meals at Home, written by Kris Dhillon and published by Right Way. ISBN 978-0-7160-2191-9, 128 pages. Typical price: GBP6.

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Julie says

Delicious chicken tikka masala, but it doesn't take anything like what I've eaten in a restaurant..and it took two days.

Sue says

I registered a book at BookCrossing.com!
<http://www.BookCrossing.com/journal/13171812>

Russell says

Easily the best Indian cook book I've ever used. Recipes take a long time to do properly but the results are far better than most Indian Restaurants! I've almost worn this book out, it's excellent.

Just says

This book reads very well and the recipes look simple to make. Will definitely be trying some of these in the near future.

Al R says

The only curry book you need (assuming you only really ever want to eat chicken tikka masala/korma/etc, which is truer for a lot of people than they may want to admit).

Also it's really cheap.

Aaron Michaux says

This book really does contain a great little curry secret.

Tina says

Helped me with the chicken tikka masala problem I've been having!
