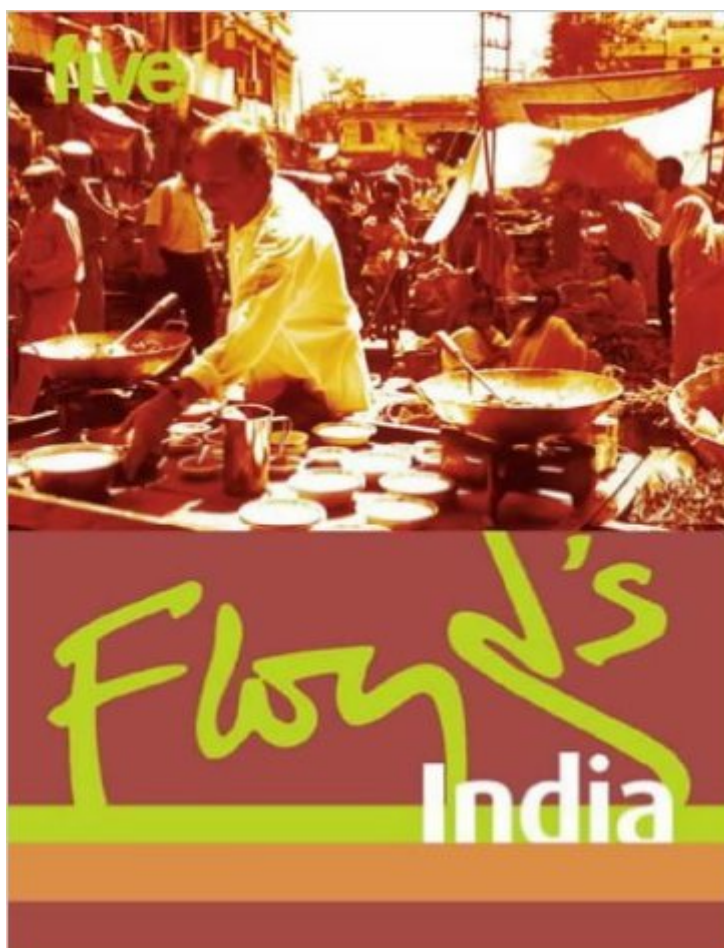


The book was found

Floyd's India



Synopsis

This title accompanies the eight-part television series for Channel 5 of the same name. In the series, Keith Floyd turns his attention to the remarkable continent of India, traveling throughout the country, comparing and contrasting the different food styles. The book depicts his journey from the green hill stations in the north of the country, through the bustling markets of Delhi, Calcutta and Madras, to the lush rice fields of the south. He cools off in the sparkling waters of the Indian Ocean and takes tiffin with sari-clad memsahibs. He uses the local specialities - the spices, mustard greens, dals, ghee, lotus seeds, almonds, and paneer - to create pasandas, kormas, koftas, bhajiyas, and all manner of spicy curries. Throughout his travels, Floyd meets the local people, shops in local markets and cooks according to local customs.

Book Information

Paperback: 192 pages

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Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (4 customer reviews)

Best Sellers Rank: #253,240 in Books (See Top 100 in Books) #14 in [Books > Cookbooks, Food & Wine > Regional & International > Native American](#) #97 in [Books > Cookbooks, Food & Wine > Asian Cooking > Indian](#) #136 in [Books > Travel > Asia > India > General](#)

Customer Reviews

I have loved Indian cuisine and culture for many years - and have read many books on both. In my collection, this book stands out as a truly great guide to authentic Indian cookery, and to the history and culture of India itself. Keith Floyd opens this book with a travelogue which is a joy to read. Profuse use of photographs create a great atmosphere as you see the places described come alive on the page. Next, we are introduced to a range of dishes (both vegetarian and non-vegetarian), and those I have tried I have enjoyed a great deal. In summary, this is a great book, and one of my favourite guides to India and Indian food. If you are looking for a book on either, you could do a lot worse than to buy this book! I very highly recommend it! One sentence review: "A great Indian cookbook that is a joy both to read and to use!"

Thanks heaps awesome cookbook, have looked around for a cookbook that is easy to understand, have cooked heaps of recipes from it. The ingredients are easy to obtain and methods easy to understand. My friends say thank you as well !!

Wonderful cookbook. The recipes have been fabulous and easy to follow. I've had a few adventures striking out to find unfamiliar ingredients, but that has been interesting and enlightening. I don't regret this purchase at all.

It's simply splendid !

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