



## Pure and Special

### Gourmet Indian Vegetarian Cuisine

Vidhu Mittal

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- A collection of recipes that elevates the food lover to the next level of vegetarian cooking
- Easy to use recipes for gourmet Indian food
- A step-by-step guide with illustrations make for an extremely user-friendly book
- Features a comprehensive list of Indian vegetarian recipes - ideal for any special occasion, festival, or party
- A must have for the beginner as well as the seasoned cook

After the global success of the award winning *Pure & Simple: Homemade Indian Vegetarian Cuisine*, celebrated cookbook author Vidhu Mittal delves deeper into the nuances of Indian vegetarian food in her new book, *Pure & Special: Gourmet Indian Vegetarian Cuisine*. *Pure & Special* is a collection of recipes that elevates the food lover to the next level of vegetarian cooking. A mix of traditional, festive dishes, contemporary favourites, and innovative renditions, each recipe extols the variety and virtue of vegetables in Indian cooking. Continuing in the tradition of the previous book, *Pure & Special* has easy-to-follow recipes with step-by-step photographs for each dish. Every recipe carries useful tips and special notes from the author, explaining the uniqueness of each dish. Ingredient descriptions and helpful menu suggestions make this book a must have for both the beginner as well as the seasoned cook. Contents: Introduction; Discover Spices; Know Your Vegetables, Fruits & Nuts; Goodness of Lentils; Drinks, Soups, & Salads; Snacks & Starters; Main Course; Rice & Breads; Accompaniments; Desserts; Cooking Processes; High Tea Menus; Festive Menus; Index.

**Vidhu Mittal** is a well-known culinary expert based in Delhi, India. She is the author of the worldwide bestselling book '*Pure and Simple: Homemade Indian Vegetarian Cuisine*'. She has been conducting cookery classes for over 15 years, besides making regular contributions to magazines and certain websites. Mittal developed an interest in cooking very early in her life and what was a hobby became a passion that she loves sharing with others. A vegetarian, Mittal has created a wide range of recipes that retain and enhance natural flavours, textures, colours, and above all, these recipes are simple and easy. Compared to traditional Indian cookery, which can sometimes be too rich and elaborate, her recipes are healthy and appealing. She has constantly been evolving her recipes and enjoys experimenting. Mittal graduated with Home Science as her major.

