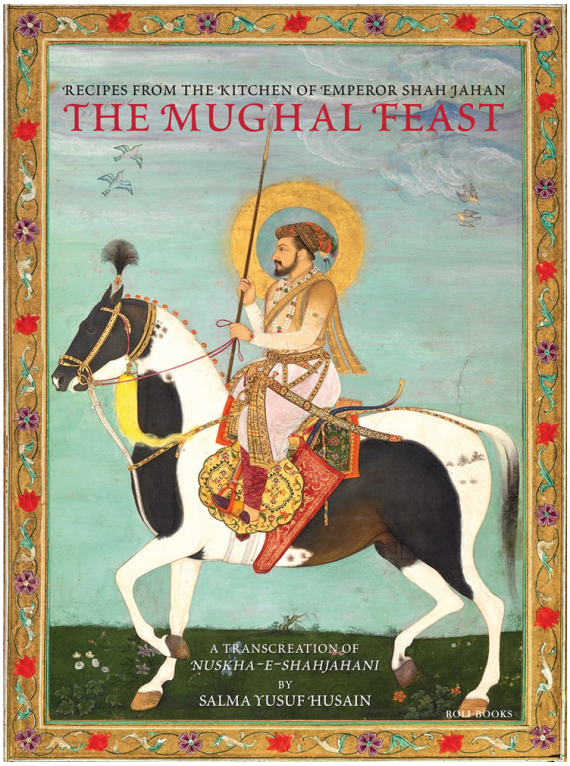
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The Mughal Feast

Recipes From The Kitchen Of Emperor Shah Jahan

Salma Yusuf Husain

ISBN	9788193704974
Publisher	Roli Books
Binding	Hardback
Territory	USA & Canada
Size	7.01 in x 9.49 in
Pages	224 Pages
Illustrations	28 color
Price	$29.95

- *The Mughal Feast* is a delightful transcreation of the original handwritten Persian recipe book Nuskha-e-Shahjahani from the Mughal emperor Shah Jahan's time
- Go on a culinary journey into the Mughal imperial kitchen of one of India's greatest empires in this informative and practical guide

The Mughal Feast
is a delightful transcreation of the original handwritten Persian recipe book Nuskha-e-Shahjahani from the Mughal emperor Shah Jahan's time. A culinary journey into the Mughal imperial kitchen, where food was cooked with just the right amount of spices to enhance the base flavours of the dishes, this book is divided into seven sections and includes a plethora of recipes, ranging from the familiar shami kabab and baqlawa to the more exotic amba pulao (tangy mango lamb rice) and indersa (sweet, deep-fried rice-flour balls). The book also provides helpful tips for cooking, including methods to clean fish and soften bones, throwing light on the creativity of the Mughal cooks.

An informative introduction offers an intriguing glimpse into the royal lifestyle of one of India's greatest empires. This book effortlessly recaptures the nostalgia of Mughal times while remaining a practical guide for the modern reader.

Salma Yusuf Husain is a food historian and author, whose knowledge of Persian allows her amazing access to the history of food from the Mughal era. She is a regular on Indian and international television for food-related shows and has worked as a consultant with ITC Hotels. She has written several cookbooks, including the award-winning *The Emperor's Table: The Art of Mughal Cuisine* (Roli Books), which received the National Tourism Award in 2009, and the 2009 Best in the World Gourmand Award for culinary history.

Published 11th Mar 2021